



STUBTON HALL
MENUS

2025-2027



STUBTON HALL

Banqueting trends have evolved in the more than sixteen years that we have been hosting events at Stubton Hall. Although there has been a move towards more casual dining, there are also many who prefer to stick to tradition. It is really important to us that you create the event that suits your own personal choices, so we've expanded our menu options to include a more casual feasting menu for sharing at long tables to complement our more traditional three-course menus. Choose which ever style you prefer – each works equally well in the elegant setting of Stubton Hall.

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- Traditional Lovely, Fancy, and Extravagant Three-course Menus
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Notes

- We can customise the Lovely, Fancy, or Extravagant Menus by adding an additional choice for each course (maximum 2) or swapping courses between these three packages, but these bespoke options will incur a surcharge.
- The Feast Menu main course may not be swapped with a main course from the Lovely, Fancy, or Extravagant Menus, but you may swap desserts with a small surcharge.
- Dietary requirements are always catered for at no additional cost. If you don't see what you need on these menus, please ask and we will explain suitable alternatives.
- Bringing in your own food or outside caterer is not permitted.
- 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 event.



STUBTON HALL

FEAST MENU

Our Feast menu encourages convivial, more casual dining, served at long tables in bowls, platters, and on boards to pass and share. This menu has lots of choices to satisfy many palates. When you consider flowers and styling for long tables, you will want to keep your arrangements low to facilitate conversation across the table – ask us for advice. You can choose to have bare wood tables or cloths on the tables, each looks elegant with styling. The long tables can sit up to 100 guests in the Orangery or 40 guests in the Conservatory. Should you have more guests or if you want round tables instead of the long ones, we will serve the main course plated and pass the sides on platters. You may also add on canapés to this menu. Please see the Canapé Menu for choices and pricing.

MAIN COURSE (Choose two)

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| Slow-cooked BBQ Pork Ribs | Skewers of King Prawns cooked in Garlic & Chilli |
| Chicken Thighs marinated in Shawarma Spices | Sliced Topside of Beef with Salsa Verde |
| Sliced Pork Tenderloin with Salted Crackling | Grilled Vegetable Skewers (VE) |
| Lamb Sausages with Mint & Herbs | Spinach & Feta Stuffed Peppers (V) |
| Sliced Chicken Breast with Preserved Lemon & Shallots | Chickpea Falafel with Lemon & Tahini Hummus (VE) |
| Hot or Cold Poached Salmon with Dill Mayonnaise | Onion & Goats' Cheese Tart (V) |

SIDES (Choose three)

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| Grilled Halloumi & Roasted Peaches with Chili Jam (V) | Butternut Squash & Lentils with Feta and Balsamic Dressing (V, VE) |
| Rocket & Parmesan Salad with Balsamic Dressing (V) | Cannellini Beans with Cherry Tomatoes, Shallots, and Fresh Parsley Pesto (VE) |
| Cauliflower roasted with Paprika and Olive Oil (VE) | Steamed Long-stem Broccoli (VE) |
| Watermelon, Feta, Red Onion, & Mint Salad (V) | Hot Buttered New Potatoes with Fresh Parsley (V) |
| Green Beans, Peas, & Edamame Salad with Mustard Seed & Tarragon Dressing (VE) | Mashed Sweet Potato with Toasted Pumpkin Seeds (VE) |
| Classic Caesar Salad with Anchovies & Parmesan | Potato Salad with Sour Cream and Fresh Dill (V) |
| Couscous with Roasted Vegetables & Preserved Lemons (VE) | Buttery, Mustard or Horseradish Mashed Potato (V) |

DESSERT (Choose one)

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| Zingy Lemon Tart | Warm Chocolate Brownie with Vanilla Ice Cream |
| Double Belgian Chocolate Torte | Heart-shaped Strawberry Shortcake with Fresh Cream |
| Banoffee Pie with Banana Crisp | Apple & Blackberry Crumble with Custard |
| Sticky Toffee Pudding with Vanilla Custard | Mango & Passionfruit Meringue |
| Scrummy Chocolate Torte sprinkled with Dried Raspberries (DF, GF, V, VE only) | |

Basket of Artisanal Breads with Fresh Herb Butter £3.70
Freshly Brewed Cafetières of Coffee & Tea - £3.60 supplement

All dietary requirements are included in per head price, but if you have large number of vegetarians or vegans, please speak to us about the best way to cater for them.



