



# MENUS

Our food philosophy is rooted in seasonality, sustainability and a deep respect for the land. Guided by a field-to-fork ethos, we use estate-grown and locally sourced produce to create dishes that are honest, flavourful and unmistakably Doddington.

## Breakfast & Brunch

A fresh and nourishing start to the day, perfect for bringing people together.

## Lunch

A varied selection of seasonal dishes, ideal for everything from relaxed gatherings to larger events.

## Canapés

Beautifully crafted bite-sized canapés, perfect for welcoming guests with a touch of elegance.

## Afternoon Tea

A refined selection of delicate sandwiches, homemade patisserie and freshly baked scones.

## Banqueting

Thoughtfully prepared seasonal dishes, ideal for creating a memorable dining experience.

## Feast

A generous sharing-style menu designed to create a warm, relaxed atmosphere around the table.

## Street Food

A vibrant selection of Doddington-inspired dishes, bringing bold flavours and a relaxed feel to any event.

## Wellness Bowls

Fresh, vibrant and full of flavour, offering a balanced option for relaxed and informal dining.



# BREAKFAST

PLATED OR BUFFET SERVICE AVAILABLE

## FULL LINCOLNSHIRE BREAKFAST

Hambleton's Lincolnshire sausage

English dry-cured bacon

Fruit Pig black pudding

Baked beans

Vine tomato

Portobello mushroom

Scrambled free-range eggs

Toast & preserves

Fresh orange juice

Freshly ground coffee & tea

## VEGAN BREAKFAST (VG)

Vegan sausage

Baked beans

Vine tomato

Portobello mushroom

Wilted spinach

Hash brown bites

Toast & preserves

Fresh orange juice

Freshly ground coffee & tea

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# SPARKLING BRUNCH

A refined brunch experience showcasing elevated, seasonal ingredients with a focus on quality and balance.

Pair with premium beverages or elevate the occasion with a glass of Nyetimber English sparkling wine.

## TOASTED ENGLISH MUFFIN

Free-range poached eggs with a choice of:

- Smoked streaky bacon, burnt butter hollandaise, crispy bacon crumb
- Woodland mushrooms, wilted spinach, burnt butter hollandaise

## FRENCH TOAST

**Brioche French toast**, seasonal fruit, KG fruit compôte, vanilla crème fraîche

## TO DRINK

Stokes tea or premium coffee  
Fresh orange juice

## ENHANCE YOUR BRUNCH

A glass of Nyetimber English sparkling wine



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# LUNCH

## MAIN COURSE

**Seasonal KG vegetable quiche** (V, GFOA)

### SERVED WITH

**Majedra rice**, slow-cooked caramelised shallots, popped wild rice, crispy onions, roasted carlin peas, sumac yoghurt (VG, GF, NF)

