

Elkington Package

Menu

Choose one option from each course

Starters

Homemade tomato & basil soup, thyme croutons
Cantaloupe melon with Parma ham

Mains

Roast chicken, sage stuffing & pan gravy
Sausage & mash
Lincolnshire sausage, creamed potatoes & onion gravy
Vegetarian moussaka & mixed green salad

Desserts

Lemon cheesecake with seasonal berry coulis
Sticky toffee pudding & butterscotch sauce

Evening

Hot bacon or sausage buns

50 day guests | 70 evening guests
2019 - ~~£4250~~ £3750 | 2020 - ~~£4500~~ £3600

Extra day guests £60 pp | Extra evening guests £8 pp

Tathwell Package

Menu

Choose one option from each course

Starters

Homemade tomato & basil soup, thyme croutons
Leek & potato soup
Cantaloupe melon, Parma ham & berry compote
Oak smoked salmon, crispy capers & chervil crème fraiche

Mains

12 hour braised shin of beef, creamed potatoes, roasted Chantenay carrots & red wine gravy
Roasted Lincolnshire breast of chicken, roast potatoes, broccoli & pan gravy
Squash, goats cheese & sage risotto

Desserts

Double chocolate brownie & raspberry sorbet
Caramelised white chocolate & dulce de leche cheesecake berry coulis
Sticky toffee pudding & butterscotch sauce

Evening

5 item finger buffet or Hot Lincolnshire pulled pork rolls, sage stuffing, apple compote.

60 day guests | 80 evening guests
2019 - £5500 £4675 | 2020 - £5750 £4600

Extra day guests £65 pp | Extra evening guests £10 pp

Tealby Package

Canapés

Select three from;

smooth chicken liver pate on crostini | mini chorizo sausage rolls | tempura king prawns | hot smoked salmon & horseradish
| wild mushroom rocket & parmesan tartlet | crisp onion bhajis with saffron yoghurt

Menu

Choose two options from each course

Starters

homemade tomato & basil soup, thyme croutons
leek & potato soup
roasted red pepper & tarragon soup
homemade chicken liver & port paté, ale chutney & toasted
sourdough
cantaloupe melon, Parma ham & berry compote
oak smoked salmon, crispy capers & chervil crème fraiche

Mains

12 hour braised blade of beef, creamed potatoes, roasted
chantenay carrots & red wine gravy
squash, goat's cheese & sage risotto
roast ribeye of beef, roast potatoes, Yorkshire pudding &
shallot gravy
vegetarian moussaka & mixed green salad
roasted Lincolnshire breast of chicken, roast potatoes, broccoli
& pan gravy
roast salmon fillet, creamed potatoes, green beans & cherry
tomato & basil sauce

Desserts

glazed lemon & vanilla tart with chantilly cream
double chocolate brownie & raspberry sorbet
blackcurrant panna cotta with vanilla ice cream
caramelised white chocolate & dulce de leche cheesecake
berry coulis
sticky toffee pudding & butterscotch sauce

Evening - 7 item Finger Buffet

sandwich selection, plus 6 items from:
honey glazed chicken drumsticks, chorizo sausage rolls, thai
chicken satay, lamb kofta and mint raita, homemade pizza
(various toppings), homemade individual quiches, salt &
pepper new potatoes, cheese & bacon potato wedges, seafood
fishcakes with smoked tomato mayonnaise, vegetable spring
rolls with sian infused dipping sauce, pork & apple sausage rolls
or
Barbeque (£650 supplement)

60 day guests | 80 evening guests
2019 - ~~£6500~~ £5525 | 2020 - ~~£6950~~ £5560

80 day guests | 100 evening guests
2019 - ~~£8500~~ £7225 | 2020 - ~~£8950~~ £7160

Extra day guests £70 pp | Extra evening guests £20 pp

Hallington Package

Canapés

Select three from;

smooth chicken liver paté on crostini | mini chorizo sausage rolls | tempura king prawns
hot smoked salmon & horseradish | wild mushroom rocket & parmesan tartlet | crisp onion bhajis with saffron yoghurt

Menu

Choose three options from each course

Starters

homemade tomato & basil soup, thyme croutons
leek & potato soup
roasted red pepper & tarragon soup
homemade chicken liver & port paté, ale chutney & toasted sourdough
cantaloupe melon, Parma ham & berry compote
oak smoked salmon, crispy capers & chervil crème fraiche
pressed chicken & parsley terrine, parsley mayonnaise & salted croutes
handpicked crab & coriander cakes, Asian slaw & plum dipping sauce
blue cheese & roasted fig tart, balsamic glaze & rocket & watercress salad

Mains

pressed shoulder of Lincolnshire lamb, potato terrine, roasted parsnip & mint gravy
12 hour braised shin of beef, creamed potatoes, roasted chantenay carrots & red wine gravy
squash, goats cheese & sage risotto
roast sirloin of beef, roast potatoes, Yorkshire pudding & shallot gravy
vegetarian moussaka & mixed green salad
roasted Lincolnshire breast of chicken, roast potatoes, broccoli & pan gravy
roasted salmon fillet, creamed potatoes, green beans & cherry tomato & basil sauce
slow braised pork belly, colcannon, roasted carrots & apple jus

Desserts

brandy cream filled profiteroles with chocolate & orange sauce
glazed lemon & vanilla tart with chantilly cream
double chocolate brownie & raspberry sorbet
assiette of chocolate, panna cotta, torte & delice
blackcurrant panna cotta with vanilla ice cream
caramelised white chocolate & dulce de leche
cheesecake berry coulis
sticky toffee pudding & butterscotch sauce

Evening - 7 item Finger Buffet

sandwich selection, plus 6 items from:
honey glazed chicken drumsticks,
chorizo sausage rolls, thai chicken satay,
lamb kofta and mint raita, homemade
pizza (various toppings), homemade
individual quiches,
salt & pepper new potatoes, cheese &
bacon potato wedges,
mini sausages, seafood fishcakes with
smoked tomato mayonnaise,
vegetable spring rolls with asian infused
dipping sauce, pork & apple sausage rolls

or

Barbeque

100% British beef burgers with floured baps
Lincolnshire sausages
Moroccan lamb kofta
maple glazed chicken drumsticks
dry cured gammon steaks
seafood kebabs
courgette & pepper kebabs
homemade coleslaw
Greek salad
mixed leaf
salt & pepper new potatoes

80 day guests | 100 evening guests

2019 - £9995 £8495 | 2020 - £10500 £8400

100 day guests | 130 evening guests

2019 - £11500 £9775 | 2020 - £12000 £9600

Extra day guests £75 pp | Extra evening guests £28 pp