



STUBTON HALL
MENUS



STUBTON HALL

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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 £190-£270 plus a staffing charge of £50 to £185. These fees, dependent 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 instances we may need to consider oven space and may recommend a stovetop option.
- In the wake of Brexit, we have had occasional problems with availability of fish, meat and produce. Please understand that we will do our best to source the items on our menu, but as the event approaches, we may need to make small alterations in menu because of available supplies.



STUBTON HALL

LOVELY MENU

STARTER

Seasonal Soup

Butternut Squash, Wild Mushroom, or Tomato & Basil
each served 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)

Traditional Chicken Caesar Salad (V version available)

Classic Prawn Cocktail topped with a King Prawn and Caviar (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, GF)

Baked Halloumi 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
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 or Plain Gravy Jus
Lemon & Dill

DESSERT

Tarte au Citron with Summer Berry Compote
Slice of Chocolate Torte

Hot Apple and Blackberry Crumble with Lashings of
Custard

Hot Sticky Toffee Pudding with Toffee Sauce and
Vanilla Custard

Scrummy Chocolate Torte sprinkled with Dried
Raspberries (DF, GF, V, VE only)

Homemade Brownie 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 £6 per person

Freshly Brewed Cafetières of Coffee & Tea £3.50 supplement



STUBTON HALL

FANCY MENU

A Selection of Six Cold Canapés circulated during Reception

STARTER

Pea & Mint or Leek & Potato Soup, each served Focaccia (DF, GF, V and VE versions available)

Avocado, Mango, Feta and Mint Salad with a Citrus Dressing (GF, DF, V, VE version available)

Ham Hock Terrine served on a Pea Shoot Salad served with Melba Toast (GF)

Smoked Mackerel Pate served with Melba Toast (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 & Black Olives, served with Garlic Bruschetta (V, VE, GF without mozzarella)

Melon & Fig Salad with a Citrus Dressing (seasonal, V, VE)

MAIN COURSE

Roasted Cod Fillet with Chilli, 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

Butternut Squash, Cumin and Lentil Parcel (V, VE)

Slow-roasted Belly of Pork with Cider Gravy

Caramelised Onion & Goats' Cheese Tart (V)

Sides (Choose two from here or Lovely Menu)

Garlic New Potatoes

Fine Green Beans

Roasted Carrots, Onion, Courgettes & Peppers

Creamy Mashed Potatoes

Buttered Leeks (seasonal)

Honey-Roasted Carrots & Parsnips

DESSERT

Strawberry & Raspberry Eton Mess with Goosey Meringue

Heart-shaped Strawberry Shortcake

Banoffee Pie with Banana Cream and Chocolate Shavings

Cream-filled Profiteroles with Warm Chocolate Sauce

Slice of White Chocolate and Raspberry Torte with Raspberry Coulis

Salted Caramel Cheesecake

Rocky Road with Soya Ice Cream (V, VE)

or substitute dessert with Cheese & Biscuits for an extra £6 per person

Freshly Brewed Cafetières of Coffee & Tea £3.50 supplement



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 for 3 of Whole Baked Camembert with Roasted Garlic, and Crusty Baguette (V)

MAIN COURSE

Haddock 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 and Leafy Coriander (V, VE, DF)
Filo-wrapped Vegetable Wellington with Butternut Squash, Lentils and Cumin on a Tomato Sauce (V, VE)

DESSERT

Cold Trio of Desserts - choose three

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

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

Freshly Brewed Cafetières of Coffee & Tea £3.50 supplement



STUBTON HALL

VEGAN MENU

STARTER

Trio of Hummus with Crudités
Olive Tapenade on Bruschetta
Melon & Fig Salad with a Citrus Dressing (seasonal)
Beetroot and Pea Shoot Salad
Smashed Avocado with Chilli Flakes on Sourdough Toast

MAIN COURSE

Three Bean Chilli 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
Filo-wrapped Vegetable Wellington with Butternut Squash, Lentils and Cumin on a Tomato Sauce

DESSERT

Scrummy Chocolate Torte with Dried Raspberries
Strawberries & Mint with Swedish Glace Ice Cream and a Shortbread Biscuit

Freshly Brewed Cafetières of Coffee & Tea £3.50 supplement



STUBTON HALL

CHILDREN'S MENUS

2023 – £50 for 2 Courses at table or £55 for 3 Courses at table

2024 – £55 for 2 Courses at table or £60 for 3 Courses at table

2025 – £58 for 2 Courses at table or £63 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 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)
Additional Canapés at £3.00 per canapé*

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 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, 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



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 to your guests or buffet food which will be served from a buffet on plates to your guests. Prices are per person. A staffing charge from £50 to £200 will also be added depending on guest numbers. Prices are valid on weddings through December 2024.

STREET FOOD

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
Up to 100 guests = £1,650
101 to 125 guests = £2,000
126 to 150 guests = £2,500
151 to 200 guests = £3,000
Vegetarian or Vegan option +£10 per person
Bites & Slaw +£8 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, Pork Kebabs, 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



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