

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.

Doddington Hall reserves the right to substitute for a similar quality should circumstances demand. Prices in this package are subject to increases.

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**

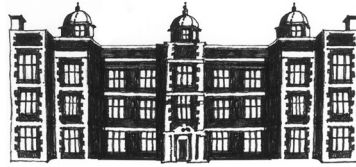
**OPTION OF WEDDING COUPLE PHOTOS IN HALL
(IF NOT USING FOR CEREMONY) £200, MAX. 1 HOUR**

LINCOLNSHIRE LIFE MAGAZINE

TASTE *Of* Excellence

FOOD & DRINK AWARDS 2022

★ WINNER ★
BEST WEDDING VENUE



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.

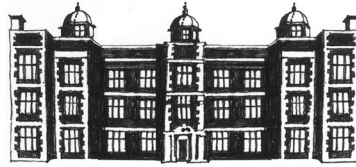
› Natural ventilation and low energy appliances are used wherever we can.

› 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

(VEGANO) Vegan option available

(GF) Gluten free

(GFOA) Gluten free option available

(NF) Nut free

(NFOA) Nut free option available

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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, 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 £85 PER PERSON

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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)**

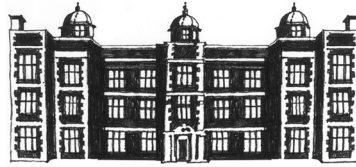
Seasonal KG vegetable soup (V, GFOA, VEGANO, NF)

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



DODDINGTON HALL WEDDINGS

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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)**

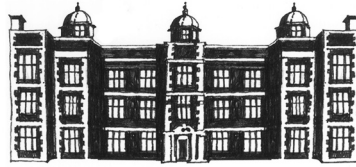
Sweet potato & KG herb gnocchi

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*



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

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

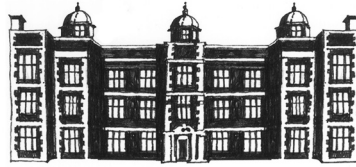
Chocolate brownie

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

CHILDREN'S MENU

£30 PER PERSON

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PLEASE CHOOSE 1 FOR ALL FROM THE BELOW

STARTERS

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

Vegetable crudité's & 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 £85 PER PERSON

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Menus are subject to change

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

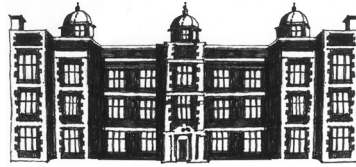
KG Rosemary & garlic rock salt and KG herbs

KG mixed leaf salad

Doddington honey & mustard dressing

Freshly baked Welbeck Bakehouse sourdough

KG herb & confit garlic butter



DODDINGTON HALL WEDDINGS

BBQ SHARING FEAST £85 PER PERSON

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Menus are subject to change

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

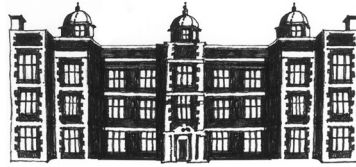
KG rosemary, garlic rock salt & herbs

KG mixed leaf salad

Vinaigrette dressing

Freshly baked bread (GF, VEGANO)

KG herb & confit garlic butter



DODDINGTON HALL WEDDINGS

BBQ SHARING FEAST £85 PER PERSON

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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

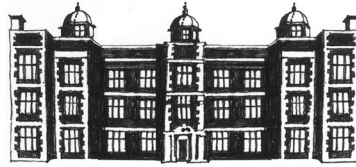
Chocolate brownie

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 £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, 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 'STREET FOOD' LIGHT BITES £15 PER PERSON

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

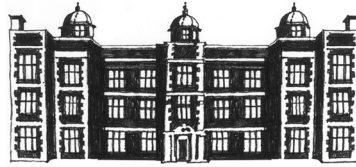
Flatbread, red cabbage, KG tomato, tzatziki **(GFOA, VEGANO)**

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

£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)

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

£25 PER PERSON

Subject to availability at time of booking – Minimum 100 covers

Succulent rare breed pork

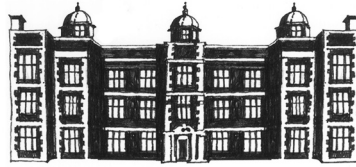
Carved from the spit & served into freshly baked rolls

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.*



DODDINGTON HALL WEDDINGS

WINE LIST 2025

ALL PRICES INCLUSIVE OF VAT

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 **£23**

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 **£23**

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 **£23**

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 **£25**

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 **£28**

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 **£30**

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

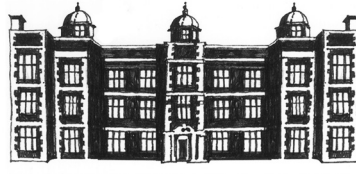
2022 'R' ROSATO, ALPHA ZETA, VENETO, ITALY **£23**

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 **£27**

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 accurate for our 2024 package and are subject to increases thereafter.



