



HODSOCK PRIORY

EXCLUSIVE HIRE CHARGES

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

ADDITIONAL CHARGES

Bar Extension - £295 (from midnight to 1.00am)

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

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

2025

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

2026

	MON-THUR	FRI	SAT & BANK HOLIDAY SUN	SUN & BANK HOLIDAY MON
LOW SEASON (Mar, Oct)	£2,375	£3,125	£3,875	£2,875
MID SEASON (April, May, Jun, Sep)	£2,875	£3,625	£4,375	£3,125
HIGH SEASON (Jul, Aug)	£2,875	£4,625	£4,875	£3,625
WINTER (Jan, Feb, Nov)	£2,325	£2,625	£3,375	£2,625
CHRISTMAS (Dec)	POA	POA	POA	POA

YOUR WEDDING CEREMONY

We hold a licence to host civil wedding ceremonies and partnerships for up to 130 guests. Please note that the earliest we can accommodate a civil ceremony is 1.30 pm, with guests arriving from 12.30 pm. Suppliers may arrive from 10.30 am. All civil ceremonies must be booked directly with the North Nottinghamshire registrars on 0300 500 8080, with whom you can liaise over availability of dates.

INDOOR CEREMONIES

Set-up in the Panelled Hall, Buchanan Hall or Pavilion £350

OUTDOOR CEREMONIES

Set-up in the Georgian Gazebo £395

CHURCH CEREMONIES

In addition, our local Parish Church of St Mary & St Martin's is less than two miles from Hodsock Priory. All church ceremonies must be booked directly with the Church on 01909 591787, with whom you can liaise over availability of dates.

BEDROOMS

We have 17 gorgeous bedrooms with en-suite bathrooms. There is a requirement to book at least seven bedrooms. Your overnight guests may check in from 2:00 pm and check out time for all guests is strictly 10.00am. A luxury continental breakfast is included in the bedroom prices, served between 08:30 – 09:30am. If you wish to use our family suites for adults only, please ask our team for more information and pricing.

	2024	2025	2026
HONEYMOON SUITE	£285	£300	£310
MAYPOLE SUITE (SLEEPS 5)	£315	£330	£340
MELLISH ROOM (SLEEPS 4)	£245	£260	£270
SNOWDROP SUITE	£205	£220	£230
MAYFLOWER ROOM	£215	£230	£240
BLUE ROOM	£215	£230	£240
LARKSPUR ROOM	£195	£210	£220
TEN COURTYARD ROOMS	£160	£170	£180
Z BEDS FOR CHILDREN UP TO 12 (5 AVAILABLE)	£35	£37.50	£39.00
EXTRA BREAKFASTS	£19.50	£20	£20.50

YOUR WEDDING MORNING

We offer wonderful spaces for both of you to prepare, available from **10:30am – 4:00pm.**

DRESSING ROOM	£195	£200	£205
THE CLUBHOUSE	£195	£200	£205

HODSOCK PRIORY MENUS

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

Please select a set menu for all your guests, choosing only one dish from each of the starter, main & dessert options. You are welcome to 'mix & match' across different menus to create the perfect one for you. Your menu price is determined by the main course that you choose.

If you would like to offer your guests a pre-ordered choice menu of three dishes per course (including a vegetarian option), there will be a £10 supplement, which is applicable to all your guests.

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

All our desserts can be adapted for vegans and other dietary requirements - your event manager will be delighted to discuss this with you.

All prices are per person and include VAT.



BREAKFAST & BRUNCH

Indulge in a delightful array of pastries, fresh fruits, granola, and yoghurt platters perfectly complemented with a glass of Prosecco - £19.95

Savour the robust flavours of bacon and sausage on a brioche roll, paired with a refreshing cold beer - £16.75

CANAPÉS

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

House - £15

Caramelised red onion & Brie tart (v)
Thai salmon fishcake with sweet chilli jam
Camembert skewers with a spicy glaze
Mini toad in the hole with caramelised onion

Classic - £16.75

Baby Yorkshire puddings with rare fillet of beef
Mini fish & chips
Cherry tomato & basil pesto on a Parmesan biscuit (v)
Goat's cheese-cake, red onion jam (v)

Contemporary - £17.50

Feather blade of beef bonbon
Wild mushroom arancini with truffle oil (v)
Pork crackling with apple sauce
Sweet potato falafel with sweet chilli dip (vv)

Informal - £15

Honey & mustard cocktail sausages
Pumpkin beignet (v)
Harissa fried halloumi skewers, sesame & pineapple (v)
Bourbon glazed pork belly

