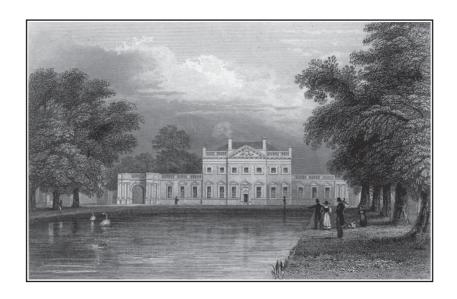


FINE WEDDINGS & SPECIAL OCCASIONS





BOREHAM HOUSE HISTORY

Boreham House is a truly amazing Grade I listed mansion with a stately avenue of trees, between which there is a breathtaking formal lake. Once inside the house you are surrounded by history, a great deal of the original features have been retained including the decorative handcrafted plasterwork on the 24ft high ceilings, original fireplaces and solid oak panelling.

Boreham House was originally built around 1730 for Benjamin Hoare Esq., he commissioned prominent architects Henry Flitcroft & Sir James Gibb to design the house and it was embellished with fine marbles and other materials including the staircase bought from New Hall, owned by Henry VIII from 1517 to 1547.

In 1931 Henry Ford purchased the estate, he was returning from Oberammergau when the train was held up briefly at the Generals Lane level crossing and he noticed that Boreham House was for sale, he seized the opportunity to realise one of his dreams and bought it, this is where he set up Fordson Estates Ltd, it was eventually passed on to Ford Motor company in 1952, then onto private ownership once again where millions were spent restoring it to its former glory.

Boreham House truly is a magical venue like no other, built in the heart of the Essex countryside with fine views of the Vale of Chelmer, it would be exclusively yours for you and your guests on your special day.

We have an experienced and dedicated team of staff here to help as much or as little as you wish, full time staff in the office to help you plan your wedding day, working with you from start to finish, a Banqueting Manager to make sure that your wedding day runs perfectly along with their team of waiters & waitresses and your very own co-ordinator to make sure that on your wedding day you don't have to worry about a thing...

Make your wedding part of the continued history of Boreham House.





Boreham House – exclusively yours for the day



FINE WEDDINGS & SPECIAL OCCASIONS

Boreham House is a beautiful Stately Home which is set in 35 acres of picturesque grounds ideally suited for Civil Weddings and Banquets exclusively yours for the day.

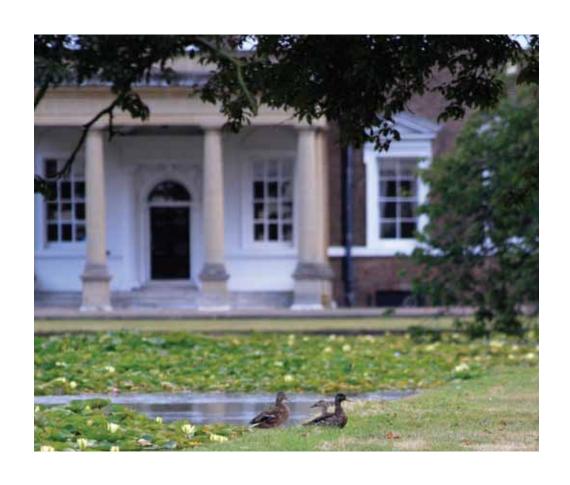
We can offer you the peace of mind knowing that special care will be taken to make your day one to remember.

After marrying in our beautiful oak carved ceremony room or in the church of your choice, greet your guests whilst sipping champagne in the Grand Marble Hall.

Relax on your special day allowing us to help with any requirements you may have.











MULTI CULTURAL CELEBRATIONS

Boreham House is the perfect venue being located just 45minutes from London with direct road links via the A12 and near to all London Airports (see directions)

The venue would be exclusively yours on the day where you would have the use of our Cottage allowing you to return to get changed or freshen up.

At Boreham House we can take up to 300 guests in our pavilion with the option to hire an extra marquee for up to 700 guests. Your caterers will have access to our kitchens enabling them to present your guests with the food of your requirements.

We are specialist in dealing with all the requirement of multi-cultural celebrations with our experienced team on hand to ensure that everything is in place for that very special day.













ENTREES

Tomato and Basil Soup

Salmon and Tarragon Fishcake, Herb Aioli, Rocket Salad

Smoked Fish Mousse, Whole Grain Mustard and Walnut Dressing

Pressed Meat Terrine, Homemade Piccalilli

Smoked Chicken Caesar Salad

Roasted Pepper, Marinated Artichoke, Sun Blushed Tomato and Feta Tartlet, Pesto Dressings (V)

Fan of Sweet Melon, Drizzled with Honey, Quenelle of Greek Yoghurt, Topped with Toasted Pistachio Nuts (V)



MAIN COURSES

Roast Scottish Sirloin of Beef, Yorkshire pudding, Fresh Horseradish Sauce

Rump of Lamb, Fresh Mint and Redcurrant Jus

Free Range Chicken Breast Infused with Lemon, wrapped in Parma Ham with a Thyme Jus

