



ONCE IN A LIFETIME, A DAY IN HISTORY...

With there being so much to consider in a wedding - the ceremony, the wedding breakfast, photographers, seating and dining, flowers and bridal transport to name only a few. We will happily guide and support you through the available options.

Our pricing is split into two categories: **venue hire** and **fine dining** and **drinks**. We offer the Miller's Personally Tailored Menu which will incorporate everything you want at your reception and items are priced individually.

Plan your wedding with us and you will be able to make the most of the following services:

- Exclusive use of the hotel bedrooms and all public areas
- Delectable dining with fresh local produce and the option to create your own menu
- Use of our grounds and gardens for photographs
- Your choice of complimentary Millers Gin or Champagne in the Bridal suite



MILLERS AT THE ANCHOR

For over 200 years the Anchor has served Porlock Weir's 15th century harbour for sailors, walkers and huntsmen alike.

Where Exmoor meets the sea, Porlock Weir is an idyllic working harbour with stunning coastal views.

Martin Miller together with his daughter Tanya have created a hunting lodge by the sea. This 14-bedroom hotel is crammed with Martin's antiques and curiosities. The Anchor has all the hallmarks of his unique style. Roaring log fires, candlelit sensuality, books by the thousand and bowls of fruit and sweets, all washed down with a Millers award winning Gin and tonic.

At Miller's we go out of our way to make your Wedding Day a truly memorable experience. Miller's is a sensational wedding location and we offer maximum flexibility, allowing you to design your wedding to match your dreams and your budget.



VENUE HIRE

EXCLUSIVE USE OF MILLERS AT THE ANCHOR – ROOMS, PUBLIC AREAS AND HOTEL GROUNDS, NOT INCLUDING DRINKS AND FOOD

Friday and Saturday

- £2,300 exclusive use off peak per night
- £2,500 exclusive use over the summer (approx May 1st- 31st September) and over the two weeks of Easter and Christmas. Minimum 2 nights stay

Mid Week Concession

- £1,950 exclusive use off peak per night
- £2,150 exclusive use over summer (excluding any Bank holidays)

CIVIL CEREMONY ROOM HIRE £300



WEDDING DRINKS PACKAGES

Take advantage of our great drink packages to give an added fizz by including a pre-meal aperitif, wine with the meal and of course, bubbly for the toast.

£26.00 per person



Glass of handpicked selected sparkling wine or Traditional pimm's on arrival
Half a bottle of Handpicked selected red or white wine per person
Glass of Handpicked selected sparkling wine per person for the toast

£32.50 per person

Glass of handpicked selected (pink) champagne on arrival
Half bottle per person of Viognier “elementos” chardonnay or Rioja Monasterio de Yuso per person
Glass of handpicked Selected sparkling wine per person for the toast

CANAPE SELECTION

Choose three canapés for £4.95 per person, extra canapés at £1.50 per person.

Smoked salmon and cream cheese on homemade blinis

Mini fish and chips in a small cone

Smoked wood pigeon breast and wild mushrooms on toast

Mini goats cheese and fig tarts

Roast beef in a mini Yorkshire pudding with horseradish cream

Caesar salad wrap with crispy anchovies

Crispy tofu or chicken skewers with sweet chilli sauce

MILLERS PERSONALLY TAILORED MENU

These are the individual dishes that can be selected to create your own tailored menu. £30.00 per person. Three courses, choice of two starters, two main courses and one dessert.

We have two dining areas the Harbour view restaurant which has a capacity of 50 – 60 people and the Coleridge private dining room with a capacity of 12 people.

SPRING/SUMMER

Starters

English pea and summer white truffle soup
Smoked chicken Caesar salad
Potted shrimp with seasonal leaves and thyme foccacia
Hamhock terrine with piccalilli and crisp garden salad
British asparagus with wild herbs and a poached duck egg
Mini Thai fish cakes with sweet chilli sauce

Mains

Roast three bone rack of Somerset lamb with wilted gem lettuce, gem sauce and glazed pearl onions
Slow roast belly of rare breed pork with mashed potatoes and roast baby carrots
Butter poached native lobster with samphire, jersey royals and clams sauce
Pan fried wild sea bass with pea puree, triple cooked chips and aioli
Roast corn-fed chicken breast with roasted globe artichokes, sauté wild mushrooms, lyonnaise potatoes and truffle jus
Pan roast fillet of beef with a rosti potato, glazed baby vegetables and Madeira jus