Asian - £16.75

Tandoori chicken on a poppadom, mango chutney
Pea bhaji served with raita (v)
Salt & pepper tiger prawns with a sweet chilli sauce
Spicy lamb kofta served with a mint yoghurt dip

Luxury - £17.50

Goat's cheese tartlet with honey dressing (v)
Peppered steak on a rosti potato
Smoked duck breast with spicy tomato chutney
Chilli & lime tiger prawn and harissa courgette skewer

WEDDING BREAKFAST

(In addition to the menus below you can add extra bowls of seasonal vegetables to each table for £10 per bowl)

THE MELLISH: £69.95

STARTER

Roast plum tomato and basil soup served with pesto bruschetta
Braised pork belly with apple sauce, garlic and port dressing
Melon slices wrapped in prosciutto and drizzled with balsamic glaze

MAIN COURSE

Pork and herb sausages, creamed mash, caramelised onion, and shallot gravy
Baked salmon with fennel and tomatoes served with a lemon butter sauce
Butternut squash risotto with leeks and spinach

DESSERT

Baked vanilla cheesecake with red berries and mango sorbet
Caramelised apple crumble with clotted cream ice cream
Velvety white chocolate mousse with a dark chocolate pretzel

THE CLIFTON: £79.50

STARTER

Smoked chicken and rock melon salad

Salmon spring roll and sesame prawn toast, crispy seaweed

Carrot and coriander soup served with a carrot bhaji (v)

Duck and lentil terrine with toasted brioche, celeriac remoulade and fig chutney

MAIN COURSE

Pan fried chicken breast, champagne sauce, fondant potato and crispy pancetta

Beef bourguignon, butter mash and crispy shallots

Roast fillet of pork stuffed with apricot, crushed new potatoes

Ricotta and wild mushroom tortellini with truffle, grilled asparagus (v)

DESSERT

Raspberry posset with raspberry gel, brown sugar meringue

Warm Bakewell tart with raspberry ripple ice cream

Salted caramel tart with vanilla ice cream

Key lime pie, whipped cream & white chocolate shavings

LADY BEATRIX STANLEY: £82

STARTER

Spicy parsnip soup with a homemade sausage roll

Barbecue pork croquette and shrimp tempura with kimchi & pickled cucumber

Salmon tartar with wasabi and avocado

MAIN COURSE

Hodsock's classic roast dinner: chicken, beef, or lamb, served with goose fat potatoes, stuffing and a giant Yorkshire pudding

Corn-fed chicken breast with wild mushroom, truffle and potato gnocchi

Home cured pork loin, roasted root vegetables, mustard sauce

Pan seared sea-bass with spring onion and chilli tossed new potatoes

DESSERT

Hot chocolate fondant with vanilla ice cream and mango coulis

Mini cheesecake slider - zesty lemon, biscoff and mint aero

Lemon meringue pie served with a mixed berry compote

THE CHAMBERS: £85

STARTER

Tiger prawn and crayfish cocktail, crusty brown bread

Baked scallops with crispy Serrano ham, gremolata and cauliflower puree

Mini tapas: chilli king prawn, chorizo, patatas bravas and vegetable paella

Twice baked cheese soufflé, rocket and endive salad, parmesan cream

MAIN COURSE

Crispy hake with minted peas, straw potatoes and warm tartare sauce

Chargrilled fillet of beef, cauliflower and goat's cheese purée, roasted shallot, black pudding
crisp

Roasted rack of lamb, pancetta crumb, potato pavé, Chantenay carrot and roasted garlic

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

DESSERT

Hodsock duo of desserts: sticky toffee pudding and classic apple crumble with clotted ice
cream

Coconut crème brûlée with caramelised pineapple and tuille biscuit

Chocolate and caramel tart served with a honeycomb shard

Assiette of desserts: Chocolate fondant, mango cheesecake & raspberry posset

(Please note: There is a supplement of £3.50 if you select this dessert as part of another menu)

Vegetarian & Vegan Options

STARTERS

Wild mushroom and ricotta tart on a watercress salad
Roast tomato and basil risotto topped with a parmesan tuile
Heritage tomato & burrata on sour dough toast, basil salad
Grilled vegetable skewers with a pesto glaze

SOUP STARTERS

All our soups can be adapted to suit vegans and other dietary requirements:

Leek and potato soup served with a cheese scone
Onion soup with a puff pastry lid and Welsh rarebit toast
Roast plum tomato and basil soup with a pesto bruschetta
Carrot and coriander soup, carrot bhaji
Spicy parsnip soup with a vegetarian sausage roll

