



SHOTTLE HALL
DERBYSHIRE'S FINEST WEDDING VENUE

WEDDING
MENU
2024

DRINKS RECEPTION



Something a little bit different

The following can be chilled and served to your guests at the table to accompany the wine:

Beer Bucket • £48.00

10 bottles. A selection of bottled lager: Peroni, Corona & Budweiser

Prosecco • £42.00

5 individual 20cl mini bottles of Prosecco

Mixed Bucket • £41.00

5 bottles of lager & 5 bottles of either J2o or Appletiser

Cider Bucket • £42.50

8 Bottles - A selection of Old Mout Cider

Jugs of Fruit Juice £6.80 per litre

Apple, Orange or Cranberry

Real Ales

A selection of cask ales can be organised for your Wedding Day. Please ask for more details.

Drinks Packages

We offer a variety of drinks packages and individual drink options to compliment your day.

Classic Package
£22.00

Reception Drink

1 glass of either: Sparkling Wine, Mimosa or a Winter Warmer of Mulled Wine

At the Table

1/4 bottle of our House Wine per person. Please choose your selection from Red, White or Rose

For the Toast

1 glass of Sparkling Wine

Premium Package
£30.00

Reception Drink

2 glasses of either: Prosecco, Prosecco Rose, Mimosa, Pimms, Kir Royale, Limoncello or Elderflower Fizz, Bottles of Peroni or a Winter Warmer of Mulled Wine

At the Table

1/2 bottle of our House Wine per person. Please choose your selection from Red, White or Rose

For the Toast

1 glass of Prosecco

Deluxe Package
£39.95

Reception Drink

2 glasses of either: Prosecco, Prosecco Rose, Mimosa, Pimms, Kir Royale, Limoncello, Elderflower Fizz, Bottles of Peroni or a Winter Warmer of Mulled Wine

At the Table

½ bottle of our upgraded Wine selection per person - Available on request

For the Toast

1 glass of House Champagne per person

Classic Package

Non-Alcoholic Package • £10.95

Reception Drink

1 glass of either:

Non alcoholic Fizz, Fruit Juice, a Bottled Lager, IPA or Fruit Cider per person

At the Table

1 glass of Orange, Apple or Cranberry Juice, Appletiser or J2O with your meal

For the Toast

1 glass of non alcoholic Fizz or sparkling Grape Juice

Premium Package

Non-Alcoholic Package • £15.00

Reception Drink

2 glasses of either:

Non alcoholic Fizz, Fruit Juice, a Bottled Lager, IPA or Fruit Cider per person

At the Table

1 glass of Orange, Apple or Cranberry Juice, Elderflower fizz, non alcoholic Gin & Tonic, Appletiserr or J2O with your meal

For the Toast

1 glass of non alcoholic Fizz or sparkling Grape Juice

Individual Drinks

To provide your guests with a single arrival drink or a glass to toast the speeches please choose from the following:

Prices per person/per bottle

Mimosa or Sparkling Wine	£7.50
Prosecco or Prosecco Rose	£8.00
Non- Alcoholic Fizz	£3.25
Kir Royale, Elderflower or Limoncello Fizz with a fruit garnish	£8.50
House Champagne - (Minimum 6 Glasses)	£13.50
Soft Drink	From £3.25
Bottle of still or sparkling mineral water - 330ml	£3.00

Children's Drinks Package • £5.00

Reception Drink

1 glass of Orange or Apple Juice or a Fruit Shoot per person

At the Table

A glass of Apple or Orange Juice or a Blackcurrant or Orange Squash per person.



Special Dietary Requirements

Wheat, Gluten, Celiac, Dairy Free and Nut Allergies can be catered for so please ensure that you let us know if any of your guests require specific meals.

Please note that all the products above are used in our kitchens so we cannot guarantee that they will not come into contact at some point with the food.

If there is something specific that you would like that does not appear on our menu, please ask and we can cost this for you.

Please ask for allergen information if required.

- gf Gluten Free
- v Vegetarian
- ve Vegan
- df Dairy Free

*Some prices or ingredients are subject to change due to the uncertain current climate



Canapés

During your Drinks Reception, our dedicated staff will serve slates of hot and cold canapés to your guests. Please choose your canapés from the selection below with a minimum of 2 per person.

