



Stanhill Court Hotel

Welcome to Stanhill Court Hotel may we take this opportunity to express congratulations to you both on your Engagement.

We are perhaps the most sought after venue for Weddings in the area, said to be 'Unique and Unforgettable', an award winning country House Hotel set in the beautiful Surrey countryside. Each Wedding is treated individually and we have the experience and expertise to guide and assist you through every detail to make your Special Day a great success.

We offer you Exclusive Use and have a fabulous selection of beautiful rooms which are all licensed for Civil Ceremonies. Visit us and view the facilities, meet our Wedding Co-ordinator and discuss your ideas for your Wedding.

Telephone us to arrange a Show Round of this prestigious venue.

*"Fantastic!
We had the best day and
evening EVER!"*

With Best Wishes

*Jacqueline Dixon
Events Manager*

Tel: 01293 862166

*The staff were excellent with all of the details
and very accommodating with all of our guests!
We appreciated the ability to relax and enjoy
knowing you had it all under control!"
"Thank you! Everybody and everything
was fantastic - staff, venue and food!"*

*E-mail: weddings@stanhillcourthotel.co.uk
Web: www.stanhillcourthotel.co.uk*

RECEPTION DRINKS (PER GLASS)

Choose from a selection of...

*Brut Cava
Kir Royal
Pimms Cup
Bucks Fizz
Mango Crush
Fruit Punch
Sangria*£6.50

*Champagne
Pimms Cup Royale*£8.95

SERRANO GRAN RESERVA HAM

The man serving the Ham hand carved in front of your guests for their enjoyment.

These pure-bred 'Duroc' white-foot Serrano hams on the bone come from the mountains of Western Spain and have been naturally cured for a minimum of 17 months to give extra depth of flavour. The pure-bred Duroc breed has superior marbling in the meat from the usual mixed breed of Serrano ham, and it is this marbling which enables our supplier to use less salt in the curing process, making the flavour sweeter and more mellow than most, as well as more healthy to eat! £350.00

CANAPES

Choose from Chef's selection of ...

*Shelled Crayfish Tails
Pate de Foie Gras
Cherry Tomato and Pipped Olive
Creamed Goats Cheese and Cracked Walnut
Ham Hock and Leek Terrine
Mini Classic Prawn Cocktail
Spanish Chorizo Sausage and Olive Dressing
Mascarpone Cheese with Red Onion
Smoked Salmon (£0.50p supplement)
Mature Cheddar Cheese with Parma Ham
Spoonfed Melon Balls and Crème de Menthe ... 4 Choices at £7.25
... 6 Choices at £9.00*

Banqueting Menus

Two months prior to your Wedding Day you will be invited to an optional Menu and Wine tasting .Pre-selected choices can be sampled whilst enjoying the ambience of restaurant 1881 and discussed with our Chef and Banqueting Team. This is complimentary for the Bride and Groom where catering for more than fifty day guests. Additional guests may attend please enquire to the charges per head.

Additional menus are available for religious and special dietary requirements. Our Chef would be delighted to price any alternative dish not listed within our Brochure.

Service is of the uttermost importance to us and we are proud of the comments received.

The Celebration

*Warm Tartlet of Leek Fondue,
Hot Smoked Salmon
and Roast Cherry Tomatoes
Mustard and Chive Dressing*

~

*Roast Breast of Chicken
filled with Brie and wrapped in Parma Ham
Crushed New Potatoes,
Roasted Mediterranean Vegetables
and finished with a Red Wine Jus*

~

*Dark Chocolate and Raspberry Tart
Mascarpone Cream*

~

Freshly Brewed Tea, Coffee and Mints

~

~ £55.50~

The Promise

*Sun kissed and Char Roasted Mediterranean Stack,
Basil Oil and Tomato Pesto*

~

*Medallions of Pork
Creamed Potatoes, Vegetables in Season,
and finished with Traditional Apple Sauce*

~

*Iced Raspberry Pavlova
Italian Meringue Rosette set on a Raspberry Puree,
Served with a Seasonal Fruit Garnish*

~

Freshly Brewed Tea, Coffee and Mints

~

~ £55.50~

The Rings

*Warm Red Onion Jam
and Feta Cheese Tartlet
Sun-Blushed Tomatoes
and Balsamic Reduction*

