

The Bosk

eat | relax | celebrate

Wedding's



Say I do

IN STUNNING NORTHUMBERLAND

We are delighted that you are considering The Bosk for your forthcoming wedding celebrations. We have created some packages to guide you in your planning which can be tailored to you, as a couple, to ensure you get the day of your dreams.





Nestled in the rolling hills

OF THE COUNTRYSIDE,
IN THE HEART OF BREAMISH VALLEY
AND THE FOOT OF THE CHEVIOT HILLS

The Bosk offers private, modern, spacious and rustic surroundings where you can eat, celebrate and relax with your friends and family.

The Bosk with hand scorched Larch cladding and full glass gable with views in to the beautiful Northumbrian countryside, sits within its own private garden. The Bosk is set alongside a large lake which is a short stroll with an abundance of nature, where you can capture some breath-taking newlywed photographs.

The Robin Package

- Private use of The Bosk from 10pm the evening before your wedding day to 10am the day after your wedding.
- Rustic handmade tables, cross-back wooden chairs and leather benches
- Cotton Napkins (limited colours)
- All interior furnishings (Crockery, Glass wear, Cutlery)
- Speaker system
- Mood LED lighting
- All leisure facilities for guests staying at The Bosk
- The Bosk garden and outdoor tables and chairs
- Car parking for up to 20 cars
- Wooden barrel for a cake stand
- Outdoor ceremony available
- Staff and in-house co-ordinator

Food/Drinks

- 3 Course sit down meal from the Robin Menu
- Evening buffet finger food from the Robin Evening Menu
- Welcome drink – 1 x glass of Prosecco per person
- Toast Drink – 1 x glass of Prosecco per person

Accommodation

- All 3 rooms within The Bosk for 2 nights including breakfast (sleeping 6 people)

Starters

- Roast Tomato and Pepper Soup with Basil Oil and Croutons
- Pulled Ham Hock Fried Quail Egg and Spinach Cream Sauce
- Breaded Pea and Red Pepper Risotto Croquettes with Spiced Tomato Relish
- Chicken Liver Pate with Onion Marmalade and Sourdough Toast
- Cocktail of Kiln Smoked Salmon with Prawns and Avocado

Mains

- Slow Roasted belly pork, Stornoway Black Pudding Bon Bons, creamy Mashed Potatoes, Roasted Roots, Spring Greens, Apple and Cider Jus
- Peppered Monkfish Medallions, French Beans wrapped in Prosciutto with a Chorizo sauce & Potato cake
- Maize fed Chicken Breast, Asparagus Spears, Wild Mushroom Tart, Fondant Potato and Chicken Jus
- Aubergine stuffed with Mediterranean Vegetable Quinoa, Carrot and Honey Puree served with Salsa Verde
- Roast Sirloin of Beef, Yorkshire Pudding, Pan Gravy, Seasonal Vegetables, Mashed Potatoes, Swede, Roast Potatoes and Parsnips.

Desserts

- Chocolate Brownie served with Doddington Vanilla ice cream
- Lemon polenta cake, crushed meringues served with a Lemon sorbet
- Raspberry, Vanilla and Thyme panna cotta
- Cheesecake of Choice

Robin Evening Food Menu

Sandwiches and Salads

- Roast Ham & Mustard Mayo | Mature Cheddar & Onion Marmalade (v) | Egg Mayonnaise & Cress (v)
Roast vegetables & Beetroot Hummus (v) (vg) | Tuna Mayo & Cucumber
- Fresh leaf salad
- Pasta Salad (choose either spicy chicken or vegetable)

Choose 2 Sandwich options, Fresh salad and Pasta Salad ~ 7.00pp | Add another 2 Sandwich options ~ 2.00pp | Add Brownie bites ~ 2.00pp



