

# HODSOCK PRIORY MENUS

## ALL PRICES PER PERSON

Please select a set menu for all guests, choosing only one dish from each of the starter, main and pudding options. We are also able to offer menus with different choices by prior arrangement; please speak to one of the events team for full details, a supplement would be applicable from £8.50 per head and a pre-order prior to the event is required.

You are welcome to 'mix and match' across different menus to create the one perfect menu for you – please do ask for our advice or a quotation prior to making your selection. Alternatively, we are delighted to design a bespoke menu for your special event, including catering for other cultures.

We do our utmost to accommodate all special dietary requirements by prior arrangement; please highlight any guest allergies in advance, as we have full allergen information on every menu item.

All prices include VAT at the prevailing rate.

# BREAKFAST AND BRUNCH

Classic English sandwiches or salads, fresh fruit platter, sparkling elderflower, and Prosecco - £17.00

Bacon and sausage baps with a cold beer - £13.75

## CANAPÉS

A wonderful way to welcome your guests during your drinks reception.

### HOUSE - £12.25

Caramelised red onion & brie tart (v)  
Smoked haddock croquettes, pea purée  
Tomato, bocconcini & olive brochette (v)  
Chicken & ham ballotine, pear chutney

### INFORMAL - £12.25

Honey & mustard cocktail sausages  
Polenta chips with parmesan & rosemary (v)  
Harissa fried halloumi skewers, sesame & pineapple (v)  
Spicy lamb koftas

### CLASSIC - £13.75

Baby Yorkshire puddings with rare fillet of beef  
Smoked salmon blinis with sour cream & dill  
Pea & mint ricotta croustades (v)  
Goat's cheesecake, red onion jam (v)

### ASIAN - £13.75

Chicken satay with peanut butter  
Curried cauliflower samosa with dhal & raita (v)  
Salt & pepper tiger prawns with a chilli dip  
Smoked tuna maki roll, roasted sesame

### CONTEMPORARY - £14.35

Wild mushroom in millefeuille pastry (v)  
Oxtail bonbon  
Beetroot macaroon with pickle jam (v)  
Sweet potato falafel with sweet chilli sauce (vv)

### LUXURY - £14.75

Baked queen scallop, bacon & garlic butter  
Goat's cheese tartlets, honey dressing (v)  
Smoked duck breast with cherry chutney  
Tiger prawn, olive & lime skewer, Bloody Mary shot

# WEDDING BREAKFAST

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

THE MELLISH: £56.25

## STARTER

Crispy Korean spiced pork belly, noodle salad, sticky dressing  
Roasted butternut squash risotto with mascarpone & parmesan (v)  
Wild mushroom & ricotta tart on a watercress salad (v)  
Onion soup, puff pastry with Welsh rarebit toast (v)

## SOUPS

Roast plum tomato & basil (vv)  
Lightly spiced butternut squash with crème fraiche (v)  
Leek & potato with a cheddar scone (v)  
Wild mushroom & tarragon (v)

## MAIN COURSE

Pork & herb sausages, creamed mash, caramelised onion & shallot gravy  
Baked salmon spring roll, with anchovy, pickled fennel & lemon chilli butter  
Ricotta & wild mushroom tortellini with truffle & grilled asparagus (v)  
Grilled pepper & aubergine tian with a harissa crumb & roasted tomato confit (vv)  
Roasted vine vegetables & feta cannelloni, tomato & parmesan fondue (v)  
Sweet potato falafel with pomegranate tabouleh salad & tahini dressing (vv)

## DESSERT

Baked vanilla cheesecake with red berries & mango sorbet  
Raspberry & lemon cream tart  
Caramelised apple crumble with clotted cream ice cream  
White & dark chocolate mousse with a popcorn & oat brittle

