

Menus

Drinks Packages

PACKAGE A

£21.50 PER PERSON

A Reception Drink per person

Choose one from our list below:

- > Bucks Fizz (Sparkling Wine/Orange Juice)
- > Eshott Fizz
- > Pimms No 1 Cup (Winter Pimms also available)
- > Peroni (Bottled)
- > Mulled Wine (Winter Weddings)

1/2 Bottle of House Wine per person

- > Los Romeros Sauvignon Blanc, Central Valley - Chile
- > Los Romeros Merlot, Central Valley- Chile
- > Los Romeros Merlot Rosé, Central Valley - Chile

A Glass of Sparkling Wine for the Toast per person

PACKAGE B

£24.00 per person

A Reception Drink per person

Choose one from our Cocktail List

1/2 Bottle of House Wine per person

- > Los Romeros Sauvignon Blanc, Central Valley - Chile
- > Los Romeros Merlot, Central Valley - Chile
- > Los Romeros Merlot Rosé, Central Valley - Chile

A Glass of Sparkling Wine for the Toast per person

PACKAGE C

£29.50 PER PERSON

A Reception Drink per person

Choose one from our list below:

- > Bucks Fizz (Champagne/Orange Juice)
- > Champagne
- > Pimms No 1 Cup (Winter Pimms also available)
- > Peroni (Bottled)
- > Mulled Wine (Winter Weddings)

1/2 Bottle of Wine per person

- > Antonio Rubini Pinot Grigio delle Venezie - Italy
- > Short Mile Bay Shiraz - South-Eastern Australia
- > Los Romeros Merlot Rosé, Central Valley - Chile

The following selection is taken from our full wine list, these have been hand selected to complement our wedding menus, however if you wish to have a copy of the full wine list please do not hesitate to ask.

A Glass of Champagne for the Toast per person

All prices include VAT and are correct at the time of going to press. We reserve the right to substitute goods or amend prices of individual items. A full bar stock list and pricing are available on request. If there is anything you would like, such as a favourite gin or other spirit etc., please do not hesitate to ask.

CORKAGE:

If you choose to bring your own wine, corkage charges will apply:

Wine 75cl (Still)	£15 Per Bottle
Wine 75cl (Sparkling e.g. Prosecco)	£18 Per Bottle
Champagne 75cl	£25 Per Bottle



ESHOTT HALL

WEDDINGS

📍 Eshott Hall, Morpeth, Northumberland, NE65 9EN

☎ 01670 787454 ✉ info@eshotthall.co.uk

🏠 www.eshotthall.co.uk

Cocktails Menu

£8 per person

ESHOTT BRIDE & GROOM COCKTAIL:

Why not select a personalised cocktail each and name it after yourselves to give that extra special touch to your day.

For Example:

For the Bride & her Tribe:

'Mandy's Manhattan's'

For the Groom & his Gang:

George's Marvellous Medicine'

THE REFRESHING ONE:

'Gimlet'

Gordons Gin, Soda, Lime Juice, Gomme, Eshott Garden Lemon Balm & Lime Disc to Garnish

Add 'G&Tea' Cocktail Option

@ £1pp supplement:

Eshott Gin Cocktail in Vintage China Tea Cups: Served with Alcoholic Macaroons as Canapes, choose from Gin & Tonic, Crème de Cassis or pick your own Flavour!

THE BERRY ONE:

'Bramble'

Gin, Gomme, Lemon Juice, Crème de Mure, Lemon Zest & Berries to Garnish

THE FIZZY ONE:

'French 75'

Gin, Cointreau, Lemon Juice, Eshott Fizz, Sugar Rim

THE FRUITY ONE:

'The Mandarin'

Cointreau, Eshott Fizz, Cranberry and Orange Juice

THE BOTANICAL ONE:

'The Veg Patch'

Bombay Gin, Elderflower, Apple Juice, Mint and Basil

THE CLASSY ONE:

'The Italian'

Disaronno, Campari, Lemonade and Cranberry

THE NAUTICAL ONE:

'The Collingwood - Dark & Stormy'

Dark Rum, Ginger Beer and Bitters

THE SWEET ONE:

'Bellini'

Peach/Raspberry/ Blueberry/Mango/ Passionfruit/Cherry/Pear/Green Apple/Lychee/ Kiwi/Strawberry/ Pineapple Puree & Eshott Fizz