**KG rosemary & garlic roasted new potatoes**, KG carrot top & herb salsa (VG, GF, NF)

**Doddington summer slaw**, KG vegetables, miso ginger vinaigrette (VG, GF, NF)

**Kitchen Garden salad**, Lincolnshire rapeseed oil & balsamic (VG, GF, NF)

**Chefs' selection of local cheeses**, seasonal Doddington chutney (V, GF, NF)

**Vine's Bakery artisan breads & butter**

## DESSERT

**Doddington fruit scone**, clotted cream & KG fruit jam (V, NF)



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# CANAPÉS

CHOOSE 4 OPTIONS

## SERVED WARM

**Hambleton's Lincolnshire sausage,**  
ale mustard & Doddington honey (GFOA, NF)

**Doddington Lincoln Red sirloin of beef,**  
triple-cooked chip & béarnaise sauce (GF, NF)

**Doddington Lincoln Red beef,** Yorkshire  
pudding & horseradish (NF)

**Rare-breed char siu pork belly,**  
toasted sesame & spring onions (GF, NF)

**Lightly cured cod cheek in beer batter,**  
pea & KG lovage purée (NF)

**KG chilli & shallot bhaji,** mango yoghurt dip  
& nigella seeds (GF, VGOA, NF)

**Smoked haddock & dill fishcake,** Cajun  
tartare (NF)

**Cote Hill Red cheese rarebit,** cheese scone  
(V)

**Spiced lamb bonbon,** smoked KG aubergine  
purée  
(NF)

## SERVED COLD

**Doddington Estate roe deer tartare,** pickled  
blackberry & crispy beetroot, thyme cracker (NF)

**Doddington Gin cured smoked salmon,**  
citrus aioli, toasted English muffin (GFOA, NF)

**Salted Doddington Lincoln Red beef,** sauerkraut  
slaw, puff pastry (GFOA, NF)

**Black sesame & pink peppercorn shortbread,**  
KG pickled beetroot, whipped feta (VGOA, NF)

**Garden herb hummus,** Hodmedod's carlin peas,  
dukkah, KG carrot top chimichurri flatbreads  
(VG, GFOA)

**Bruschetta of semi-dried tomato,**  
KG rosemary focaccia, micro basil (VG, GFOA, NF)

**Wild mushroom tartlet,** foraged wild garlic (VG,  
GFOA, NF)

**Smoked Lincolnshire Poacher cheese straw,**  
KG heritage tomato ragu (NF)

**Cured salmon sushi rolls,** pickled ginger, soy sauce,  
wasabi mayo (GF, NF)

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# AFTERNOON TEA

## DAINTY FINGER SANDWICHES

English honey roast ham with farmhouse pickle

Tuna mayonnaise, lemon & dill

Egg mayonnaise & cress

Cucumber & cream cheese (V)

## SWEETS

A range of specially selected Doddington favourites including:

Bakewell tart, brownie, flapjack & macarons (V)

## TO DRINK

Freshly ground coffee or tea

## SAVOURY

Sun-dried tomato, rocket & cheddar cheese tart (V)

Hambleton's pork pie, Bracken Hill apple chutney



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# 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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# 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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# BANQUETING

## 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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# BANQUETING

## CHILDREN'S MENU

PLEASE CHOOSE 1 OPTION FROM EACH COURSE FOR ALL CHILDREN

### STARTERS

Fresh fruit slices (VG, GF, NF)

Vegetable crudité's & 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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# BBQ SHARING FEAST

SERVED TO YOUR TABLE AS A SHARING FEAST

PLEASE CHOOSE 2 DISHES FROM THE OPTIONS BELOW

## MAIN COURSE

**Doddington Lincoln Red côte de boeuf** (GF, NF)  
Roasted cherry tomatoes, watercress salad, chimichurri

**Doddington Lincoln Red shredded brisket** (GF, NF)  
Marinated & slow-cooked in a gochujang spice blend, spring onions

**Maple-glazed rare-breed Lincolnshire pork sausage**

**Char siu pork belly skewers** (GF)

**KG lemon & herb chicken skewers** (GF)

**Souvlaki lamb chops, crumbled feta** (GF)

**Spiced lamb kofta, tzatziki**

## SPECIAL DIETARY MENU

INDIVIDUALLY PLATED

**Teriyaki tofu, Mediterranean vegetable skewers**  
(V, VG, GF, NF)

**Crispy fried enoki mushroom** (V, VG, GF, NF)

**KG herb falafel** (V, VG, GF, NF)

SERVED WITH

ALL OF THE SIDES BELOW

**Majedra rice** (VG, GF, NF)  
Slow-cooked caramelised shallots, popped wild rice, crispy onions, roasted carlin peas, sumac yoghurt

**Doddington summer slaw** (VG, GF, NF)  
KG vegetables with a miso ginger vinaigrette

**KG rosemary & garlic roasted new potatoes**  
(VG, GF, NF) KG carrot top & herb salsa

**Seasonal KG mixed leaf salad** (VG, GF, NF)  
Doddington honey & mustard dressing

**Vine's Bakery artisan flavoured breads & KG herb butter**



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# BBQ SHARING FEAST

## 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

### **KG fig & Doddington honey panna cotta** (NF)

KG fig & foraged mulberry compôte, Doddington honey roasted KG fig,  
KG fig leaf syrup & Doddington honey biscuit

### **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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# CHEESE & CHARCUTERIE TABLE

Cured English & continental meats, English ham, Hambleton's pork pies, grapes, celery, Doddington chutney, crackers, olives & Vine's Bakery sourdough

