



DODDINGTON HALL WEDDINGS

WINE LIST

ALL PRICES INCLUSIVE OF VAT

Small but perfectly formed, our wine list contains a selection of wines, sparkling wines & champagne and drinks to suit all tastes. If you have a favourite that is not on the list, or if you would like alternative choices, we will be happy to source and provide a quotation from our Sommelier at Liberty Wines, London or our local drinks supplier Small Beer Ltd.

WHITE WINE

PINOT GRIGIO, CA' DI ALTE, VENETO, ITALY

£23

Straw yellow in colour, this wine has delicate citrus perfumes, an attractive biscuit character and white floral notes on the nose. Medium-bodied, with good balance, it has great finesse and a fresh, rounded finish. Vegetarian, Vegan. 13%. Grapes Pinot Grigio, Pinot Gris.

CASABLANCA SAUVIGNON BLANC, MONTES CLASSIC SERIES, CHILE

£23

Aromas of fresh citrus, like lime and pink grapefruit, accompanied by notes of pineapple and fresh white peach. The wine is fresh and entertaining with a long finish that is very much in line with its expression on the nose. 13%. Grape: 100% Sauvignon Blanc.

CHARDONNAY, 16 STOPS, SOUTH AUSTRALIA

£23

Crisp and elegant, this wine displays fresh citrus aromas complemented with white peach and nectarine on the palate. A lovely texture and a savoury edge. The acidity is nicely balanced, giving the wine good length on the finish. 13.5%. Grapes: Chardonnay & Riesling.

MARLBOROUGH SAUVIGNON BLANC, RIBBONWOOD, NEW ZEALAND

£25

This Sauvignon Blanc has an engaging nose, with aromas of grapefruit peel, a hint of thyme and gentle stony minerality. On the palate, there are flavours of lemon with sweet herbal and redcurrant flavours. Supple and satisfying, the wine is balanced by a fine acid backbone. 13%. Grape: 100% Sauvignon Blanc.

'SENTIDIÑO' RÍAS BAIXAS ALBARIÑO, BODEGAS GALLEGAS, GALICIA, SPAIN

£28

Youthful vibrant & aromatic. Combining tangerine, jasmine and grassy aromas on the nose. The palate displays zesty acidity with juicy grapefruit and white peach notes with refreshing finish. 'Sentidiño' is a Galician word meaning common sense. It is used by local fisherman who have the common sense not to take the wild Atlantic waters for granted. Vegetarian, Vegan. 12.5%. Grape: 100% Albariño/Alvarinho.

'LUGARARA' GAVI DI GAVI, LA GIUSTINIANA, PIEMONTE, ITALY

£30

Straw yellow in colour with a greenish hue, this wine delights with aromas of white fruit, stone fruit and lime zest, which are immediately beguiling and followed by a subtle yet persistent bouquet of green apples. The palate is well-balanced with a fresh acidity and impressive structure. Almond notes linger on the finish. Vegetarian, Vegan. 13%. Grape: 100% Cortese.

ROSÉ WINE

'R' ROSATO, ALPHA ZETA, VENETO, ITALY

£23

This wine is pale pink in colour with fresh aromas of strawberries and red cherry, complemented by subtle floral notes. The wine is dry on the palate, with a vibrant red fruit character and a slightly mineral finish. 12.5%. Grapes: Corvina/Corvinone, Merlot, Rondinella.

'CUVÉE ALEXANDRE' COTEAUX D'AIX-EN-PROVENCE ROSÉ, CHÂTEAU BEAULIEU, FRANCE

£27

This rosé is brilliantly clear and salmon pink in colour. On the nose, delicate aromas of white flowers, redcurrant, and wild strawberry develop into juicy white peach and pear notes. On the palate, a fresh acidity is balanced beautifully by the alcohol and nuances of papaya, giving an elegant mouthfeel and refreshing length. 12.5% Grapes: Grenache/Garnacha, Cabernet Sauvignon, Cinsault.

Doddington Hall reserves the right to substitute for a similar quality should circumstances demand. Vintages updated regularly. The above prices are subject to increases.



