

PRESTWOLD HALL MENUS

ALL PRICES PER PERSON

Please select a set menu for all guests, choosing only one dish from each of the starter, main & pudding options.

In 2023 we have improved our menus to champion the wonderful, changing British ingredients available throughout our seasons. Our Spring & Summer menus are available from April to September, whilst our Autumn & Winter menus are available from October to March.

You are welcome to 'mix & match' across menus within our seasonal offerings, to create the one perfect menu for you – please do ask for our advice or a quotation prior to making your selection.

We do our utmost to accommodate all special dietary requirements by prior arrangement; please highlight any guest allergies in advance at least 6 weeks prior to the event date.

CHOICE MENU: £9.00

We are also able to offer menus with different choices by prior arrangement; please speak to one of the events team for full details. The choice menu will consist of **two meat options and one vegetarian/vegan option** for your day guests to choose from. A supplement will be applicable from **£9.00 per head** and pre-order 6 weeks prior to the event is required.

All prices include VAT at the prevailing rate.

BREAKFAST AND BRUNCH

Selection of pastries, fresh fruit platter, tea, coffee, orange juice & Prosecco - £19.50

Classic English sandwiches or salads, fresh fruit platter, sparkling elderflower & Prosecco - £19.50

Bacon & sausage baps with a cold beer - £15.75

CANAPÉS

A wonderful way to welcome your guests during your drink's reception.

SPRING & SUMMER: £14

AUTUMN & WINTER: £14

Broad bean, Feta & Wild Garlic Crostini (V)

Cocktail Sausage Toad in the Hole, Mustard

BBQ Asparagus, Lemon Hollandaise (V)

Smoked Haddock Kedgeree Balls

Spring Chicken & Truffle Terrine, Pea Purée

Cauliflower Tempura, Cheese Fondue (V)

Smoked Trout, Pickled Cucumber, Tapioca Cracker

Onion Frittata (V)

CLASSIC: £15.75

ASIAN: £15.75

Smoked Salmon Blinis with Sour Cream & Dill

Char Siu Pork, Prawn Cracker, Spring Onion

Baby Yorkshire Pudding & Rare Fillet of Beef

Chilli Paneer (V)

Sundried Tomato, Mozzarella & Basil Pesto on a
Parmesan Biscuit (V)

Tandoori Chicken on a Poppadom with a Minted
Yoghurt

Pork & Chorizo Double Sausage Roll

Korean Fried King Prawn & Sesame Tempura

CONTEMPORARY: £16.50

LUXURY: £16.50

Mini Fish & Chips

Chunky Triple Cooked Chip, Truffle & Parmesan (V)(*)

Hasselback Potato, Sour Cream, Smoked Caviar

Peppered Steak on Rosti Potato, Bearnaise Sauce

Savoury Choux Bun, Swiss Cheese & Ham

Seared Scallops, Spiced Pistachio Crumb

Manchego Croquetas, Quince purée (V)

Baked Asparagus in Parma Ham, Lemon Mayonnaise

WEDDING BREAKFAST

PLEASE SELECT ONE STARTER, MAIN AND DESSERT

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include coffee & handmade chocolates.

SIR CHRISTOPHER: £64.75

This menu is available all year round

STARTER

Leek & Potato Soup, Chive Cream, Herb Scone (V) (*)

Tart of Assorted Roast Onions, White Balsamic Vinaigrette (VV)

Roast Plum Tomato Soup, Basil Pesto (V) (*)

MAIN COURSE

Smoked Haddock Fishcakes, Samphire, Brown Butter & Shrimp Hollandaise

Lincolnshire Sausages, Creamy Mash, Onion Gravy, Crispy Shallots

Ratatouille Puff Pastry Galette, Herb Salad, Fire Roasted Pepper Sauce (VV)

DESSERT

Warm Treacle Tart, English Custard Sauce

Vanilla Cheesecake, Mandarin Sorbet

Fresh Fruit Pavlova, Vanilla Cream (VV)

(V) Vegetarian

(VV) – Vegan

(*)Can be made Vegan

WEDDING BREAKFAST (continued)

SIR JAMES: £72.25

This menu is available all year round

STARTER

Classic Prawn Cocktail, Buttered Rye Bread

Caesar Salad with Smoked Chicken, Sourdough Croutons

Button Mushroom Risotto, Rocket, Aged Parmesan (V)

MAIN COURSE

Chicken with Red Wine, Mushrooms, Button Onions & Smoked Bacon, Creamed Potatoes

Slow Cooked Beef & Cheddar Rissoles, Buttered Spinach, Homemade Fruity Sauce

Orzo & Three Cheese Pasta Croquette, Romesco Sauce (V)

DESSERT

Sticky Toffee Pudding, Spiced Pineapple (*)

Classic Crème Bruleé with Shortbread Biscuits

Dark Chocolate Mousse, Poached Pears, Butter Biscuits

(V) Vegetarian

(VV) – Vegan

(*)Can be made Vegan

WEDDING BREAKFAST (continued)

SIR EDWARD: £76.50

This menu is available Spring/Summer (April-September) only.

