

Late Availability Wedding Menu Selector

At Hothorpe Hall we pride ourselves on our reputation for excellent food. Please choose one starter, one main and one dessert from the following selection. Our Chefs are only too pleased to meet with you if you have any questions or special dietary requirements that need to be catered for.

Starters

Tomato, mozzarella and rocket salad with a pesto dressing
Coarse chicken liver and pork pate, red onion jam with toasted brioche
Tian of hot smoked salmon and prawns bound with Marie Rose sauce
Ribbons of refreshing melon with a fruit compote and citrus syrup
Leek, potato and fennel soup
Cauliflower, parmesan and chorizo soup
Spicy tomato and red pepper soup

Main Course

Roast supreme of chicken in a thyme and mushroom sauce
Grilled fillet of salmon on vegetable cous cous and tomato chutney
Roast loin of pork, sage and onion stuffing with braised apple and cider jus
Traditional roast turkey, chipolatas, stuffing and cranberry jus
Braised beef burgundy with pearl onions and root vegetables

Vegetarian

Please choose a vegetarian main course from our main wedding menu selector

Desserts

Fresh fruit salad with raspberry sorbet
Vanilla panna cotta, shortbread biscuits and a fruit compote
White chocolate bread and butter pudding with crème anglaise
Strawberry crème brulee with strawberry jelly
Dark chocolate and orange torte with pistachio ice cream
Hothorpe's cheese and biscuit selection

Complimentary freshly brewed coffee and mints.

Evening buffet

Two filled baps per person; one sausage and one bacon, served with condiments. Vegetarian option available. This can be upgraded for a small supplement to an option from the main evening buffet selector.

You may wish to offer your guests a pre-ordered choice of dishes from our menu. We will be happy to cater for this at a supplement of £2.50 per guest.

Foxton & Naseby Weddings Menu

Choose one starter, one main and one dessert from the following selection. Our Chefs are only too pleased to meet with you if you have any questions or special dietary requirements that need to be catered for.

Starters

Tomato, mozzarella and rocket salad with a pesto dressing
Coarse chicken liver and pork pate with red onion jam and toasted brioche
Tian of hot smoked salmon and prawns, bound with Marie Rose sauce
Ribbons of refreshing melon, fruit compote and citrus syrup
Leek, potato and fennel soup
Cauliflower, parmesan and chorizo soup
Spicy tomato and red pepper soup

Main Course

Roast supreme of chicken in a thyme and mushroom sauce
Grilled fillet of salmon on vegetable cous cous and tomato chutney
Roast loin of pork, sage and onion stuffing with braised apple and cider jus
Traditional roast turkey, chipolatas, stuffing and cranberry jus
Braised beef burgundy with pearl onions and root vegetables

Vegetarian

Please make your vegetarian choice from our main wedding menu selector

Desserts

Fresh fruit salad with raspberry sorbet
Vanilla panna cotta, shortbread biscuits and fruit compote
Hothorpe's cheese and biscuit selection
White chocolate bread and butter pudding with crème anglaise
Strawberry crème brulee with strawberry jelly
Dark chocolate and orange torte with pistachio ice cream

Complimentary freshly brewed coffee and mints.

Evening buffet

Two filled baps per person; one sausage and one bacon, served with condiments. Vegetarian option available. This can be upgraded for a small supplement to an option from the main evening buffet selector.

You may wish to offer your guests a pre-ordered choice of dishes from our menu. We will be happy to cater for this at a supplement of £2.50 per guest.

Sunday Twilight Wedding Menu Selector

Please choose one starter, one main and one dessert from the following selection.
Our Chefs are only too pleased to meet with you if you have any questions or special dietary requirements that need to be catered for.

Starters

Coarse chicken liver pate with red onion jam and toasted brioche
Leek, potato and stilton soup
Hot house smoked salmon salad with celeriac remulade
Tomato, mozzarella and rocket salad with a pesto dressing
Ribbons of melon with raspberry sorbet and mint syrup
Smoked duck, orange and fennel salad
Cream of chicken and tarragon soup

Main Course

Braised beef burgundy with pearl onions and root vegetables
Pan fried fillet of sea bass on a bean and chorizo cassoulet
Roast loin of pork, sage and onion stuffing, with braised apple and cider jus
Roast supreme of chicken in a thyme and mushroom sauce
Pan fried fillet of pork on ratatouille vegetables, basil and tomato jus
Seared fillet of salmon on asparagus and green beans and hollandaise sauce

Vegetarian

Please choose a vegetarian option from the main wedding menu selector

Desserts

Strawberry and vanilla cheese cake with strawberry jelly
Fresh fruit salad with lemon sorbet
Dark chocolate and orange torte with pistachio ice cream
Vanilla panna cotta with fruit compote and shortbread
Hothorpe's cheese and biscuit selection

Complimentary freshly brewed coffee and mints.

Evening buffet

Two filled baps per person; one sausage and one bacon, served with condiments. Vegetarian option available. This can be upgraded for a small supplement to an option from the main evening buffet selector.

You may wish to offer your guests a pre-ordered choice of dishes from our menu. We will be happy to cater for this at a supplement of £2.50 per guest.

Winter & Christmas Wedding Menu

Please choose one starter, one main and one dessert from the following selection. Our Chefs are only too pleased to meet with you if you have any questions or special dietary requirements that need to be catered for.

Winter & Christmas Wedding Package Menu Selector

Starters

Honey roasted parsnip soup with chive cream
Grilled goats cheese salad with walnuts and cherry tomatoes
Ham hock and wholegrain mustard pressed terrine with spiced pear and apple chutney
Refreshing medley of melon with fruit compote and ginger syrup

Main Course

Traditional roast turkey with sage and apricot stuffing, chipolata sausage and cranberry gravy
Smoked haddock and pea risotto topped with parmesan shavings
Slow braised beef and red wine casserole with pearl onions and thyme
Roast loin of pork with apple and rosemary stuffing and port jus

Vegetarian

Please choose a vegetarian main course from our main wedding menu selector

Dessert

Steamed Christmas pudding with brandy crème Anglais
Clementine and ginger cheesecake
Mature cheddar and stilton cheese platter with crackers
Dark chocolate and cherry pot with shortbread

Complimentary freshly brewed coffee and mints.

Evening buffet

Two filled baps per person; one sausage and one bacon, served with condiments. Vegetarian option available. This can be upgraded for a small supplement to an option from the main evening buffet selector.

You may wish to offer your guests a pre-ordered choice of dishes from our menu. We will be happy to cater for this at a supplement of £2.50 per guest.