



HODSOCK PRIORY MENUS

ALL PRICES PER PERSON

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

Please select a set menu for all guests, choosing only one dish from each of the starter, main and dessert options. You are welcome to 'mix and match' across different menus to create the one perfect menu for you. Your choice of main determines your costing.

If you would like to offer your guests a choice menu of three dishes per course (including a vegetarian option) please be aware there is a £9.50 supplement charge for this service. This is applicable to all your guests.

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.

Please be aware the majority of our desserts can be catered for vegans. Please speak with your event manager to discuss specifics.

All prices include VAT at the prevailing rate.

BREAKFAST AND BRUNCH

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

Bacon and sausage baps with a cold beer - £15.75

Selection of pastries, fruit platter, sparkling elderflower & Prosecco - £19.50

CANAPÉS

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

HOUSE - £14.00

Caramelised red onion & brie tart (v)
Thai salmon fishcake with sweet chilli jam
Tomato, bocconcini & olive brochette (v)
Mini toad in the hole with caramelized onion

INFORMAL - £14.00

Honey & mustard cocktail sausages
Pumpkin beignet (v)
Harissa fried halloumi skewers, sesame & pineapple (v)
Spicy lamb koftas

CLASSIC - £15.75

Baby Yorkshire puddings with rare fillet of beef
Mini fish & Chips
Cherry tomato & basil pesto on parmesan biscuit (v)
Goat's cheesecake, red onion jam (v)

ASIAN - £15.75

Tandoori chicken served on a poppadom, with mango chutney
Curried cauliflower samosa with dhal & raita (v)
Salt & pepper tiger prawns with a chilli dip
Hoisin duck pancake roll

CONTEMPORARY - £16.50

Wild mushroom in millefeuille pastry (v)
Feather blade bonbon
Pork crackling with apple sauce
Sweet potato falafel with sweet chilli sauce (vv)

LUXURY - £16.50

Baked queen scallop, bacon & garlic butter
Goat's cheese tartlets, honey dressing (v)
Smoked duck breast with spicy tomato chutney
Chilli & lime tiger prawn with a harissa coated courgette skewer

WEDDING BREAKFAST

THE MELLISH: £64.75

STARTER

Crispy Korean spiced pork belly with stir fry noodles & tamarind dressing
Roast plum tomato & basil soup (vv)
Panko crusted tofu with peanut sauce (vv)

MAIN COURSE

Pork & herb sausages, creamed mash, caramelised onion & shallot gravy
Baked salmon spring roll filled with cream cheese, roasted red pepper & spinach
Sweet potato falafel with pomegranate tabouleh salad & tahini dressing (vv)
Butternut squash risotto with leeks and spinach (vv)

DESSERT

Baked vanilla cheesecake with red berries & mango sorbet
Lemon tart with berry compote & raspberry coulis
Caramelised apple crumble with clotted cream ice cream
Peanut butter mouse with a pretzel crumb

THE CLIFTON: £72.25

STARTER

Smoked chicken & rock melon salad
Carrot & coriander soup (vv)
Salmon tartar with wasabi & avocado

MAIN COURSE

Pan fried chicken breast, Champagne sauce, fondant potato & crispy pancetta
Beef bourguignon, butter mash & crispy shallots
Slow roasted belly of pork, Colcannon potatoes, roasted apples & cider mustard sauce
Seared halibut, crispy shrimp ravioli, tomato confit & cockle sauce
Vegan portobello mushroom tacos (vv)

DESSERT

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

LADY BEATRIX STANLEY: £76.50

STARTER

Spicy parsnip soup with sausage roll
BBQ pork croquette, shrimp tempura, kimchi & pickled cucumber
Duck & lentil terrine, celeriac remoulade, fig chutney & brioche

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 with double chocolate ice cream and mango coulis
Treacle tart with stem ginger ice cream
Warm pear & gingerbread upside-down cake
Mini cheesecake slider - zesty lemon, Biscoff & mint Aero
Hodsock cheeseboard, served with crackers & traditional chutney

THE CHAMBERS: £79.95

STARTER

Tiger prawn & crayfish cocktail

Pan fried scallops, chorizo crisp, gremolata & cauliflower purée

Priory tapas selection: salt cod croquette, chorizo, goat's cheese, gravadlax

Twice baked cheese soufflé, rocket & endive salad, parmesan cream (v)

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, chantenay carrot & roasted garlic

Baked salmon cannelloni, tomato fondue with spinach, courgette & parmesan cream

Herb roasted chicken breast with lemon & sage stuffing with goose fat potatoes

DESSERT

Duo of hot puddings: Sticky toffee pudding and Apple & pecan crumble with clotted ice cream

Assiette of desserts: Eton mess | Chocolate fondant | Passionfruit posset

(Please note: There will be a £3 supplement charge for this dessert. This can also be served as a dessert table option)

Orange & chocolate tart, topped with caramel & Madagascan vanilla ice cream

Crème brûlée tart with red berry sorbet & a ginger snap biscuit

ADDITIONAL VEGETARIAN CHOICES

STARTERS

Wild mushroom & ricotta tart on a watercress salad (v)

