

THE
WILLOW
ROOM



Making your special day perfect



THE WILLOW ROOM

Named after the ancient willow in our garden, the Willow Room at Great Totham brings an exceptional dining experience to this corner of Essex. Our talented team of chefs source the freshest, local ingredients to create menus that we hope will delight you.

With creative thought devoted to combining flavour and texture in deeply rewarding ways, we know their work in the kitchen will delight you.

You can choose to drink an aperitif on our terrace beside our lawn before moving to our light and elegant dining room overlooking lavender-filled gardens and fields beyond. On some days, you will hear the thwack of the cricket bat as a game unfolds on the pitch across the way.

Our position, in the heart of bucolic Essex countryside, yet less than an hour from London, will make us a destination for locals and culinary adventurers from further afield.



WEDDINGS

Congratulations



Planning your special day can be a stressful experience. At The Willow Room we aim to make your life as easy as possible whilst ensuring you have a day to remember.

The large, air-conditioned Willow Room is both bright and private, with beautifully tended terrace area bordered with scented lavender and a delightful garden with uninterrupted views over Essex countryside.

Our team of talented chefs will delight your tastebuds and our attentive staff will look after your every need. Our adjacent Cottage offers four tastefully decorated double rooms for you and your guests to retire to.

We hope this brochure explains how we can help you to make your wedding celebration one to remember. We are pleased to quote prices for 2014/2015 enabling you to plan in advance without an uncertainty. If there is something you especially require which is not mentioned here, we will be delighted to discuss this with you.

What better way to experience The Willow Room than to pay us a visit? We are open all day, seven days a week and any of our staff will be pleased to show you around. Alternatively, please ring 01621 894 020 if you'd like to discuss your special day in more detail.



THE WILLOW ROOM HIRE

2014/2015 Prices

Includes exclusive use of The Willow Room and all its facilities from noon until midnight.

Low season – January, February and November

Monday to Friday	£950
Sunday	£950
Saturday	£1100

Mid season – March, April, October and December

Monday to Friday	£950
Sunday	£1100
Saturday	£1250

High season – May to September

Monday to Friday	£1000
Sunday	£1250
Saturday	£1500

A supplement will apply on bank holidays and on some selected dates at the discretion of the management.

All prices include VAT.



THE WILLOW MENU

The Willow Starters

- Roasted vine tomato & red pepper soup, olive oil croutons
- Vichyssoise
- Roasted butternut & vanilla velouté
- Mushroom & tarragon soup
- Chicken liver parfait, toasted brioche, spiced apple chutney
- Classic prawn cocktail, brown bread & butter
- Pork terrine, piccalilli, watercress, toast
- Smoked haddock & salmon fishcakes, dill mayonnaise, mixed leaves
- Beetroot cured salmon, horseradish potato salad, croûte
- Port poached pear & goats cheese mousse, toasted hazelnuts, rocket, caramelised pastry, red wine vinaigrette

The Willow Mains

- Slow roasted rib of beef, fondant potato, honey glazed parsnips, red wine sauce
- Pan fried sea bream, crushed new potatoes, baby gem, sauce vierge
- Pan fried salmon, asian vegetables, cauliflower purée, siam dressing
- Coq au vin, creamed mash potatoes
- Steamed steak & kidney pudding, parsnip crisps, red wine sauce
- Confit leg of duck, thyme confit cabbage, fondant potato
- Braised belly of pork, three bean cassoulet, Toulouse sausage, rosemary

The Willow Desserts

- Caramelised lemon tart, fresh raspberries, vanilla mascarpone
- Strawberry bakewell, strawberry purée & ice cream
- Crème brûlée, apple crumble ice cream, sablé biscuit
- Poached pear, hot chocolate sauce, yoghurt sorbet
- Sticky toffee pudding, banana ice cream, hot toffee sauce
- Raspberry ripple cheesecake, condensed milk ice cream
- Homemade ice cream & sorbets

Vegetarian options

- Roasted vine tomato & red pepper soup, olive oil croutons
- Roasted butternut & vanilla velouté
- Mushroom & tarragon soup
- Port poached pear & goats cheese mousse, toasted hazelnuts, rocket, caramelised pastry, red wine vinaigrette

Children's options

- Baby mozzarella & cherry tomato muffin pizza
- Cheeseburger and French fries
- Ice cream and jelly jars

£49.95 per person
(includes drinks package)

Price based on a minimum of 40 guests. All prices include VAT.



