



W E D D I N G S A T F E R R A R I S

COUNTRY HOUSE, HOTEL AND RESTAURANT



A WARM, FAMILY WELCOME TO FERRARIS

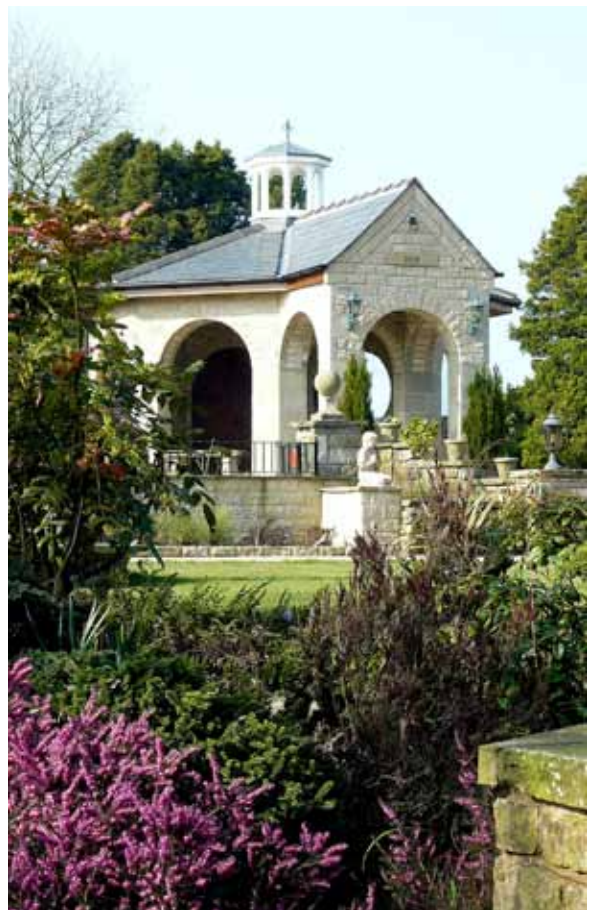
Cinio and Susan together with the Ferrari family and staff would like to congratulate you on your forthcoming wedding and wish you every happiness for the future.

In 1984 Cinio and I started our first business in Lancashire by opening Ferraris Restaurant in Great Eccleston. Subsequently, in July 1995, we bought Ferraris Country House and over the past 14 years have transformed the building, gardens and all of the facilities. This renovation has enabled us to offer a very special service to all our guests.

We have worked hard to build a reputation for quality and personal service and we intend to continue to do so in the future.









CIVIL CEREMONIES AND PARTNERSHIPS

Ferraris is an approved, licensed venue for the solemnisation of civil marriage ceremonies and civil partnerships.

Civil weddings and partnerships are carried out by registrars who come to Ferraris, by arrangement, to conduct the ceremony and who have the power to create a legally binding union.

The ceremony itself can be held within the main building or in our spectacular Dove Cote, which allows couples the very rare opportunity of an outdoor wedding ceremony.

Unique to Ferraris, the Dove

Cote is a permanent building and has been granted a licence for civil ceremonies and civil partnerships. In England, these open air ceremonies are not usually permitted.

As long as the couple, registrar and witnesses are seated inside the Dove Cote, its doors may be left open, encompassing the beauty of the surrounding gardens and the stunning views of the fells. It makes the perfect backdrop for your ceremony.

To book a civil ceremony, you must deal directly with the local registry office, their telephone

number is 0845 053 0021. They will explain all the details and deal with all the formalities.

The ceremony itself can be as simple or elaborate as you choose, as long as there is no religious element and the registrars are happy with all the arrangements beforehand.

The charge for holding the ceremony is £250 on Saturdays, £200 on Fridays and Sundays, £100 on Thursdays, while Monday to Wednesday there is no charge for the ceremony.