The Kestrel Package

- Private use of The Bosk from 10pm the evening before your wedding day to 10am the day after your wedding.
- Rustic handmade tables, cross-back wooden chairs and leather benches
- Cotton Napkins (limited colours)
- All interior furnishings (Crockery, Glass wear, Cutlery)
- Speaker system
- Mood LED lighting
- All leisure facilities for guests staying at The Bosk
- The Bosk garden and outdoor tables and chairs
- Car parking for up to 20 cars
- Wooden barrel for a cake stand
- Outdoor ceremony available
- Staff and in-house co-ordinator

Food/Drinks

- 3 Course sit down meal from the Kestrel Menu
- Evening buffet finger food from the Kestrel Evening Menu
- Welcome drink – 1 x glass of Prosecco or cocktail per person
- Toast Drink – 1 x glass of Prosecco per person
- ½ Bottle of House Wine per person with your meal

Accommodation

- All 3 rooms within The Bosk for 2 nights including breakfast (sleeping 6 people)
 - 5 x 5* Holiday cottages for either 3 nights (Fri – Mon) or 4 nights (Mon to fri) Sleeping 22 guests.
- *Note: The cottages are purchased within the package but can be let privately through yourself to your guests for a per person price.
- *Note: We have one other holiday cottage which sleeps 8 guests and 3 x Round houses sleeping 2 guests each, these are situated two miles from The Bosk and can be booked as an extra, please ask for a price.

Starters

- Butternut Squash Soup
- Pressed slow cooked Brisket with Celeriac and Apple Remoulade and Salsa Verde
- Cod Fishcake with Prawn and Vegetable Thai Curry
- Trio of Haggis Bon Bons with Asparagus and Whiskey Sauce

Main

- Pan roasted Lamb Rump with braised Kale, Pancetta, Parsnip and Thyme Puree served with Garlic and Rosemary Roasted Potatoes and Rosemary infused sauce
- Roasted Peppers stuffed with Vegetable Risotto served with a Tomato and Cumin Coulis

- Pork Loin wrapped in Prosciutto, Pancetta Lardons and Oyster Mushrooms served with a Spring Onion Mash and Grain Mustard Cream ~Roasted Cod Loin served with Mussel Broth, Parmentier Potatoes and Vegetables
- Roast chicken supreme, Yorkshire Pudding, Stuffing, Creamy Mashed Potatoes, Swede, Steamed Fresh Vegetables, Chicken Jus

Desserts

- Chocolate Brownie served with Vanilla Doddington Ice Cream
- Lemon Polenta Cake, crushed Meringues served with a Lemon Sorbet ~Sticky Toffee Pudding with Homemade Custard
- Steamed Ginger Sponge, Ginger crumb and Vanilla Doddington Ice Cream

Kestrel Evening Menu

- Barbecue Pulled Pork Buns with Apple Sauce & Chunky Coleslaw
- Tempura Battered Vegetables with Tomato and Olive Dip with fresh Leaf salad & Homemade Slaw
- Mini Fish and Chips, Tartare sauce & Crushed Peas

Choose 1 option above ~ 9.50pp | Choose 2 options above ~ 11.50pp

Add Individual Cheesecake of Choice ~ 4.00pp



The Eagle Package

- Private use of The Bosk from 10pm the evening before your wedding day to 10am the day after your wedding.
- Rustic handmade tables, cross-back wooden chairs and leather benches
- Cotton Napkins (limited colours)
- All interior furnishings (Crockery, Glass wear, Cutlery)
- Speaker system
- Mood LED lighting
- All leisure facilities for guests staying at The Bosk
- The Bosk garden and outdoor tables and chairs
- Car parking for up to 20 cars
- Wooden barrel for a cake stand
- Outdoor ceremony available
- Staff and in-house co-ordinator
- Complimentary Menu and Wine tasting
- Toast Drink – 1 x glass of Prosecco per person
- ½ Bottle of House Wine per person with your meal

Food/Drinks

- 3 Course sit down meal from the Eagle Menu
- Evening buffet finger food from the Eagle Evening Menu
- Welcome drink – 1 x glass of Prosecco or cocktail per person

Accommodation

- All 3 rooms within The Bosk for 2 nights including breakfast (sleeping 6 people)
 - 11 x 5* Holiday Cottages for either 3 nights (Friday to Monday) or 4 nights (Monday to Friday) sleeping 48 guests.
- *Note: The cottages are purchased within the package but can be let privately through yourself to your guests for a per person price.
- *Note: We have one other holiday cottage which sleeps 8 guests and 3 x Round houses sleeping 2 guests each, these are situated two miles from The Bosk and can be booked as an extra, please ask for a price.

