



Church House Berkshire Celebration Package

LET US ORGANISE YOUR SPECIAL OCCASION STAY FOR YOU

Church House is a unique and amazing place to celebrate any special occasion. Why not enhance your stay with our Celebration Package, designed to give groups a hassle-free break that you will never forget.

From £135 per person

(min 8 people on a 3 night break)

Includes:

Helium Balloon Decorations

Afternoon Tea and Prosecco on Arrival

Continental Breakfast Provided for 3 Mornings

4 Course Meal cooked by a Professional Chef on the 2nd or 3rd Night

Our Chef cooks seasonal food using ingredients from his own garden and locally sourced produce where he can (see sample menus below)

We will even put your shopping delivery away before you arrive

Plus we provide some lovely little extras like robes, slippers and toiletries for you to use during your stay

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SAMPLE MENUS

Menu One

Starters

Carpaccio of rainbow beetroots with grilled goat cheese, garlic croutons and quince jelly

Millefeuille of Asian crab with black sesame wafers, avocado and chilli salted padron peppers

Pressed organic chicken terrine with baby gem Caesar salad and smoke pancetta crisp

Main Course

Teriyaki Sea Bream with crispy Asian vegetable salad, sticky rice cakes and salted peanut dressing

Maple roast duck breast with confit duck arancini, spiced plums and pistachio powder

Red pepper schnitzel with marinated tomatoes and mozzarella salad, crispy shallot onions rings

Dessert

Glazed lemon tart with candied lime, crème fraiche with pecan and almond granola

Clotted cream panna cotta with raspberries salad, lemon thyme granita and edible flowers

Summer fruit fool with passion fruit and mango salsa and whipped Italian meringue

Coffee and Petit Four

Menu Two

Starters

Roast tomato & chorizo soup, with garlic & rosemary focaccia bread

Grilled scallops in the shell with Cornish crab, apple, hazelnuts and cider butter sauce

Wild Mushroom arancini with cauliflower cheese purée, tempura cauliflower flowers

Main Course

Handcrafted Ricotta and spinach ravioli with sage and onion brown butter sauce

Pan fried fillet steak with honey roast carrots, miso glazed mushrooms and smoke celeriac purée

Warm vegetable salad, black olive gnocchi with marinated feta cheese & caramelised almonds

Dessert

Raspberries and saffron custard tartlet with yogurt sorbet and sugar tuile

White chocolate mousse, with pomegranate, pistachio, candy orange peel & sesame granola

Summer fruit pudding with citrus crème fraiche, coconut and spiced pineapple

Coffee and Petit Four

Choice of two dishes from each course

PLEASE LET US KNOW OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS