

WEDDINGS
AT RIVERSIDE HOUSE
Fennel Street, DE45 1QF
Ashford-in-the-Water
2023 | 2024



Rafters at Riverside House

5-star Restaurant with Rooms

It's your special day.
Spend it at a special venue.

Rafters at Riverside House is a beautiful Grade II listed 14-bedroom, 5-star Restaurant with Rooms. Nestled in the picturesque village of Ashford-in-the-water, Peak District. Riverside House has its own private grounds on the banks of the River Wye which provides the perfect backdrop for stunning wedding photography



EXCLUSIVE USE

Private use of the hotel,
grounds & rooms

Included in our exclusive use packages

- Wedding co-ordinator to take you on a journey start to finish for your special day
 - Wedding Supervisor on the day
- Exclusive use of the venue for your ceremony
 - Exclusive use of the grounds & parking
 - Cake stand & knife
- All of our 14 bedrooms to sleep a maximum of 28-guests

Exclusive use packages start 12 noon on the day of the wedding until 11am on the first day of your married life together

PRICING

Exclusive hire charge

Wednesday-Friday - £6,500

Saturday - £8,500

Sunday - £7,500

Bank holidays - £8,500

WEDDING BREAKFAST

Whether you want a simple 3-course offering or a multi-course tasting menu with matching wines, our team will work closely with you to create a bespoke menu to meet your every need

Our restaurant comfortably seats 28 guests for your wedding breakfast



YOUR MENU, YOUR CHOICE

To give you an idea of what we can offer we have created four distinct seasonal "inspiration" menus. These menus are designed to help guide your decisions but our team are on hand to create something completely bespoke for your day...

All 3-course menus start at £75pp including complimentary bread & butter. We require the whole wedding party to have the same menu (except for any allergies or dietary requirements)

PRICING

3-course menu - £75pp

4-course menu - £95pp

5-course menu - £115pp

SPRING INSPIRATION

March/April/May

TO START

TERRINE OF PACKINGTON CHICKEN

tarragon, pickled mushrooms & crispy skin

BBQ ENGLISH ASPARAGUS

burnt lemon, hollandaise & brioche

CURED CHALK STREAM TROUT

Yorkshire rhubarb, buttermilk & dill

TO FOLLOW

BEEF WELLINGTON

pommes puree, beef fat carrot & red wine sauce

(£15pp supplement)

SEA BASS

leeks, confit potatoes & champagne sauce

YUKON GOLD POTATO GNOCCHI

English asparagus, confit egg yolk & Yorkshire pecorino

WORTLEY ESTATE LAMB

spring cabbage, Jersey Royals & salsa verde

TO FINISH

DUCK EGG CUSTARD

Yorkshire rhubarb & gingerbread

BULLION CHOCOLATE

Sheffield honeycomb & white chocolate sorbet

AMALFI LEMON POSSET

Earl Grey tea & sesame



SUMMER INSPIRATION

June/July/August

TO START

BBQ SCOTTISH LOBSTER

chicken emulsion & rosehip

(£10pp Supplement)

TERRINE OF PACKINGTON CHICKEN

"Caesar Salad"

ISLE OF WIGHT TOMATOES

lovage pesto & elderflower

RIVERSIDE GIN CURED SALMON

lovage emulsion, garden herbs & pink grapefruit

TO FOLLOW

BEEF WELLINGTON

pommes puree, beef fat carrot & red wine sauce

(£15 supplement)

ISLE OF GIGHA HALIBUT

French style peas & confit new potatoes

RED ONION TART TARTIN

whipped goats cheese & courgette

PACKINGTON FREE RANGE CHICKEN

broccoli, black garlic & 72 month parmesan

TO FINISH

ENGLISH STRAWBERRIES

lemon verbena & white chocolate

BULLION CHOCOLATE TART

raspberry & honeycomb

AMALFI LEMON POSSET

Earl Grey tea & sesame



AUTUMN INSPIRATION

September/October/November

TO START

HAND DIVED SCALLOP
caramelized fennel & grape
(£8pp Supplement)

72 HOUR PORK BELLY
apple & kohlrabi

SALT BAKED CELERIAC
nasturtium pesto & brown butter
RIVERSIDE GIN CURED SALMON
beetroot, wasabi & buttermilk

TO FOLLOW

BEEF WELLINGTON
pommes puree, beef fat carrot & red wine sauce
(£15pp supplement)

