

HARLAXTON

Moments made for you.

Your Wedding at Harlaxton Manor

Organising your wedding is a very special and personal time in your life and being able to create the perfect day is something we feel very privileged to be a part of.

Working closely, you and our dedicated team collaborate to create a memorable day by providing excellent service and fabulous menus to ensure you have the wedding of your dreams.

Our Executive Head Chef and catering team work exclusively with you, as a couple, to create fresh and thoughtful food and a first class service that is uniquely tailored to meet the needs of your wedding.

We understand that food is at the heart of your dream day and we will go above and beyond to ensure that everything is perfect. Our Chefs are passionate about produce and only use the finest of ingredients. Their talent and creativity ensures that our menus are not only delicious but are inspiring and well balanced dishes whether it is elegant canapes or divine evening dinners.

Example Menus

Our Executive Head Chef creates our fantastic menus using locally sourced ingredients, home baked bread, and the best vegetables which the season has to offer.

Finalised menus for our 2024 couples will be available by October 2023, our 2025 couples will have a menu available by October 2024.

The selection menus in this brochure are just example menus to give you an idea of the style.



Moments made for you.

Example Canape Menus

Thai Chicken Lollipop with Sweet Chilli

Classic Smoked Salmon & Cream Cheese

Braised Ox Cheek & Truffle

British Crab, Crème Fraiche & Lime Blini

Sirloin of Beef & Mini Yorkshire Puddings

Ratatouille Tartlet with Rocket Oil (VE)

Sweet Potato Pakora & Mango Relish (VE)

2024

£12 per person - Selection of 5 per person

2025

£13 per person - Selection of 5 per person



Fantastic food is at the heart of every memorable event

Here at Harlaxton we offer an exceptional and unique menu to satisfy and impress your guests.

Explore our exciting menus, designed to give you maximum choice in creating your very own bespoke meal. All our menus are developed and cooked by our talented chefs using locally sourced ingredients.

As a couple you will choose one dish from each of the Starter, Main and Dessert menus for all your guests

If any of your guests have dietary or allergy requirements, our Executive Head Chef will adapt the menus accordingly to cater for them.

Please refer to our terms and conditions for information on minimum numbers.

The price below is inclusive of a bread roll and butter, still water, tea or coffee.

2024

3 course wedding breakfast £74 per person

2025

3 course wedding breakfast £85 per person





Example Wedding Breakfast Menu

Starter

Pressed Ham Terrine, Pickled Garden Vegetables & Pea Puree

Sand Hutton Asparagus, Crispy Hens Egg, Pickled Shallot, Parmesan & Saffron Aioli

Sweet Potato & Butternut Press, Pickled Wild Mushroom, Rye & Broad Bean

Textures of Beetroot, Watercress, Spiced Celeriac & Goats Cheese (V)

Heritage Tomato, Mozzarella & Basil, Pressed Tartlet (V)

Main

Gloucestershire Roasted Old Spot Pork Cutlet, Rosemary Chateau Potato, Pickled Apple Puree, Barley & Oyster Mushroom

Chorizo Stuffed Chicken Supreme, Braised Leek, Red Pepper Puree, Roast Carrot & Pearl Potato

Seared Seabass, Fennel & Sage Barley Risotto, Tender Broccoli, Cep Foam

Baked Squash & Sweet Potato Press, Paris Brown Mushrooms, Spinach & Leeks, Black Truffle Sauce V

Pearl Barley & Quinoa Risotto, Sweet Butternut, Rocket, Spiced Pumpkin Seed & Pickled Pear VE

Dessert

White Chocolate Blondie, Roasted Figs, Oat Biscuit, Pistachios & Orange Sorbet

Cheesecake Swiss Roll, Summer Berries & Lemon

Chocolate Brownie, Cinder Toffee, Peanut Butter Ice Cream with Chocolate Sugar Wafer

Plant-Based Lemon Tart, Macerated Raspberries & Chickpea Meringue (VE)



Brunch

Selection of Pastries, Fresh Fruit Platter £10

Classic English Sandwiches or Salads, Fresh Fruit Platter £ 15

Selection of Antipasto - Selection of Meats and Cheese, Olives, Sundried Tomatoes, Gherkins, Breads, £30

Other Menus

Afternoon tea (£60)

Children's menu (£35)

Drinks

Prosecco £7

Gin (Gordons Gin and Mixer) £8

Orange Juice £10 1L jug

Elderflower £15 1L jug

House wine from £25

Pimm's from £30 1L jug

Tea or Coffee £3.50

Hydration station £2.50 per person minimum numbers 40

Pegasus Drinks Package

2 glasses for your Reception drinks

A choice of 2 different drink options for the wedding guests. Prosecco, Beer or Elderflower Presse
(2 glasses per person)

Two glasses of house wine with meal

Glass of Prosecco for your toast

(£32)



Example Evening Buffets

Harlaxton Lake

Crispy Battered Fish Goujons
Battered Lincolnshire Sausages
Breaded Seasoned Halloumi Fries
Triple Cooked Chips
The Fryer's 'Scraps'
A Selection of Sides (Fish Shop Mushy Peas, Lemon Wedges,
Curry Sauce, Brown Gravy & Chunky Tartare Sauce)

£15 per person

Gregory's Grill

Cajun Cornflake Breaded Chicken Burgers
BBQ Spare Ribs (Slow Braised for 8 Hours)
Spiced Sweet Potato Burger, Smashed Avocado & Tomato Relish

Country Salad, Herb Dressing
Creamy Coleslaw
Charred Vegetable & Tangy Pesto Cous Cous
Triple Cooked Fries, Sourdough Breads & Chef's Selection of Sauces

