



The Greenman

FOWNHOPE • HEREFORDSHIRE

Weddings
YOUR SPECIAL DAY



Hella

Firstly, a huge congratulations to you on your Engagement! We are delighted you are considering The Greenman to host your special day.

The Greenman is situated in the picturesque village of Fownhope, surrounded by amazing countryside and the River Wye. Our beautiful, unique Courtyard Suite has been decorated to an impeccable standard and offers direct access to our lovely garden that overlooks the rolling hills of Herefordshire, perfect for those important photos!

Here to help

Our friendly and experienced event managers are on hand to assist you in any way we possibly can and are looking forward to helping you plan your special day.

Our Head Chef has a fantastic reputation for serving delicious, quality, local produce. If you would like to see a copy of any menus, please do not hesitate to ask a member of the team.

Please find in this brochure packages that you can choose from to best suit your day. If you do have any questions or queries at all or would like to book in for a Wedding show-round with one of our lovely event managers, please do not hesitate to contact one of the team on 01432 860 243, and we'll be happy to help.



All prices shown are inclusive of VAT. The prices shown may change at the discretion of the company .





THE Platinum PACKAGE

Please find a detailed breakdown of all that is included in the Platinum Wedding Package:

- Exclusive use of the Courtyard Suite
- Fee for hosting the ceremony
- Use of table linen & linen napkins
- Welcome drink or toast drink
- Your personal wedding coordinator
- Evening buffet
- Our beautiful bridal suite the evening before and the evening of your wedding day

We also reserve all the bedrooms (that remain available on the day you pay your deposit) for the enjoyment by your guests, ensuring the maximum number of bedrooms are available to your guest to pay for. They each can contact us to book and pay for their rooms at a preferential rate of £80.00 per room, this includes their breakfast.

All rooms are held until 6 weeks before your wedding date, after which they are released for the public to book. If your guests do not occupy all 17 bedrooms. Music volume must be reduced to background noise level by 10.30pm.

- Minimum number of people to enjoy this package is 60
- A minimum deposit to reserve the courtyard suite for the date of your wedding is £500.

Sunday through to Thursday £110.00 per person

Friday & Saturday £125.00

Extra Evening Guests £18.00 per person





THE *Exclusive* PACKAGE

Please find a detailed breakdown below for all that is included in the Exclusive Wedding Package:

- Exclusive use of all the accommodation, outside area, bar, restaurant, lounge, and Courtyard Suite
- All 17 bedrooms reserved for your guest to book & pay for. Available from 2.30pm on the day of the wedding until 10.30am the following day.
- Our large deluxe bridal suite from 2.30pm the evening before your wedding & evening of your wedding.
- The fee for the ceremony to be set out for your arrival.
- Access to the Courtyard Suite from 3 pm the day before your wedding day for suppliers, room stylists.
- Table linen & linen napkins
- Welcome drinks for your guests.
- 4 Canapes per person
- Four course wedding breakfast
- Evening buffet
- Hot & cold breakfast the following morning for guest that stayed.
- DJ for your evening entertainment on your wedding day
- Your own personal wedding coordinator
- **This package is for a minimum of 60 people.**
- **Minimum deposit to reserve the Greenman exclusively £4750.00.**

Sunday through to Thursday £135.00

Friday or Saturday £175.00

Extra Evening Guests £30.00 per person

**Wedding accommodation rate guaranteed to your guest at £80.00 & includes breakfast*



Drinks



DRINKS

Prosecco on arrival £28.95 per bottle

Bucks Fizz £6.65 per glass

House Wine (red, white, or rose) £24.00 per bottle

Tattingers £68.95 per bottle

Aperol Spritz £7.50 per glass

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SUMMER DRINKS

Pimms £26.00 per jug

Fruit Punch £10.00 per jug

Elderflower £3.80 per person

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WINTER DRINKS

Warm Winter Pimms £26.00 per jug

Mulled Wine/Cider £26.00 per jug



Canapes

CANAPES

- Choice of 3 - £9 per person •
- Choice of 4 - £12 per person •

During Your Wedding Drinks Reception

Saffron & Chilli Tempura King Prawns

Garlic & Herb Marinated Chicken Skewers

Chorizo & Marinated Mozzarella, Baby Gem

Lamb Kofta Spring Rolls

Parma Ham, Mozzarella & Rocket

Smoked Mackerel & Horseradish Tartlet

Herefordshire Steak, Potato Fondant, Hollandaise Sauce

Confit Duck Leg Spring Rolls, Hoisin Dressing

Lemon & Herb Halloumi Fries

Smoked Salmon Scotch Quail Egg

Goats Cheese Doughnut, Beetroot Relish



Starters



STARTERS

SOUP

Cheddar, Cider & White Onion

Beetroot, Vodka & Smoked Salt

French Onion & Tarragon, Blue Cheese Crumb

Tomato & Roasted Red Pepper

MEAT

Chicken & Haloumi Terrine, Shallot & Lime Pickle

Trealy Farm a Selection,

Olives & Semi Dried Tomatoes

Cola Braised Ham Hock & Wholegrain Mustard Gnocchi

FISH

Smoked Mackerel & Horseradish

Crème Fraiche, Heritage Tomato Chutney

Crab & Spinach Roulade,

Chilli & Butternut Puree, Dressed Pea Shoots

VEGETARIAN

Whipped Feta, Pickled Watermelon,

Rocket Ketchup, Crushed Hazelnuts

Beetroot Carpaccio, Pea Goats Curd, Lemon Oil, Micro Salad

Broad Bean Hummus, Red Onion Flat Bread



Mains



MAINS

TRADITIONAL ROASTS

Roasted Herefordshire Sirloin of Beef,
Yorkshire Pudding

Thyme Roasted Chicken Breast

Rolled Apricot & Sage Stuffed Pork Loin

*All served with Honey Glazed Parsnips,
Roast Potatoes, Seasonal Vegetable, Gravy*

