

Weddings and Civil Partnerships at Deans Place

Alfriston, one of England's prettiest villages is nestled at the foot of a particularly beautiful part of the South Downs. It captures the very essence of quintessential England, the clarity of light and pastoral landscape lends itself to relaxation and has provided inspiration to famous writers and artists

Deans Place has four function suites, seating 10- 130 guests, an elegant restaurant and garden terrace. It also has an area set aside for private barbeques. The hotel is licensed for civil marriage ceremonies both indoors and in our gardens and provides a most beautiful setting, located in the Cuckmere Valley with views towards Windover Hill.

Deans Place

Country Hotel & Restaurant

Wedding Receptions and Civil Partnerships

Wedding License

The Wedding Garden (Gazebo), Alfriston Suite and Garden Suite have all been licensed for wedding ceremonies. Arrangements for your civil ceremony should be made with Eastbourne register office 01323 415051.

The Wedding Garden

This is set within the hotel grounds with the South Downs providing a beautiful backdrop, offering a unique location for your wedding day. With space for up to 150 guests this is an ideal setting for a summer wedding.

Terrace Lounge

This is a cosy room with traditional open fire and with views over the croquet lawn and terrace. We can accommodate up to 40 guests for a more intimate wedding breakfast.

Garden Suite

This room offers panoramic views of the gardens and South Downs. We can accommodate up to 50 guests for a formally seated meal.

Alfriston Suite

This is a modern airy room enjoying magnificent views of the South Downs and surrounding landscape. The Alfriston Suite is adjacent to the pool and patio area; an ideal location for your reception drinks. The suite will accommodate 150 guests for your wedding breakfast and up to 200 guests for your evening reception.

All prices are inclusive of VAT @ 17.5%

Reception Drinks

We recommend that two glass are offered

Bucks Fizz

Freshly squeezed orange juice & sparkling wine

Sparkling Wine

Chevalier Brut, Blanc de Blancs (France)

Pimms

Pimms & lemonade, mint, cucumber, orange & apple

Peach Bellini

Prosecco with peach juice

Kir Royal

Crème de cassis & Champagne

Kir

Crème de cassis & white wine

Winter Pimms

Warm Pimms & apple juice, cinnamon, orange & apple

Mulled Wine

Red wine heated with cinnamon sticks and spices

(Priced by the glass)

Non-Alcoholic

Jug of Orange Juice

Jug of Apple Juice

Jug of Cranberry Juice

Jug of Fruit Punch

Jug of Sparkling Elderflower Cordial

(6 glasses to a jug)

All prices are inclusive of VAT @ 17.5%

A Selection of Wines

From time to time wines and vintages change. We will endeavour to find the most suitable alternative.

Bin No.

75cl
Bottle

White Wines

- 1. Finca Vieja, Chardonnay Torrontes (Argentina)**
Not too dry with a fresh, fruity palate and a pleasant aftertaste.
- 2. Piesporter Michelsberg, Konigs Cup Q.b.A. (Germany)**
Medium wine with a full grapey flavour and a luscious nose. The wine has lovely floral aromas and just a hint of sweetness on the finish.
- 3. Vin de Pays, Sauvignon Blanc, Remy Pannier (France)**
Sauvignon Blanc from the Val de Loire region of France gives this wine a lovely crisp citrus palate and appley finish.
- 4. Captains Table, Semillon Chardonnay (Australia)**
Rich Semillon and full flavoured Chardonnay have been blended to create a wine with melon and grapefruit flavours and a crisp, well rounded palate.
- 5. Pinot Grigio, Altana di Vico (Italy)**
Fresh, stylish, medium dry Italian white with a fragrant bouquet and a light approachable style.

Rosé Wines

- 5. Cabernet Rosé, Vin de Pays (France)**
A deep Rosé wine that is crisp and medium dry, with flavours of berries and summer fruits.
- 6. Domaine de pellehaut Rose**
Vin de pays du cotes de gascogne (france)
A delicious summery, pale pink wine with a refreshing, light flavour and a hint of sweetness – made in the modern California style.