Starters

- Doddington Darling Blue Cheese Onion and Thyme soup
- Venison Carpaccio with Rocket, Pickled Vegetables and Blackberry Syrup
- Scallops with Stornoway Black Pudding Bon Bon with Butternut Squash, Prosciutto Crisp

- Trio of Haggis Bon Bons with Asparagus and Whiskey Sauce
- Cod Fishcake served with Prawn and Vegetable Thai Curry
- Sautéed Wild Mushrooms with Fresh Garlic and Truffle Oil on Sourdough Toast

Main

- Roast Chicken Supreme, Asparagus, Oyster Mushrooms and Pancetta, served with Crushed Potatoes and a Madeira Sauce
- Wild Mushroom and Roast Cashew Nut Stroganoff, Jasmine Rice, Parmesan Crisp, Balsamic Rocket (VE)(V)
- Fillet of Monkfish, Garlic Sautéed King Prawns, Cream and Chorizo Sauce, Asparagus, Spring Greens and Lemon and Herb Potatoes
- Medallions of Beef Fillet, Prosciutto Crisp, Butternut Squash puree, Quince Jelly served with a Rosemary sauce and Herb Roasted Potatoes
- Roast Turbot Fillet, Lobster and Tarragon Hollandaise served with Seasonal Vegetables and Hand Cut Chips

Desserts

- Chocolate Brownie served with Doddington Vanilla Ice Cream
- Baked Apple, Blackberry Syrup served with a Passionfruit Sorbet (VE)
- Mixed Fruit Roulade, Berry Coulis
- Cheesecake of Choice
- Lemon Polenta Cake, crushed Meringues served with a Lemon Sorbet
- Peanut Butter and Berry Waffles served with a Fruit Coulis

Eagle Evening Menu

Choice of:

Selection of Wood Fired Pizzas

Street Food Corner

Piri Piri or Lemon and Pepper Chicken Wings

Mac and Cheese,

Pulled Brisket Loaded Fries Sliced Meats and Stotties

Selection of Sliders, Fries, Salads and Dips

Choose 2 of the above 14.50pp

Choose 4 of the above 20.00pp

Add Blackberry Syrup Eton Mess with Brownie Bites 5.00pp



Accommodation

The Bosk B&B Rooms:

Bilberry – Bridal Suite – Included in Venue Hire

Coltsfoot – Sleeps 2 - Twin or Super king Bed

Cranesbill – Sleeps 2 Super king bed

5* Luxury Cottages:

