

DODDINGTON HALL WEDDINGS

OUR PHILOSOPHY

HERE AT DODDINGTON HALL 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 and pasture-fed Lincoln Red cattle which is helping build biodiversity and carbon sequestration on our land and in our vegetation. Our beef is aged for at least 28 days and is simply delicious.

We have plentiful game, our own honey and foraged wild garlic along with fantastic year-round produce and foraged produce from our walled Kitchen Garden. Beyond the estate, we seek out the best local growers and producers from Lincolnshire and surrounding counties.

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 café, restaurant and 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 fertilisers, weed killers or pesticides.

VEGETABLES, HERBS & FRUITS GROWN ON THE DODDINGTON 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.

ESTATE REARED

Free range eggs, hogget, grass-fed Lincoln Red beef, partridge, pheasant, pigeon, rabbit & wild venison.

SUSTAINABILITY

WE ARE DETERMINED TO BE AS ENVIRONMENTALLY FRIENDLY AS POSSIBLE, CONSIDERING OUR IMPACT ON TOMORROW AS WELL AS TODAY.

› The Hall, café, restaurant, shops, Coach House wedding venue and holiday cottages are heated by a biomass boiler fuelled with wood chip. The wood chip is produced from sustainable woodland 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 wherever possible.

› We encourage recycling and reuse and try to source products that are made out of recycled materials.



DODDINGTON HALL WEDDINGS

CANAPÉS

(V) Vegetarian

(GF) Gluten free

(GFOA) Gluten free
option available

(NF) Nut free

(VEGAN) Free from
animal products

(VEGANOVA) Vegan
option available

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

Menus are subject
to change

PLEASE CHOOSE 4 TYPES

Minimum of 4 per person

SERVED WARM

- **Hambleton's Lincolnshire sausage**, wholegrain mustard & Doddington honey **(NF / GFOA)**
- **Crispy olive & sesame polenta**, KG roasted pepper puree **(V, VEGANOVA, 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 fraiche, 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, VEGANO, GFOA)**

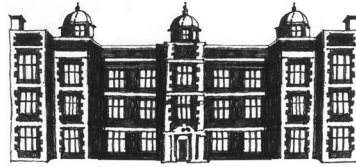
Early summer (April-June) Pea & KG Chard, Lincolnshire rapeseed oil & herb croutons

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

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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 fricassée, 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

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

All of the above served with seasonal sharing vegetables

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DESSERTS

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*

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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.*



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BBQ FEAST

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SERVED TO YOUR TABLE AS A SHARING FEAST

MAIN COURSE

Doddington herd Lincoln Red beef & chimichurri

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.

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
(VEGANOA, 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**

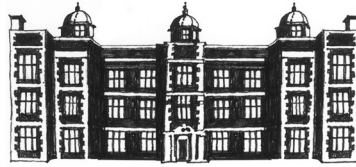
Chocolate brownie, salted caramel & English clotted cream

OR OUR SPECIAL DIETARY OPTION:

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

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

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SERVED TO YOUR TABLE AS A SHARING FEAST

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

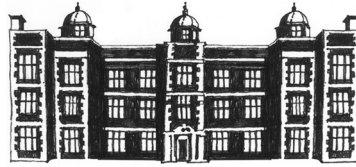
Artisan breads & olive butter

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 & sourdough.

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

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

Please note that menus are subject to change



DODDINGTON HALL WEDDINGS

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 sweet potato wedges & Doddington slaw

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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, Chimichuri

Peppered pork, Bramley apple salsa, KG herb seasoning

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

HOG ROAST

(Subject to availability – Minimum 100 covers)

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

Lincolnshire 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.

Please note that menus are subject to change



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

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

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.