DODDINGTON HALL WEDDINGS

WINE LIST

RED WINE

2021 MERLOT/CORVINA, PONTE PIETRA, VENETO, ITALY **£23**

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 **£23**

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 **£25**

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 **£23**

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 **£25**

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 **£30**

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 **£30**

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.

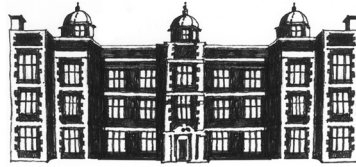
2018 CLASSIC CUVÉE BRUT, RATHFINNY WINE ESTATE, SOUTHERN ENGLAND **£50**

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 **£60**

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.

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DODDINGTON HALL WEDDINGS

DRINKS RECEPTION

Served in the Walled Garden of the Elizabethan Coach House, after the ceremony & photographs, by our friendly team. Simply choose the quantity and selection of drinks. We are happy to provide guidance. We find 1-2 drinks per guest works well during this time. We've included some of the popular choices below. We welcome your ideas and will be very happy to chat through additional options.

SPRITZ COCKTAIL DRINKS RECEPTION

Upgrade your drinks reception drinks to our spritz menu.

PROSECCO & BEERS MIX

This is our most popular guest choice for a drinks reception. It's a 50/50 split of our prosecco and the below bottled beers.

PROSECCO

NV PROSECCO SPUMANTE EXTRA DRY, CA' DI ALTE, VENETO, ITALY (5 glasses per bottle) £30

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.

BOTTLED BEERS £5 EACH

Birra Moretti 330ml 4.6%
Corona & Fresh Lime 330ml 4.5%
Peroni Nastro Azzurro 330ml 5%
Peroni Nastro Azzurro Stile Capri Lemon 330ml 4.2%
Peroni Nastro Azzurro Gluten Free 5%

WINE

Your choice from our wine list, priced by the bottle.

CHAMPAGNE

Your choice from our wine list, priced by the bottle (5 glasses per bottle).

SUMMER PIMMS £8

Summer Pimms & lemonade with fresh strawberry, orange, cucumber & Kitchen Garden mint.

NON-ALCOHOLIC ALTERNATIVES

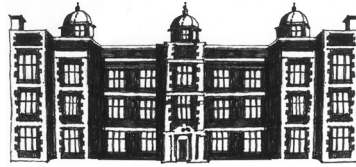
It's a good idea to have some non-alcoholic options for guests unable/not wishing to drink alcohol. Simply choose the quantity of drinks and choice/s. We'll also supply complimentary iced water and Belvoir fruit squash for children during this time.

ELDERFLOWER FIZZ £6

Belvoir elderflower cordial paired with Fever-Tree White Grape & Apricot Soda, fresh lemon wheel & Kitchen Garden mint.

G&T £8

Whitley Neill Rhubarb & Ginger alcohol-free 0.0% gin. Paired with Fever-Tree Indian Tonic, fresh orange wheel.



DODDINGTON HALL WEDDINGS

SPRITZ COCKTAILS

The spritz menu options are priced per glass, served with ice and a fresh fruit garnish. They're very popular with guests & look great too.

SPRITZ COCKTAIL HOUR

Why not include a spritz cocktail hour from the end of your wedding breakfast as you transition into the evening reception.

