

The Crown at Hopton wafers

"A traditional coaching inn with distinction"

Firstly from everybody here at The Crown we wish to congratulate you on your engagement. Secondly thank you for enquiring about holding your special day with us.

We are the perfect setting for intimate weddings as we are set in the beautiful Shropshire countryside. This along with our superb food, friendly efficient service and 18 traditionally styled bedrooms makes us the perfect setting for your special day.

Here at The Crown, we feel that rather than offering you several packages you should be able to design your own package, encompassing everything that you want, to the budget that you have. This allows you complete control enabling you to choose your menu, drinks package and whether or not you would like private use of the hotel.

Please remember whilst looking through this information that it is merely a guide, designed for you to get a feel for what we do here at The Crown. Anything that you wish to tweak or change will be happily amended for you

Please feel free to give us a call and a member of our management team will go through everything in more depth with you and be more than happy to answer any questions that you may have large or small.

Choose your menu

We have 3 different menus for you to choose from, each of varying prices, so that you may decide which one suits you and your budget.

In the case of small weddings (less than 40 guests) you may choose one menu and let your guests pick what they would like from the menu, providing that we were to receive these choices in advance of the big day.

For larger weddings we would require you to pick one starter, one main course and one dessert that all of your guests to enjoy, for any member that has specific dietary requirements or is vegetarian we can include further options.

Please also find our buffet menus that for you to choose between for your evening reception.

Option A £24.95 per head

(v) Chefs homemade cream of onion soup with fresh crusty bread

Chicken liver pate with warm toast and fruit chutney

Fishcake of the moment with our own tartar sauce

Chicken breast with a mushroom and tarragon cream sauce

Roast rib of beef in traditional style

Salmon steak on a dill and prawn sauce

(v) Thai green vegetable curry

(All served with new potatoes and Vegetables)

Vanilla Pana Cotta

Cheesecake of the day

Apple and raspberry crumble

Option B £34.95 per head

Smoked salmon, dill and caper salad with horseradish Crème fraiche

Ham Terrine with our own piccalilli and toasted crusty bread

(v) Grilled field mushroom glazed with blue cheese rarebit with balsamic syrup

Loin of Lamb on a spring onion potato cake with a red wine jus

Fillets of sea bass on wild mushrooms, sliced potatoes, cherry tomatoes and herb oil

(v) Roasted butternut squash, spinach and pine nut risotto with roquette and parmesan

Rib eye steak (served medium) with roast garlic and thyme butter on Lyonnaise potatoes

(All served with fresh vegetables)

Chocolate and Tia Maria marquise with freshly whipped cream

Warm rice pudding with stewed berries

Cointreau Cheesecake with orange syrup

Cheese and biscuits

Option c £39.50 per head

King prawns on a roasted garlic and tomato bruschetta with rocket leaves

Smoked duck breast with a orange and watercress salad

(v) Grilled goats cheese with roasted peppers, red onion, mixed leaves and balsamic drizzle

Filletts of plaice with asparagus and crayfish tail butter

Fillet of beef medallions with a wild mushroom and sweet sherry sauce

Loin of pork stuffed with chicken and oregano mousse on a cider sauce

*(v) Roasted Mediterranean vegetable and crumbled goats
Cheese in a puff pastry case on a tomato and basil sauce*

(All served with Boulangier potatoes and fresh vegetables)

Chocolate and orange tart with honeyed crème fraiche

Your choice of cheesecake

Warm chocolate brownie with Chantilly cream & fresh raspberries

Cheese and biscuits

Buffet A

Prices and availability are variable. Please ask for more details.

Please choose 6 of the following

Selection of sandwiches

Sausage rolls

Pork pie

Vol au vent

Pasta salad

Salad bowls

Coleslaw,

Crusty bread

Pizza

Quiche

Buffet B

£11.50 per head plus £1.95 extra per head, for each extra item

Your choice on sandwiches on fresh crusty bread

As well as your choice of 6 of the following...

Fish Goujons and tartar sauce

Chicken strips & BBQ sauce

Caramelised onion and brie bruschetta

Homemade thin and crispy pizzas

Homemade quiche

Selection of canapés

Vegetable samosas

Chinese spring rolls

Prawns in filo pastry

Plus your choice of 2 of the following:

Coleslaw, Waldorf salad, pasta salad or potato salad

Drinks packages

All welcome drinks may be drunk outside if preferred, weather permitting.

Package A £20.50 Per Person

*A Welcome drink of Pimms or a glass of bucks fizz
2 glasses of house wine per person
Sparkling wine for the toast*

Package B £26.50 Per Person

*A welcome drink of either Pimms or champagne
2 glasses of good quality wine with the meal
A glass of Champagne for the toast*

Package C £32.00 Per Person

*A couple of glasses of Kir Royale (a delicious blend of champagne and
Crème de cassis) or alternatively your favourite cocktail served with a
selection of canapés
2 glasses of fine wine to accompany your wedding breakfast
A glass of champagne Gremillet to toast your future happiness*

Private hire

*If you wish to hire The Crown exclusively for your own use, including all
of our 18 en suite bedrooms, please call us for a quote. Prices will vary
dependant on the date and the amount of guests in your party.*

*The Crown Inn, Hopton Wafers, Shropshire
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