## CHOOSE 4 TYPES OF CHEESE

### Smoked Lincolnshire Poacher

*This traditional Lincolnshire Poacher is smoked at a local smokehouse over untreated oak chips for 24 hours giving it a rich smoky flavour that complements the cheese beautifully.*

### Lincolnshire Poacher

*This cheddar-style cheese is usually matured for around 14 to 16 months and has a rich, full flavour.*

### Rutland Red (V)

*Made by the Long Clawson dairy in Leicestershire, this lovely aged Red Leicester has a complex, nutty flavour.*

### Colston Bassett (V)

*A creamy, classic Stilton from just over the border in Leicestershire.*

### Snowdonia Green Thunder (V, GF)

*Mature cheddar with garlic and garden herbs.*

### Cricket St Thomas Somerset Brie

*Award-winning British brie. Mild and creamy, with a fresh flavour and a soft, edible white rind.*

### Dambuster (V)

*The mature cheddar is wrapped in a distinctive black wax, helping the cheese retain the soft, creamy texture whilst maintaining its classification as a firm cheese.*

### Belton's Red Fox (V)

*It has a russet colour and a wonderful rugged mouthfeel with a hint of 'crunch'.*

### 'Just Jane' Mature Cheddar (V, GF)

*This Lincolnshire mature cheddar cheese helps raise money towards getting the Just Jane Lancaster Bomber flying again.*

### Cote Hill Blue (V)

*A blue cheese that has a wonderful balance between the rich creaminess of the milk and the peppery bite from the Roquefort mould.*

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# 'STREET FOOD' LIGHT BITES

CHOOSE 2 OPTIONS FROM BELOW

## **Focaccia Pizza**

Mozzarella, KG heritage tomato, KG herb salsa verde – tomato base (VGOA, GFOA)

Doddington Estate BBQ shredded game – BBQ base (GFOA)

English gammon ham & mushroom, KG rocket – white sauce base (GFOA)

Roasted vegetable, KG herb pesto, truffle oil – tomato base (VGOA, GFOA, NFOA)

Lincolnshire chorizo, Doddington hot honey drizzle, KG rocket – tomato base (GFOA)

## **Shredded pork bao buns (VGOA)**

Spring onion, cucumber, hoisin, toasted sesame seeds

## **Chicken & chorizo loaded fries (GF, VGOA)**

'Just Jane' mature cheddar cheese, spring onions, sriracha mayo

## **Doddington barbacoa shredded Lincoln Red beef chilli nachos (VGOA, GFOA)**

'Just Jane' mature cheddar cheese, KG tomato salsa, sour cream

## **Pulled pork gyros (GFOA, VGOA)**

Flatbread, red cabbage, KG tomato, tzatziki

## **Filled potato skins (VG, GF)**

Aloo gobi, crispy bhaji shallots

## **Hambleton's Lincolnshire sausage baps (VGOA, GFOA)**

Vine's Bakery milk bun, brown sauce or KG ketchup

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# SPICED JOINTS

Slow-roasted on the bone, then served in freshly baked rolls (GFOA)

**Berberé-spiced Doddington Lincoln Red beef** (GF, NF)

**Lincolnshire rare-breed pulled pork** (GF, NF)

**Barbacoa shredded Doddington Estate venison** (GF, NF)

**Dietary Option: Chargrilled burger**

Tomato, KG ketchup, baby pickled gherkin (VG, GFOA, NF)

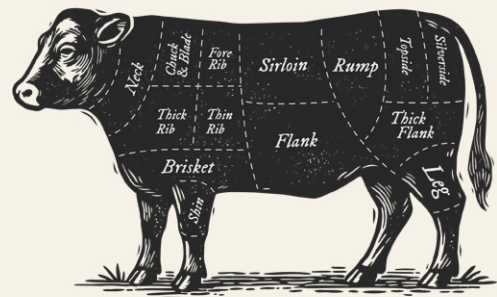
SERVED WITH

**KG apple sauce** (VG, GF, NF)

**KG herb stuffing** (NF)

**Smoky BBQ sauce** (VG, GF, NF)

**Doddington slaw** (VG, GF, NF)



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# HOG ROAST

Pedigree Berkshire and Landrace pigs, homebred and reared in Lincolnshire

*Subject to availability at the time of booking - Minimum of 100 covers for the hog roast*

**Succulent rare-breed pork**

*Carved from the spit & served in freshly baked rolls*

Crispy crackling, stuffing, apple & BBQ sauce, freshly baked rolls (GFOA)

**Vegetarian / Vegan sausages** (V, VG, GFOA)

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# WELLNESS BOWLS

Every ingredient on this menu is sourced from within 20 miles of the Doddington Estate.

