

Wedding Menus 2024-2025

Elkington

CHOOSE ONE OPTION FOR EACH COURSE

MAINS

Roasted Chicken Breast
with roasted gravy, creamed
potato, roast potatoes,
seasonal vegetables

Lincolnshire Sausages &
Bubble & Squeak Mash
with caramelised onion
gravy, seasonal vegetables

Potato &
Vegetable Tajine
steamed rice, lemon yoghurt

DESSERTS

Vanilla Bean Cheesecake
with mixed berry compote

Steamed Treacle Sponge
classic custard

Classic Eton Mess
with crushed meringue &
wild berries

EVENING

Hot Bacon or Sausage Buns

50 Day Guests / 60 Evening Guests

2025: £5750

Sale Dates

15% OFF FRIDAY AND SUNDAY SALE PRICE: £4887.50

January, February, March, April, October, November

10% OFF SATURDAYS SALE PRICE: £5175

January, February, March, April, October, November

Extra Day: £75.00 | Extra Evening: £11.00

2025 JANUARY & FEBRUARY PRICE:

£3900

Save 25% off package price for weddings booked Monday - Thursday.

Tathwell

CHOOSE TWO OPTIONS FOR EACH COURSE

- any 3-course item from Elkington package available for substitution -

STARTERS

Roasted Tomato
& Basil Soup
with olive oil
croutons

Ham Hock &
Sage Terrine
with piccalilli, ciabatta
crostini

Oak Smoked
Salmon
with curried mayonnaise,
capers

MAINS

Roast Breast
of Chicken
with fondant potato,
red wine gravy,
seasonal vegetables

18 Hour Braised
Blade of Beef
with roast potatoes,
red wine gravy,
seasonal vegetables

Baked
Salmon Fillet
Rosti potato,
hollandaise sauce,
seasonal vegetables

Lentil
Roast
roast potatoes,
vegetarian gravy,
seasonal vegetables

DESSERTS

Dark Chocolate Tartlet
salted caramel, creme
chantilly

Strawberry Cheesecake
meringue pieces, raspberry
coulis

Apple & Sultana Crumble
vanilla custard

EVENING BUFFET CHOOSE 6 ITEMS

selection of sandwiches | chicken drumsticks | pizzas | quiche
roasted new potatoes | seasoned wedges | vegetable spring rolls | fish goujons
Lincolnshire sausage rolls | nachos-tomato salsa-guacamole

50 Day Guests / 70 Evening Guests

2025: £7400

Sale Dates

15% OFF FRIDAY AND SUNDAY SALE PRICE: £6290

January, February, March, April, October, November

10% OFF SATURDAYS SALE PRICE: £6660

January, February, March, April, October, November

Extra Day £95.00pp | Extra Evening £21.00pp



Brackenborough
LAKES RESORT

Wedding Menus 2024-2025

Hallington

CANAPES (CHOOSE 3)

breaded parmesan arancini | onion bhaji & mango chutney | smoked salmon tartlet | parfait on toast | tempura prawns | mini Yorkshire pudding & roast beef

CHOOSE 3 OPTIONS FROM EACH COURSE

- any 3-course item from Elkington, Tathwell & Tealby package available for substitution -

STARTER

Crab & Dill Tian

with creme fraiche, lemon zest, baby leaf salad

Cream of Butternut Squash Soup

with parmesan choux bun

Smoked Gressingham Duck Breast

with beetroot & walnut salad, orange syrup, toasted sesame

Breaded Wedge of Brie

with cranberry compote, dressed leaf, balsamic caramel

MAINS

Roasted Rib of Beef

with Yorkshire pudding, pan gravy, creamed potatoes, roasted potatoes

Pressed Lamb Shoulder

with pomme anna, rosemary jus

Slow Roasted Belly Pork

with crackling, fondant potato, cider gravy

Curried Monk Fish Tail

with spiced apricot cream sauce, pomme rosti

Baked Bell Pepper

filled with Mediterranean vegetable seasoned cous cous

DESSERTS

Assiette | Triple Chocolate Brownie
Vanilla Cheesecake | Lemon Curd Tartlet

OR

Vegan Panna Cotta

OR

White Chocolate Cheesecake

with salted caramel sauce, coulis

Lemon Curd Tartlet

with creme chantilly, crushed meringue, candied lemon

Triple Chocolate Brownie

with macerated berries

Pistachio & Raspberry Bakewell

mascarpone, raspberry sauce

BUFFET

selection of sandwiches | chicken drumsticks | pizzas | quiche | roasted new potatoes | seasoned wedges | vegetable spring rolls
fish goujons | Lincolnshire sausage rolls, nachos-tomato salsa-guacamole

OR

Buffet Upgrades: GREEK GYROS | MEXICAN FIESTA | BBQ - (for buffet upgrade menus, see next page)

60 Day Quests / 80 Evening Quests

2025: £12999

Sale Dates

15% OFF FRIDAY AND SUNDAY SALE PRICE: £11049.15

January, February, March, April, October, November

10% OFF SATURDAYS SALE PRICE: £11699.10

January, February, March, April, October, November

Extra Day £120 pp | Extra Evening £80pp

Save 25% off package price for weddings booked Monday - Thursday.