THE SOUR ONE:

'Disaronno Sour'

Disaronno, Lemon Juice, Gomme, Citrus Wedge to Garnish

THE GENTLEMAN'S ONE:

'Sidecar'

Courvoisier, Cointreau & Gomme

THE TRADITIONAL ONE:

'Cosmopolitan'

Smirnoff Vodka, Cointreau & Cranberry Juice

THE SHAKEN NOT STIRRED ONE:

'Martini'

Gordons Gin & Martini Extra Dry

THE BIG APPLE ONE:

'Manhattan'

Whiskey & Martini Rosso

THE MOCKTAIL ONES:

'Cuddles on the Beach'

Cranberry Juice, Grapefruit Juice, Peach Puree, Tonic

'Mock-Mosa'

Sparkling White Grape Juice, Fresh Orange



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Canapés Selector

3 CHOICES £7

4 CHOICES £9.50

5 CHOICES £11.50

6 CHOICES £14

Feta Cheese & Sun Blushed Tomato Arancini (v)
Black Pudding & Pork Sausage Rolls
Cherry Tomato & Taleggio Cheese Tart (v)
Chicken & Apricot Terrine with Toasted Brioche
Mini Onion Bhajis, Spiced Mango Chutney (v)
Curried Cauliflower Pakora, Cucumber Raita (v)
Mini Fish & Chips, Tartar Sauce
Tempura Prawns, Thai Chilli Dip
Craster Smoked Salmon & Cream Cheese Blinis
Yorkshire Blue Cheese & Leek Pastry Tart (v)
Chilli & Maple Syrup Glazed Butchers Sausages
Baby Toad in the Hole, with Red Onion Jam
Northumbrian Nettle Cheese Stuffed Mini Jacket Potatoes (v)
Seared Sirloin of Tedsmore Beef, Red Onion Jam, Horseradish Toast
Vegetable & Halloumi Kebabs (Skewers) (v)
Stuffed New Potatoes - Quorn Chilli Con Carne (v)
Tempura Vegetables (& Dips) (v)
Deep Fried Brie (v)
Selection of Vegetarian Open Sandwiches (v)
Glazed Vegetarian Sausages (v)
Vegetable Spring Rolls (v)
Cauliflower Cheese Beignets (v)
Vegetable Samosas (v)
Goats Cheese Cones (v)
Mini Ratatouille and Goats Cheese Wellingtons (v)
Tomato & Basil Bruschetta (v)
Vegetable Frittatas (v)

Sweet Options:

White & Dark Chocolate Dipped Strawberries (v)
Assorted Flavours of Macarons (v)



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Wedding Breakfast Menu A

£42 per person

TO START

Slow Cooked Tomato & Red Pepper Soup, Basil Crème Fraiche (v)
Goats Cheese & Red Onion Confit Tart, Tomato Salsa (v)
French Onion Soup, Gruyere Toasts (v)
Ham Knuckle Press, Sage Bread Toast, Spiced Pear Chutney
Cream of Mushroom & French Mustard Soup (v)
Crayfish & Fennel Salad, Lime & Dill Mayonnaise
Scottish Smoked Salmon & Tiger Prawn Tian, Lemon & Chive Mayonnaise
Chicken & Apricot Terrine, Celeriac Remoulade, Baby Watercress

MAINS

Daub of Tedsmore Beef, Colcannon Mash, Baby Onion & Guinness Sauce
Corn fed Chicken Breast, Anna Potato, Wild Mushroom & Tarragon Cream
Marinated Chump of Lamb, Pomme Fondant, Confit Garlic & Rosemary Jus
Baked Salmon, Crab Risotto Cake, King Prawn & Saffron Veloute, Tenderstem Broccoli
Tedsmore Belly Pork, Black Pudding Mash, Braised Leeks, Apple Jus
Wild Mushroom & Sweet Pea Gnocchi, Chargrilled King Oyster Mushroom, Pea Shoots (v)
Beetroot & Pecorino Cheese Risotto, Parmesan Tuille, Tempura Vegetables (v)

All Served with a Carrot, Swede, Green Bean & Leek Bundle.