STARTERS

Ham Hock, Pea & Mint Risotto

The Edible Garden, Roasted Red Pepper, Houmous, Garden Vegetables, Salad Leaves & Shoots (VV)

Poached Salmon & Crayfish Tian, Cucumber & Saffron

Whipped Goats Cheese, Heritage Tomatoes, Black Garlic, Olive Crostini (V)

Roasted Plum Tomato Soup, Sour Cream, Preserved Wild Garlic, Focaccia (V)

Smoked Trout & Watercress Fishcakes, Lemon Hollandaise

MAIN COURSE

Roast Rump of Lamb, Tomato & Pesto Tart, Smoked Garlic Mash

Pan-fried Breast of Chicken, New Potatoes, Button Mushroom Cream Sauce

Fillet of Pork wrapped in Parma Ham, Parmesan Potato, Spring Onion, Piquillo Pepper & Sweetcorn Salsa

Summer Squash, Wild Mushroom, Brik Pastry Cracker, Squash Purée (VV)

Tomato & Mozzarella Arancini, Red Pepper Fondue (V)

Pan-fried Sea Bream, Baby Courgette Tempura, Chorizo & Broad beans

DESSERT

Bitter Chocolate Delice, Mint Choc Chip Ice Cream

Strawberry Cheesecake (*)

Raspberry Cream, Chambord Jelly, Brown Sugar Meringue

Tropical Fruit Pavlova, Passion fruit Sorbet (VV)

Glazed White Chocolate Tart, Apricots

Hazelnut, Lemon & Ricotta Cake, Raspberry Sorbet

(V) Vegetarian

(VV) – Vegan

(*) Can be made Vegan

WEDDING BREAKFAST (continued)

SIR EDWARD: £76.50

This menu is available Autumn/Winter (October-March) only.

STARTERS

Honeydew Melon & Parma Ham, Port Reduction

Edible Garden, Caramelised Onion Houmous, Vegetable Crudities, Fennel Seed Crackers (VV)

Chestnut, Mushroom & Mascarpone Tart, Black Grape & Pickled Walnut (V)

Poached Salmon & Crayfish Tian, Honey, Mustard & Dill Dressing

Smoked Haddock Fishcake, Tartare Butter Sauce

Cream of Celeriac & Apple Soup, Crispy Stilton Dumpling

MAIN COURSE

Roast Pork Belly, Creamed Potato, Apple, Sage & Crackling

Roast Cod, Lentil Dahl, Onion Seed Yoghurt

Braised Blade of Beef Bourguignon, Button Onions, Mushrooms & Bacon, Red Wine Sauce

Roast Breast of Duck, Aromatic Couscous, Date & Onion Purée, North African Spiced Jus

Wild Mushroom Arancini, Rocket & Parmesan Salad (V)

Pumpkin & Chickpea Thai Green Curry, Jasmine Rice (VV)

DESSERT

Hot Chocolate Fondant, Malted Milk Ice Cream

Apple Tarte Tatin, Cinnamon Ice Cream

English Egg Custard Tart, Nutmeg

Stem Ginger Pudding, Butterscotch Sauce, Pineapple Sorbet (VV)

Plum & Almond Frangipane Tart with Vanilla Ice Cream

Blackcurrant Posset, White Chocolate Sorbet, Crushed Meringue

(V) Vegetarian

(VV) – Vegan

(*)Can be made Vegan

WEDDING BREAKFAST (continued)

SIR GERVAISE: £79.95

This menu is available Spring/Summer (April-September) only.

STARTERS

Burrata, Charred Broccoli, Preserved Lemon & Caper Salsa, Croutons

Chicken Terrine, Garden Vegetable Salad, Crispy Quails Egg

Twice Baked Cheddar Souffle, Potato Salad & Smoked Salmon

Buttered Asparagus, Mushroom Duxelle, Truffle Hollandaise, Toasted Brioche (V)

Lemon Sole, Champagne Sauce, Warm Cucumber & Dill

Chilled Artichoke, Salad Russe, Little Gems, Soft Herbs (VV)

MAIN COURSE

Fillet of Beef, Wild Mushroom Gratin, Dauphinoise Potatoes, Madeira Sauce

Pan-fried Scottish Salmon, Spring Onion Mash, Brown Shrimps, Watercress Sauce

Fillet of Sea Bass, Fennel Purée, Saffron Potatoes, Lobster Sauce Vierge

Asparagus, Pea & Broad Bean Risotto, Crispy Duck Egg, Tarragon Oil (V)