AVAILABLE BUFFET-STYLE  
OR SERVED INDIVIDUALLY

Rooted in the landscape around us, our food celebrates Doddington-reared meats, estate-grown vegetables, heritage grains and small-batch ferments, shaped by the seasons rather than supply chains. A menu with a clear sense of place, thoughtful, low-impact and full of flavour. A modern expression of local sourcing, created with clarity, balance and care.

## SEASONAL SALADS

PLEASE CHOOSE SIX SALADS

### KG bean salad (V, VG)

Pearl barley, garden herbs, fava bean umami

### Borlotti bean hummus (V, VG, GF)

Fermented tomato, roasted borlotti

### Roasted KG squash (V, VG, GF)

Squash seed pesto, toasted seeds

### Hodmedod's quinoa (V, VG)

Beetroot, figs, walnut & Doddington honey

### KG leaves (V, VG, GF)

Greenhouse lemon dressing

### Charred purple sprouting broccoli (V, VGOA, GF)

Doddington honey & chilli

### KG vegetable slaw (V, VG, GF)

Herb salsa verde

### Charred asparagus

### & local mushrooms (V, VGOA, GF)

Tarragon butter

### Roasted KG carrots (V, VGOA, GF)

Spent orange, carrot-top chimichurri,  
Lincolnshire cheese

### Roasted new potatoes (V, VG, GF)

Confit shallots, seasonal herbs

### Hodmedod's spelt pasta (V, VG)

Kale, walnut & fermented tomato pesto

### Courgette ribbon salad (V, VG, GFOA)

Lemon & herbs, garlic focaccia crumbs

## MAINS

PLEASE CHOOSE ONE MAIN

### Doddington Lincoln Red beef (GF)

Spent coffee marinade

### Doddington Estate venison (GF)

Bramble glaze

### Doddington Estate pheasant (GF)

Lemon & thyme

### Vintage Croft pork (GF)

Doddington honey & sage

### Free-range chicken (GF)

Herb marinade

### Hal-Moo-Mee (V, VGOA, GF)

KG fermented chilli

### Celeriac steak (V, VGOA, GF)

Honey butter glaze

## DESSERT

### Fermented honey & fruit tart (V, VGOA, GFOA)

Heritage grain pastry, slow-fermented Doddington honey custard, slow-cooked seasonal KG fruit, toasted oat crumb, cultured cream.

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# WILDER MENUS

## WILDER BUFFET

Bringing people together through connection, care and shared experience, inspired by nature.

Rooted in respect, inclusivity and thoughtful support. A simple moment of welcome, ease and collective wellbeing.

**KG soup** (V, VG)

**Vine's Bakery focaccia** (V, VG, GFOA)

**KG vegetable frittata** (V, GF)

**KG herb hummus, seed dukkah** (V, VG, GF)

**Crudités** (V, VG, GF)

**Garden slaw with lemon  
& KG herb dressing** (V, VG, GF)

**Doddington mini traybakes** (V)

## PACKED LUNCH

A thoughtful packed lunch celebrating seasonality, with fresh, locally inspired ingredients to support focus and sustained energy throughout the day.

Exclusively prepared for Wilder Doddington, it reflects a commitment to quality, inclusivity and helping everyone feel well nourished with the best of each season.

**PACKED LUNCH**  
(V, GFOA)

**Cheese & chutney roll**

**Carrot & cucumber sticks**

**Fruit flapjack**

**Piece of fruit**

**Water**

**VEGAN PACKED LUNCH**  
(V, VG, GFOA)

**Vegan cheese & chutney roll**

**Carrot & cucumber sticks**

**Fruit flapjack**

**Piece of fruit**

**Water**

## DODDINGTON PICNIC

A celebration designed to bring people together, relaxed, elegant and unmistakably British in spirit.