Wedding Menus 2024-2025

Children Wedding Breakfast Menu

CHOOSE ONE OPTION FOR EACH COURSE

STARTERS

Tomato Soup with
Warm Bread

Fan of Melon with Mixed
berries

Cheesy
Garlic Bread

MAINS

Sausage Mash
& Beans
with Gravy

Haddock Goujons,
Chips
& Peas

Tomato Pasta
with Mozzarella
Cheese

Chicken Nuggets,
Chips
& Peas

DESSERTS

Vanilla Cheesecake,
Wild Berry Compote

Chocolate Brownie,
Chocolate Sauce
& Ice Cream

Mixed
Ice Cream

£21.00 Per Child

Wedding Dietary Menu

CHOOSE TWO OPTIONS FOR EACH COURSE

STARTERS

Chef Daily Soup
(GF) (DF) (VE)

Beetroot & Walnut Salad
& Orange Dressing (VE)
(GF) (DF)

Breaded Wedge of Brie
cranberry compote, dressed
leaf, balsamic caramel

MAINS

Potato &
Vegetable Tajine
with steamed rice,
lemon yoghurt
(GF)

Lentil Roast
with seasonal
vegetables, roast
potatoes, vegetarian
gravy
(VE) (DF)

Open Wild
Mushroom & Leaf
Lasagna
with creamy
bechamel sauce,
parmesan shavings

Baked Bell Pepper
filled with seasoned
cous cous
(VE) (DF) (GF)

DESSERTS

Set Vanilla Custard
with wild berry compote (GF)

Triple Chocolate Brownie
with macerated cherries (GF)

Wild Berry Panna Cotta
(VE) (GF) (DF)

KEY

VE - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE



Wedding Menus 2024-2025

Tealby

CANAPES (CHOOSE 3)

breaded parmesan arancini | onion bhaji & mango chutney | smoked salmon tartlet | parfait on toast | tempura prawns | mini Yorkshire pudding & roast beef

CHOOSE 3 OPTIONS FROM EACH COURSE

- any 3-course item from Elkington & Tathwell package available for substitution -

STARTERS

Cream of Garlic Mushroom Soup
with cheddar croute

Chicken Liver & Brandy Parfait
with apple & ale chutney, salted ciabatta crostini,
dressed leaf

Crayfish Cocktail
with bloody mary sauce, parmesan crisp, sun blushed tomatoes

Waldorf Salad
with blue cheese, walnuts, celery, house dressed leaf

MAINS

- All Served with a Selection of Seasonal Vegetables -

18 Hour Braised Blade of Beef
with roast potatoes, red wine gravy

Supreme of Chicken
with dijon cream, fondant potato

Fillet of Sea Bass
with pomme rosti, roasted tomato sauce

Open Wild Mushroom & Leaf Lasagne
with creamy bechemel sauce, parmesan shavings

DESSERTS

White Chocolate Cheesecake
with salted caramel sauce, coulis

Lemon Curd Tartlet
with creme chantilly, crushed meringue, candied lemon

Triple Chocolate Brownie
with macerated berries

Pistachio & Raspberry Bakewell
with mascarpone, raspberry sauce

BUFFET

selection of sandwiches | chicken drumsticks | pizzas | quiche | roasted new potatoes | seasoned wedges | vegetable spring rolls
fish goujons | Lincolnshire sausage rolls | nachos-tomato salsa-guacamole

OR

Buffet Upgrades: GREEK GYROS | MEXICAN FIESTA - (for buffet upgrade menus, see next page)

60 Day Guests / 80 Evening Guests

2025: £8995

Sale Dates

15% OFF FRIDAY AND SUNDAY SALE PRICE: £7645.75

January, February, March, April, October, November

10% OFF SATURDAYS SALE PRICE: £8095.50

January, February, March, April, October, November

Extra Day £105pp Extra Evening £24pp

Save 25% off package price for weddings booked Monday - Thursday.