## THE CLIFTON: £62.75

### STARTER

Roast tomato & basil risotto, parmesan tuile (v)  
Chicken liver terrine, fig chutney with sourdough toast & dukkah butter  
Smoked salmon Nicoise, quail's egg & potato chips  
Baked honey goat's cheese, beetroot carpaccio, lentil crisps (v)

### MAIN COURSE

Pan fried chicken breast, Champagne sauce, fondant potato & crispy pancetta  
Beef bourguignon, butter mash & crispy shallots  
Slow roasted belly of pork, celeriac purée, roasted apples & cider mustard sauce  
Seared halibut, crispy shrimp ravioli, tomato confit & cockle sauce

### DESSERT

Raspberry posset with raspberry gel, brown sugar meringue  
Warm Bakewell tart with cherry ice cream  
Chocolate banoffee with glazed banana & caramel ice cream  
Hazelnut praline Charlotte with passion fruit coulis

## LADY BEATRIX STANLEY: £66.50

### STARTER

Heritage tomato confit with burrata, pine nuts & basil gazpacho (v)  
BBQ pork croquette, shrimp tempura, kimchi & pickled cucumber  
Duck & lentil terrine, celeriac remoulade, cherry chutney & brioche  
Twice baked cheese soufflé, rocket & endive salad, parmesan cream (v)

### MAIN COURSE

Corn-fed chicken breast with wild mushroom, truffle & potato gnocchi  
Cod wrapped in silver beet, pancetta mash & roasted shallot sauce  
Home cured pork loin, roasted root vegetables, mustard sauce  
12 hour braised blade of beef, garlic mash, oxtail rilette, red wine sauce

### DESSERT

Hot chocolate fondant, chocolate 'crispy', yogurt ice cream  
Roast peach clafoutis, gingered custard  
Treacle tart with stem ginger ice cream  
Strawberry bavarois financier with a red berry coulis

## THE CHAMBERS: £69.50

Please select only one dish from each of the starter, main and pudding options below, should you wish to have a choice menu please speak to our team, who will be delighted to help.

### STARTER

Grilled asparagus & wild mushroom pappardelle, parmesan & truffle oil (v)  
Tiger prawn & crayfish cocktail  
Pan fried scallops, chorizo crisp, gremolata & cauliflower purée  
Priory tapas selection: salt cod croquette, chorizo, goat's cheese, gravadlax

### MAIN COURSE

Crispy hake, warm tartar sauce, crushed minted peas & straw potatoes  
Chargrilled fillet of beef, cauliflower & goat's cheese purée, roasted shallot & black pudding crisp  
Roasted rack of lamb, pancetta crumb, potato pavé, carrot purée & roasted garlic  
Duck breast cassoulet with confit duck leg sausage, haricot beans & pancetta  
Baked salmon cannelloni, tomato fondue, with spinach, courgette & parmesan cream  
Blue cheese arancini, wilted spinach & wild mushroom Vichyssoise sauce (v)

### DESSERT

Orange & berry trifle with Madeleine sponge & vanilla custard  
Duo of hot puddings: Sticky toffee pudding & Apple & pecan crumble with clotted ice cream  
Assiette of desserts: Eton mess | Chocolate fondant | Lemon posset  
Raspberry & chocolate delice torte  
Crème brûlée tart with strawberries & red berry sorbet

## WHY NOT ADD?

Extra bowls of vegetables - £8.00 per table

Cheese plate & biscuits - £48.00 per table

Strawberries dipped in chocolate - £2.75

Hot main course for 'crew' - £21.00

Sandwiches & tea/coffee - £10.50

# CHILDRENS

## STARTERS

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

## MAINS

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)

## DESSERTS

Ice cream sundae  
Waffles with maple syrup & ice cream  
Chocolate brownies & ice cream  
Fresh berries  
Mini doughnuts with chocolate sauce & ice cream

**TWO COURSES** £21.00

**THREE COURSES** £26.25

# 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: £19.50

Handmade and cooked outdoors from April to September in our wood fired pizza oven, please ask for our winter season pizza options. Choose three varieties from the following:

