




SHOTTLE HALL
DERBYSHIRE'S FINEST WEDDING VENUE


WEDDING
MENU
2022

Drinks Packages

We offer a variety of drinks packages and individual drink options to compliment your day.

DRINKS RECEPTION

Classic Package £18.75

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 £25.95

Reception Drink

2 glasses of either: Prosecco, 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

Deluxe Package £34.25

Reception Drink

2 glasses of either: Prosecco, 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 - Available on request

For the Toast

1 glass of House Champagne per person

Something a little bit different

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

Beer Bucket • £41.50

10 bottles

A selection of bottled Lager

Prosecco • £36.50

5 individual 20cl mini bottles of Prosecco

Mixed Bucket • £35.25

5 bottles of Lager and 5 bottles of Fruit Juices or Appletise

Jugs of Fruit Juice £6.25 per litre

Apple, Orange or Cranberry

Non-alcoholic Package • £9.95

Reception Drink

2 glass of either:
Sparkling Red or White Grape Juice, Non Alcoholic Wine or Beer, or Fruit Juice per person

At the Table

1 Soft Drink with your meal

For the Toast

1 glass of Sparkling Grape Juice

Children's Drinks Package • £4.15

Reception Drink

Fruit Shoot or Fruit Juice

At the Table

Glass of Fruit Juice or Squash

Individual Drinks

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

Prices per person/per bottle	
Bucks Fizz or Sparkling Wine	£6.55
Prosecco Blush or White	£7.25
Cocktail Receptions	from £7.50
House Champagne	£10.95
Soft Drink	from £2.95
Small Bottle of Water, Still or Sparkling	£2.95
Large Bottle of Water, Still or Sparkling	£5.95

Real Ales

A selection of cask Ales can be organised for your Wedding Day.
Please ask for more details.



Canapés

During your Drinks Reception, our dedicated staff will serve slates of hot and cold canapés to your guests. Please choose your canapés from the selection below with a minimum of 2 per person.

Prices from
£5.00 per
person

Cold Canapés

- Mini Poppadom with a Curried Relish gf ve df
- Mini Club Sandwich
- Prawn Dill Crostini
- Rice Cake topped with Sunblush Tomato and Black Olive Tapenade gf ve df
- Pear Crisp with Blue Cheese and Hazelnut gf v
- Smoked Salmon Rotollos

Warm Canapés

- Crisp Halloumi Chip served with a Sriracha Mayo gf v
- Goats Cheese and Red Onion Marmalade Tartlet v
- Fig and Goats Cheese Parcel v
- Mini Burger, Tomato Relish gf
- Mini Jacket Potato, Sage Derby Cheese v ve available
- Flat Bread with Lamb Kofta Skewer, Raita Dip gf
- Mini Yorkshire Pudding with Roast Beef & Horseradish v available

Sweet Canapés

- Macarons v
- Chocolate Coated Strawberry gf v
- Mini Lemon Meringue Tartlet v

2
Canapés
£5.00pp

3
Canapés
£7.00pp

4
Canapés
£9.15pp

5
Canapés
£11.15pp

Grazing Platters • £19.60

Each platter serves approximately 10 guests as Nibbles before the Wedding Breakfast.

Our platters can be placed on tables in the lounge and bar areas for your guests to help themselves during the Drink Reception.

Crudités Platter

Freshly Cut Vegetables served with Hummus and Tzatziki Dips

Lightly Salted Tortilla Crisp Platter

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

Breadstick and Olive Platter

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

Continental Bread Platter

A selection of Continental Breads cut into fingers and served with a Balsamic and Oil dip 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** and **Dessert** section of any of our menu packages.

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

All our starters are served with a freshly Baked Roll and Butter.

Classic Starters

Homemade Soups • £6.50

 and  options available without toppings.