~

*Roast Fillet of Salmon with Herb Crust
Preserved Lemon and Rosemary Roasted New Potatoes
with Buttered Spinach and Beurre Blanc*

~

*Fresh Summer Pudding
Red Berry Sauce
and Sweetened Vanilla Cream*

~

Freshly Brewed Tea, Coffee and Mints

~

~ £55.50 ~

The Vows

*Chicken Liver Parfait
Red Onion Chutney
and Toasted Herb Bread*

~

*Pan Fried Sea Bass
Fondant Potatoes
and Vegetables in Season*

~

*Pistachio Crème Brûlée
Ginger Biscuit
and Pistachio Ice Cream*

~

Freshly Brewed Tea, Coffee and Mints

~

~ £55.50 ~

The Joy

*Classic Caesar Salad
Hungarian Paprika and Spanish Anchovies*

~

*Pan Fried Breast of Duck
Braised Cabbage
and Coriander Potato Rosti,
finished with a Five Spice Sauce*

~

*Lemon Panacotta
Stewed Raspberries
and Mint Chocolate Sauce*

~

Freshly Brewed Tea, Coffee and Mints

~

~ £55.50 ~

The Dream

*Parma Ham
Rocket and Red Pepper and Mango Salad*

~

*Pot Roast Rump of Lamb
Dauphinoise Potatoes,
Green Beans wrapped in Pancetta,
finished with a Minted Jus*

~

*Glazed Lemon and Lime Tart
Raspberry Coulis
and Lemon Curd Ice Cream*

~

Freshly Brewed Tea, Coffee and Mints

~

~ £55.50 ~

The Love

*Smoked Salmon, Cream Cheese and Crayfish Roulade
served with Citrus Crème Fraiche*

~

*Roast Sirloin of Beef
Caramelised Shallots, Cabbage and Beans, Roast
Potatoes, Horseradish Sauce,
Yorkshire Pudding and Jus d' Vin Sauce*

~

*Raspberry and White Chocolate Cheesecake
Raspberry Coulis*

~

Freshly Brewed Tea, Coffee and Mints

~

~ £57.95 ~

The Friendship

*Tian of Fresh Crab and Avocado Pear
with Citrus Fruit Infusions*

~

*6oz Medallion Fillet of Beef
Dauphinoise Potatoes,
Green Beans wrapped in Parma Ham, Button
Mushrooms
and finished with a Veal Jus*

~

*Warm Chocolate Fondant
Malted Milk Ice Cream and Honey Tuile*

~

Freshly Brewed Tea, Coffee and Mints

~

~ £64.50 ~

***The Stanhill Court Hotel
Menu of Distinction***

Assiette of Starters

*Gravalax of Smoked Salmon,
Mediterranean Prawns with a Marie Rose Sauce
Ham Hock Terrine
Fantail of Canteloup Melon with Parma Ham
Caramelised Red Onion Tarte Tatin*

~

Medallion of Fillet of Beef 7oz

Served with Perigordine Sauce or Peppercorn Brandy Sauce

Or

English Rack of Lamb

*Served with Calbodos, Honey Glaze, Caramelised Shallots, Nairobi
Beans, and Dauphinoise Potatoes*

~

Assiette of Desserts

*Warm Chocolate Fondant
Lemon Tartlet
Strawberry Meringue Nest
Pistachio Crème Brûlée
Vanilla Ice Cream and Chocolate Melted Sauce*

~

Freshly Brewed Tea, Coffee and Petit Fours

~ £69.95 ~

Gala Buffet

Fantail of Canteloup Melon with Parma Ham

or

Chicken Liver Parfait,

served with Red Onion Chutney and Toasted Herb Bread

~

Chicken Princess glazed with Champagne

Quiche Lorraine with Spinach

Whole Poached and Dressed Organic Salmon

Home Poached Sussex Ham, glazed and decorated

Rare Roasted Entrecote of Scotch Beef Jardinière

Mediterranean Crevettes

Paella

*A dish of piping hot Paella cooked to the authentic Spanish recipe of the
Colas family using only the finest of fresh shellfish and seafood*

~

Iced Raspberry Pavlova

*Italian Meringue Rosette set on a Raspberry Puree
with a Seasonal Fruit Garnish*

Lemon Panacotta

Stewed Raspberries and Mint Chocolate Sauce

Pistachio Crème Brullee

Ginger Biscuit and Pistachio Ice Cream

~ £76.00 ~

SOUP COURSE (OPTIONAL)

