



DODDINGTON HALL WEDDINGS

2024

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 £10,000 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:

£140 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

OFF PEAK: 1 JANUARY TO 31 MARCH

Early season package £9,000 for a minimum of 60 guests (includes the Coach House venue fee and all of the above)

COACH HOUSE VENUE HIRE FEE

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

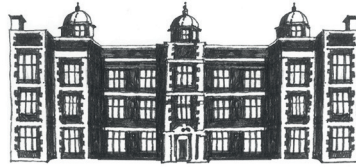
Tuesday £2,000

Thursday £2,500

Saturday £3,500

**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**



DODDINGTON HALL WEDDINGS

WINE LIST

Small but perfectly-formed, our wine list contains a selection of wines, sparkling wines & 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.

WHITE WINE

PINOT GRIGIO, CA' DI ALTE 2020, Veneto, Italy 75cl 13% **£20.00**

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. Grapes Pinot Grigio, Pinot Gris

SAUVIGNON BLANC, CENTRAL VALLEY 2019, Villa Montes, Valle Central, Chile 75cl 13% **£20.00**

Pale lemon in colour, this Sauvignon Blanc is bright and lifted. Aromas of fresh pineapple and citrus are met with a well-balanced

acidity and zesty finish on the palate. Vegetarian, Vegan. Grape: 100% Sauvignon Blanc

CHARDONNAY, 16 STOPS 2020, South Australia 75cl 13.5% **£21.00**

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. Grapes: Chardonnay & Riesling.

MARLBOROUGH SAUVIGNON BLANC, RIBBONWOOD 2020, Marlborough, New Zealand 75cl 13% **£25.00**

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. Grape: 100% Sauvignon Blanc.

'SENTIDIÑO' RÍAS BAIXAS ALBARIÑO, BODEGAS GALLEGAS 2020, Galicia, Spain 75cl 12.5% **£26.00**

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. Grape: 100% Albariño/Alvarinho

'LUGARARA' GAVI DI GAVI, LA GIUSTINIANA 2020, Piemonte, Italy 75cl 13% **£30.00**

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. Grape: 100% Cortese

ROSÉ WINE

'R' ROSATO, ALPHA ZETA 2020, Veneto, Italy 75cl 12.5% **£20.00**

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

2018 'CUVÉE ALEXANDRE' COTEAUX D'AIX-EN-PROVENCE ROSÉ 2020, Château Beaulieu, France 75cl 12.5% **£25.00**

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. Grapes: Grenache/Garnacha, Cabernet Sauvignon, Cinsault



DODDINGTON HALL WEDDINGS

WINE LIST

RED WINE

MERLOT/CORVINA, PONTE PIETRA 2019, Veneto, Italy 75cl 12% **£20.00**

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. Vegetarian, Vegan. Grapes: Merlot, Corvina/Corvinone

SHIRAZ, 16 STOPS 2019, South Australia 75cl 14% **£20.00**

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. Vegetarian, Vegan. Grape: 100% Syrah/Shiraz

CHIANTI, MEDICEO 2018, Tuscany, Italy 75cl 13% **£21.00**

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. Vegetarian, Practising Biodynamic, Practising Organic, Vegan. Grapes: Sangiovese, Canaiolo, Colorino

MENDOZA MALBEC, FINCA FLICHMAN MISTERIO 2020, Argentina 75cl 13.5% **£23.00**

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. Grape: 100% Malbec

BORDEAUX SUPÉRIEUR, CHÂTEAU DES ANTONINS 2016, France 75cl 13.% **£25.00**

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. Sustainable, Vegetarian, Vegan. Grapes: Merlot, Cabernet Sauvignon, Cabernet Franc

