



Arundell Arms

HOTEL & RESTAURANT



WEDDING PACKAGES 2015 /2016



Arundell Arms

HOTEL & RESTAURANT

The Arundell Arms is the perfect venue for your wedding day. Whether it's a venue to host your romantic wedding day for exclusive use or the setting for an intimate reception our hotel manager will coordinate all the arrangements to ensure that your special occasion is one to remember.

At a glance

- **25 bedrooms** – all individually designed with the comfort and modern amenities of an English Country Hotel.
- **2 AA Rosette Restaurant** – with an international reputation for the best of English cooking using locally sourced produce prepared by our Master Chef and his brigade.
- **Sitting Room** – With an open log fire this room is the perfect venue for your wedding reception with direct access to our beautiful terraced garden.
- **Terraced Garden** - where swifts and swallows soar over your head as you enjoy a drink in the evening sun, an ideal backdrop for those special photos.
- **Hotel Bar** – With an open log fire and relaxing atmosphere this is an ideal area for your guests to enjoy.
- **Courthouse Bar** – recently refurbished, this village pub retains its traditional comfort whilst offering a fine selection of wines and interesting local ales.
- **Car park** – with 80 spaces.
- **20 miles of private river fishing & Tinhay Lake** – For guests who wish to arrive early or indeed stay longer we can provide expert tuition along with fishing tackle.
- The hotel is ideally located with the A30 being only minutes away. From the A30 Exeter is only 45 minutes away with its excellent transport links of the M5 and main line train station.



Frequently Asked Questions

- **What is the capacity for a reception?**

Our sitting room can accommodate 80 guests and with direct access to our beautiful terraced garden the choice is yours.

- **Can drinks & canapés be served in the garden?**

The hotel gardens are ideal for entertaining, weather permitting of course.

- **What is the seated capacity of the dining room?**

We can comfortably accommodate 80 guests for a sit down wedding breakfast.

- **Can we have a choice of menu on the day for our guests?**

For numbers over 10 guests we kindly request you to select a set menu for everyone. Guests with any dietary requirements or allergies can be catered for. There is also a vegetarian menu available.

- **What is the hotel's policy on corkage?**

Unfortunately, we do not allow guests to provide their own wines. We are proud to offer our guests a very interesting wine list – please consult with the manager for special requirements.





Is it possible to have music entertainment?

There are several options available for the Ceremony – from a string quartet, pianist, harpist or perhaps your own selection of music. A portable CD player is available and can be used for background music. You are most welcome to provide your own selection of music or we have some on hand. For the Reception we can recommend either a live band or DJ. We request that the evening entertainment finishes by 12am.

• Is dancing allowed?

When the hotel is booked on an exclusive basis our combined main and small dining rooms are ideal for dancing. We are able to arrange a disco or live band until 12am to include a dance floor. When the hotel is not booked for exclusive use our Tamar Room is also ideal as a venue on the same basis.

• Are there baby changing facilities?

The hotel has separate baby changing facilities on the ground floor of the hotel.

• Does the hotel have disabled access?

The hotel has disabled access on the ground floor only and also includes a separate disabled toilet. Our Access statement can be found on our website.

• Can you recommend wedding suppliers?

Having hosted many wonderful weddings over the years we have an excellent list of local suppliers, from florists to hair and beauty, which we can trust to make your day perfect.

• What is the deposit required to secure my booking?

The hotel requests a deposit of £500 on confirmation of your booking.





Our Food

In the restaurant, guests are treated to a dining experience which we believe is among the best in England. Created by our Head Chef, Steven Pidgeon who has the rare honor of being elected one of only 80 Master Chefs of Great Britain, food is always meticulously prepared and beautifully presented.

Using only the finest quality produce which is sourced from local suppliers Steven has gained an excellent reputation both locally and nationally for creating outstanding modern British cuisine.

