

# Minster Mill

MINSTER LOVELL • OXFORDSHIRE



# Encounter *Perfection*



The beautifully refurbished and historic Minster Mill in the heart of the quintessential Cotswold village of Minster Lovell is set in 65 magical acres on the banks of the River Windrush. Surrounded by glorious gardens, whimsical wildflower meadows and peaceful woodland, our luxury hotel offers the ultimate wedding venue. An enchanting blend of traditional Cotswold stone buildings, bespoke menus crafted by our team of highly skilled chefs using the finest local ingredients, together with outstanding professional service will make your wedding an exceptional celebration.

Elegant, timeless and unique, this beautifully rural setting forms the perfect backdrop for whatever you want your day to be. Our professional wedding planners will create your dream day with you, with each member of our small team thriving on perfection to make your experience and memories more than special. At Minster Mill, we have every choice available: day weddings, evening receptions or the entire place to yourself.



## Our *Bedrooms*

At Minster Mill, you can choose from 38 luxurious guest rooms that have been beautifully decorated in a modern Skandi style. Each room has its own unique charm, with mid-century furniture, contemporary fittings and exquisite fabrics. You will also enjoy the comfort of the finest Egyptian cotton, the elegance of individual bathrooms and the indulgence of L'Occitane skincare and lotions. Many of our rooms offer stunning views of our scenic gardens or private terraces along the River Windrush.



## Food & *Wine*

Our kitchen team produces refined and contemporary menus with a nod to tradition and exquisite flavour. Our wedding brochure contains a suggestion menu for your wedding breakfast and evening buffet. All menus are crafted with care and attention to detail and can be catered to your individual requirements. All of our dishes are crafted with the freshest seasonal ingredients, supporting local farmers, British fishermen and artisan producers.



# Our Beautiful *Wedding Spaces:* Indoors & Out



## Our Ceremony *Choices*

### THE MALTHOUSE

Beautifully refurbished and remodelled, the Malthouse is an enchanting self-contained building of honey coloured Cotswold stone. With stunning views of the River Windrush and the peaceful woodland beyond, the Malthouse also leads directly outside on to a private terrace and garden. Licensed for ceremonies of up to 100 guests, The Malthouse can also host 100 guests for your wedding breakfast and 190 guests for your evening reception, spread over two floors including The Myrtle.

### GARDEN TEMPLE

In the warmer months, exchange vows in our picture-perfect outdoor Garden Temple framed by weeping willows and creeping roses in the centre of our incredible gardens. The Garden Temple is fully licensed for ceremonies.

### THE BARN

A bright and beautiful space with exposed Cotswold stonework, high ceilings and magnificent views across the river meadow, the Barn is an idyllic backdrop for your wedding ceremony. Exchange your vows in this unforgettable setting, licensed for ceremonies of up to 60 guests.

### THE OAK

Original wooden beams characterise the Oak room. Perfect for an intimate wedding celebration, the Oak is licensed for wedding ceremonies of up to 30 guests and can host a wedding breakfast for 18 guests.

### MARQUEE WEDDINGS

For larger weddings, we are also able to accommodate a marquee in our magical gardens.



# The *Garden* Package

- Dedicated wedding director to run your day.
- A welcome drink of Prosecco or Bellini
- Three-course wedding breakfast
- Tea, coffee and petits fours
- Half a bottle of wine per guest
- Prosecco toast
- Wedding breakfast table menus
- White table linen
- Complimentary Classic bedroom and full English breakfast for the Bride and Groom on night of wedding
- Complimentary evening use of event room and Bar\*

From  
**£99**  
per person

\*The above package is based on the wedding breakfast only, an evening hot and cold buffet must be taken for a minimum of 50 persons. (See *evening buffet selection*) Enhance your package by adding canapes, upgrading your drink packages or for any other bespoke request. Subject to availability.

## ROOM HIRE

Low season £800. High season £1500.

## UPGRADE PRICES

Upgrade to a five-course wedding breakfast, with seasonal amuse-bouche and a cheese sharing platter for £21 per guest.

## ADDITIONAL EVENING GUESTS

Evening buffet price for additional evening guests is £22 per guest

Please note, a minimum of 5 guest rooms must be taken as part of the The Garden Package, which includes a full English and continental breakfast in the morning.