‘COTO DE IMAZ’ RIOJA RESERVA, EL COTO 2016, Spain 75cl 13.5% **£30.00**

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. Grape: 100% Tempranillo

CHAMPAGNE & SPARKLING WINE

NV PROSECCO SPUMANTE EXTRA DRY, CA' DI ALTE Veneto, Italy 75cl 11.5% **£26.00**

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. Grape: 100% Glera

CLASSIC CUVÉE BRUT, RATHFINNY WINE ESTATE 2017, Southern England 75cl 12% **£47.00**

Rathfinny's Classic Cuvée displays vivid aromas of grapefruit, red apple and brioche on the nose. The palate has real focus with zesty acidity tempered by the wine's creamy texture and rich, biscuity notes, leading to a refreshing and moreish finish. Sustainable. Grapes: Pinot Noir, Chardonnay, Meunier.

NV ESSENTIEL CUVÉE RÉSERVÉE EXTRA BRUT, PIPER-HEIDSIECK Champagne, France, 75cl 12% **£50.00**

This wine is pale gold in colour. On the nose, there are aromas of fresh apples, almonds and crisp citrus notes. The palate seamlessly blends rich fruit cake with hints of nuts and a touch of salinity. It is a crisp and refreshing wine with fresh citrus on the long finish. Vegetarian, Vegan. Grapes: Pinot Noir, Meunier, Chardonnay

Doddington Hall reserves the right to substitute the wine for one of a similar quality should circumstances demand



OUR PHILOSOPHY

We are proud to showcase quality, seasonal produce from our own estate and local suppliers.

A driving force of our WILDER DODDINGTON project is our herd of rare breed, organically reared, pasture-fed Lincoln Red Cattle which is helping rebuild biodiversity and carbon sequestration on our land & in our vegetation. Our beef is aged for at least 28 days & is simply delicious.

We have plentiful game, our own 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.

SUSTAINABILITY

Here at Doddington we are determined to be as environmentally friendly as possible, considering our impact on tomorrow as well as today.

Our Coach House events venue, café, restaurant, and holiday cottages are heated by a biomass boiler fuelled with wood chip made with waste from the estate.

We harness solar power with a series of panels on a number of properties around the estate. Rain water is collected for use in the gardens and our low-flush loos.

Natural ventilation and low energy appliances are used wherever we can. We are committed to sourcing food and products with a low carbon footprint. We seek out Fairtrade and artisan-produced products.

Packaging and waste are minimised where ever possible.

We encourage recycling and re-use and try to use products that are made out of recycled materials.



DODDINGTON HALL WEDDINGS

GROWN & REARED ON THE DODDINGTON ESTATE

Just a stone's throw from the Hall, the Kitchen Garden provides an abundance of fruit, vegetables, salads and herbs which take centre stage on the wedding menus and help us to reduce our carbon footprint. Using organic techniques, biological control methods and crop rotation our Head Gardener and his team are able to naturally maximise productivity and minimise pests so we have no need for chemical fertilizers, weed killers or pesticides.

VEGETABLES, HERBS & FRUITS GROWN ON THE ESTATE

Artichoke, asparagus, aubergine, beetroot, borlotti beans, broad beans, butternut squash, carrots

Cauliflower, celeriac, chicory, chillies, courgettes, cucamelon, cucumbers, early season potatoes

Fennel, french beans, heritage tomatoes, kale, leeks, mangetout, marrow, mustard leaf, new potato

Pak choi, parsnips, pumpkin, purple sprouting broccoli, radicchio, radish, rocket, runner beans

Shallots, spinach, spring onion, squashes, sweetcorn, turnips, apples, cherries, damsons, elderflower,

Figs, gooseberries, mulberries, pears, plums, quince, raspberries, red currants, rhubarb

Wild concord grapes, alexander, bay laurel, borage, chives, coriander, cornflowers, fennel, lavender

Thyme, lovage, marjoram, mint, nasturtium, oregano, rosemary, sage, wild garlic, wild nettles

MEAT REARED ON THE ESTATE

Estate reared. pasture fed Lincoln Red beef, free range eggs, hogget, wild venison

