



DODDINGTON HALL WEDDINGS

2027 / 2028

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 the elements of your special day. Catering, drinks and civil ceremony in either the Long Gallery of the Hall or the Garden Room and Secret Garden of the Elizabethan Coach House along with a 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 £12,000 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.

Please contact Justine:
justine@doddingtonhall.com
for available dates and further details

This inclusive package is an example of what you would expect to pay for food, drinks and entertainment if you included the following:

£168 PER PERSON

Based on package of 60 guests 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
- Bottles of iced water
- Evening food
- Evening house disco
- Wedding co-ordinator dedicated to your wedding

OFF PEAK PACKAGE

For a minimum of 60 guests

(includes the Coach House venue fee and all of the above)

JAN–FEB £11,000

MAR, APR & OCT £12,000

COACH HOUSE VENUE HIRE FEE

MAY / SEPT

Tuesday £2,100

Thursday £3,100

Saturday £4,200

JUNE / JULY / AUG

Tuesday £2,600

Thursday £3,100

Saturday £4,200

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

**ALL EVENING PARTIES MUST INCLUDE FOOD FROM OUR
EVENING MENUS. WE DO NOT OFFER EVENING PARTIES
WITHOUT CATERING.**



OUR PHILOSOPHY

At Doddington Hall we proudly showcase seasonal produce from our estate and trusted local suppliers.

Kitchen Garden & Estate Produce

Located just a stone's throw from the Hall, the walled Kitchen Garden provides abundant fresh produce that shapes our menus and reduces food miles. Organic and no dig techniques, crop rotation and natural pest control ensure high yields without chemical fertilisers or pesticides.

We grow a wide range of seasonal fruit, vegetables and herbs including rhubarb, beetroot, kale, leeks, purple sprouting broccoli, tomatoes, squash, figs and much more. We also offer our own Doddington honey and foraged wild garlic. Beyond the estate, we seek out the best local growers and producers from Lincolnshire and surrounding counties.

Reared on the Estate

Pasture-fed beef, pheasant, partridge, pigeon, rabbit and wild venison are all produced here with care for quality and sustainability.

Lincoln Red Cattle

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.

SUSTAINABILITY

We are determined to be as environmentally friendly as possible, considering our impact on tomorrow as well as today.

- ▶ The Hall, cafés, restaurants, 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 of Catering who can help tailor the menu based on your likes and dislikes.

From here, we will invite you to our tasting evening where you can enjoy a number of dishes from the seasonal menus.

Please make us aware of any allergies or special dietary requirements.

CANAPÉS

£16 PER PERSON

PLEASE CHOOSE 4 TYPES

Minimum of 4 per person

SERVED WARM

- **Hambleton's Lincolnshire sausage**, ale 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 char sui pork belly**, toasted sesame & spring onions **(GF, NF)**
- **Lightly cured cod cheek in beer batter**, pea & KG lovage purée **(NF)**
- **KG chilli & shallot bhaji**, mango yoghurt dip, nigella seeds **(VEGANOVA, NF, GF)**
- **Smoked haddock & dill fishcake**, cajun tartare **(NF)**
- **Cote Hill Red cheese rarebit**, cheese scone **(V)**
- **Spiced lamb bonbon**, smoked KG aubergine purée **(NF)**

SERVED COLD

- **Doddington Estate roe deer tartare**, pickled blackberry & crispy beetroot, 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)**
- **Black sesame & pink peppercorn shortbread**, KG pickled beetroot, whipped feta **(NF, VEGANOVA)**
- **Garden herb hummus**, Hodmedod's carlin peas, dukkah, KG carrot top chimmichurri flatbreads **(VEGAN, GFOA)**
- **Bruschetta of semi-dried tomato**, KG rosemary focaccia, micro basil **(VEGAN, GFOA, NF)**
- **Wild mushroom tartlet**, foraged wild garlic **(VEGAN, GFOA, NF)**
- **Smoked Lincolnshire Poacher cheese straw**, KG heritage tomato ragu **(NF)**
- **Cured salmon sushi rolls**, pickled ginger, soy sauce, wasabi mayo **(GF, NF)**

(V) Vegetarian

(VEGAN) Free from animal products

(VEGANOVA) 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



DODDINGTON HALL
WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU

£95 PER PERSON

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STARTERS

Doddington woodland pheasant scotch egg

KG celeriac slaw, Parma ham, KG chive mayonnaise & 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 & dressed cucumber salad, torn focaccia croutons, KG micro leaves **(GFOA, NF)**