£8 PER GLASS

Aperol Spritz

An Italian wine-based cocktail, Aperol, prosecco & soda water, fresh orange wheel

Elderflower & White Grape Spritz

St Germain Liquor paired with Fever-Tree White Grape & Apricot Soda with fresh lemon wheel

Prosecco Spritz

Prosecco paired with Fever-Tree White Grape & Apricot Soda with fresh lemon wheel

Sloe Spritz

Sloe gin paired with Fever-Tree White Grape & Apricot Soda with fresh Kitchen Garden mint

Vodka Spritz

Vodka paired with Fever-Tree Italian Blood Orange Soda & fresh orange wheel

Lazy Margarita

Tequilla paired with Fever-Tree Mexican Lime Soda, fresh lime wheel & Kitchen Garden chilli

Summer Pimms

Summer Pimms with lemonade, fresh strawberry, orange, cucumber & Kitchen Garden mint

NON-ALCOHOLIC

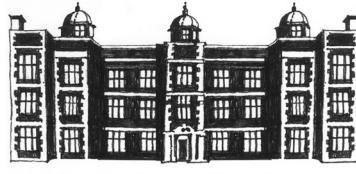
£6 PER GLASS

Elderflower Fizz

Belvoir elderflower cordial paired with Fever-Tree White Grape & Apricot Soda, fresh lemon wheel & Kitchen Garden mint

G&T

Whitley Neill Rhubarb & Ginger Alcohol-Free 0.0% gin paired with Fever-Tree Indian Tonic, fresh orange wheel



DODDINGTON HALL WEDDINGS

COUPLES COCKTAILS

There is also the opportunity for you to create bespoke 'Couples Cocktails' which your guests can purchase at the bar. Once your choices are confirmed we are happy for you to print a bespoke cocktail menu for us to display at the bar. We can help guide you with this in the run up to your wedding.

£12.50 PER GLASS

PLEASE CHOOSE TWO FROM THE BELOW

Espresso Martini

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

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

DRINKS USEFUL INFORMATION

BAR TABS

If you, or a relative, would like to put an amount of money behind the bar for your guests we are happy to offer this to you. We can run a tab throughout the wedding or start at evening guest arrival at 7pm and into the evening. Both are available with a limit set by you. Once the limit is reached we will ask you if you'd like to continue or finish the tab. We will only charge for what is consumed and ask for your card details to set up the tab with payment processed before leaving. We are experts at managing bar tabs and are able to put conditions on guests' purchases to ensure your wonderful gesture goes further. We can limit the offer to soft drinks, glass of wine, single spirit and mixer, bottled and draught ales, beers and ciders. No doubles, shots, bottles of wine or champagne.

CORKAGE

Unfortunately we do not offer corkage. We do not permit consumption of additional drinks that have not been sourced and purchased from the Coach House. Any alcohol brought onto the premises that has not been purchased from the venue will be confiscated until closing time.

CAN WE HAVE ALCOHOL FOR TABLE FAVOURS?

Alcohol drink favours are looked at on a case by case basis. You are able to provide 1 per person comprising of small, pre-filled 25cl bottles for guests to take home and consume.

ALCOHOL GIVEN AS GIFTS DURING THE RECEPTION

Bottles of spirits etc. We do not allow the consumption of alcohol given as gifts during a wedding. This must be stored for guests to take home and consume.

HOW DO WE TELL YOU WHAT DRINKS WE WANT & HOW MANY?

We will provide a simple spreadsheet for you to add your choices and quantities when we invite you to the final planning meeting. We are happy to offer help and advice on quantities.

WHAT DOES AN EXAMPLE OF WEDDING DAY DRINKS LOOK LIKE?

We do not offer the service of alcoholic drinks until after the ceremony and photographs. No drinks can be served in the Hall itself or in the Hall grounds.

Guest Reception Drink

1 or 2 per person served in the Garden Room or private Walled Garden of the Elizabethan Coach House.

Bar

Open from the start of guest drinks reception. We will only close the bar for short periods at important times so that you have complete guest focus. The bar will close at guest wedding breakfast seating until after the couple are announced into the room, during speeches and at first dance.

Table Drinks

We recommend ½ bottle of wine per person. We provide you with a planner for you to allocate your wine menu choices and number of bottles per table. We are happy for you to choose wines to suit your guests' tastes. Complimentary jugs of iced water and Belvoir cordial for the children replenished throughout your wedding breakfast.

Toast Drinks

Should you choose to do speeches before dining we will pre-pour your choice of prosecco or champagne just before inviting guests to be seated. Should you do speeches after dining your prosecco or champagne will be poured before speeches commence, along with offering your guests a choice of tea or coffee, served with handmade petit fours.

Spritz 'Cocktail Spritz'

The ideal time to offer your guests a refreshing spritz cocktail would be either 6pm to 7pm for your day guests, or 6.30pm to 7.30pm to include an arrival drink for your evening guests.

Bar

Last orders is 11.20pm with the bar closing at 11.30pm sharp.



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

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

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