

DODDINGTON HALL WEDDINGS

2022

EVERY WEDDING AT DODDINGTON HALL IS SPECIAL AND EXCLUSIVE

We will help you plan the details of your event but the following information will give you some idea of what to expect to pay for a civil ceremony in the Long Gallery or Garden Room and wedding breakfast in the Coach House. Any additional guests you wish to join you in the evening are charged only for the food and drinks you provide.

Please note we have a minimum total cost of £8,000 for all weekend weddings during peak season.

This inclusive package is an example of what you would expect to pay for food, drinks and entertainment if you included the following:

£130 PER PERSON, TO INCLUDE:

- Prosecco and bottled beer drinks reception with canapés
- Three course wedding breakfast or BBQ sharing feast
- Half bottle of house wine per person from the Doddington wine list
- A glass of Prosecco for the toast
- Carafes of iced water
- Evening food
- Evening house disco
- Wedding co-ordinator dedicated to your wedding

COACH HOUSE VENUE HIRE FEE

OFF PEAK: 1 JANUARY TO 31 MARCH

See Early Season Package

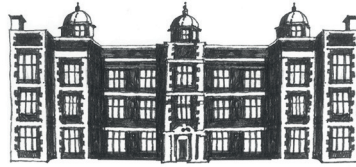
PEAK SEASON (INCLUDES EASTER): 1 APRIL TO 31 OCTOBER

Tuesday £1,500

Thursday £1,750

Saturday £3,000

**USE OF THE LONG GALLERY FOR YOUR CEREMONY
AT AN ADDITIONAL COST OF £500**



DODDINGTON HALL WEDDINGS

WINE LIST

Small but perfectly-formed, our weddings and events wine list contains a selection of wines, sparkling wines and Champagne 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 through our Sommelier at Enotria&Coe.

Enotria Winecellars & Coe Vintners came together in August 2015, combining over a century's worth of passion & experience to form something new, different and really quite special to become a leading force in the market of exceptional wines.

We are proud to work alongside the winners of the prestigious Sommelier Wine Awards 'Wine Merchant of the Year', championing premium wine and facilitating the best possible drinks experience for your special day!

VEGAN, ORGANIC, BIODYNAMIC & NATURAL WINE

White

BACK TO SILENCE LUGANA DOC, OTELLA

2017, Veneto, Italy, 75cl 13.5%

£32.00

Vegan, organic and natural. Back to Silence is a limited edition natural wine made like wine used to be in the past without the use of mechanical help. With its soft and rich texture, this white wine pairs well with meat dishes of rabbit or pork. Also, give it a try with semi-soft cheeses and chutneys or fresh fruits. Grape: Trebbiano di Lugana.

Rosé

LAS FINCAS ROSADO, CHIVITE FAMILY ESTATES

2017, Navarra, Spain, 75cl 13.5%

£25.00

Vegan and organic. Intense nose - very fruity, strawberry, pomegranate, raspberry, and blackberry with rose petals at the end. Grape: Garnacha

Red

DOMAINE CAZES, JOHN WINE RED

2018, Languedoc-Roussillon, France 75cl 13.5%

£30.00

Vegan & Organic. Produced with biodynamic farming methods. No added sulphites. A wine for sharing, the nose, lively and elegant with red fruits notes. We recommend to decant so that the wine expresses itself completely. Grape: Syrah



WINE LIST

WHITE WINE

PINOT GRIGIO, VIA NOVA (HOUSE WINE) 2018, Veneto, Italy 75cl 12%

£20.00

Lemony on the nose with a delicious balance. Crisp, dry and refreshing.

SAUVIGNON BLANC, LONGUE ROCHE (HOUSE WINE) 2018, South West France 75cl 11.5%

£20.00

Vibrant & zesty with the classic sauvignon nose of gooseberries and a hint of tropical fruit on the light bodies, crisp, unoaked palate.

PETIT CHENIN, KEN FORRESTER WINES 2018, Western Cape, South Africa 75cl 11.5%

£21.00

A youthful fresh wine with quince & pear drop flavours. Real freshness on the palate with crunchy green apple and grapefruit flavours.

