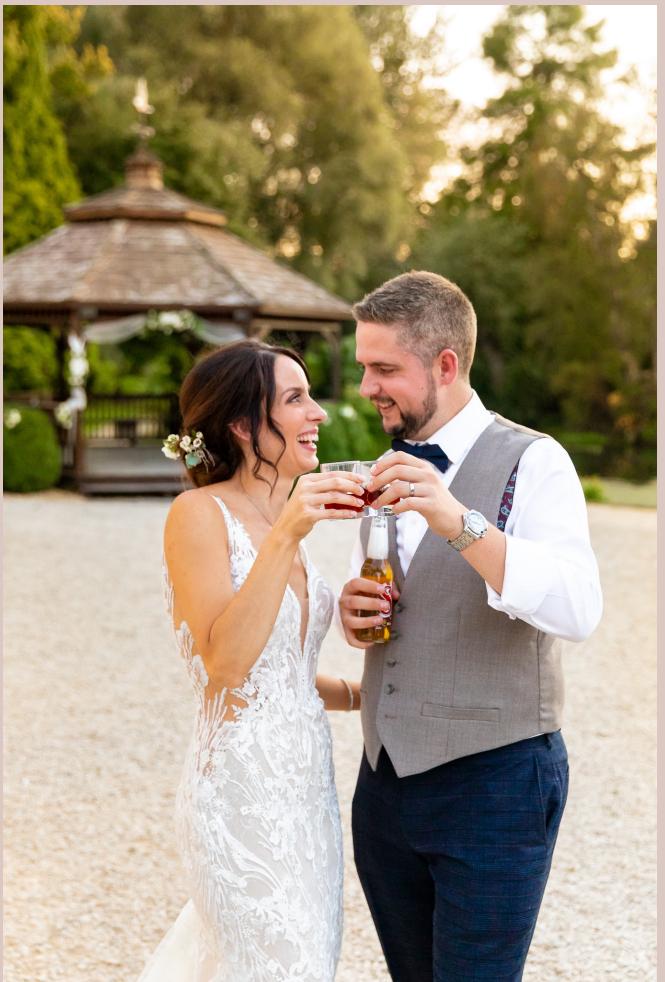




HORNSBURY MILL



Photography Nicky Hill

# About

Tucked away in the picturesque Somerset, Hornsbury Mill is a beautifully restored corn mill from the 19th century, set amidst 5 acres of lush gardens and a serene lake. Rich in history and brimming with character, the Mill harmoniously combines rustic allure with contemporary amenities, providing exclusive access to the hotel, ceremony locations, and reception areas for your special wedding day.



# Ceremony

At Hornsbury, we offer a variety of stunning venues to exchange your vows. Opt for the enchanting Corn Loft, adorned with fairy lights and rustic beams, or the picturesque lakeside Gazebo, immersed in serene water and lush nature.



# Reception

## The Orangery & Lakeside Room

Delight in our Orangery, which offers stunning views of the lake and fountains for your wedding breakfast. This bright and airy venue serves as an ideal blank canvas for you to personalize your special day. Connected to the Lakeside room, both areas can host up to 120 seated guests and accommodate 200 for evening dancing.



Photography Nicky Hill

# Accommodation

Hornsby Mill has 10 bedrooms. We're excited to announce these will gradually be going through a refurbish in 2026/2027, starting with the bridal suite.

Our bridal suite is complimentary for the couple, on the night of your wedding making it the perfect place to get ready, celebrate and unwind.





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# THE COMPLETE PACKAGE

**£4,995.00 - Exclusive use**

Wedding planning can be stressful, so to make your life easier (and great value for money) here at Hornsbury we offer the complete package of venue hire and all food and drinks.

Based on **60 guests**

- Exclusive use venue hire from 10am on the day of your wedding
- Bridal suite on the night of your wedding
- Welcome drink pp - Prosecco or elderflower lemonade
- A substantial wedding buffet for your wedding breakfast
- Half a bottle of house wine pp
- A glass of Prosecco pp for speeches (or soft drink alternative)
- Evening sausage and bacon baps or mini battered fish and chips

*Bedrooms - For exclusive use, rooms are hired out at an additional £120 per room. These can be charged back to the guests and paid at check-out but all rooms must be agreed to be hired and paid for (please see our non-exclusive package if you don't wish to hire all the hotel bedrooms).*

**For weddings less than 60 guests please get in touch for a tailored quote.**

# THE COMPLETE PACKAGE

**£4,995.00 - Exclusive use**

## **Optional Add Ons & Upgrades**

Extra day guest - £75.00 pp

Extra evening guest - £20.00 pp

4 canapes pp - £9.50 pp

Upgrade to a 3 course sit-down - £10.00 pp

Evening Pizza, curly fries and wedges - £6.00 pp

Evening American buffet - £8.00 pp

Evening charcuterie and cheese board - £10.00 pp

Welcome drinks

Pimms - £1.00 pp

Peach Bellinis - £1.50 pp

Thatchers Haze bottle - £1.00 pp

Champagne - £6.50 pp (same for toast drinks)

Wine upgrades based on restaurant wine list

# What's Included

## Exclusive Use Package - £4995.00

Exclusive use of the hotel, gardens & ceremony spaces.