THE WILLOW PLUS MENU

The Willow Starters

- Cream of cauliflower, cumin battered florets, croutons
- Cream of garlic, butterbeans, chorizo, chives
- Ham hock boudin, celeriac remoulade, pickled mushrooms, extra fine beans, truffle mayonnaise
- Warm goats cheese & aubergine roulade, tomato, croûte mix leaves
- Smoked salmon, buckwheat blini, fromage blanc, dill oil
- Chicken, mushroom & roast garlic terrine, piccalilli, charred gem
- Prawn & crab cocktail, brown bread & butter
- Mushroom tarte fine, crispy hen egg, béarnaise sauce
- Citrus cured salmon gravadlax, horseradish potato salad, oyster beignet, citrus beurre blanc

The Willow Mains

- Roast breast of corn fed chicken, dauphinoise, fine beans, caramelised shallot, tarragon jus
- Confit leg of duck, thyme confit cabbage, fondant potato, redcurrant jus
- Roast topside of lamb, asparagus, pea, broad bean, crushed jersey royals, split lamb jus
- Pan fried fillet of cod, smoked haddock fishcakes, poached egg, spinach, hollandaise
- Roast duck breast, confit leg spring roll, butternut purée, pak choi, five spice jus
- Roast loin of pork, thyme & pancetta cabbage, boulangère potatoes, calvados jus
- Beef bourguignon, creamed mash potatoes, watercress
- Slow roast sirloin of beef, fondant potato, wild mushrooms, caramelised onions, red wine sauce

The Willow Desserts

- Passion fruit tart, bitter chocolate ice cream, chocolate nougatine
- Warm chocolate brownie caramel sundae, vanilla ice cream
- Blueberry & white chocolate ripple cheesecake, white chocolate ice cream, blueberry compote
- Treacle tart, golden syrup ice cream, caramelised pecan nuts
- Banoffee pie, baileys cream, banana ice cream
- Homemade ice cream & sorbets
- Petit fours

Vegetarian options

- Cream of cauliflower, cumin battered florets, croutons
- Warm goats cheese & aubergine roulade, tomato, croûte mix leaves
- Mushroom tarte fine, crispy hen egg, béarnaise sauce

Children's options

- Baby mozzarella & cheery tomato muffin pizza
- Cheeseburger and French fries
- Ice cream and jelly jars

£54.95 per person

(includes drinks package)

Price based on a minimum of 40 guests. All prices include VAT.



THE WILLOW IMPERIAL MENU

The Willow Starters

- Sweetcorn soup, sautéed prawns, spring onion
- Fresh pea & ham soup, crostini, mint oil
- Smoked salmon, buckwheat blini, fromage blanc, dill oil, caviar
- Fresh asparagus, crisp poached egg, truffle hollandaise
- Carpaccio of venison, Scotch egg, celeriac remoulade truffle mayonnaise
- Salmon & gambass terrine, pan fried scallop, cauliflower purée, baby leek salad
- Sesame rolled seared tuna, crisp vegetable salad, parsley mayonnaise
- Heritage beetroot & tomato salad, roasted pistachios, goats cheese snow
- Foie gras & chicken liver parfait, Madeira jelly, fig & apple chutney, toasted brioche
- Rare fillet of beef, rocket & parmesan
- Prawn & lobster cocktail, brown bread & butter

