



YOUR WEDDING AT
PRESTWOLD HALL
LEICESTERSHIRE

EXCLUSIVE HIRE CHARGES

From 10.30am

2024

	MON-THUR	FRI	SAT & BANK HOLIDAY SUN	SUN & BANK HOLIDAY MON
LOW SEASON (Mar & Oct)	£2,250	£2,750	£3,500	£2,500
MID SEASON (April, May, Jun, Sep)	£2,500	£3,250	£4,000	£2,750
HIGH SEASON (Jul, Aug)	£2,500	£4,250	£4,500	£3,250
WINTER (Jan, Feb, Nov)	£2,000	£2,250	£3,000	£2,250
CHRISTMAS (Dec)	POA	POA	POA	POA

There is a minimum requirement of 40 daytime guests on Monday-Wednesday, 60 daytime guests on Thursdays & Sundays and 75 daytime guests on Fridays & Saturdays throughout the year.

ADDITIONAL CHARGES

Bar Extension - £295 (from 11.00 pm to Midnight)

Damage Deposit - £500 (returnable against T&C's)

2025 & 2026

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YOUR WEDDING CEREMONY

We hold a licence to host civil wedding ceremonies and partnerships for up to 140 guests. Please note that the earliest we can accommodate a civil ceremony is 1.00 pm, with guests arriving from 12pm. Suppliers may arrive from 10.30 am. All civil ceremonies must be booked directly with the Leicestershire registrars on 0116 305 6565, with whom you can liaise over availability of dates.

INDOOR CEREMONIES

In the Library £350

OUTDOOR CEREMONIES

In the Georgian Gazebo £395

CHURCH CEREMONIES

In addition, our lovely Parish Church of St Andrew's is in the grounds of the Hall. Information packs are available from the church wardens on a Sunday when the morning service is held at 9.30am and you can liaise over availability of dates.

BEDROOMS

We have 10 gorgeous bedrooms with ensuite bath/shower rooms, including one adjoining bathroom, connecting the Silver Suite and Twin room – ideal for families. There is a requirement to book at least five bedrooms. Your overnight guests may check in from 2.30pm and check out time for all guests is strictly 10.30am. A luxury cooked and continental breakfast is included in the bedroom prices, served between 08:30am – 09:30am. Please note we cannot accept payment from guests.

	2024	2025	2026
HONEYMOON SUITE	£220	£230	£235
SILVER SUITE	£210	£220	£225
DOUBLE ROOMS	£155	£160	£165
TWIN ROOM (SHARED BATHROOM)	£110	£115	£120

ADDITIONAL CHARGES

DRESSING ROOM (8.00AM – 4.00PM) Items to be moved to upstairs lounge after this time.	£210	£220	£225
The Lounge (early access 11am) An additional space available the morning of the wedding.	£110	£120	£125
EXTRA BREAKFASTS	£18	£20	£22
Z BEDS (3 AVAILABLE)	£35	£38	£40
COTS (2 AVAILABLE) Available FOC, please provide your own bedding			

PRESTWOLD HALL MENUS

ALL PRICES PER PERSON

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

Our 2024 menus continue 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 can accommodate most special dietary requirements by prior arrangement; please highlight any guest allergies in advance at least 6 weeks prior to the event date.

CHOICE MENU: £10

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 **£10 per head** and your pre-order 6 weeks prior to the event is kindly requested.

All prices include VAT at the prevailing rate.

BREAKFAST & BRUNCH

Selection of pastries, fresh fruit platter, tea, coffee, orange juice & Prosecco - £19.95

Classic English sandwiches or salads, fresh fruit platter, sparkling elderflower & Prosecco - £19.95

Bacon & sausage baps with a cold beer - £16.75

CANAPÉS

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

SPRING & SUMMER: £15

AUTUMN & WINTER: £15

Broad Bean, Feta & Wild Garlic Crostini (V)

BBQ Asparagus, Lemon Hollandaise (V)

Spring Chicken & Truffle Terrine, Pea Purée

Smoked Trout, Pickled Cucumber, Tapioca Cracker

Cocktail Sausage Toad in the Hole, Mustard

Smoked Haddock Kedgerie Balls

Cauliflower Tempura, Cheese Fondue (V)

Onion Frittata (V)

CLASSIC: £16.75

ASIAN: £16.75

Smoked Salmon Blinis with Sour Cream & Dill

Baby Yorkshire Pudding & Rare Fillet of Beef

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

Pork & Chorizo Double Sausage Roll

Char Siu Pork, Prawn Cracker, Spring Onion

Chilli Paneer (V)