TO FINISH

Forest Berry Pavlova, Mango Coulis
Lemon Posset, Fresh Raspberries, Homemade Shortbread
Dark Chocolate Brownie, White Chocolate Ice Cream, Fresh Raspberries
Apple & Rhubarb Crumble, Vanilla Custard
Pistachio & Raspberry Crème Brulee
Raspberry Cranachan, Homemade Shortbread
Sticky Toffee Pudding, Butterscotch Sauce, Rum & Sultana Ice Cream



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Wedding Breakfast Menu B

£58 per person

TO START

North Sea Crab & Craster Smoked Salmon, Celeriac Remoulade, Watercress Salad
Confit Blagdon Farm Duck & Fois Gras Terrine, Toasted Brioche with Piccalilli
Cream Woodland Mushroom & Truffle Soup (v)
Wild Mushroom & Asparagus Gratin Tart, Herb Salad (v)
Pan Seared Scallops, Cauliflower, Puree, Pancetta and Black Pudding

MAINS

Cannon of Lamb, Dauphinoise Potato, Minted Pea Puree, Port Jus
Fillet of Northumbrian Beef, Fondant Potato, Shallot Puree, Pancetta Sauce
Northumbrian Venison Loin, Pomme Anna, Baby Beetroots, Port Wine Jus
Blagdon Farm Duck Breast, Potato Terrine, Bigarade Jus, Cream Savoy
Vanilla Roasted Cod, Creamed Potato, Smoked Haddock Chowder
Plum Tomato, Shallot & Asparagus Tart Tatin with Blue Cheese & Rocket Salad, Truffle Oil (v)

All Served with Carrot, Asparagus, Green Bean & Leek Bundle.

TO FINISH

Northumbrian & French Cheeses, Homemade Chutney, Savoury Biscuits & Frozen Grapes
Glazed Lemon Tart, Clotted Cream, Caramelised Clementines
White Chocolate Parfait, Poached Strawberries, White Chocolate Cookie
Vanilla Bean Pannacotta, Poached Seasonal Fruit, Black Pepper Biscuit
Treacle Tart, Bourbon Poached Plums, Dolce de Leche Ice Cream
Chocolate Cheesecake, Toffee Chantilly, Salted Nut Brittle



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Intermediate Course

Champagne Sorbet, Strawberry Syrup - £3.75

Gin and Tonic Sorbet - £3.50

Lemon Sorbet with Candied Lime - £3.25

Children's Menu £25 per child

(UNDER 12'S ONLY, 12 AND OVER = ADULT)

Tomato Soup (v)

Mini Cheese and Tomato Pizza (v)

Chicken Goujons with Garlic Mayonnaise

Cheesy Potato Skins (v)

Fruit Salad (v)

Sausage & Mash, Gravy & Sweet Baby Carrots

Spaghetti Bolognese

Fish Fingers & Chips

Roast Breast of Chicken with Potatoes & Garden Peas

Macaroni Cheese with Chips (v)

Warm Chocolate Brownie, Chocolate Sauce & Vanilla Ice Cream

Fresh Fruit Sundae

Chocolate & Banana Knickerbocker Glory

Strawberry & Cream Eton Mess

Selection of Homemade Ice Creams



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Eshott Evening Buffet

EVENING BITES

Butchers Cumberland Sausage & Back Bacon Baps - £10 PER PERSON
Served With a Choice of: Thyme & Parmesan Glazed Chips or Spiced Potato Wedges

EVENING HOG ROAST

MINIMUM OF 80 PEOPLE

A whole hog roasted with your choice of glaze, soft white rolls, pork stuffing, apple sauce and mustards

£14 PER PERSON

OR

A whole hog roasted with your choice of glaze, soft white rolls, pork stuffing, apple sauce and mustards, chips & a choice of two of the following salads

£19 PER PERSON

CHOICE OF GLAZE FOR HOG:

Rosemary & Garlic
Fennel Seed & Cajun Spices
Brown Sugar, Honey & Orange

EVENING LAMB ROAST

MINIMUM OF 80 PEOPLE

Two Whole Lambs Roasted with your choice of glaze, Soft White Rolls, Rosemary & Black Pudding Stuffing, Yoghurt & Mint Dressing, Garlic & Chive

Mayonnaise & Mustards

£14 PER PERSON

OR

Two Whole Lambs Roasted with your choice of glaze, Soft White Rolls, Rosemary & Black Pudding Stuffing, Yoghurt & Mint Dressing, Garlic & Chive Mayonnaise & Mustards, Potato Wedges & a choice of two of the

following salads

£19 PER PERSON

CHOICE OF GLAZE FOR LAMB:

Rosemary & Garlic
Black Pepper & Wholegrain Mustard
Honey, Yoghurt & Mint

CHOICE OF SALADS:

Classic Green Herb Salad
Coleslaw (Choose from Regular or Spicy Slaw)
Mixed Salad of Tomato, Red Onion & Chives
Potato & Spring Onion in Organic Mayonnaise
Herbed New Potatoes, Wholegrain Vinaigrette
Lightly Spiced Couscous with Coriander & Lemon
Cherry Tomato, Cucumber & Mint Salad



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Eshott's Italian Buffet

5 CHOICES - £11 PER PERSON

7 CHOICES - £14 PER PERSON

9 CHOICES - £17.50 PER PERSON

Garlic Bread (v)
Chicken Arrabiata Pasta Bake
Lasagne
Panzanella Salad
Mini Pizzas - Chicken with Sweet Peppers, Mozzarella & Red Onion (v), Pepperoni, Ham & Pineapple, Margarita (v)
Potato Wedges (v)
Dessert:
Milk Chocolate Brulees with Triple Choc Cookies
Tiramisu Torte
Semifreddo.

Evening Hot & Cold Finger Buffet

5 CHOICES - £11 PER PERSON
7 CHOICES - £14 PER PERSON
9 CHOICES - £17.50 PER PERSON

Assorted Sandwiches
Lamb Koftas, Mint Honey
& Cucumber Yoghurt
Smoked Haddock & Leek Pastry
Mini Beef Burgers, Gherkin
& Tomato Relish
Purple Sprouting Broccoli & Blagdon
Blue Cheese Tarts (v)
Cajun Spiced Potato Wedges (v)
Cheddar & Chive Sour Cream (v)
Scotch Eggs
Pork Pies
Warm Breadcrumbed Camembert
& Bread (v)

Evening Hearty Suppers:

£19 PER PERSON (1 COURSE)
OR £25 PER PERSON (2 COURSE)

Choice 1

Chefs Tedsmore Hall Beef Lasagne
(V - Vegetable Lasagne)
Homemade Garlic Ciabatta
Beef Tomato & Rocket Salad

Choice 2

Ingram Valley Lamb Casserole,
Rosemary Dumplings
(V - Mixed Bean & Mediterranean
Vegetable Cassoulet,
Mozzarella Dumpling)
Parsley & Crème Fraiche Mash
Crusty Rustic Bread

Choice 3

Chilli Con Carne
(V - Quorn Chilli Con Carne)
Braised Coriander Rice
Tomato Salsa, Sour Cream,
Tortilla Chips

Choice 4

Creamy Brandy & Green Pepper
Corn Chicken
(V - Risotto Verde)
Herb Roast New Potatoes
Panache of Vegetables

Choice 5

Thai Green Chicken Curry
(V - Vegetable Curry)
Coriander Rice
Prawn Crackers
Wasabi Mayonnaise Dip

Choice 6

Cottage Pie
(V - Quorn Cottage Pie)
Roasted Root Vegetables

DESSERT OPTIONS:

Lemon & Lime Fool
Chocolate Torte, Fresh
Raspberries, Mascarpone
Pistachio & Raspberry Cheesecake
Sticky Toffee Pudding, Toffee
Sauce, Clotted Cream
Raspberry Cranachan,
Homemade Shortbread
Apple & Rhubarb Crumble,
Homemade Vanilla Pod Custard



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Build Your Own Burgers @ £17.50

PICK 2 MEATS, 2 CHEESES, 2 DIPS, 2 TOPPINGS, 2 SALADS & 1 SIDE

MEAT:

Beef Burger
Chicken
Veggie Option
Pork

CHEESE:

Monteray Jack Cheese
Gouda
Black Pepper
Gruyere Cheese
Rockfort Blue Cheese

TOPPINGS:

Battered Onion Rings
Crispy Bacon
Pulled Pork
Hash Browns

DIPS:

Guacamole
Tomato Salsa
Garlic Mayonnaise
Burger Relish
Caesar Dressing
Barbeque
Chilli

SALADS:

Beef Tomato
Coleslaw (or Spicy Slaw)
Baby Gem Lettuce
Gherkins

SIDES:

Thyme & Parmesan
Glazed Chips
OR
Spiced Potato
Wedges



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