Our AA 2 Rosette restaurant attracts many non-residents who not only come to enjoy the quality of the food but also the elegant surroundings. Complemented by fine wines and attentive, friendly service The Arundell Arms restaurant is the perfect dining venue for any occasion.

With an outstanding reputation for food our Master Chef Steven Pidgeon would be delighted to create a menu to suit your exact requirements so please take the enclosed menus as a small sample of what we can offer and do not hesitate in contacting us to discuss your special requirements.



Testimonials

"Both Michelle & I find it hard to put into words how happy we are that Daniel & Elizabeth chose the Arundell Arms for their wedding venue. Everything you did from the very outset was perfectly coordinated and nothing was too much trouble to make their day very special for them. Please pass on a big thank you to all the staff from the bar to the dining room & the kitchen who were wonderful and gave incredible service all day. They made everyone feel relaxed and at home, it felt like we were at home!

Now how can I express my thoughts for such an exquisite meal that was served, Steve and the kitchen team prepared what can only be described as a truly amazing heavenly feast fit for a King. The attention to every little detail of all the different dishes being served was overwhelming. Many of our guests who are well travelled commented on how all the different dishes were a true delight to the eye, as well as the taste buds. After the meal guests commented using terms like divine, delicious, mouth-watering, gastronomical delight!!!! This to me reinforced that Daniel and Elizabeth had made the right choice for their celebration, adding the extra sparkle onto an already fantastic day.

Finally what more can I say about a great venue like the Arundell Arms that even goes to the extra effort and trouble of making a detailed hot dog stand to serve the evening buffet you are as always fabulous hosts!!!!

From the new Mr & Mrs Green, Michelle & I we raise our glasses to you all for making the 15th November very special.

"Thank you very, very, VERY, much for everything!!"

Frank & Michelle Green, Mother & Father of the Bride, November 2014

"To Chef & Staff, Thank you very much for all your hard work shown at our daughter's wedding. The food and service that was shown was second to none! Thank you all!"

Mark & Mary King, Mother & Father of the Bride August 2011





Arundell Arms
HOTEL & RESTAURANT

One Night Exclusive Use

Overnight accommodation with full English breakfast
for 50 guests in 25 rooms **£5000**

We make no additional charge for the exclusive use of our restaurants.

For evening parties, our charge for the Tamar Room is **£175.00** and includes the provision of a dance floor and a staffed bar if required.

All food and beverage for the wedding celebration is an additional cost. To assist you in preparing your budget, **allow £80.00 per person** (approx.) for the wedding breakfast, to include two reception drinks, selection of canapés, three course meal, half bottle of wine, tea/coffee and petit fours, and champagne toast.

All prices inclusive of VAT





Arundell Arms

HOTEL & RESTAURANT

Entree drinks

Per Jug Pimms or Mulled Wine (approximately 8 glasses per jug)	£25.00
Bucks Fizz with sparkling wine (approximately 10 glasses per jug)	£30.00
Bucks Fizz with champagne (approximately 10 glasses per jug)	£35.00
Orange Juice (approximately 8 glasses per jug)	£ 10.00
Cranberry Juice (approximately 8 glasses per jug)	£ 10.00

All prices inclusive VAT





Arundell Arms

HOTEL & RESTAURANT

Canapés at £7.00 per person (choose 3)

Beef Carpaccio with celeriac Remoulade

Blue Cheese Beignets

Smoked Salmon and Herb Roulade

Crisp Fried Duck with Hoi-Sin Sauce

Salmon Fishcakes with Green Mayonnaise

Parsnip/Artichoke Crisps

Chicken Brochettes

Plaice Goujons with Lime Mayonnaise

Anchovy and Basil Biscuits

Parmesan Biscuits with Black Olive Tapenade

Monkfish Pakoras

Beef Tartare

Quail Egg Scotch Eggs

Pork and Black Pudding Brochettes

Vegetable Spring Rolls

Spicy Pork Wontons

Coriander Marinated Lamb with Aubergine Purée

Cottage Pie Fritters



Arundell Arms

HOTEL & RESTAURANT

Steve Pidgeon our Master Chef, has created the following dishes, especially for celebrations in our private rooms for either a luncheon or dinner.