£29 per person

Pegasus Artisan Pizzas

Pizzas (Choose 3)
Spicy Beef & Pepperoni,
Hot & Sweet Roasted Vegetables, Rocket
Classic Cheese & Tomato, Basil Oil
Mushroom, Olive & Pine Nut Pizza, Herb & Garlic Oil
Chicken & Spinach, Bechamel Base,
Slow Roasted Tomatoes & Basil

Classic 'Dough Balls' with Garlic Butter
Beetroot & Goat's Cheese Salad
Balsamic Roasted Beetroot, Goats Cheese, Cherry Tomatoes
Cos Lettuce & Herb Dressing
Classic Caesar Salad
Manor Seasoned Potato Wedges
Chef's Sauce Selection

£24 per person

The Great 'Ridgway' Feast

12 Hour Oven Roasted Pork Shoulder
Honey & Maple Pulled Ham
Spicy & Smoky Jack Fruits
Soft Sub Rolls, Oven Baked Potatoes & Butter
Trio of Lettuce Leaves
Sage & Onion Stuffing
Selection of Manor Sauces

£17 per person

Harlaxton Ploughman's

Honey and Maple Glazed Ham
Lincolnshire Chine and Haslet
Mini Pork Sausage Rolls
Harlaxton Cheese Selection
The Pickle Station
Manor House Chutneys
Green Salad
Roast Herby Baby Potatoes
Rustic Breads and Manor House Butter

£30 per person



Cheese Station

Feeds 100 guests
Gold Mini Heart Organic
Pyramid Cerney Ash
Waterloo Baby
Oakwood Smoked
Stilton Blue Ring Clawson
Yarg Cornish

House Selection of Crackers
Mixed Grape Bunches & Celery
Selection of Manor Chutneys
Manor House Butter

£740

Dessert Tables (with evening buffets)

Delicious Doughnuts

1/3 of each dish

Dots On the Rocks (Chocolate Doughnut Ring)

Caramel Ring Doughnut

Bubble-gum Flavoured Doughnut

Mini Crodats Assortment (1 Per Guest)

£5.50 per person

American Sweet Treats

A table of sweet treats inspired by our American heritage, which are our Principal's Favourite!

1/3 of each dish

Hello Dolly Bars (gooey treats combine coconut, chocolate chips, pecans, and biscuit base)

Trio Of Cookies (dark, milk & white)

Harlaxton Brookies (A unique flavour blending a cookie & brownie)

£5.50 per person

British Classics

1/3 of each dish

Scones, Clotted Cream & Strawberry Jam

Knickerbocker Glory

Meringue Mess (Berries, Cream & Meringue)

£6.50 per person



Lady Van Der Elst Package

Named after one of Harlaxton's most iconic owners; The Lady Van der Elst package provides everything you and your guests will need on the day.

This package is for your day and evening guests. Please ask the Events team for a bespoke price for any extra evening guests.

2 Glasses of Beer or Prosecco for Reception drinks

Canapes

3 Course Wedding Breakfast Menu

2 Glasses of House Wine to accommodate the
Wedding Breakfast

1 Glass of Prosecco for Wedding Breakfast Toast

The Great 'Ridgway' Feast Evening Buffet

2024 £135 Per Person

2025 £145 Per Person



Terms and Conditions

Please view our full terms and conditions before committing deposit payments. The above menus and prices are produced with the following requirements:

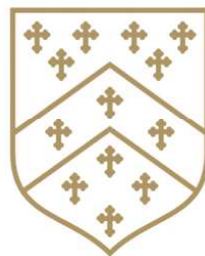
- All prices shown include VAT at the current rate and will be added onto your quote
- Minimum of three courses applies to all wedding bookings
- Supplementary costs for premium dishes
- Evening food requires a minimum number of 80 portions served by 9.30pm. Later is possible, however may incur further charges to retain service staff. Please speak to our Events Team for numbers lower than 80 for a bespoke price
- Minimum numbers of 80 for Wedding Breakfast for wedding dates, please speak to our Events Team for numbers lower than 80 for a bespoke price
- No other catering, third party food suppliers to be supplied or served on your wedding day with the exception of a wedding cake (fruit, chocolate, sponge) displayed as a wedding cake. We reserve the right to remove any foods which do not comply with the Harlaxton Manor policy
- If you wish to offer your guests a choice of starters or main course dishes an additional charge per person per course applies to cover additional equipment and kitchen staff, this is at the Executive Head Chefs discretion. Please speak to the team for more information.

Wedding Taster

- Tastings are not always essential, with many clients not actually taking them up. Historically, we have offered a complimentary menu tasting for the wedding couple. If you booked and paid your wedding deposit before 1st May 2023 then your menu tasting will still be complimentary as per your T&C's. However, all bookings accepted from 1st May 2023 will be charged a menu Tasting fee (only 2 guests may attend)
- If you would like to book a tasting, we can organise an mid week evening in November alongside other couples.
- We have limited availability and these are available during weekday evenings (Tuesday or Wednesdays) no tastings are available at the weekend due to the nature of our business
- Tastings are priced at £140 per couple – our chef will cover a selection of canapes, starters, mains and desserts.

Costs

- The menu items stated are subject to change dependent on the seasonality and demand of the produce
- Menu prices subject to change if quoted more than 6 months before a wedding. Menu and drinks costs may rise per year based on inflation and increases in the pricing of ingredients, labour and more. We will let you know as soon as possible regarding this
- Please consider if your booking date is over 12 months from your wedding day then price increases are inevitable, however will be kept to a minimum where possible.



Harlaxton Manor
Grantham
Lincolnshire
NG32 1AG
events@harlaxton.co.uk
Tel: 01476 403 050
www.harlaxton.co.uk