



MENU

2019



SHOTTLE HALL

DERBYSHIRE'S FINEST WEDDING VENUE



DRINKS RECEPTION

Drinks Packages

We offer a variety of drinks packages and individual drink options to compliment your day. We work in conjunction with a local, independent wine merchant to offer you and your guests the best specially selected drinks.

Our House Wines

Our house wines are typical cool climate, hand selected, quality Spanish wines from the foothills of the Moncayo Mountain.

White

Macabao, a crisp fresh, fruity wine with an apricot flavour and firm texture.

Red

Garnacha, rich fruit, round robust flavours, un oaked with a light delicate soft finish.

Rose

Garnacha, a delicate, dry pink with ripe berry fruit & strawberries.

Classic Package £17.95

Reception Drink

1 glass of either:
Sparkling Wine, Bucks Fizz or a
Winter Warmer of Mulled Wine

At the Table

1/4 bottle of our
House Wine per person

For the Toast

1 glass of Sparkling Wine

Premium Package £24.50

Reception Drink

2 glasses of either: Sparkling Wine
(Italian or French), Bucks Fizz,
Pimms, Kir Royale, Bottles of
Peroni or a Winter Warmer of
Mulled Wine

At the Table

½ bottle of our House Wine per
person

For the Toast

1 glass of Italian Sparkling Wine

Children Drinks Package £3.95

Reception Drink

Fruit Shoot or Fruit Juice

At the Table

Glass of Fruit Juice or Squash

Deluxe Package £32.50

Reception Drink

2 glasses of either: Italian Sparkling
Wine, Bucks Fizz, Pimms, Kir
Royale, Bottles of Peroni or a
Winter Warmer of Mulled Wine

At the Table

½ bottle of our upgraded Wine
selection per person

Choose from the following:

White

New Zealand Sauvignon Blanc,
South African Chardonnay,
Chilean Sauvignon Blanc,
South African Chenin Blanc

Red

Argentinian Malbec,
French Cabernet Sauvignon,
South African Shiraz,
Spanish Rioja,
Chilean Merlot

For the Toast

1 glass of House Champagne
per person

Other wines are available on request please ask
for further information if required

Non-alcoholic Package £8.95

Reception Drink

2 glass of either: Sparkling Red or
White Grape Juice or Fruit Juice
per person

At the Table

1 glass of Fruit Juice, Appletise or
J2O per person

For the Toast

1 glass of Sparkling Grape Juice

Individual Drinks

To provide your guests with a single
arrival drink or a glass to toast the
speeches please choose from the
following:

Bucks Fizz or Sparkling Wine £6.25

Prosecco or Kir Royale £6.95

House Champagne £9.95

Soft Drink £2.95

For something a little bit different

The following can be chilled and
served to your guests at the table
to compliment the wine:

Beer Bucket

A selection of 10 bottled lagers
£39.95

Prosecco

5 individual 20cl mini bottles
£35.95

Mixed Bucket

5 bottles of lager & 5 bottles
of j2o or Appletise
£34.95

Jugs of Fruit Juice £5.75 per ltr

Real Ales

A selection of cask ales can be
organised for your wedding day
please ask for more details.



Canapés

from £4.50 per person

During your drinks reception our dedicated staff will serve slates of hot & cold canapés to your guests.

Please choose your canapés from the selection below with a minimum of 2 per person.

Cold Canapés

Cherry Tomato,
Basil Cream Cheese **gf**

Mini Club Sandwich

Prawn Dill Crostini

Pastrami, Gherkin, Rye Bread
Watermelon, Parma Ham,
Feta Skewer **gf**

Smoked Salmon Rotollos **gf**

Price per person

2 canapés **£4.50**
3 canapés **£6.30**
4 canapés **£8.15**
5 canapés **£9.95**



Warm Canapés

Mini Yorkshire Pudding with
Roast Beef and Horseradish

Wild Mushroom, Tarragon,
Filo Case **v**

Fig & Goats Cheese Parcel **v**

Mini Burger, Tomato Relish

Mini Jacket Potato,
Sage Derby Cheese **gf v**

Chicken, Chorizo,
Pepper Skewer **gf**

Sweet Canapés

Macarons

Chocolate Coated Strawberry **gf**

Mini Lemon Meringue Tartlet

Platters

£17.40

Each platter serves
approximately 10 guests.