Choose from:

Leek and Potato Soup topped with crisp Pancetta

Green Pea Soup with Minted Crème Fraiche

Roasted Sweet Potato and Carrot Soup garnished with Parsnip shavings

Roasted Tomato and Red Pepper Soup with Focaccia Croutons

Halloumi and Watermelon • £7.10

Grilled Halloumi Cheese served with a Watermelon and Herb Salad, Pomegranite Vinaigrette

Pulled Pork Terrine • £7.10

Pulled Pork set in a terrine and served with Apple Chutney, crisp Leaves and Sour Dough Bread

Prawn Ciabatta • £7.20 available

Griddled Ciabatta with a layer of Guacamole topped with Lemon infused Norwieg Pawns

Premium Starters

Sesame Chicken • £7.45

Chinese style Chicken fried in Sesame Seeds and served on warm Egg Noodles with an Oriental Salad Garnish and Soy


Wild Mushrooms • £7.80

Mixed Wild and Button Mushrooms in a Tarragon Cream Sauce served with Toasted Ciabatta  available

Goat Cheesecake Red Onion Jam • £8.30

A Goats Cheese Cheesecake set on a Puff Pastry Crumb Base topped with a Tangy Red Onion Jam

Smoked Fishcake • £8.30

Handmade Smoked Haddock and Spring Onion Fishcake served with Creamed Leeks and Lemon  available

Deluxe Starters


Chorizo and Black Pudding • £8.40

A stack of Spanish Chorizo and Black Pudding with Blue Cheese and Apple Puree

Smoked Duck Breast • £8.45

Smoked Duck served with a Roasted Pine Nut and Rocket Salad, and a Plum and Ginger Puree 

Moroccan Lamb • £8.60

Slow Braised Lamb with Moroccan Spices and served with a Spiced Red Slaw and Flatbread Fingers  available

Roasted Seabass Salad • £9.00

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

Sorbet Course

Add a refreshing sorbet course for your guests to cleanse their pallets after the starters.

Sorbet • £3.50

Served in a frosted glass with a fruit garnish to compliment the flavour.

Choose from; Raspberry, Blackcurrant, Lemon, Mango, Green Apple, Grapefruit and Orange, or Pear (subject to availability)

 Gluten Free  Vegetarian  Vegan  Dairy Free

Main Course

All our delicious Main courses are served with a selection of Seasonal Vegetable bowls per table.

Classic Mains

Shottle Sausage and Mash • £20.60 available

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, Chilli infused Welsh Dragon, Pork and Cracked Pepper, Pork Cheddar Spring Onion, Pork Tomato Mozzarella Basil

Breast of Chicken • £21.00 available

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

Thai Salmon • £22.20

Salmon Fillet Baked in Thai Spices, on a Potato Cake, Pak Choi with a Red Thai Curry Sauce

Stuffed Tenderloin of Pork • £22.35 available

Tenderloin of Pork filled with Apple and Apricot Stuffing, wrapped in Parma Ham served with Baked Rosemary Potatoes and a Cider Sauce

Premium Mains

Spanish Inspired Chicken • £22.40 available

Chicken Breast filled with Red Peppers and a hint of Garlic, Patatas Bravas, Greens and a Smoked Paprika Sauce

Chicken and Duck • £23.40

A Chicken Fillet and Handmade Confit Duck Croquette, served with Roasted Carrot

Trio of Pork • £26.20

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

Braised Blade of Beef • £27.00

Slow Braised Blade of Beef in a rich Merlot Sauce, Forest Mushrooms and a Creamy Mashed Potato

Deluxe Mains

Rump of Lamb • £29.65 available

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

Two Way Duck • £31.10 available

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

Monkfish Tail • £33.60

Monkfish Tail wrapped in Pancetta with Broccoli Mash and a Seafood Chowder

Beef Wellington • £37.55

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

 Gluten Free  Vegetarian  Vegan  Dairy Free



Traditional Country Roast

Roasts are served with homemade Yorkshire Pudding, Roast Potatoes, Pigs in Blanket, Sage & Onion Stuffing and a Pan Gravy.

 available on request

A selection of vegetables will be served in bowls at the table to accompany.

Please choose from:

Roast Loin of Pork	£23.20
Roast Turkey Breast	£25.10
Roast Leg of Lamb	£27.85
Roast Sirloin of Beef	£29.65
Vegetarian Nut Roast	£22.30

Afternoon Tea Menu

£29.95 per person

(Max 60 people in Hall)

Served buffet style on a selection of platters and stands.

Afternoon Tea cannot be served at the tables on stands for a Wedding Breakfast.