STUBTON HALL

TRADITIONAL MENUS

Our three-course meals are elegant and traditional. These are normally served on round tables with a round or rectangular top table. You may also add on canapes to these menus. Please see the Canapé Menu for choices and pricing.

LOVELY MENU

STARTER

Grilled Halloumi topped with Sweet Chilli and Lime served with a Micro Leaf Salad (V, VE)
Potato & Broccoli Soup with Stilton Crumble and Crusty Baguette or Tomato & Mint Soup (V)
Smoked Salmon Terrine with Horseradish Crème Fraiche and Lemon-dressed Watercress
Bruschetta topped with Roasted Tomatoes, Garlic, Parmesan Shavings, and Fresh Basil (V, VE)

MAIN COURSE

Lincolnshire Sausage & Mash garnished with Toasted Black Pudding and Minted Garden Peas
Lemon and Herb Roasted Chicken Supreme with Summer Salad and Mediterranean Couscous or New Potatoes with Parsley and Butter
Slow-cooked Pork Loin with Apple Cider Sauce, Butter-glazed Green Beans, and Rosemary Roasted Potatoes
Tomato, Goats' Cheese, and Fresh Basil Tart (V, VE)

DESSERT

Lemon Posset with Lavender Shortbread
Chocolate Mousse with Raspberry Coulis and Whipped Cream
Eton Mess with Fresh Strawberries and Homemade Meringue
Warm Chocolate Brownie and Vanilla Ice Cream

Freshly Brewed Cafetières of Coffee & Tea - £3.60 supplement



STUBTON HALL

FANCY MENU

STARTER

Freshly made Pea & Mint; Tomato & Red Pepper; Butternut Squash & Chilli Oil; or Spiced Parsnip Soup, each served with Sea Salt Focaccia (Choose one; DF, GF, V, and VE versions available)
Avocado, Mango, and Feta with a Citrus Dressing (GF, V, VE versions available)
Ham Hock & Pea Terrine served with Piccalilli and Pumpernickel Bread
Classic Prawn Cocktail topped with Caviar and a King Prawn
Homemade Chicken Liver & Pork Pâté served with Fig Chutney and Toasted Ciabatta
Burrata with Heritage Tomatoes, finished with Homemade Pesto (V, GF, VE without Burrata)
Medley of Wild Mushrooms in a Truffle Cream Sauce on Garlic Toast (V)

MAIN COURSE

Roasted Fillet of Salmon on a bed of Potatoes smashed with Pea, Lemon and Dill
Fillet of Lamb with a Red Currant and Cabernet Jus served with Roasted Rosemary & Sea Salt Potatoes and Fine Green Beans
Belly of Pork with Crispy Crackling and Dijon & Honey Sauce served with Mash and Carrots, Parsnips, and Red Onions
Roasted Chicken Breast with Wild Mushroom, Thyme, and Shallot Sauce served with Buttered Leeks and Boulangère Potatoes
Beef Braised in Beer, Garlic, Pearl Onions and Herbs served with New Potatoes and Spiced Red Cabbage
Cadeau of Wild and Cultivated Mushrooms (V, VE)
Butternut Squash, Cumin and Lentil Parcel (V, VE)