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WINE LIST

RED WINE

MERLOT/CORVINA, PONTE PIETRA, VENETO, ITALY

£23

This is a delicious blend offering the soft blackberry of the Merlot in harmony with the characteristic cherry blossom and ripe cherry pie character of Corvina. It is a fresh and well-balanced wine. 12%. Vegetarian, Vegan. Grapes: Merlot, Corvina/Corvinone.

SHIRAZ, 16 STOPS, SOUTH AUSTRALIA

£23

This deep crimson-coloured Shiraz is youthful and vibrant, with a lovely dark fruit and spiced plum character on the nose. The oak supports the fruit, which is bright and lively on the palate while offering earthy notes of nutmeg and black pepper. The tannins are ripe and velvety, giving the wine texture. 14%. Vegetarian, Vegan. Grape: 100% Syrah/Shiraz.

MENDOZA MALBEC, FINCA FLICHMAN MISTERIO, ARGENTINA

£23

Deep red in colour, with a complex aroma of violets and black cherries. On the palate, plush flavours of blackberries and tobacco leaves are complemented by sweet tannins and an elegant, smooth finish. 13.5%. Grape: 100% Malbec.

CHIANTI, MEDICEO, TUSCANY, ITALY

£25

The wine is deep ruby in colour. On the nose, it has bright cherry fruit aromas combined with hints of chocolate and balsamic vinegar. On the palate, the fruit is supported by fine-grain tannins. The finish is savoury with a hint of minerality. 13%. Vegetarian, Practising Biodynamic, Practising Organic, Vegan. Grapes: Sangiovese, Canaiolo, Colorino.

BORDEAUX SUPÉRIEUR, CHÂTEAU DES ANTONINS, FRANCE

£25

Deep ruby-red in colour, this wine has an inviting bouquet of red plum, black cherry and blackcurrant, with hints of spice. The palate is concentrated and supple, with smooth tannins and layers of bright red fruit. 13%. Sustainable, Vegetarian, Vegan. Grapes: Merlot, Cabernet Sauvignon, Cabernet Franc.

‘COTO DE IMAZ’ RIOJA RESERVA, EL COTO, SPAIN

£30

This wine is intense cherry in colour with a hint of ageing at the rim. On the nose, it has ripe red fruits accompanied by hints of cocoa from the new American oak. On the palate, the wine is velvety and round, with smooth tannins and good acidity. The finish is balanced and long. 13.5%. Grape: 100% Tempranillo.

CHAMPAGNE & SPARKLING WINE

NV PROSECCO SPUMANTE EXTRA DRY, CA' DI ALTE, VENETO, ITALY

£35

This prosecco is a light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and white flowers that follow onto a palate which is bright and clean with a refreshing finish. Sustainable, Vegetarian, Vegan. 11.5%. Grape: 100% Glera.

BRUT TRADITION DODDINGTON HALL CHAMPAGNE, GARDET

£60

Altogether fresh on the nose, the palate fills and richens with every sip, with a full-bodied consistency, fine acidity and a balance between creamy roasted nut and brioche flavours and bold, steely acidity. Vegetarian, Vegan. 12%. Grapes: 45% Pinot Noir, 45% Meunier, 10%, Chardonnay 12%

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DRINKS RECEPTION

Served in the Walled Garden of the Elizabethan Coach House, after the ceremony & photographs, by our friendly team. Simply choose the quantity and selection of drinks. We are happy to provide guidance. We find 1-2 drinks per guest works well during this time. We've included some of the popular choices below. We welcome your ideas and will be very happy to chat through additional options.

SPRITZ COCKTAIL DRINKS RECEPTION

Upgrade your drinks reception drinks to our spritz menu.

PROSECCO & BEERS MIX

This is our most popular guest choice for a drinks reception. It's a 50/50 split of our prosecco and the below bottled beers.

PROSECCO

NV PROSECCO SPUMANTE EXTRA DRY, CA' DI ALTE, VENETO, ITALY (5 glasses per bottle) £35

This prosecco is a light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and white flowers that follow onto a palate which is bright and clean with a refreshing finish. Sustainable, Vegetarian, Vegan. 11.5%. Grape: 100% Glera.

BOTTLED BEERS £5 EACH

Birra Moretti 330ml 4.6%

Corona & Fresh Lime 330ml 4.5%

Peroni Nastro Azzurro 330ml 5%

Peroni Nastro Azzurro Stile Capri Lemon 330ml 4.2%

Peroni Nastro Azzurro Gluten Free 5%

WINE

Your choice from our wine list, priced by the bottle.

