

BANQUETING

STARTERS

Doddington woodland pheasant Scotch egg (GFOA, NF)

KG celeriac slaw, Parma ham, KG chive mayonnaise & Lincolnshire rapeseed oil

Doddington honey grilled goat's cheese (V, GF, NFOA)

KG nasturtium pesto, KG beetroot, KG apple & micro leaf

Doddington Gin & KG herb smoked salmon (GFOA, NF)

Citrus aioli & dressed cucumber salad, torn focaccia croutons, KG micro leaves

Chicken liver pâté (GFOA, NF)

Toasted KG herb brioche, Madeira gel, pickled red onions & KG salad leaves

Doddington wild venison loin

Caramelised KG parsnip, parsnip purée, pickled KG blackberries, cocoa nib tuile

KG bean cassoulet (VG, GFOA, NFOA)

KG vegetable & mixed KG bean stew, focaccia & toasted almonds

Caramelised Roscoff onion tarte tatin (VG, NFOA)

Dressed asparagus tips, roasted cashew nuts & micro rocket

Heritage tomato gazpacho (VG, NF, GFOA)

KG heritage tomato, KG basil oil, micro basil, Welbeck focaccia croutons

Seasonal KG vegetable soup (V, GFOA, VGOA, NF)

Early summer (Apr-Jun): Pea, KG broad bean & chard, Lincolnshire rapeseed oil & herb croutons

Mid-summer (Jul-Aug): Spiced summer squash, toasted seeds & coriander oil

Late summer (Sep-Nov): KG celeriac & Doddington apple, sage crisps & truffle oil

All of the above served with Vine's Bakery artisan flavoured breads & KG herb butter

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- (V) Vegetarian (VG) Vegan (VGOA) Vegan option available (GF) Gluten free (GFOA) Gluten free option available (NF) Nut free (NFOA) Nut free option available
 - KG denotes produce from the Doddington Kitchen Garden, subject to availability.
 - On confirmation of booking, we can help tailor the menu based on your likes and dislikes. Please make us aware of any allergies or special dietary requirements.

BANQUETING

MAINS

Duo of Doddington Lincoln Red beef (GFOA, NF)

Malt-glazed sirloin & slow-cooked brisket,
KG Jerusalem artichoke purée & crisps, roasted KG carrot, beer jus

At the heart of Wilder Doddington is our herd of rare-breed, pasture-fed Lincoln Red cattle, helping to build biodiversity and increase carbon sequestration in our soils and vegetation. Aged for at least 28 days, our beef is rich in flavour and simply delicious.

English free-range chicken breast (GF, NF)

Confit leg wrapped in Parma ham, KG sweetcorn salsa & purée, chicken skin popcorn, chicken jus

Roasted loin of Lincolnshire lamb

Spiced lamb bonbon, harissa & tomato sauce, smoked aubergine

Lincolnshire lamb in its second spring or summer. Extra time on pasture allows it to become more tender and develop a richer, fuller flavour.

Duo of Lincolnshire pork (NF, GF)

Slow-cooked pork belly & pressed shredded rib, KG orchard apple, stout mustard & pork jus

Market fish (GF, NF)

KG crispy agretti, KG herb noisette potatoes, KG fennel oil, Doddington Champagne & clam sauce
Locally sourced from Grimsby docks. Seasonal and sustainable to help protect fish stocks and support livelihoods

Doddington Estate roe deer Wellington (NF)

Wild mushroom, summer truffle, potato purée & game jus

Roasted duck breast (NF)

Crispy shredded duck leg, KG kimchi, fermented KG plum

Ratatouille (VG, GFOA, NF)

KG heritage tomato, KG courgettes, Vine's Bakery focaccia

Sweet potato & KG herb gnocchi (VG, GF, NFOA)

KG squash purée, toasted pine nuts, watercress, KG root vegetable crisps, herb oil

All of the above served with sharing bowls of seasonal KG vegetables & potatoes

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DESSERTS

Spiced rum baba (VG, NFOA)

Lincolnshire spiced rum, roasted peach with KG thyme, maple granola, blood peach sorbet

Caramelised KG orchard apple parfait (NFOA)

Pecan brittle, salted caramel doughnut, almond crumb

White chocolate cheesecake (NF)

Lincoln Snowdrop cheese, citrus & fennel pollen, Doddington Gin marmalade

Dark chocolate & whiskey torte (NF)

Cocoa nib, cherry cream

Plum & woodruff panna cotta (NF, GFOA)

KG plum, foraged woodruff, borage honey shortbread

Glazed citrus tart (NF)

Elderflower Italian meringue, KG fruits & foraged berries

Chocolate brownie

Salted caramel, hazelnut, caramelised chocolate crumb, white chocolate ice cream

Sticky toffee pudding (NF)

Toffee sauce, vanilla bean ice cream

Crème brûlée (GFOA, NFOA)

KG fruit & berries, pistachio biscotti

SPECIAL DIETARY DESSERT

Chocolate brownie (VG, GF, NF)

Honeycomb, cocoa nib tuile, raspberry gel, vanilla ice cream

Freshly ground coffee, tea & handmade petit fours

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CHILDREN'S MENU

PLEASE CHOOSE 1 OPTION FROM EACH COURSE FOR ALL CHILDREN

STARTERS

Fresh fruit slices (VG, GF, NF)

Vegetable crudités & hummus dip (VG, GF, NF)

MAINS

Roast breast of English chicken, vegetables & gravy (GF, NF)

Chicken goujons with chips & peas (GFOA, NF)

Fish goujons with chips & peas (GFOA, NF)

Sausage with chips & peas (VGOA, GFOA, NF)

Macaroni cheese & salad (V)

DESSERT

Fancy ice cream (VGOA)

Chocolate brownie

Chocolate sauce, vanilla ice cream (VGOA, GFOA, NF)

The children's menu is suitable for smaller children between the ages of 2-12yrs

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