



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

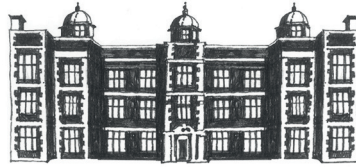
Please tell us if you have allergies or special dietary requirements & we will be happy to provide menu options to suit

(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

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PLEASE CHOOSE 4 TYPES

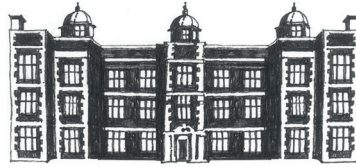
Minimum of 4 per person

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

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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*



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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



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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

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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

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

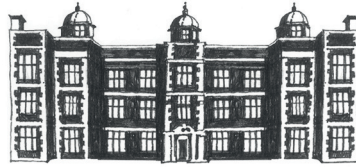
OR

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

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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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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

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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

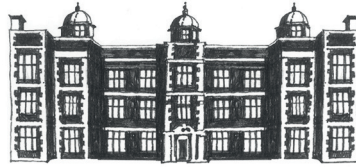
The mature Cheddar is wrapped in a distinctive black wax, helping the cheese retain the soft, creamy texture whilst maintaining its classification as a firm cheese.

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

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

Lincolnshire sausage baps

EVENING SPICED JOINTS

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

Doddington Herd Lincoln Red beef, rChimichuri

Peppered pork, Bramley apple salsa, KG herb seasoning

Baked portabella mushroom, avocado, rocket & caramelised onion

(VEGAN/GFOA)

HOG ROAST

(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.