



THE
CHURCH INN
Country Tavern and Dining Rooms

WEDDINGS AT THE CHURCH INN



ABOUT US

Originating in the 18th Century, The Church Inn is a classic interpretation of an old 'Country Tavern' with public and private dining rooms. Its position, adjacent to St. Wilfrid's Church in the leafy village of Mobberley, is ideal for a special occasion to enjoy fresh seasonal British food and celebrate your marriage in style.

Our 'George Mallory' private dining room, situated on the first floor overlooking the church, can accommodate up to 30 guests or 24 guests on one long family-style table. The room has its own roaring fire and a wonderful ambience conducive with a relaxed or formal, special event. With the option of a fully bespoke 4-course menu and paired wines, is the perfect location for intimate wedding receptions.

For summer weddings, we offer the use of our private garden area for drinks receptions on arrival. Greet your guests on the lawn before heading up to the George Mallory room for supper, or host your whole wedding outside under our marquees with our delicious award-winning food taking centre stage.



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ESSENTIAL INFORMATION

- THE GEORGE MALLORY ROOM CAPACITY - 30

- THE GEORGE MALLORY ROOM CAPACITY FAMILY-STYLE - 24

- THE CHEF'S LIBRARY ROOM CAPACITY - 8

- LICENCE UNTIL 11PM



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SAMPLE MENU

Our Head Chef works closely with our couples to create a fully bespoke menu to delight their guests. From canapes on the lawn to a 4-course menu with paired wines and cheese to follow, our seasonal award-winning food always takes centre-stage.

from £55 per person



To Start

Fillet steak Beef tartare, horseradish cream, quails egg, pickles and shallots
Charred seabass Caesar salad, olive tapenade, Caesar dressing
French onion soup, Lancashire bomber crouton and crusty bread

Mains

Glazed lamb shoulder, celeriac puree, Tenderstem broccoli, fondant potato, cranberry and mint jus
Pan seared hake, clam, mussel and samphire broth with crusty sourdough
Corn-fed chicken breast with potato and truffle puree, wilted spinach, pine nuts, and red wine jus

Desserts

Dark chocolate fondant, salted caramel sauce, vanilla ice cream
Lemon parfait, meringue pieces, almond pastry tuille

Cheese Course

The Church Cheese Plate, chutney, biscuits, celery and grapes (+ £5 per person)



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CANAPES

- Smoked salmon and crab blinis
 - Ox cheek and horseradish cream on toasts
 - Yarg cheese and onion chutney sourdough biscuit
 - Duck and hoisin crispbread
 - Seabass Caesar taster
- from £5.95 per person*



YOUNGER GUESTS

We welcome younger guests to weddings at the Church Inn, with smaller portions, children's dishes or something bespoke for them too.

Local ale battered haddock or Little Scampi with Massey's Farm chips and garden peas

Little sausages with mashed potatoes and gravy

Or, a smaller portion of one of your chosen dishes

Followed by Cheshire Farm Ice Cream



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WINE LIST

Choose from our extensive wine lists at the Church Inn or book in a wine tasting to choose wines that pair perfectly with your menu.

WINES

During the closure of our pubs, we all had time to reflect and enjoy wine! We have put together this list with many of our favourites and the 'most liked' wines of our loyal and supportive customers who kindly used our 'Pub Hubs' whilst we were closed. Thank you for being there for us and sharing our wines.

We have put a ☼ (Tim, our 'Wine Man's' choice) by the absolute favourites! Wines also served by the glass are marked with a ☼ glass symbol.

