



Sample Menu

Your Wedding Breakfast

soup of the day served with home made bread (v)

prawn and crayfish cocktail in a marie rose sauce and home made bread

goats cheese, bell pepper, plum tomato and avocado salad with a balsamic dressing (v)

chicken liver parfait served with apple and date chutney and toasted brioche

locally grown asparagus with poached egg and hollandaise

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herb crusted chicken breast served with dauphinoise potato, baby onions, buttered spinach and thyme jus

pan fried salmon on crushed new potatoes, braised baby fennel and fresh herb dressing

braised shin of beef with horseradish and potato puree and wilted greens

roast rump of lamb served with boulangerie potatoes, curly kale, carrot puree and rosemary jus

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rich chocolate truffle cake served with a red fruit coulis and clotted cream

glazed lemon tart with raspberry sorbet

iced caramel parfait, caramelized pineapple and pineapple jelly

strawberry shortbread served with vanilla cream

Sample Menu

Your Arrival Canapés

please select four from the following:

cold

ballotine of foie gras with date and onion chutney

roasted red pepper and sweet basil crostini

smooth chicken liver parfait on toasted broche with an apple and date chutney

oak smoked salmon with brown bread, fresh lemon and black pepper

crayfish and avocado tartlets

beef carpaccio with white truffle and fresh parmesan

baby mozzarella and cherry tomato brochette with black olive tapenade

creamy goats cheese and baby spinach tartlets

Hot

crispy chorizo and caramelized onion tartlets

mini chicken caesar salads

porcini arancini balls

brown shrimp jalfrezi

Dedham vale beef and foie gras burgers

crispy king prawn tempura

truffled scrambled egg and smoked salmon

Thai salmon fishcakes

* Extra canapés will be charged at a supplementary price of £1.50 oer canapé per person as a standard choice for all guests

* all dishes are subject to seasonal availability, our chefs will guide you through any required changes

Sample Menu

Your Evening Buffet

selection of finger sandwiches- egg & cress, smoked salmon & cream cheese, rare roast beef & horseradish, ham & wholegrain mustard, cheese & caramelized onion

homemade sausage rolls

parmesan and smoked paprika cheese straws

mature cheddar and caramelized onion tart

barbeque coated chicken drumsticks

roast butchers chipolatas with sweet mustard mayonnaise

ripe plum tomato, shallot and basil salad

smoked salmon and broccoli quiche

warm buttered new potatoes

homemade red cabbage coleslaw

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strawberries and clotted cream

white chocolate and raspberry cheese cake with white chocolate shavings

mini lemon tart

homemade shortbread

* all dishes are subject to seasonal availability, our chefs will guide you through any required changes

Your wedding ceremony and reception at The Compasses at Pattiswick

The Compasses at Pattiswick, the perfect setting for your perfect day...

Hidden neatly away in the beautiful North Essex country side of Pattiswick, The Compasses is the perfect rural retreat for those seeking a great wedding venue in stunning surroundings.

Granted with a wedding license and catering for all sizes of weddings from up to 28 guests in the private dining room to 150 guests using the property exclusively. Our flexibility is unrivalled.

YOUR WEDDING CEREMONY

Set in a beautiful location with exposed beams, and French doors leading out onto the garden, The Compasses at Pattiswick is the perfect venue to host your wedding ceremony *

PRIVATE DINING ROOM PACKAGE

Monday to Thursday
based on 25 day guests

Your own dedicated wedding coordinator to help plan and run your day

Exclusive use of the Private Dining Room & private patio

Arrival glass of pimm's

Arrival selection of canapés

3 course wedding breakfast and half a bottle of wine for each guest

A glass of sparkling for the toasts

from £2950.00

Additional day guest: £69.95 / Additional evening guest: £18.95

PRIVATE DINING ROOM PACKAGE

Friday to Sunday
based on 25 day guests

Your own dedicated wedding coordinator to help plan and run your day

Exclusive use of the Private Dining Room & private patio

Arrival glass of pimm's

Arrival selection of canapés

3 course wedding breakfast and half a bottle of wine for each guest

A glass of sparkling for the toasts

from £3950.00

Additional day guest: £69.95 / Additional evening guest: £18.95

EXCLUSIVE USE PACKAGE

Monday to Thursday
based on 75 day guests

Your own dedicated wedding coordinator to help plan and run your day
Exclusive use of the Compasses, grounds and garden for the entire day
Arrival glass of pimm's
Arrival selection of canapés
3 course wedding breakfast and half a bottle of wine for each guest
A glass of sparkling for the toasts
Evening buffet

from £7950.00

Additional day guest: £89.95 / Additional evening guest: £18.95

EXCLUSIVE USE PACKAGE

Friday to Sunday
based on 75 all day guests

Your own dedicated wedding coordinator to help plan and run your day
Exclusive use of the Compasses, grounds and garden for the entire day
Arrival glass of pimm's
Arrival selection of canapés
3 course wedding breakfast and half a bottle of wine for each guest
A glass of sparkling for the toasts
Evening buffet

from £12,495.00

Additional day guest: £89.95 / Additional evening guest: £18.95

Please call our Wedding Coordinator, Emma Dickason on 01376 561322 or
email: emmad@thegreatpubcompany.co.uk
for full details and availability

Terms and Conditions

- Wedding ceremony fee: £500; ceremonies may only take place between the hours of: 10am – 11.30 am or 4pm – 5.30pm unless the Compasses is hired exclusively
- Dance floors and dancing only permitted with exclusive use bookings using our contractors
- Prices valid until September 2012; extra fees apply on Bank Holiday weekends
- No Corkage
- Private Dining Room morning access: 9 am – 3.30pm; afternoon access: 4pm – 1am
- Prices vary depending on market availability