Red Wines

- 8. Finca Vieja, Shiraz Malbec (Argentina)**
A soft, nicely structured red wine with a smooth style, a bright colour & plenty of rounded fruit.
- 9. Merlot, Vin de Pays d'Oc, Resplandy (France)**
Merlot grown in the Southern French vineyards of the Pays d'Oc give this wine its ripe juicy flavour. It is rich and velvety and full of flavour.
- 10. Volandas Cabernet Sauvignon (Chile)**
Generous, robust red wine from the sundrenched vineyards of the Chilean Central Valley.
- 11. Captain's Table Shiraz Cabernet (Australia)**
The premium sunny vineyards of South East Australia produce an easy drinking red wine. The spicy warmth of Shiraz is blended with the richness of Cabernet Sauvignon.

Champagne & Sparkling Wines

- 12. Baron Albert Brut Tradition (France)**
Crisp, fresh, dry Champagne matured in bottle and shipped direct from an excellent family run producer.
- 13. Chevalier, Brut, Blanc de Blancs (France)**
Fairly dry French sparkling wine made in the traditional full flavoured style.
- 14. Jules Feraud, Cuvee de Reserve (France)**
Stylish, deep pink Champagne that is off dry and has a hint of strawberry

All prices are inclusive of VAT @ 17.5%

Selection of Canapés

Smoked Salmon Blinis

Filo Prawns & Chilli Dip

Crushed Chilli & Lemongrass Beef Skewers

Mini Vegetable Samosas

Rosti Potato & Feta Cheese Pockets

Mini Mozzarella & Tomato Skewers

Chicken Satay Skewer

Wild Mushroom Cappuccino

Scallops with a pesto creamed potato

Lightly curried chicken & mango, served on a Pastry Spoon

All prices are inclusive of VAT @ 17.5%

Banqueting Selector

Menu 2010 & 2011

Please choose a **set menu** from the following for all your guests.
Alternatively you may choose **two** dishes from each course, which will need to be pre-ordered two weeks prior to your event

Appetisers

Walnut & herb coated goat's cheese with wild rocket & balsamic-apricot syrup (v)

Seared tuna Nicoise salad with olive oil & black olive tapenade

Classic smoked salmon with lemon & caper dressing & celeriac mayonnaise

Aubergine caviar, tomato & feta cheese terrine with a black olive dressing (v)

Marinated scallops on pesto potato terrine with lemon oil dressing

Parma ham & chilled asparagus salad, roasted shallots & sherry dressing

Trio of crab, courgette & pink grapefruit with watercress & avocado salad

Plum sweetened duck breast, pak choi salad with a soy & sesame dressing

Chargrilled vegetables with chickpea relish (v)

Foie Gras terrine served with warm brioche

Warm locally farmed asparagus with a classic hollandaise sauce (seasonal)

Soups

Roasted tomato soup with baby mozzarella & basil leaf (v)

Roasted red pepper soup, finished with pesto (v)

Wild mushroom soup, finished with roasted garlic (v)

Smoked haddock & potato chowder

All prices are inclusive of VAT @ 17.5%

Main Courses

Loin of pork roasted with herbs,
with a sage cream, apple & celeriac puree, and crushed potato cake

Roasted fillet of guinea fowl with mushroom cream,
butter fondant potato with baby corn & asparagus.

Corn Fed roasted chicken breast with a chive cream
leek & potato rosti & glazed shallots

Roasted chicken breast with a herb crust
dauphinoise potato, light thyme jus served with a carrot & coriander puree

Local herb crusted rump of lamb
roasted sweet potato, ratatouille vegetables red pepper pan jus

Pink roasted duck breast
red current orange jus, braised red cabbage & fondant potato

Beef fillet & gratin of wild mushroom
served with dauphinoise potatoes & creamed spinach

Grilled fillet of salmon
served on a dill & watercress potato cake, lime courgettes & white wine cream

Sea bass fillet,
braised fennel & herbs, lemon scented potato topped with a buerre blanc

Marinated tuna fillet with tomato & fennel ragout
olive crushed potato & salsa verde

Medallions of pink roasted venison
Red current mash, shallots & bacon braise & raspberry sauce (seasonal)

