



# THE ALLERFORD INN

Making every moment count...

EST.2015

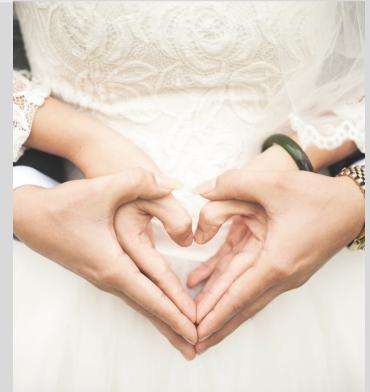


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### **ABOUT US**

A modern style, family pub located just outside of Taunton. We have two welcoming bars, two intimate dining rooms, a cosy area fitted with a delightful log burner. Our large function room and dance floor is perfect for any and every event, with a fantastic addition of a decking area looking out to stunning views. Two large beer gardens alongside an ample sized car park.

Congratulations on your engagement from the Allerford Inn team. This brochure is a guide to services we can offer for your special day. If you don't see something you really want within these pages, all you have to do is ask and we will create a bespoke package for you.



## BESPOKE PRICING

The Allerford Inn specialise in catering for any event on any budget.

Prices in this brochure are to be used as a guide. When enquiring about your wedding with us we will arrange an appointment for you to meet our events manager who will work with you step by step to create your perfect day at your perfect price.

## FINANCE AVAILABLE

Weddings can be a big investment and whilst we work hard to make sure the price you pay is within budget we can offer 3 types of finance to assist you.

OPTION 1 - Pay a 10% deposit to secure your booking. Pay 40% 28 days prior to your wedding date and the final 50% 7 days days before the big day.

OPTION 2 - Pre payment by instalments. Example - Wedding booked 12 month in advance Wedding total £2400.00 Pay £200.00 Per month No interest £10 one off fee

OPTION 3 - Finance. We work with a number of finance providers who can assist you. Ask your event manager about for details. Finance is subject to status and credit rating. Interest and fees may apply.

Welcome drinks -

Bucks fizz £3 per glass Pimm's £3 per glass Fruit Cider £3 per glass Cocktails £4 Orange/Apple juice £5 per litre jug Mulled wine £3 per glass Elderflower presse £3 per glass



Drink options

Elevate your event with elegant and delicious drinks.

Toast drinks -

Prosecco £5 per glass Orange/apple juice £1 per glass Champagne £7 per glass

Drinks package 1-€10 per quest

Welcome drinks - Bucks fizz Glass of prosecco for the toast Small glass of house wine with the meal.

Drinks package 2 -€13 per quest

Welcome drink - Pimms Glass of prosecco for the toast Medium glass of house wine

Drinks package 3-€14 per guest

Welcome drink of choice Glass of prosecco for the toast Large glass of house wine with the meal.

Drinks package 4-€15 per guest

Welcome drink of choice Glass of Champagne for the toast Large glass of house wine with the meal.

Table drinks -

Wine for the table £15 per bottle. Wine by the glass Small - £3 Medium - £4 Large- £5 Red - White - Rose Price reduction for bulk orders



# he wedding breaktast 2 course Carvery €17 per guest



Pork / Top side Beef / Turkey / Gammon Lamb (£2 per head supplement charge) In addition for non meat eaters -

Homemade nut roast/ Tuna steak / Stuffed wild mushrooms All served with Yorkshire pudding, sage and onion stuffing, a large selection of fresh seasonal vegetables, cauliflower cheese and rich homemade gravy. (vegetarian & gluten free gravy and Yorkshire puddings also available)



(Choose 3)

Apple & Berry Crumble | Sticky Toffee Pudding | Fresh Fruit Salad | Cheesecake of choice | Chocolate Brownie stack | Banoffee Pie | White Chocolate & Raspberry roulade | Mixed ice cream - all served with cream

The wedding breaktast 3 course Carvery €22 per guest

Same as the 2 course Carvery with the addition of a selection of starters.



Farmhouse pate, served with a compote and home baked breads. Roasted fig, Parma ham and goats cheese parcel served with fresh crisp salad. Homemade soup of your choice, served with home baked bread. A medley of pacific prawns and smoked salmon served on a bed of fresh crisp salad leaf. Local fresh picked wild mushrooms, gently cooked in cream, wild garlic and white wine sauce, served on a crispy crouton.

Traditional wedding breakfast €28 per guest To start-

Farmhouse pate, served with a compote and home baked breads. Roasted fig, Parma ham and goats cheese parcel served with fresh crisp salad. Homemade soup of your choice, served with home baked bread.

A medley of pacific prawns and smoked salmon served on a bed of fresh crisp salad leaf.

Local fresh picked wild mushrooms, gently cooked in cream, wild garlic and white wine sauce, served on a crispy crouton.

