



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 to build biodiversity and carbon sequestration in our soils and 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

M E N U S

**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.

C A N A P É S

(V) Vegetarian

(VEGAN) Free from animal products

(VEGANO A) Vegan option available

(GF) Gluten free

(GFOA) Gluten free option available

(NF) Nut free

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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)**
- **Doddington herd Lincoln Red sirloin of beef**, triple cooked chip, bernaise sauce **(NF, GF)**
- **Yorkshire pudding**, Doddington herd Lincoln Red beef, horseradish **(NF)**
- **Hummus**, roasted chickpea, dukkah, melba toast **(VEGAN, GFOA)**
- **Rare breed pork shoulder & KG Bramley apple bonbon** **(NF)**
- **KG chilli & shallot bhaji**, mango chutney **(VEGAN, NF, GFOA)**
- **Smoked haddock & dill fishcake**, Cajun tartare **(NF)**
- **Cote Hill Red cheese rarebit**, cheese scone **(V)**
- **Lamb Kofta**, Cucumber raita **(NF)**

SERVED COLD

- **Doddington herd Lincoln Red beef steak tartare**, cured & smoked egg yolk, thyme cracker **(NF)**
- **Bruschetta of semi-dried tomato & olive**, micro basil **(VEGAN, GFOA, NF)**
- **Parmesan & black pepper shortbread**, KG beetroot, whipped goat's cheese **(NF)**
- **Salted Doddington herd Lincoln Red beef**, sauerkraut slaw, puff pastry **(NF, GFOA)**
- **Lincoln gin cured smoked salmon**, citrus aioli, toasted English muffin **(NF, GFOA)**
- **Wild mushroom tartlet**, foraged wild garlic **(VEGAN, GFOA, NF)**
- **Mackerel pate**, KG apple, melba toast **(GFOA, NF)**
- **Smoked chicken & tarragon profiterole**, KG herbs **(NF)**



DODDINGTON HALL WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU

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STARTERS

Doddington honey grilled goat's cheese

KG Nasturtium pesto, KG beetroot, KG apple & micro leaf **(V, GF, NFOA)**

Doddington woodland pheasant scotch egg

Quail egg, KG celeriac & summer truffle remoulade, Pancetta crisp & Lincolnshire rapeseed oil **(GFOA, NF)**

Lincoln Gin and KG herb smoked salmon

Citrus aioli, thyme cracker & dressed cucumber salad **(GFOA, NF)**

Chicken liver pâté

KG herb brioche, caramelised red onion jam & KG salad leaves **(GFOA, NF)**

Doddington wild venison haunch

Doddington ale, KG sweetcorn, crispy KG shallots, Lincolnshire bacon popcorn & KG sweetcorn salsa **(GFOA, NF)**

Tandoori woodland pheasant skewer

Red lentil dahl, confit leg samosa, crispy shallots & micro coriander **(NF)**

KG bean cassoulet

KG vegetable and mixed KG bean stew, focaccia & toasted almonds **(VEGAN, GFOA, NFOA)**

Lincolnshire asparagus (seasonal)

Dressed asparagus tips, toasted ciabatta, roasted cashew nuts, citrus tapenade & micro rocket **(VEGAN, GFOA, NFOA)**

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

Sweet chermoula roasted cauliflower

Briouate stuffed with taktouka, spiced KG vegetable ratatouille **(VEGAN, NF)**

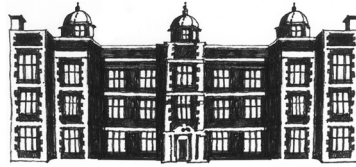
Seasonal KG vegetable soup (V, GFOA, VEGANO, NF)

Early summer (April-June) Pea & KG broad bean & 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

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, pasture-fed Lincoln Red cattle which is helping to build biodiversity and carbon sequestration in our soils and vegetation. Our beef is aged for at least 28 days and is simply delicious.

Rolled & roasted breast of English free range chicken

Wild mushroom, crispy skin, baby leek & Madeira jus **(GF, NF)**

Roasted rump of Lincolnshire lamb

KG broad bean, pea & marjoram fricassee, crispy lamb belly & KG rosemary jus **(NF)**

Duo of Lincolnshire pork

Slow cooked pork belly & pork shoulder bonbon, savoy cabbage, pancetta, KG orchard apple purée, & pork jus **(NF)**

Market Fish

Buttered KG agretti, Romanesco, noisette potatoes, fennel & parsley, foraged wild garlic hollandaise **(GF, NF)**

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

Roasted KG root vegetable & Lincolnshire 'Just Jane' Cheddar pie

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

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.