The Willow Mains

- Wellington of English rose veal, braised belly, fondant potato, pea & girolle fricassée, Madeira jus
- Roast breast of duck, confit leg, pak choi, butternut purée, apple dauphinoise, five spice jus
- Slow roast fillet of beef, dauphinoise potato, fine beans, caramelised shallots, Madeira jus
- Rack of lamb, olive mash potato, braised shoulder, Mediterranean vegetables, lamb jus
- Roast breast of corn fed chicken, fondant potato, asparagus, pancetta, peas, tarragon jus
- Pan fried sea trout, squid rings, baby gem, raisin & almond dressing
- Pan fried fillet of wild bass, white bean & mushroom cassoulet, roast red pepper & pickled cockles

The Willow Desserts

- Macerated cherry chocolate fondant, pistachio ice cream
- Knickerbocker glory
- Summer berry pudding, clotted cream
- Apple tart tatin, gingerbread ice cream, golden raisin & pine nut dressing
- Pimms jelly, summer fruits, lemonade sorbet
- Raspberry & chocolate tart, fresh raspberries & sorbet
- Baileys chocolate parfait, Chocolate sauce, Ferrero Rocher ice cream
- Cheese platter (supplement)
- Homemade ice cream & sorbets

Vegetarian options

- Fresh asparagus, crisp poached egg, truffle hollandaise
- Heritage beetroot & tomato salad, roasted pistachios, goats cheese snow

Children's options

- Baby mozzarella & cheery tomato muffin pizza
- Cheeseburger and French fries
- Ice cream and jelly jars

£59.95 per person
(includes drinks package)

Price based on a minimum of 40 guests. All prices include VAT.



SUPPLEMENTARY FOOD

Reception canapés (any four from selection* – two canapés per person)

£4.95 per person

Quail egg Benedict & hollandaise • Rare beef, Yorkshire pudding, horseradish crème fraîche & watercress • Crab, avocado & brown shrimp mayonnaise • Smoked mackerel rilette on toast & pickled cucumber • Smoked salmon, blini, crème fraîche & chives • Caramelised figs, goats cheese & toasted raisin bread • Baby baked potatoes, chive sour cream & caviar • Pork belly lollipops & roasted garlic mayonnaise • Beetroot crisps, feta, mint & pomegranate • Confit duck boudin, pineapple, brioche croûte • Foie gras parfait filled choux bun, caramel & vanilla salt • Mini quiche of blue cheese & broccoli • Corn blini, spicy mango salsa, coriander • Sun-dried tomato, mozzarella & basil pesto • Wild mushroom & truffle arancini • Seared tuna, grapefruit salsa, pumpernickel • Melon & prosciutto croûte, aged balsamic • Homemade pork & pistachio sausage rolls • Sesame prawn toast

Amuse Bouche (any one from selection*)

£9.45 per person

Smoked salmon, horseradish ice cream, beetroot syrup • Cream of garlic soup, wild mushroom, poached quail egg • Seared sesame tuna, sweet & sour dipping sauce • Scallop & pea purée, sweetcorn sorbet, bacon crisp • Foie gras parfait, Madeira jelly, brioche • Ham, egg, chips • Trout ceviche, avocado sorbet • Crab & cucumber cannelloni, melon • Pavé of smoked salmon, dill, cucumber, croûte • Mackerel pâté, pickled cucumber, parmesan crisp

British cheese plate (served after dessert, during speeches)

Cashel Blue, Tunworth, Chabis, Lancashire Black Bomber, roasted grape pureé, oat biscuits

£8.95 per person

After dinner coffee or tea

Filter coffee or English tea

£3.45 per person

*subject to seasonal availability



THE WILLOW BUFFET

Please choose from our options for your evening buffet for your day and evening guests. We would also be delighted to bespoke your evening menu should you wish.