Prices from
£5.95 per
person

Cold Canapés

- Mini Poppadom with a Curried Relish gf ve df
- Mini Club Sandwich
- Prawn Dill Crostini
- Rice Cake topped with Sunblush Tomato and Black Olive Tapenade gf ve df
- Pear Crisp with Blue Cheese and Hazelnut gf v
- Smoked Salmon Rotollos

Warm Canapés

- Crisp Halloumi Chips served with a Sriracha Mayo v gf available
- Goats Cheese and Red Onion Marmalade Tartlet v
- Fig and Goats Cheese Parcel v
- Mini Burger, Tomato Relish gf available
- Mini Jacket Potato, Sage Derby Cheese v ve available
- Lamb Kofta Bon Bon with a Raita Dip gfo available
- Mini Yorkshire Pudding with Roast Beef & Horseradish v available

Sweet Canapés

- Macarons v
- Chocolate Coated Strawberry gf v
- Mini Lemon Meringue Tartlet v

2
Canapés
£5.95pp

3
Canapés
£8.30pp

4
Canapés
£10.80pp

5
Canapés
£13.25pp

Vegan & Dairy Free Canapes

- Courgette Shortbread and Hummus
- Carrot, Lemon Ginger Tart
- Polenta Curry with Olive and Tomato
- Walnut cracker with Avocado
- Mini Tomato Tartlets
- Minted Pea Muffin



Gluten Free



Vegetarian



Vegan



Dairy Free



Gluten Free option available on request.



Vegetarian option available on request.

WEDDING BREAKFAST

To create the perfect menu for your special day, please select one option from the **Starter, Main and Dessert** section of any of our menu packages.

Should you wish to have a greater choice for your guests, you may select two options for each course at a supplement of £4.60 per person.

Appetisers

A selection of Breads served per table with Balsamic & Oil dip

£22.70 per table
(To serve 8-10 guests)

Starters

Classic Starters

Homemade Soups • £7.70 df

Served with bread roll and butter

ve and gf options available without toppings.

Choose from:

Leek and Potato Soup topped with crisp Pancetta

Apple and Parsnip Soup with Beetroot Crisps

Roasted Sweet Potato and Carrot Soup garnished with Parsnip shavings

Roasted Tomato and Red Pepper Soup with Focaccia Croutons

Halloumi and Watermelon • £8.45 gf v

Grilled Halloumi Cheese served with a Watermelon and Herb Salad, Pomegranite Vinaigrette

Pulled Pork Terrine • £8.45 gf available

Pulled Pork set in a terrine and served with Apple Chutney, crisp Leaves and Sour Dough Bread

Cherry Tomato Bruschetta • £8.75 ve gf available

Roasted garlic and Cherry Tomatoes on charred Ciabatta, Basil Dressing



Gluten Free



Vegetarian



Vegan



Dairy Free



Premium Starters

Sesame Chicken • £8.85 gf available

Chinese style Chicken fried in Sesame Seeds and served on warm Egg Noodles with an Oriental Salad Garnish and Soy

Smoked Haddock Fishcake • £8.95 gf available

Smoked Haddock, Spring Onion & Mozzarella Fishcake served with Creamed Leeks

Wild Mushrooms • £9.25 v

Mixed Wild and Button Mushrooms in a Tarragon Cream Sauce served with Toasted Ciabatta gf available

Goats Cheese Crottin • £9.85 v available gf available

An individual Goats Cheese Barrel served warm with Chorizo, Wild Rocket, toasted Pine Nuts and Basil Oil

Grilled Salmon • £9.95 gf available

Salmon Fillet with a Basil Pesto Crust, Olive & Sun Blush Tomato Tapenade and a Focaccia Crisp Wafer

Deluxe Starters

Smoked Duck Breast • £10.05

Smoked Duck served with a Roasted Pine Nut and Rocket Salad, and a Plum and Ginger Puree gf

Moroccan Lamb • £10.20

Lamb slowly Braised with Moroccan Spices served with a Spiced Red Slaw, Flatbread Fingers and Raita gf available

Roasted Seabass Salad • £10.70

Seabass Fillet on a Fennel, Cucumber and Pickled Red Onion Salad topped with a Parma Ham Shard gf

Sorbet Course

Add a refreshing sorbet course for your guests to cleanse their pallets after the starters.

Sorbet • £4.15

Served in a frosted glass with a fruit garnish to complement the flavour.

Choose from; Blood Orange, Passion Fruit & Mango, Champagne, Raspberry, Lemon

Main Course

All our delicious Main courses are served with a selection of Seasonal Vegetable bowls per table.

Classic Mains

Shottle Sausage and Mash • £24.50 available available available

A Trio of Cumberland Sausages served with Buttery Mashed Potato, Crispy Fried Onions and a Red Wine Gravy.

