

# COTSWOLD HOUSE

HOTEL & SPA

## *Winter Offer 2025/2026*

**Worth £8,450.00 for only £5,550.00 (£92.50pp)**

For £5,500.00 hold your wedding at Cotswold House Hotel & Spa with a 3-course wedding breakfast, drinks, and evening reception for 60 guests.

- Personal contact with your wedding Coordinator throughout the run up to your special day
- Use of gardens for photographs and reception drinks
- Complementary room hire of the Montrose Suite for the ceremony and wedding breakfast
- A glass of prosecco for all guests for the drink's reception
- Three course wedding breakfast
- Complimentary Menu Tasting for two
- Half a bottle of house wine per person for the wedding breakfast
- A glass of prosecco for the toast
- White table linen and napkins
- Cake stand and knife
- Bacon Rolls & Fries for the evening
- Complimentary suite for the happy couple on the night of the wedding
- Duty Manager to act as toastmaster on the day

---

This package is available for selected dates in October to December 2025 and January to March 2026 (subject to availability)

**Additional guests:**

Day Guests - £80.00 per person | Evening Reception - £15.00 per person

Maximum capacity is 90 guests for the daytime and 120 for the evening reception

Offer applies to new enquiries only.

# COTSWOLD HOUSE

HOTEL & SPA

## *Seasonal Offer Menu*

### **Cauliflower Velouté**

croutons

### **Chicken Liver Parfait**

autumn fruit chutney, sourdough

### **Scottish Smoked Mackerel Pâté**

pickled cucumber, crostini

### **Roasted Delica Pumpkin & Spiced Ricotta Ravioli**

---

### **Cotswold Free Range Chicken Breast**

fondant potato, roscoff onion, kale, red wine jus

### **Stone Bass**

creamed potato, tenderstem, prosecco sauce

### **Braised Blade of Beef**

honey glazed carrot, beef fat mash potato, thyme Jus

### **Wild Mushroom & Truffle Risotto**

perigold truffle, 24-month aged parmesan

---

### **Sticky Toffee Pudding**

toffee sauce, vanilla ice cream

### **Chocolate Tart**

mango gel, chocolate soil & mango sorbet

### **Coconut & Passionfruit Cheesecake**

passion fruit sorbet

### **Classic Vanilla Crème Brûlée**

shortbread biscuit