Grape: Chenin Blanc

LAND MADE SAUVIGNON BLANC, YEALANDS 2018, Marlborough, New Zealand 75cl 13.5%

£23.00

Notes of stone fruit and guava, underpinned with notes of fresh herbs. Enjoy with both fresh and cooked seafood dishes such as oysters, prawns, green lip mussels and fish.

ALBARIÑO, RAMÓN BILBAO 2018, Rias Baixas, Spain 75cl 12.5%

£25.00

On the nose, tropical notes of pineapple and passionfruit interspersed with golden apple and stone fruits mix with white floral aromas.

GAVI DI GAVI DOCG 2018, Fontanafredda, Piemonte, Italy 75cl 12.5%

£30.00

This is a bright straw-yellow wine with greenish highlights. Its palate is dry, fresh and well-balanced. Grape: Cortese

ROSÉ WINE

PINOT GRIGIO BLUSH, VIA NOVA (HOUSE WINE) 2018, Veneto, Italy 75cl 12%

£20.00

Light and refreshing with fresh cranberry and raspberry notes on the nose. On the palate the wine is crisp with some citrus flavours coupled with a core of red fruit such as strawberries. Lovely and easy-drinking.

2018 COMTE DE PROVENCE ROSÉ, LA VIDAUBANAISE 2018, Provence, France 75cl 12%

£23.00

Classic light pink in the glass. A light, bright nose of wild strawberries. Refreshing and smooth on the palate. Moreish finish.

Grape: Grenache



WINE LIST

RED WINE

SHIRAZ, CABLE CROSSING (HOUSE WINE) 2018, South Eastern Australia 75cl 14%
£20.00

This powerful Shiraz is full of ripe plum and blackberry aromas, has a fleshy palate and with a very pleasant peppery finish.

MERLOT, LONGUE ROCHE (HOUSE WINE) 2018, South West France 75cl 13.5%
£20.00

Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish.

AMARU MALBEC, EL ESTECO 2018, Salta, Argentina 75cl 14%
£23.00

Medium bodied and elegant. A juicy Malbec with notes of baked plums, raisins and hints of chocolate and vanilla.

BORDEAUX SUPERIEUR, CHATEAU CAMARSAC 2016, Bordeaux, France 75cl 13.5%
£25.00

Deep purple colour. There are notes of red and black fruits and with undertones of sweet spices such as cinnamon and clove. Elegant tannins and a long finish. Grape: Merlot

RIOJA RESERVA, RAMÓN BILBAO 2014, Rioja, Spain 75cl 13.5%
£30.00

Lovely garnet colour with medium-high depth of colour. Clear and bright. Aromas of blackberries, cedar, leather and spices. Grape: Tempranillo

CHAMPAGNE & SPARKLING WINE

BRUT BARON DE MARCK GOBILLARD NV France, 75cl 12.5%
£47.00

A pure and soft Champagne with stylish character, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class. Grape: Chardonnay

CLASSIC RESERVE, HATTINGLEY VALLEY NV England, Hampshire 75cl 12%
£47.00

An elegant, svelte and super pure wine. Pale gold in colour and well-balanced on the palate showing crisp acidity and fine mousse. It has delicate toasty characteristics from being aged on lees whilst the gentle oak flavour adds complexity. Grape: Chardonnay

PROSECCO, VIA VAI NV Veneto, Italy, 75cl 11%
£26.00

A lively crisp sparkling wine with a delicate lemony character. Refreshing, aromatic and dry. This light hearted wine will accompany canapés to perfection. Grape: Glera.



OUR PHILOSOPHY

Here at Doddington Hall we are proud to showcase quality, seasonal produce from our own estate and local suppliers.

We have our own herd of Lincoln Red Cattle for all our beef dishes, plentiful game, Estate honey and foraged wild garlic along with fantastic year-round produce from our walled Kitchen Garden.

Beyond the Estate we seek out the best local growers and producers from Lincolnshire and surrounding counties.

Our menus are just a starting point in creating your perfect wedding day.