Roasted garlic & aubergine timbale
with red pepper dressing & fresh linguine

Pan-fried caramelised tofu
with Thai red vegetable curry & jasmine rice

Tomato & aubergine gratin
with roasted garlic & spinach salad

Wild mushroom risotto
chive oil & parmesan crisp

All prices are inclusive of VAT @ 17.5%

Dessert

Cinnamon toasted brioche topped with honey roasted plums & crème fraiche

Caramelised lemon tart with lime cream

Baked chocolate tart with mocha custard

White chocolate truffle torte with raspberries

Toffee-apple crumble tartlets with golden syrup custard

Baked vanilla cheesecake with lemon sour cream

Seasonal berries topped with a white chocolate glaze

Platter of seasonal fruit with crème fraiche

Platter of Sussex cheese
with biscuits, grapes, fig jelly, salted celery
To serve 8-10 people

Freshly Brewed Coffee & Petit fours

Suggested Intermediate courses

Fresh herb risotto with roasted scallops

Demi tasse of wild mushroom cappuccino

Fillet of lemon sole with a champagne sauce

Fruit Sorbet
Mango, Blackcurrant, Lemon & lime

Champagne sorbet

All prices are inclusive of VAT @ 17.5%

Dressed Buffet
Minimum of 50 Guests

Please choose one appetiser to be served at the table

Walnut & herb coated goat's cheese with rucola & balsamic-apricot syrup
Plum sweetened duck breast, bok choy salad with a soy & sesame dressing
Parma ham & chilled asparagus salad, roasted shallots & sherry dressing
Roasted tomato soup with baby mozzarella & basil

Main Course,

Maple glazed gammon, soft poached apricots and rosemary
Prime roast sirloin of beef, wild mushroom cream
Roasted chicken breast with a herb crust
Salmon en croute stuffed with asparagus
Baked goats cheese tart, red onion caramel and balsamic dressing
An array of smoked and cured fish, accompanied with various pickles and chutneys.
Assorted vegetables and new potatoes

Selection of salads to include

Pesto potato salad with crispy bacon, Crunchy coleslaw, Classic Nicose
Mixed leaf with fresh herbs, olives and chunky croutons
Cucumber with minted yoghurt, Tomato and red onion, torn basil.
Assorted prawns with mango and tomato mayonnaise

Please choose one dessert to be served at the table

Caramelised lemon tart with lime cream

Baked chocolate tart with mocha custard

White chocolate truffle torte with raspberries

Toffee-apple crumble tartlets with golden syrup custard

All Prices are inclusive of VAT @ 17.5%

Finger Buffet Selection

Assorted Sandwiches with various fillings

or

Tortilla Wraps with assorted fillings

Plus 5 Items

Plus 8 Items

Fish Goujons In Sea Salt

Prawns Wrapped in Filo Pastry

Crispy Salmon Brochettes

Mint & Maple Lamb Kebabs

Chicken Skewers marinated in Soy & Ginger

Duck & Hoisin Spring Rolls

Chicken Wings in a BBQ Sauce

Sweet Potato Curry Bites

Mini Vegetable Spring Rolls

Mini Assorted Quiches

Potato & Parmesan Frittata

Mini Assorted Fruit Tarts

Mini Chocolate Éclairs

Mini Patisserie Selection

All prices are inclusive of VAT @ 17.5%

Evening Barbeque Menu

Available May – September

Minute steaks with mustard mayonnaise

Cajun spiced chicken skewers

Lamb and mint sausages

Satay vegetable kebabs

Fillet of salmon with ginger & lemon grass

Baked jacket potato with crème fraiche

Coleslaw, Mixed baby leaf salad,
Sliced tomato and red onion salad,
Greek Salad

Strawberries or mixed berries and Cream

Chocolate Marquise

*Vegetarian burgers & sausages can be provided if pre-ordered in advance

All prices are inclusive of VAT @ 17.5%

Alternative Evening Menus

Bacon Baps
Sausage Baps

Served with Tomato Ketchup & Brown Sauce

Individual Fish & Chips
(4oz piece of cod or haddock)

Served with Tomato Ketchup & Brown Sauce

(If these options are selected we strongly recommend that every guest should be catered for)

Cheese Tower
Serves 80-100 guests

A tiered display of 5 whole decorated cheeses, dressed with grapes & celery accompanied with local chutneys, water biscuits & assorted breads

All prices are inclusive of VAT @ 17.5%