DESSERT

Fresh Strawberries in a Meringue Nest
Banoffee Pie with Banana Cream and Chocolate Shavings
Chocolate Torte with Raspberry Coulis
Salted Caramel Cheesecake
Hot Sticky Toffee Pudding with Custard
Rocky Road with Soya Ice Cream (V, VE)
or substitute dessert with Cheese & Biscuits for an extra £7 per person

Basket of Artisanal Breads with Fresh Herb Butter £3.70
Freshly Brewed Cafetières of Coffee & Tea - £3.60 supplement



STUBTON HALL
EXTRAVAGANT MENU

STARTER

Trio of starters (Choose three)

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| Mini Prawn Cocktail | Fresh Figs Stuffed with Stilton Cheese (seasonal, V) |
| Mackerel Pate on Toast | Garlic Mushrooms in a Filo Cup (VE) |
| Smoked Salmon on Rye Bread | Ham Hock Terrine |
| Mini Carrot & Cumin Soup or Watercress Soup (VE) | Homemade Liver & Pork Pâté Quenelles |
| Goats' Cheese & Heritage Tomato Tartlet (V) | Trio of Hummus (VE) |
| Melon and Prosciutto | |

Any one of the above can be served as on its own instead of a trio to all guests

MAIN COURSE

- French-trimmed Chicken Breast roasted with Chimichurri and served with Broccoli and New Potatoes crushed with Fresh Garden Herbs
- Roasted Cod Fillet with Chili and Herb Glaze, topped with Wild Garlic (seasonal) or Dill, served with Buttered New Potatoes and Green Beans
- Fillet of Lamb braised in Red Wine and Rosemary Jus, served with Herbed Mash and Honey Roasted Carrots and Parsnips
- Seared Fillet of Beef with Chimichurri, served with Roasted Sea Salt Potatoes and Watercress Salad (Supplement £12)
- Traditional Beef Wellington with Beef Stock and Madeira Sauce, served with Dauphinoise Potatoes and Garlicky Green Beans (Supplement £12)
- Oven-roasted Red Peppers stuffed with Cranberry Couscous topped with Harissa-spiked Tomato Sauce and Leafy Coriander (V, VE, DF)
- Filo-wrapped Vegetable Wellington with Butternut Squash, Lentils, and Cumin on a Tomato Sauce (V, VE)

DESSERT

Assiette of Desserts - choose three

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|--------------------------------------|----------------------------|
| Raspberry Cheesecake | White Chocolate Cheesecake |
| Passionfruit & Mango Torte | Lemon Meringue Tartlet |
| Mini Strawberry Shortcake | Double Chocolate Mousse |
| Chocolate Profiterole | Chocolate Truffle Torte |
| Mojito Meringue Nest with Lime Cream | |

Basket of Artisanal Breads with Fresh Herb Butter £3.70
Freshly Brewed Cafetières of Coffee & Tea - £3.60 supplement



STUBTON HALL

CANAPÉ MENU

*Six Cold Canapés £13.00 per person **

*Six Hot & Cold Canapés (Four Cold + Two Hot) £16.00 per person *
+ 2 cold canapés £3.50 per person **

COLD

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

Gravlax on Pumpernickel 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 Pâté 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, Mozzarella & Mint Skewers (V)

HOT

Mini Yorkshire Pudding with Fillet of Beef and Creamed Horseradish

Mini Pork Sausages with a Honey Mustard Dip

Brochettes of Rosemary Marinated Lamb

Brochettes of Cod with a Tartar Dipping Sauce

Duck Spring Rolls with Hoisin Dip

Vegetable Spring Rolls with Hoisin Dip (V)

Mini Mac & Cheese Bites (V)

Falafel with Tzatziki Dip (V, GF)

Hot and cold coeliac and vegan canapés available upon request.

*Cold Canapés 2027 at £14 per person. Hot & Cold Canapés 2027 at £17 per person.