Roast Rack of Lamb, Anna Potatoes, Minted Green Vegetables, Lamb Sauce

Polenta & Aubergine Tian, Black Olive & Pepper Rarebit, Tomato & Basil Dressing (VV)

DESSERT

Assiette of Chocolate, White Chocolate & Tonka Bean Ice Cream, Milk Chocolate Torte, Dark Chocolate & Grand Marnier Macaron

Assiette of Citrus, Lemon Meringue Pie, Orange & Mandarin Parfait, Key Lime Curd Doughnut

English Summer Berries, Warm Champagne Sabayon, Elderflower Sorbet

Classic Lemon Tart with Raspberries

White Chocolate Pannacotta, Marinated Pineapple & Coconut Sorbet

Summer Fruit Pudding (VV)

(V) Vegetarian

(VV) – Vegan

(*)Can be made Vegan

WEDDING BREAKFAST (continued)

SIR GERVAISE: £79.95

This menu is available Autumn/Winter (October-March) only.

STARTERS

Smoked Scottish Salmon, Fromage Blanc, Avocado & Pink Grapefruit

Braised Lamb Shank Suet Bun, Root Vegetables, Pearl Barley, Lamb Sauce

Steamed Plaice, Caviar Butter Sauce, Seashore Vegetables

Game Terrine, Orchard Fruit Chutney, Prune Brioche

Tempura of Vegetables & Herbs, Creamy Winter Truffle Dipping Sauce (VV)

Buffalo Mozzarella, Panzanella Salad (V)

MAIN COURSE

Loin of Venison Wellington, Dauphinoise Potatoes, Cep Cream Sauce

Trio of Guinea Fowl, Game Chips, Golden Sultanas & Sauternes

Rolled Fillet of Dover Sole & Poached Trout, Saffron Mash, Fricassee of Scottish Shellfish

Fillet of Beef, Pommes Anna, Baby Gem Lettuce, Black Truffle Bearnaise Sauce

Roast Heritage Carrots, Pearl Barley Fondue, Chestnuts, Carrot Top Pesto (VV)

Sun Dried Tomato & Mozzarella Arancini, Red Pepper Fondue (V)

DESSERT

Assiette of Chocolate, White Chocolate & Tonka Bean Ice Cream, Milk Chocolate Torte, Dark Chocolate & Grand Marnier Macaron

Assiette of Citrus, Lemon Meringue Pie, Orange & Mandarin Parfait, Key Lime Curd Doughnut

Salted Caramel Tart, Vanilla Ice Cream, Toffee Apple

Assiette of Hot Puddings, Caramel Bread & Butter Pudding, Pear Crumble Tart, Sticky Toffee Pudding

Vanilla Crème Brulée, Rhubarb Compote, Ginger Biscuits

Crêpes Suzette, Chantilly Cream (V) (*)

(V) Vegetarian

(VV) – Vegan

(*)Can be made Vegan

WHY NOT ADD?

Amuse-Bouche - £7.50 per head

Sorbet course: Champagne, raspberry, elderflower or lemon - £4.50 per head

Strawberries dipped in dark chocolate - £3.25 per head

Extra bowls of vegetables - £9.25 per table

Cheese plate & biscuits - £55 per table

FOOD FOR YOUR WEDDING SUPPLIERS

Hot main course for 'crew' - £24

Sandwiches & tea/coffee - £12

CHILDREN

STARTERS

Tomato soup (V)
Fresh melon & strawberry fruit salad (V)
Batons of carrot & cucumber with hummus (V)
Prawn cocktail
Garlic & mozzarella bread (V)

MAIN COURSE

Half portion of adult main course (from the main menus)
Chicken breast with mash, vegetables & gravy
Chicken goujons & French fries
Fish & chips
Cheeseburger, salad & sweet potato wedges
Penne pasta, tomato sauce (VV)

DESSERT

Ice cream sundae
Waffles with maple syrup & ice cream
Chocolate brownies & ice cream
Fresh berries (VV)
Vanilla milk shake & cookies

TWO COURSES: £24

THREE COURSES £30

EVENING

These menus are designed for wedding receptions, where one of the previous main menus has been served earlier in the day. It is required that you cater for all your additional evening guests and an agreed proportion of no less than 50% of your daytime guests.

