

Harlaxton Manor

Wedding Menu

Fantastic food is at the heart of every Harlaxton event.

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.

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.

They're 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 canapés or divine evening dinners.

Our 2025 couples will have a menu available by October 2024 please use our 2024 menus as an example menu and guide price.

Please refer to our terms and conditions for information on minimum numbers or speak to the Events Team.



Canapés

Local Lincolnshire - Lincolnshire Sausage & Pistachio
Croquette, Thyme Gel, Crispy Brussels

This canapé is made with locally sourced produce to show the best of Lincolnshire. The herby sausage paired with a smoky roasted pistachio will be a crowd favourite.

Woodland - Wild Mushroom & Garlic Tarte Tatin, Truffle Gel
(V)

Wild mushrooms and garlic grow in our Manor woodlands, part of the 300-acre estate. These wild ingredients create a sustainable and refined treat.

The Isaac Newton - Caramelized Apple & Chicken Lollipop,
Apple Shard

A mere 10 miles from Harlaxton is the birthplace of Sir Isaac Newton, the inspiration for this delectable canapé. The sweetness of the apple paired with the freshness of the chicken make a perfect nibble.

RAF Harlaxton - Pig Cheek, Pickled Apple Sauce, Peas

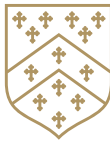
Showcasing the role the RAF Harlaxton played in World War II, this rich and tart delicacy is sure to amaze. This canapé will salute the service that Harlaxton and the RAF contributed to the war effort.

The Dutch Canal - Smoked Mackerel, Rye, Pickled Beetroot

Harlaxton's formal gardens feature a Dutch Canal, homage to the Grand Tour which Gregory Gregory embarked on after Oxford. This delight will tingle your tastebuds.

Lincolnshire Poacher - Poacher Bon Bon, Spicy Chilli Jam,
Crispy Shallot (V)

This canapé is showcasing Lincolnshire's finest cheese, having been locally soured. The flavour of aged cheese with the sweetness of fresh chilli jam is sure to tantalize your taste buds.



Harlaxton Hunter - Game Terrine, Cherry & Mulled Pear

Lincolnshire is well known for having amazing game. The estates that within the county are known for providing a wide selection creating a strong flavour in the terrine. The mulled pear & cherry make a delicious compliment.

Viva Tejas - Mexican Appetizer Cups (V)

The Dean and Executive Director of Harlaxton College is originally from Texas, The Lone Star State. This canapé has the spices & flavours of Mexico. It is sure to be a firm favourite.

Farmers Market - Roasted Lincolnshire Beetroot, Goat's Curd Mousse, Toasted Seeds (V)

Lincolnshire is well known for being one of the UK's largest food producers with beetroot being one of the greatest crop . The textures of the crisp beetroot with the creaminess of the goat's curd is sure to make your mouth water.

Butchers House Special - Crispy Bread Shard, Haslet, Manor Pickle

Haslet is a pork meatloaf made with herbs which s originally from Lincolnshire. It is traditionally made with white bread, minced pork, sage, salt & black pepper. The secret to this amazing dish is the house made pickle using locally grown ingredients.

Hoosier Delight - Corn fritters (V)

Harlaxton College is the study abroad campus of the University of Evansville, which is in the US state of Indiana. Known for its agriculture, and in particular corn, this tasty snack will give you the Hoosier state of mind. (Hoosiers are from Indiana).

2024

£12 per person - Selection of 5 per person

2025

£13 per person - Selection of 5 per person



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.

Starters

Honeycomb of Goat's Cheese, Glazed Fig, Crisp Rye (V)

Chicken & Cranberry Terrine, Glazed Asparagus, Wild
Mushroom, Chicken Broth

Hot Smoked Salmon, Trio of Beets, Horseradish Crumb,
Whisky Glaze

Cauliflower Panna Cotta, Textures of Apple, Walnut & Peas (V)

Lincolnshire Sausage & Black Pudding Scotch Egg, Wild
Mushroom Ketchup, Woodland Vegetables

Asparagus Risotto, Confit Tomato, Black Olive, Parmesan,
Watercress (V)