MEAT

Herb Crusted Pork Chop, Herb Potato,
Roasted Root Vegetables, Red Wine Jus

8oz Lamb Rump, Aubergine & Parmesan Risotto,
Roasted Baby Beetroot, Basil Jus (£3 supplement)

FISH

Seabass Fillet, Saffron Croquettes,
Curried Mussel Broth (£3 supplement)

Trout Fillet, Pea Goats Curd, Braised Fennel,
Fried Gnocchi, Wild Mushroom Jus

VEGETARIAN

Tomato & Sweet Potato Casserole,
Parmesan & Spring Onion Quinoa
Risotto Verde, Salted Pea Shoots, Olive Pithivier



Desserts



DESSERTS

Strawberry Mint Parfait

Prosecco Jelly, Balsamic Strawberries

Dark Chocolate Delice

Orange Sorbet, White Chocolate Mousse, Salted Caramel

Lemon Tart

Raspberry Sorbet, Macerated Raspberries, Torched Meringue

Dark Chocolate Tart

Pistachio Ice Cream, Candied Pistachios

Hazelnut Pannacotta

Coffee Jelly, Hazelnut Popcorn, Chocolate Sorbet

Dark Chocolate Fondant

Mint Chocolate Chip Ice Cream, Coco Tuille

...

Selection of 3 Cheeses

Artisan Biscuits, Celery, Grapes, Chutney
(£3 supplement)

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Selection of Ice Creams Available

Ask for Selection of flavours

...

Petit Fours Available

(See evening buffet dessert menu page)



Children





CHILDREN

SOMETHING SAVOURY

Sausage, Chips, served with
Homemade Gravy & Peas
Freshly battered Fish & Chips
Pasta with a Tomato or Cheese Sauce
Chicken Goujons, Chips & Peas
4oz Beef Burger with Chips

SOMETHING SWEET

Selection of Ice Cream
Chocolate Brownie with Ice Cream
*Or try something from
the grown-ups sweet menu*



Evening





EVENING BUFFET MENU

SANDWICHES / WRAPS / BAPS

Please choose 1 wrap, or bap or sandwich from the options below:

Chicken, Wild Mushroom & Blue Cheese Wrap

Slow Roasted Pork Bap, Apple Sauce

Sticky Beef, Sesame & Hoi Sin Open Sandwich

All served with Green Salad and a choice of crisps

• *Add Chips for £3.00 per person* •

BUFFET OPTION 1

• *With Crisps £12.00 with Chips £18.00 per person* •

Selection of Sandwiches

Vegetarian Tart

Scotch Eggs or Sausage Rolls

A selection of crisps

BUFFET OPTION 2 • £20.00

Cold Meats

Cheese Platter

Selection of 2 Salads

Hot New Potatoes

BBQ & Sesame Chicken Wings

Sunblushed Tomatoes & Parmesan Pin Wheels





EVENING BUFFET DESSERT MENU

SELECTION OF CAKES • £6.95

Lemon Drizzle

Carrot

Fruit

Chocolate

CLASSIC DESSERTS • £6.95

Vanilla Crème Brulee, Shortbread Biscuit

Warm Chocolate Brownie, Honeycomb Pieces

Limoncello Posset

Seasonal Eton Mess

Mix Fruit Pavlova

Individual Mousse - Choice of flavours available

CHEESE PLATTER • £9.95

Selection of 3 Cheeses,
Biscuits, Grapes, Celery

PETIT FOURS • £4.95

Homemade Vanilla Fudge,
Homemade Chocolate Truffle,
Homemade Shortbread Biscuit



Bhg

BBQ MENU

MEATS

Homemade British Beef Burger with cheese

Pork Sausages

Marinated Chicken Skewers

Lamb Kofta

Chunky Chips

Vegetarian options available upon request

SALADS

• *Please choose 2 options* •

Pesto & Pine Nut Pasta

Roasted Butternut Squash, Walnut Feta

Chorizo & Halloumi Potato Salad

Red Cabbage Coleslaw

Organic Local Lettuce Leaves

Sun Blushed Tomato, Spring Onion, Cous Cous

Roasted Mediterranean Vegetable

SAUCES

Homemade Barbeque Sauce, Dijon Mustard & Harissa,
Blue Cheese Mayo, Balsamic Ketchup, Garlic & Herb Aioli

• £22.50 per person •

VEGAN &
Vegetarian
MENU



THE VEGAN & VEGETARIAN MENU

The following main course dishes have been designed specifically for your vegetarian and vegan guests. Please select one of the following dishes in place of your chosen main course.

STARTERS

Wild Mushroom Tartlet

With, Board Bean Salad & Parmesan Crisp

Sun Blush Tomato & Ricotta Gnocchi, Crispy Basil

Goats Cheese Mousse

Pickled Watermelon Salsa, Watercress, Garlic Croustade

MAINS

Mediterranean Vegetable Tagine

Tomato & Spring Onion Cous Cous, Marinated Feta

Honey Roast Squash Lasagne

Pesto Pine Nut Cream

Butternut Squash & Tarragon Risotto

Spriced Seeds

Nut Roast

PUDDINGS

Chocolate Brownie



THE GREENMAN • FOWNHOPE • HEREFORDSHIRE • HR1 4PE

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