



STUBTON HALL
MENUS



STUBTON HALL

We've put together these menus to help you choose exactly what you want on your wedding day

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NOTES

- Please choose one choice per course (plus a dietary option if required)
- We are of course happy to customise any menu by adding additional choices or choosing courses from more than one package, but these bespoke options will incur a surcharge.
- Bringing in your own food or outside caterer is not permitted. We are very proud of our suppliers.
- Pricing will be locked in once you select your menu and beverages. Changes to these selections will not incur a price rise if you remain within the same package, but changes in food or wine outside of the original price band will be charged accordingly. This can be done in the final meeting six weeks before your wedding.
- We can cater for any dietary requirement. If you don't see what you need on these menus, please ask and we will explain suitable alternatives.
- For Evening Buffets there is an additional charge of £150-£250 plus a staffing charge of £30 to £90. These fees, dependant on guest numbers, cover the removal or addition of dining and buffet tables, staffing for food service plus any fresh linen and tables needed for the cake, buffet or dining tables.
- Three course menus are all served at the table.
- Buffet menus are more relaxed two course meals.
- Your wedding coordinator will help you choose suitable vegetable options for each menu. In some cases we need to consider oven space and may recommend a stovetop option.



STUBTON HALL

LOVELY MENU

STARTER

Seasonal Soup

Butternut Squash, Winter Vegetable, Wild Mushroom, Leek & Potato, Tomato & Basil or Pea & Mint, each served Warm Focaccia (DF, GF, V and VE versions available)

Chicken Liver Pâté accompanied by Sweet Redcurrant Marmalade and served with Melba Toast
Avocado, Mango, Feta and Mint Salad with a Citrus Dressing (VE version available)

Classic Prawn Cocktail topped with a King Prawn and Caviar, served with a selection of Sliced Breads (GF)

Trio of Hummus: Original / Lemon Oil and Parsley / Red Pepper with Pita and Crudités (DF, GF, V, VE)

Medley of Mushrooms with a Hint of Cream on Garlic Toast (V, VE, GF)

Breaded Halloumi Sticks on Micro Leaf Salad with Sweet Chilli Jam (V, GF)

MAIN COURSE

Roasted Chicken Breast
Lincolnshire Sausages
Poached Fillet of Salmon

Roasted Loin of Pork
Asian Ribbon Vegetable Stir Fry (V, VE)
Ratatouille with a Puff Pastry Top (V, VE)

Sides (Choose two)

Buttered New Potatoes
Garlicky Green Beans
Spiced Red Cabbage
Medley of Vegetables

Creamy Mashed Potatoes
Roasted New Potatoes
Honey Roasted Carrots

Sauces

White Wine, Mushroom & Tarragon Cream
Roasted Garlic, Rosemary & Tomato
Dijon Mustard & Honey
Hunter's Chicken Sauce

Creamy Leek & Bacon
Apple & Cider
Caramelised Onion Gravy
Lemon & Dill

DESSERT

Tarte au Citron with Summer Berry Compote

Slice of Chocolate Torte with Pouring Cream

Hot Apple and Blackberry Crumble with Lashings of
Custard

Hot Sticky Toffee Pudding with Toffee Sauce and
Vanilla Custard

Homemade Brownie with Chocolate or Vanilla Ice
Cream

Mojito Meringue with Lime Mousse

Crown of Melon with Summer Berries (V, VE)

or substitute dessert with Cheese & Biscuits for an extra £4 per person

Freshly Brewed Cafetières of Coffee & Tea



STUBTON HALL

FANCY MENU

A Selection of Six Cold Canapés circulated during Reception

STARTER

Calamari with Aioli Sauce

Ham Hock Terrine served on a Pea Shoot Salad served with Sliced Brown Bread (GF)

Oak-Smoked Salmon and Caviar on Rye with Horseradish Crème Fraîche, Black Pepper, and Fresh Dill (GF)

Roasted Vine-Ripened Tomatoes with Mozzarella, Fresh Basil and Black Olives, served with Garlic Toast (V, VE, GF)

Mini Crab Cakes with Sweet Chili or Tartar Sauce on a Micro Leaf Salad

Hot, Breaded Triangles of Brie served with Crusty Baguette and Fig Jam (V)

MAIN COURSE

Roasted Cod Fillet with Chili, Lime & Herb Glaze

Classic Beef Bourguignon

Fillet of Lamb with a Red Currant and Cabernet Jus

Cadeau of Wild and Cultivated Mushrooms (V, VE)

Chicken Breast Wrapped in Parma Ham with White
Wine Sauce

Seasonal Risotto

Caramelised Onion & Goats' Cheese Tart

Slow-roasted Belly of Pork with Cider Gravy

Sides (Choose two from here or Lovely Menu)