CHAMPAGNE

BRUT TRADITION DODDINGTON HALL CHAMPAGNE, GARDET (5 glasses per bottle) £60

Altogether fresh on the nose, the palate fills and richens with every sip, with a full-bodied consistency, fine acidity and a balance between creamy roasted nut and brioche flavours and bold, steely acidity. Vegetarian, Vegan. 12%. Grapes: 45% Pinot Noir, 45% Meunier, 10%, Chardonnay 12%

SUMMER PIMMS £8

Summer Pimms & lemonade with fresh strawberry, orange, cucumber & Kitchen Garden mint.

NON-ALCOHOLIC ALTERNATIVES

It's a good idea to have some non-alcoholic options for guests unable/not wishing to drink alcohol. Simply choose the quantity of drinks and choice/s. We'll also supply complimentary iced water and Belvoir fruit squash for children during this time.

ELDERFLOWER FIZZ £6

Belvoir elderflower cordial paired with Fever-Tree White Grape & Apricot Soda, fresh lemon wheel & Kitchen Garden mint.

G&T £8

Whitley Neill Rhubarb & Ginger alcohol-free 0.0% gin. Paired with Fever-Tree Indian Tonic, fresh orange wheel.

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SPRITZ COCKTAILS

The spritz menu options are priced per glass, served with ice and a fresh fruit garnish. They're very popular with guests & look great too.

SPRITZ COCKTAIL HOUR

Why not include a spritz cocktail hour from the end of your wedding breakfast as you transition into the evening reception.

£8 PER GLASS

Aperol Spritz

An Italian wine-based cocktail, Aperol, prosecco & soda water, fresh orange wheel

Elderflower & White Grape Spritz

St-Germain Liquor paired with Fever-Tree White Grape & Apricot Soda with fresh lemon wheel

Prosecco Spritz

Prosecco paired with Fever-Tree White Grape & Apricot Soda with fresh lemon wheel

Summer Pimms

Summer Pimms with lemonade, fresh strawberry, orange, cucumber & Kitchen Garden mint

Limoncello Spritz

Limoncello, prosecco & soda water with fresh lemon wheel

NON-ALCOHOLIC

£6 PER GLASS

Elderflower Fizz

Belvoir elderflower cordial paired with Fever-Tree White Grape & Apricot Soda, fresh lemon wheel & Kitchen Garden mint

G&T

Whitley Neill Rhubarb & Ginger Alcohol-Free 0.0% gin paired with Fever-Tree Indian Tonic, fresh orange wheel



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COUPLES COCKTAILS

There is also the opportunity for you to create bespoke 'Couples Cocktails' which your guests can purchase at the bar. Once your choices are confirmed we are happy for you to print a bespoke cocktail menu for us to display at the bar. We can help guide you with this in the run up to your wedding.

£12.50 PER GLASS

PLEASE CHOOSE TWO FROM THE BELOW

Espresso Martini

Espresso, coffee liqueur, vodka & simple syrup, garnished with coffee beans

Salted Caramel Espresso Martini

Vanilla vodka, coffee liqueur, espresso & salted caramel syrup with coffee beans & cocoa powder

Passion Fruit Martini

Vanilla vodka, Passoã, passion fruit & lime juice with fresh passion fruit - prosecco shot served on the side

Mojito

White rum, sugar, lime juice & soda water with Kitchen Garden mint leaves

Raspberry Mojito

Kitchen Garden mint leaves, raspberry sugar syrup, white rum, lime juice & soda with raspberries

Long Island Iced Tea

Vodka, white rum, silver tequila, gin, triple sec sugar syrup, lemon juice & cola with fresh lemon wedge

Old Fashioned

Bourbon, bitters & maple syrup with orange peel & cocktail cherry

Margarita

Tequila, Cointreau & lime juice with salt on glass rim

French Martini

Vodka, Chambord & pineapple juice

Amaretto Sour

Amaretto, sugar syrup & lemon juice with cocktail cherry & lemon peel

Dark & Stormy

Dark rum, bitters, sugar syrup, lime juice & ginger beer with fresh lime wedge