- 'Margarita' Mozzarella, sun-dried tomatoes & fresh basil (v)
- 'Funghi' Garlic-roasted mushroom & ricotta (v)
- 'Diavola' Chorizo & chilli
- 'Bianca' Smoked salmon & artichoke
- 'Caprino' Goat's cheese & spinach (v)
- 'Di Parma' Prosciutto & mushroom

## SPIT ROASTED BEEF: £25.00

- BBQ roasted sirloin of beef
- Yorkshire puddings
- Horseradish mayo & garlic aioli
- Fresh bread rolls
- Rosemary salted potato wedges
- Roasted Mediterranean vegetables
- Rocket salad with cider vinaigrette
- Chocolate brownies

## HOG ROAST: £23.00

- Hog Roast (minimum 100 guests)
- or
- Roast loin of pork (minimum 40 guests)
- Hot roast pork & crackling
- Homemade stuffing
- Apple sauce
- Fresh Bread rolls
- Roasted leek & cheddar quiche (v)
- Rosemary salted potato wedges
- Roasted Mediterranean vegetables
- Rocket salad with cider vinaigrette
- Chocolate brownies

BBQ: £23.00

Smoked pork back ribs  
Beef burgers  
Lincolnshire sausages  
Marinated jerk chicken  
Skewers of roasted vegetable & halloumi (v)  
Italian leaf salad  
Tomato, chilli & basil salad  
Roasted Mediterranean vegetables  
Various dips & relishes  
Chocolate Brownies

*(Available from April to September)*

## ENGLISH CHEESE BOARD: £15.75 PER HEAD

Vintage Cheddar, Cornish brie, Cropwell Bishop Stilton  
Pork pie with piccallili  
Smoked trout paté  
Duck liver paté  
Rustic bread, crackers, and chutney

## SIMPLE EVENING FOOD

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

Lincolnshire sausage & bacon rolls with hand cut chips - £10.50  
Fish & chips, tartare sauce & mushy peas - £11.25  
Gourmet burgers with cheese, relishes & crispy gem - £11.25  
Spicy bean burgers (vv) - £11.25  
Marinated pulled pork & 'slaw in soft floured rolls - £11.25  
Traditional pies: steak & ale, chicken & mushroom, roasted vegetable & spinach, served with hand cut chips - £12.50  
Chicken tikka masala with basmati rice & naan bread - £14.25  
Lamb bhuna, poppadoms, lime chutney, raita, brown rice - £14.25  
Root vegetable rogan josh with basmati rice (vv) - £13.25  
Simple Hog roast - bread rolls; apple sauce & stuffing (min. 100) - £14.75

## DECORATED CHEESECAKES & TOWERS

We are delighted to create impressive cheese wedding cake towers from £400, 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.



## SOMETHING SWEET

Ice Cream Tricycle - £400

Crepe Station - £400

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

## AFTER HOURS

After-hour packages are served in the library for overnight guests. Prices per person.

### CHARCUTERIE - £13.25

Baked Normandy camembert's, warm breads  
Honey glazed mini chorizo's  
Sliced Iberico ham, Manchego cheese and  
quince jelly  
Marinated Mediterranean vegetables & olives

### CHEESE BOARD - £13.25

English cheeses with celery, chutney,  
quince jelly & pickles  
Cheese wafers & Hodsock sourdough  
Quinta do Crasto reserve port

# DRINKS PACKAGES

## ELEGANCE: £20.25 PER HEAD

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 sparkling wine for the toast

## ROMANCE: £27.25 PER HEAD

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 sparkling wine for the toast

## AMOUR: £39.00 PER HEAD

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

# WHY NOT ADD?

## GIN DRESSING BAR: £250.00

A selection of citrus fruits, berries, herbs, and syrups. Include a variety of Gin & Tonics:

100 Gin and Tonics - £625

200 Gin and Tonics - £1,150

300 Gin and Tonics - £1,575