

Harlaxton Manor

2025 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 of which we feel very privileged to be a part.

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 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 canapés or divine evening dinners.

Our 2026 couples will have a menu available by October 2025, please use our 2025 menu as an example 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 - Caramelised 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 sourced. The flavour of aged cheese with the sweetness of fresh chilli jam is sure to tantalise 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 complement.

Viva Tejas - Mexican Appetiser Cups (V)

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

Farmers Market - Roasted Lincolnshire Beetroot, Goats 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 goats 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 is originally from Lincolnshire. It is traditionally made with white bread, minced pork, sage, salt & black pepper. The secret to this amazing dish is the homemade 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).

2025

£13 per person - Selection of 5 per person

2026

£14 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

Heritage Beetroot, Goats Curd, Candid Walnuts,
Charred Orange (V)

Game Terrine, Poached Pear, Candid Cherries, Quail's Egg,
Beer Soil

Beetroot Cured Salmon, Avocado, Dill, Crispy Capers,
Yuzu Mayo

Lincolnshire Sausage & Ham Hock Scotch Egg, Manor
Piccalilli, Peas & Pickle

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

Wild Mushroom Orzo Risotto, Truffle, Black Olive,
Parmesan, Watercress (V)

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



Mains

Fillet Of Beef, Braised Ox Cheek, Heritage Carrot, Truffle Dauphinoise, Parsnip (£5.50)

Roast Chicken Supreme, Cider Potato, Charred Chorizo, Asparagus & Peas

Fillet, Shoulder & Belly of Lamb, Kale Compote, Glazed Roscoff Onion, Red Berry & Lamb Sauce (£5.50)

Fillet Of Cod, Saffron Potatoes, Tomatoes, Asparagus, Beetroot

Gressingham Duck Breast, Crispy Leg Croquettes, Sweet Potato, Cherries & Almonds (£5.50)

Braised Belly Pork, Cauliflower, Toffee Apple, Pea, Potato

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

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

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

Beetroot & Goats Curd Risotto, Crisp Rocket, Roasted Seeds (V)



Desserts

Mango & Passionfruit Deconstructed Cheesecake,
Granola, Meringue

Harlaxton Chocolate Mousse Cake, Coffee Cream,
Orange & Whisky

'Pineapple Race' Pina Colada, Coconut Parfait, Charred
Pineapple, Toasted Coconut

Baked White Chocolate Cheesecake, Honeycomb, Raspberry,
Burnt Chocolate

Strawberry & Raspberry Pavlova, Passion Fruit,
White Chocolate

Sticky Toffee Sponge, Candid Walnuts, Toffee,
Amaretto Crumb

2025

3 course wedding breakfast £85 per person

2026

3 course wedding breakfast £92 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)

2025 £15 per person

2026 £18 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

2025 £29 per person

2026 £33 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

2025 £17 per person

2026 £20 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

2025 £24 per person
2026 £28 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

2025 £30 per person
2026 £35 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
(Flavours subject to change)

Mini Crodots Assortment (1 Per Guest)

2025 £5.50 per person

2026 £6.95 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)

2025 £5.50 per person

2026 £8.95 per person

British Classics

1/3 of each dish
Scones, Clotted Cream and Strawberry Jam
Knickerbocker Glory
Meringue Mess (Berries, Cream
and Meringue)

2025 £6.50 per person

2026 £8.95 per person



Cheese Station (with evening Buffets)

A selection of Cheeses
(Subject to availability)

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

House selection of Crackers
Mixed Grape Bunches and Celery
Selection of Manor Chutneys
Manor House Butter

£750.00 (£7.50 per person)
Feeds 100, minimum numbers 100



Other Menus

Afternoon Tea for Wedding Breakfast - Bespoke Price

Drinks*

Orange Juice £10 1L jug
Elderflower £15 1L jug
Pimm's from £30 1L jug

2025 prices TBC

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

2025 £32 per person
Upgrade Prosecco to Champagne Extra £16.50 per person

2026 £36 per person
Upgrade Prosecco to Champagne Extra £16.50 per person



Example Wine Menu* 2025

House

Michel Servin Blanc-French £26.60

Michel Servin Rouge-French £26.60

Included in Lady Van der Elst Package

White

Ballade Romantique Sauvignon Blanc-French £31.40*

Mozzafiato Falanghina- Italian £33.10*

Red

Ballade Romantique Pinot Noir-French £31.40*

Mozzafiato Primitivo-Italian £33.10*

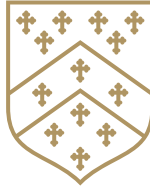
Rose

Crescendo White Zinfandel-Italian £27.00*

Ballade Romantique Rose-French £31.40*

*Upgrade to LVDE Package available on request

*Prices and menu to be confirmed



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

2 Glasses of House Wine to accommodate the
Wedding Breakfast

1 Glass of Prosecco for Wedding Breakfast Toast

The Great 'Ridgway' Feast or Local Lake Evening Buffet

2025 £145 Per Person

Upgrade to Prosecco to Champagne to £16.50 per person
£151.50 per person

2026 £160 Per Person

Upgrade to Prosecco to Champagne to £16.50 per person
£176.50 per person



Children's Menu

Please choose one option from all courses for all children aged between 2 - 12

Starters

Classic Tomato Soup
Crispy Cheese Sticks with Tomato and Onion Salsa
Homemade Garlic Focaccia with Garlic Butter

Mains

Baked Chicken Fillets, Roasted Potato,
Mini Yorkshire Pudding with Carrots and Broccoli
Homemade Margherita Pizza, Fries and Coleslaw
Crispy Breaded Fish Fillet,
Mushy Peas, Bean or Garden Peas with Baked Jacket Wedges

Dessert

Chocolate Brownie, Raspberry Sauce and Vanilla Ice Cream
Knickerbocker Glory
Handmade Crêpes, Toffee, Bananas and Chocolate Ice Cream

Mini Mocktails

Passion fruit, Lemon and Mango
Mixed Berry

£35 2025

£40 2026

(All dishes can be adapted to suit any dietary requirements)



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.
- Minimum numbers of 80 for the Wedding Breakfast. We charge as a minimum £20 supplement charge per guest for numbers less than 80-50.
- Weddings with 50 or less guests will be given a bespoke price.
- 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.
- 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

- 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 £180 per couple - our chef will cover a selection of canapes, starters, mains and desserts.
- Tastings are not always essential.