



*Medieval Charm*



*The Clifden  
Arms*

ASG



## Your Dream *Wedding Venue*

Nestling in the picturesque village of  
Worminghall, 10 miles from Oxford and  
only 1 hour from London,  
The Clifden Arms is surely the quintessential  
English courtyardside venue, complete with  
local ales, locally sourced food, low beams,  
open fires and beautiful gardens.

**Once seen and experienced, it  
lingers long in the memory.**



# Ceremonies



The Clifden Arms is fully licensed to carry out wedding ceremonies or celebrant in our unique 'Pixie Hut' and barn in our beautiful gardens.



Please note: It is your responsibility to contact the registrar to arrange the ceremony details and to provide legal notice of intent to marry.

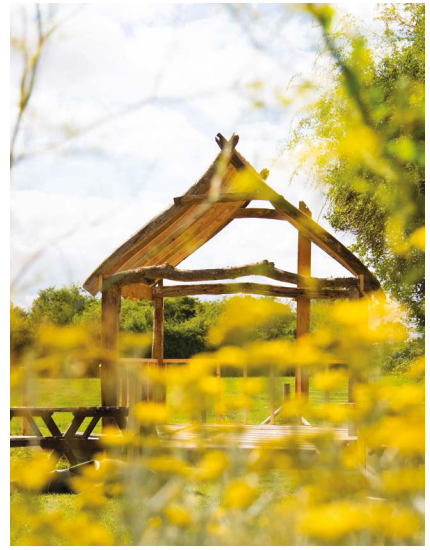


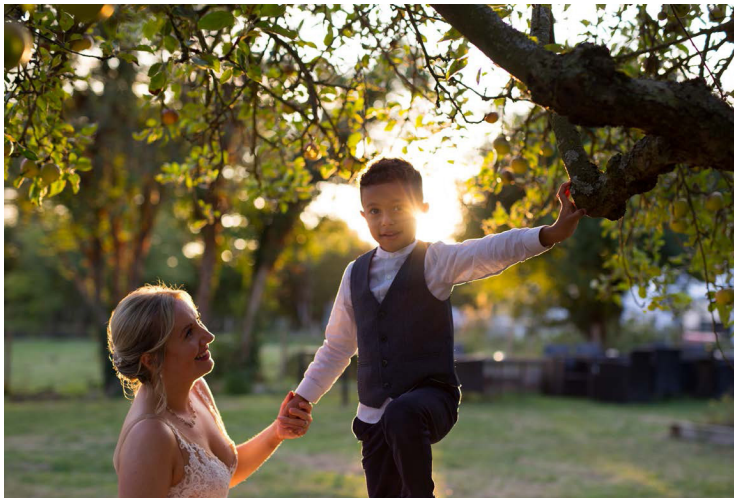
# Capture the Day

Our beautiful garden gives lots of opportunities for wonderful photographs.

Pose by the 'Pixie Hut", our wishing well or around the gardens.

Some of our brides have been seen to don their wellies and wander into the surrounding fields to get that perfect picture.









# Your *Wedding Feast*

We understand that the first meal you enjoy as a married couple is important.

Our wedding coordinator can discuss the various options we have available to make your day truly your own.

Our menus include traditional 3 course Wedding Breakfasts as well as the option to have a hog roast, BBQ or a buffet style course.

Our chefs can create a bespoke and sophisticated wedding breakfast to suit your individual style.

We can cater for any dietary requirements.



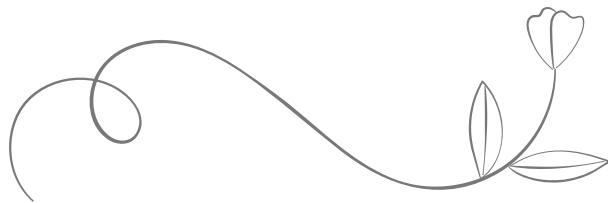
# The *Party*

As day turns to night our barn comes alive.

We will turn it from your elegant wedding reception to your party  
venue for the night.

Whether you choose our DJ or your own band you can dance the night away,  
enjoying drinks from our fully stocked bar.

We can even create your very own cocktail for the evening.



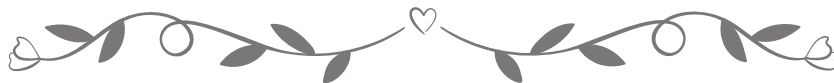


# *Accommodation*

The Clifden Arms has 5 newly refurbished en-suite rooms in our adjacent red brick barn.

Each room is decorated individually to a high standard and our 'deluxe' suite makes the perfect honeymoon retreat.