Partridge, pheasant, pigeon, rabbit

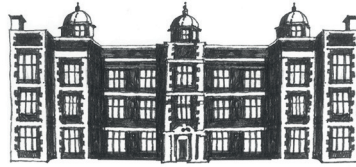
Please tell us if you have allergies or special dietary requirements & we will be happy to provide menu options to suit

(GF) Gluten free - (GFOA) Gluten free option available – (VEGAN) Free from animal products

(NF) Nut free - (NFOA) Nut free option available - (VEGANOA) Vegan option available - (V)

Vegetarian

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



DODDINGTON HALL WEDDINGS

CANAPÉS

£ 1 0 PER PERSON

(V) Vegetarian

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(VEGANOAO) Vegan
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PLEASE CHOOSE 4 TYPES

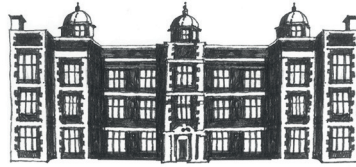
Minimum of 4 per person

SERVED WARM

- **Hambleton's Lincolnshire sausage**, wholegrain mustard & Doddington honey (NF, GFOA)
- **Crispy olive and sesame polenta**, KG roasted pepper puree (V, VEGANOAO, NF, GF)
- **Yorkshire pudding**, Doddington herd beef & horseradish (NF)
- **Rare breed pork shoulder & KG Bramley apple bonbon** (NF)
- **KG chilli & shallot bhaji**, mango chutney (VEGAN, NF)
- **Smoked haddock & dill fishcake**, Cajun tartare (NF)
- **Sweet potato & herb gnocci**, tomato & KG chilli salsa (VEGAN, NF, GF)
- **Lamb Kofta** Cucumber raita (NF)

SERVED COLD

- **Wild mushroom tartlet**, foraged wild garlic (VEGAN, GFOA, NF)
- **Sun blush tomato**, mozzarella & olive tapenade (VEGAN, GFOA, NF)
- **Smoked chicken & tarragon profiterole**
- **Salted Doddington herd beef**, sauerkraut slaw, puff pastry
- **Parmesan & black pepper shortbread**, KG beetroot, whipped goats cheese (NF/GFOA)
- **Citrus cured salmon blini**, orange crème fraîche (NF)
- **Mackerel pate**, KG apple, melba toast (GFOA, NF)



DODDINGTON HALL WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU £80 PER PERSON

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(VEGANOA) Vegan
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STARTERS

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

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

Doddington woodland pheasant scotch egg **(GFOA)**

Quail egg, KG celeriac & summer truffle remoulade, Pancetta crisp & Lincolnshire rapeseed oil

Citrus and KG herb smoked salmon **(GFOA)**

Prawn mousse, orange crème fraîche, sourdough croute & cucumber salsa verde

Chicken liver pate **(GFOA)**

KG herb brioche, caramelised red onion jam & KG salad leaves

Doddington wild venison haunch

Doddington ale, KG sweetcorn, crispy KG shallots, Lincolnshire bacon popcorn & KG sweetcorn salsa

Tandoori woodland pheasant **(GF)**

Red lentil dahl, confit leg samosa

KG bean cassoulet **(VEGAN, GFOA, NFOA)**

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

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

Toasted focaccia, preserved lemon oil

Only available from April to early June to ensure we use the best quality Lincolnshire asparagus

Sweet chermoula roasted cauliflower **(VEGAN)**

Briouate stuffed with taktouka, spiced KG vegetable ratatouille

Seasonal KG vegetable soup **(V, VEGANOA, GFOA)**

Early summer (April-June) Pea & KG Chard, Lincolnshire rapeseed oil & herb croutons

Mid-summer (July-August) Spiced summer squash, toasted seeds & coriander oil

Late summer (Sept-Nov) KG celeriac & Doddington apple, sage & "Just Jane Cheddar" crisps

*All of the above served with Welbeck bakery artisan
breads & butter*



DODDINGTON HALL WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU

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MAINS

Sirloin & brisket of Doddington herd beef **(GF, NF)**

Duo of carved sirloin & slow cooked brisket wrapped in KG greens, roast & puree carrot, Red wine jus (GF, NF)

A driving force of our WILDER DODDINGTON project is our herd of rare breed, organically reared, pasture-fed Lincoln Red Cattle which is helping rebuild biodiversity and carbon sequestration on our land & in our vegetation. Our beef is aged for at least 28 days & is simply delicious.

