



# LEMMINGTON HALL

— THE FORGOTTEN TOWER —

2025 Indulgent Package

Food Menus

# THE TWO-NIGHT DINING EXPERIENCE

- 01** Night Before Pre Dinner Appetisers & Aperitifs
- 02** Night Before A La Carte | Dinner £70.00 per person
- 03** Canapes | from £11.00 per person
- 04** Wedding Breakfast | £70.00 per person
- 05** Children's Menu | £18.00 per child
- 06** Evening Reception | from £12.95 per person
- 07** Lemmington Extras | from £2.95 per person

# NIGHT BEFORE

## APPETISERS

£18 per person

*Choose three of the following options for your guests;*

Scallops and Chorizo Kebab with a Sun Blushed Tomato Herb Dip

Fig with Roasted Shepherd's Purse Blue Cheese and a Marmalade Reduction V/VG

Smoked Chicken Croquette with a Mustard and Thyme Dip

Tempura of King Prawn with Wild Garlic Mayonnaise

Spinach and Chickpea Cakes with a Spicy Sweet Potato Dip V/VG

Camembert in Herb Breadcrumbs with a Spicy Tomato Jam V/VG

Smoked Mackerel Pot with Lime and Micro Fennel

Goats Cheese Parcel with Serrano Ham and Rosemary V/VG

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

## APERITIFS

*Choose one of the following options for your guests;*

### ***Cocktail Master Class and Reception £25.00 per person***

Get ready to mix and muddle your way to the aisle with our cocktail making experience. Stir up a shot of fun with one of our in-house mixologists or alternatively sit back, sip and savour some of our bespoke boozy beverages featuring bourbon, vodka, gin, tequila and more!

(based on 2 cocktails per person - upgrades avail for additional cost)

### ***Taste of Northumberland £25.00 per person***

Enjoy a taste of Northumberland with our range of quality local Craft Ales, Hepple Gin and Alnwick Rum perfectly paired with our local Marlish tonics.

(Based on 3 drinks per person - upgrades avail for additional cost)

### ***LP Perfection £25.00 per person***

Indulge your guests with the great finesse and a beautiful freshness of Laurent-Perrier Champagne. Elegance and class...in a glass!

(based on 4 bottles LP La Cuvee N/V - upgrades avail for additional cost)

# NIGHT BEFORE

## A LA CARTE MENU

£70 per person

### STARTERS

Arbroath Smokie Fish Cake with a Parsley Infusion  
Camembert on a Confit of Roast Pepper with Balsamic Shallots and Thyme (V/VG)  
Caesar Salad Croquettes with Romaine Lettuce and Baby Spinach  
Local Game Pate with Smoked Venison, Apple and Blackberry Salad  
Chorizo Risotto with Sun Blushed Tomato Emulsion, Poached Hen Egg and  
Parmesan Crisp  
Baked Avocado with Smoked Mussels and Brie served with Fennel Infused Sour  
Dough Bread

### MAINS

Venison Wellington, Oven Roasted Butternut and Sweet Potato Bake, Fine Beans and a Red  
Currant and Port Sauce  
Celeriac Steak with Braised Lentils, Basil Pesto and Dodington Cheese Shavings (V/VG)  
Monkfish Fillet wrapped in Serrano Ham with Sautéed Potatoes, Tender Stem Broccoli,  
Spinach and Wild Garlic Sauce  
Roast Halibut with a Crab Crust, Salt Baked New Potatoes, Tender Stem Broccoli, Fennel and  
Parsley Sauce  
Roast Vegetable Strudel, Tender Stem Broccoli served with a Mushroom and Truffle Sauce  
(V/VG)  
Rib Eye Steak with Chunky Chips, Tender Stem Broccoli, Bone Marrow and Shiraz Sauce

### DESSERTS

Rich Chocolate and Raspberry Brownie with Pistachio Nut Ice Cream  
Espresso Martini Cheesecake with Chocolate Coffee Beans  
Warm Ginger Sponge with Gingerbread Ice Cream  
Local Cheeses with Quince Jelly and Biscuits  
Lemon Meringue Roulade with Eton Mess Ice Cream  
Blackcurrant Parfait and Buttery Shortbread Biscuit

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

# CANAPES

£11 per person

*Please select four of the following options;*

Cajun Spiced Chicken and  
Chives

•

Baked New Potatoes and  
Smoked Chicken with Aioli  
Dressing

•

Deep Fried Goats Cheese with  
Chilli Jam  
(V)

•

Leek and Blue Cheese Tart  
(V) (VG)

•

Prawn and Chorizo Fish Cake  
with Tomato Relish

•

Mackerel Pate with Cucumber &  
Coriander

Sun Dried Tomato and Basil  
Bruschetta  
(V) (VG)

•

Smoked Salmon, Fennel and  
Cream Cheese Roulade

•

Hoisin Duck Spring Roll with  
Sesame Seeds

•

Smoked Haddock Croquette  
with Curried Mayonnaise

•

Shepard's Pie Tart

•

Smoked Chicken with Dijon  
Mayonnaise

£2.75 extra for each additional option thereafter.