A selection of traditional triangle Sandwiches

Huntsman Pie

Cheese and Onion Quiche

Home-baked Sausage Rolls

Homemade Plain or Fruit Scone served with Clotted Cream and Jam

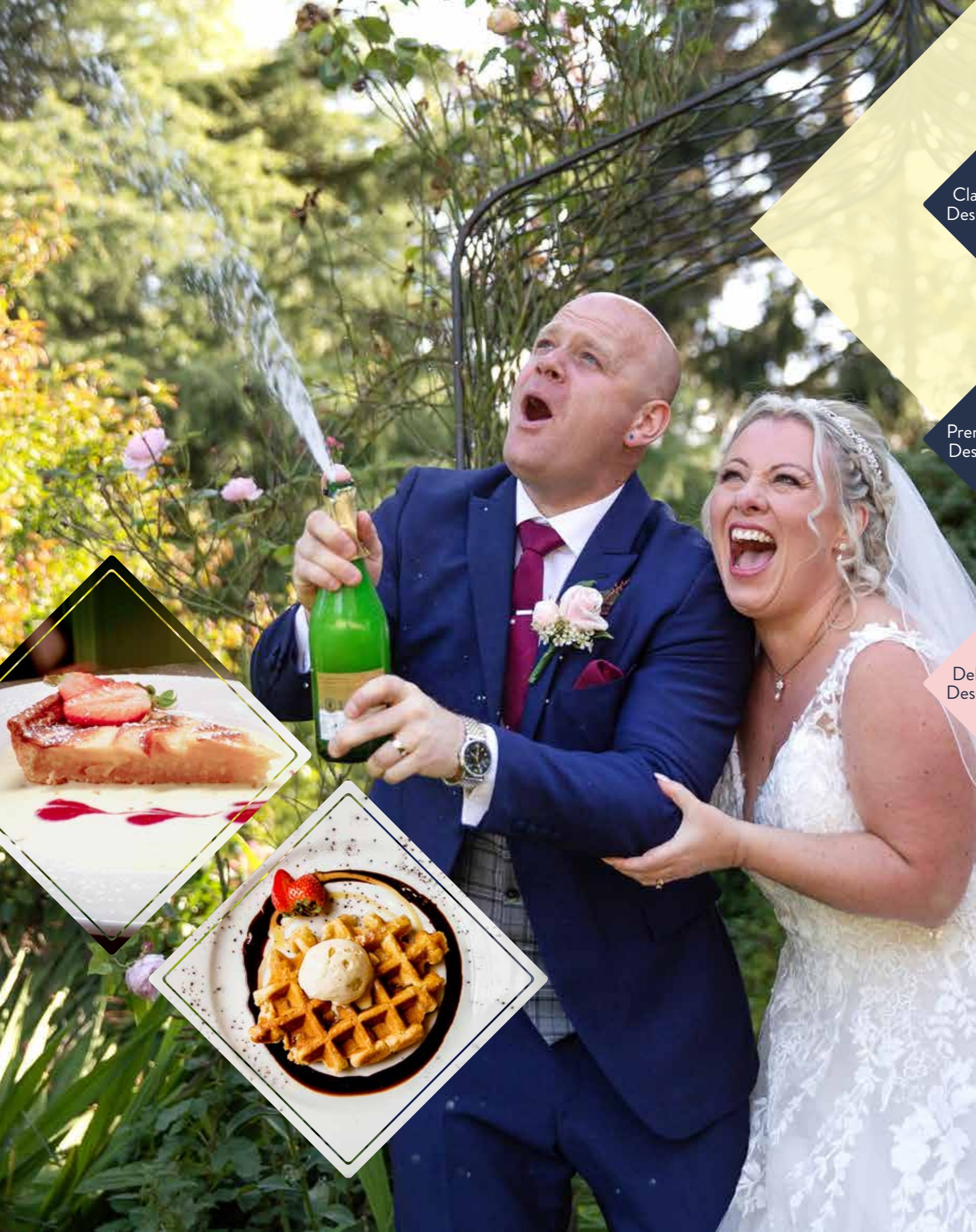
Mini Meringue with Chantilly Cream and Raspberries

Finger slice of Carrot Cake

Mini Chocolate Brownie

Freshly brewed Tea and Coffee poured at the table

This option is not suitable for all Dietary requirements. Please ask for further information.



