



DODDINGTON HALL WEDDINGS

2025

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 £11,000 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:

£150 PER PERSON, TO INCLUDE:

- Prosecco & 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 £11,000 for a minimum of 60 guests (includes the Coach House venue fee and all of the above)

PEAK SEASON

APRIL / MAY / SEPT / OCT:

Tuesday £2,000
Thursday £3,000
Saturday £4,000

JUNE / JULY / AUG:

Tuesday £3,000
Thursday £3,000
Saturday £4,000

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

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



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.

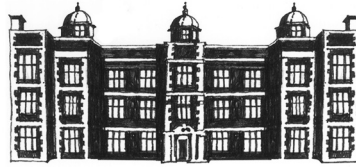
› Natural ventilation and low energy appliances are used wherever we can.

› 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.

CANAPÉS

£12 PER PERSON

(V) Vegetarian

(VEGAN) Free from animal products

(VEGANOA) Vegan option available

(GF) Gluten free

(GFOA) Gluten free option available

(NF) Nut free

(NFOA) Nut free option available

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PLEASE CHOOSE 4 TYPES

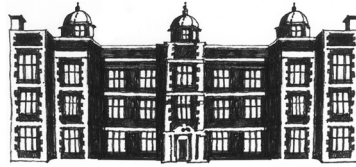
Minimum of 4 per person

SERVED WARM

- **Hambleton's Lincolnshire sausage**, wholegrain mustard & Doddington honey **(NF / GFOA)**
- **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 Hodmedod's carlin peas, 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 £85 PER PERSON

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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)**

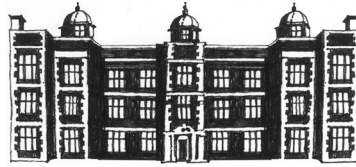
Seasonal KG vegetable soup (V, GFOA, VEGANO, NF)

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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THREE COURSE WEDDING BREAKFAST MENU

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MAINS

Duo of Doddington herd Lincoln Red beef

Grilled sirloin, onion crumb, slow cooked brisket & shallot pithivier & caramelised onion puree **(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.

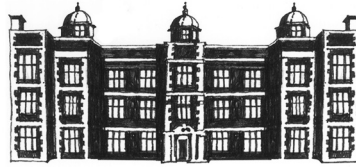
Sweet potato & KG herb gnocchi

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



DODDINGTON HALL WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU £85 PER PERSON

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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)**

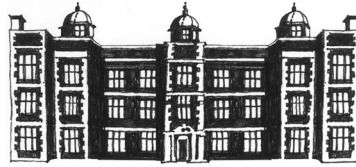
Rhubarb panna cotta

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

£30 PER PERSON

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Menus are subject to change

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)**

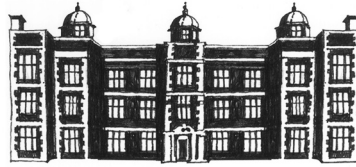
DESSERT

Fancy ice cream **(VEGANO)**

Chocolate brownie

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

The children's menu is suitable for smaller children between the ages of 2-12yrs



DODDINGTON HALL WEDDINGS

BBQ SHARING FEAST

£85 PER PERSON

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Menus are subject to change

SERVED TO YOUR TABLE AS A SHARING FEAST

PLEASE CHOOSE 2 MAIN COURSE ITEMS FROM THE BELOW

MAIN COURSE

Doddington herd Lincoln Red côte de boeuf (GF, NF)

Roasted cherry tomatoes, watercress salad

Smoked pulled brisket of Doddington herd Lincoln Red beef

Charred baby gem, confit tomatoes

Doddington herd Lincoln Red beef

Slow cooked in beetroot & pomegranate juice, shredded & served topped with cinnamon & cumin golden onions, rocket and pomegranate seeds

Gochujang chicken thighs

Souvlaki lamb chops

Feta & pomegranate

Maple glazed rare breed Lincolnshire pork sausage

Sticky pork belly bites

Honey & sesame

Pork tenderloin

Stuffed with mushroom & spinach wrapped in pancetta

OR OUR SPECIAL DIETARY ALTERNATIVES:

BOTH OF THE BELOW OPTIONS ARE SERVED INDIVIDUALLY PLATED

Teriyaki tofu & mushroom skewers **(VEGAN, GF, NF)**

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

SERVED WITH

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

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

BBQ cauliflower wings, spring onions **(VEGAN, GF, NF)**

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

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

Doddington slaw **(GF, NF)**

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



DODDINGTON HALL
WEDDINGS

B B Q S H A R I N G F E A S T
£85 PER PERSON

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Menus are subject to change

DESSERT

PLEASE CHOOSE 1 DESSERT FOR ALL GUESTS

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 compote **(NF)**

Crème brûlée

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

Dark chocolate & Rumcat spiced rum torte

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

Caramelised KG orchard apple parfait

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

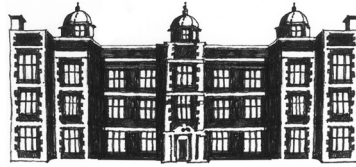
Rhubarb panna cotta

Rich British cream, KG rhubarb compote **(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

EVENING CHEESE & CHARCUTERIE TABLE £25 PER PERSON

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Menus are subject to change

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)

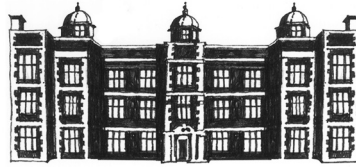
The mature Cheddar is wrapped in a distinctive black wax, helping the cheese retain the soft, creamy texture whilst maintaining its classification as a firm cheese.

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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Menus are subject to change

EVENING LIGHT BITES

£15 PER PERSON

Hambleton's Lincolnshire sausage baps

EVENING SPICED JOINTS

£25 PER PERSON

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

Berberie 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

£25 PER PERSON

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

£25 PER PERSON

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

£25 PER PERSON

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

WINE LIST

Small but perfectly formed, our wine list contains a selection of wines, sparkling wines & champagne and drinks 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 from our Sommelier at Liberty Wines, London or our local drinks supplier Small Beer Ltd.

WHITE WINE

2022 PINOT GRIGIO, CA' DI ALTE, VENETO, ITALY

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. 13%. Grapes Pinot Grigio, Pinot Gris.

2021 CASABLANCA SAUVIGNON BLANC, MONTES CLASSIC SERIES, CHILE

Aromas of fresh citrus, like lime and pink grapefruit, accompanied by notes of pineapple and fresh white peach. The wine is fresh and entertaining with a long finish that is very much in line with its expression on the nose. 13%. Grape: 100% Sauvignon Blanc.

2021 CHARDONNAY, 16 STOPS, SOUTH AUSTRALIA

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. 13.5%. Grapes: Chardonnay & Riesling.

2022 MARLBOROUGH SAUVIGNON BLANC, RIBBONWOOD, NEW ZEALAND

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. 13%. Grape: 100% Sauvignon Blanc.

2021 'SENTIDIÑO' RÍAS BAIXAS ALBARIÑO, BODEGAS GALLEGAS, GALICIA, SPAIN

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. 12.5%. Grape: 100% Albariño/Alvarinho.

2021 'LUGARARA' GAVI DI GAVI, LA GIUSTINIANA, PIEMONTE, ITALY

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. 13%. Grape: 100% Cortese.

ROSÉ WINE

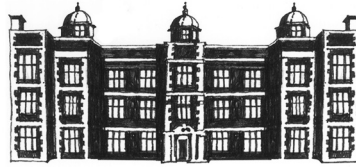
2022 'R' ROSATO, ALPHA ZETA, VENETO, ITALY

This wine is pale pink in colour with fresh aromas of strawberries and red cherry, complemented by subtle floral notes. The wine is dry on the palate, with a vibrant red fruit character and a slightly mineral finish. 12.5%. Grapes: Corvina/Corvinone, Merlot, Rondinella.

2021 'CUVÉE ALEXANDRE' COTEAUX D'AIX-EN-PROVENCE ROSÉ, CHÂTEAU BEAULIEU, FRANCE

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. 12.5% Grapes: Grenache/Garnacha, Cabernet Sauvignon, Cinsault.

Doddington Hall reserves the right to substitute for a similar quality should circumstances demand. Vintages updated regularly. The above prices are subject to supplier increases.



DODDINGTON HALL WEDDINGS

WINE LIST

RED WINE

2021 MERLOT/CORVINA, PONTE PIETRA, VENETO, ITALY

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. 12%. Vegetarian, Vegan. Grapes: Merlot, Corvina/Corvinone.

2021 SHIRAZ, 16 STOPS, SOUTH AUSTRALIA

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. 14%. Vegetarian, Vegan. Grape: 100% Syrah/Shiraz.