Tandoori Chicken on a Poppadom with a Minted
Yoghurt

Korean Fried King Prawn & Sesame Tempura

CONTEMPORARY: £17.50

LUXURY: £17.50

Mini Fish & Chips

Hasselback Potato, Sour Cream, Smoked Caviar

Savoury Choux Bun, Swiss Cheese & Ham

Manchego Croquetas, Quince purée (V)

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

Peppered Steak on Rosti Potato, Bearnaise Sauce

Seared Scallops, Spiced Pistachio Crumb

Baked Asparagus in Parma Ham, Lemon Mayonnaise

WEDDING BREAKFAST

PLEASE SELECT ONE STARTER, MAIN & DESSERT

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

SIR CHRISTOPHER: £69.95

This menu is available all year round

STARTER

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

Tart of Mixed Roast Onions, Wild Mushroom & Ricotta (V)(*)

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: £79.50

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 Croquette, Buttered Spinach, Homemade Fruity Sauce

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

DESSERT

Sticky Toffee Pudding, Spiced Pineapple (*)

Classic Crème Bruleé with Shortbread Biscuits

Dark Chocolate Mousse, Cocoa Nib and Orange Brandy Snap

(V) Vegetarian

(VV) – Vegan

(*) Can be made Vegan

WEDDING BREAKFAST (continued)

SIR EDWARD: £82

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 & Prawn Tian, Cucumber & Saffron

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

Chilled Gazpacho, Pickled Melons, Cucumbers, Charred Feta

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, Champagne Cream Sauce

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

Spring Vegetable Stroganoff with Buttered Wild Mushroom Fettucine (V) (*)

Goats Cheese & Spinach Arancini, Cherry Tomato Coulis (V)

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

DESSERT

Hot Chocolate Fondant with Pistachio Ice Cream

Strawberry Cheesecake (*)

Raspberry Cream, Chambord Jelly, Brown Sugar Meringue

Tropical Fruit Pavlova, Passion fruit Sorbet (VV)

Glazed White Chocolate Tart, Apricots

Raspberry and Mascarpone Millefeuille, Raspberry Sorbet

(V) Vegetarian

(VV) – Vegan

(*)Can be made Vegan

WEDDING BREAKFAST (continued)

SIR EDWARD: £82

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)

Roasted Butternut Squash, Chestnut Mushroom and Gruyere Tart, Black Grape & Pickled Walnut (V)

Poached Salmon & Prawn Tian, Pickled Cucumber, 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)

Sweet Potato and Roasted Onion Jalfrezi, Pilau Rice, Onion Seed Naan (VV)

DESSERT

Hot Chocolate Fondant, Malted Milk Ice Cream

Caramelised Apple and Egg Custard Tart, Calvados Ice Cream

Crème Brulée, Golden Sultanas with Prestwold Rum, warm Madeleines

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

Pear & Almond Frangipane Tart with Vanilla Ice Cream

Brioche French Toast, Banana Ice Cream, Maple Pecans

(V) Vegetarian

(VV) – Vegan

(*)Can be made Vegan

WEDDING BREAKFAST (continued)

SIR GERVAISE: £85

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, Chive Mash, Samphire, Brown Shrimp Butter 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 Berry Jelly, Strawberry Ripple Ice Cream, Crushed Meringue

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: £85

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
Baked Vanilla Cheesecake, Mulled Red Wine Fruits
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 - £4.75 per head

Strawberries dipped in dark chocolate - £3.50 per head

Extra bowls of vegetables - £10 per table

Cheese plate & biscuits - £60 per table

FOOD FOR YOUR WEDDING SUPPLIERS

Hot main course for 'crew' - £26

Sandwiches & tea/coffee - £13

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: £26

THREE COURSES £32

EVENING FOOD

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' – Wild Mushroom, Crème Fraiche, Alpine Cheese (V)

'Diavola' – Nduja, Fire Roasted Peppers & Salami

'Puttanesca' – Smoked Anchovies Olives & Chillies

'Bianca' – Goats Cheese, Roasted Onions & Truffle Honey

'Parmigiana' – Chargrilled Aubergines, Semi Dried Tomatoes, Aged Parmesan (V)

Caprese Salad: Buffalo Mozzarella, Tomato & Basil

Spicy Potato Wedges

Classic 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 Hearts with Cider Vinaigrette

