



HOTEL ENDSLEIGH

Weddings & Celebrations



Hotel Endsleigh

Set in 108 acres Hotel Endsleigh provides a striking backdrop for any size of wedding.

We are licensed for Civil Ceremonies & Registrations and offer a tailored package to suit your needs. As every wedding is unique, we put our team at your disposal to ensure your day is perfect. Unusually, Endsleigh can also offer to hold the ceremony outside on our Parterre.

We recommend Exclusive Use for wedding groups as this provides freedom for you and your guests throughout the hotel and gardens. As Endsleigh is yours exclusively for the duration of your stay, you have the freedom to plan the wedding you have always dreamt of, with the added privacy in which to entertain your guests.

Whether you decide to arrive by helicopter, light the Tamar valley with fireworks or simply enjoy the house and gardens as they are, we can help arrange it all.



Dining

Please have a look at our menu suggestions.

Our menus reflect the large variety of local, seasonal produce.

Our Head Chef caters for special dietary requirements and vegetarians.

We also offer an alternative menu for children.

We have an extensive wine list enabling you to find the perfect match for your meal

Starters

Fillet of John Dory, minestrone of vegetables, slow cooked fennel

Risotto of wild mushroom, Cornish brie, walnut pesto

Local scallops, tomato and chorizo, shellfish and basil butter

Honey-glazed pork belly, white beans and coconut, Denhay ham, young leeks

Terrine of artichoke, Beaufort cheese, girolle mushrooms, hazelnut vinaigrette

Lettuce spring rolls, local crab, ginger and soy

Seared loin of tuna, parsley risotto, garlic and herb dressing

Main Courses

Sirloin of beef, classic pesto, Portabella mushrooms, Savoyard potatoes, Madeira sauce

Rump of lamb, aubergine puree, baby fennel, quail egg, fine beans, caper vinaigrette

Best end of lamb, turnip puree, braised shoulder, broad beans, young carrots, cocotte potatoes

Corn fed chicken, chorizo risotto, salsify, spinach, heirloom tomato, smoked paprika oil

Roast guinea fowl, orange and cardamom braised endive, girolles, baby beetroot, Dijon gravy

Desserts

Millefeuille of pear, blackcurrant sorbet, Poire William custard

Apple tarte tatin, Calvados butter sauce, vanilla ice cream

Orange pannacotta, caramel ice cream, strawberry compôte

Marquis of chocolate, roasted cherries, bitter orange sorbet



Entertainment

We can organise various entertainment for your day including harpist, jazz band, string quartet or a DJ.

Flowers

Flowers can be arranged by Hotel Endsleighs in-house Master Florist. Any colour scheme and style of flowers can be provided.

Activities

We can arrange the following activities either on or off-site:

- falconry
- archery
- clay pigeon shooting
- croquet
- massages
- fireworks
- fishing
- horse riding
- golf
- beauty treatments
- wine tasting

Accommodation

We have 16 bedrooms including 2 suites and our Lodge which is situated on the estate.

All rooms are individually designed and decorated to the highest of standards.

For larger parties, we work closely with nearby accommodation providers.



Prices

Food & Beverage

Canapés	£8 per person (6 pieces)
Lunch	3 Courses from £30.00 4 Courses from £40.00
Dinner	3 Courses from £40.00 4 Courses from £50.00
Wine	House wine from £21.00 per bottle
Champagne	Champagne from £45.00 per bottle

Exclusive Use

Hotel Endsleigh is available for exclusive use, allowing the guests to enjoy all areas of the house and gardens.

Contact us directly for further details and a personalised costing.

Contact

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