

The background of the page is a light pink color with a repeating pattern of small, stylized leaves. The leaves are in two shades of pink: a darker, muted pink and a lighter, softer pink. The leaves are scattered across the page, with some larger clusters in the corners and smaller individual leaves throughout.

EH

Ellingham Hall

Dining Collection
2022



The Two-night Dining Experience

- 01** Night Before Menu
- 02** Canapes
- 03** Wedding Breakfast | Starters
- 04** Wedding Breakfast | Main Courses
- 05** Wedding Breakfast | Desserts
- 06** Children's Menu
- 07** Evening Reception
- 08** Ellingham Extras

Night Before

Choose from an exciting range of menus for you and your guests to enjoy the evening prior to your wedding.

BBQ

Choose Two of the Following Main Options

Local Leek & Pork Sausages

Ellingham Hall Burger

Marinated Chicken Satay

Wild Garlic Marinated Vegetable Kebab (v)

&

Choose Two of the Following Side Options

Rocket & Vine Tomato Salad with Pesto (v)

Char Grilled Vegetable Pasta served with a French Salad Dressing (v)

Potato Salad with Smoked Bacon

Tossed Green Salad (v)

Sharing Boards

Designed to create conversation between friends and family old and new. Served either to the table, or as a grazing station. Select two of the following sharing boards below for you and your guests to enjoy.

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

All our boards are accompanied with Farmhouse Crusty Bread.

Canapes

£8.50

per person

Choose four of the following options

Chickpea Falafel with Cucumber Spiced Yoghurt & Roast Pumpkin Seeds (v)

•

Thai Spiced Prawn and Salmon Fishcake

•

Smoked Chicken Croquet served with a Mustard Dressing

•

Mini Beef & Caramelised Onion Burger

•

Scotch Egg with a Spicy Onion Relish

•

Chicken Satay Kebab with a Cucumber Yoghurt Dressing

•

Prawn & Smoked Salmon Roulade in a Dill Sauce

•

BBQ Pork Rilette served with a Plum Jam

•

Chorizo & Sun Blushed Tomato Tart

•

Yorkshire Pudding & Local Beef with a Horseradish Cream

•

Curried Hummus with Roast Cauliflower and Pomegranate (v)

•

Chilli Coated Prawn Kebab with Crème Fraiche & Coriander

•

Herb Rolled Goats Cheese with Olives & Roasted Tomatoes (v)

£1 extra for each additional option thereafter.

Starters

Slow Cooked Duck Croquettes with Asian Slaw, Fresh Coriander & Hoi Sin Sauce

•
Double Baked Cheese Soufflé with a Rocket Salad & Chive Sauce (v)

•
Oak Smoked Salmon & Prawn Roulade with Fennel & Baby Gem Salad

•
Oak Smoked Haddock Scotch Egg with an Apple & Watercress Salad,
accompanied by a Lemon Infused Mayonnaise & garnished with a Parmesan
Pepper Crisp

•
Chicken Liver & Thyme Pate served with Sour Dough Toast, accompanied by a
Caramelised Red Onion & Plum Compote

•
Roast Beetroot Salad with Burrata, Baby Spinach & Wild Garlic Oil (v)

•
Chorizo & Bacon Tart with Camembert, served with a Rocket & Grape Salad

•
Parmesan Mushroom Arancini in a Sun Blushed Tomato Basil Sauce (v)

•
Salmon Fishcake with Cucumber Micro Herbs & a Sweet Chilli Dressing

•
Baked Butternut Squash, Sweet Potato, Shallot & Red Pepper Salad, with aged
Balsamic Vinegar & Toasted Pumpkin Seeds (v)

•
Roast Carrot & Cumin Soup (v)

•
Heritage Tomato Salad, with Serrano Ham, Goats Cheese Crumb & served with
a Garlic Herb Dressing

Main Menu

Slow Cooked Daube of Beef & Wild Garlic Roasted Vegetables, served with a Buttery Mash & Shiraz Sauce

•

Baked Fillet of North Sea Cod with a Parsley Parmesan Crust, served with New Potatoes, Greens & a Dill Reduction

•

Vegetable Wellington with a Sun Blushed Tomato Sauce & Char Grilled Stem Broccoli (v)

•

Confit of Duck with Caramelised Red Onion & Pomme Purée, served with Char Grilled Vegetables & a Thyme Reduction

•

Confit of Pork Fillet with Braised Savoy Cabbage & a Chorizo Potato Ragout

•

Pan Fried Fillet of Salmon with a Spinach & Mushroom Crème Fraiche, served with New Potatoes & Greens

•

Roast Rump of Lamb with a Rosemary & Mustard Crust, Dauphinoise Potatoes, served with Baked Butternut Squash and Sweet Potato

