

WARE  PRIORY
NAMING & CHRISTENING
PACKAGES

THE PERSONAL TOUCH

A reception to mark the Christening or Naming of your child is a fantastic way to celebrate with family and friends. At Ware Prioory we offer a choice of rooms that all have a beautiful outlook onto our Riverside Gardens. If the weather is fair, you and your guests can enjoy drinks and refreshments in our charming grounds. We work in partnership with our dedicated caterers, Seasoned, to ensure a special and personal setting



ABOUT OUR CATERERS

Along with providing our high standard of service with excellent food, crisp white linen, polished silverware, glassware and crockery and courteous bar service, our Events Team will make sure that every personal detail you require is attended to on the day. You might like to add a theme to your menus, a Mad Hatters Tea Party dessert station or a pick and mix station for the younger sweet tooths. There are lots of ideas we can come up with to really make the day a celebration.

in partnership with



CLASSIC WELCOME RECEPTION

£25.20 PER PERSON INC. VAT

YOUR PACKAGE INCLUDES:

GLASS OF BUCK'S FIZZ ON ARRIVAL

PAY BAR OR ACCOUNT BAR FOR YOUR GUESTS TO MAKE THEIR CHOICE.

TEA, COFFEE AND BISCUITS



SELECTION OF CLASSIC SANDWICHES

Tuna, chilli and cucumber

Egg, cress and mayonnaise (v)

Roasted minted courgette and cream cheese (v)

Poached salmon with spiced prawns

Roast rare beef with watercress & horseradish

Goats cheese and roasted vegetables (v)

Cream cheese and slow roasted red pepper (v)

Mature cheddar cheese with sun-dried tomato (v)

SELECTION OF HOMEMADE CAKES AND AFTERNOON TEA LOAVES

FRUIT Scone AND WHIPPED CREAM AND PRESERVE



LUXE WELCOME RECEPTION

£26.40 PER PERSON INC. VAT

YOUR PACKAGE INCLUDES:

GLASS OF BUCK'S FIZZ ON ARRIVAL

PAY BAR OR ACCOUNT BAR FOR YOUR GUESTS TO MAKE THEIR CHOICE.

TEA, COFFEE AND BISCUITS



SELECTION OF CLASSIC SANDWICHES

Egg, cress and mayonnaise (v)

Roasted minted courgette and cream cheese (v)

Poached salmon with spiced prawns

Roast rare beef with watercress & horseradish

Mature cheddar cheese with sun-dried tomato (v)

FINGER ITEMS

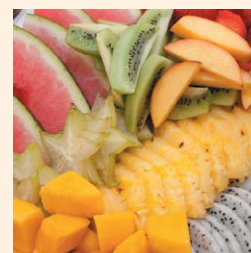
Poached salmon skewers with watercress crème fraiche

Pork, sage and apple sausage rolls (h)

Broccoli and blue cheese tartlet

FRUIT PLATTER

HAND CUT CRISPS



LUXE & GILT WELCOME RECEPTION

£30.00 PER PERSON INC. VAT

YOUR PACKAGE INCLUDES...

GLASS OF BUCK'S FIZZ ON ARRIVAL

PAY BAR OR ACCOUNT BARS FOR YOUR GUESTS TO MAKE THEIR CHOICE

TEA, COFFEE AND BISCUITS

THREE OPTIONS FROM OUR HOT BUFFET MENU INCLUDING A VEGETARIAN OPTION

HOT VEGETABLES FROM THE MARKET CRATE

STEAMING JACKET POTATOES

OUR HOUSE SALADS

RAINBOW SLAW, WITH CARROT AND RED CABBAGE

TOMATO, RED ONION CUCUMBER AND OLIVE

LOAVES AND ROLLS WITH BUTTERS AND OILS



CHOOSE THREE HOT DISHES INCLUDING A VEGETARIAN OPTION

FISH

Fisherman's pie topped with crunchy cheddar mash

Pan seared fillet of coley with a caper lemon butter sauce

Salmon fishcakes, dill hollandaise

Smoked haddock and salmon kedgerree hen's egg, curry oil

MEAT

Slow cooked blade of beef Bourguignon served with horseradish dumplings

Lancashire hotpot of slow cooked lamb shoulder, rosemary potatoes

Chicken, smoked bacon, mushrooms and leek pie

South Indian style chicken curry with coconut milk and curry leaves

Lamb tagine with raisins, almonds and black pepper

VEGETARIAN

Gratin of butternut squash and sweet potato with goats cheese

Potato gnocchi, sauteed woodland mushrooms and leeks, with truffle oil

Chargrilled courgette, pepper and aubergine lasagne with basil and ricotta

Spinach and blue cheese quiche

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