Garlic New Potatoes

Fine Green Beans

Creamy Mashed Potatoes

Roasted Baby Corn, Courgettes & Red Peppers

Buttered Leeks

Roasted Carrots & Parsnips

DESSERT

Eton Mess

Heart-shaped Strawberry Shortcake

Banoffee Pie with Banana Cream

Cream-filled Profiteroles

Slice of White Chocolate and Raspberry Torte with Raspberry Coulis

Salted Caramel Cheesecake

Rocky Road (V, VE)

or substitute dessert with Cheese & Biscuits for an extra £4 per person

Freshly Brewed Cafetières of Coffee & Tea



STUBTON HALL

EXTRAVAGANT MENU

A selection of Eight Hot and Cold Canapés circulated during Reception

STARTER

Assiette of Mini Prawn Cocktail, Mackerel Pate on Toast, and Smoked Salmon on Rye

Assiette of Pea & Mint Soup, Onion & Goats' Cheese Tartlet and Asparagus Hollandaise (V)

Assiette of Charcuterie, Melon with Prosciutto, and Fresh Fig Stuffed with Stilton

Assiette of Stuffed Olives, Garlic Mushrooms in a Filo Cup, and Avocado & Mango Salad (V, VE)

Sharing Platter of Whole Baked Camembert with Roasted Garlic, Crudités and Crusty Baguette (V)

Suggested wine pairing: Featherdrop Sauvignon Blanc

MAIN COURSE

Lemon Sole with a Chive and White Wine Sauce served with Asparagus and Roasted Potatoes (GF)

Scallop and Prawn Risotto with Lobster Bisque (GF)

Honey-brushed Gressingham Duck Breast cooked in a rich Port sauce served with Roasted Root Vegetables and New Potatoes (GF)

Slow-roasted Fillet of Beef served on a bed of Creamy Horseradish Mash with Roasted Tenderstem Broccoli (GF)

Traditional Beef Wellington with Dauphinoise Potatoes and Garlicky Green Beans

Oven-roasted Red Peppers stuffed with Cranberry Couscous topped with Harissa-spiked Tomato Sauce, Toasted Almonds, and Leafy Coriander (V, VE, DF)

Suggested wine pairing: Gerard Bertrand Pinot Noir

DESSERT

Trio of Desserts - choose cold or hot

Raspberry Cheesecake
Passionfruit Pavlova
Mini Strawberry Shortcake
Toffee, Coffee or Baileys Profiteroles
Fresh Fruit Tartlet

White Chocolate Cheesecake
Mini Lemon Meringue
Double Chocolate Mousse
Bitter Chocolate and Orange Tartlet
Apricot Frangipane Slice

Hot Trio of Mini Chocolate Brownie, Sticky Toffee Pudding & Treacle Sponge
Deconstructed Apple Crumble with Oat Custard (V, VE)

Mini Assiette of Local Cheeses

Freshly Brewed Cafetières of Coffee & Tea



STUBTON HALL

VEGAN MENU

STARTER

Trio of Hummus with Crudités

Olive Tapenade on Bruschetta

Melon & Fig Salad with a Citrus Dressing

Beetroot, Walnut and Pea Shoot Salad

Smashed Avocado with Chili Flakes on Sourdough Toast

MAIN COURSE

Three Bean Chili Garnished with Oat Fraiche and Tortilla Chips

Salt and Pepper Tofu with Pineapple Stir Fry with Rice

Roasted Root Vegetables on a Bed of Lentils

Thai Red or Green Curry

Vegan Burgers

DESSERT

Vegan Chocolate Torte

Deconstructed Rhubarb and Blackberry Crumble with Oat Custard

Strawberries & Mint with Swedish Glace Ice Cream and a Shortbread Biscuit

Freshly Brewed Cafetières of Coffee & Tea



STUBTON HALL

LOVELY INFORMAL BUFFET

Carved Honey Roast Ham
Cold Roast Beef with Horseradish Sauce
Poached Salmon Steaks
Tomato, Mozzarella and Basil Salad
Green Salad
Coleslaw
Hot New Potatoes
Beetroot and Feta Cheese Salad with Hazelnuts
Selection of Quiches or Tartlets
Basket of Specialty Rolls and Breads

Selection of Cheesecakes
Chocolate Brownies

FANCY INFORMAL BUFFET

Whole Poached Salmon with Dill Mayonnaise
Calamari
Mackerel / Fish Pate
Garlic King Prawns
Mixed Salad
Asian Slaw
Roasted New Potatoes
Avocado and Tomato Salad
Caramelised Onion & Goats' Cheese Tarts
Basket of Specialty Rolls and Breads

Chocolate Torte
Tarte au Citron
Cheese and Biscuits (£9 supplement)

EXTRAVAGANT INFORMAL BUFFET

Strips of Grilled Ribeye Steak
Marinated Chicken Skewers
Lincolnshire Sausages
Beef or Veg Burgers
Roasted Vegetables
Dauphinois Potatoes
Corn on the Cob
Couscous with Almonds
Watercress Salad
Selection of Warm Focaccia