Our platters can be placed on tables in the lounge & bar areas as nibbles for your guests to help themselves during the drinks reception.

Crudités Platter

Freshly Cut Vegetables served
with Hummus & Tzatziki Dips

Lightly Salted Tortilla Crisp Platter

Tortilla Crisps served with a Spicy
Tomato Salsa and a Cream
Cheese & Chive Dip

Breadstick & Olive Platter

Breadsticks served with a selection
of Green and Black Olives, Feta
Cheese and an Aioli & Red Pepper
Mayonnaise

Continental Bread Platter

A selection of Continental Breads
cut into fingers and served with a
Balsamic & Oil Dip



WEDDING BREAKFAST

To create the perfect menu for your special day, please select one option from the Starter, Main & Dessert section of our menu, adding a Sorbet and Cheese Course if you wish.

Should you wish to have a greater choice for your guests you may select two options for each course at a supplement of **£3.95** per person.

Starters

Homemade Soups

£5.75

Vegan and GF options available with separate toppings

Sweet Potato and Parsnip with Beetroot Crisps

Roasted Butternut Squash with Goats Cheese Toast

Creamed Cauliflower with Stilton Crumb

Garden Pea & Ham with Herb Crutons

Spiced Red Lentil with Creamed Coconut

Roasted Tomato and Red Pepper with Foccacia Croutons

Root Vegetable with Cut Chives

Roasted Onion with Parsnip Shavings



Rose of Melon

(gf) - £6.30

Sweet Melon Served with Peppered Strawberries and a Basil Sorbet

Chicken Pate

(gf available) - £6.30

Smooth Chicken Liver Pate with a Tomato Chilli Chutney, Lambs Leaf and a Sour Dough Bread

Caprese Salad

(gf) - £6.40

Vine Ripened Plum Tomatoes interleaved with Mozzarella served with Wild Rocket Leaves and Basil Oil

Oriental Pulled Pork

(gf available) - £6.40

Chinese Spiced Shredded Pork on Noodles with an Oriental Sesame Seed Garnish and Chilli Oil Dressing

Chargrilled Mediterranean Vegetables

(vegan) - £6.40

Chargrilled Mediterranean Vegetables served on a bed of Rocket drizzled with Basil Oil

Tomato & Fennel Salad

(vegan) - £6.60

Fresh Tomato and Fennel Salad served with Toasted Almonds and a Smoked Paprika Dressing

Wild Mushrooms

(gf available) - £6.95

A mix of Wild and Button Mushrooms in a Tarragon Cream Sauce served with Toasted Ciabatta

Smoked Duck Breast

(gf) - £7.45

Smoked Duck served with a Roast Pinenut and Rocket Salad and a Plum & Ginger Puree

Goats Cheese Tart

£7.45

Puff Pastry filled with Goats Cheese with a Pear and White Wine Chutney and a Balsamic Reduction

Moroccan Lamb

(gf available) - £7.70

Lamb slowly braised with Moroccan Spices and served with a Spiced Red Slaw and Flatbread Fingers

Double Smoked Fishcake

£7.70

Hand Made Smoked Haddock and Smoked Applewood Fishcake served with Creamed Leeks and Lemon

Smoked Salmon

(gf) - £7.95

Smoked Salmon & Prawn with a Lime, Ginger & Chilli Vinaigrette

Roasted Seabass Salad

(gf) - £8.10

Seabass on a Fennel, Cucumber and Red Onion Pickled Salad topped with a Parma Ham Shard



Sorbet Course

£3.15

Add a refreshing Sorbet Course to cleanse your pallet after your starters.

Choose from; Raspberry, Blackcurrant, Lemon, Mango, Green Apple, Grapefruit & Orange or Pear in a frosted glass with a fruit garnish

Main Course

All our delicious main courses are served with bowls of seasonal vegetables per table.