STUBTON HALL

EVENING MENUS

Light snack or a hearty meal... the choice is yours. Our Evening Menus are divided between passed food, which will be circulated on trays by our staff, or buffet food which will be served from a buffet on plates. Prices are per person. A staffing charge from £80 to £240 will also be added depending on guest numbers. Prices are valid on weddings through December 2025. Hog Roast through December 2026

STREET FOOD

Charcuterie cups £11.00

Lincolnshire sausages in a brioche bun £15.00

Choose from Meat or Veggie/Gluten free.

Bacon Butty in a lightly floured bap £15.00

Dirty Potato Wedges £16.50

*topped with Salsa, Cheese, Sour Cream & Chive, bacon
(choose two toppings, extra toppings £1.50)*

Hot & Cold Bites £18.00

Choose up to three options from selection of Warm Meat & Vegetarian Quiche, Vegetarian Spring Rolls with black bean dip, Creamy Garlic mushrooms in a pastry case, King Prawns with Guacamole on Rye with chilli sauce, Warm Mini Meat pies, Warm Dates with Stilton wrapped in Parma Ham, Mini Pork Pies with English Chutney (9 pieces per person total)

Lovely Pizzas £19.00

With your choice of two toppings: Margherita, Four Cheese, or Pepperoni

BBQ pulled Pork £20.00

Served in soft bread rolls with coleslaw

Mac & Cheese £20.00

Served with Flaked parmesan and chopped parsley & crusty bread. Optional bacon bits topping.

Spicy Nachos £20.00

Served with chilli, cheese, chopped spring onions and salsa

Pasta Arrabiata £20.00

Piquant tomato pasta topped with three cheeses and fresh basil, served with focaccia bread

Fancy Pizzas £21.00

With your choice of three toppings: Veg Supreme; Meat Feast; Ham & Pineapple; Goats' Cheese & Caramelised Onions; Garlic Mushroom & Pesto; Tuna, Black Olives & Rocket

Gourmet Burgers £21.00

Beef, Chicken or Halloumi Burgers served on a soft bun with beefsteak tomatoes, lettuce and onions.

Pie & Mash with Peas and Gravy £22.00

Choice of Chicken or Butternut Squash pies

BUFFET FOOD

Hog Roast Buffet 2026

Up to 100 guests = £2,000

101 to 124 guests = £2,300

125 to 150 guests = £2,700

151 to 200 guests = £3,300

Vegetarian or Vegan option +£11 per person

Bites & Slaw +£9.50 per person

Stubton-reared, spit roast Hog with Crispy Crackling, Stuffing, and Applesauce served in a Bun

Rustic Buffet £25.00

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 £25.00 (min 50 guests)

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

Meat Feast Buffet £29.00

Ideal for earlier ceremonies or as a more substantial offering after High Tea weddings.

Selection of Chicken Fillets, Lincolnshire Sausages, Beef Burgers, served with Buns or Specialty Breads, Leafy Green Salad, Tomato & Mozzarella Salad, Poppy Seed Coleslaw & Hot Buttered New Potatoes. (V, VE versions available) Evening buffet only, not a full meal.

ADDITIONAL EXTRAS

Salad Bar £6.00 upgrade

Three choices from Mixed Salad, Homemade Coleslaw, Orange & Beetroot Salad, Warm Buttered Corn on the Cob, Pasta Salad; Salsa, Guacamole, and Grated cheddar toppings

Minimum of 50 people, must be ordered in conjunction with another option (not available with Hot & Cold Bites, Hog Roast, or Curry Buffet)

If salad bar chosen with a menu item that is normally passed, it will instead be served from buffet tables alongside salad



STUBTON HALL

CHILDREN'S MENUS

2026 – £60 for 2 Courses at table or £67 for 3 Courses at table

2027 – £62 for 2 Courses at table or £69 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

Vanilla Ice cream and Wafers

Jelly

Fruit

Please choose one option for each course. Dietary requirements available if needed. Children's Menus include soft drinks throughout the day plus a contribution towards table setup, cloths, napkins, highchairs, and staffing.