Dessert

Choose one of our delicious Desserts to complete your Wedding Breakfast.

Classic Desserts

Profiteroles • £6.60

Filled with Whipped Cream and drizzled with a Dark Chocolate Sauce

Blueberry Crème Brulee • £6.60 gf available

Served with an Orange infused Shortbread Biscuit

Shottle Eton Mess • £6.75 gf

Mixed Berries, Whipped Cream and Crushed Meringue

French Style Apple Tart • £6.95

Topped with glazed Apples and served with a Vanilla Seed Custard

Premium Desserts

Sticky Toffee Pudding • £7.00

Sticky Toffee Pudding, Caramel Sauce and Vanilla Ice Cream

Finest Belgian Waffle • £7.25

Served warm with Vanilla Ice Cream and drizzled with Butterscotch and Chocolate Sauce

Dark Chocolate Brownie • £7.45

Homemade Brownie served with Hazelnut Ice Cream

Vanilla Panna Cotta Tart • £7.80 gf available

A pastry case filled with a Yoghurt and Vanilla Panna Cotta, with Raspberries and a Cinder Toffee Soil

Deluxe Desserts

Warm Bakewell Tart • £7.95

Served with Clotted Cream and a Strawberry

Rich Chocolate Delice • £8.45 gf

A Chocolate Mousse with Coffee Ice Cream and Peanut Crumb

Lemon Curd Cheesecake • £8.45

A set Lemon Curd Cheesecake with Meringue Crumb and Raspberry Sorbet

Assiette of Miniature Desserts • £11.75

A selection of miniature desserts including Lemon Curd Cheesecake, Bakewell Tart and Dark Chocolate Pot

Cheese Course

Served on platters at your table after dessert.

(8-10 people)

Cheeseboard • £38.40 per table

A Cheeseboard with a selection of Cheddar, Brie and Stilton, served with Grapes, Chutney, Celery and a selection of Biscuits.

Freshly Brewed Tea and Coffee

Served with Dinner Mint.

Tea and Coffee • £2.75 per person

Served from a station after your meal.

gf Gluten Free v Vegetarian ve Vegan df Dairy Free

DIETARY REQUIREMENTS AND CHILDREN'S MENU

Special Dietary Requirements

Wheat, Gluten, Celiac, Dairy Free and 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 for you.

**Please ask for allergen
information if required.**

gf Gluten Free v Vegetarian
ve Vegan df Dairy Free

*Some prices or ingredients are subject to change due to the uncertain current climate

Starter Selection

Char-grilled Mediterranean Vegetables • £7.10 gf ve

Char-grilled Mediterranean Vegetables served on a bed of Rocket drizzled with Basil Oil

Cherry Tomato Bruchetta • £7.45 ve gf available

Roasted Garlic and Cherry Tomatoes on charred Ciabatta with Basil Dressing

Portabello Mushroom • £7.45 gf ve

A Portabello Mushroom filled with Spinach and pickled Beetroot and a Hazelnut Crumb

Goats Cheese Filo Pastry • £8.15

With Tomato, grilled Aubergine and Balsamic Glaze

Main Course Selection

Tomato and Spinach Risotto • £20.05 gf

Topped with Parmesan and Rocket

Butternut Squash Laksa • £20.05 ve gf

Malaysian Spiced Curry with Coconut and Rice Noodles, topped with Roasted Butternut Squash, Bean Sprouts and Fresh Coriander

Moroccan Spiced Vegetable Tagine • £20.05 ve gf available

Slow-cooked and served with a Spiced Cous Cous

Smoked Tofu • £20.15 ve gf

Smoked Tofu served on Spanish Rice and Roasted Pepper

Dessert Selection

Blackcurrant Crumble Slice • £6.75 ve gf

Topped with Vegan Ice Cream

Fresh Fruit Salad • £7.40 ve gf

With a Fruit Stock and topped with a Raspberry Sorbet

Chocolate and Pistachio Torte • £8.40 ve gf

Served with a Red Berry Compote

Children's Menu

3 Course Children's Meal • £16.60

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 Selection

Melon and Grape Platter v

Toasted Garlic Bread

Bread Sticks with a Cheese Dip ve available

Main Course Selection

Homemade Chicken Nuggets, Fries and Baked Beans

Penne Pasta with Tomato Sauce and Grated Cheese v

Sausages with Mashed Potato and Peas v available ve available

Homemade Pitta Pizzas with Fries v available

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

Roasted Vegetable Skewer with Cous Cous ve

Dessert Selection

Selection of Ice Cream ve available

Sliced Strawberries and Banana with a Chocolate Dip

Chocolate Brownie, Vanilla Ice Cream

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.