Slow Roasted Belly of Pork, Calvados and Blackcurrant Jus

Seared Fillet of Salmon, Confit of Cherry Tomatoes, Pesto Dressing

Tempura Goats Cheese, Chargrilled Vegetables (V)

Szechwan Tofu Stir Fry, Egg Noodles (V)

All main courses are served with a selection of seasonal vegetables



DESSERTS

Vanilla Crème Brulee

Eton Mess

Date and Ginger Sticky Toffee Pudding, Toffee Sauce, Vanilla Pod Ice Cream

Vanilla Bavarois, Pineapple and Chilli Syrup

Espresso Coffee Mousse

Followed by Coffee and Petit Fours





SAMPLE FINE DINING

£60 PP

ENTREES

Wild Mushroom and Lemon Thyme Soup

Thai Seafood Broth

Home Cured Salmon, Shallot and Fennel Salad

Crab and Crayfish Gateau, Tomato, Mango and Chilli Salsa

Chicken Liver and Foie Gras Parfait, Spiced Pear Chutney, Toasted Brioche

Bresaola with a Sun Blushed Tomato, Rocket and Parmesan Salad

Portobello Mushroom Topped with a Brie and Herb Rarebit on a bed of Mixed Leaf Salad, Balsamic Syrup (V)

Buffalo Mozzarella, Plum Tomato, Piquillo Pepper, Rocket, Basil Oil (V)



MAIN COURSES

Tournedos of Beef, Wild Mushrooms and Red Wine Sauce
Rack of Lamb, Studded with Rosemary and Madeira Glaze
Barbary Duck Breast Served Pink, Morello Cherry and Kirsch Sauce
Guinea Fowl Supreme, Wild Mushroom Stuffing, Tarragon Jus
Monkfish and Tiger Prawn Brochette, Thai Cream Sauce, Lime and

Monkfish and Tiger Prawn Brochette, Thai Cream Sauce, Lime and Coriander Rice

Fillet of Sea bass, Chervil Beurre Blanc

Wild Mushroom Risotto, Parmesan Shavings, Truffle Oil (V)

Roasted Butternut Squash, Basil Cous Cous Topped with Gruyere Cheese (V)

Roasted Vegetable and Sweet Tomato Rigatoni finished with Mozzarella (V)

All main courses are served with a selection of seasonal vegetables



DESSERTS

Saffron Panna Cotta with Champagne Sorbet
Baileys Brioche Bread and Butter Pudding
Frozen Belgium Chocolate Parfait, Fruit Compote
Chocolate and Raspberry Delice
Followed by Coffee and Petit Fours





BUFFET MENU

CHEESE BUFFET - £25 PER PERSON

International Cheeseboard Speciality Breads Chutneys Fruit Hummus Taramasalata Tzatziki

FORK BUFFET - £25 PER PERSON

Tomato Ciabatta Bread Mozzarella on Cajun Chicken Drumsticks Marinated Chicken Pieces Thai Chicken Kebabs Glazed Cocktail Sausages Vegetarian Spring Rolls Vegetarian Samosas Sliced Cold Meats Tomato and Onion Salad Green Leaf Salad Potato Wedges and Dips Potato Salad Coleslaw

KNIFE AND FORK BUFFET - £30 PER PERSON

Roast Turkey
Honey Glazed Ham
Red Onion and Goats Cheese Quiche
Smoked Sausage and Onion Plait wrapped in Puff Pastry
Mixed Bean Chilli with Rice
Homemade Beef Lasagne
Mixed Salad
Coleslaw
Potato Salad
Cheeseboard

DECORATED BUFFET - £50 PER PERSON

Whole Poached Salmon
Smoked Turkey Breast
Salt Beef
Westphalia German Ham
Pork and Sage Meatballs in a rich tomato sauce with Pasta
Vegetarian or Seafood Paella
Mixed Leaf Salad
Beef Tomato and Red Onion Salad
Fennel Coleslaw
Hot New Potatoes with Grain Mustard Dressing
Roasted Vegetable Cous Cous
Selection of Gourmet Breads
Dessert Included























ENTERTAINMENT

During your ceremony or pre-dinner drinks you can enjoy the ambience of the piano playing in the background.

After your gastronomique meal prepare yourself for the evening to come. We can arrange a live band, DJ or any other entertainment you may require.

If you wish you can have a spectacular firework display over the lakes sipping on a hot toddy or mulled wine enjoying the excitement with your friends and family.

Boreham House and their professional team are there to make your day one to remember. You too can be part of the history of Boreham House.





DIRECTIONS

BY CAR

From Junction 19 on the A12, follow signs for Boreham. Boreham House is situated 200 yards along Main Road (B1137) on the right.

BY RAIL

Chelmsford main line railway station is 15 minutes from Boreham House in a taxi. (Taxi rank outside the station)

BY AIR

London Stansted is 35 minutes from Boreham House in a taxi. London City is 45 minutes from Boreham House in a taxi. London Gatwick is 60 minutes from Boreham House in a taxi. London Heathrow is 1 hour 30 minutes from Boreham House in a taxi.

