



make your wedding
ONE TO REMEMBER

All images courtesy of Cloud 9 Wedding Photography | www.cloud9weddingphotography.com

Congratulations On Your Engagement!

Offering a relaxed, charming atmosphere and superb hospitality, The Salwey Arms is the perfect venue for an extraordinary wedding.

Situated just outside Ludlow on the borders of Shropshire, Worcestershire and Herefordshire, the hotel provides the chance for an afternoon gathering with close family and friends, followed by an evening celebration with a wider circle of friends, providing a range of reception packages to suit all budgets.

The Salwey Arms caters for weddings of all sizes. The function room can seat up to 70 guests for a sit-down meal or 120 for a cocktail style reception, and a marquee can be erected on the lawn providing seated dining for up to 250 people.

The venue hire charge starts at £2,000 All our packages are tailored for each couple to ensure that your day is as unique and special as you.

Venue hire gives you and your guests exclusive use of:

- The Function Room, Patio and Garden Bar from 3pm on the day of the wedding until 1am the following morning
- Deluxe Bridal Suite
- Four Luxury En-suite Letting Rooms, sleeping up to 8 guests
- Complimentary cooked breakfast in the morning for hotel guests
- Tables, chairs, crockery, cutlery and glassware

In addition, The Red Room, which adjoins the Function Room can be hired as a separate entrance for you and your guests.

A vintage decoration package, bunting, wishing tree, candy cart, chair ties and table runners are also available for hire.

For a personalised quote, to make an appointment to have a look around, or to simply have a chat about your dream day, please contact our Functions Manager on 01584 711510, or email contact@thesalwey.co.uk

THE RECEPTION



COLD BUFFET

£23.00 per person

Seafood Platter

featuring a range of fresh and fried seafood

Local Cheeses

served with crackers, celery sticks & a selection of chutneys

Selection of Cold Local Meats

served with crusty bread, olives & a selection of chutneys

Trio of Quiches

three cheese, vegetarian & bacon

Creamy Potato Salad

Mixed Leaf Salad

Creamy Coleslaw

Tomato & Red Onion Salad

served with a range of sauces

DESSERT

Profiteroles

served with warm chocolate sauce

Lemon Tart

served with fresh berries

Fresh Fruit Salad

HOT BUFFET

£26.00 per person

Roast Herefordshire Beef
with wholegrain mustard glaze

Fish Goujons
with homemade tartare sauce

Chargrilled Chicken Breasts
with a sweet chilli glaze

Award Winning Ludlow Pork Sausages

Tossed Mixed Salad
with a citrus vinaigrette

Baby Gourmet Potatoes
with parsley butter

Roast Potatoes

Roasted Vegetable Salad
with a balsamic glaze

Seasonal Mixed Vegetables

Fresh Bread Rolls

DESSERT

Profiteroles
served with warm chocolate sauce

Lemon Tart
served with fresh berries

Fresh Fruit Salad

ASHFORD SET MENU

£28.00 per person

STARTERS

Soup of The Day

served with a crusty roll

Prawn Cocktail

with homemade marie rose sauce & a salad garnish

Chicken Liver Pate

with tomato chutney & ciabatta toast

MAINS

All dishes served with seasonal vegetables, roasted & new potatoes

Roast Topside of Local Herefordshire Beef

served with Yorkshire pudding & gravy

Roasted Free Range Chicken Breast

with sage & onion stuffing and gravy

Seabass Fillets

with a white wine & chive sauce

DESSERT

Cream Filled Profiteroles

with warm chocolate sauce & seasonal fruit

Strawberry & Champagne Cheesecake

Crème Brulee

served with a traditional shortbread biscuit



LUDFORD SET MENU

£35.00 per person

STARTERS

all starters are served with crusty bread rolls & butter

Spinach, Feta & Sundried Tomato Tartlet

with tossed greens

Smoked Salmon & Cream Cheese Roulade

with a basil cream

Ham Hock Terrine

with tomato chutney

MAINS

All mains served with new potatoes roast potatoes and seasonal vegetables

Free Range Chicken Breast Wrapped in Parma Ham,

with a white wine sauce

Fillet of Cod

with tomato and basil sauce

Wild Mushroom Stuffed Roasted Pepper

with linguini pasta

DESSERTS

Lemon tart

with raspberry sorbet

Vanilla Crème Brûlée

with honeycomb ice cream

Dark Chocolate Brownie

with caramel ice cream

CROFT SET MENU

£42.50 per person

STARTER

Pan Fried King Scallops
with a minted pea puree

Duck Rillettes
with homemade piccalilli

Vegetable spring roll
with noodle salad & a sesame dressing

MAIN

Fillet of Beef Medallions
with a red wine sauce

Lemon Sole Fillets
with a saffron sauce

Creamy Mushroom Risotto
with wild & field mushrooms

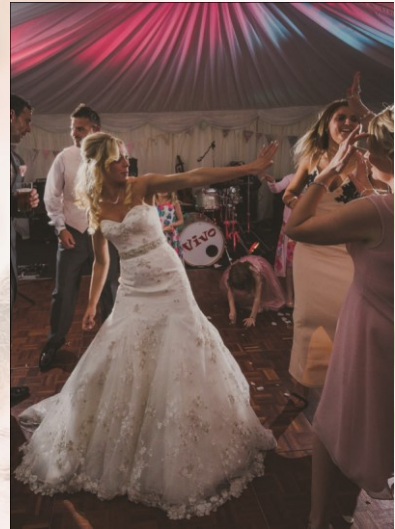
DESSERT

Elderflower & Raspberry Panna Cotta

Duo of White & Dark Chocolate Mouse
served with vanilla cream

Charlotte Royal
with fruit compote & champagne sorbet

EVENING RECEPTION



BBQ BUFFET

£18.00 per person

Homemade Beef Burgers

Award Winning Ludlow Pork Sausages

Marinated Chicken Drumsticks

Chargrilled Vegetable Kebabs

Chicken Kebabs

Creamy Potato Salad

Mixed Leaf Salad

Coleslaw

Tomato & Red Onion Salad

served with a range of sauces

HOG ROAST

£14.00 per person

plus £100 hire fee for hog roast

Minimum 60 pax

Free Range Spit Roasted Pig

Fresh Rolls

Sage & Onion Stuffing

Homemade Apple Sauce

Creamy Potato Salad

Mixed Leaf Salad

Coleslaw

Tomato & Red Onion Salad
served with a range of sauces