Cold selection

Selection of crusty bread • Sandwich platter • Spring rolls, dipping sauce • Scotch eggs • Breadsticks & crudities - Guacamole, hummus, tzatziki • Chipolata with bacon • Sausage rolls • Fresh coleslaw • Pasta salad • Potato salad • Thai fishcakes, chilli jam • Chicken wings • Selection of quiches • Gala pie • Tartlet of crab & sweetcorn • Fresh fennel coleslaw • Smoked salmon croissants • Choice of terrines – Ham hock, confit duck terrine, Rabbit & mushroom terrine **Premium choice** *Smoked salmon • Cured meat selection, homemade pickle • Parma ham, gorgonzola, fresh fig platter • Treacle roast ham • Sesame prawn on toast • Seafood platters • Smoked fish platter • Fresh bread & cheese platter*

Hot selection

Coq au vin • Sheppard's pie • Moroccan lamb tagine, cous cous • Southern fried chicken • Chicken, beef or vegetable curry, rice, naan bread • Chilli con carne, rice • Hot dogs, chilli dogs • Meatballs, pasta • Aubergine moussaka • Thai curries • Pasta dishes • Lasagne **Premium choice** *Whole joints – ham, beef • Platter of birds - quails, pomegranate, figs, baby chickens • Paella – prawns, mussels, chicken & chorizo • Seafood platters • Roast pavé of salmon • Seafood stew, saffron potatoes, garlic mayonnaise, crusty bread • Beef bourguignon*

Option A – 6 cold selections (excluding Premium choice)

£11.95 per person

Option B – Any 6 cold and 2 hot selections (excl Premium hot choice)

£18.95 per person

Option C – Any 6 cold and any 2 hot selections (incl Premium choice)

£23.95 per person

Barbecue

Mackerel • BBQ ribs • Gourmet beef burgers • Minted lamb burgers, tzatziki • Pork rump steak & apple sauce • Seared swordfish with lemon, mint & basil • Gourmet hog dogs • Lamb kofta, pitta bread • BBQ garlic chicken • Vegetable & halloumi kebabs **Premium choice** *Steaks • Seared tuna • King prawns skewers • Darne of thai marinated salmon • Marinated lamb steaks • Spatchcock chickens, garlic & chilli butter • Char-grilled asparagus* **All barbecues include** *Corn on the cob, chilli butter • Jacket potatoes • Potato salad • Crisp green salad • Pasta salad • Tomato, red onion, basil & fennel salad*

Option A – 5 selections (excluding Premium choice)

£18.95 per person

Option B – 5 selections (including one Premium choice)

£24.95 per person

Option C – 5 selections (including two Premium choices)

£34.95 per person

Naughty nibbles

To include *Mini bacon rolls • Mini sausage rolls • Mini pizza • Cones of fish and chips*

£11.95 per person



THE WILLOW DRINKS

We offer the following drinks packages:

Inclusive (included with any of our menus)

inclusive

One glass of Bucks fizz or orange juice on arrival

1/2 bottle of house wine per person

One glass of Prosecco toasting

Supplement A

£9.95 per person

Unlimited Bucks fizz or orange juice on arrival

Unlimited house wine at the table

One glass of Prosecco for toasting

Supplement B

£12.95 per person

Unlimited Bucks fizz or orange juice on arrival

Unlimited wine at the table (Pinot Grigio • Sauvignon Blanc • Chardonnay Pech Notre Dame • Rioja Joven

• Weighbridge Shiraz • Montepulciano d'Abruzzo)

One glass of Prosecco for the toasts

Arrival and toasting Champagne supplement *(must be taken with drinks options above)*

Beaumont des Crayères Grande Reserve NV

£8.95 per person

Beaumont des Crayères Grande Reserve Rosé NV

£9.95 per person

Laurent-Perrier Brut NV

£12.95 per person

Laurent-Perrier Cuvée Rosé Brut NV

£17.95 per person

A extensive wine list is available allowing drinks packages to be tailored to your taste

Other drinks options

Unlimited evening bar* – Standard spirits included

£30 per person

Unlimited evening bar* – Premium spirits included

£40 per person

Pitcher of Pimms (serves 5)

£16.95 each

Unlimited sparkling/still mineral water during dinner

£16.00 per table

After dinner liqueurs (Port, Baileys or Brandy)

£4.95 per person

*Unlimited bar available between 7.30pm and 11.45pm, excludes Champagne and fine wines.