Rolled & roasted breast of English free range chicken **(GF, NF)**

Wild mushroom, crispy skin, baby leek & Madeira jus

Roasted rump of Lincolnshire lamb **(NF)**

KG broad bean, pea & marjoram fricassee, crispy lamb belly & KG rosemary jus

Duo of Lincolnshire pork **(NF)**

Slow cooked pork belly & pork shoulder bonbon, Savoy cabbage, tender stem broccoli, Kg orchard apple purée, & pork jus

Market Fish **(GF, NF)**

Buttered KG agretti, Romanesco, noisette potatoes, fennel & parsley, foraged wild garlic hollandaise

Locally sourced from Grimsby docks. Seasonal & sustainable ensuring that stocks aren't threatened & fisherman's livelihoods are maintained.

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

Creamed potato, seasonal KG greens, rich jus (V)

Just Jane Cheddar is made in Lincolnshire just a short ride from where the Dambuster Bombers hailed from in World War II. Named after a Lancaster Bomber which travelled the world during its working life, every time we buy this cheese for our menu the cheesemakers make a donation to the Lincolnshire Aviation Heritage Centre for the purpose of making Jane fly again.

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

Pea and KG nasturtium velouté, KG beans, crisp sourdough & foraged wild garlic oil

Soy glazed king oyster mushroom **(VEGAN, GFOA)**

KG Bok choy, KG herb pearl barley, miso broth & KG spring onion (VEGAN, GFOA)

All of the above served with seasonal sharing vegetables



DODDINGTON HALL WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU

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DESERTS

Sticky toffee pudding **(NF)**

Toffee sauce & vanilla bean ice cream

Chocolate brownie **(NFOA)**

Salted caramel, toasted hazelnut, honeycomb ice cream

Tarte tatin **(NF)**

Caramelised KG apples (August - September), clotted cream ice cream

Raspberry and white chocolate cheesecake **(NF)**

KG raspberries, poppy and sesame seed tuile

Glazed lemon tart **(NF)**

Meringue, KG fruits & foraged berry compote

Crème brûlée **(GFOA, NFOA)**

KG fruits & berries, pistachio biscotti

Chocolate orange mousse **(NF)**

White chocolate ice cream

Vanilla parfait **(NFOA)**

Pecan brittle, KG apple & salted caramel doughnut

Rhubarb panna cotta **(NF)**

Rich British cream, KG rhubarb, stem ginger shortcake

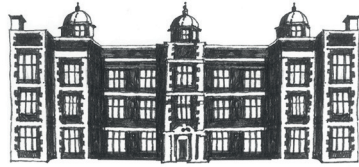
Vegan chocolate brownie **(VEGAN, GF, NF)**

Honeycomb, vanilla ice cream

Lemon Drizzle **(VEGAN, GF, NF)**

KG raspberry compote, KG raspberry tuile

*Fresh ground Doddington café blend coffee, Lincolnshire tea &
handmade petit fours*



DODDINGTON HALL
WEDDINGS

CHILDREN'S MENU
£30 PER PERSON

(V) Vegetarian

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PLEASE CHOOSE 1 FOR ALL FROM THE BELOW

STARTERS

Fresh fruits

Crudities & Doddington hummus

MAINS

Chicken goujons with chips & peas

Fish goujons with chips & peas

Sausage & mash with peas

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

£75 PER PERSON

Served to your table as a sharing feast

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MAIN COURSE

Doddington herd Lincoln Red beef & chimichurri

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Maple glazed rare breed Lincolnshire pork sausage

