

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.

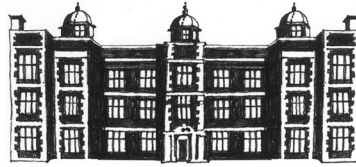
› Natural ventilation and low energy appliances are used wherever we can.

› 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

(V) Vegetarian

(VEGAN) Free from animal products

(VEGANO) Vegan option available

(GF) Gluten free

(GFOA) Gluten free option available

(NF) Nut free

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PLEASE CHOOSE 4 TYPES

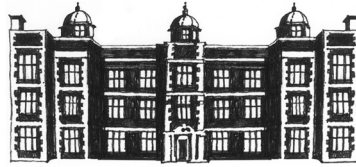
Minimum of 4 per person

SERVED WARM

- **Hambleton's Lincolnshire sausage**, wholegrain mustard & Doddington honey **(NF / GFOA)**
- **Doddington herd Lincoln Red sirloin of beef**, triple cooked chip, béarnaise sauce **(NF, GF)**
- **Yorkshire pudding**, Doddington herd Lincoln Red beef, horseradish **(NF)**
- **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)**
- **Doddington gin cured smoked salmon**, citrus aioli, toasted English muffin **(NF, GFOA)**
- **Salted Doddington herd Lincoln Red beef**, sauerkraut slaw, puff pastry **(NF, GFOA)**
- **Parmesan & black pepper shortbread**, KG beetroot, whipped goat's cheese **(NF)**
- **Hummus**, roasted Hodmedod's carlin peas, dukkah, Melba toast **(VEGAN, GFOA)**
- **Bruschetta of semi-dried tomato & olive**, micro basil **(VEGAN, GFOA, NF)**
- **Wild mushroom tartlet**, foraged wild garlic **(VEGAN, GFOA, NF)**
- **Smoked chicken & tarragon profiterole**, KG herbs **(NF)**
- **Mackerel pâté**, KG apple, Melba toast **(GFOA, NF)**



DODDINGTON HALL WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU

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STARTERS

Doddington woodland pheasant scotch egg

Quail egg, KG celeriac slaw, KG chive mayonnaise, pancetta crisp & Lincolnshire rapeseed oil **(GFOA, NF)**

Doddington honey grilled goat's cheese

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

Doddington Gin & 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)**

KG bean cassoulet

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

Lincolnshire asparagus (seasonal)

Dressed asparagus tips, caramelised onion tarte tatin, roasted cashew nuts & micro rocket **(VEGAN, NFOA)**

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

Heritage tomato gazpacho

KG heritage tomato, KG basil oil, micro basil, Welbeck focaccia croutons **(VEGAN, NF, GFOA)**

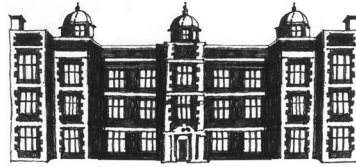
Seasonal KG vegetable soup (V, GFOA, VEGANO, NF)

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 crisps & truffle oil

All of the above served with Welbeck Bakehouse artisan breads & flavoured butter



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MAINS

Duo of Doddington herd Lincoln Red beef

Grilled sirloin, onion crumb
Slow cooked brisket & shallot pithivier
Caramelised onion purée & port jus **(GFOA, 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.

English free range chicken breast, confit leg wrapped in Parma ham

Braised & crispy leeks, Madeira jus **(GF, NF)**

Roasted rack of Lincolnshire lamb

KG broad bean, pea & marjoram fricassée, 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, KG herb noisette potatoes, KG fennel & foraged wild garlic hollandaise **(GF, NF)**

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

Roasted aloo gobi pithivier

Coconut spiced dauphinoise & roasted carrot, crispy bhaji shallots, micro coriander **(VEGAN, NF)**

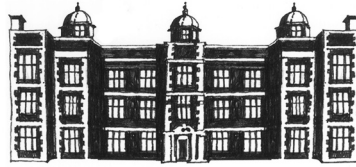
Sweet potato & KG herb gnocchi

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

5 spice king oyster mushroom

KG celeriac & herb rosti, carrot & ginger purée, garlic, chilli & sesame roasted KG bok choy **(VEGAN, GF, NF)**

*All of the above served with sharing bowls of:
Seasonal KG vegetables & potatoes*



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DESSERTS

Sticky toffee pudding

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

Chocolate brownie

Caramelised white chocolate, chocolate soil, white chocolate ice cream

KG raspberry & white chocolate cheesecake

KG raspberries, poppy & 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 & whiskey torte

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

Caramelised KG orchard apple parfait

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

KG fruit bavarois

Berry compôte, brandy snap

SPECIAL DIETARY DESSERTS

Chocolate brownie

Honeycomb, cocoa nib tuile, raspberry gel, vanilla ice cream **(VEGAN, GF, NF)**

Spiced rum baba

Lincolnshire spiced Rum Cat, roasted peach with KG thyme, maple & nut granola, blood peach sorbet **(VEGAN, NFOA)**

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



CHILDREN'S MENU

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PLEASE CHOOSE 1 FOR ALL FROM THE BELOW

STARTERS

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

Vegetable crudité & 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, vanilla 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