If you have any favourite dishes or special requirements, please discuss them with us. We will do our best to accommodate and always try to be as flexible as possible. Supplements may apply depending on the dish seasonality.

Three courses £35 to £45 per guest
Minimum 10 guests

Please select one starter, one main course and one dessert for your entire party to enjoy as a set menu.

All prices are inclusive of VAT.





£35 per head – choose one from each course

Starter

Roasted Tomato and Sweet Pepper Soup with grilled cherry tomatoes and balsamic vinegar (V)

A Warm Butternut Squash, Artichoke and Parmesan Salad, with roasted pumpkin seeds and a mustard vinaigrette

A Smooth Chicken Liver Pate with red onion marmalade and brioche toasts

Warm Sole, Salmon and John Dory Terrine with a baby caper and chervil hollandaise

Goats Cheese, Red Onion and Aubergine Tart with roquette salad, hazelnuts and herb dressing (V)

Grilled Fillet of Sea Bream with lentils, tomato, chives and saffron

Main

Roasted Leg of English Lamb with rosemary, garlic and dauphinoise potatoes

Pan Fried Fillet of Free Range Chicken, with button onions, mushrooms, sweetcorn pancake and a tarragon jus

Slowly Cooked Duck Confit with parsnip purée, glazed salsify, fondant potato and Thyme gravy

Spinach, Woodmushrooms and chervil risotto with parmesan crisps (V)

Fillet of Hake with celeriac puree, spinach leaves and a saffron sauce

Pan Fried Fillet of Cod with a ragout of clams, lemon and leeks

Dessert

Dark Chocolate Sponge Pudding with chocolate sauce and vanilla ice cream

Glazed Lemon Tart with citrus syrup and clotted cream

Vanilla Panacotta with a compote of fruits

Iced Raspberry Parfait with berry sauce

~~

Coffee and Chocolates

Prices inclusive of VAT



£40 per head – choose one from each course

Starter

Cornish Crab Bisque with poached scallops and parsley toasts

Smoked Haddock Risotto with black pudding and quail's eggs

Parma Ham Salad with olives, sun-blushed tomatoes, parmesan and a mustard dressing

Avocado, Feta Cheese and Asparagus Salad with watercress, toasted sunflower seeds and tarragon leaves (V)

A Coarse Pork, Duck and Pigeon Terrine with pistachio nuts, apricot chutney and peppered toasts

Main

Roasted Rump of English Lamb with herb crust, Savoy cabbage and a pinenut saffron sauce

Pan Fried Fillet of Guinea Fowl with glazed vegetables, dauphine potatoes and a peppercorn sauce

Roasted Sirloin of Devon Beef with Yorkshire pudding, horseradish cream and red wine

Tenderloin of English Pork with spiced red cabbage, glazed parsnips and thyme

A Light Pastry Croustade of Provençale vegetables, gruyere cheese, wood mushrooms and leeks (V)

Escalope of Organic Salmon with crayfish tails, haricot beans and pea shoots

Dessert

Dark Chocolate Tart with mint syrup and clotted cream

Sticky Toffee Pudding with butterscotch sauce

Iced apple Parfait with apple fritters and a fig sauce

Glazed Citrus Rice Pudding with citrus fruits

~ ~

Coffee and Chocolates
Prices inclusive of VAT



£45 per head – choose one from each course

Starter

- Chicken and Vegetable Consume with tarragon dumplings
- Cornish Crab Salad with baby leaves, saffron, shallots and avocado purée
- Fois Gras, Duck Confit Terrine with piccalilli and sour dough toasts
- Spinach, Wood Mushrooms and Leek ravioli, with a chervil butter sauce (V)
- Baked Goats Cheese with black pudding, smoked bacon and balsamic vinegar
- Jerusalem Artichoke Soup with truffle oil and herb croutons (V)

