

# *Weddings at Courtlands House*

Set in magnificent countryside overlooking the Exe Estuary, Courtlands House is an enchanting Grade II listed Georgian Mansion offering you all the luxury your wedding day deserves. Throughout the planning process right up to the big day itself you will have a dedicated wedding co-ordinator who will be delighted to meet with you to discuss your requirements. We are licensed for Civil Ceremonies and pride ourselves on tailor made cuisine and accommodation packages. We can comfortably accommodate wedding parties from 20 – 150, minimum of 60 adults on Saturdays April - September.

Our extensive range of menus are designed to suit all budgets and tastes whilst showcasing the best local and seasonal produce. Experienced in all types of weddings we are here to ensure that your day is as individual as you are.



For further information or to arrange a personal viewing of Courtlands House please contact us.

## Price List for Weddings 2012

Exclusive use of Courtlands House public rooms £1,950.00 which also includes:

Full use of the grounds  
Civil Ceremony Room  
Table Linen  
Napkins  
Cutlery  
Cake Knife  
Glass wear  
CD Player  
Disco Equipment  
Car Parking  
Children's High Chair



## Accommodation

We have 5 magnificent bedrooms within the Main House all with original features, high ceilings and original shutters.

In addition we can offer accommodation in one of our self-catering apartments. Each apartment has 4 double en-suite bedrooms and the bedrooms each have their own key. The apartments are situated within the mansion house.

- Most rooms have garden views
- Estuary view rooms available

### The Honeymoon suite



### The Greenfinch Room



We provide free transfers to and from our sister venue The Gipsy Hill Hotel in Exeter, when we are unable to accommodate you at Courtlands House. The Bed & Breakfast rate is £77.50 for a double room (£38.75 per person) and £57.50 per single room. For more information please visit the website at [www.gipsyhillhotel.co.uk](http://www.gipsyhillhotel.co.uk).

## Menus & Prices

Our extensive range of menus are designed to suit all tastes whilst showcasing the best local and seasonal produce.

The menus we have created allow you to choose a meal, tailored to your requirements. Why not add a Soup and/or Cheese course.

All Prices are per person



Canapés  
£1.55 per item

### Soup

Cream of Leek and Potato with toasted Croutons and Chives £4.95

Roasted plum tomato and sweet Red Pepper £4.95

Butternut Squash and Cumin £4.95

Traditional Minestrone with Parmesan Reggiana £4.95

Courgette with Watercress & Pecorino Pesto £4.95

Broccoli and Stilton £4.95

Seafood Chowder £5.95

Lentil and Bacon £4.95



### Starters

Smooth Duck Parfait with rich Fruit Chutney, warm toasted Brioche £5.25

Assiette of sweet Melon with Melon Sorbet and Parma Ham £5.75

Assiette of sweet Melon with Champagne Sorbet £4.95

Hot smoked Mackerel Fillet with Apple and Celeriac Remoulade,  
Lambs Lettuce Salad £5.75

Tian of Crab and Atlantic Prawns, Dill Crème Fraiche, Cucumber Salad £8.50

Warm Goats Cheese and Mushroom Tart with Balsamic Glaze, and Baby Herb Salad £6.95

Warm Asparagus with crisp Pancetta, served with Lemon Hollandaise £7.50

## Mains

Fillet of Bass, a warm Salad of roasted Mediterranean Vegetables, new Potatoes and Sauce Vierge £19.95

Roasted Fillet of Salmon, Light Herb Crust, baby new Potatoes, panache of Vegetables, Dill Cream £16.95

Butter roasted Supreme of breast of Chicken with smoked Bacon and Wild Mushrooms, Thyme Fondant Potato, Seasonal Vegetables £15.95

Baked Breast of Guinea Fowl presented on a Fricasse of Wild Mushrooms and Spinach, accompanied by Anna Potatoes and a rich Merlot Jus £18.25

Loin of Pork with Crackling, Thyme Roast Potatoes, seasonal Vegetables, Cider Cream Sauce £16.95

Roast Sirloin of West Country Beef, Yorkshire pudding, roast Potatoes, seasonal Vegetables, Rich Pan Juices £19.95

Butter roasted Medallion of Venison, Potato Fondant, Savoy Cabbage and Pancetta, Roast Carrots, Juniper and Port Jus £21.95