Get ready on site with your bridal party and walk down through our beautiful gardens to your wedding canopy.



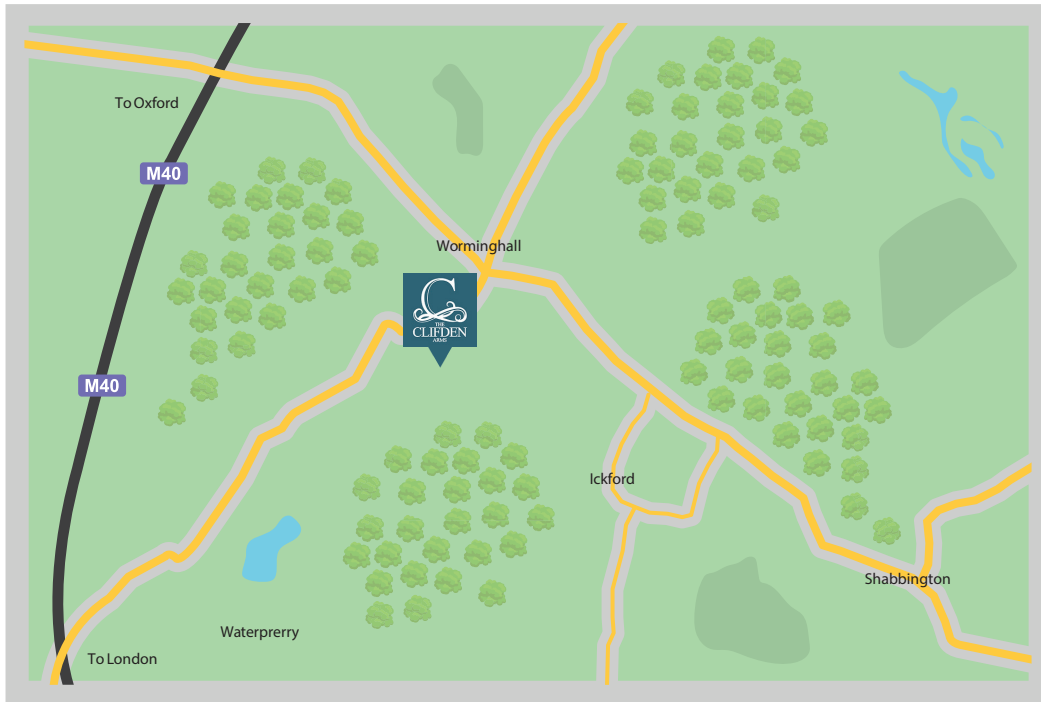




Your wedding venue is more than just a setting, it's the place where memories are made, so set the date and let your imagination take over!



# Our Location





The Clifden Arms, Clifden Road, Worminghall, Buckinghamshire, HP18 9JR

Visit us at [theclifdenarms.co.uk](http://theclifdenarms.co.uk) or call 01844 338090

Email: [events@theclifdenarms.co.uk](mailto:events@theclifdenarms.co.uk)



# The Willow Package

Ceremony and Luxury Reception



Dedicated Wedding Coordinator  
Overnight stay the night before the wedding & a bucks fizz breakfast  
Exclusive use of the pixie hut & barn for your ceremony and reception  
Resident Photographer from ceremony through to first dance  
White chair covers & coloured sash  
Easel for your table plan  
Arrival drink prior to the ceremony  
Welcome drink post ceremony  
Selection of canapes for all guests  
Wedding breakfast for all guests  
Bottled still & sparkling water on each table  
Half bottle house wine per guest with meal  
Glass of prosecco to toast  
Use of the PA System for the background music & speeches  
Cake stand & knife  
Evening food for all guests (Buffet, BBQ or Hog Roast)  
Photographic Opportunities around The Clifden Arms  
Private fully stocked bar  
Resident DJ for the evening reception  
Complimentary B&B stay for the newlyweds  
Complimentary B&B stay on your 1st anniversary  
3 course menu tasting

\*Please note all our package prices will have a service charge added to them

# The Cedar Package

Ceremony and Reception



Dedicated Wedding Coordinator  
Exclusive use of the pixie hut & barn for your ceremony and reception  
White chair covers & coloured sash  
Easel for your table plan  
Welcome drink post ceremony  
Wedding breakfast for all guests  
Bottled still & sparkling water on each table  
Glass of house wine per guest with meal  
Glass of prosecco to toast  
Use of the PA System for the background music & speeches  
Cake stand & knife  
Evening food for all guests (buffet)  
Photographic Opportunities around The Clifden Arms  
Private fully stocked bar  
Resident DJ for the evening reception  
Complimentary B&B stay for the newlyweds  
3 course menu tasting