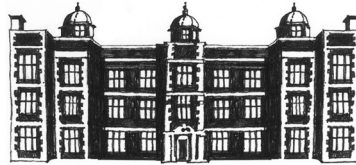
Sweet potato & KG herb gnocchi

Butternut squash puree, toasted pine nuts, watercress, parsnip crisps, curry oil **(VEGAN, GF, NFOA)**

Soy glazed king oyster mushroom

KG bok choy, KG herb pearl barley, miso broth & KG spring onion **(VEGAN, GFOA, NF)**

All of the above served with seasonal sharing KG vegetables



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DESSERTS

Sticky toffee pudding

Toffee sauce, vanilla bean ice cream **(NF)**

Chocolate brownie

Salted caramel, chocolate soil, honeycomb ice cream

Tarte tatin

Clotted cream ice cream **(NF)**

Caramelised KG Bramley apples (August - September)

Raspberry & white chocolate cheesecake

KG raspberries, poppy and sesame seed tuile **(NF)**

Glazed lemon tart

Meringue, KG fruits & foraged berry compôte **(NF)**

Crème brûlée

KG fruits & berries, pistachio biscotti **(GFOA, NFOA)**

Dark chocolate & Bottomley Distillers 'Rumcat' torte

Cherry gel, chantilly cream **(NF)**

Caramelised KG orchard apple parfait

Pecan brittle, salted caramel doughnut, almond crumb **(NFOA)**

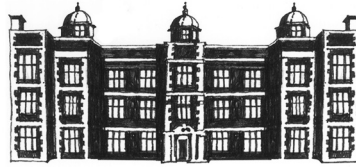
Rhubarb panna cotta

Rich British cream, KG rhubarb compôte **(GF, NF)**

Chocolate brownie (SPECIAL DIETARY DESSERT)

Honeycomb, vanilla ice cream **(VEGAN, GF, NF)**

*Freshly 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 fruit slices **(VEGAN, GF, NF)**

Vegetable crudites & hummus dip **(VEGAN, GF, NF)**

MAINS

Roast breast of English chicken, vegetables & gravy **(GF, NF)**

Chicken goujons with chips & peas **(GFOA, NF)**

Fish goujons with chips & peas **(GFOA, NF)**

Sausage with chips & peas **(VEGANO, GFOA, NF)**

Macaroni cheese & salad **(V)**

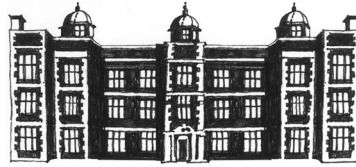
DESSERT

Fancy ice cream **(VEGANO)**

Chocolate brownie

Chocolate sauce, honeycomb ice cream **(VEGANO, GFOA, NF)**

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



DODDINGTON HALL WEDDINGS

BBQ SHARING FEAST

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SERVED TO YOUR TABLE AS A SHARING FEAST

MAIN COURSE

Doddington herd Lincoln Red Cote de Beouf **(GF, NF)**

A driving force of our Wilder Doddington project is our herd of rare breed, pasture-fed Lincoln Red cattle which is helping to build biodiversity and carbon sequestration in our soils and vegetation. Our beef is aged for at least 28 days and 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 & mint marinated KG courgette & halloumi skewer **(VEGANO, GF, NF)**

SERVED WITH

Chimichurri & homemade smokey BBQ sauce **(VEGAN, GF, NF)**

Roasted KG new potatoes, garlic, rosemary & rock salt **(VEGAN, GF, NF)**

Spiced cous cous, roasted chick peas, cucumber & mint dressing **(VEGANO, NF)**

KG corn on the cob, chilli crumb **(VEGANO, GFOA, NF)**

KG salad, Doddington honey & mustard dressing **(VEGANO, GF, NF)**

Doddington slaw **(GF, NF)**

Welbeck bakery artisan breads & butter **(GFOA)**

DESSERT

Please choose one of the below for all guests

Chocolate brownie

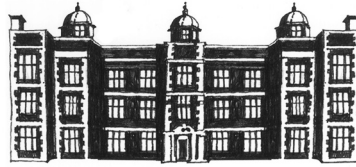
Salted caramel, chocolate soil, honeycomb ice cream

OR

Chocolate brownie **(SPECIAL DIETARY DESSERT)**

Honeycomb, vanilla ice cream **(VEGAN, GF, NF)**

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



DODDINGTON HALL WEDDINGS

EVENING CHEESE & CHARCUTERIE TABLE

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SERVED WITH

Cured English & continental meats, English ham, 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 (V)

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

Colston Bassett (V)

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

Snowdonia Green Thunder (V, GF)

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 (V)

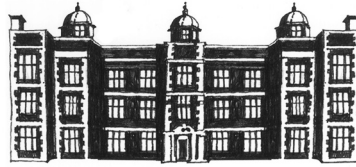
The mature Cheddar is wrapped in a distinctive black wax, helping the cheese retain the soft, creamy texture whilst maintaining its classification as a firm cheese.