On confirmation of booking we can introduce you to our Head Banqueting Chef who can help tailor the menu based on your likes and dislikes.

From here, we will offer you a 'tasting' where the bride and groom can enjoy a number of dishes either from the menu, or created especially for your special day.

Please tell us if you have allergies or special dietary requirements.

'KG' denotes produce from the Doddington Kitchen Garden, subject to availability.



DODDINGTON HALL WEDDINGS

CANAPÉS

(V) Vegetarian

(GF) Gluten free

(GFOA) Gluten free
option available

(NF) Nut free

(VEGAN) Free from
animal products

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from the Doddington
Kitchen Garden, subject
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PLEASE CHOOSE 4 TYPES

£9 PER PERSON

Minimum of 4 per person

HOT CANAPÉS

- Lincolnshire sausage, wholegrain mustard & Doddington honey
- Crispy polenta, KG tomato fondue, pickled shallot, basil **(V)**
- Yorkshire pudding, Doddington herd beef, horseradish
- Doddington herd burger, roast tomato compote
- Rare breed pork belly & Apple salsa crackling
- KG chilli & shallot bhaji, mango chutney **(V)**
- Partridge Bhuna, poppadum, coriander
- Cranberry & goats cheese tartlet **(V)**
- KG herb goats cheese bon bon **(V)**
- 'Just Jane' Cheddar fritter **(V)**
- Lamb kofta, KG cucumber raita

COLD CANAPÉS

- Smoked chicken & coriander cream cheese, croute
- Doddington herd carpaccio, summer truffle mayo
- Wild mushroom tartlet, foraged wild garlic **(V)**
- Peppered Estate venison, cote hill blue, KG fig
- KG gladiator parsnip panacotta, crisp seasonal **(V)**
- Chestnut macaron, smoked partridge pate
- Mozzarella, sun blush tomato & olive **(V)**
- Seared duck breast & quince jelly, croute
- Doddington hummus, croute **(V)**
- Smoked salmon blini



DODDINGTON HALL WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU £75 PER PERSON

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STARTERS

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

Nasturtium pesto, roasted beetroot, KG herb salad

Doddington Estate game terrine (GFOA)

Partridge & pheasant, streaky bacon, glazed fig, KG chutney & toasted sourdough

Scottish smoked salmon (GFOA)

King prawn, herb taramasalata, KG leaves, charred lemon

Kitchen Garden vegetable soup (VEGAN, GFOA)

KG vegetables with Lincolnshire rapeseed oil & herb croutons

Chicken liver pate (GFOA)

Toasted brioche, KG red onion marmalade & mizuna

Confit duck rillettes (GFOA)

Welbeck rye bread croute, pickled courgette, pear & frisée

Pan fried pigeon (GF)

Granola, radicchio, raspberry vinaigrette, KG berries

Caponata (VEGAN, GF, NF)

Vegetable stew with focaccia, KG basil

Aloo Gobi (GFOA)

Potato & cauliflower, chickpea, madras dressing, coriander

Lincolnshire asparagus (seasonal) (VEGAN, GF, NF)

Toasted focaccia, preserved lemon oil

Sweet chermoula roasted cauliflower (VEGAN)

Briouate stuffed with taktouka, KG vegetable ratatouille

All of the above served with artisan breads & butter



DODDINGTON HALL WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU

£75 PER PERSON

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MAINS

Blade & sirloin of Doddington herd beef **(GF)**

Shredded blade wrapped in seasonal greens, carved sirloin, roast & puree carrot, red wine jus

Oven baked fillet of Scottish salmon **(GF)**

Spinach, Caper, shallot & baby leek, lemon beurre blanc

Roast breast of English chicken **(GF)**

Kitchen garden herb & leek stuffing, wild mushroom veloute

Rump of Lincolnshire lamb **(GFOA)**

Lamb rump, seasonal greens, sausage & redcurrant stuffing, red wine & rosemary gravy

Duo of pork

Fillet of Lincolnshire pork, wrapped in Parma ham & pressed belly pork. Pea purée,
caramelised apple & wholegrain mustard cream sauce