Traditional Finger Buffet

£16.60 per person

(Minimum 50 guests)

Select 5 items:

- Chicken and Mexican Salsa Wraps
- A selection of Sandwiches  available
- Melton Mowbray Pork Pie
- Quiche: Lorraine, Broccoli and Stilton or Double Cheese and Onion 
- Caramelised Red Onion and Brie Tarts 
- Tortilla Chips with Hot Tomato Salsa and Cream Cheese and Chive Dip 
- Chicken Satay
- Garlic Bread Basket 
- Tomato and Shallot Bruschetta 
- 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  available
- Mini Indian selection  available
- Potato Wedges and a Sour Cream and Chive Dip 

(Extra items £2.90 per person)

BBQ Menu

£22.35 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 and Mixed Pepper Skewers
- Corn on the Cob
- Baked Potato Wedges
- Choice of 2 Salads* (See Salad Selection)

Dressed Buffet

£22.45 per person

(Minimum 50 guests)

To include the following items:

- Dressed Honey Roast Ham
- Whole Poached Scottish Salmon
- Dressed Roast Turkey
- Oven-baked Potato Wedges
- Warm Breads
- Selection of British Cheeses with Chutney and 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.

Around the World

£13.80 per person

A hot Buffet inspired from dishes 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 Pork 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

Extra items to add to your selection:

Mexican rice, Spring rolls, Sticky Ribs, Onion Bhajis, Cones of Seasoned Wedges.

(£1.10 per person)

Oven-baked Jacket Potatoes

£9.90 per person

Served with Mixed Leaves and selection of toppings.

Choose a maximum of 3 fillings from the list below:

Tuna and Sweetcorn, Chilli Con Carne, Cheese, Beans, Cottage Cheese and Pineapple, Chicken Curry, Coleslaw and Guacamole

Hog Roast

(Minimum 80 guests)

A Locally Reared Pig Spit Roasted and Basted With Cider.

Served with Large Floured Soft Roll, Apple Sauce, Sage & Onion Stuffing and Seasoned Potato Wedges.

To serve 80-100 guests	Total Price £1,610
To serve 100-120 guests	Total Price £1,875
To serve 120-140 guests	Total Price £2,140
To serve 140-160 guests	Total Price £2,400
To serve 160-180 guests	Total Price £2,665

Light Bites

£8.80 per person

Served in Floured Bap with Seasoned Wedges. Bacon Roll, Sausage in a Finger Roll, Vegetarian Sausage with a Finger Roll.

Premium Light Bites

£12.25 per person

Served to your guests in a Large Floured Roll with Seasoned Potato Wedges.


You can choose 2 options from the selection below:

The Shottle Burger - 1/4lb Beef Burger with Mixed Leaves, Tomato and Onion

BBQ Pulled Pork - Slow Cooked and served with Smokey Cheddar Cheese

Posh Fish Finger Butty - Plaice Goujons, with Wild Rocket and Tartar Sauce

Spicy Cajun Chicken Breast with Mixed Leaves

Beetroot Wrap filled with Rice, Mixed Beans, Chipotle and Lime 

Spiced Bean Burger with Mixed Leaves 

Additional Extras to be added to Evening Food

Continental Platter • £925 to serve 100 guests

(Minimum 50 guests)

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

Salad Platter • £16.45

(To serve approx 10 people)

A Mixed Side Salad Platter to accompany your Evening Food: Lettuce, Tomato, Cucumber, Red Onion and Mixed Peppers

Cake Table • £6.60 per person

(Minimum 60 guests)

A selection of the following desserts to be served on stands and platters.

Please choose a selection of up to 3 options:

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



Gluten Free



Vegetarian



Vegan



Dairy Free



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