Chicken liver pâté

Toasted KG herb brioche, Madeira gel, pickled red onions & KG salad leaves **(GFOA, NF)**

Doddington wild venison loin

Caramelised KG parsnip, parsnip purée, pickled KG blackberries, cocoa nib tuile

KG bean cassoulet

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

Caramelised Roscoff onion tarte tatin

Dressed asparagus tips, roasted cashew nuts & micro rocket **(VEGAN, NFOA)**

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 Vine's Bakery artisan flavoured breads & KG herb butter



DODDINGTON HALL WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU

£95 PER PERSON

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MAINS

Duo of Doddington herd Lincoln Red beef

Malt glazed sirloin & slow cooked brisket
KG Jerusalem artichoke purée & crisps, roasted KG carrot, beer 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, KG sweetcorn salsa & purée, chicken skin popcorn, chicken jus **(GF, NF)**

Roasted loin of Lincolnshire lamb

Spiced lamb bonbon, harissa & tomato sauce, smoked aubergine

Lincolnshire lamb in its second spring or summer. Extra time on pasture allows it to tender & develop a richer and fuller flavour

Duo of Lincolnshire pork

Slow cooked pork belly & pressed shredded rib, KG orchard apple, stout mustard & pork jus **(NF, GF)**

Market fish

KG crispy agretti, KG herb noisette potatoes, KG fennel oil, Doddington Champagne & clam sauce **(GF, NF)**

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

Doddington Estate roe deer Wellington

Wild mushroom, summer truffle, potato purée & game jus **(NF)**

Roasted duck breast

Crispy shredded duck leg, KG kimchi, fermented KG plum **(NF)**

Ratatouille

KG heritage tomato, KG Courgettes, Vine's Bakery focaccia **(VEGAN, GFOA, NF)**

Sweet potato & KG herb gnocchi

KG squash purée, toasted pine nuts, watercress, KG root vegetable crisps, herb oil **(VEGAN, GF, NFOA)**

All of the above served with sharing bowls of seasonal KG vegetables & potatoes



DODDINGTON HALL
WEDDINGS

THREE COURSE WEDDING BREAKFAST MENU

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DESSERTS

Spiced rum baba

Lincolnshire spiced rum, roasted peach with KG thyme, maple granola, blood peach sorbet **(VEGAN, NF)**

Caramelised KG orchard apple parfait

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

White chocolate cheesecake

Lincoln Snowdrop cheese, citrus & fennel pollen, Doddington Gin marmalade **(NF)**

Dark chocolate & whiskey torte

Cocoa nib, cherry cream **(NF)**

Plum & woodruff panna cotta

KG plum, foraged woodruff, borage honey shortbread **(NF, GFOA)**

Glazed citrus tart

Elderflower Italian meringue, KG fruits & foraged berries **(NF)**

Chocolate brownie

Salted caramel, hazelnut, caramelised chocolate crumb, white chocolate ice cream

Sticky toffee pudding

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

Crème brûlée

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

SPECIAL DIETARY DESSERT

Chocolate brownie

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

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



DODDINGTON HALL
WEDDINGS

CHILDREN'S MENU

£40 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

£95 PER PERSON

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SERVED TO YOUR TABLE AS A SHARING FEAST

PLEASE CHOOSE 2 DISHES FROM THE BELOW

MAIN COURSE

Doddington herd Lincoln Red côte de boeuf

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

Doddington herd Lincoln Red shredded brisket

Marinated & slow cooked in a gochujang spice blend, spring onions **(GF, NF)**

Maple glazed rare breed Lincolnshire pork sausage

Char sui pork belly skewers **(GF)**

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

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

Spiced lamb kofta, tzatziki

SPECIAL DIETARY SHARING FEAST MENU

INDIVIDUALLY PLATED **(GF, NF, V, VEGAN)**

Teriyaki tofu, Mediterranean vegetable skewers **(GF, NF, V, VEGAN)**

Crispy fried enoki mushroom **(GF, NF, V, VEGAN)**

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

SERVED WITH ALL OF THE BELOW SIDES

Majedra rice

Slow cooked caramelised shallots, popped wild rice, crispy onions, roasted carlin peas, sumac yoghurt **(VEGAN, GF, NF)**

