

WEDDING CELEBRATIONS

WITH THE SECRET PUB COMPANY

The Railway | Lowdham The Radcliffe | Radcliffe on Trent The Plough | Normanton on the Wolds The Lambley | Lambley



CONGRATULATIONS YOU'RE GETTING MARRIED!

We would be honoured to host your special day.

Our collection of award winning village gastro pubs across Nottinghamshire are ideal venues to gather your loved ones and celebrate saying "I do"!

There are no venue hire charges at our pubs. You simply pay for the food & drink you require!

Our menus are created by Mark Osborne who has a wealth of experience in Nottingham and London's finest restaurants. Delighting many weddings with his passion for food excellence.

The General Managers of our pubs all have vast experience in making wedding days seamless and special. They love detail and will work with you every step of the way to create your perfect wedding day.



THE RAILWAY



The Railway is a multi award winning village pub. The Railway offers a cosy atmosphere with multiple dining areas. Outside, there's a sunny garden terrace leading down to a large lawn. Ideal for a summer celebration. Our Team has a wealth of experience in looking after weddings and special events. Lead by Drew, General Manager, who has looked after over 100 weddings in his long hospitality career.

The food is award winning with over 14 industry awards. Everything is made in house by our team of professional chefs. We source the best ingredients strive to buy locally, but always quality for our guests is the priority.

THE RADCLIFFE IN RADCLIFFE ON TRENT



The Radcliffe is a multi award winning village pub. The Radcliffe offers a contempory setting with high ceilings and open dining areas. Outside, there's a large covered terrace with an outside bar, There's also a large wrap around lawn, ideal for a summer celebration.

Jamilah leads the passionate hospitality team at the Radcliffe. Having won best Gastro Pub in the East Midlands, the food quality is guaranteed for your big day. Ingredients are fresh, menus creative and dishes consistently delivered to a high standard.

THE PLOUGH IN NORMANTON ON THE WOLDS



The Plough is a quintessential traditional English pub. The Plough offers a cosy atmosphere with a dining area which leads onto a sunny patio. Outside, there's a vast pub garden which is the ideal setting for any summer celebration.

Becky is the face of The Plough and you are sure to have fun with her planning your big day. The Plough won Best Pub for Families at the National Great British Pub Awards. Along with other industry awards. It's fair to say that The Plough is famous for food, guaranteeing your guests will love their food on your day!

THE LAMBLEY



The Lambley is a modern village pub.

The Lambley offers a cosy atmosphere with an open dining / bar area. Outside, there's a sunny terrace on the front and side of the pub.

The Lambley is the latest addition to our group, run by Ollie and his passionate hospitality team. The menus have been carefully crafted by Mark Osborne and the Head chef to offer indulgence and quality, that will wow your loved ones on the day.

DRINKS

ON ARRIVAL

Gls Pure Prosecco (Italian) £6.50pp Gls Nyetimber (English Sparkling) £10pp Gls Gardet Champagne (French) £11pp Pimms & Lemonade £6pp Btl Peroni £5pp



TABLE WINE

1/2 Bottle per person
Pinot Grigio (Italian) £14pp
Sauvignon Blanc (Chilean) £13.75pp
Merlot (Chilean) £13.75pp
Cabernet Sauvignon (French) £16.25pp
(see full wine list for other options)

DRINKS

ΤΟ ΤΟΑSΤ

Gls Pure Prosecco (Italian) £6.50pp Gls NyeTimber (English Sparkling) £10pp Gls Gardet Champagne (French) £11pp



DRINK TOKENS

Perhaps you would like to treat your guests to a few drinks of their choosing but don't fancy an unpredictable bill? Then drink tokens are the perfect option. Our £6 tokens are redeemable for a broad range of drinks;

Any Draught Beer/Lager/Cider | 175ml House Wine | 125ml Prosecco House Spirit & Mixer | Any Soft Drink

CANAPES

COLD CANAPES Choose 3 £12pp | Choose 4 £16pp | Minimum 30 people

Smoked Salmon & Cream Cheese Tart Duck Liver Parfait, Apricot Relish, Sourdough (gf*) Pickled Beetroot & Whipped Feta Tartlet (v) Ham Hock Terrine, Celeriac Remoulade (gf) Harissa Poached Chicken Ballentine (gf)



H O T C A N A P E S Choose 3 £15pp | Choose 4 £20pp | Minimum 30 people Mini Beef Burger, Mature Cheddar, Relish Mini Halloumi Burger, Relish (v) Arancini, Curry Mayonnaise, Coriander (v) Pork Belly Skewer, Apple & Spiced Chilli Dressing (gf) Fishcake, Chilli Mayonnaise Ham Croquette