Onion soup, puff pastry with Welsh rarebit toast (v)

Roast tomato & basil risotto, parmesan tuile (v)

Baked goat's cheese, green and bean salad (v)

Heritage tomato burrata, pine nuts & basil salad with sour dough(v)

Leek & potato with a cheddar scone (v)

MAINS

Spinach, feta & butternut squash filo pie (v)

Tomato, spinach & mozzarella arancini with yellow pepper coulis (v)

Ricotta & wild mushroom tortellini with truffle & grilled asparagus (v)

Roasted vine vegetables & feta cannelloni, tomato & parmesan fondue (v)

Grilled asparagus & wild mushroom pappardelle, parmesan & truffle oil (v)

WHY NOT ADD?

Extra bowls of vegetables - £9.25 per table

Strawberries dipped in chocolate - £3.25

Hot main course for 'crew' - £24.00

Sandwiches & tea/coffee - £12.00

CHILDREN

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 & fries

Penne pasta, tomato sauce (vv)

DESSERTS

Ice cream sundae

Waffles with maple syrup & ice cream

Chocolate brownies & ice cream

Mini doughnuts with chocolate sauce & ice cream

Milkshake- vanilla, strawberry or cookie dough

TWO COURSES £24.00

THREE COURSES £30.00

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, please ask for our winter season pizza options. Choose three varieties from the following:

Tomato base -

'Margarita' Mozzarella, sun-dried tomatoes & fresh basil (v)

'Funghi' Garlic-roasted mushroom & ricotta (v)

'Diavola' Chorizo & chilli

'Caprino' Goat's cheese & spinach (v)

'Di Parma' Prosciutto & mushroom

BBQ base -

'Affumicato Pollo' Smoked chicken, red pepper & rocket

'Verdura' Mediterranean vegetable

'Manzo' Crispy beef & caramelised red onion

'Grigliata Margarita' Mozzarella, sun-dried tomatoes & fresh basil (v)

SPIT ROASTED BEEF: £28.00

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: £25.00

Hog Roast (minimum 100 guests)

or

Roast loin of pork (minimum 40 guests)

Hot roast pork & crackling

Mexican style bean burger (vv)

Homemade stuffing

Apple sauce

Fresh Bread rolls

Rosemary salted potato wedges

Roasted Mediterranean vegetables

Rocket salad with cider vinaigrette

Chocolate brownies

BBQ: £26.50

Smoked pork back ribs

Chicken wings

Beef burgers

Lincolnshire sausages

Skewers of roasted vegetable & halloumi (v)

Italian leaf salad

Macaroni cheese

Coleslaw

Various dips & relishes

Mexican style bean burger(vv)

Chocolate Brownies

(Available from April to September served outside)

PLOUGHMANS CHEESE BOARD: £18.00 PER HEAD

Selection of luxury cheeses

Pork pie with piccallili

Sliced Honey Roast ham

Duck liver paté

Scotch egg

Rustic bread, crackers, and chutney

SIMPLE EVENING FOOD

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

Loaded fries' station - toppings include nacho cheese sauce, crispy bacon bits, shredded chicken, pulled pork served with variety of dips £12.00

Lincolnshire sausage & bacon rolls with hand cut chips - £12.00

Fish & chips, tartare sauce & mushy peas - £14.00

Gourmet burgers with cheese, relishes & crispy gem. Choice of beef or chicken - £14.00

Marinated pulled pork & 'slaw in soft floured rolls - £13.00

Traditional pies: steak & ale, chicken & mushroom, roasted vegetable & spinach- £14.25

Vegetable Biryani served with naan bread (vv) - £14.25

Build your own wrap station- variety of wraps served with guacamole, Italian leaf salad, mozzarella, sour cream and salsa. Choice of chicken, halloumi or beef brisket - £14.50

Jerk chicken rice and pea served with dumplings - £14.25

Add chips to any selection for £2.50 per person

DECORATED CHEESECAKES & TOWERS

We are delighted to create impressive cheese wedding cake towers from £425, 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 - £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 library for overnight guests. This will be served once all non-residents have vacated. Prices are per board. We advise a board serves 5 people.

CHARCUTERIE - £75 per board

Selection of breads
Pesto infused mozzarella
Honey glazed mini chorizo's
Sliced Iberico ham, Manchego cheese and selection of chutneys
Sundried tomatoes & olives

CHEESE BOARD - £75 per board

Luxury English cheeses with celery, chutney & pickles
Cheese wafers & Hodsock sourdough
Grapes
Truffle butter

Quinta do Crasto reserve port

DRINKS PACKAGES

ELEGANCE: £23.25 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: £31.25 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: £44.95 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

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?

Dressing Bar for Gin, Vodka or Prosecco £275

A selection of citrus fruits, berries, herbs, and syrups that will go nicely with your drink of choice.

Add a variety of Gin, Vodka or Prosecco & Tonics:

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

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

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