Food and drink for 60 guests (please see following pages)

Use of the Lakeside room & Orangery for your reception.

Complimentary bridal suite for the night of your wedding day.

Dedicated wedding coordinator.

Tables & chairs

All white linen, glassware & silverware.

## Non-Exclusive Use - £4500.00

Something a bit more budget friendly – Everything else is the same as our exclusive use package, however public members can book unused hotel rooms and dine in the Wheel Room restaurant and lounge. The Orangery, Lakeside, and Corn Loft remain exclusively yours at all times.

# Canapes - 4 pp

## **Additional £9.50 pp**

Mini Yorkshire filled with roast beef & horseradish mayo  
Onion Bhaji with mango puree  
Salmon & cream cheese blini  
Gazpacho shots

# 3 Course Sit-Down

## **Additional £10 pp**

### **STARTERS**

Seasonal soup of the day served with a mini loaf VG  
Chicken liver parfait, red onion chutney & brioche  
Tomato & Parmesan arancini on dressed rocket V  
Pork & apricot terrine, red onion chutney & toasted bread.  
Thai fishcake, served with lime & sweet chilli mayonnaise  
Beetroot cured gravlax, beetroot puree & horseradish mayonnaise

### **MAINS**

Slow cooked pork belly with dauphinoise potatoes  
Corn fed chicken supreme, roast potatoes  
Herb crusted salmon, buttered new potatoes  
Slow braised lamb shank with minted mash  
Seasonal risotto, served with herb mascarpone & garlic bread VG  
Mushroom, brie & cranberry wellington, served with hasselback potatoes V

### **DESSERTS**

Cappuccino chocolate mousse, served with shortbread V  
Seasonal cheesecake V  
Individual berry pavlova V  
Homemade profiteroles, coated in a melted chocolate sauce V  
Tarte au citron with raspberry sorbet VG  
Local Somerset cheeseboard with crackers, grapes, apples, celery & homemade chutneys V- (cheese board - Additional £5 pp)

## Buffet

Honey glazed gammon  
Dartmoor topside of beef  
Butterflied turkey breast  
Poached dressed side of salmon  
Buttered new potatoes  
Roasted potatoes  
Chive and spring onion potato salad  
Red cabbage coleslaw  
Flat cap mushroom topped with melted brie  
Roasted peppers stuffed with Moroccan cous cous  
Individual homemade quiches  
Mixed green salad  
Cherry tomato and bocconcini salad  
Pasta salad  
Rice salad  
Baked assorted bread rolls  
Desserts - a choice of 2 from the sit down menu

## Evening Food

Sausage and bacon baps, served with hash browns and assorted sauces

Mini battered fish & chips, tartare sauce and mushy peas

Assorted pizzas, garlic bread and curly fries V - **additional £6 pp**

American inspired - Assorted sliders, hot-dogs, wings, onion ring, fries, corn on the cob & mac and cheese - **additional £8 pp**

Assorted somerset cheeses and charcuterie. Served with mixed breads, pickles, chutneys, crackers, grapes, celery - **additional £10 pp**

# CHILDREN'S MENU

Sausage & mash

Burgers & fries

Tomato pasta

Chicken goujons and fries

Chocolate brownie with ice cream

Fresh fruit salad

Chocolate profiteroles

Extras

Garlic bread - £3 PP

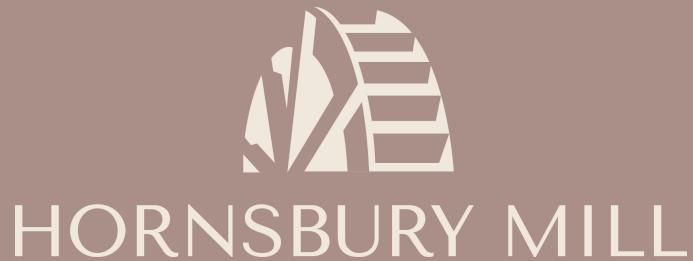
Baked beans - £2 PP

Vegetables - £2 PP

**Please note only one main and one  
dessert may be chosen for all  
children (excluding necessary  
dietary requirements)**



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We'd love to help you plan your special day at Hornsbury Mill. The next step is to arrange a visit with one of our dedicated wedding coordinators.

To arrange a visit, simply get in touch on one of the options below:

T: 01460 63317

E: [weddings@hornsburymill.co.uk](mailto:weddings@hornsburymill.co.uk)