WEDDING MENUS

MENU A

Soup

Choice from list
on page 8



Breast of chicken Parisienne

Coated with a mushroom,
white wine and cream sauce

Vegetarian Option

Choice from the list
on page 8



Choose one sweet
from the list on page 9

or

Ice cream



Coffee

£22.95
inclusive of VAT



MENU B

Choose any two starters
and two main courses

Soup

Choice from the list
on page 8



Tomato and mozzarella salad

Accompanied with a tomato and
balsamic dressing

Sautéed mushrooms tossed in a Stilton and cream sauce

Served in a puff pastry case

Home made chicken liver paté

Served with salad and Melba
toast



Breast of chicken

Cloaked in an asparagus, white
wine and cream sauce

Fillet of sole

Served on a bed of Mashed
potato and circled with a lemon,
prawn and tomato cream sauce

Roast leg of lamb

Coated with a mint infused gravy

Loin of pork Diane

A sauce consisting of mushrooms,
onions, red wine, brandy, French
mustard and cream

Vegetarian option

Choice from the list
on page 8



Choice of two sweets

Choose from the list
on page 9



Coffee

£24.95

inclusive of VAT

MENU C

Choose any two starters
and two main courses

Melon and prawns

Accompanied with a fruit garnish
and Marie rose sauce

Soup

Choose from the list on page

Chicken Livers chasseur

Sautéed with bacon, onions,
mushrooms and cream

Bread crumbed mushrooms

Deep fried and served with garlic
mayonnaise



Roast Sirloin of beef

Accompanied with roast gravy
and Yorkshire pudding

Fillet of salmon

Coated with a Dijon mustard,
spring onion and parmesan sauce

Shoulder of lamb

Slowly oven roasted and coated
with a rosemary gravy

Vegetarian option

Choose from the list on page 8

Breast of chicken

Sat on a bed of black pudding
mash, finished with a red wine and
bacon jus



Choice of two sweets

Choose from the list
on page 9



Coffee

£27.95

inclusive of VAT

MENU D

Choose any two starters
and two main courses

Seafood gratin

A selection of fish bound with in a béchamel and chive sauce glazed with cheese

Insalata di gamberi

A traditional prawn salad, offered with our own Marie Rose dressing

Lamb's kidneys and chicken livers

Sautéed with red wine, sausage and onions in rich gravy

Chicken and black pudding terrine

Sat on a bed of mixed salad leaves and circled with balsamic reduction



Halibut steak

Oven baked with lemon, garlic and white wine, drizzled with a rocket and red pepper coulis

Roast duck

Served with apple sauce, stuffing and gravy.

Sirloin steak Diane

A sauce consisting of mushrooms, onions, red wine, brandy, French mustard and cream

Vegetarian option

Choose from the list on page 8



Choice of two sweets

Choose from the list on page 9



Coffee

£29.95

inclusive of VAT

MENU E

Is an Italian style menu

Antipasto

A selection of Italian meats and salamis, melon, roasted vegetables

Bread, olives, pickles and salads



Pasta and risotto

Middle course, served Italian style at the table.



Trio of loins

Sirloin steak, loin of pork and loin of lamb rolled in bacon, oven roasted served with a red wine reduction

Accompanied with salad and potatoes

Parmigiana di melanzane (Vegetarian Option)



Following the Italian theme choose two sweets from the list below.

Tiramisu

An Italian pick me up as the name suggests. Made with mascarpone, coffee, Amaretto and savoiardi biscuits

Cannoli

A traditional dessert from Sicily. A red wine pastry cone filled with a cinnamon flavoured ricotta. Garnished with toasted almonds

Italian cheese

A selection of cheeses from around Italy

Profiterols

Choux pastry buns filled with cream and coated with chocolate sauce

Fruit panna cotta

A milk and cream mousse flavoured with fresh fruit and vanilla



Coffee

£32.50

inclusive of VAT.