Roasted root vegetable & 'Just Jane' Cheddar pie **(V)**

Creamed potato, seasonal greens, rich jus

KG herb gnocchi **(VEGAN, GFOA)**

Tomato ragout, spinach & aubergine, crisp sourdough

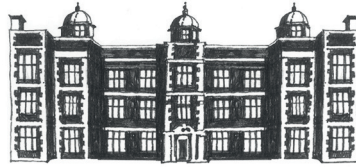
Tagine of seasonal KG vegetables **(VEGAN)**

Lemon & KG parsley couscous, Bakoula salad with KG spinach & kale

KG beetroot & sweet potato rosti **(VEGAN, GF, NF)**

Mustard & KG tomato salsa & KG greens

All of the above served with seasonal vegetables & potatoes



DODDINGTON HALL WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU £75 PER PERSON

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DESERTS

Doddington sticky toffee pudding

Toffee sauce, vanilla bean ice cream

Chocolate brownie

Salted caramel, toasted hazelnut, clotted cream ice cream

Almond Bakewell tart

Caramelised KG apples, English cream

Raspberry and vanilla cheesecake

KG raspberries, rich biscuit base, berry compote & raspberry tuile

Lemon tart

Lime syrup & vanilla cream

Strawberry & mascarpone sundae **(GF)**

Local strawberries, mascarpone cream & white chocolate

Blood orange crème brûlée

Vanilla & almond shortbread, kitchen garden berries

Chocolate and cherry torte

Smooth chocolate torte, kirsch soaked cherries, extra thick double cream, chocolate shavings & black cherry compote

Chocolate pecan pie

Hazelnut and toffee ice cream & salted caramel

Clotted cream panna cotta

Rich British cream flavoured with tonka beans, blackcurrant compote & biscotti

Vegan chocolate brownie **(VEGAN, GF, NF)**

Honeycomb, raspberry sorbet

Ginger & pear trifle **(VEGAN, GF, NF)**

Rum soaked ginger cake, orchard pears & cream cheese, citrus meringue

Fresh ground coffee, tea & handmade petit fours



DODDINGTON HALL WEDDINGS

CHILDREN'S MENU

£30 PER PERSON

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PLEASE CHOOSE 1 FOR ALL FROM THE BELOW

STARTERS

Melon & grapes

Crudities & Doddington hummus

MAINS

Chicken goujons with mash & peas

Fish goujons with mash & peas

Sausage & mash with peas

Roast chicken with mash, vegetables and gravy macaroni cheese & salad **(V)**

DESSERT

Fancy ice cream

*Alternatively, children can have a smaller portion of the adult menu.
Available at half adult price for ages 2–12yrs.*



DODDINGTON HALL WEDDINGS

BBQ FEAST

£65 PER PERSON

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Blackened Kurobuta pork loin, slow braised, sticky BBQ drizzle

Ras el hanout rubbed chicken skewers

Doddington herd Lincoln Red beef burger, Welbeck brioche bun

Handmade Doddington Estate pheasant & rare breed Berkshire pork sausage
Doddington honey & wholegrain mustard glaze

Courgette & halloumi skewers with mint, lemon & olive oil **(VEGAN, GF, NF)**

Carrot & sesame-scented burgers **(VEGAN, GF)**

Beetroot falafel, tahini **(VEGAN, GF)**

SERVED WITH:

Roasted new potatoes with Kitchen Garden pesto dressing

Moroccan spiced jumbo cous cous with roasted chick peas,
coriander, cucumber & mint dressing

Kitchen Garden salad

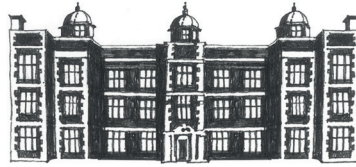
Doddington slaw

Artisan breads & olive butter

ASSIETTE À DESSERT

Classic Eton mess shot glass with brownie, salted caramel
lemon tart, Doddington Estate honey and clotted cream

Fresh ground coffee, tea & handmade petit fours.