Leek and Potato Soup with Truffle Cream
Slow Roast Tomato and Red Onion served with Pressed Basil Oil
French Onion Soup with Blue Cheese Croutons
Roasted Woodland Mushroom Soup **£6.95**

SORBET COURSE (OPTIONAL)

Mediterranean Lemon
Champagne
Blackcurrant
Mango and Passion Fruit ... **£5.50**

VEGETARIAN DISHES

Aubergine Charlotte stuffed with Wild Mushrooms, Goats Cheese, Peppers and Sun-Blushed Tomatoes served with Buttered Spinach, Lentil Salsa and Chilli Coulis

Wild Garlic, Broad Bean and Asparagus Risotto finished with Parmesan Cream and Rocket Pesto

Vegetable Nut Wellington, Cranberry and Grain Mustard Sauce, Freshly Prepared Garden Vegetables and Chef's Potatoes

Couscous and Wild Mushroom Spring Rolls, Fresh Hoi-Sin and Scallion Sauce, Freshly Prepared Garden Vegetables and Chef's Potatoes

CHEESE BOARD (Per table of 8 guests) ... **£39.00**

CHILDRENS MEALS (3 years to 12 years) ... **£17.95**

A FRESHLY PREPARED EVENING RECEPTION BUFFET

Experience suggest a minimum of 70% of your total evening guests are catered for by your selection of six items If you would like any additional freshly made dishes to compliment these, the Chef will be happy to discuss your requirements

Freshly Prepared Sandwich Fingers
Marinated Chicken Brochettes
Individual Savoury Tartlets
Mixed Mediterranean Brochette
Smoked Salmon Brochette (£1.00 supplement)
Sausage Rolls
Vegetarian Samosas
Minced Beef and Cilantro Kofters
Mini Pork Sausages
Pork Satays
Chicken Satays
Mini Melon and Parma Ham Skewers, Fresh Cut Herbs and Paprika Infused Oil
Cajun Spiced Chicken Wings served with Cool Cucumber and Mint Yoghurt
Mini Cream Cheese and Strawberry Tartlets with Picked Chervil
Mixed Vegetable Skewers marinated in Sun-dried Tomato Pesto, Chopped Basil
Garlic and Honey Glazed Chicken Wings with Freshly Chopped Coriander
Lemon Sole Goujons (£1.00 supplement)
Vegetarian Pastries
Vegetarian Spring Rolls ... **£18.95**

*Bottle of Red, White, Rosé Wine
from our House Selection* ... £22.50

*Non-House Wines are available on request
CORKAGE IS NOT ACCEPTED*

Bottle of Still, Sparkling Mineral Water ... £4.00

*Freshly Brewed Tea and Coffee
With Mints* ... £3.45

With Homemade Petit Fours ... £4.70

Toast Drinks (Per Glass)

Brut Cava ... £6.50

Champagne ... £8.95

Accommodation

*Based on a minimum number occupied and two people sharing,
inclusive of a Full English Buffet Breakfast*

Classic Double / Twin Bedroom 109.00

Classic Four-Poster / Superior Bedroom £119.00

Deluxe Four-Poster Bedroom £129.00

*Complimentary Honeymoon Suite to Weddings with a minimum
50 guests.*

Ideas To Consider

Champagne and Chocolates for the Bridal Suite ... £49.50

Chair Covers (each) On request

Coloured Table Linen (per item) ... £7.35

Professional Toast Master On request

Resident DJ On request

CIVIL CEREMONY ROOM HIRE

*Please note Registrar fees are not included
Leatherhead Registry Office – 01372 832806*

CEREMONY ROOM ... from £500.00 (non-vatable)

ROOM HIRE OF A CHOSEN SUITE

...from £1,100 .00 plus 20% VAT

ADDITIONAL ROOMS HIRED ... from £595.00 plus 20% VAT

*Exclusive Use of the Hotel Including the Grounds
Available Friday and Saturday and by arrangement only
Exclusive use of the Hotel and grounds will begin at the time of
your Civil Ceremony or your arrival from Church.*

... £2,250.00 plus 20% VAT

*These prices will be granted up until December 2018, with the
exception of any amendments on Duty or VAT.*

Please note a 5% increase is applicable on all 2019 Weddings.