Breast of Chicken • £25.20 available available

Pan Fried Breast of Chicken served with a smoked Bacon Colcannon Mash Potato, Honey glazed Parsnip and a Thyme & Apple Sauce

Thai Salmon • £26.35

Salmon Fillet baked in Thai Spices, on a Potato Cake with Pak Choi and a Red Thai Curry Sauce

Stuffed Tenderloin of Pork • £26.55 available

Tenderloin of Pork filled with Apple and Apricot Stuffing, wrapped in Parma Ham served with Baked Rosemary Potatoes and a Cider Sauce

Red Onion, Rosemary & Garlic Tart Tartin • £23.85

Served with Sauté Potatoes, Wild Rocket & a Balsamic glaze

Premium Mains

Spanish Inspired Chicken • £26.65 available

Chicken Breast filled with Red Pepper and a hint of Garlic, with Wilted Greens, Chorizo & Chive potatoes, and a smoked Paprika Sauce

Chicken and Duck • £27.90 available

Chicken Fillet with a hand made Confit Duck & Potato Croquette, served with Roasted Carrot and a Peppercorn Sauce

Trio of Pork • £31.05

Pork cooked three ways, Braised Belly, Pan Seared Fillet, and Black Pudding BonBon served with Spring Cabbage, Dauphinoise Potato and a Cider Jus

Braised Blade of Beef • £32.10 available available

Slow Braised Blade of Beef in a rich Merlot Sauce, Forest Mushrooms and a Creamy Mashed Potato

Butternut Squash Laksa • £24.00

Malaysian Spiced Curry with Coconut, Roasted Butternut Squash, Bean Sprouts, Peanuts, Fresh Coriander & Rice Noodles.

Deluxe Mains

Lamb Rossini • £39.95 available

Succulent Rump of Lamb served on Charred Ciabatta with Pate and wilted Baby Spinach, finished with a rich Maderia sauce and Chateau Potatoes

Monkfish Tail • £39.95

Monkfish Tail wrapped in Pancetta with Broccoli Mash and a Seafood Chowder

Beef Wellington • £44.60

5oz Fillet Beef wrapped in a Herb Pancake and Puff Pastry served with Sugar Snap Peas a Rosti Potato and a rich Merlot Sauce



Gluten Free



Vegetarian



Vegan



Dairy Free




Traditional Country Roast

Roasts are served with homemade Yorkshire Pudding, Roast Potatoes, Pigs in Blanket, Sage & Onion Stuffing and a Pan Gravy.

 available on request

A selection of vegetables will be served in bowls at the table to accompany.

Please choose from:

Roast Chicken Breast	£24.95
Roast Loin of Pork	£27.50
Roast Turkey Breast	£29.80
Roast Leg of Lamb	£33.00
Roast Sirloin of Beef	£35.20
Vegetarian Nut Roast  	£27.10





Table

2



Dessert

Choose one of our delicious Desserts to complete your Wedding Breakfast.

Classic Desserts

Profiteroles • £7.85

Filled with Whipped Cream and drizzled with a Dark Chocolate Sauce

Vanilla Bean Crème Brulee • £7.85 available

Served with a Pistachio Shortbread Biscuit

Shottle Eton Mess • £7.95

Mixed Berries, Whipped Cream and Crushed Meringue

French Apple Flan • £8.15

Topped with glazed Apples and served with a Vanilla Seed Custard

Premium Desserts

Key Lime Cheesecake • £8.20

A citrusy, refreshing Cheesecake served with a Blueberry compote and a slice of Lime

Sticky Toffee Pudding • £8.30

Sticky Toffee Pudding, Caramel Sauce and Vanilla Ice Cream

Finest Belgian Waffle • £8.60

Served warm with Vanilla Ice Cream and drizzled with Butterscotch and Chocolate Sauce

Dark Chocolate Brownie • £8.85

Homemade Brownie served with White Chocolate & Cherry Gelato

Warm Bakewell Tart • £9.25

Served with vanilla Crème Fraiche & a Raspberry Compote

Deluxe Desserts

Pina Colada Tart • £9.40

A tropical Pineapple Tart served with Coconut Gelato and a Rum & Raspberry compote

Dark Chocolate Tiramisu • £10.20

Dark Chocolate Tiramisu, with a hint of Coffee whipped Ricotta, Coffee liqueur-soaked sponge fingers and Amaretti Biscuit

Miniature Desserts Tasting Platter • £13.95

A selection of mouthwatering miniature desserts to include: Key Lime Cheesecake with Blueberry Compote, Warm Bakewell Tart with Vanilla Crème Fraiche & Dark Chocolate Brownie with White Chocolate & Cherry Gelato

Cheese Course

Served on platters at your table after dessert.