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SERVED TO YOUR TABLE AS A SHARING FEAST

MAINS COURSE

PLEASE CHOOSE 2 DISHES FROM THE BELOW

Doddington herd Lincoln Red côte de boeuf

Roasted cherry tomatoes, watercress salad, chimichurri **(GF, NF)**

Doddington herd Lincoln Red pulled beef

Slow cooked in beetroot & pomegranate juice, shredded & served topped with cinnamon & cumin golden onions, rocket & pomegranate seeds **(GF, NF)**

Maple glazed rare breed Lincolnshire pork sausage

Honey & sesame pork belly bites **(GF)**

KG lemon & herb chicken skewers **(GF)**

Sticky chipotle barbeque chicken skewers **(GF)**

Souvlaki lamb chops, crumbled feta **(GF)**

Spiced lamb kofta, tzatziki

SERVED WITH ALL OF THE BELOW SIDES

Roasted KG vegetable spiced cous cous

Roasted carlin peas, cucumber raita

Doddington slaw

Roasted new potatoes

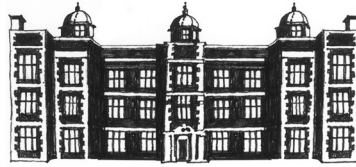
KG Rosemary & garlic rock salt and KG herbs

KG mixed leaf salad

Doddington honey & mustard dressing

Freshly baked Welbeck Bakehouse sourdough

KG herb & confit garlic butter



DODDINGTON HALL
WEDDINGS

BBQ SHARING FEAST

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(VEGANOAO) *Vegan option available*

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(GFOA) *Gluten free option available*

(NF) *Nut free*

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SPECIAL DIETARY SHARING FEAST MENU

INDIVIDUALLY PLATED (GF, NF, V, VEGAN)

Cauliflower wings

Tossed in smoky bbq sauce & spring onions

Teriyaki tofu & mushroom skewers

KG herb falafel

Roasted KG vegetable spiced quinoa

Roasted new potatoes

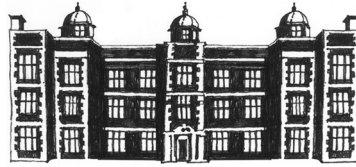
KG rosemary, garlic rock salt & herbs

KG mixed leaf salad

Vinaigrette dressing

Freshly baked bread (GF, VEGANOAO)

KG herb & confit garlic butter



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DESSERT

PLEASE CHOOSE 1 DESSERT FOR ALL GUESTS

Sticky toffee pudding

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

Chocolate brownie

Caramelised white chocolate, chocolate soil, white chocolate ice cream

KG raspberry & white chocolate cheesecake

KG raspberries, poppy & 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 & whiskey torte

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

Caramelised KG orchard apple parfait

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

KG fruit bavarois

Berry compôte, brandy snap

SPECIAL DIETARY DESSERTS

Chocolate brownie

Honeycomb, cocoa nib tuile, raspberry gel, vanilla ice cream **(VEGAN, GF, NF)**

Spiced rum baba

Lincolnshire spiced Rum Cat, roasted peach with KG thyme, maple & nut granola, blood peach sorbet **(VEGAN, NFOA)**

*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, 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 'STREET FOOD' LIGHT BITES

PLEASE CHOOSE ONE DISH FROM THE BELOW FOR ALL GUESTS

Shredded pork bao buns

Spring onion, cucumber, hoisin, toasted sesame seeds **(VEGANO)**

Bratwurst sausage

Hot dog bun, KG sauerkraut, mustard, KG ketchup **(GFOA, VEGANO)**

Chicken & chorizo loaded fries

Just Jane cheddar cheese, spring onions, sriracha mayo **(GF, VEGANO)**

Doddington herd Lincoln Red beef chilli nachos

Just Jane cheddar cheese, KG tomato salsa, sour cream **(GFOA, VEGANO)**

Pulled pork gyros

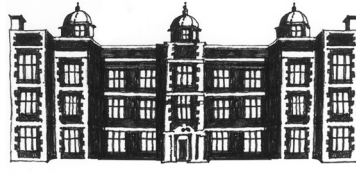
Flatbread, red cabbage, KG tomato, tzatziki **(GFOA, VEGANO)**

Filled potato skins

Aloo gobi, crispy bhaji shallots **(GF, VEGAN)**

Hambleton's Lincolnshire sausage baps

Welbeck Bakehouse milk bun, brown sauce or KG ketchup **(GFOA, VEGANO)**



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EVENING SPICED JOINTS

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)

Vegan burger

Baby gem, onions & tomato, KG ketchup **(VEGAN, GFOA, NF)**

SERVED WITH

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

KG herb stuffing **(NF)**

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

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

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

EVENING HOG ROAST

Subject to availability at time of booking – Minimum 100 covers

Succulent rare breed pork

Carved from the spit & served into freshly baked rolls

Crispy crackling, stuffing, apple & BBQ sauce, freshly baked rolls **(GFOA)**

Vegetarian/Vegan sausages (V, VEGAN, GFOA)

*Lincolnshire homebred and reared pedigree Berkshire and 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.*



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

Must be pre-booked and pre-paid.

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