Desserts

Dark chocolate tart with hazelnut ice-cream
Passion fruit iced parfait with summer berry jelly
White chocolate mousse with orange crisps and strawberry coulis
Ricotta and raspberry cheesecake with a dark chocolate sauce
Strawberry trifle with doughnuts

AUTUMN/WINTER

Starters

Winter vegetable broth
Game terrine with fig and pear chutney
Plate of homemade gravalax with egg vinaigrette
Smoked haddock and leek tart with a wild rocket salad
Warm Capricorn goats cheese salad with roast beetroot, apple and walnuts, truffle dressing
Pork liver and wild mushroom pate with red onion marmalade and melba toast

Mains

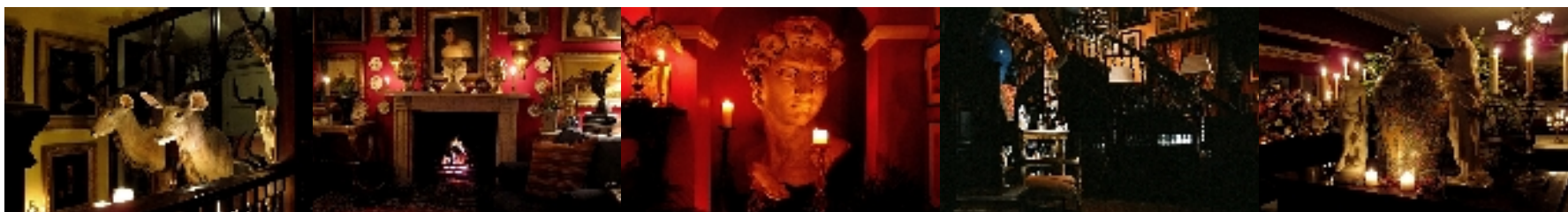
Roast saddle of wild venison with braised red cabbage, smoked mash potato and port jus
Slow roast shoulder of lamb with dauphinoise potato, fine beans and rosemary jus
Braised shin of beef with thyme dumplings, horseradish and mash potato
Pan fried pork tenderloin with parsnip puree, roast carrots and sage jus
Pan fried Brixham Pollack with braised clams, diced potatoes, garlic and parsley
Grilled skate wing with crispy Porlock sea greens and caper butter sauce

Desserts

Plum bread and butter pudding with spiced custard
Poached pear with mulled syrup and Chantilly cream
Crème Brulee
Apple crumble with vanilla ice-cream
Chocolate fondant with jaffa sauce
Vanilla panacotta with poached winter fruit

Menus

All of our food is sourced as much as possible from west Somerset ethical and organic providers. Please note that this is a suggested menu and prices will vary to your choices and style of celebration



EVENING BUFFET MENU....

As the day unfolds why not present your guests with a delicious buffet. We offer a variety of options from all time favourites to something new and exciting.

MILLER'S BUFFET MENU

- Nicoise salad
- Ceasar Salad
- Cold Meat Platter
- Assortment of sandwiches
- Cheese platter
- Scotch eggs
- Smoked salmon & spinach quiche
- Bread sticks with mixed dips

- Spicy Chicken wings
- Salt & pepper Spare ribs
- Homemade sausage rolls
- Prawn spring Rolls
- Thai fish cakes
- Beef Kofta
- Caremalised Tofu Kebabs
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£4.00 per item per person

Minimum spend of £16.00 per person

BARBECUE BUFFET

- Homemade Burgers
- Pork Sausages
- Spiced chicken wings
- Jacket potatoes
- Garlic Bread
- Five Salads
- Chutney & relish

£21.95 per person

PREMIER BARBEQUE

- Homemade Burgers
- Cumberland Sausages
- Chicken Drumsticks
- Rump steak
- Cajun salmon
- Corn on the cob
- Selection of crusty breads
- Five salads
- Chutney & Relish

£25.95 per person

Lighter snacks are available – Bacon sandwiches and fries are available at £9.95 per person

