



LEMMINGTON HALL
— THE FORGOTTEN TOWER —

2024 Food Menus

THE TWO-NIGHT DINING EXPERIENCE

- 01 Night Before Menu
- 02 Canapes | from £10.00 per person
- 03 Wedding Breakfast | £65.00 per person
- 04 Children's Menu | £18.00 per child
- 05 Evening Reception | from £12.00 per person
- 06 Lemmington Extras

NIGHT BEFORE

Choose one of the 3 delicious menus for you and your guests to enjoy the evening prior to your wedding.

BBQ

Choose two of the following options for your guests;

- Local Leek & Pork Sausages
- Lemington Hall Angus Burger in Brioche Bun with Relishes
- Salmon Tikka with Raita
- Tandoori Chicken Skewers

Choose two of the following options for your Vegetarian guests;

- Lemington Hall Mushroom Cheeseburger (V) (VG)
- Chargrilled Vegetable Kebab with Pesto Dressing (V) (VG)
- Sweet Potato, Red Pepper and Halloumi (V)

SIDES

Choose two of the following side dishes for all guests;

- Asian Slaw with a Garlic Herb Dressing (V)
- Baby Vine Tomato, Caramelised Red Onion and Basil Salad (V)
- Salt Roasted New Potato with Chive Crème Fraiche (V) (VG)

(V) Vegetarian (VG) Vegan Option or can be adapted to be Vegan Friendly

NIGHT BEFORE

HOT DISHES

Choose one of the following options for your guests;

Spiced Meat Balls with Chorizo, Penne Pasta and Sun Blushed Tomato Sauce, served with Garlic Bread

Slow Cooked Beef Ragout with Salt Baked New Potatoes

Red Thai Prawn Curry with Jasmine Rice, served with a Garlic and Coriander Naan Bread

Choose one of the following options for your Vegetarian Guests;

Vegetable Stir Fry with Noodles and a Sweet Chilli Sauce (V)

Baked Vegetable with Lentil Dahl Makhani (V) (VG)

Mexican Style Butternut Squash and Aubergine Ragu with Brown Rice (V) (VG)

SHARING BOARDS

Designed to create conversation between friends and family, served either to the table, or as a grazing station.

Choose two of the following options;

MEAT

Pastrami, Ham,
Marinated Chicken, Pork
Fillet, Chicken Liver Pate
& Red Onion Jam

FISH

Spiced Fishcake, Prawn
Pot, Oak Smoked Salmon,
Sea Bass in Lemon Thyme
Dill Mayonnaise

VEGETARIAN

Mozzarella in Thyme Oil, Tofu
in a Tomato Ragout, Chard
Vegetables, Balsamic Spicy
Couscous and Hummus
(VG)

All our boards are accompanied with Farmhouse Crusty Bread

(V) Vegetarian (VG) Vegan Option or can be adapted to be Vegan Friendly

CANAPES

£10.00

per person

Please select four of the following options;

Smoked Salmon Blini with Lime
and Dill Cream Cheese

•

Parmesan Arancini with Onion
Jam
(V) (VG)

•

Prawn, Chilli and Coriander
Fishcake

•

Confit of BBQ Pork with Apple
and Pear Jam

•

Melon and Vegan Cheese
Skewers
(V) (VG)

•

Chicken Teriyaki Skewers

Mini Yorkshire Pudding with
Roast Beef & Horseradish Sauce

•

Garlic Roasted Cauliflower
Hummus with Moroccan Spices
(V) (VG)

•

Chilli Coated Prawn and
Cucumber Skewers

•

Duck Confit Tart with
Marmalade Jam

•

Mini Lamb Kofta Kebab with
Mint Yoghurt Dressing

•

Local Blue Cheese and Fig Tarts
(V) (VG)

£1.25 extra for each additional option thereafter.