(8-10 people)

Cheeseboard • £45.50 per table

A Cheeseboard with a selection of Cheddar, Brie and Stilton, served with Grapes, Chutney, Celery and a selection of Biscuits.

Freshly Brewed Tea and Coffee

Served with a Dinner Mint.

Tea and Coffee • £3.10 per person

Served from a station after your meal.



Gluten Free



Vegetarian



Vegan



Dairy Free

**VEGETARIAN,
VEGAN
AND
CHILDREN'S
MENU**



Vegetarian and Vegan Menu

If your guests dietary requirements do not work with your chosen menu please select from the menu below

Starter Selection

Chargrilled Polenta • £8.55 ve

Chargrilled Polenta with Roasted Pepper, Garlic, and Lemon Hummus

Giant Onion Bhaji • £9.00 gf ve

Homemade Giant Onion and Courgette Bhaji, served with Mango Chutney, Lime Pickle and Asian Salad

Mushroom Arancini Cake • £9.00 ve

Mushroom Risotto mix Breadcrumbed & lightly fried served with Wild Rocket and a Caper Dressing

Jack Fruit Bao Bun • £9.95 ve

Bao Bun filled with BBQ Jackfruit, a squeeze of Lime Juice, Coriander, Siracha and Mixed Leaves

Main Course Selection

Moroccan spiced Vegetable Tagine • £23.85 ve gf

Slow cooked Vegetable Tagine with a Spiced Cous Cous

Tofu Katsu Curry • £24.00 ve

Breadcrumbed Tofu with a Coconut based Katsu Curry, served with Braised Basmati Rice

Jackfruit Poke Bowl • £26.40 ve

A Poke Bowl filled with Shredded Jackfruit, Crispy Onion, Cherry Tomatoes, Avocado, Cashew nuts and Rice

Beetroot & Squash Wellington • £26.40 ve

An individual Wellington of Beetroot and Squash encased in Pastry, served with Hasselback Potatoes, Cauliflower Puree and gravy

Dessert Selection

Blackcurrant Crumble Slice • £8.00 ve gf

A Fruity Crumble Slice, served warm and topped with Vegan Ice Cream

Chocolate, Vanilla and Cherry Cheesecake • £8.20 ve gf

A Chocolate Biscuit base layered with Cherry and Vanilla flavour Cheesecake topped with a deep Red Cherry sauce & Chocolate shavings.

Chocolate and Pistachio Torte • £9.25 ve gf

A rich Chocolate & Pistachio Torte Served with a Red Berry Compote

Chocolate Brownie • £9.50 ve gf

Praline Chocolate Brownie with Vegan Vanilla Ice Cream

Children's Menu

3 Course Children's Meal • £19.70

For children 2-10 years please choose a set menu for your younger guests.
Choose one dish from each course from the selection below.

Starter Selection

Melon and Grape Platter v ve gf

Toasted Garlic Bread gf available v available

Bread Sticks with a Cheese Dip v

Cucumber & Carrot Sticks with a Mayonnaise Dip v ve (without dip) gf

Main Course Selection

Homemade Chicken Nuggets, Fries and Baked Beans v

Penne Pasta with Tomato Sauce and Grated Cheese v available ve available

Sausages with Mashed Potato and Peas v available gf available df

Homemade Pitta Pizzas with Fries v available

Roast Chicken Dinner served with Roast Potatoes, Yorkshire Pudding, Vegetables and Gravy gf available df

Roasted Vegetable Skewer with Cous Cous ve

Dessert Selection

Selection of Ice Cream ve available

Sliced Strawberries and Banana with a Chocolate Dip ve (without dip) gf

Chocolate Brownie, Vanilla Ice Cream gf

EVENING FOOD

A tempting array of dishes to choose an option from for your Evening Reception.

Please be aware that all of your guests must be catered for in the evening.

BBQ Menu

£26.55 per person

(Minimum 50 guests)

 available

 available

Homemade Quarter Pounder Burger with Fresh Floured Baps, Tomato, Onion & Cheddar Cheese

Local Farmers Market Sausages

Lemon and Rosemary Marinated Chicken Thighs

Halloumi, Tomato and Mixed Pepper Skewers

Corn on the Cob

Baked Potato Wedges

Coleslaw • Mixed Salad

Traditional Finger Buffet

(Minimum 50 guests)

Vegetarian options available on request.