OR our special dietary alternatives

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

KG herb falafel **(VEGAN, GF, NF)**

Lemon and mint marinated KG courgette and haloumi skewer **(VEGANO, GF, NF)**

SERVED WITH

Roasted KG new potatoes, garlic, rosemary & rock salt

Spiced cous cous, roasted chick peas, cucumber & mint dressing

KG corn on the cob, chilli crumb

KG salad, Doddington honey and mustard dressing

Doddington slaw

Welbeck bakery artisan breads & butter

DESSERT

Please choose one of the below for all guests

KG rhubarb crumble & creme anglaise

OR

Bakewell tart, caramelised apple & English cream

OR

Chocolate brownie, salted caramel & English clotted cream

OR our special dietary option

Vegan chocolate brownie, honeycomb, vanilla ice cream **(VEGAN, GF, NF)**

Fresh ground Doddington café coffee, Lincolnshire tea & handmade petit fours



DODDINGTON HALL WEDDINGS

D O D D I N G T O N S H A R I N G F E A S T

£75 PER PERSON

Served to your table as a sharing feast

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MAIN COURSE

Doddington herd Lincoln Red beef

Slow cooked in beetroot & pomegranate Juice, shredded & topped with
Cinnamon & cumin golden onions, KG rocket and Pomegranate seeds

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pasture-fed Lincoln Red Cattle which is helping rebuild biodiversity and carbon sequestration on our
land & in our vegetation. Our beef is aged for at least 28 days & is simply delicious.*

Salad of barley & KG squash

Balsamic dressing

Salad of roast summer vegetables

Cherry tomatoes & harissa dressing

Salad of KG leaves

Raisins, balsamic & olive oil

Roasted KG new potatoes

Garlic, rosemary & rock salt

Artisan breads & olive butter

DESSERT

Eton Mess

Strawberry, vanilla cream, edible flowers & foraged berries.

*Fresh ground Doddington café coffee, Lincolnshire tea & handmade petit
fours*



DODDINGTON HALL WEDDINGS

EVENING CHEESE & CHARCUTERIE TABLE

£20 PER PERSON

(V) *Vegetarian*

(GF) *Gluten free*

(GFOA) *Gluten free
option available*

(NF) *Nut free*

(VEGAN) *Free from
animal products*

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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 & Sour dough.

CHOOSE 4 TYPES FROM OUR EXTENSIVE IN HOUSE DELICATESSEN COUNTER 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

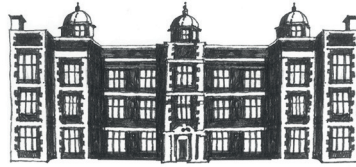
The mature Cheddar is wrapped in a distinctive black wax, helping the cheese retain the soft, creamy texture whilst maintaining its classification as a firm cheese.

Belton's Red Fox

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

'Just Jane' Mature Cheddar (V)

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



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EVENING FLATBREADS

£20 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 spiced potato wedges & Doddington slaw

EVENING LIGHT BITES

£12 PER PERSON

Lincolnshire sausage baps

EVENING SPICED JOINTS

£20 PER PERSON

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

Doddington Herd Lincoln Red beef, Chimichuri

Peppered pork, Bramley apple salsa, KG herb seasoning

Baked portabella mushroom, avocado, rocket & caramelised onion

(VEGAN/GFOA)

HOG ROAST

£20 PER PERSON

(Subject to availability – Minimum 80 covers)

Succulent rare breed pork carved from the spit Crispy crackling,
stuffing, apple & BBQ sauce, freshly baked rolls (VOA)

Linconshire home-bred & reared pedigree Berkshire & Landrace breeds
Winners of 'Pedigree Pork Producer of the Year' 2021
Winners in the show ring, including supreme champion at
Lincolnshire, Stafford and Great Yorkshire shows.



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

£25 PER PERSON (£12 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

£18 PER PERSON (£10 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.