\*Please note all our package prices will have a service charge added to them

# The Elderflower Package

Reception Package Only



Dedicated Wedding Coordinator  
Exclusive use of the pixie hut & barn for your reception only  
White chair covers & coloured sash  
Easel for your table plan  
Welcome drink on arrival  
Wedding breakfast for all guests  
Bottled still & sparkling water on each table  
Glass of house wine per guest with meal  
Glass of prosecco to toast  
Use of the PA System for the background music & speeches  
Cake stand & knife  
Evening food for all guests (buffet)  
Photographic Opportunities around The Clifden Arms  
Private fully stocked bar  
Resident DJ for the evening reception  
Complimentary B&B stay for the newlyweds  
3 course menu tasting

\*Please note all our package prices will have a service charge added to them\*

# Lace Menu

Included in all wedding packages  
Select one starter/main plus one vegetarian if required



## *Lace Starters*

Chicken & Tarragon Terrine with cherry tomatoes and a pear purée  
Smoked Haddock & Cheddar Fishcake with a Lemon & Dill Mayonnaise  
Duck Paté with Ciabatta Crostini & Plum Chutney  
Cauliflower Bhajis with Coriander Oil & Honey & Lime Yogurt  
Ham Hock Terrine with Homemade Piccalilli & Bread Crisps  
Shrimp Cocktail with Bloody Mary Mayonnaise & Pumpnickel  
Sun Blushed Tomato & Basil Arancini with Pesto Mayonnaise  
Brie & Caramelised Pear Tart with Apple & Cinnamon Chutney

## *Lace Main Courses*

Chorizo Stuffed Chicken Breast with Thyme Roasted Potatoes & Romesco Sauce  
Roast Supreme of Chicken with Dauphinoise Potatoes & Wild Mushroom Sauce  
Soy Glazed Confit Duck Leg with Carrot & Ginger Purée, Aromatic Jasmine Rice, Plum & Duck Sauce  
Roast Beef Rump with Rosemary Roasted New Potatoes, Baby Carrots & Chasseur Sauce  
Blackened Cod Loin with Saffron Parmentier & Citrus Butter Sauce  
16 Hour Braised Beef with Grain Mustard Mash & Caramelised Shallot Beef Sauce  
Portobello Mushroom & Spinach Filo Parcel with Green Lentils & Roasted Yellow Pepper Sauce

SELECT A DESSERT FROM THE DESSERT MENU

Petit fours available at £4.50 per person

# Ivory Menu

Select one starter/sorbet/main plus one vegetarian if required.

Supplement of £20 per person



## *Ivory Starters*

Chicken Satay with Peanut Sauce

Lamb Koftas with Tzatziki

Chicken Liver Parfait with Orange Butter, Walnut Bread & Citrus Salad

Smoked Salmon with Prawn & Crab Tian, Dill & Lemon Oil, Chilled Melon & Citrus Salad

Goat's Cheese & Beetroot Cheesecake with Poached Pear, Fresh Figs & Beetroot Crisps

Gin & Beetroot Gravlax with Scandinavian King Prawn Salad & Sweet Pickled Cucumber

Courgette & Sweetcorn Fritters with Butternut Purée & Crispy Rocket

## *Sorbet*

Raspberry – Mango – Lemon – Champagne – Passion Fruit – Bramble & Mint –

Orange – Strawberry

## *Ivory Main Courses*

Breast of Chicken Stuffed with Woodland Mushrooms & Confit Garlic, Smoky Bacon, Root Vegetables & Thyme  
Scented Dauphinoise

Slow Roasted Pork Belly with Blossom Honey, Sage Mash, Butternut Purée, Roasted Apple & Seasonal Vegetables

Duo of Lamb with Rump with Lemon & Thyme, Minted Spring Lamb Stew, Slow Roasted Garlic, Dauphinoise Potatoes,  
Baby Vegetables, Pea Purée & Mint Jus

Slow Cooked Rump Steak with Portabello Mushroom, Pont Neuf Potatoes, Roasted Vine Tomatoes & Shallot Purée

Pan Roasted Salmon Supreme with Grilled Herb & Polenta Cake & Slow Roasted Tomato Sauce

Mediterranean Vegetable Stew with Lemon & Thyme Parmentier & Carrot Crisps

Chargrilled Cauliflower with Red Onion Potato Cakes, Smoked Paprika & Aubergine

SELECT A DESSERT FROM THE DESSERT MENU

Petit fours available at £4.50 per person



# Pearl Menu

Select one starter/sorbet/fish course/main plus one vegetarian if required.