Classic Buffet £19.70 per person

A Selection of Sandwiches

Melton Mowbray Pork Pie

Cheese & Onion Quiche (v)

Home Baked Sausage Rolls

A selection of Pizza Slices

Premium Buffet £21.40 per person

Chicken and Mexican Salsa Wraps

Mini Indian Selection

Caramelised Red Onion and Brie Tarts (v)

Spiced BBQ Style Chicken Wings

Tomato & Shallot Bruschetta (v)

Deluxe Buffet £22.70 per person

Open Baguette Sandwiches

Breaded Plaice Goujons with Tartar Sauce

Pulled Pork Sliders

Huntsman Pie

Jerk Spiced Chicken Thighs

(Extra items £3.90 per person)

Combo Grazing Platters

£19.60 per person

(Minimum 100 guests)

 available

A selection of grazing boards for your guests to snack on at your Evening Reception

Cheese Board: A selection of Stilton, Brie and Mature Cheddar with grapes, Chutneys and Crackers

Continental Platter: Parma Ham, Salami, Feta Cheese, Olives and Sun Blush Tomatoes

Meat & Salad Platter : Sliced cold meats, Ham & Turkey with a Mixed Salad, Pickles & Coleslaw

Served with Warm Bread Rolls & Seasoned Potato Wedges

Cake Table

£7.90 per person

(Minimum 60 guests)

Add a selection of cakes to your evening food to be served

Please choose up to 3 options from the selection below:

Lemon Drizzle Cake

Chocolate Fudge Cake

Carrot Cake

Bakewell Tart

Lime Cheesecake



Gluten Free



Vegetarian



Vegan



Dairy Free



Around the World

£16.40 per person

A hot Buffet inspired from dishes around the World.

If you have 100 or more guests you may wish to offer a 50:50 split of two options.

Mexican Chilli

Ground Beef Chilli with Basmati Rice

Japanese Katsu Curry

Chicken breadcrumb pieces served in a Coconut based Curry sauce with Rice

Greek Gyros Flatbreads

Pork Souvlaki marinated in Oregano, Mint, Sweet Paprika & Cumin served with Tzatziki and Fries

Stonebaked Pizzas

A selection of Stonebaked Pizzas with Fries

Dirty Fries

Loaded with Shredded Siracha Chicken, Guacamole, Sour cream, Tomato Salsa, Cheese and Jalapenos

Oven-baked Jacket Potatoes



£11.65 per person

Served with Cheddar Cheese and a Mixed Leaf salad

Add an extra filling from the list below if required:

£3.00 per person

Tuna & Sweetcorn, Chilli con Carne, Beans, Chicken Curry or Coleslaw

Hog Roast

(Minimum 80 guests)

£19.10 per person

A Locally Reared Pig Spit Roasted and Basted With Cider.

Served with a Large Floured Soft Roll, Apple Sauce, Sage & Onion Stuffing and Seasoned Potato Wedges

 available

Light Bites

£10.45 per person

Bacon Rolls or Vegetarian Sausage Served in Floured Roll accompanied with Seasoned Potato Wedges

 available

Premium Light Bites

£14.55 per person

All accompanied with seasoned Potato Wedges
You can choose 2 options from the selection below:

The Shottle Burger - 1/4lb Beef Burger with Mixed Leaves, Tomato, Onion & Cheddar Cheese

German Sausage - with Fried Balsamic Onions

BBQ Pulled Pork - Slow Cooked and served with Smokey Cheddar Cheese 

Posh Fish Finger Butty - Plaice Goujons, with Wild Rocket and Tartar Sauce

Chicken Shawarma - Served on a Naan Bread Tomato, Red Onion, Mixed Leaves & Raita Dressing

Veggie Buritto - Tortilla Wrap filled with Rice, Mixed Beans, Chipotle and Lime 

Spiced Bean Burger with Mixed Leaves 

Additional Extras to be added to Evening Food

Salad Platter • £19.20 per person

(To serve approx 10 people)

Mixed Side Salad • Lettuce, Tomato, Cucumber, Red Onion and Mixed Peppers

Potato Salad • New potatoes with Mayonnaise & Chive

Cajun Pasta Salad • Pasta salad with Onion, Peppers & Cajun spices (served cold)

Coleslaw Platter • Homemade Creamy Coleslaw

Sides • £3.40 per person

Seasoned Potato Wedges • French Fries • Garlic Bread • Tortilla chips with Sour Cream & salsa



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