THE COTTAGE ACCOMMODATION

For your convenience, The Cottage in the grounds adjacent to the dining room, is available to both you and your guests. All four double, en-suite bedrooms are tastefully decorated in a contemporary style with luxurious bedding and carefully chosen matching accessories. Each en-suite room offers a comfortable double bed, flat screen television with Freeview, free wifi and tea/coffee making facilities. The perfect place for you to retire to after your special day.

Breakfast is served in the dining room the following morning.

Overnight bed and breakfast – newly wed couple

Overnight bed and breakfast – guests

Complimentary

£85 per room

All prices include VAT.



THE WILLOW ROOM PLANNER

Complete this simple sheet to work out the cost of your wedding reception.

How many day guests?

How many additional evening guests?

*Prices per person All prices include VAT.

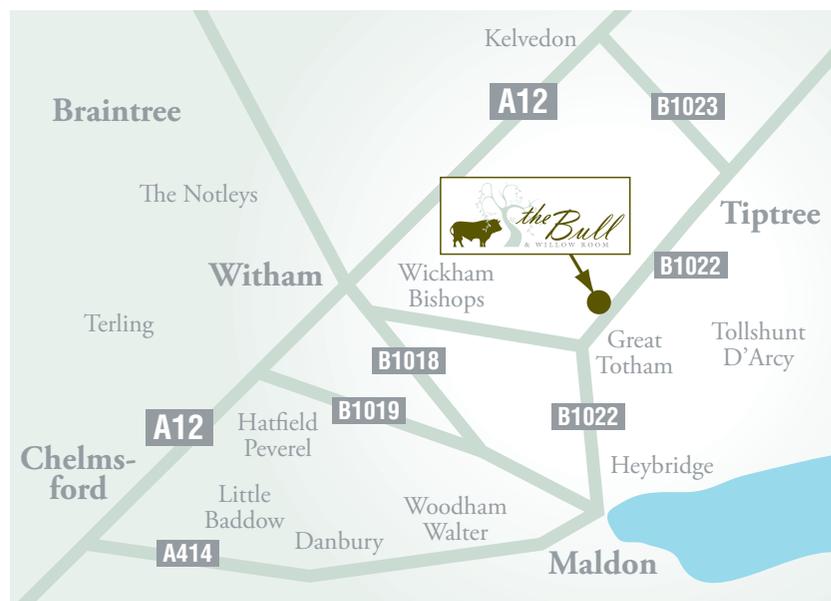
1	The Willow Room hire		£ _____
2	Wedding Breakfast <i>(choose one)</i>		
	<i>The Willow Menu</i>	£49.95* x (D) _____ guests	£ _____
	<i>The Willow Plus Menu</i>	£54.95* x (D) _____ guests	£ _____
	<i>The Willow Imperial Menu</i>	£59.95* x (D) _____ guests	£ _____
3	Supplementary food		
	<i>Reception canapés</i>	£4.95* x (D) _____ guests	£ _____
	<i>Amuse Bouche</i>	£9.45* x (D) _____ guests	£ _____
	<i>British cheese plate</i>	£8.95* x (D) _____ guests	£ _____
	<i>After dinner tea or coffee</i>	£3.45* x (D) _____ guests	£ _____
4	The Willow Buffet <i>(including evening guests)</i>		
	<i>Buffet – Option A</i>	£11.95* x (D+E) _____ guests	£ _____
	– <i>Option B</i>	£18.95* x (D+E) _____ guests	£ _____
	– <i>Option C</i>	£23.95* x (D+E) _____ guests	£ _____
	<i>Barbecue – Option A</i>	£18.95* x (D+E) _____ guests	£ _____
	– <i>Option B</i>	£24.95* x (D+E) _____ guests	£ _____
	– <i>Option C</i>	£34.95* x (D+E) _____ guests	£ _____
	<i>Naughty Nibbles</i>	£11.95* x (D+E) _____ guests	£ _____
5	Drinks		
	<i>Supplement A</i>	£9.95* (D) _____ guests	£ _____
	<i>Supplement B</i>	£12.95* (D) _____ guests	£ _____
	<i>Beaumont des Crayères Grande Reserve</i>	£8.95* (D) _____ guests	£ _____
	<i>Beaumont des Crayères Grande Reserve Rosé</i>	£9.95* (D) _____ guests	£ _____
	<i>Laurent-Perrier Brut NV</i>	£12.95* (D) _____ guests	£ _____
	<i>Laurent Perrier Cuvée Rosé Brut NV</i>	£17.95* (D) _____ guests	£ _____
	<i>Pitcher of Pimms</i>	£16.95 each x _____	£ _____
	<i>Unlimited sparkling/still water (per table)</i>	£16.00 x _____ tables	£ _____
	<i>After dinner liqueur</i>	£4.95 each* x (D) _____ guests	£ _____
	<i>Unlimited evening bar – Standard</i>	£30.00* x (D+E) _____ guests	£ _____
	<i>Unlimited evening bar – Premium</i>	£40.00* x (D+E) _____ guests	£ _____
6	Bed and breakfast		
	<i>For newly wed couple</i>	x 1 double room	£ COMPLIMENTARY
	<i>For guests (subject to availability)</i>	£85 x _____ double rooms	£ _____
	Your wedding reception at The Willow Room will cost		£ _____