Main

- Pan Fried Fillet of Sea Bass with fennel purée, crispy leeks and red wine
- Roasted Best-End of English Lamb with garlic purée, rosti potato, purple sprouting broccoli and white wine
- Mignon of Devon Beef Fillet with horseradish mash, baby vegetables and cracked pepper
- Beef Wellington with Madeira, shallots and baby spinach
- A Casserole of Sea Fish with saffron, potatoes, leeks, tomato and chives

Vegetarian Assiette

- Baked Goats Cheese wrapped in Indian pastry, char grilled vegetables, wood mushroom risotto

Dessert

- Dark Chocolate Fondant with honeycomb ice cream
- Caramelised Crème Brulée with shortbread biscuits
- Poached Pear with licorice ice cream
- Individual Passion Fruit Tart with passion fruit syrup and raspberry sorbet

~~

Coffee and Chocolates
Prices inclusive of VAT

We can create a package of choice wines for your special day to your individual requirements. Alternatively, you may prefer to choose from our full wine selection charged on a consumption basis.

We keep a wide range of champagne and sparkling wines in our cellar, as well as a large selection of white and red wines. Our personally-selected house wines offer excellent value for money as well as rounded flavour.

Toast & Reception

To make planning your day even easier, we've put together a selection of beverage packages to see your guests from a drink on arrival, through the wedding breakfast to the toasts. Prices listed are per person and inclusive of VAT.

Package 1 - £21.95

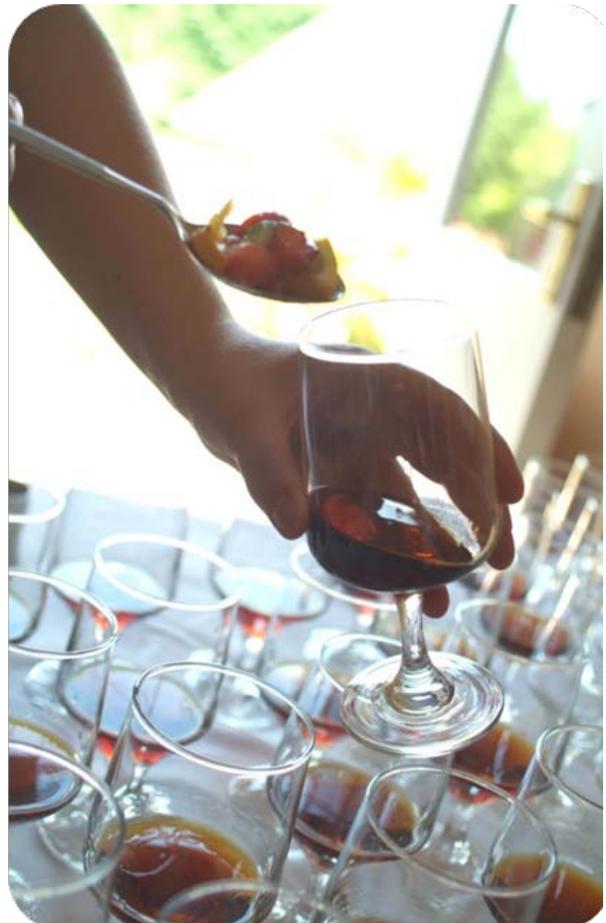
Glass of sparkling wine, or Pimms on arrival
Half bottle of house wine with Wedding Breakfast
Glass of sparkling wine for toasts

Package 2 - £24.95

Glass of sparkling wine, or Pimms on arrival
Half bottle of house wine with Wedding Breakfast
Glass of champagne for toasts

Package 3 - £29.95

Glass of Kir Royale, or Bucks Fizz on arrival
Half bottle of wine with Wedding Breakfast
Glass of champagne for toasts