RED

- Bellefontaine Cabernet Sauvignon, France** - Easy drinking Languedoc Cabernet, blackcurrant fruit with a smooth finish. **£19.95**
- Mucho Mas Merlot, Chile** - Classic easy drinking Merlot with 'mucho' appeal. Plum, blackcurrant and cranberry aromas burst from the glass. **£20.95 ☼**
- Les Volets Pinot Noir, France** - Cherry, strawberry and raspberry notes with chocolatey vanilla hints. The favourite Pinot Noir of the Cholmondeley Arms and rightly so. A lovely Pinot Noir from Languedoc. **£22.95 ☼**
- Sixty Clicks Shiraz, Australia** - Chocolate, vanilla and oaky notes with blackcurrants. Smooth and easy to drink. **£23.95 ☼**
- Burlesque Old Vine Zinfandel, U.S.A.** - The red Zinfandel grape is known as Primitivo in Italy. This wine doesn't disappoint.... great big red fruits, smooth and deep in flavour. A beauty! **£24.95 ☼**
- Pablo Y Walter Malbec, Argentina** - A classic wine from Mendoza and true favourite of our customers and team alike! **£24.95 ☼**
- Ontanon Rioja Ecologico, Spain** - Bright cherry and raspberry aromas balanced by sweet spice. The palate is structured with complex, ripe red fruit, clove and black pepper characters. **£26.95 ☼**
- Albacea Monastrell, Spain** - A really big wine! Oak, vanilla and chocolate notes. One of my favourite Spanish wines, made with the Monastrell grape (the Mourvedre in France). A really delicious red! **£26.95 ☼**
- Showdown Cabernet Sauvignon, U.S.A.** - Blackcurrant, plum and cassis notes with a hint of vanilla. A light ruby red with a dark chocolate finish. So lovely... one of my favourites. **£26.95 ☼ ☼**
- Nieto Senetiner Bonarda, Argentina** - The Bonarda grape originates from Italy but Argentina have made it their second most popular grape after Malbec. This is a smooth, deep red with a spicy finish. **£29.00 ☼**
- Zarihs Syrah Borsao, Spain** - Vanilla, oak and chocolate notes with a hint of cassis. Really wonderful Syrah. Got to be matched with wholesome beef, lamb and game dishes. **£34.00 ☼**
- Cave de Tain Crozes-Hermitage, France** - Northern Rhone classic Syrah with lovely plum and black fruit notes perfect with a great beef dish. **£34.00 ☼**
- Chateau Pineriaie, L'Authentique Cahors** - A really good Cahors, plenty of fruit, lots of blackberry and toasted oak...this is an excellent French Malbec. **£36.00 ☼**
- Bobos Finca Casa La Borracha, Spain** - Oak, vanilla and coffee notes. This is a medium red from the Bobal grape, the third most popular grape in Spain. A great wine for the price. **£37.00 ☼**
- Macia Batle Reserva Privado, Mallorca, Spain** - Manto Negro, Callet and Cabernet Sauvignon Grapes come together to make a wonderful wine. The label is designed each year by a different local artist. This is a top end wine from a winery close to our hearts. **£42.00 ☼**
- Araldica Barolo 'Flori', Italy** - You won't find a Barolo as good as this for the price! Light oak and vanilla notes stand out with red fruits. Barolo is a lighter full bodied red than one thinks, made from Nebbiolo grapes, which share the Piemonte landscape with Pinot Noir grapes... ideal growing conditions for a grape that doesn't grow well elsewhere. **£44.00 ☼**
- La Colombaia Amarone della Valpolicella Italy** - Plum, dark fruit, vanilla, caramel and chocolate notes make this wine one of my all-time favourites. **£48.00 ☼**

SPARKLING

- Le Dolci Colline Prosecco Rosé, Italy** - Raspberry and strawberry notes make this Pink Prosecco really stand out. A great aperitif. **£25.95 ☼**
- Fontessa Prosecco - Veneto, Italy** - Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish. **£25.95 ☼**
- Chapel Down Brut, England** - The best fizz produced in England and could do battle with many Champagnes. A favourite of mine. **£29.95 ☼**
- Ferghetta Franciacorta Milleli, Italy** - The 'Champagne' of Italy! Fresh and elegant with white flower and citrus notes. The palate is complex with brioche, citrus and apple fruit characters giving a lovely weight and texture. The mousse is fine and persistent. **£36.95 ☼**
- Champagne Gremillet Brut NV, France** ☼
- Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish **£43.95**
- Champagne Charles Chevalier Brut d'Honneur Rosé, France** - A fresh, vivacious rosé with some depth and weight. Salmon pink with plenty of mousse; a classic 'biscuity' champagne nose is lifted by scents of fresh redcurrants. **£47.45 ☼**