Comby Hills – Sleeps 4

Craggy – Sleeps 4

Kilnfield – Sleeps 4

Outer Moss – Sleeps 6

Heron Hill – Sleeps 4

Souterpot – Sleeps 6

Coally law – Sleeps 4

Castle Close – Sleeps 2

Night Fold – Sleeps 4

Heathery – Sleeps 6

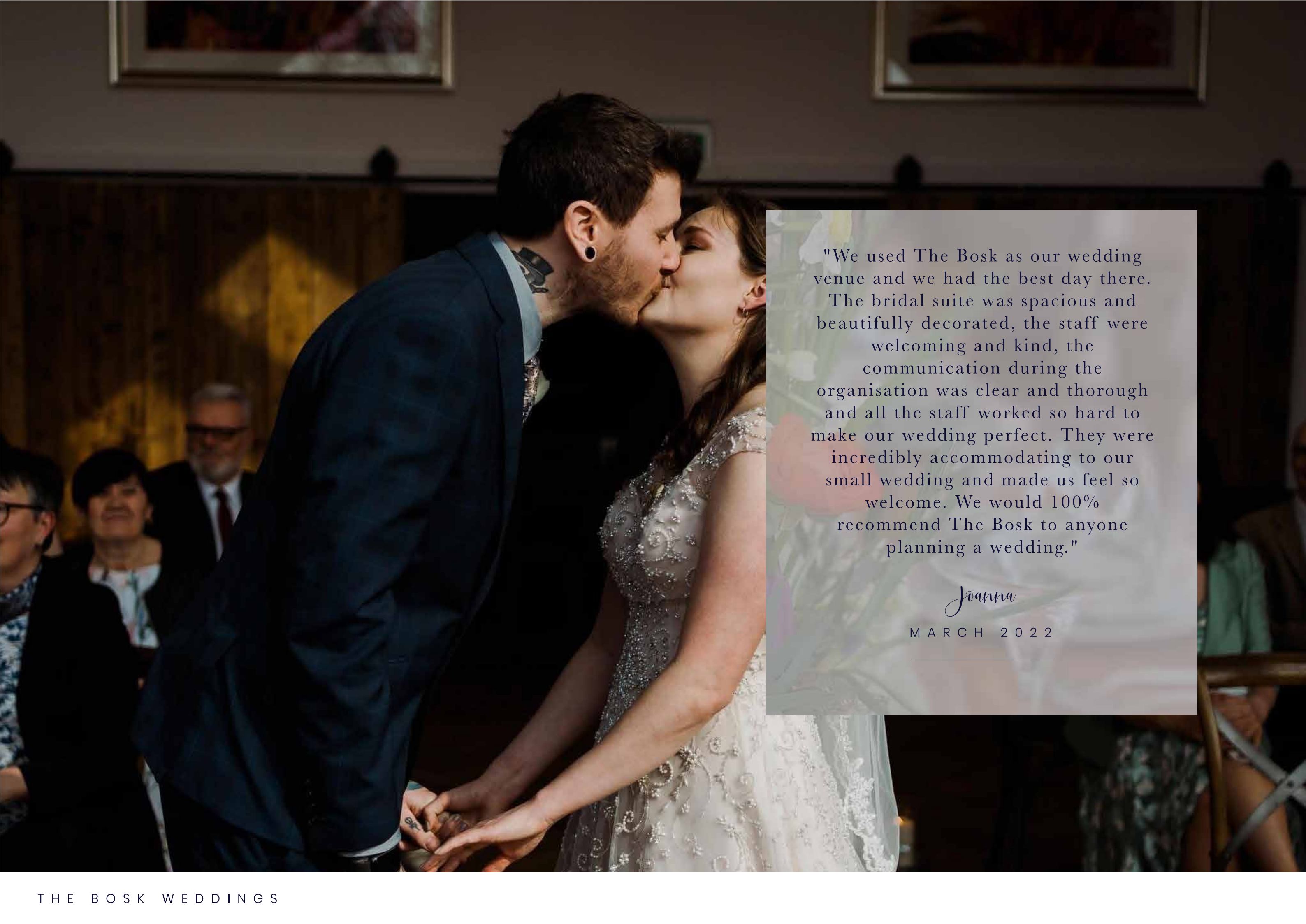
Cheviot – Sleeps 4 (4* and allows dogs)

Please Check availability and available check in day

"We had our wedding at The Bosk and cannot recommend it enough! The venue is in a beautiful setting in Northumberland and the food, drinks and service were outstanding. We had the most special day and The Bosk was a huge part of it - an absolute hidden gem!"

Charlie and Natalie
NOVEMBER 2020





"We used The Bosk as our wedding venue and we had the best day there. The bridal suite was spacious and beautifully decorated, the staff were welcoming and kind, the communication during the organisation was clear and thorough and all the staff worked so hard to make our wedding perfect. They were incredibly accommodating to our small wedding and made us feel so welcome. We would 100% recommend The Bosk to anyone planning a wedding."

