



# LEMMINGTON HALL

— THE FORGOTTEN TOWER —

2025 Luxurious Package

Food Menus

# THE TWO-NIGHT DINING EXPERIENCE

- 01** Night Before Menu (Optional) | £22.00 per person
- 02** Canapes | from £11.00 per person
- 03** Wedding Breakfast | £70.00 per person
- 04** Children's Menu | £18.00 per child
- 05** Evening Reception | from £12.95 per person
- 06** Lemmington Extras | from £2.95 per person

# 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;*

Lemington Hall Angus Burger in Brioche Bun with Relishes  
Local Pork & Leek Sausages  
Lamb Kofta Kebab, Flat Bread & Tzatziki  
King Prawn & Chorizo Kebab with Spicy Lime Mayonnaise  
Spiced Fried Chicken with BBQ Pitt Beans

*Choose two of the following options for your  
Vegetarian guests;*

Butternut Squash and Halloumi Skewers with Soya Chilli & Lime (V) (VG)  
Vegan Sausage and Mediterranean Vegetable Kebab with Chipotle Sauce (V) (VG)  
BBQ Aubergine & Red Pepper Kebab with Sweet Chilli Jam (V) (VG)  
Roast Cauliflower, Vegetarian Parmesan and Aioli Dressing (V) (VG)

## SIDES

*Choose two of the following side dishes for all guests;*

Beef Tomato, Basil and Red Onion Salad  
•  
Moroccan Spiced Cous Cous  
•  
Roast Potato Salad with Vegan Mayonnaise and Spring Onion  
•  
Red Slaw

*(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 & 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 & Coriander Naan Bread

*Choose one of the following options for your Vegetarian Guests;*

Vegetable Stir Fry with Noodles & Sweet Chilli Sauce (V)  
Baked Vegetable with Lentil Dahl Makhani (V) (VG)  
Mexican Style Butternut Squash & Aubergine Ragou 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

**£11.00**

per person

*Please select four of the following options;*

Cajun Spiced Chicken & Chives

•

Baked New Potatoes & Smoked  
Chicken with Aioli Dressing

•

Deep Fried Goats Cheese with  
Chilli Jam  
(V)

•

Leek & Blue Cheese Tart  
(V) (VG)

•

Prawn & Chorizo Fish Cake with  
Tomato Relish

•

Mackerel Pate with Cucumber &  
Coriander

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

•

Smoked Salmon, Fennel &  
Cream Cheese Roulade

•

Hoisin Duck Spring Roll with  
Sesame Seeds

•

Smoked Haddock Croquette  
with Curried Mayonnaise

•

Shepherd'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 & Toasted Pumpkin Seeds  
(V) (VG)

•

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

•

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

•

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

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

•

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

•

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

•

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

•

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

•

Mushroom & 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 &  
Spinach Wellington with a Red  
Pepper, Thyme & Garlic Sauce  
(V) (VG)

•

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

•

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

•

Roast Glazed Confit of Duck Leg with  
Salt Baked New Potatoes, Orange &  
Thyme Reduction

•

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

•

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

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

•

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

•

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

•

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

•

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

•

Guinea Fowl Breast with Smoked  
Pancetta, Honey Roasted Vegetables  
& 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 & Blackcurrant Crumble with  
Clotted Cream Ice Cream  
(V)

•

White Chocolate & 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 & Ginger Crumb  
(V)

•

Crème Brûlée with Griottine Cherries &  
Shortbread Biscuit  
(V)

•

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

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

•

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

•

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

•

Lemon Meringue Tart with Madagascar  
Vanilla Ice Cream  
(V)

•

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

•

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

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  
(V)

## MAIN COURSE

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

•

Chocolate Brownie, Chocolate Sauce, Ice Cream & Crackles

•

Fresh Fruit Salad  
(V) (VG)

•

Wobbly Jelly, Ice Cream, & Sprinkles  
(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 & French Fries

## **SLOW COOKED PORK - £15.95**

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

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

Spicy Fried Chicken & French Fries, served with Garlic Mayonnaise

Tempura of Fish & French Fries, served with 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 & Cajun Vegan Mayonnaise (V) (VG)

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# 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 | 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) or say cheers with Prosecco or Beer served in ice filled buckets.

Speak to our wedding team for more information.

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