Chicken Casear Croquettes, Crisp Parmesan, Manor Casear
Dressing, Anchovy

Cured Hake, Peach Textures, Lemon Sorbet, Grantham Gin &
Tonic Gel

Smoked Duck, Blueberries, Kohlrabi, Hazelnuts

5 Hour Roasted Heritage Carrots, Satay, Coriander, Crispy
Peanuts (V)

Woodland Mushroom Parfait, Garden Vegetables, Sugared
Pecans (V)

Ham Hock Terrine, Charred Chorizo, Peas & Mint

Scorched Watermelon, Feta, Balsamic Strawberry & Shallots
(V)



Mains

Seared Corn Fed Chicken, Lincolnshire Sausage, Squash Press,
Charred Fennel

Oven Roasted Pork Fillet, Koffman's Fondant Potatoes, Glazed
Stem, 'Walled Garden Apple Puree'

Fillet of Beef, Braised Ox Cheek, Glazed Onion, Pomme Anna
(£5.50 Supp pp)

Roast Chicken Supreme, Black Garlic, Wild Mushrooms,
Tenderstem Broccoli & Peas

Charred Lamb Culet, Lamb Shoulder Bon Bon, Heritage
Vegetables, Seaweed & Herbs, Lamb Sauce (£5.50 Supp pp)

Seared Seabass, Salt Baked Heritage Carrots, Samphire,
Granola, Tomato Fricassee

Gressingham Duck Breast, Crispy Leg Croquettes, Cherries &
Almonds (£5.50 Supp pp)

Smoky Lincolnshire Brisket, Cider Fondant, Butternut,
Beetroot, Truffle

Glazed Seabream, Rockpool of Sea Vegetables, Parmentier
Potatoes, Balsamic

Sundried Tomato Potato Gnocchi, Girolles, Roasted Courgette,
Garden Herbs (V)

Lincolnshire Vegetable Wellington, Truffle Potatoes, Black
Garlic & Kale (V)

Barbecued Broccoli, Crisp Tofu, Satay, Smoke Peanut,
Coriander & Lime (V)

Bang Bang Cauliflower, Chilli, Greens, Coconut, Pomegranate
(V)

Beetroot & Goat's Curd Risotto, Crisp Rocket, Roasted Seeds
(V)



Desserts

Strawberry Cheesecake, Granola Crunch, Burnt White
Chocolate, Grantham Gin Jelly

Harlaxton Chocolate Tart, Homemade Marshmallows, Caramel
Glaze & Strawberry Salsa

‘Pineapple Race’ Pina Colada, Coconut Parfait, Charred
Pineapple, Toasted Coconut

Bubbly Chocolate Mint, Smoked Yogurt, Chocolate Mousse
Summer Garden with Rhubarb, Berries, Orange, Caramelised
Pastry

White Chocolate & Cranberry Cheesecake, Sugared Almonds,
Roasted Plum, Burnt Chocolate

Blueberry & White Chocolate Panna Cotta, Pecan Crumble,
Blueberry Coulis

Carrot Sponge, Cream Cheese, Sweet Carrot Puree

Poached Peach, Lemon Cream, Vanilla Lemonade, Crumble

‘Jaffa Cake’ Orange, Flavours of Chocolate, Almond Sponge

Lincolnshire Plum Bread, Custard, Raisins, Vanilla Ice Cream

Sticky Toffee Sponge, Caramelized Dates, Gingerbread, Fudge

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



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 for Wedding Breakfast £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 per person for your Reception drinks
(A choice of 2 different drink options for the wedding guests Prosecco,
Beer or Elderflower Presse)

Two glasses of House Wine with your Wedding Breakfast
1 glass of Prosecco for your toast

£32 per person



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

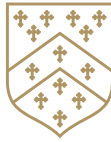
£29 per person

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



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

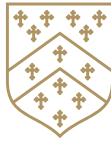
£24 per person

Harlaxton Ploughmans

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



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 Crodots 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

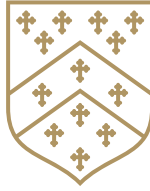
1/3 of each dish

Scones, Clotted Cream and Strawberry Jam

Knickerbocker Glory

Meringue Mess (Berries, Cream
and 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

Canapés

3 Course Wedding Breakfast Menu
(Including a Bread Roll, Water and Tea or Coffee)

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, 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.

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.

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.