(V) Vegetarian (VG) Vegan Option or can be adapted to be Vegan Friendly

STARTERS

Please select three of the following options, inclusive of one Vegetarian dish

Burrata with Chain Bridge Honey
Roasted Butternut Squash, Golden
Raisins, Garlic & Toasted Pumpkin
Seeds
(V) (VG)

•

Spicy Lentil Soup served with Crème
Fraiche and Crusty Onion Bread
(V) (VG)

•

Confit of Salmon with Shavings of
Apple and Fennel, Tender Watercress
and served with a Lime Infusion

•

Smoked Chicken Croquette served
with a Roast Aubergine and Vine
Tomato Chutney

•

Baked Camembert served with a
Tomato & Olive Salsa accompanied
by Crusty Farmhouse Bread
(V)

•

Spiced Chickpea Patties served with
a Curried Coconut Sauce
(V) (VG)

Caramelised King Scallop served with
a Black Pudding Croquette, Crispy
Smoked Cured Bacon and a Pea
Puree

•

Tender Stem Broccoli Soup served
with a Blue Cheese Toast
(V) (VG)

•

Double-baked Brinkburn Cheese and
Spinach Souffle served with a Chive
Sauce
(V)

•

Gin Cured Salmon and Buttermilk
Pancakes served with Baby Gem
Lettuce and a Dill Sauce

•

Chicken Liver Parfait with Balsamic
Roasted Shallots served with a
Heritage Tomato Salad and Onion
Bread

•

Smoked Haddock Fish Cake served
with a Poached Egg, Dill Emulsion &
Parmesan Shavings

(V) Vegetarian (VG) Vegan Option or can be adapted to be Vegan Friendly

MAIN MENU

Please select three of the following options, inclusive of one Vegetarian dish

Cous Cous & Vine Tomato Filo Parcel
with Caramelised Vegetables & a
Spiced Butternut Squash Sauce
(V) (VG)

•

Baked Loin of Venison, Creamed
Celeriac Savoy Cabbage & Juniper
Berry Port Sauce

•

Parmesan & Smoked Paprika Risotto
served with Cauliflower Fritters
(V) (VG)

•

Slow Cooked Daube of Beef with
Garlic Mash & Tarragon Sauce

•

Slow Cooked Belly of Pork with
Dauphinoise Potatoes & Plum Sauce

•

Bream Fillets with a Mustard Oat
Crust, Crushed New Potatoes & Chive
Sauce

Double Rack of Lamb with Mint &
Redcurrant Crust, Parmentier
Potatoes & Caramelised Red Onion
Sauce

•

Salmon & Spinach Wellington served
with Baby Stem Broccoli, Parsley Mash
& Crème Fraiche

•

Spinach & Lentil Dhal, served with a
Tempura of Aubergine & Crispy Onion
(V) (VG)

•

Crispy Confit of Duck, served with
Asian Croquette & Hoi Sin Sauce

•

Roasted Cod served with a Vegetable
& Curried Lentil Bake

•

Corn Fed Chicken Breast served with
Potato and Chorizo bake & Sun
Blushed Tomato and Thyme Sauce

(V) Vegetarian (VG) Vegan Option or can be adapted to be Vegan Friendly

DESSERTS

Please select three of the following options:

Rich Dark Chocolate Brownie with
Gingerbread Ice Cream & Pistachio
Crumb

•

Sticky Toffee Pudding with Marmalade
Ice Cream & Salted Caramel Sauce

•

Blackcurrant Sorbet with Fresh Fruits,
White Chocolate & Mint Shavings
(VG)

•

Lemon Meringue Roulade with Lemon
Meringue Ice Cream

•

Salted Chocolate Tart with Blood Orange
Sorbet

•

Banana Split with Caramel Peanut Sauce

Vegan Apple Cinnamon Blondie with
Vegan Madagascar Vanilla Ice Cream
(VG)

