

Alderson House

*Weddings - Civil Partnerships -
Special Occasions*



Fully Licensed Bar & Entertainment Facilities

Alderson House

Alderson House is a splendid venue in a magnificent location right in the heart of Warwick. This Grade II listed building was built at the end of the seventeenth century, and still possesses many of its original features.

This elegant venue boasts spacious yet intimate dining facilities in an oak panelled dining room. This is in addition to a beautiful room for marriage ceremonies and civil partnerships.

The House also includes an original galleried staircase with views over to Warwick Castle. This is enhanced by an elegant exterior with facilities for drinks receptions and a place for your guests to relax on the lawn (weather permitting).

One of the huge advantages of Alderson House is that it is small enough to have it all to yourself, whilst still being grand enough to suit the occasion. For your wedding or civil partnership, you will have the option to host your civil ceremony with us as well as the reception, giving you the comfort of a complete wedding day all in one place.

From conception to completion, a relationship is built on trust to ensure your wedding day is special and exceeds all of your expectations. From the first contact you have with the manager, will assist you in creating a very special day for you and your guests.

At Alderson House we recognise that every couple is unique, and we are dedicated to ensuring that your day is planned to every little detail. You will have peace of mind that you will experience a day that you and your guests will never forget.

Furthermore, guest accommodation is readily available at various nearby locations, many within walking distance, including the neighbouring hotel, The Warwick Arms.



Menu Options

Starters

Leek, Chive & Potato Soup
Tomato & Basil Soup
Pearls of Melon with Mango & Ginger
Smoked Haddock & Salmon Fishcakes
Potato, Leek & Mushroom Gratin
Chicken and Mango Caesar Salad
Chicken Liver Pate with Red Onion Chutney
Pea, Leek, & Parmesan Risotto

Main courses

All of our main courses are served with dauphinois potatoes & seasonal vegetables

Slow Cooked English Beef with Red Wine & Mushroom Sauce
Braised Shoulder of Local Pork with Apples & Sage
Salmon Fillet with Spinach, Peas and Minted Butter Sauce
Pan fried Sea Bass with Green Beans and Crushed New Potatoes
Breast of Chicken with Apricot, Tarragon & a Creamy Sauce
Pan Fried Chicken Breast with Smoked Bacon & a Meaux Mustard Sauce
Stir Fried Pork Choi, Mushrooms, Broccoli, Ginger & Lemon Grass
Spinach & Ricotta Tortellini with Spinach & Rocket
Honey Roasted Butternut Squash with Mediterranean Vegetables & a Tomato Sauce

Desserts

Crème Brûlée with Red Fruits
Classic Lemon Tart with Whipped Cream
Eton Mess
Apple Pie & Custard
Sticky Toffee Pudding with Vanilla Ice Cream
Chocolate Brownie with Chocolate Sauce & Ice Cream
Orange & Ginger Trifle
Pavlova with Seasonal Berries

Buffets

Premier Buffet

A Selection of Sandwiches (to include vegetarian fillings)

Leek & Ricotta Tart

Homemade Pork & Chorizo Sausage Rolls

Tomato & Mozzarella Ciabatta Pizza

Homemade Pork & Red Onion Scotch Eggs

Spicy Potato Wedges

Cajun Chicken Drumsticks

Fork Buffet

Fruit Platter A Selection of Cakes & Pastries **Fork Buffet – choose 3 meats or vegetarian items**

Honey Baked Mustard Ham

Rare Roast Beef & Horseradish Cream

Poached Salmon with Watercress Mayonnaise

Roast Maple Syrup Glazed Turkey

Leek & Ricotta Quiche

Roasted Mediterranean Vegetables with Hummus

Caesar Salad

Watercress, Tomato, Feta & Mint

Coleslaw

Bulgar Wheat with Peppers, Chick Peas & Sweet Chilli Dressing

Mixed Leaf Salad

Hot Buttered New Potatoes

Crusty Bread

Lemon Tart

Homemade Banoffee Pie

Fresh Fruit Salad & Cream

Profiteroles with Chocolate Sauce

(Cheeseboard can be added at an additional cost)



Portions of chips can be added at an additional cost

Option 1

A Selection of Cheeses, Ham & Chutney

Coleslaw

Green Salad

Crusty Bread

Option 2

Bacon, Sausage or Fish Finger Baps

Option 3

Pulled Pork Baps

Roast Meats Served and carve at the Table – please ask for prices

Roast Topside of Beef or Loin of Pork or Boneless Leg of Lamb served with Cauliflower Cheese, Carrots & Peas, Roast Parsnips, Roast Potatoes & Yorkshire Puddings

Should you wish potatoes and vegetables can be substituted for salads and new potatoes.