Supplement of £40 per person



## *Pearl Starters*

Pressed Young Leek and Duck Confit Terrine with Apple & Date Chutney  
Asian Cured Belly of Pork with Chinese Greens, Garlic Chilli & Lime Butter  
Wild Mushroom & Fourme d'ambert Cheese Tart with Watercress Essence  
Thai Scented Fish Cake with Tempura King Prawn, Sweet Chilli & Cucumber Salsa  
Asparagus with Parma Ham, Crispy Quail Egg & Saffron Hollandaise  
Brulee'd Camembert Wedges with Port & Balsamic Reduction, Pickles & Roasted Grapes  
Lobster Bisque with Chive Infused Crème Fraiche

## *Sorbet*

Raspberry – Mango – Lemon – Champagne – Passion Fruit – Bramble & Mint –  
Orange – Strawberry

## *Fish Course*

Salmon with Confit Egg & Black Pudding  
Loin of Cod with Leek & Mustard  
Rainbow Trout Fillet with Almonds  
Scallops with Black Pudding, Caper Hazelnut & Raisin Butter  
Pavé of Halibut with Champagne Sauce & Masago Caviar  
Crab Pate with Wild Garlic Tapenade & Brown Toast Crostini

## *Pearl Main Courses*

Beef Wellington with Dauphinoise Potatoes, Carrot & Parsnip Galette & Pinot Noir Jus  
Talleggio & Sun Blushed Tomato Stuffed Supreme of Chicken with Boulangere Potatoes, Roasted Mediterranean  
Vegetable Ribbons

Mangalista Pork Fillet with Prosciutto, Pancetta Cabbage Balon, Hasselback Potatoes, Dijon Mustard Sauce  
Chicken Supreme with West Country Brie, Shaved Black Truffle, Tarragon Confit Potato, Grape & Shallot Jus

Roasted Baby Beets with Maple Sherry Gastrique, Pistachio, Horseradish, Rye Croutons  
Cauliflower & Pea Croquettes with Black Garlic Mayonnaise, Pea Shoot & Beansprout Salad

## *Pre Dessert*

Elderflower Jelly

SELECT DESSERT FROM DESSERT MENU

Petit fours





# Dessert Menu

All Packages – please select 1



Trio of Strawberry Eton Mess with Dried Pickled Fresh  
Vanilla Baked Cheesecake with Macerated Blueberries & Spun Maple Syrup  
Key Lime Pie with Marshmallow Fluff & Candied Lime  
Coconut Custard Tart with Rum Roasted Pineapple  
Black Forest Roulade with Chocolate Tuille & Cherry Puree  
Lemon Posset with Orange Blossom Shortbread & Candied Lime  
Rocky Road Torte with White Chocolate Snow, Melted Marshmallow

# Canapés

Please select 4



## *Cold Canapés*

Smoked Salmon Blinis, Cream Cheese and Dill

Crostini, Baba Ghanoush Roasted Red Pepper

Melon, Feta Prosciutto

Roquefort and Peach Bruschetta

Mozzarella, Sun Dried Tomato and Basil Bites

Taleggio Wrapped in Prosciutto with Pesto Mayo

Bucks Fizz Jelly Shots

Chicken Satay, Peanut Sauce (H or C)

Lamb Koftas & Tzatziki (H or C)

Saffron Chicken on Mini Poppadum with Raita

Quail's Egg Tartlet with Pesto Hollandaise and Parmesan

Chargrilled Courgette Cup with Herb Goat's Cheese and Tomato Jam

Carpaccio of Beef Fillet Dressed with Pink Peppercorn Cream Cheese and Crispy Onions

Sushi Platter

Mandarin & Prune with Smoked Duck

Artichoke, Prawn, Basil Flavoured Cheese & Tomato

Fourme D'ambert Blue Cheese, Pear & Fig

Smoked Trout, Roe & Cucumber

Crisp Vegetables, Ham, Fig Butter

# Canapés

## *Hot Canapés*

Mini Onion Bhaji

Sun Blushed Tomato Arancini, Red Pesto Mayo

Devils on Horseback

Warmed Mini Tartlets

Cauliflower Fritter, Sweetcorn Chutney

Mozzarella Sticks, Sweet Tomato Sauce

Mini Fishcakes, Thai Sweet Chilli Sauce

Pea and Mint Arancini with Pea Purée

Monkfish Scampi with Lemon Mayo

Pork Belly Bites with Honey, Ginger & Soy

Mini Pizzas

Nut Roast Bites

Beef Meatballs Herby Tomato Sauce

Mini Spring Rolls

Mini Jacket Potatoes, Sour Cream

Mini Felafels



## *Soup shots*

Variety of Flavours available