

COTSWOLD HOUSE

HOTEL & SPA

Seasonal Offer 2027

Worth £9,400.00 for only £6,000.00 (£100.00pp)

For £6000.00 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 January to March 2027 (excluding Valentines) & October to December 2027 (subject to availability).

Additional guests:

Day Guests - £100.00 per person | Evening Reception - £20.00 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

Sweet Potato, Coconut and Chilli Velouté

sourdough bread roll

Pressed Chicken, Leek, and Bacon Terrine

white onion and rosemary marmalade, bread crisp

Smoked Haddock Fish Cake

baby spinach, tomato and chive butter sauce

Goats Curd Mousse

baby spinach, tomato and chive butter sauce

Cotswold Chicken Supreme

dauphinoise potato, baby leeks, tarragon sauce

Ballotine of Hispi Cabbage

lemon, miso and garlic sauce, charred tenderstem broccoli, crispy onions

Confit Duck Leg

puy lentils, pancetta, baby turnips, duck sauce

Pan Seared Hake

sauce grenobloise, creamed leeks, crushed new potatoes

Frangipane Tart

sour cherry, clotted cream ice cream

Valrhona Chocolate Mousse

raspberry sorbet, chocolate crumble

Vanilla Pannacotta

mango salsa, white chocolate, mango sorbet

Classic Bread and Butter Pudding

vanilla custard