



Hothorpe Hall
Weddings

A Taste of Hothorpe



Fantastic Feasting



We believe that the food served on your wedding day should be extraordinary.

We offer you the choice, flexibility and a guiding hand to put together a truly memorable dining experience for you and your guests.

Our chefs are happy to talk over the various choices on offer, but to help you make a start, we have highlighted some popular options for you to consider.

Hothorpe's Signature menu is where traditional and contemporary dining meet in an explosion of fulsome flavour. Boasting a host of fresh and locally sourced ingredients, time-tested favourites are prepared by our resident chefs and served to your guests with a pinch of Hothorpe magic! The only difficult part is making your menu choices.



Notes
Smoked salmon & prawn
parcels to start,
Burgundy roast chicken
for main course and
brioche summer pudding
& Pimm's trifle this n
hers Dessert...?

Added 'Wow'!

Host a Roast - a fabulously fun concept. Each table has its own roast to carve, with one of your guests playing chef for the proceedings and doing the honours with the carving. Always good fun and our chef is on hand if help is needed!



Relaxed Dining

Feasting with a casual vibe is increasingly popular on a wedding day. We are always searching for fresh and fun ways of creating and presenting your food, making your wedding dining an experience in itself. Afternoon Tea (sparkling of course!), or an English Country House Picnic with the Dessert Table are infinitely 'instagrammable'!

Notes
Wedding Feast sounds delicious, my favourite dishes are: Medium-rare roasted Leicestershire beef, Hothorpe home smoked hot salmon; woodland mushroom & spinach tartlets; and giant cous cous salad with harissa roasted vegetables.

Desserts from the dessert table, washed down with fizz from the Prosecco Bar!





Trend-setting Snacking

Our feast stations are perfect for party dining. Best described as a fun and modern twist on the traditional buffet, you and your guests can mingle, making friends as you discuss exactly what is the best burger topping!

Notes
Canapés at Drinks Reception - market fish & chips; lamb koftas, chorizo arancini balls on tomato & saffron salsa and milk chocolate dipped strawberries.

Any hour is cocktail hour at Hothorpe! We have a wide range of canapés and chef will be happy to guide your choice to complement the rest of your menu. As your guests begin to flag later in the evening why not treat them to some tasty indulgences from our range of late night nibbles - guaranteed to leave them refreshed and ready to get back on the dance floor!

Taco station for evening - Taco shells with three bean chillis; Mexican spiced pulled pork; sweet barbequed chicken, with guacamole, sour cream, jalapenos, salsa and grated cheese & Peri Peri sauce.
Late night snacks: Gourmet sausage rolls and salted caramel popcorn.





Our Classic Drinks Package is crammed with choices to put a unique spin on your special day.

No one knows your guests better than you do, so we will work with you to come up with a drinks package that has just the right amount of sparkle and cheer to make your day go with a swing!

Pop & Fizz!

Notes:
reception drinks - cocktails,
The Blushing Bride or About Time?
Perhaps bottle beer choices too...
wedding breakfast - a choice of a
good red or white on the tables.
Toast - Prosecco (or Champagne if
Dad's paying!)
I WOULD LOVE A GIN B&T FOR
THE EVENING!!!





A Final Note from our Resident Head Chef...

This is just a taste of the fabulous food and drink choices that are available for your day. We hope that we have whet your appetite and you will enjoy perusing the full menus. We genuinely want every couple to have the best experience possible and you can rest assured that with Hothorpe's guidance, you are in the best hands. We will work with you to assemble a culinary adventure that begins your journey together in style.

To discuss menus with us in more detail, please get in touch: weddings@hothorpe.co.uk