ISLE OF GIGHA HALIBUT
leeks & smoked mussel chowder

BUTTERNUT SQUASH WELLINGTON
creamed spinach & autumn truffle

PACKINGTON FREE RANGE CHICKEN
broccoli, black garlic & 72 month parmesan

TO FINISH

VANILLA SET CUSTARD
Bramley apple & blackberry

WARM BULLION CHOCOLATE TART
peanut butter ice cream

PASSION FRUIT POSSET
coconut & lychee



WINTER INSPIRATION

December/January/February

TO START

WILD VENISON TARTARE

juniper, mushroom & soy

HOT SMOKED SALMON

capers, caviar & crème fraîche

PUMPKIN VELOUTE

Lancashire bomb custard & gougere

TO FOLLOW

BEEF WELLINGTON

pommes puree, beef fat carrot & red wine sauce
(£15pp supplement)

NORTH ATLANTIC COD LOIN

Ibérico ham, St Austell Bay mussel & chive

YUKON GOLD POTATO GNOCCHI

foraged mushrooms, cured egg yolk & truffle

FREE RANGE PORK

swede, miso & fondant potato

TO FINISH

LEMON TART

preserved blackcurrants

BULLION CHOCOLATE

cherry & pistachio

VANILLA BRULEE

blackberry, apple & doughnuts



ENHANCE YOUR PACKAGE

CANAPES

2-canapes - £6pp

3-canapes - £9pp

5-canapes - £15pp

"CANAPE INSPIRATION"

crispy quails egg/truffle mayonnaise

ham hock/BBQ pineapple

duck liver/brioche/plum

quiche/Tunworth/red onion

fishcake/tartare sauce

beef/horseradish/"Yorkshire"

tuna/ponzu/wasabi

CHEESE

RIVERSIDE CHEESEBOARDS

3/5/8

choose either plates of 3, 5 or 8 different cheeses

hand-picked by us. We suggest one plate between 2-4 people

3-cheeses - £15 per plate

5-cheeses - £20 per plate

8-cheeses - £25 per plate

TEA/COFFEE/HOMEMADE BAKEWELLS

£5pp

ENHANCE YOUR PACKAGE

DRINKS PACKAGE ONE - £30pp

Prosecco or Rrafters Signature Lager arrival drink

Two glasses house wine with your meal

Glass of Prosecco for your toast

DRINKS PACKAGE TWO £40pp

Glass of Champagne arrival drink

Two glasses house wine with your meal

Glass of Champagne for your toast

DRINKS PACKAGE THREE £45pp

Cocktail of your choice

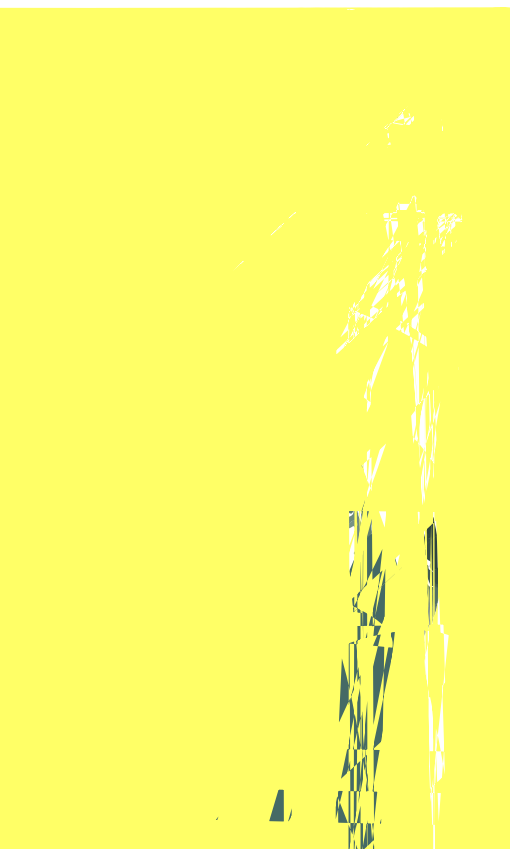
Two glasses of house wine with your meal

Glass of Champagne for your toast

DRINKS PACKAGE FOUR £POA

"create your own"

Champagnes, wines and drinks from our extensive
ferences or allow our Sommelier to create a
ooke wine pairing for your meal



IN THE EVENING

Whilst we aim to keep the ceremony & wedding breakfast intimate we are delighted that you can invite a further 40 guests to your evening celebration. You are more than welcome to organise live entertainment such as a band or DJ. If you need any suggestions we have a few tried and tested contacts that know our venue well

EVENING MENU

served as a buffet for your guests to help themselves

PULLED PORK SANDWICHES, FRIES & COLESLAW

£15pp

PLOUGHMANS GRAZING BOARDS

mature cheddar/stilton/pork pies/piccalilli/Our bread

£18pp

CONTINENTAL GRAZING BOARDS

cheeses/cured meats/olives/focaccia

£20pp