Arundell Arms

HOTEL & RESTAURANT

Suggested Wines and Champagnes

		Per Bottle
<u>White</u>	Whistling Duck Semillon/Sauvignon Blanc 2013, Australia dry with fresh gooseberry flavours	£22.00
	Pinot Grigio 2013, Italy crisp and 'tangy' with pear and ripe citrus flavours	£23.00
	Stablemate 2013, South Africa pure Chardonnay fruit with just a hint of oak	£22.00
<u>Red</u>	Merlot (Reserve) 2014, South Africa full bodied and smooth with 'peppery' plum flavours	£22.50
	Whistling Duck Shiraz 2013, Australia very full-bodied with intense red berry flavours	£22.50
	Tempranillo 2013, Spain delicious flavours of juicy plum and raspberry	£23.00
<u>Rose</u>	Syrah/Grenache "Les Terrasses", 2013 a dry, vibrant rose with flavours of wild strawberry	£21.00
<u>Sparkling Wines</u>	Prosecco Spumante N.V. Borgo del Col Alto, Veneto, Italy	Per Bottle £30.50
	Aldridge Brut, N.V. Aldridge Estate, South-Eastern Australia	£27.00
<u>House Champagne</u>	Gremillet Brut N.V. Balnot sur Laignes, Aube, Champagne, France	£44.50

Other wines are available from our extensive wine list
Prices inclusive of VAT

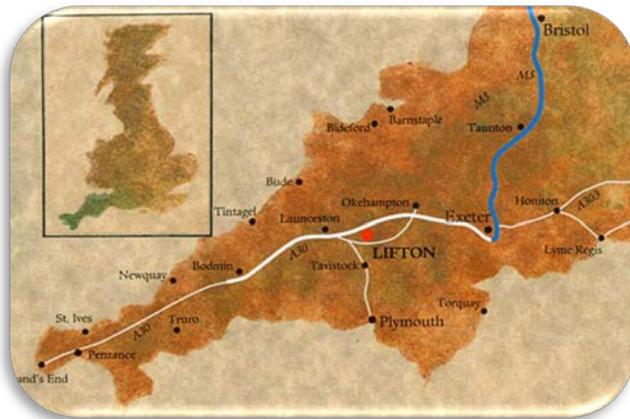


Arundell Arms

HOTEL & RESTAURANT

How to find us

The Arundell Arms is located in the village of Lifton, in England's West Country, near the Devon / Cornwall border. Lifton is just minutes off the A30, a dual carriageway from the M5 motorway when travelling from points North and East.



Contact Us

The Arundell Arms Hotel, Lifton, Devon,
PL16 0AA

Tel. 01566 784 666

Fax. 01566 784 494

E: reservations@arundellarms.com

W: www.arundellarms.com

Directions to the Hotel from A30

To find the Hotel, leave the M5 at junction 31 (sign posted A30 Bodmin/Okehampton) and continue along this road for approximately 40 miles.

Turn off the A30 at the Lifton Down Junction. You will see a large brown sign which says Lifton Village.

Once off the dual carriageway, turn right at 'T' junction. You will see a smaller brown sign marked Lifton Village and the Hotel is about three quarters of a mile on the left in the village street.

Distance from Lifton

- **London** 253 miles (407 km) M4 / M5 / A30
- **Birmingham** 202 miles (325 km) M5 / A30
- **Bristol** 111 miles (178 km) M5 / A30
- **Exeter** 38 miles (61 km) A30
- **Plymouth** 25 miles (40 km) A38 / A388
- **Motorway:** M5 at Exeter (Junction 31)

* **Mainline Stations:** Exeter and Plymouth.

* **Airports:** London, Bristol, Exeter, Plymouth.

* **Ports:** Plymouth and Weymouth.

* **By train:** Fast trains from London Paddington to Exeter. Hire car or taxi to hotel.