Breast of Chicken

(gf available) - £18.80

Roast Breast of Chicken on Wilted Greens with a Chorizo & Chive Potato and a Rosemary Sauce

Shottle Sausage & Mash

£18.35

Buttery Mashed Potato served with a Trio of Sausages with Crispy Fried Onions and a Red Wine Gravy.

Choose 3 from the following selection
Derbyshire Pork, Cumberland, Chorizo Flavoured, Pork & Cracked Pepper, Pork Cheddar Spring Onion, Pork Tomato Mozzarella Basil.

Fillet of Salmon

(gf) - £19.80

Teryaki Salmon Fillet served with Fine Noodles, Baby Vegetables and a Chilli Sauce

Mediterranean Chicken

(gf) - £19.80

Chicken Breast stuffed with Red Pepper and Garlic served with Confit Potato and a Tomato Butter Sauce

Fillet of Chicken with Confit Duck

£21.00

Fillet of Chicken with a Confit Duck Leg served with a Potato Rosti and a Peppercorn Sauce

Trio of Pork

£23.30

Pork cooked three ways, Braised Belly, Pan Seared Fillet and Black Pudding Bon Bon served with Spring Cabbage, Dauphinoise Potato and a Cider Jus



Traditional Country Roasts

All roast dinners are served with a Yorkshire pudding, roast potatoes and a pan gravy, choose from:

Roast Loin of Pork with Sage & Onion Stuffing and Apple Sauce - £20.80

Roast Turkey Breast with Pig in Blanket and Sage & Onion Stuffing - £22.35

Roast Topside of Beef with Roasted Onion - £24.00

Roast Leg of Lamb with Roasted Beetroot - £24.95



Rump of Lamb

£26.70

Rump of Lamb served with Fondant Potatoes, Minted Pea Puree and a Red Currant Sauce

Two Way Duck

(gf available) - £27.95

Confit Duck Leg and Seared Duck Breast on Spring Onion Mash with Baby Leeks and a Port & Redcurrant Sauce

Entrecote of Beef Forestier

£28.15

Roast Sirloin of Local Beef with a Classic Sauce of Red Wine, Mushrooms, Onions and Smoked Bacon Lardons served with Roasted Root Vegetables.

Beef Wellington

£33.60

5oz Fillet Beef wrapped in a Herb Pancake and Puff Pastry served with Sugar Snap Peas a Rosti Potato and a rich Merlot Sauce



Vegetarian & Vegan Selection

Choose one Vegetarian or Vegan alternative for your guests from the selection below:

Roasted Cherry Tomato & Hartington Stilton Tart

£17.95

Served on a Rocket & Pine Nut Salad

Wild Mushroom and Spinach Pancakes

£17.95

Served with a Parmesan Cream

Tomato & Spinach Risotto (gf)

(vegan without cheese) - £17.95

Topped with Parmesan on a bed of Rocket

Butternut Squash Laska (vegan) - £17.95

Malaysian Spiced Curry with Coconut & Rice Noodles, topped with Roasted Butternut Squash & Fresh Coriander

Crispy Tofu Satay Salad (vegan) - £17.95

Griddled Satay coated Tofo with a Salad of Mixed Leaf, steamed Broccoli, Spring Onion & Chilli

Moroccan Vegetable Tagine

(gf available) (vegan) - £18.15

Slow cooked and served with a Spiced Cous Cous

Goats Cheese Filo Parcel £18.75

Served on a grilled Pear & Walnut Salad



DESSERT

Choose one of our indulgent desserts to complete your wedding breakfast

Whiskey & Marmalade Bread & Butter Pudding £5.90

Served with a Vanilla Seed Custard

Profiteroles £5.90

Filled with Whipped Cream served with Dark Chocolate Sauce

Blackcurrant Crumble Slice (vegan) - £6.00 Topped with Vegan Ice Cream

Shottle Eton Mess (gf) - £6.25

Whipped Cream with Mixed Berries and Crushed Meringue

French Apple Flan £6.25

With a Vanilla Seed Custard

Raspberry and Vanilla Crème Brulee (gf available) - £6.50 With a Shortbread Biscuit