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

# WEDDING BREAKFAST STARTERS

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

Twice Baked Smoked Haddock  
Soufflé with Watercress

•

Ham Hock & Black Pudding Terrine  
with Onion Marmalade

•

Cauliflower Fritters, Rocket, Curried  
Mayonnaise and Toasted Pumpkin  
Seeds  
(V) (VG)

•

Creamy Burrata and Heritage  
Tomatoes with Rocket and Basil Pesto  
(V)

•

Seared Breast of Wood Pigeon  
served on a Roast Beetroot Salad with  
Micro Cress and an Orange  
Vinaigrette

•

Sautéed Woodland Mushroom with a  
Garlic Crostini and a Micro Salad  
(V) (VG)

Chicken Liver Parfait with Crispy  
Pancetta, Toasted Crostini and a  
Plum and Apple Chutney

•

Smoked Mackerel Pate with Apple  
and Watercress Salad, Toast and  
Fresh Lime

•

Roast Red Pepper and Tomato Soup  
with Truffle Oil and Fresh Herbs  
(V) (VG)

•

Oak Smoked Salmon and Fennel  
Fishcake with Wilted Spinach and  
Beurre Blanc

•

Prawn and Kiln Roasted Salmon Salad  
with New Potatoes, Cucumber  
Shavings and a Dill and Lemon Crème  
Fraiche

•

Mushroom and Vegan Cream Soup  
with Tarragon Oil  
(V) (VG)

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

# WEDDING BREAKFAST MAINS

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

Roast Celeriac, Butternut Squash and  
Spinach Wellington with a Red  
Pepper, Thyme and Garlic Sauce  
(V) (VG)

•

Slow Cooked Daube of Beef with  
Fondant Potato and a Mushroom,  
Tarragon Sauce

•

Sweet and Sour Chicken Supreme  
with Jasmine Rice, Bok Choy and  
Green Beans

•

Roast Glazed Confit of Duck Leg with  
Salt Baked New Potatoes and an  
Orange and Thyme Reduction

•

Pan Fried Fillet of Salmon, Thai Butter  
Green Beans and Crushed New  
Potatoes

•

Slow Cooked Belly of Pork with a  
Black Pudding and Apple bon-bon,  
Sweet Potato, Savoy Cabbage and  
Cider Sauce

Sweet Potato and Spinach Risotto  
with Woodland Mushrooms and a  
Chive Garlic Infusion  
(V) (VG)

•

Roast Pepper with Chickpeas and  
Roasted Courgettes on a Leek and  
Potato Bake with a Garlic Sauce  
(V) (VG)

•

Slow Roasted Cauliflower on a Bean  
Ragout with grated Vegan Cheese  
and Pesto Dressing  
(V) (VG)

•

Roast Fillet of Cod with Chorizo, Baby  
Spinach, Hasselback Potatoes and  
Citrus Sauce

•

Braised Lamb Shoulder with Creamed  
Potato, Tender Stem Broccoli and  
Mint Jus

•

Guinea Fowl Breast with Smoked  
Pancetta, Honey Roasted Vegetables  
and Thyme Cream Sauce

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

# WEDDING BREAKFAST DESSERTS

*Please select three of the following options:*

Apple and Blackcurrant Crumble with  
Clotted Cream Ice Cream  
(V)

•

White Chocolate and Raspberry  
Cheesecake with Shortbread Crumb and  
Mango Sauce  
(V)

•

Dark Chocolate Roulade with Pistachio  
Ice Cream  
(V)

•

Vanilla Panna Cotta with Strawberries,  
Balsamic Black Pepper and Ginger Crumb  
(V)

•

Crème Brûlée with Griottine Cherries and  
Shortbread Biscuit  
(V)

•

Chocolate Brownie with a Pecan Praline  
Crumb and Salted Caramel Ice Cream  
(VG)

Fruit Medley with Vegan Coconut Ice  
Cream  
(V) (VG)

•

Pineapple Carpaccio with Mango  
Sorbet and a Mint, Chilli and Lime  
Dressing  
(V)

•

Vegan Chocolate Mousse with  
Blackberries and Coconut Cream  
(V) (VG)

•

Lemon Meringue Tart with Madagascar  
Vanilla Ice Cream  
(V)

•

Pavlova with Mixed Fruits and Raspberry  
Pavlova Ice Cream  
(V)

•

Sticky Toffee and Ginger Pudding with  
Classic Toffee Sauce and Vanilla Pod  
Ice Cream  
(VG)

Tea & Coffee

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



# WEDDING BREAKFAST 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  
(V)

## MAINS

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

•

Crispy Chicken with French Fries & Peas

•

Margarita Pizza with Salad (V)

•

Roast Chicken with Buttery 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 one Viva La Veggie dish*

## **BUILD A BURGER - £15.95**

Homemade Aberdeen Angus Burger (VG), served in a Bun with French Fries and 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)

## **HOT DOG - £15.95**

Hot Dog with Homemade Crispy Onion, Mustard and French Fries

## **SLOW COOKED PORK - £15.95**

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

## **BOX IT UP - £15.95** *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 - £12.95** *Choose one option below;*

Spicy Vegetable Ragout with Salt Roasted New Potatoes (V) (VG)

Stuffed Pepper with Garlic Roasted Vegetables, Sweet Potato Chips and a Cajun Vegan Mayonnaise (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;

Blackcurrant Cassis | Pomegranate | Blood Orange | Lemon & Lime | Champagne

\* 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 your pre-ceremony celebrations.

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

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