WHERE ARE WE?

The Willow Room is located in the village of Great Totham in Essex. Driving on the B1022 between Tiptree and Maldon it is the last building on the left as you leave the village. We are a short distance from the A12 making Chelmsford and Colchester less than 20 minutes away.

From Chelmsford – leave the A12 at junction 21 (Witham). Follow the sign to Witham. At the roundabout turn right into Maltings Lane and follow the signs to Benton Hall Golf Club. Pass the golf club, on your right, and continue into Wickham Bishops. Turn left after the small group of shops into Great Totham Road. Continue straight on, over a crossroads and into Great Totham. At the T-junction turn left into Maldon Road and The Willow Room is 200m on the left.

From Colchester – leave the A12 at junction 24 (Kelvedon) onto B1024. Take the first left onto B1023 towards Tiptree. In Tiptree, turn right onto Maldon Road (B1022) towards Maldon. Continue for 4 miles and The Willow Room on your right as you enter Great Totham.



2 MALDON ROAD
GREAT TOTHAM
MALDON
ESSEX CM9 8NH

TEL 01621 894 020
reservations@thewillowroom.co.uk



TERMS AND CONDITIONS

1. A provisional booking can only be held for ten days. Upon confirmation of the booking, a non-refundable deposit of £500.00 will be required together with a signed copy of our Terms and Conditions.
Our Events team will be happy to meet with you on a regular basis to discuss the arrangements for your function. You will be provided with an up to date itinerary, room layout plan and pro-forma invoice after every meeting, in accordance with your requirements.
2. A further deposit of 50% of the balance of the pro-forma invoice will be required 90 days prior to the function.
3. One month prior to the function you will be invited to meet with our Front of House Manager when full details of your day will be discussed and menu requirements confirmed. Table plan forms, if required must be submitted two weeks prior to the function.
4. Payment of the balance of the Pro Forma invoice must be made in full no later than one month prior to the date of the function. However, in our experience it is sometimes necessary for function hosts to order additional welcome or table drinks on the day. We therefore require hosts to complete a credit/debit card payment form during their final meeting with their front of house manager. Forms will be kept securely under lock and key and a final 'settlement' amount presented to the host at the close of the function and charged to the card details provided.
5. In the event of a cancellation, none of the aforementioned deposits are refundable unless The Willow Room is given more than 180 days notice before the function date.
Cancellations should be sent in writing by Recorded Delivery and in return a written acknowledgement must be received from The Willow Room. The function is deemed to be cancelled the day the Recorded Delivery letter is received. Postponements are treated as cancellations.
6. Under no circumstances are wine, other alcoholic drinks and food to be brought on to the premises by the client or guests attending the function. The Willow Room reserves the right to eject any guest or host who are found to have contravened this condition.
7. We regret that wedding cake cannot be served as dessert. However, The Willow Room is happy to remove the cake during the course of the evening, cut it and make it available to guests upon departure. Although we always take great care with celebration cakes, we cannot accept responsibility for any damage that may occur to them on our premises. Home made cakes should be delivered on the day of the function and assembled by your own representative.
8. Our bars will close at 11.45pm and drinking up time is midnight. Music must conclude by 12.00am. On Sundays, the bar will close at 11.30pm, drinking up time 12 midnight. Music must conclude by 11.30pm. No alcohol can be served to any persons under the age of 18. The Willow Room does not offer corkage.