Finest Belgian Waffle £6.50

Served warm with Vanilla Ice Cream, drizzled with Butterscotch & Chocolate Sauce

Dark Chocolate Brownie £6.65

Served with a Banana Ice Cream

Fresh Fruit Salad (gf) (vegan) - £6.65 Topped with a Raspberry Sorbet

Tart Au Citron £7.15 With Homemade Elderflower Mojito Sorbet

Warm Bakewell Tart £7.15 With Clotted Cream and Strawberry

Chocolate and Coconut Tart (vegan) - £7.40 Served with a Raspberry Sorbet

Dark Chocolate Torte (gf) - £7.60 With Raspberry Compote and a White Chocolate Ice Cream

Salted Caramel Cheesecake £7.60 Served with Vanilla sweetened Crème Fraiche

Assiette of Miniature Desserts £10.60 Salted Caramel Cheesecake, Tart au Citron and a Dark Chocolate Pot

Your Wedding Cake served as dessert at the table £5.15 With Cream & Berries

Freshly Brewed Tea & Coffee with Dinner Mint £2.70

Cheese Course

Served after your dessert at the table
£30.70 per table of 8-10

A cheeseboard with a selection of Cheddar, Brie and Stilton served with Grapes, Chutney, Celery and a Selection of Biscuits

Afternoon Tea

(Max 60 people in Hall)
£27.00 per person

Served buffet style on a selection of platters & stands

If you wish to hire or bring in individual stands to be served at your table there will be a £3.75 supplement per person

A selection of Traditional
Triangle Sandwiches
Huntsman Pie
Cheese & Onion Quiche
Home Baked Sausage Rolls
Homemade Plain or Fruit Scones served with Clotted Cream & Jam
Mini Meringue with Chantilly Cream and Raspberries
Finger Slice of Carrot Cake
Mini Chocolate Brownie
Freshly Brewed Tea & Coffee poured at the table

Children's Menu

3 Course Children's Meal - £14.80
For children 2-10 years please choose a set menu for your younger guests.
Choose one dish from each course from the selection below:

Starter

Melon and Grape Platter

Toasted Garlic Bread

Bread Sticks with a Cheese Dip

Main Course

Homemade Chicken Nuggets, Fries, and Baked Beans

Penne Pasta with Tomato Sauce and Grated Cheese (v)

Sausages with Mashed Potato and Peas (vegetarian option available)

Homemade Pitta Pizzas with Fries (v)

Roast Chicken Dinner served with Roast Potatoes, Yorkshire Pudding, Vegetables and Gravy

Mushroom Satay Skewer with Cous Cous (vegan)

Dessert

Selection of Ice-Cream

Sliced Strawberries and Banana with a Chocolate Dip

Fruit Fromage Frais

EVENING FOOD

A tempting array of dishes to choose from for your evening reception. Please be aware that all of your guests must be catered for in the evening.

Around the World **£12.25 per person**

A hot buffet inspired from around the world. Please choose from the selection below. You can choose 2 options for a 50:50 split if you require a greater choice for your guests.

Mexican

Chicken Burrito with
Nachos and Cheese

Chinese

Sweet and Sour Chicken or Beef in
Black Bean Sauce with Egg Fried Rice

Caribbean

Beef Pepper Pot or Jerk Chicken
with Rice and Peas

Indian

Chicken Tikka Massala
with Basmati Rice

Italian

A selection of Stone Baked Pizzas
with Garlic Bread

Continental platter **£820.00**

To serve 100 people
A selection of cheese and meats
consisting of:

Mature Cheddar, Brie, Hartington Stilton and
Sage Derby, Pastrami, Parma Ham and
Salami accompanied with Fresh Olives and
Feta Cheese, Warm Breads, Chutney,
Grapes, Celery and a selection of Crackers

Dressed Buffet

£20.25 per person
(minimum 50 guests)
To include the following items:

Dressed Honey Roast Ham
Whole Poached Scottish Salmon
Dressed Roast Turkey
Warm Breads
Selection of British Cheeses with
Chutney & Pickle
Choice of 2 Salads*
(See Salad Selection)

***Salad Selection:**

Rice Salad, Tomato and Red Onion, Mixed
Leaf, Coleslaw, Potato and Chive Salad,
Spiced Cous Cous and Mixed Bean, Cajun
Spiced Pasta Salad, Mixed Salad, Cucumber
and Yoghurt Salad.

