



HORNSBURY MILL

2026 & 2027



Photograohy 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.



Accommodation

Hornsbury Mill has 10 bedrooms. 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.





Calum Bradley Photographs

THE COMPLETE PACKAGE

£5,995.00 - 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.

Please note that for weddings on Fridays, Saturdays and Sundays, May-September, we have a minimum charge of £4500 regardless of guest numbers.

Well behaved dogs are welcome on leads but remain the responsibility of the couple.

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£5,995.00 - Exclusive use

Optional Add Ons & Upgrades

Extra day guest - £85.00 pp

Extra evening guest - £25.00 pp

4 canapés pp - £10.50 pp

Upgrade to a 3 course sit-down - £15.00 pp

Evening Pizza, curly fries and wedges - £7.00 pp

Evening American buffet - £9.00 pp

Evening Charcuterie and cheese board - £11.00 pp

Welcome drinks

Pimms - £2.00 pp

Peach Bellinis - £2.50 pp

Thatchers Haze bottle - £1.50 pp

Champagne - £7.50 pp (same for toast drinks)

Wine upgrades based on restaurant wine list

What's Included

Exclusive Use Package - £5995.00

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 - £5500.00

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 £10.50 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 £15 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 £7 pp**

American inspired - Assorted sliders, hot-dogs, wings, onion ring, fries, corn on the cob & mac and cheese - **additional £9 pp**

Assorted somerset cheeses and charcuterie. Served with mixed breads, pickles, chutneys, crackers, grapes, celery - **additional £11 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)**





HORNSBURY MILL

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