WINE LIST

*‘Work is the curse of the drinking classes’
Oscar Wilde (1854-1900)*

LIGHT DRY AND CRISP WHITES

- 1. La Courtine, 2008**, Vin de Pays des Côtes de Gascogne, France £15.95
Intensely fruity and as crisp as a freshly crunched gooseberry. (11.5%abv)
- 2. Ardesia Pinot Grigio, 2008**, IGT Venezia, Italy £18.50
Light and zesty with green juicy apple flavours. (12%abv)
- 3. Catamayor Sauvignon Blanc, 2009**, Etcheverry, Uruguay £20.95
So elegant if it could wear white gloves it would.
Perfectly matched with any fish. (12.5%abv)
- 4. Chablis, 2007**, Domaine Pinson, Chablis, France £24.95
Vibrant and racy, this is a Bardot of wines. Powerful yet with soft acacia and lime fruits.

AROMATIC DRY WHITES

- 5. Dry Riesling, 2007**, Louis Guntrum, Germany £19.50
Luscious and limey yet still dry and refreshing—a magic combination.
- 6. Vouvray Sec, 2008**, Domaine Pichot, Loire, France £22.75
Crunchy citrus fruits and incredibly fish-friendly.
- 7. ‘Green Lip’ Sauvignon Blanc, 2008**, Jackson Estate, Marlborough, NZ £26.00
Named after the local mussels and therefore a hint towards what this wine is perfect with
- 8. Vermentino di Sardegna, 2008**, Villa Solais Cantina di Santadi, Sardinia £24.95
Sit back and think of dazzling white beaches and ripe peaches. A sun-kissed white from Sardinia.
- 9. Albariño, Carquixal 2008**, Bodegas Vina Nora, Rias Baixas, Spain £27.95
Soft and exotic with a delicate perfume. Call for the belly-dancers.

RICH AND CREAMY WHITES

10. Chardonnay/Viognier ‘Elementos’, 2008, Peter Bright, Argentina £17.50
From the lush foothills of the Andes this is a shining white
Peter Bright. (13.5%abv)

11. Rioja Blanco Muga, 2008, Bodegas Muga, Rioja Alta, Spain £26.75
As floral as a cherry tree in blossom. Beautifully soft and lively. (13%abv)

12. Alentejo ‘Esporao’ Reserva, 2008, Herdade da Esporao, Alentejo, Spain £28.95
‘Full-bodied, oaked, perfumed whites from Portugal are not ten a penny’
says Jancis Robinson with good reason. This is a handsome wine full of power and style.

13. Gaillac Blanc, Grande Cuvée, 2004,
Domaine de Gineste, Gaillac, South West France £29.50
Give this wine an applause. Spicy fruit aromas and peachy flavours stand
this wine out in a class of its own.

14. Puligny Montrachet, les Charmes, 2004 £42.00
Domaine Jean-Louis Chavy, Burgundy, France
Complex, full-throttle fruit from the very best barrels in Burgundy.
Top class stuff.

LIGHT, FRUITY REDS

15. Piropo Merlot, 2009, Mendoza, Argentina £15.95
Like drinking soft summer fruits in a glass. So easy to drink you’ll
suddenly realise your glass/bottle is empty. (13%abv)

16. Rioja Monasterio de Yuso, 2007, Bodegas Moreno, Rioja Alta, Spain £19.95
A youthful suave red bursting with cherry fruits. A James Bond in the making. (13%abv)

17. Pinot Noir, 2007, Domaine de Coussergues, Languedoc, France £22.00
Vivacious strawberry and blackberry fruit and a touch of smoke. Fallen leaves,
beautiful trees; the taste of Autumn. (13.5%abv)

18. Chiroubles, 2006, Château de Raousset, Beaujolais, France £24.50
Classic, ripe and fruity. Beaujolais at its best.

19. Dolcetto di Dogliani Bricco Rosso, 2006, Patrizi, Piemonte, Italy £26.75
A twist of bitter cherries with damsons on the finish.

MEDIUM BODIED REDS

20. Carmenere In Situ, 2007, £26.50
Winemakers Selection, Vina San Esteban, Acocagua Valley, Chile
Soft and silky. Like putting your head on a soft cushion.