Slowly braised Lamb Shank with Rosemary & Port Sauce and Root Vegetables £17.95

Wild Mushroom and Leek Risotto, finished with Vulscombe Goats Cheese in Crisp Spring Roll with Petit Ratatouille £13.95



## Desserts

£5.25

Lemon Tart with Raspberry Sorbet and Passion Fruit Coulis

Crème Brûlée with Vanilla Shortbread and Orange Ice Cream

Lime & Coconut Cheesecake with Malibu Ice Cream

Rich Chocolate Tart with Clotted Cream and Chocolate Sauce

Meringue with Chantilly Cream and Summer Fruits

Traditional Syrup Sponge Pudding with Vanilla Custard

Profiteroles filled with Cream and drizzled with warm Chocolate Sauce

Spiced Apple and Raisin Crumble with Clotted Cream

Sticky Toffee Pudding served with Butterscotch Sauce and Vanilla Ice Cream

Classic Summer Pudding with Summer Fruits & Clotted Cream

### Cheese

£6.25

A Selection of Westcountry Cheeses to include, Exmoor Blue, Cornish Yarg, Stilton, Somerset Brie and Cheddar served with a selection of Biscuits, Celery and Grapes.

### Coffee & Petit Fours

£3.95

Child portions are charged at 50% of the above prices, only available on main courses. Ice Cream is available for children under 7 for dessert at a price of £3.95.

## Drinks packages

### Package A

- 1 Glass of Sparkling Wine or Bucks Fizz on arrival
- 1/2 Bottle of our House Wine with the meal
- 1 Glass of Sparkling Wine for the toast                    £14.25



### Package B

- 1 Glass of Summer or Winter Pimms or Bucks Fizz on arrival
- 1/2 Bottle of our House Wine with the meal
- 1 Glass of Champagne for the toast                    £18.50

## For the children

- 1 Glass of Shirley Temple on arrival (Lemonade, Grenadine and a Cherry)
- 1 Glass of Juice with the meal
- 1 Glass of Sparkling Grape Juice for the toast                    £4.95

## Our House Wines are

**Sauvignon Blanc** *Chile* Full and ripe with an enticing broad, tropical style and peachy, floral flavours all held together with a creamy weight and bright, zippy raciness.

**Chardonnay**, *France* Cool bright Chardonnay - fresh, lemon-scented yet smooth, with a neat dry finish

**Pinot Grigio**, *Italy* Light and leafy with a hint of pear and blossom. An easygoing match for almost anything.

**Pinot Grigio Rosé**, *Italy* Very light and refreshing with a delicate pear-drop fruit. Absolutely bright and fresh, terrifically easy to drink.

**Merlot** *Chile* A rich, soft and fruity Merlot. Ideal with roast meats, pasta or cheese.

**Vignes d'Oc Rouge**, *France* Light, fresh and easy going, this laid-back red has friendly red fruit flavours and begs to be slurped.

**Hawkes Peak Reserve Red**, *California, USA*

Firm dry amiable red. Soft and easygoing with plenty of bright berry fruit flavours, sweet touch of ripeness and a very soft texture.

## Evening Party Menus

We can cater for a wide range of catering preferences to suit your wedding including:

- Finger Buffets
- Cold Meat Salads
- Barbeques
- Hog Roasts

These menus are priced from £9.95 to £25.00 and can be tailored to meet your requirements. If you have something special in mind for your big day, please do not hesitate in putting your suggestions forward and we will be happy to provide you with a quotation.

## Payment

- To reserve your date we require a non refundable deposit of £500.00.
- Payment can be made by credit card, debit card, cash or cheque.
- Please note that we charge a 2% surcharge for credit card payments.
- Cheques need to be made payable to Carleton Estates Ltd
- The full balance is required 1 month prior to your big day.
- All the above prices are inclusive of VAT where applicable.
- All bookings are subject to the terms and conditions of Carleton Estates Ltd.

**Telephone:**  
**01392 469174**

**Visit us at:**  
**[www.courtlandshouse.co.uk](http://www.courtlandshouse.co.uk)**

**Email us:**  
**[info@courtlandshouse.co.uk](mailto:info@courtlandshouse.co.uk)**

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