Creating an easy atmosphere where conversations flow and connections are made, with the option to elevate the moment with Nyetimber English sparkling wine.

From first bite to final toast, it's an experience that feels thoughtful, polished and worth lingering over.

SERVED BUFFET-STYLE

**Doddington Lincoln Red beef, horseradish  
mayonnaise & watercress, Vine's Bakery  
focaccia sandwich** (GFOA)

**Cote Hill Red cheese & KG chutney,  
Vine's Bakery focaccia** (V, VGOA, GFOA)

**Sunflower seed satay pheasant skewers** (GF)

**Ploughman's Scotch egg** (GFOA)

**KG vegetable quiche** (V, GFOA)

**Shearer's sausage roll** (GFOA)

**Olives** (V, VG, GF)

**Mixed pickles – KG beetroot, gherkins,  
balsamic onions** (V, VG, GF)

**Scone, strawberry jam & clotted cream**  
(V, VGOA, GFOA)

- (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.





# DRINKS

From champagne toasts to the finest teas and coffees, the right refreshments are an essential part of any celebration. Whether you want to kick things off with a smoothie or end the night with a spritz, our drinks packages can be tailored to suit your occasion.

## Tea & Coffee

Freshly brewed coffee, tea and premium matcha are available throughout your booking to keep your team refreshed and focused. Perfectly suited to corporate meetings, workshops and all-day events.

## Soft Drinks

A selection of soft drinks is available, including Belvoir presses, seasonal Kitchen Garden fruit smoothies and natural fruit juices. These are ideal for keeping guests energised and work particularly well with our wellness packages, which include padel and cycling.

## Prosecco & Beer Mix

Our most popular guest choice for a drinks reception. It's a 50/50 split of our prosecco and a selection of bottled beers.

## Spritz & Cocktails

Alternatively, you can pick your drinks from our spritz menu. Spritz menu items are served with ice and a fresh fruit garnish. They're very popular with guests & look great too.

## Wine

Ideal for formal occasions and celebratory events. Your choice from our extensive wine list, priced by the bottle.

- We're more than happy to provide guidance and welcome your ideas to help you make the perfect selection.
- We find that 1 to 2 drinks (as a minimum) per guest work well during a short reception, including non-alcoholic options. Ask us about adding a bar tab or pay bar alongside a selection of canapés.

# DRINKS

## PIMM'S

### Summer Pimm's

Pimm's, lemonade, fresh strawberries, orange, cucumber & Kitchen Garden mint leaves

## SPRITZ COCKTAIL MENU

### Aperol Spritz

Aperol, prosecco & soda water with a fresh orange wheel

### Hugo Spritz

St-Germain liqueur, prosecco & soda water with fresh mint & a lime wheel

### Rhubarb & Ginger Spritz

Rhubarb & ginger gin, prosecco & ginger ale with a fresh lime wedge

### Limoncello Spritz

Limoncello, prosecco & soda water with a fresh lemon wheel

## NON-ALCOHOLIC

### Elderflower Fizz

Belvoir elderflower cordial paired with Fever-Tree white grape & apricot soda with a fresh lemon wheel & Kitchen Garden mint leaves

### G&T

Whitley Neill rhubarb & ginger alcohol-free gin paired with Fever-Tree Indian tonic & a fresh orange wheel



## BOTTLED BEERS

**Birra Moretti** (330ml 4.6%)

**Corona** with fresh lime (330ml 4.5%)

**Peroni Nastro Azzurro** (330ml 5%)

**Peroni Nastro Azzurro Gluten-free** (330ml 5%)

**Peroni Nastro Azzurro Alcohol-free** (330ml 0.0%)

## OTHER DRINKS

**Freshly brewed tea or coffee**

**Freshly brewed tea or coffee**  
with homemade shortbread biscuit

**Jug of fresh fruit juice**

**Jug of elderflower & fresh mint fizz**

**Mineral water**  
still or sparkling