Doddington summer slaw

KG vegetables with a miso ginger vinaigrette **(VEGAN, GF, NF)**

KG rosemary & garlic roasted new potatoes

KG carrot top & herb salsa **(VEGAN, GF, NF)**

Seasonal KG mixed leaf salad

Doddington honey & mustard dressing **(VEGAN, GF, NF)**

Vine's Bakery artisan flavoured breads & KG herb butter



DODDINGTON HALL WEDDINGS

BBQ SHARING FEAST

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DESSERTS

Spiced rum baba

Lincolnshire spiced rum, roasted peach with KG thyme, maple granola, blood peach sorbet **(VEGAN, NFOA)**

Caramelised KG orchard apple parfait

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

White chocolate cheesecake

Lincoln Snowdrop cheese, citrus & fennel pollen, Doddington Gin marmalade **(NF)**

Dark chocolate & whiskey torte

Cocoa nib, cherry cream **(NF)**

KG fig & Doddington honey panna cotta

KG fig & foraged mulberry compôte, Doddington honey roasted KG fig, KG fig leaf syrup & Doddington honey biscuit **(NF)**

Glazed citrus tart

Elderflower Italian meringue, KG fruits & foraged berries **(NF)**

Chocolate brownie

Salted caramel, hazelnut, caramelised chocolate crumb, white chocolate ice cream

Sticky toffee pudding

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

Crème brûlée

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

SPECIAL DIETARY DESSERT

Chocolate brownie

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

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



DODDINGTON HALL WEDDINGS

EVENING CHEESE & CHARCUTERIE TABLE

£29.50 PER PERSON

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Menus are subject to change

Cured English & continental meats, English ham, Hambleton's pork pies, grapes, celery, Doddington chutney, crackers, olives & Vine's Bakery sourdough

CHOOSE 4 TYPES FROM OUR EXTENSIVE IN HOUSE DELICATESSEN COUNTER CHEESES:

Smoked Lincolnshire Poacher

This traditional Lincolnshire Poacher is smoked at a local smokehouse over untreated oak chips for 24 hours giving it a rich smoky flavour that compliments the cheese beautifully.

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.

Cricket St Thomas Somerset Brie

Award-winning British brie. Mild, creamy with a fresh flavour and a soft edible white rind.

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.

Cote Hill Blue (V)

A blue cheese that has a wonderful balance between the rich creaminess of the milk and peppery bite from the Roquefort mould.



DODDINGTON HALL
WEDDINGS

EVENING 'STREET FOOD' LIGHT BITES

£18 PER PERSON

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CHOOSE 2 FROM THE BELOW

Focaccia Pizza

Mozzarella, KG heritage tomato, KG herb salsa verde - tomato base (**VEGANO**, **GFOA**)

Doddington Estate BBQ shredded game - BBQ base (**GFOA**)

English gammon ham & mushroom, KG rocket - white sauce base (**GFOA**)

Roasted vegetable, KG herb pesto, truffle oil - tomato base (**VEGANO**, **NFOA**, **GFOA**)

Lincolnshire chorizo, Ponts' hot honey drizzle, KG rocket - tomato base (**GFOA**)

Shredded pork bao buns

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

Chicken & chorizo loaded fries

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

Doddington herd barbacoa shredded 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

Vine's Bakery milk bun, brown sauce or KG ketchup (**GFOA**, **VEGANO**)



DODDINGTON HALL WEDDINGS

EVENING SPICED JOINTS

£29.50 PER PERSON

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Menus are subject to change

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)

Barbacoa shredded Doddington Estate venison (GF, NF)

Dietary Option: Chargrilled burger

Tomato, KG ketchup, baby pickled gherkin **(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)**

EVENING HOG ROAST

£29.50 PER PERSON (£5 supplement if taken as part of an early year package)

Subject to availability at time of booking – Minimum 100 covers for the hog roast

Vegetarian/vegan guests charged at £25 per person, over and above the minimum 100 hog roast

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

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

PINOT GRIGIO, CA' DI ALTE, VENETO, ITALY **£25**

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.

CASABLANCA SAUVIGNON BLANC, MONTES CLASSIC SERIES, CHILE **£25**

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.

CHARDONNAY, 16 STOPS, SOUTH AUSTRALIA **£25**

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.

MARLBOROUGH SAUVIGNON BLANC, RIBBONWOOD, NEW ZEALAND **£27**

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.