2020 CHIANTI, MEDICEO, TUSCANY, ITALY

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. 13%. Vegetarian, Practising Biodynamic, Practising Organic, Vegan. Grapes: Sangiovese, Canaiolo, Colorino.

2021 MENDOZA MALBEC, FINCA FLICHMAN MISTERIO, ARGENTINA

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. 13.5%. Grape: 100% Malbec.

2019 BORDEAUX SUPÉRIEUR, CHÂTEAU DES ANTONINS, FRANCE

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. 13%. Sustainable, Vegetarian, Vegan. Grapes: Merlot, Cabernet Sauvignon, Cabernet Franc.

2017 'COTO DE IMAZ' RIOJA RESERVA, EL COTO, SPAIN

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. 13.5%. Grape: 100% Tempranillo.

CHAMPAGNE & SPARKLING WINE

NV PROSECCO SPUMANTE EXTRA DRY, CA' DI ALTE, VENETO, ITALY

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. 11.5%. Grape: 100% Glera.

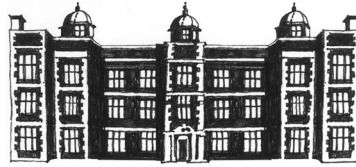
2018 CLASSIC CUVÉE BRUT, RATHFINNY WINE ESTATE, SOUTHERN ENGLAND

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. 12%. Grapes: Pinot Noir, Chardonnay, Meunier.

NV ESSENTIEL CUVÉE RÉSERVÉE EXTRA BRUT, PIPER-HEIDSIECK, CHAMPAGNE, FRANCE

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. 12%. Grapes: Pinot Noir, Meunier, Chardonnay.

Doddington Hall reserves the right to substitute for a similar quality should circumstances demand. Vintages updated regularly. The above prices are subject to supplier increases.



DODDINGTON HALL WEDDINGS

DRINKS RECEPTION

We can offer a variety of options for your drinks reception.

We recommend you keep it simple, the most popular choice is a mix of Prosecco and bottled beer. Add to this jugs of refreshing, non-alcoholic, Elderflower & Kitchen Garden Mint fizz to guarantee all guests are catered for.

Alternatively, you can opt for Pimms and beer, all Pimms, or all Prosecco!

WINE priced by the bottle (5 glasses per bottle)

PROSECCO per bottle (5 glasses per bottle)

CHAMPAGNE per bottle (5 glasses per bottle)

PIMMS per glass

PROSECCO COCKTAIL per glass - Bellini, Kir Royale

CHAMPAGNE COCKTAIL per glass - Bellini, Kir Royale

BOTTLED LAGER per bottle - Birra Moretti, Estrella, Corona & fresh lime

LARGE SPIRIT & MIXER per glass

PREMIUM SPIRIT & MIXER per glass

ELDERFLOWER & KITCHEN GARDEN MINT FIZZ (5 glasses per jug)

COUPLES COCKTAILS

There is also the opportunity for you to create a bespoke 'Bride & Groom' cocktail which can be served at the bar. Please take a look at our suggested selection below.

We can help guide you with this in the run up to your wedding.

ESPRESSO MARTINI

Espresso, coffee liqueur, vodka & simple syrup, garnished with coffee beans

APEROL SPRITZ

Aperol, Prosecco & soda, garnished with fresh orange

PORNSTAR MARTINI

Vanilla vodka, Passoã, passion fruit & lime juice, garnished with fresh passion fruit

MOJITO

White rum, sugar, lime juice & soda water, garnished with Kitchen Garden mint

MOSCOW MULE

Vodka, ginger beer & lime juice, garnished with fresh lime & Kitchen Garden mint

LONG ISLAND ICED TEA

Vodka, tequila, light rum, triple sec, gin & a splash of cola, garnished with a slice or wedge of lime

DARK & STORMY

Dark rum, ginger beer, lime juice & simple syrup, garnished with a slice of lime



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.

(V) Vegetarian

(VEGAN) Free from animal products

(VEGANO) Vegan option available

(GF) Gluten free

(GFOA) Gluten free option available

(NF) Nut free

(NFOA) Nut free option available

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

Menus are subject to change

PRE-WEDDING EVENING DINING

£25 PER PERSON (£12 PER CHILD)

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

Must be pre-booked and pre-paid.

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

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POST-WEDDING BUFFET BREAKFAST

£18 PER PERSON (£10 PER CHILD)

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