# Minster *Mill* Package

- Two glasses of Champagne per guest at your reception
- Selection of canapés
- Three-course wedding breakfast
- Tea, coffee and petits fours
- Half a bottle of wine per guest, chosen by our Sommelier
- Glass of Champagne per guest for the toast
- Hot and cold evening buffet
- White linen table cloths and napkins
- Place cards, table plan and menus
- Dedicated wedding planner
- In-house toastmaster
- Event room hire included

From  
**£150**  
per person  
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Please note, civil ceremony room hire charges are additional, see below.

## ROOM HIRE

Low season £800. High season £1500.

## UPGRADE PRICES

Upgrade to a five-course wedding breakfast, with seasonal amuse-bouche and a cheese sharing platter for £21 per guest.

## ADDITIONAL EVENING GUESTS

Evening buffet price for additional evening guests is £22 per guest

Please note, a minimum of 5 guest rooms must be taken as part of the Minster Mill package, which includes a full English and continental breakfast in the morning.



# Exclusively Yours

## EXCLUSIVE USE PACKAGE

Composed of charming Cotswold stone buildings and barns flanked by 65 acres of idyllic grounds, Minster Mill lends itself as the perfect country retreat, offering privacy and space to enjoy your special occasion. Exclusive use of Minster Mill includes the use of all indoor and outdoor grounds as well as the 38 luxurious guest rooms and suites for the duration of your celebrations.

- Exclusive use of Minster Mill
- Use of all 38 bedrooms
- Complimentary menu tasting with wine for the happy couple
- Glass of Champagne per guest at your reception
- Selection of canapés
- Three-course wedding breakfast
- Tea, coffee and petits fours
- Half a bottle of wine per guest, chosen by our Sommelier
- Glass of Champagne per guest for the toast
- Hot and cold evening buffet
- White linen table cloths and napkins
- Place cards, table plan and menus
- Dedicated wedding planner
- In-house toastmaster

	Sunday to Thursday	Friday	Saturday
2024	£16,000	£18,000	£23,000
2025	£16,640	£18,720	£23,920
2026	£17,306	£19,469	£24,877

Prices based on 60 guests. Charges for additional guests will start from £150. (not including accommodation). Minster Mill will be exclusively yours from 2pm of the wedding day until 11.00am the following day. Please note, this does not include the use of the Garden Spa.



# Our Menus

## Spring – Summer Sample

Choose one dish from each course to be served as a set menu for your wedding day.

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Asparagus – egg yolk, hazelnut (v)  
Ham hock terrine – caper mayonnaise  
Salmon confit – cucumber, buttermilk, dill  
Whipped goat's cheese Waldorf (v)  
Coronation chicken terrine – apricot, Bombay mix  
Tomato gazpacho – watermelon, basil (vegan)  
Pea soup – confit egg, smoked bacon

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Loin of beef – oxtail, king oyster mushroom  
Rump of lamb – aubergine, potato & olive terrine  
Braised pork collar – cauliflower, caper & cider sauce  
Cornish pollock – potato, mussel, curry hollandaise  
Salt-baked celeriac – apple, dates (vegan)  
Roasted spring cabbage – turnip, malt (v)  
Roasted chicken breast – leeks, forestiere sauce

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Strawberries & cream  
Cheesecake – poached rhubarb, tonka ice cream  
Almond frangipane – cherry sorbet  
Salted caramel parfait – roasted banana sorbet  
Chocolate mousse – honeycomb, yoghurt sorbet  
Custard tart – raspberry, pistachio  
British cheese selection – seasonal chutney  
(£3.50 supplement)

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Coffee, tea & petits fours

Special dietary requirements will be catered for separately.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.

## Autumn – Winter Sample

Choose one dish from each course to be served as a set menu for your wedding day

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Confit duck terrine – plum, pistachio  
Whipped chicken liver parfait – blackberry, chicken skin  
Smoked haddock – Cullen Skink  
Cured salmon – beetroot, horseradish  
Roasted heritage squash – maple, fig (vegan)  
Curried parsnip soup – yoghurt (v)  
Prawn cocktail  
Jerusalem artichoke broth – pearl barley, celeriac (v)

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Braised feather blade of beef – smoked potato, beef fat celeriac  
Roasted chicken breast – onion  
Duck breast – peach, red cabbage, duck fat potato terrine  
Cornish cod – haricot beans, roast cauliflower, brown shrimp sauce  
Mushroom pithivier – caramelised swede, parsley oil (v)  
Cheese and onion risotto (v)  
Braised lamb shoulder – turnip, mint  
Braised king oyster mushroom – soy (v)