21. Massaya Classic Red, 2007, £28.00
Massaya, Bekaa Valley, Lebanon
It is no coincidence that the Romans chose the Bekaa Valley as the site to build the temple of Bacchus in homage to their god of wine. (14.5%abv)

22. Ribera del Duera Cuvée Primium £29.00
, 2004, Prado Rey, Ribera del Duero, Spain
Harmonious and well-balanced, this is charming and seductive.

23. Slowine Cabernet Sauvignon, 2008, £18.50
Overberg, Elgin, South Africa
Intense, black fruit nose with cedar wood and tobacco overtones and a soft, voluptuous and spicy fruit on the palate. (13.5%abv)

24. Cobblers Hill, Cabernet Sauvignon/Merlot, 2004 £38.00
Jordan Estate, Stellenbosch, South Africa
There's a good reason why this won 5 stars in the latest Platter Wine Guide.

FULL BODIED AND STRUCTURED REDS

25. Cahors L'Origine, 2006 £21.00
Château Les Grauzils, South West France Cahors at its very best.
A big, deeply-coloured spicy red. (13%abv)

26. Vacqueyras Doucinello, 2005, £36.00
Serge Ferigoule, Southern Rhône, France
Definitely in the 'superstar' category. A remarkable wine from a remarkable man.

27. Tres Picos Garnacha, 2007, £38.00
Borsao, Zaragoza, Spain
Rich, silky and smooth this is a wine fit to please all senses.

28. Chateauf-neuf-du-Pape, 2005, £42.00
Domaine de la Roquette, Southern Rhône, France
2005 was a fantastic vintage in the Rhône producing rich, deeply coloured wines bursting with spicy, damson/plum fruitiness.

29. Rioja Imperial Gran Reserva, 1998, £48.00
C.V.N.E. Rioja Alta, Spain
Generous and rich with toasty oak flavours this is like sitting in front of an crackling autumn log fire.

ROSE WINES

30. Château Haut Rian Rosé, 2008, £19.95
Bordeaux, France
Summer roses with a dry refreshing flavour. This is a beautiful raspberry coloured wine. (12.5%abv)

31. Turkey Flat Rosé, 2008, £26.95
Turkey Flat, Barossa Valley, South Australia
A little sweetness and a lick of tannin. This is classy stuff!

SPARKLING WINE

32. Prosecco Spumante, Borgo Col del Alto, Italy £26.95
A lively glass of fizz, bubbling with apple and citrus aromas. (11%abv)

CHAMPAGNE

33. J.M.Gremillet Brut Reserve, NV, £44.00
Aube, Champagne, France
A deliciously soft Champagne, full of lively biscuity flavours and a long finish. (12%abv)

34. Bollinger Special Cuvée NV, Ay, £68.00
Champagne, France
Mellow, smooth and elegant. Perfect in every way.

35. Bollinger Rosé, NV, Ay, £98.00
Champagne, France
Ripe, specially – selected summer berries in a glass filled with a magic happiness potion.

36. Dom Perignon, 2000, £135.00
Hautvilliers, Champagne, France
The 2000 DP is a hedonistic delight! Lemon rind, pears and toast all appear on the nose and develop beautifully in the mouth with hints of soft peaches and sweet oranges. A complex structure made up of aroma and sensations, silky smooth, light as air and full of sensuality

TERMS AND CONDITIONS

Initial non – refundable deposit to secure wedding date £500

Non Refundable accommodation deposit £1000

Numbers attending need to be confirmed no later than 2 weeks before the day.

Any cancellations after this point need to be paid for in full.

An initial deposit is necessary to secure your wedding date.

Should you require exclusive use for the weekend a fee is charged - see above

Full payment for the wedding and reception must be made before departure, in cash or by cheque, payable to : Porlock Hotel ltd.

Individual payments for accommodation for guests can be paid for by credit card

FLOWERS AND OTHER EXTRAS

We always have fresh flowers on display. However we do have a florist available for this service and we are happy to discuss any requirements regarding flowers, candles, music etc. Equally if you require special furniture you are welcome to hire these at a cost to yourselves

We hope this clarifies the terms of how we create weddings at Miller's. Do not hesitate to discuss with us any needs or further requirements that we may have omitted here. Call us to arrange convenient times to visit us, see the establishment and meet the members of our team