Allergens

Please clearly advise our staff if you have special dietary requirements.

We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

Children's Menu

Ages 3 - 11



Starter

Melon Boat

Or

Tomato & Basil Soup



Main

Homemade Chicken Goujons with Potatoes and Vegetables

Or

Fish Fingers with Potatoes and Vegetables

Or

Pasta with Tomato and Cheese



Dessert

Chocolate Mousse

Or

Ice Cream

All children dining should have the same menu choices



Drinks

Drinks packages

All House wines and soft drinks are included with meal



Reception drinks

Summer punch & Orange Juice

Prosecco & Orange Juice

Wine & Orange Juice

Toast drink

Prosecco

Corkage at manager's discretion

Wine Options

House Wine

1. Ladera Verde Sauvignon Blanc	Chile	£15.00
A harmonious blend of citrus and tropical fruits, soft with balanced acidity, and zesty notes.	125ml Glass	£4.50
	175ml Glass	£5.00
	250ml Glass	£6.00

2. Ladera Verde Merlot	Chile	£15.00
Notes of blackberry, with hints of spice and chocolate with good round structure and persistence.	125ml Glass	£4.50
	175ml Glass	£5.00
	250ml Glass	£6.00

White Wine

3. Pinot Grigio Delle Venezie IGT Amori	Italy	£15.00
Delicate aromas of pears, limes and green apples with refreshing citrus flavours and zesty acidity.	125ml Glass	£4.50
	175ml Glass	£5.00
	250ml Glass	£6.00

4. The Accomplice Chardonnay	Australia	£18.00
Aromas of peach and nectarine complimented with some very subtle oak with a soft creamy texture.		

5. Wide River Viognier	South Africa	£18.00
Intense exotic perfume of mayflower and tropical fruit. Rich honey like flavours and a lasting finish.		

Sparkling Wine

11. Prosecco DOC	Italy	£20.00
The crisp dry palate delivers green apple, Bartlett pear, citrus zest and a saline note alongside vibrant acidity and lightly foaming bubbles.	20cl Bottle	£5.50

12. Lunetta Rosé Spumante Brut		£20.00
A fresh and dry sparkling rosé with persistent white foam, red berry characters and zesty finish.	20cl Bottle	£5.50

Red Wine

6. Wide River Shiraz	South Africa	£15.00
Rich red berry aromas, full of juicy baked plum and damson flavours and a nice soft smooth finish.	125ml Glass	£4.50
	175ml Glass	£5.00
	250ml Glass	£6.00

7. Camerata Selection Especial Malbec	Argentina	£18.00
Rich and vibrant with notes of blueberry and blackberry, well- balanced with lush fruit flavours of boysenberry and brambles with a long, spicy finish.		

8. Bagordi Tinto Joven	Spain	£18.00
Pronounced fruitiness, together with a hint of liquorice, balsamic and spices complex and elegant.		

Rosé Wine

9. Pinot Grigio Rosé Delle Venezie Amori	Italy	£16.00
An off-dry, fresh and fruity Rosé with delicate aromas of red berries.		

10. Angels Flight White Zinfandel	USA	£16.00
Crisp and full of raspberry flavours, light and delicate.		

Champagne

13. Baron De Beaupre Brut	France	£33.00
Crisp, clean fruit with style and elegance.		

We would like to remind all our guests to enjoy wines sensibly.

The alcohol levels in our wines may very slightly from those printed on the menu due to vintage changes.

Please refer to the bottle for current alcohol by volume (ABV).

Our wines may contain sulphites.





Room Hire

Ceremony Room

£350.00

Dining Room

Under 30 - £300.00

30+ - £250.00 - 50+ £150



Chair covers

£1.50 each



This Fully licensed venue

includes:

Air conditioned dining rooms, separate ceremony room

Ceremony room with seating for upto 100 people

Car parking for upto 50 cars

Disabled access with lift

Dedicated catering team providing customised menus

Flexible table layout

Linen to suit your requirements



Come and discuss your requirements.

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Alderson House (Warwick) Ltd

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