MENU F

Choose any two starters
and two main courses

Smoked salmon

Delicately sliced and adorned
with a simple salad and drizzled
with an olive oil dressing

Fresh asparagus

Lightly poached and coated with
a mornay sauce

Wild mushroom risotto

Flavoured with basil and
Parmesan cheese

Parma ham

Finely sliced and dressed with
slices of melon



Fillet of monkfish

Wrapped in bacon, pan seared,
served on a creamed potato sauce
and finished with a balsamic
reduction

Loin of lamb

Marinated in garlic, rosemary and
finished in a red wine jus

Fillet steak

Accompanied with a tarragon
and mushrooms sauce

Vegetarian option

Choose from the list
on page 8

Loin of pork Michelangelo

A sauce consisting of sauteed
scampi, prawns, mushrooms,
brandy, tomato and cream sauce



Choice of sweets

Choose from the menu
on page 9



Coffee

£40.00

inclusive of VAT.



WEDDING MENUS CONTINUED

SOUP LIST

Cream of
vegetable



Tomato
and basil



Cream of
mushroom



Cream of
asparagus



Minestrone
with lardons of bacon



Celery, apple
and Stilton



French onion



Chicken, mushroom
and spring onion

VEGETARIAN SELECTION

Mushroom stroganoff



Stuffed peppers

Filled with a wild mushroom
risotto sat on a bed of bean
casoulet



Asparagus and
mushroom pancake



Wild mushroom
and basil risotto



Vegetable pasta bake



Courgette and broccoli
Baked with tomato, cream and
herbs glazed with cheese



Breadcrumbed avocado,
stilton and mushrooms
Deep fried and served with dips



Vegetable lasagna





SWEET LIST

Crème caramel



Mixed fruit pavlova



Italian bread and butter pudding

Made with Panettone and Amaretto



Apple and toffee crumble



Ferrari tipsy ice

A home made Ice Cream Marsala and nuts



Sticky toffee pudding



Cappuccino mousse

Chocolate and coffee mousse topped with cream



Fruit pie



Fruit salad



Mont blanc

Layers of Sponge, biscuit, crème Patisserie, black cherry, fruit and topped with meringue



Mixed ice cream



Ferrari special

Choux pastry filled with Cheesecake, black cherry, whipped cream and topped with chocolate



Mixed fruit roularde

A light meringue sponge filled with fruit and crème Patisserie



BUFFET AT FERRARIS

EVENING BUFFET 1

£13.50

Roast beef | coleslaw | vegetarian selection | roast ham
 lamb and sesame seed filo parcels | lasagna | egg mayonnaise
 rice salad | assorted quiches | chips | new potatoes
 potato salad | garlic bread | pasta salad | Cumberland sausage

A selection of hot dishes

EVENING BUFFET 2

£16.50

Crevettes | egg mayonnaise | lamb and sesame seed filo parcels
 fish salad | prawns | garlic bread | quiches | roast turkey
 paté | pasta salad | melon | roast beef
 new potatoes | potato salad | chips | breadcrumbed mushrooms
 salmon | coleslaw | mixed salad | sugar baked ham
 vegetarian selection | a selection of hot dishes | stuffed mushrooms





EVENING BUFFET 3

We now offer

Hog roast | barbeque
paella or mixed split roast

(price is dependent on numbers and requires that a minimum of 3 months notice must be given)

EVENING BUFFET 4

£12.50

Hot Buffet - choose 3

Chicken curry with rice | fish pie | lasagna al forno
chilli con carne | steak and kidney pie | Irish stew
Lancashire hot pot | vegetable and past bake | sausage and mash
served with garlic bread, chips, new potatoes and mixed salad

EVENING BUFFET 5

£9.25

Beef burgers | bacon | sausage | onions
chips | salad | toasties
served with open rolls

Choice of 2 sweets available if required
£4.50 extra (see page 9)

Canapes £7.00 per head

Bacon and sausage sandwiches £6.50 per head



FERRARIS | COUNTRY HOUSE, HOTEL AND RESTAURANT