By prior arrangement The Willow Room is happy to extend bar opening times to 1am with a drinking up time of 1:30am. Music must conclude by 1am. The charge for bar extension is £250.00.
9. Should you wish to open an account to cover the cost of drinks for your guests for either part of your function or for the duration, we will require deposit payments up front. Once a deposit payment has been made, your front of house manager will keep you or a nominated person informed as to the total bill for the bar. Once the deposit payment is close to having been spent, then your front of house manager will request that a further payment is made.
10. The Willow Room insists that clients cater for 100% of their guest numbers. The Willow Room does not accept any responsibility for shortage of food at a function should the attendees exceed the guest numbers quoted for on the function pro-forma invoice. The management also reserves the right to charge for extra drinks should the attendees exceed the guest numbers as quoted on the pro-forma invoice.
11. The use of confetti is prohibited at The Willow Room without prior permission.
12. Please note that whilst our recommended suppliers have been personally selected for possible use by clients of The Willow Room, we accept no responsibility or liability whatsoever in relation to the services they may provide such clients.
13. Entertainers will need to inform The Willow Room that all sound equipment has been tested in accordance with NIC 16th edition requirements and that they do have satisfactory Public Liability insurance.
14. It is the responsibility of the clients to:
 - a) ensure that all statutory provisions including all conditions and regulations imposed by the Local Authority or any licensing authority are observed and performed.
 - b) ensure that all safety notices on and at the venue are noted and complied with.
 - c) ensure that children are properly supervised especially in the terrace and garden areas.
 - d) take every care to ensure that no undesirable person is permitted to enter the premises or otherwise make use of the accommodation and shall be responsible for good order and conduct during and immediately after the function.
 - e) no sale of goods is allowed from the premises, no auction sales and the premises must not be used for gaming, gambling or any immoral purpose.
15. By agreeing to the terms and conditions listed within this document, the function host accepts full financial responsibility for any damage carried out to the premises during or immediately after their function. The Willow Room will look to the function host for reimbursement of any repair bills.
16. The Willow Room reserves the right to cancel a booking which has been made and accepted if such cancellation is notified to the client more than three calendar months before the function date. The company will pay no compensation to the client.
17. The Willow Room shall not be liable for or responsible in any way to the clients or their guests for any loss, damage, injury or delays due to any cause beyond its control including (with prejudice to the generality of the foregoing) acts of government, strikes, lockouts, fire, lightning, aircraft, explosion, flooding, riots, civil commotion, acts of war, force majeure, natural disaster or other similar cause.
18. The Willow Room cannot accept responsibility for the loss of gifts and property when left in public areas or for cars parked in the car park.
19. All prices include VAT at the current rate.
20. The Willow Room reserves the right to increase its published prices for VAT and duty imposed on them by the Government's budget without prior notice.
21. The Willow Room is a trading name of The Bull at Great Totham LLP.



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