SIT DOWN MEAL

3 Courses £37.50pp | Minimum 25 people

STARTERS

Soup of the Day, Baked Bread (v)(gf*) Crispy Fishcake, Wholegrain Mustard Sauce, Pickled Fennel Duck Liver Parfait, Chutney, Hazelnuts, Focaccia (gf*)

MAINS

Roast Chicken Breast, Creamed Potato, Bourguignon Sauce (gf) Salmon Fillet, Fondant Potato, Seasonal Vegetables, Herb Sauce (gf) Homemade Gnocchi, Spiced Squash, Chilli Roast Almonds, Green Herbs (v)



DESSERTS

Warm Red Fruit Bakewell Tart, Vanilla Ice Cream (v) Vanilla Pannacotta, Honeycomb, Seasonal Fruits (gf) Chocolate Mousse, Amarena Cherries (v)(gf)

Add a fourth course of Cheese & Biscuits for £6pp

SIT DOWN MEAL

3 Courses £47.50pp | Minimum 25 people

STARTERS

Seasonal Wild Mushrooms on Toast, Truffle Cream, Parmesan (v)(gf*) Smoked Salmon & Prawn Salad, Sriracha Chilli Mayo, Mango & Gem (gf) Pulled Ham Hock, Poached Egg, Toasted Muffin, Wholegrain Butter Sauce (gf*)

MAINS

Braised Beef, Truffle Potato Terrine, Honey Glazed Carrot, Sauce (gf) Roast Cod Fillet, Chorizo Arancini, Paprika Butter, Tenderstem Tomato & Artichoke Tart, Goats Cheese, Green Herb Pesto (v)



DESSERTS

Crème Brulee, Pistachio & Cherry Biscotti Biscuits (v) Dark Chocolate Tart, Salt Caramel, Candid Nuts, Whipped Cream (v) Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Add a fourth course of Cheese & Biscuits for £6pp

GARDEN BARBEQUE

MENU

Beef Burgers & Hotdogs (vegetarian options available) Served with Sautéed Onions, Cheese, Bread Rolls, Potato Salad, Tomato, Red Onion & Basil Salad



O P T I O N A L A D D I T I O N S Korean BBQ Pork Belly Skewers +£5pp Katsu Chicken Skewers +£5pp Vegetable Skewers +£4pp

Optional Desserts; Chocolate Brownie Bites +£4pp Eton Mess +£5pp Homemade Bakewell Tart +£5pp

BRITISH PICNIC BUFFET

£25pp | Minimum 30 people

MENU

Scotch Eggs Homemade Sausage Rolls Mrs Kings Pork Pie Homemade Mini Quiche Tarts (v) Baked Focaccia & Cheese Straws (v) Cheddar Cheese & Colston Bassett Stilton (v) Piccalilli, Chutney, Grapes & Celery



OPTIONAL DESSERTS

Chocolate Brownie Bites +£4pp Eton Mess +£5pp Homemade Bakewell Tart +£5pp PIZZAS £15pp | Minimum 20 people (at The Radcliffe only)

MENU

Choose 3 toppings from the following; Margherita, Mozzarella, Basil (v) Pepperoni, Mozzarella, Rocket Roast Chicken, Anchovies, Gem, Caesar Dressing Confit Duck, Hoisin Sauce, Cucumber & Spring Onion Mediterranean Vegetable, Mozzarella, Pesto (v) Goats Cheese, Caramelised Onions, Honey (v)



OPTIONAL DESSERTS

Chocolate Brownie Bites +£4pp Eton Mess +£5pp Homemade Bakewell Tart +£5pp

PRIVATE HIRE

To exclusively hire one of our village pubs there is no hire charge, However a minimum spend in preordered food & drink is required;

> A L L D A Y Monday - Thursday £5,000 | Friday - Sunday £7,500

FROM 5PM - LATE Monday - Thursday £3,000 | Friday - Sunday £4,500



GARDEN / PARTIAL HIRE

There is no hire charge or minimum spend. We will reserve an area of the the pub or garden for your celebration. The other areas of the pub will be open to the public.

If your celebration requires a Marquee this is an additional cost which will be subject to size and requirements.

All brochure prices valid until end of year 2025

THE RAILWAY Station Road, Lowdham, NG14 7DU info@railwaylowdham.co.uk 0115 966 3222

THE RADCLIFFE

64 Shelford Road, Radcliffe on Trent, NG12 1AW info@theradcliffe.uk 0115 933 1622

THE PLOUGH

Old Melton Road, Normanton on the Wolds, NG12 5NN info@ploughnormanton.co.uk

0115 937 2401

THE LAMBLEY

Main Street, Lambley, NG4 4PN info@thelambley.uk 0115 931 3085