Bites of Delicious Assorted Desserts served on Cake Stands
Cheese and Biscuits



STUBTON HALL

CHILDREN'S MENUS

£45 for 2 Courses at table or £50 for 3 Courses at table

DRINKS RECEPTION

Packets of Pom-Bears or similar snacks

Orange Juice, Fruit Shoots or Water

STARTER

Garlic Bread

Vegetable Sticks

MAIN COURSE

Fish Goujons or Breaded Chicken served with Beans or Peas and Chips or Roasted Potatoes

Bangers & Mash

Mini Pizzas

Tomato Pasta Bake

Picnic Box

Sandwiches, Crisps, Fruit, Yoghurt

DESSERT

Ice cream and wafers

Jelly

Fruit

Children's prices include soft drinks throughout the day plus a contribution towards table setup, cloths, napkins, highchairs and staffing. Children's prices do not include flowers in any package. Please speak to us if you are intending to have a table with more than 2-3 children on it as it could affect your floral charges.



STUBTON HALL

CANAPÉS

Cold Canapés, Six Pieces per person / Hot & Cold Canapés (choose Five Cold and Three Hot)

COLD

Array of Delicate Pastry Cups with Guacamole, Hummus, and Salsa (V)

Gravlax on Pumpnickel with a Honey and Mustard Drizzle

Smoked Salmon Blinis with Sour Cream and Dill

Cherry Tomato and Mozzarella on a Parmesan Biscuit with Pesto (V)

Barquettes of Duck and Orange Pate with a Cumberland Jelly

Olive Oil Bruschetta topped with:

Roasted Vegetables and Parmesan Shavings (V)

Olive Tapenade (V)

Cream Cheese & Crispy Bacon

King Prawns wrapped in Mangetout with Sweet Chilli Dipping Sauce (DF, GF)

Beetroot and Goats' Cheese on a Dark Oat Biscuit (V)

Mini Filo Cups filled with Quails Egg topped by a Hollandaise Dressing on a bed of Julienne Lettuce (V)

Stilton and Port Pâté with Fig Relish on Mini Oatcakes (V)

Watermelon, Feta & Mint Skewers (V)

HOT

Mini Yorkshire Pudding with Fillet of Beef and Creamed Horseradish

Mini Pork Sausages with a Honey Mustard Dip

Chicken Skewers steeped in one of the following Marinades:

Lime & Coriander

Creole

Lemon & Black Pepper

Sesame Seed & Soy

Brochettes of Rosemary Marinated Lamb or Steak

Brochettes of Cod with a Tartar Dipping Sauce

Duck Spring Rolls with Hoisin Dip

Vegetable Spring Rolls with Hoisin Dip (V)

Spinach and Feta Goujons (V)

Mini Mac & Cheese Bites (V)

Falafel with Tzatziki Dip (V, GF)

Hot and cold coeliac and vegan canapés available upon request



STUBTON HALL

EVENING BUFFET MENUS

£8 per person

DIY Loaded Potato Wedges with Cheese, Sour Cream, Bacon, Chives, and Gravy

Sausage Rolls or Cornish Pasties

Veg or Vegan Rolls or Pasties

Cup of Soup and Garlic Bread

£11 per person

Hot Sausage, Cheesy Chip or Bacon Butties

Fish Finger Butties with Tartar Sauce

£13 per person

Cheese Buffet

Colston Basset Stilton, French Brie, and Farmhouse Cheddar served with Red Grapes, Celery, Chutney, Crusty Baguettes and Biscuits

Mac & Cheese with Crusty Bread

£14 per person

Hog Roast Buffet (min 80 people)

Stubton-reared, spit roast Hog with Crispy Crackling, Stuffing, and Applesauce served in a Bun (can also be served with Potato Bites and Coleslaw at £18pp)

Steak & Caramelised Onion on Ciabatta

Served with a Horseradish Mayonnaise

£16 per person

Luxe Ploughman's Buffet

Ham, Lincolnshire Poacher, Scotch Eggs, Pork Pie & Pickle served with Baguettes

Burgers

Beef, Chicken or Vegetarian Burger

£17 per person

Halloumi or Chicken Gyros

Served with Greek Salad

Scampi & Chips

Freshly made Stone Baked Pizzas with your choice of toppings

Make Your Own Fajitas, Chicken, Beef or Veg

£18 per person

Rustic Buffet

Assortment of Sliced Hams, Salamis, Chicken Liver Pâté, Chargrilled Vegetable Pate, and Cheeses served with Mixed Olives, Hummus, Chutney, Mustard, and Crusty Baguettes

Indian Curry Buffet (min 50 guests)

Choice of Lamb Curry, Tikka Prawns, Buttered Chicken or Potato & Aubergine Curry, each served with Pickles, Chutneys, Rice, and Naan

£19 per person

Meat Feast Buffet with Salads

Selection of Chicken Fillets, Lincolnshire Sausages, Beef Burgers, Pork Kebabs, served with Buns or Specialty Breads, Leafy Green Salad, Poppy Seed Coleslaw & Pasta Salad. (V, VE versions available).

Gluten Free options always available, please ask