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Chocolate fondant – cocoa nib, yoghurt sorbet  
Praline mousse – poached pears, bitter chocolate  
Buttermilk panna cotta – blackberries, almond  
Lemon posset – blueberry, pistachio  
White chocolate ganache – raspberry sorbet  
Toffee apple crumble tart – vanilla ice cream  
British cheese selection – seasonal chutney  
(£3.50 supplement)  
Maple-roasted pineapple – coconut sorbet, mango, lime (vegan)

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Coffee, tea & petits fours





# Our Menu

## Canapés Sample

A choice of four

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Squid ink cracker – smoked cod roe  
Cheese & onion tart  
Raw beef – sourdough  
Oyster panna cotta – Rockefeller  
Thai green chicken curry bites  
Curried lamb nuggets – mango  
Beetroot cracker – goat's curd  
Baby new potato – sour cream, Avruga caviar  
Truffle & Berkswell choux buns  
Tomato & basil risotto balls  
Lamb meatballs – mint vinegar  
Pork belly bites – spiced apple purée  
Mini fishcakes – tartare sauce  
Oxford Blue rarebit  
Quiche Lorraine  
Mushroom vol-au-vent  
Smoked salmon mousse  
Goat's cheesecake – red onion jam

## Evening Buffet Sample

Please select four cold items & four hot items to enjoy as your evening buffet.

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### Cold Selection

Selection of bread  
Coleslaw  
Potato and sour cream  
Spiced cous cous  
Tomato and mozzarella salad  
Cucumber and mint yoghurt  
Mixed leaf salad  
Olives  
Bombay mix, wasabi nuts  
Cheese selection  
Hummus  
Bombay potatoes

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### Hot Selection

Beef sliders and burger sauce  
Onion bhajis  
Duck spring rolls  
Lamb samosas  
Fish goujons and tartare sauce  
Cheddar & onion quiches  
Chicken satay  
Sausage rolls  
Cajun chicken  
Goat's cheese & walnut tarts  
Tempura prawns  
Croque Monsieur  
Bacon baps

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# Our *Wine* List



## *Champagne & Sparkling*

	Bottle
Nyetimber, Classic Cuvée NV, West Sussex	£85
Laurent-Perrier, 'La Cuvée' Brut NV	£110
Prosecco Extra Dry Biologico, Valdobbiadene Superiore	£45



## *White*

	Bottle
Barons Lane White, New Hall Wine Estate, Crouch Valley, England, 2021	£39
Grillo 'Kore', Colomba Bianca, Sicily, 2019	£38
Picpoul de Pinet 'Les Clavelines Lies Fines', Ormarine, France, 2022	£39
Pinot Grigio, Tramin, Alto Adige, Italy, 2020	£45
Sauvignon Blanc 'The Nest', Lake Chalice, Marlborough, New Zealand, 2020	£45
Simpson Estate 'Gravel Castle' Chardonnay, Kent, England, 2021	£47
Albariño 'Coral do Mar', Pazo do Mar, Rías Baixas, Spain, 2019	£51
Pouilly-Fumé, Domaine Tabordet, France, 2019	£57



## *Red*

	Bottle
Touriga Nacional, Santo Isidro de Pegões, Península de Setúbal, Portugal, 2019	£38
Barons Lane Red, New Hall Wine Estate, Crouch Valley, England, 2021	£39
Côtes du Rhône, Domaine de la Solitude, France, 2019	£45
Malbec '1300', Andeluna, Uco Valley, Mendoza, Argentina, 2019	£45
Pinot Noir 'The Nest', Lake Chalice, Marlborough, New Zealand, 2019	£47
Rioja Crianza, Finca San Martín, Torre de Oña, Spain, 2019	£48
Syrah, 'Tous les Jours', Andrew Murray Vineyards, Santa Ynez Valley, USA, 2018	£57
Château Lestrille Capmartin, Bordeaux Supérieur, France, 2014	£55



# We Have *Simple* Terms

## 1. Prices

- a. All prices are inclusive of VAT at the current rate.
- b. Prices are subject to reasonable change.

## 2. Bookings

- a. All bookings will be regarded as provisional until a signed event booking form and deposit have been received.
- b. Provisional bookings are held for 14 days.
- c. Deposits are non-refundable.

## 3. We Just Have to Mention

- a. No wine, spirits or other alcoholic beverages may be brought into Minster Mill by customers or guests for consumption on the premises, unless pre-arranged with hotel management.
- b. Minster Mill is licensed for music until 12.00am; we kindly request carriages at this time.







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