BBQ: £27.50

Available from April to September

Homemade Beef Burgers
Lincolnshire Sausages
Chilli & Soy Marinated Chicken
Skewers of Roasted Vegetable & Halloumi (V)
Little Gems with Herb Vinaigrette
Tomato, Cucumber & Basil salad
Classic Vegetable Slaw
Various Dips & Relishes

BURGERS, HOT DOGS & FRIES: £26.50

CHOOSE 2 + 1 VEGETARIAN OPTION + 1 OF HALLOUMI OR DIRTY FRIES

Bratwurst Hot Dog with Mustard, Relish & Crispy Onions
Gourmet Beef Burger with Portobello Mushroom & Gruyere, Truffle Mayo
Buttermilk Fried Chicken with Ranch Salad & Sriracha Sauce

Veggie Corn Dawg with Curry Ketchup & Pickles (V)
Crispy Falafel Burger with Sweet & Sour Cucumbers, Tzatziki (V)

Halloumi Fries with Soured Cream Salsa & Guacamole (V)
Dirty Fries topped with Spring Onions, Barbeque Sauce, Cheddar Cheese, Chillies (V)

Grazing Buffet: £26.00

Honey Glazed Ham
Charcuterie Meats
Homemade Caramelised Onion Sausage Rolls
Gala Pork Pie with Chutney
Selection of Fine Cheeses, Celery & Grapes
Selection of Antipasti & Dips
Crackers, Grissini Bread Sticks
A selection of warm breads with Olive Oil & Balsamic vinegar

SIMPLE EVENING FOOD

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

Lincolnshire Sausage & Bacon Rolls with Hand Cut Potato Wedges - £12

Marinated Pulled Pork & Slaw in a Soft Floured Roll - £14

Simple Hog Roast with Bread Rolls, Apple Sauce & Stuffing (min. 100) - £17.50

Ciabatta Open Toasties: Cheddar & Red Onion, Tomato & Mozzarella, Cured meats & Emmental - £12.75

Posh Fish Finger Sandwich, Tartar Sauce - £12.75

Soft Shell Taco, Beef Brisket, Pickled Red Onion, Soured Cream & Salsa - £14.00

Steak & Ale Pies/Chicken, Ham & Leek Pies with Chips, Mushy Peas & Gravy - £19.00

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 – from 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 4.

CHARCUTERIE: £15.25

Baked Normandy Camembert's, Warm Baguettes
Honey Glazed Mini Chorizo's
Sliced Iberico Ham, Manchego Cheese & Quince Jelly
Nocellara Olives
Mushrooms a la Grecque

CHEESE BOARD: £15.25

Colston Basset Stilton with Celery,
Fruits, Chutney & Pickles
Cheese Wafers
Prestwold Sourdough

Add a bottle of Quinta do Crasto Finest
Reserve Ruby Port - £45

DRINKS PACKAGES

LADY PENELOPE: £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: £33

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: £46

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

Please note: Lady Penelop, Sybil & Ursula are also all available using the excellent non-alcoholic still and sparkling wines from our wine list

CHILDREN SOFT DRINKS: £13

A selection of four soft drinks throughout your event.

NON ALCOHOLIC DRINKS PACKAGES

LADY PENELOPE £20

A Reception Drink of either a Mocktail Mimosa (peach / raspberry / cranberry / orange) or Sparkling Elderflower Punch

A glass of of Ein-Zwei-Drei wine, Passionfruit Punch or Summer Cup Punch

A glass of Nosecco

LADY SYBIL £26

A Reception Drink of Passionfruit Punch, Mojito, Strawberry Daiquiri, Gin Zero G&T, Pina Colada, Peach Paloma, or choice of 0% Lager / Beer.

A Half Bottle of Ein-Zwei-Drei wine

A glass of Nosecco

LADY URSULA £40

Two Reception Drinks of Wild Idol Sparkling Rose or Bespoke Mocktails

A Half Bottle of Ein-Zwei-Drei wine

A glass of Nosecco or Wild Idol Sparkling Rose

WHY NOT ADD?

GIN DRESSING BAR: £295

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

Add a variety of Gin & Tonics:

100 Gin & Tonics £795 (including Gin Dressing Bar £1,090)

200 Gin & Tonics £1,475 (including Gin Dressing Bar £1,770)

300 Gin & Tonics £1,995 (including Gin Dressing Bar £2,290)