Joanna

MARCH 2022



"I cannot thank you enough for the time, effort and patience through the whole planning process and the day of our wedding. The staff were always extremely attentive, professional and very helpful. The Bosk team were incredible in helping us create our perfect day bespoke to us from start to finish - far exceeding all of our expectations. I won't hesitate to recommend The Bosk and we are so glad to have chosen our wedding with you. It was 5 star and we couldn't have wished for a more amazing day!"

Heidi and Matt
JUNE 2020

PLANT THESE SEEDS AND
GROW HAPPY MEMORIES

B O S K

Trusted Suppliers

Hair and Make up

Bex Boutique (Hair) Alnwick 01665603673 | Facebook: Bex Hair & Beauty Boutique | Instagram: @bexhairandbeautyboutique_

Beau Monde (Hair and makeup) Belford 01668 212250 | Facebook: Beau Monde | Instagram: @beaumonde_salonspa

Zoe Philippa (Hair and Makeup) 07958366700 | Instagram: @zoephilippa.bridal.mua

Brides by Kayleigh (Makeup) Instagram: @brides_by_kayleigh

Make up by Niamh (Makeup) Mobile 07444285364 | Insta: @makeupbyniamhewilk

Photographer/Videographer

Rosie Davidson (Photographer) www.rosiedavison.com email enquiries only

Beth Kennett (Videographer) Instagram: @bkweddingfilms | www.bkweddingfilms.co.uk

Karl Kennedy (Photographer) Instagram: @kennedy.iimages

Tell A Story Weddings (Photographer and Videographer) Insta: @tellastoryweddings | www.tellastoryweddings.com

Keith Hamblin (Photographer) 07768967814 | www.kdh-photography.webnote.co.uk

Hope Visual Productions (Photographer and Videographer) | 07851125009 | www.hopevisualproductions.com | Instagram: @hope_visual_productions



Miscellaneous

Endless Celebrations (Signs, Personalised stationary and clothing) | Insta: @endlesscelebrations

Isla Blooms (Decorators) | Instagram: @islablooms

Northumbria Wedding Cars | Instagram: @northumbriaweddingcars

Blossom Bee (Florist) | Instagram: @the.blossom.bee

Wisteria Avenue (Florist/Event dressing/item hire) | Instagram: @wisteriaavenueflowers

Candy Floss Events (Candyfloss/Popcorn stand) | Instagram: @candy_floss_events

Balloonfestoon (Balloons) | Instagram: @festoon123

It's All About You by GCG (Even dresser, Decoration Hire, Balloon Artist, Artificial Flower Arrangements) | Instagram: @itsallaboutyouby

Northern Sky Flowers (Dried Flowers and Florist), Newcastle | 07988602360

EB Bridal (Wedding Dresses and Accessories), Alnwick | Instagram: @eb_bridal | www.ebbridal.co.uk

Bridal Wish (Bridal Dresses and Accessories), Newcastle | Instagram: @bridalwishblagdon | info@bridalwish.co.uk

Bridal Reloved Morpeth (Bridal Wear and Accessories), Morpeth | Instagram: @bridalrelovedmorpeth | 07487548438

Hotspur 1364 (Men's Suits and Wedding Attire), Alnwick | Instagram: hotspur_1364 | lisa@hotspur1364.co.uk

Booth 66 (Photobooth Hire), Alnwick | 07725998307 | Facebook: Booth-66

Love Fiona Rose (florist), Amble | Instagram: @lovefionarose | www.lovefionarose.co.uk

Dan Glass (DJ), Newcastle | www.mr-soundman.co.uk | dan@mr-soundman.co.uk



For more information or to enquire about date availability, please use the contact details below:

Email: boskreservations@breamishvalley.co.uk

Telephone: 01665 660129 (during our opening times)

Photography: Hope Visual Productions, Karl Kennedy, Fiona Saxton, Rosie Davidson, Tell A Story Weddings, The Bosk, Breamish Valley Cottages