•

Camembert & Asparagus Tart with Dauphinoise Potatoes, served with Roast Vine Tomatoes, Shallots & an Aged Balsamic Dressing (v)

•

Cajun Pan-Fried Fillets of Sea Bass, served with Spiced Potatoes & Greens

•

Roast Loin of Venison with a Redcurrant Parsley Crust, served with Honey Baked Vegetables, Dauphinoise Potatoes & a Red Wine Reduction

•

Slow Cooked Celeriac, Sweet Potato & Butternut Squash, with a Spinach Sauce & garnished with Parmesan Shavings (v)

•

Baked Supreme of Chicken with Black Rice, Bok Choy with a Green Curry & Coriander Sauce. Served with Greens

Desserts

Eton Mess with Lemon Meringue Ice Cream & a Fruits of the Forest Sauce

.

Lemon & Lime Cheesecake with a Ginger Nut Crumb Base, served with Chocolate Fingers

.

Dark Chocolate & Raspberry Brownie, served with a Warm Luxurious Chocolate Sauce & White Chocolate Ice Cream

.

Lime Posset garnished with Thyme Meringue, Raspberries & Shortbread Fingers

.

Bakewell Tart served with a Vanilla & Marmalade Ice Cream

.

Tiramisu Cheesecake garnished with Coffee Crisps

.

Warm Sticky Toffee Pudding accompanied with a Caramel Sauce & Fresh Vanilla Pod Ice Cream

.

Northumbrian Summer Pudding with Clotted Cream

.

Warm Chocolate Sponge with Clotted Cream Ice Cream, garnished with Roasted Orange

.

Dark Chocolate Mousse with Honeycomb & Madagascan Vanilla Ice Cream

.

Raspberry Parfait with a Toasted Shortbread Crumb, topped with White Chocolate Crisps

.

Vanilla Panna Cotta with a Dark Chocolate Crust, garnished with Fresh Blackcurrants

Children's Menu

Starters

Soup of your Choice served with Crusty Bread

•

Hummus with Crunchy Vegetables & Dips

•

Goujons of Fish with Salad & Dips

•

Garlic Bread with Melted Cheese

Main Course

Northumbrian Sausage with Butter Mash, Garden Peas & Gravy

•

Crispy Chicken with French Fries & Peas

•

Margarita Pizza with Salad

•

Roast Chicken with Creamy Mash & Peas

Puddings

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

•

Wobbly Jelly & Ice Cream, served with Hundreds & Thousands

Evening Reception

Build a Burger - £12.00

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

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

BBQ Pulled Pork - £12.00

Succulent Slow Cooked BBQ Pulled Pork, served in a Bun, with Sea Salted Hand Cut Chips

Slow Cooked Pork - £12.00

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

Box it up - £12.00 - choose between

Spicy Fried Chicken & French Fries, served with a Garlic Mayonnaise or;
Tempura of Fish & French Fries, served with a Dill & Lime Mayonnaise

Viva la Veggie - £10.00

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

Ellingham 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 & Bellinis

What better way to enjoy the morning of your wedding, than having celebratory drinks hand-delivered to you and your guests in the bridal suites. Choose from our 'Lady B's Bellinis' (Strawberry or Peach), or a range of beers, served in ice filled buckets. Speak to our team for more information.

Cocktail Tokens - from £7.95

Stuck for wedding favour ideas? Why not take advantage of our bespoke Ellingham Hall Cocktail Tokens and surprise your guests with a show-stopping cocktail reception, served after your wedding breakfast.

Cocktail Reception

The Duke

Bourbon Whiskey
Lemon Juice
Lime Juice
Sugar Syrup
Egg White

Ellingham Ice Tea

Bombay Sapphire Gin
Rancho Viejo Tequila Silver
Alnwick White Rum
Absolut Vodka
Elephant Sloe Gin
Sugar Syrup
Lemon Juice & Lemonade

The Duchess

Absolut Citron Vodka
Lychee Liqueur
Lychee Juice

Lemon Fizz

Bombay Sapphire Gin
Limoncello
Prosecco
Soda & Lemon Juice

Bramble

Bombay Sapphire Gin
Crème de Cassis
Lemon Juice
Sugar Syrup

Mojito

Alnwick White Rum
Sugar Syrup
Mint
Lime & Soda

Dark & Stormy

Alnwick Dark Rum
Ginger Beer
Limes

French Martini

Absolut Vodka
Crème de Cassis
Pineapple Juice

Mocktails

Elderflower Mojito

Elderflower Cordial | Apple Juice | Mint & Lime

Peacock Sunrise

Orange Juice | Pineapple Juice & Blueberry Syrup