Belton's Red Fox (V)

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

'Just Jane' Mature Cheddar (V, GF)

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



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EVENING LIGHT BITES

Hambleton's Lincolnshire sausage baps
Ketchup & brown sauce **(VEGANO, GFOA)**

EVENING SPICED JOINTS

Slow roasted on the bone then served into freshly baked rolls **(GFOA)**

Berberé spiced Doddington herd Lincoln Red beef (GF, NF)

Lincolnshire rare breed pulled pork (GF, NF)

KG apple sauce **(VEGAN, GF, NF)**

KG herb stuffing **(GF, NF)**

Smokey BBQ sauce **(VEGAN, GF, NF)**

Doddington slaw **(V, GF, NF)**

Salad of KG leaves **(VEGAN, GF, NF)**

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

EVENING 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 **(GFOA)**

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.

Vegetarian sausages



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EVENING BOWL FOOD

Served from the buffet

EVENING CURRY MENU

PLEASE CHOOSE 2 CURRY DISHES

1 OF WHICH MUST INCLUDE PROVISION FOR SPECIAL DIETARY REQUIREMENTS

Thai green vegetable curry (mild) (VEGAN, GF)

Butternut squash & chickpea madras (hot) (VEGAN, GF, NF)

Lincolnshire lamb rogan josh (mild) (GF)

Tandoori spiced chicken jalfrezi (hot)

Fragrant basmati rice & KG herbs **(VEGAN, GF, NF)**

Poppadom **(VEGAN, GF, NF)**

Mango chutney **(VEGAN, GF, NF)**

Lime pickle **(VEGAN, GF, NF)**

Onion & KG tomato salad **(VEGAN, GF, NF)**

Cucumber yoghurt **(VEGANO)**

EVENING CHILLI MENU

Doddington herd Lincoln Red beef chilli (mild) (GF, NF)

AND

KG bean & vegetable chilli (mild) (VEGAN, GF, NF)

Long grain rice **(VEGAN, GF, NF)**

Nachos **(VEGAN, NF)**

Sour cream & chive **(GF, NF)**

Guacamole **(VEGAN, GF, NF)**

KG salsa **(VEGAN, GF, NF)**

Grated mature cheddar cheese **(GF, NF, VEGANO)**



DODDINGTON HALL WEDDINGS

EXCLUSIVE TO YOUR WEDDING PARTY

EVENING DINING

Must be pre-booked and pre-paid.
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.

It is advisable to offer an arrival drink for your guests and we would suggest a glass of wine, bottle of beer or soft drink. We will provide table service of bar drinks so that you and your guests can enjoy each other's company at the tables.
Drinks can be paid for on the night.

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

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PRE-WEDDING EVENING DINING

Served in the Doddington Café - entry through the courtyard

- Minimum guest numbers of 20 adults
- Available evenings only at 6pm sharp to 8pm
- Please choose from either the buffet or plated menus

PLATED MAIN COURSE OPTIONS

Doddington herd Lincoln Red beef burger & hand-cut chips
Smoked streaky bacon, tomato relish, brioche bun, mustard mayonnaise **(GFOA)**

Doddington Ale battered haddock
Hand-cut chips, mushy peas **(GFOA)**

Vegetarian / Vegan option

Sourdough flatbreads cooked to order in our stone based oven **(V, VEGANO, GFOA)**

BUFFET MAIN COURSE OPTIONS

Doddington herd Lincoln Red beef chilli
Braised rice, potato wedges & KG summer salad

Vegetarian / Vegan option

KG bean & vegetable chilli, braised rice, potato wedges & KG summer salad
(V, VEGANO, GFOA)

DESSERT

Eton Mess

Chantilly cream, meringue, KG berries & fruits, edible fresh flowers



DODDINGTON HALL WEDDINGS

EXCLUSIVE TO YOUR WEDDING PARTY

BREAKFAST

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Special dietary / Vegetarian / Vegan options must be pre-booked

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POST-WEDDING BUFFET BREAKFAST

Served in the Doddington Restaurant - entry through the Cafe courtyard

- Minimum guest numbers of 15 adults
- Maximum guest numbers 42
- Only available at 9:30am sharp & the room closing at 11am

FULL ENGLISH BREAKFAST BUFFET

Scrambled free range eggs, rasher of grilled Lincolnshire smoked bacon, Lincolnshire sausage, black pudding, grilled tomato, sautéed field mushrooms, baked beans

VEGETARIAN BREAKFAST

Flat mushroom, grilled tomato, wilted spinach, sauté potatoes, avocado & choice of eggs (poached, scrambled or fried) served with toast (white, brown or mixed) **(GFOA)**

VEGAN BREAKFAST

As above (without eggs)

ALL SERVED WITH

Brown & white toast & Doddington preserves

Fresh orange juice, breakfast, fruit & herbal tea & freshly brewed coffee