Hog Roast

£14.90 per person
(minimum 80 guests)

A Locally Reared Pig spit roasted &
Basted With Cider.
Served with Large Floured Soft Roll,
Apple Sauce, Sage & Onion Stuffing
and Seasoned Potato Wedges

BBQ Menu

£19.95 per person
(minimum 50 guests)

Homemade Quarter Pounder Burger
with Fresh Floured Baps
Local Farmers Market Sausages
Lemon and Rosemary Marinated
Chicken Thighs
Halloumi Tomato & Mixed
Pepper Skewers
Corn on the Cob
Baked Potato Wedges
Choice of 2 Salads *(See Salad
Selection)

Premium Light Bites

£10.95 per person
All served to your guests in a
Large Floured Roll with
Seasoned Potato Wedges
You can choose 2 options from the selection
below for a 50:50 split:

1/4lb Beef Burger with Mixed Ilaf,
Beef tomato and Onion

BBQ Pulled Pork and
Smoked Cheddar

Plaice Goujons, Wild Rocket and
Tartare Sauce

Spiced Cajun Chicken with
Mixed Leaf Salad

Spiced Bean Burger
with Mixed Leaf Salad (vegan)

Beetroot Wrap filled with Rice, Mixed
Beans, Chipotle and Lime (vegan)

Light Bites

£7.95 per person

All served to your guests in a Floured
Roll with Cones of Wedges
You can choose 2 options from the
selection below for a 50:50 split:

Bacon Roll
Sausage in a Finger Roll
Vegetarian Sausage with a Finger Roll

Salad Platter - £15.00

To serve approx. 10 people

A mixed side salad platter to
accompany your evening food
Lettuce, Tomato, Cucumber, Red
Onion and Mixed Peppers

Traditional Finger Buffet

Select 5 items for
£14.75 per person
Extra Items per person £2.55

Chicken and Mexican Salsa Wraps
A Selection of Sandwiches
(vegetarian option available)
Melton Mowbray Pork Pie
Caramelised Red Onion and Brie Tarts (v)
Tortilla Chips with Hot Tomato Salsa &
Cream Cheese & Chive Dip (v)
Chicken Satay
Garlic Bread basket (v)
Tomato & Shallot Bruschetta (v)
Breaded Plaice Goujons
with Tartar Sauce
Home Baked Sausage Rolls
Spiced BBQ Style Chicken Wings
Thai Marinated Chicken Drumsticks
A selection of Stone Baked Pizzas
(vegetarian option available)
Mini Indian selection
Potato Wedges with a
Sour Cream & Chive Dip (v)
Quiche:
Lorraine, Broccoli & Stilton (v) or
Double Cheese & Onion (v)

Cake Table

£5.80 per person
A selection of the following desserts to
be served on stands & platters
Please choose a selection of
up to 3 options
Minimum 60 guests

Lemon Drizzle Cake
Carrot Cake
Bakewell Tart
Chocolate Fudge Cake
Scones with Jam & Cream

Special Dietary Requirements

Wheat, Gluten, Celiac, Dairy Free & Nut Allergies can be catered for so please ensure that you let us know if any of your guests require specific meals. Please note that all the products above are used in our kitchens so we cannot guarantee that they will not come into contact at some point with the food.

If there is something specific that you would like that does not appear on our menu, please ask and we can cost this out for you individually. Please ask for Allergen information if required.

Menu Tastings

Here at Shottle Hall we offer our couples the chance to sample some of the dishes and wines that are on our menu. These menu tasting dates will take place in the low season at the beginning and end of the year. There will be a choice of three starters, mains and desserts and these will alternate throughout the year. Booking will be essential and a small charge will be made. You can bring extra guests and they will be charged at the full menu price.

For more information please ask your Wedding Coordinator.

We have provided a "Tasting Notes" section overleaf for you to jot down any thoughts and ideas to help plan your perfect wedding day menu.

Tasting Notes

Starters

Main Course

Desserts



01773 550 577

info@shottlehall.co.uk

White Lane, Shottle,
Derbyshire, DE56 2EB

www.shottlehall.co.uk