DODDINGTON HALL WEDDINGS

EVENING CHEESE & CHARCUTERIE TABLE

£16 PER PERSON

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SERVED WITH:

Cured meats, English ham, smoked woodland pheasant & pigeon, Hambleton's pork pies, grapes, celery, Doddington chutney, crackers, walnuts, olives & sourdough.

CHOOSE 4 TYPES FROM OUR EXTENSIVE IN HOUSE DELICATESSENCOUNTER CHEESES:

Lincolnshire Poacher

This Cheddar style cheese is usually matured for about 14 to 16 months and has quite a lot upfront with a rich full flavour.

Rutland Red

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

Colston Bassett

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

Snowdonia Green Thunder

Mature Cheddar with garlic and garden herbs.

Brie De Meaux

The king of Brie! Made from raw milk, this is brie of connoisseur quality. Matured for 5-6 weeks, it has a smooth texture with a strong yet creamy flavour. Our favourite continental cheese.

Dambuster

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

It has a russet colour and a wonderful rugged mouth-feel with a hint of 'crunch'.

'Just Jane' Mature Cheddar

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

Vegan Cheese Platter

Pre-order required.



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EVENING FLATBREADS

£16 PER PERSON

Mozzarella & KG tomato, roasted tomato sauce **(V)**

English ham & chestnut mushroom, roasted tomato sauce **(GF)**

Cooked in our stone-based oven

Served with sweet potato wedges & Doddington slaw

EVENING LIGHT BITES

£9 PER PERSON

Lincolnshire sausage baps

English dry cured bacon butties

EVENING SPICED JOINTS

£16 PER PERSON

Slow roasted on the bone then served into Welbeck artisan breads.

CHOOSE TWO FROM THE LIST BELOW:

Tandoori spiced lamb, chilli fried onions & mango chutney

Ras el hanout rubbed Lincoln Red beef, red onion marmalade

Peppered pork, Bramley apple salsa, KG herb seasoning

Baked mushroom, avocado, rocket & caramelised onion **(VEGAN/GFOA)**

HOG ROAST

£16 PER PERSON

(Subject to availability – Minimum 80 covers)

Succulent rare breed Berkshire pork carved from the spit

Crispy crackling, stuffing, apple & BBQ sauce, freshly baked rolls



DODDINGTON HALL WEDDINGS

EXCLUSIVE TO YOUR WEDDING PARTY

FOR EVENING DINING

We require a pre-order of who is having which main course to aid with a speedy service when you arrive and are comfortably seated.

We will provide table service of bar drinks so that you and your guests can enjoy each other's company at the tables.

The food is to be paid for in advance but we can take payment for drinks on the night.

FOR EVENING & BREAKFAST

If you have any special dietary requirements please let us know and we will provide alternatives.

Entry to the Café would be best through the courtyard doors leading into the Café.

PRE-WEDDING EVENING DINING

£21 PER PERSON (£10 PER CHILD)

Served in the Doddington Café or Restaurant

- Minimum guest numbers of 20 adults
- Friday evenings only at 18:00
- Famous Doddington Main courses;

Doddington herd beef burger

Smoked streaky bacon, tomato relish, brioche bun, mustard mayonnaise

Doddington Ale battered haddock

Hand-cut chips, mushy peas

Vegetarian option

Chosen from our seasonal monthly restaurant menu

Dessert

KG fruit crumble with rich vanilla custard

POST-WEDDING BUFFET BREAKFAST

£15 PER PERSON (£7.50 PER CHILD)

Served in the Restaurant

- Minimum guest numbers of 15 adults
- Sunday mornings only
- 09:30 sharp & the room closing at 11:00
- Must be pre-booked and pre-paid
- Vegetarian options must be pre-booked
- Full English breakfast, served from the buffet, to consist of:

Scrambled free range eggs, rasher of grilled Lincolnshire smoked bacon, Lincolnshire sausage, black pudding, grilled tomato, sautéed field mushrooms, baked beans, brown & white toast & Doddington preserves. Fresh orange juice, breakfast, fruit & herbal tea & freshly brewed coffee.