



## DODDINGTON HALL WEDDINGS

2023

### 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.

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Please note we have a minimum total cost of £10,000 for all weekend weddings during peak season.

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

**£135 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**

Early season package £8,000 for a minimum of 60 guests (includes the Coach House venue fee and all of the above)

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

Tuesday £1,500

Thursday £2,000

Saturday £3,000

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

**OPTION OF BRIDE & GROOM PHOTOS IN HALL  
(IF NOT USING FOR CEREMONY) £200, MAX. 1 HOUR**



## 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*



## DODDINGTON HALL WEDDINGS

### 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.



## CANAPÉS

**(V)** Vegetarian

**(GF)** Gluten free

**(GFOA)** Gluten free  
option available

**(NF)** Nut free

**(VEGAN)** Free from  
animal products

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KG denotes produce  
from the Doddington  
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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 £79 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*



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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)**

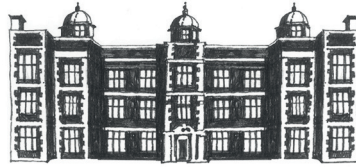
Lemon & KG parsley couscous, Bakoula salad with KG spinach & kale

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

Mustard & KG tomato salsa & KG greens

*All of the above served with seasonal vegetables & potatoes*





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#### DESSERTS

##### 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

£70 PER PERSON

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#### MAIN COURSE

Ras el hanout rubbed chicken skewers

Doddington herd Lincoln Red beef & chimichurri

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

#### OR

Roast mushroom & avocado **(VEGAN, GF, NF)**

Sweet potato rosti **(VEGAN, GF, NF)**

#### 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

#### DESSERT

*Please choose one of the below for all guests*

KG rhubarb crumble & rich vanilla custard

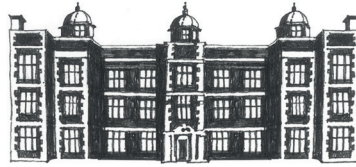
#### OR

Bakewell tart, caramelised apple & English pouring cream

#### OR

Chocolate brownie, salted caramel & English clotted cream

*Fresh ground coffee, tea & handmade petit fours*



## DODDINGTON HALL WEDDINGS

### EVENING CHEESE & CHARCUTERIE TABLE

£17 PER PERSON

**(V)** *Vegetarian*

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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**

**£17 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.*

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### **EVENING LIGHT BITES**

**£10 PER PERSON**

Lincolnshire sausage baps

English dry cured bacon butties

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### **EVENING SPICED JOINTS**

**£17 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)**

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### **HOG ROAST**

**£17 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.**

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#### 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.

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#### 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.