ROSÉ

- Pasquiers Rosé, France** - This Rose has been on the list for 10 years! There's plenty of character and finesse. Rich currant flavours provided by Grenache and tangy raspberry and spice from Cinsault before a dry and fresh finish. **£20.00 ☼ ☼**
- Ontanon Claret Pale Rosé, Spain**
- Claret is an officially classified style of Rosado - well-known within Rioja but almost never found outside the region. We are privileged to have it and having visited this Bodega myself it is renowned for great wines. **£24.95 ☼**

WHITE

- Borsao Macabeo, Spain** - This is a lovely fruity wine, great as an Aperitif... or with fish **£18.50 ☼**
- Last Stand Chardonnay, Australia** - A classy chardonnay with buttered toast notes and creamy finish. **£20.95 ☼**
- Ca'di Ponti Grillo, Sicily** - Refreshing, crisp and dry white, perfect as an aperitif. **£20.95 ☼ ☼**
- Adobe Viognier Reserva, Chile** - Peach, apricot and nectarine notes are present in this lovely wine from the Central Valley of Chile. **£22.95 ☼ ☼**
- Cave de l'Ormarine Duc de Morny, Picpoul de Pinet, France**
- Crisp flavours of citrus, apple and honeysuckle. **£24.95 ☼**
- K-Naia Verdejo, Spain** - One of the best Verdejo's I have tasted, great fruits with a smooth finish. **£25.95 ☼**
- Il Cascinone Camillona Sauvignon Blanc, Italy**
- Tropical fruits from mango to papaya are the notes of this unique Italian Sauvignon Blanc. A refreshing white wine to drink on a warm summer's evening. **£25.95 ☼**
- Casa de Vila Nova Alvarino, Portugal** - peach and apple notes. A great alternative to the Spanish Albarino, great as an aperitif or indeed with fish and white meats. **£26.95 ☼**
- Seriously Cool Chenin, South Africa** - A classy chenin blanc from Stellenbosch with apple and pear notes with a hint of tropical fruits notes, a top chenin. **£26.95**
- La Ruchette Dorée, Côtes du Rhône Blanc, France**
- Stand to one side Picpoul de Pinet! Grenache Blanc, Marsanne and Clairette grapes make this Rhone wine special. Côtes du Rhône blanc is one of my favourite white wines. Sunshine in a glass! **£26.95 ☼**
- Moko Black Sauvignon Blanc Marlborough, New Zealand**
It's everything you would expect from a classy NZSB! **£26.95 ☼**
- La Battistina Gavi Italy** - A very popular Gavi. High-quality, complex white with apple and citrus notes. **£27.95**
- Clos de L'Eglise Macon Charnay, France** - Classic Burgundy a real favourite of our customers. **£28.95 ☼**
- Domaine de la Motte Petit Chablis, France** - Melon, green apple and peach notes. A very elegant Chablis. **£31.95 ☼**
- El Jardin de Lucia Albarino, Spain** - This Albarino really ticks the box, green apples and a subtle minerality, fresh and vibrant and what a label! If you love an Albarino then this is the one you will remember. **£35.00 ☼**

The perfect tipple for every moment...

We can source wines to suit all tastes and budgets from our fantastic suppliers, including a range of champagnes and English sparkling wines for unforgettable drinks receptions. Lastly, finish the night with a carafe of port from our cellar, paired perfectly with your chosen cheeses.



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CONFIRMING YOUR BOOKING



Get in touch

To inquire about a date please email info@churchinnmobberley.co.uk or contact Siobhan or Alanah on 01565 873178

Provisionally booking a date

We can hold a date for you whilst you decide for a total of 14 days. We will contact you if we have interest in the date during this time. Please note that if we do not hear back from you the date may be released.

Securing your date

We require a non-refundable deposit of £150 to secure your date, payable over the phone on 01565 873178 or in person at the Church Inn. Once the deposit has been received your date will be confirmed. Our team will be on-hand from the moment you book to guide you through the planning process and advise a timeline for when we will need to finalise every aspect.

We look forward to helping you plan your big day!



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