MAINS

Sweet potato falafel with pomegranate tabouleh salad and tahini dressing
Portobello mushroom tacos
Beetroot, spinach, and lentil wellington served with parmentier potatoes
Spinach, feta, and butternut squash filo pie
Tomato, spinach, and mozzarella arancini with yellow pepper coulis
Seared tofu steak with vine tomatoes and coriander cream

Crew Meal:

Hot main course - £26

Sandwiches with Tea or Coffee – £13

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 pizza cooked outdoors from April to September in our wood fired pizza oven, and served with chips, salads and coleslaw. (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

Pollo Affumicato - smoked chicken, red pepper & rocket
Verdura - Mediterranean vegetable (v)
Manzo - crispy beef & caramelised red onion
Margarita Grigliata - mozzarella, sun-dried tomatoes & fresh basil (v)

BBQ BEEF ROAST: £28.00

Outdoor display from April to September

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

Outdoor display from April to September

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: £27.50

(Available and served outdoors from April to September)

Smoked pork back ribs
Chicken wings
Beef burgers
Lincolnshire sausages
Skewers of roasted vegetable and halloumi (v)
Italian leaf salad
Macaroni cheese
Coleslaw
Various dips & relishes
Mexican style bean burger(vv)
Chocolate Brownies

PLOUGHMAN'S GRAZING TABLE: £19 PER HEAD

Selection of luxury cheeses
Pork pie with piccalilli
Sliced Honey Roast ham
Duck liver pâté
Scotch eggs
Rustic bread, crackers, and chutney

SIMPLE EVENING FOOD

(£3.50 supplement applies for choosing more than one option)

Loaded Fries with a selection of toppings: crispy bacon bits, shredded chicken, pulled pork, nacho cheese sauce, served with dips £13.00

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

Fish and chips, tartare sauce & mushy peas - £16.00

Gourmet burgers (beef or chicken) with cheese, crispy gem lettuce, relishes and served with chips - £16.00

Marinated pulled pork & 'slaw in soft floured rolls with chips - £14.00

Traditional pie and chips: steak & ale, chicken & mushroom, roasted vegetable & spinach - £15.50

Vegetable masala curry served with rice, poppadoms & naan bread (vv) - £14.75 (with chicken +£2)

HODSOCK CHEESE TOWER

Somerset Brie, Stilton, Cheddar & fruit-infused Wensleydale – from £450

Served with Crackers, Celery, Grapes, Figs & homemade chutneys and jams

Alternative cheeses can be accommodated (pricing on request)

SOMETHING SWEET

Dessert Grazing Table: Chocolate covered strawberries, brownies, blondies, mini-Bakewell tart & mini treacle tart, flapjacks, served with seasonal fruits - £450

Ice Cream Tricycle - choice of 3 flavours with chocolate flakes, sprinkles & sauces served in cones or tubs - £450

AFTER HOURS SHARING BOARDS

These are served in the library for overnight guests, once all non-residents have vacated and each board will serve 10 people - £160

Luxury English cheeses with celery, grapes, chutney & pickles

Cheese wafers & Hodsock sourdough bread, truffle butter

Pesto infused mozzarella

Honey glazed mini chorizo's

Sliced Iberico ham

Sundried tomatoes & olives

Quinta do Crasto reserve port

DRINKS PACKAGES

ELEGANCE: £25.00 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: £33.00 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: £46 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

Please note: Elegance, Romance & Amour are also all available using the excellent non-alcoholic still and sparkling wines from our wine list

KIDS SOFT DRINKS: £17.50

Four soft drinks throughout the day, one of which is a mocktail.

0% DRINKS PACKAGES

ELEGANCE £20

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

A glass of Passionfruit Punch or Summer Cup Punch

A glass of Nosecco

ROMANCE £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 or Sparkling Elderflower

AMOUR £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?

DRESSING BAR (for rum, gin, vodka, or Prosecco): £295

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

Include a selection of Gin & Tonics:

100 Spirit and Mix - £795

200 Spirit and Mix - £1,475

300 Spirit and Mix - £1,995

HODSOCK WEDDING FAVOURS

Hodsock Priory takes pride in crafting unique and memorable experiences for our couples on their special day. In collaboration with a local brewery 'Spirit of Trent', we have curated a distinctive offering of personalised favours, adding a touch of local flavour in a one-of-a-kind gift to your guests.



£4.45 per bottle or £4.95 with your names and wedding date printed on the bottle.

Choose from Original Gin, Mango Rum, Premium Dark Rum, or Pomegranate Gin

(To be ordered no later than your final planning meeting)