NEAPOLITAN SOURDOUGH PIZZA: £19.95

Handmade and cooked outdoors from April to September in our wood fired pizza oven. Choose three varieties from the following:

- 'Margarita' - Mozzarella, sun-dried tomatoes & fresh basil (V)
- 'Funghi' - Garlic-roasted mushroom & mascarpone (V)
- 'Diavola' - Italian cured meats & picante peppers
- 'Di Pesce' - Tuna, anchovies, olives & fresh oregano
- 'Bianca' - Creamy ricotta, pancetta & Gorgonzola cheese
- 'Toscana' - Grilled Mediterranean vegetables, basil pesto (V)

Caprese salad: buffalo mozzarella, tomato & basil
Rocket with parmesan & creamy garlic dressing
Spicy vegetable 'slaw

HOG ROAST: £25.00

Hog Roast (min. 100 guests)

or

Roasted pork joints (min. 40 guests)

Hot Roast Pork & crackling
Homemade stuffing
Apple sauce
Bread rolls
Roasted leek & cheddar quiche (V)
Sage roasted new potatoes
Celeriac & apple coleslaw
Gem heart with cider vinaigrette

BBQ: £26.50

Available from April to September

Homemade beef burgers
Lincolnshire sausages
Chilli & soy marinated chicken
Skewers of roasted vegetable & halloumi (V)
Italian leaf salad
Tomato, cucumber & basil salad
Root vegetable coleslaw
Various dips & relishes

GOURMET SLIDER BURGER BAR: £26.50

Beef burger, mature cheddar & salad
Spicy bean burger & smoked Cheddar
Chicken burger, chorizo & salsa
Pulled BBQ pork
Mac n' cheese
Coleslaw
Potato wedges
Onion rings

FINGER BUFFET: £24.00

Tempura prawns with a chilli ginger dip
Homemade sausage rolls
Chicken tikka with mint yoghurt
Onion Bhaji & cauliflower pakora with mango chutney (V)
Artisan pizza selection
Potato wedges with sour cream & salsa (V)
Tortilla wraps with various fillings

SIMPLE EVENING FOOD

A £3.50 supplement applies for choosing more than one option.

Lincolnshire sausage & bacon rolls with hand cut potato wedges - £12.00

English cheeseboard, honey roasted ham, cured meats with rustic breads & chutneys - £19.50

Gourmet beef burgers & spicy bean burgers with cheese, relishes & crispy salad - £14

Marinated pulled pork & 'slaw in a soft floured roll - £13

Simple Hog Roast with bread rolls, apple sauce & stuffing (min. 100) - £16.95

Antipasti of cured meats, roasted vegetables, dips, breads, olives - £16.95

Bratwurst sausages with mustards, pickles & sauerkraut on the side - £12.25

Ciabatta open toasties: Cheddar & red onion, Tomato & mozzarella, Cured meats & Emmental - £12.25

DECORATED CHEESECAKES & TOWERS

We are delighted to create impressive cheese wedding cake towers, depending on the cheeses chosen and numbers to be catered for. These can then be incorporated into the service of your evening food – please ask us for a quotation - **POA**

SOMETHING SWEET

Ice Cream Tricycle - £450

Crepe Station - £450

Available for two hours for up to 100 guests. Please ask for more information.

AFTER HOURS

After-hour packages are served in the late lounge for overnight guests. Prices per person, minimum 5.

CHARCUTERIE: £15.25

Baked Normandy camembert's, warm baguettes
Honey glazed mini chorizo's
Sliced Iberico ham, Manchego cheese and quince jelly
Nocellara olives
Mushrooms a la Grecque

CHEESE BOARD: £15.25

Colston Basset stilton with celery,
fruits chutney & pickles
Cheese wafers
Prestwold sourdough

Why not add a bottle of Quinta do
Craeto, Finest Reserve Ruby Port - £45
per bottle

DRINKS PACKAGES

LADY PENELOPE: £23.25

A reception drink of either Mimosa/ Pimm's / lager / beer or soft drink (one per person)

A glass of house wine with the meal

A glass of house Prosecco for the toast

LADY SYBIL: £31.25

A Reception drink of either Mimosa/ Pimm's / lager / beer or soft drink (one per person)

A half bottle of house wine with the meal

A glass of house Prosecco
for the toast

LADY URSULA: £44.95

Two reception drinks of Champagne or bespoke cocktail

A half bottle of house wine with the meal

A glass of house champagne for the toast

CHILDREN SOFT DRINKS: £12

A selection of four soft drinks throughout your event.

ADULT SOFT DRINKS: £16

Four soft drinks throughout the day, one of which being a mocktail.

WHY NOT ADD?

GIN DRESSING BAR: £275

A selection of citrus fruits, berries, herbs, & syrups.

Add a variety of Gin & Tonics:

100 Gin & Tonics £750 (including Gin Dressing Bar £1,025)

200 Gin & Tonics £1,400 (including Gin Dressing Bar £1,675)

300 Gin & Tonics £1,950 (including Gin Dressing Bar £2,225)