'SENTIDIÑO' RÍAS BAIXAS ALBARIÑO, BODEGAS GALLEGAS, GALICIA, SPAIN **£30**

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.

'LUGARARA' GAVI DI GAVI, LA GIUSTINIANA, PIEMONTE, ITALY **£32**

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

'R' ROSATO, ALPHA ZETA, VENETO, ITALY **£25**

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.

'CUVÉE ALEXANDRE' COTEAUX D'AIX-EN-PROVENCE ROSÉ, CHÂTEAU BEAULIEU, FRANCE **£29**

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.

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DODDINGTON HALL WEDDINGS

WINE LIST

RED WINE

MERLOT/CORVINA, PONTE PIETRA, VENETO, ITALY

£25

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.

SHIRAZ, 16 STOPS, SOUTH AUSTRALIA

£25

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.

MENDOZA MALBEC, FINCA FLICHMAN MISTERIO, ARGENTINA

£25

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.

CHIANTI, MEDICEO, TUSCANY, ITALY

£27

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.

BORDEAUX SUPÉRIEUR, CHÂTEAU DES ANTONINS, FRANCE

£27

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.

‘COTO DE IMAZ’ RIOJA RESERVA, EL COTO, SPAIN

£32

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

£37

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.

BRUT TRADITION DODDINGTON HALL CHAMPAGNE, GARDET

£63

Altogether fresh on the nose, the palate fills and richens with every sip, with a full-bodied consistency, fine acidity and a balance between creamy roasted nut and brioche flavours and bold, steely acidity. Vegetarian, Vegan. 12%. Grapes: 45% Pinot Noir, 45% Meunier, 10%, Chardonnay 12%

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



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) **£37**

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 £5.50 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

BRUT TRADITION DODDINGTON HALL CHAMPAGNE, GARDET (5 glasses per bottle) **£63**

Altogether fresh on the nose, the palate fills and richens with every sip, with a full-bodied consistency, fine acidity and a balance between creamy roasted nut and brioche flavours and bold, steely acidity. Vegetarian, Vegan. 12%. Grapes: 45% Pinot Noir, 45% Meunier, 10%, Chardonnay 12%

SUMMER PIMMS £8.50

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 £6.50

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

G&T £8.50

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

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



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.

£8.50 PER GLASS

Aperol Spritz

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

Elderflower & White Grape Spritz

St-Germain Liqueur 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

Summer Pimms

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

Limoncello Spritz

Limoncello, prosecco & soda water with fresh lemon wheel

NON-ALCOHOLIC

£6.50 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



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.

£13 PER GLASS

PLEASE CHOOSE TWO FROM THE BELOW

Espresso Martini

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

Salted Caramel Espresso Martini

Vanilla vodka, coffee liqueur, espresso & salted caramel syrup with coffee beans & cocoa powder

Passion Fruit Martini

Vanilla vodka, Passoã, passion fruit & lime juice with fresh passion fruit - prosecco shot served on the side

Mojito

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

Raspberry Mojito

Kitchen Garden mint leaves, raspberry sugar syrup, white rum, lime juice & soda with raspberries

Long Island Iced Tea

Vodka, white rum, silver tequila, gin, triple sec sugar syrup, lemon juice & cola with fresh lemon wedge

Old Fashioned

Bourbon, bitters & maple syrup with orange peel & cocktail cherry

Margarita

Tequila, Cointreau & lime juice with salt on glass rim

French Martini

Vodka, Chambord & pineapple juice

Amaretto Sour

Amaretto, sugar syrup & lemon juice with cocktail cherry & lemon peel

Dark & Stormy

Dark rum, bitters, sugar syrup, lime juice & ginger beer with fresh lime wedge



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, prefilled 25ml 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. We cannot serve drinks or open the bar prior to a wedding.

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 Hour'

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

£30 PER PERSON (£15 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, KG ketchup, milk 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

£19 PER PERSON (£10 PER CHILD)

Served in the Doddington Café - entry through the courtyard

- Minimum guest numbers of 15 adults
- Maximum guest numbers 55
- Only available at 9am sharp & the room closing at 11am

FULL ENGLISH BREAKFAST BUFFET

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

VEGETARIAN & VEGAN BREAKFAST ALSO AVAILABLE

ALL SERVED WITH

Brown & white toast & Doddington preserves

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