



## Weddings at the Rams Head Inn

The Rams Head Inn  
Country Hotel

Here at the Rams Head Inn, we believe in helping create weddings that are 100% bespoke. Our green room can cater for groups of up to 26 exclusively or up to 20 if dining on one large table.

From arrival until the moment you leave we believe in having a great time, with good food, good drink and great company, thus we ensure all the details are catered for. Alongside our events team; who are on hand right up to and including the day itself, your perfect day can be tailored to be 100% about you and your partner.

Option1: £49.00 per person

-7 course menu including:

- Glass of prosecco on arrival
- Amuse bouche
- Homemade bread & salted butter
- Starter
- Main
- Palette cleanser
- Dessert
- Tea and coffee

Choose from:

Starters:

Lobster ravioli  
*lobster stock, celery root purée*

Duck liver parfait  
*red onion jelly, toasted croute, thyme*

Goat's cheese brûlée  
*pistachio crust, spiced pears, sour dough*

Soup of your choice with homemade bread and butter.  
*Suggestions celeriac and apple, haddock chowder*

Terrine with dressed leaves and toasted bread  
*either ham hock terrine or chicken and pistachio or salmon*  
Salad.

*Either: Walnut Roquefort & chicory, Italian bread salad with Parma ham, Mackerel tomato, onion, sesame tuille*

Mains:

Exmoor sirloin

*Wellington of Exmoor sirloin, rich red wine sauce, wilted greens, butter roasted potatoes*

Guinea fowl

*Ballontine of guinea fowl, cauliflower purée, chicory, glazed potatoes, tenderstem*

Lamb

*loin of, with crushed potatoes, capers, leeks, roasted carrots*

Polenta

*Aubergine confit, tomato & yellow pepper coulis, courgette & halloumi rolls, potato rosti, caramelised shallots*

Stone bass

*pearl barley risotto, lobster bisque, Romanesco, Cavolo Nero*

Duck

*Cherry glaze, fried polenta, red cabbage*

Desserts:

Tonka bean crème brulee

*popping toffee apples, ginger shortbread*

Chocolate

*dark chocolate fondant, white parfait, milk peanut mousse*

Lemon tart

*berry sauce, elderflower sorbet*

Candy stripe panna cotta

*raspberry & white chocolate*

Strawberries & fizz

*Prosecco jelly, strawberry soup*

Pecan pie

*salted caramel ice-cream*

Pre-order of all guest menu choices to be with the events team 2 weeks prior to the event date

Option 2:

Tapas menu. £39 per person, choose 8 of the following, includes a glass of white Spanish wine:

Chorizo in red wine

Patatas bravas

Padron peppers with toasted almonds

Manchego and serrano ham

Spanish tortilla

Confit squid finished with arrabiata sauce and bread crumbs

Whitebait with garlic mayonnaise

Slow cooked pigs' cheeks with crispy onions, creamed potato

Ham and cheese croquettes

Honey battered aubergine

Pork or beef meatballs in tomato sauce

Grilled prawns with garlic and chilli

Both menu options include full table lay-up, crockery and glass wear. Napkins will be rolled and tied in a ribbon in a colour of your choice, and basic flowers in clear vases on the table. Menus printed and name places written are also included.

Optional Extras:

Table cloths: £35

House wine: £16.50 per bottle

Toast drink: £4.00 per person for prosecco, £5.50 per person for champagne

Full floral arrangements: £25 per arrangement

Full exclusivity available. Price on application.

Collection from ceremony venue for you and your guests from: £85.00

Other extras and menus available on application. Do not hesitate to contact our events team with regards to organising a bespoke menu, drinks packages and dining set up. Our experience events team are always on hand to help guide and make your day 100% about you.

Bedrooms, we have 11 bedrooms, of which 2 are not en-suite. Bedrooms can be booked at discounted rates for any couples booking their special day through us via a Millbrook Estate recommendation for discounted bed and breakfast rates starting at £95 per room per night; based on 2 people sharing.

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