The Main Event -

Roasted chicken breast, served on freshly steamed vegetables, sauté new potatoes with a garlic and white wine sauce. Slow cooked belly pork, served with roasted root vegetables, creamy mash and cider gravy. Lamb rump, served medium rare with crushed new potatoes and seasonal vegetables. Freshly steamed cod, served with a lemon and caper butter, seasonal vegetables and buttered new potatoes. Butternut squash and caramelized red onion tart with a crispy cheese crust, served with fresh seasonal vegetables. Wild mushrooms stuffed with blue cheese and red pesto, served on a bed of salad.

Dessert -

Homemade cheesecake of you choice - white chocolate and raspberry roulade - Salted caramel chocolate torte Homemade strawberry trifle - Fresh fruit salad - Banana split

To Finish -

Tea and coffee

Example menu, dishes can be changed.

Evening tood

Option 2 -  $\pm 10$  pp Standard buffet

A selection of open sandwiches Sausage rolls Hot roast potatoes Hand carved meats Chicken goujons A selection of Indian/Chinese snacks A selection of pizza Sausages in honey and sesame seeds Coleslaw Salad

Option 1 -  $\neq \neq pp$ Finger Buffet

Hot roast potatoes Sausage rolls A selection of open sandwiches Chicken goujons A selection of Pizza Salad





Option  $4 - \neq 20 pp$ Premier buttet

A selection of open sandwiches Sausage rolls Hot roast potatoes Hand carved meats A selection of canapés A selection of Indian/Chinese snacks A selection of pizza Dressed salmon Coleslaw Sausages in honey and sesame seeds



Mini Hog roast

Option  $3 - \notin 10 \text{ pp}^*$  Minimum of  $30 \text{ people}^*$ 

Pulled pork with crackling Bread rolls Apple sauce Stuffing Roast potatoes Salad Add items from any of the other buffet options £POA



### BBQ \*Minimum of 30 people\*

Standard BBQ £10 Per Person 3 Meats from the list Salad Roast potatoes Stuffing Pasta bow salad Rice Salad Olives & feta

Deluxe £18 Per Person Everything from the Standard BBQ 4 Meats from the list Mini hog roast

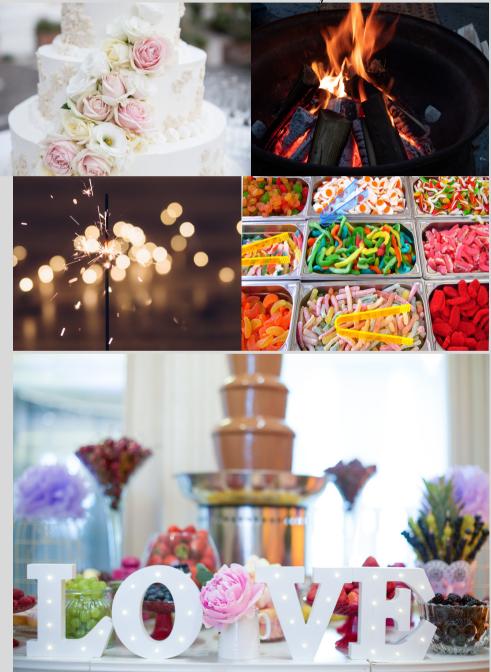
Meats-Beef burger / Pork & Apple burger / Lamb & Mint burger Sausages (Mixed) Lamb kofta Cajun chicken breast strips Minute steaks Vegetable kebabs

Add items from any of the other buffet options £POA

\*BBQ Served outside weather depending. In the event of poor weather the same menu will be served from the kitchen. Our BBQ marquee can be hired to guarantee outside service £POA. BBQ meats are cooked to order and as such the BBQ options takes time\*\*



Added extras



Fireworks from  $\pm 4.50$ Marquee hire from  $\pm 250$ Exclusive use POA Camping POA Fire pits POA Sweet carts from  $\pm 50$ Doughnut walls from  $\pm 25$ Chocolate fountain from  $\pm 50$ Wedding cakes from  $\pm 35$ 

Room dressing Tablecloths  $\neq 4.00$  each Chair covers  $\neq 2.00$  each Table decorations from £1.00 Fairy lights from  $\pm 10$ 



Terms & Conditions

CONFIRMATION & DEPOSITS

To confirm your wedding, a non refundable deposit of 10% of your quotation is required. All dates held are provisional until a deposit is received.

The balance subject to payment term and must be settled prior to your event. Any additional spending occurred on the day will be invoiced to the bride and groom after the wedding and must be settled the following day.

### CANCELLATIONS

All deposits paid are non refundable.

Payment plan payments may be refundable dependent on circumstances and are at the discretion of the management.

All our events are covered by our pandemic guarantee, should we face future lockdown restrictions any monies paid including deposits will be made available in the form of a vouchers for the same value. Book with confidence knowing that your money is always safe with us.

DAMAGE: The bride and groom will be held responsible for any damage, howsoever caused, during the wedding by either themselves or their guests.

FOOD & DRINK

Only food and drink purchased at The Allerford Inn may be consumed on our premises, with the exception of the wedding cake and wedding favours.

Exclusive Use - When total pre drink wedding spend is over £2500.00 exclusive use is included in the price