•

Classic Crème Brulee with Roasted
Orange & Buttery Shortbread

•

White Chocolate Mousse with Poached
Rhubarb & Crunchy Oat Shortbread

•

Biscoff Cheesecake with Coffee Ice
Cream

•

Chocolate Meringue served with a
Raspberry & Eton Mess Ice Cream

•

Lime Posset with a Passion Fruit Glaze

Tea & Coffee

(V) Vegetarian (VG) Vegan Option or can be adapted to be Vegan Friendly

CHILDREN'S MENU

Please select one starter, main and dessert to offer all children

STARTERS

Soup of your Choice served with Crusty Bread

(V) (VG)

•

Hummus with Crunchy Vegetables & Dips

(V) (VG)

•

Goujons of Fish with Salad & Dips

•

Garlic Bread with Melted Cheese

MAIN COURSE

Northumbrian Sausage with Butter Mash, Garden Peas & Gravy (V) (VG)

•

Crispy Chicken with French Fries & Peas

•

Margarita Pizza with Salad (V)

•

Roast Chicken with Creamy Mash & Peas

DESSERTS

Kiddies Mess - Vanilla Ice Cream, Marshmallows, Crumbled Meringue & Raspberry Sauce

•

Choco Choco Brownie served with Chocolate Sauce, Ice Cream & Crackles

•

Fresh Fruit served with a Strawberry Milkshake

(V) (VG)

•

Wobbly Jelly & Ice Cream, served with Hundreds & Thousands

(V) (VG)

(V) Vegetarian (VG) Vegan Option or can be adapted to be Vegan Friendly

EVENING RECEPTION

Please select one option below, to accompany the Viva La Veggie dish

BUILD A BURGER - £14.95

Homemade Aberdeen Angus Burger (VG), served in a Bun with French Fries & a choice of three of the following toppings;

Bacon	Halloumi (V)	Coleslaw (V)
Cheese (V) (VG)	Garlic Mushrooms (V)	Roast Mediterranean Vegetables (V) (VG)
Caramelised Onion (V) (VG)	Tomato Basil Salad (V) (VG)	Jalapeno Peppers (V) (VG)

BBQ PULLED PORK - £14.95

Succulent Slow Cooked BBQ Pulled Pork, served in a Bun, with French Fries

SLOW COOKED PORK - £14.95

Northumbrian Slow Cooked Pork, served in a Bun with French Fries, Traditional Homemade Stuffing & a Roast Apple Sauce

BOX IT UP - £14.95 *Choose one option below;*

Spicy Fried Chicken & French Fries, served with a Garlic Mayonnaise

Tempura of Fish & French Fries, served with a Dill & Lime Mayonnaise

VIVA LA VEGGIE - £12

Couscous & Roast Aubergine, served with Sweet Potato Chips (V) (VG)

(V) Vegetarian (VG) Vegan Option or can be adapted to be Vegan Friendly

LEMMINGTON EXTRAS

Looking to wow your guests with some extra memorable touches?
From cocktail receptions to sparkling sorbets, take a look at our range of optional upgrades available for pre-order.

SIGNATURE SORBETS

£2.95

Introducing our range of mouth-watering celebratory sorbets, perfect as a palette cleanser for you and your guests between starters and main courses.

Choose from one of the following;

Gin & Rosemary | Pomegranate | Blood Orange | Lime & Mint | Cucumber & Melon

* Why not upgrade to a Sparkling Sorbet and dazzle your guests by adding a splash of prosecco

£3.50

BUCKETS, BUBBLES & BELLINIS

What better way to enjoy the morning of your wedding, than having bespoke drinks hand-delivered to your wedding suite, for pre-ceremony celebrations with your Bride Squad & Groomsmen.

Choose from our 'Lady B's Bellini's (Strawberry, Mango & Blackcurrant) or say cheers with Prosecco or Beer served in ice filled buckets.

Speak to our weddings team for more information.

WWW.LEMMINGTON-HALL.CO.UK

