



DILLINGTON HOUSE

The Diamond Collection

Includes:

- Exclusive use of the House and surrounding grounds from midday to midnight
- Use of room for Civil Ceremony
- An arrangement of flowers to your colour scheme for the ceremony
- Complimentary food tasting for the bride and groom
- A welcome reception drink of Champagne or Rose Champagne
- Four canapés per person
- A superb four course wedding breakfast followed by tea, coffee and truffles
- Half a bottle of house wine served with the wedding breakfast
- A glass of Champagne for the wedding toast
- Crockery, cutlery, tables, chairs, glassware and table linen
- Cake stand and knife
- Seating Plan Easel
- Evening buffet, barbeque or hog roast for your day guests
- A dedicated wedding coordinator

£190 per person (2019)
£215 per person (2020)

Based on a minimum of 50 guests

Additional evening guests - £19.50 per person

**Based on a minimum booking of 14 bedrooms overnight accommodations*



DILLINGTON HOUSE

Diamond Collection Menu

Starters

Chicken & Pork Terrine Served on a Bed of Rocket with Home Made Chutney & Warm Olive Bread

Or

Roasted Carrot & Coriander Soup with Garlic Croutons

Or

Grilled Goats Cheese with a Basil Pesto Served on a Bed of Baby Leaves

Or

Warm Duck Breast Salad with a Hoi Sin Dressing Garnished with Sesame Seeds & Orange Segments

Main Course

Succulent Pan-Fried Chicken Breast Filled with Mozzarella & Asparagus Wrapped in Smoked Bacon with rich Madeira Sauce garnished with Pea Shoots

Or

Slow Roasted Stuffed Leg of Local Lamb with a Redcurrant & Rosemary Glaze served on a bed of Roasted Parsnips

Or

Pan Fried Sea Bass with a Basil and Lime Butter or Lemon, Prawn & Dill Sauce

Or

Goats Cheese, Halloumi & Roasted Vegetable Stack with a rich sun blushed Tomato Sauce

Or

Filo Basket filled with Portabella Mushrooms & Spinach with a Creamy Wholegrain Sauce

All served with Roasted & Steamed New Potatoes, and a medley of Seasonal Vegetables

Desserts

Trio of Desserts (Citrus Posset, Chocolate & Caramel Pot & Mini Fruit Meringue)

Or

Warm Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce

Or

Pear & Almond Flan with Devonshire Clotted Cream

Or

Caramelised Lemon Tart with a Mango Sorbet and Raspberry Coulis

Followed by a selection of biscuits and West Country Cheeses

Tea *or* Coffee with Truffles