

HOLME PIERREPONT HALL

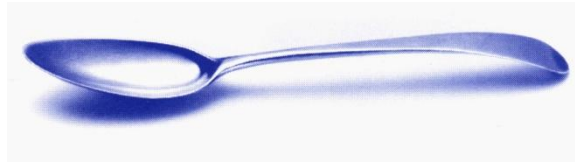
Winter & Spring Wedding Package Available October – March

Exclusive use of the Hall and Gardens for a Wedding Reception
with catering and drinks for 50 guests - £4,750 + VAT
(If Civil Ceremony required - £5,200 + VAT)
Additional guests can be added @ £50 + VAT per person
(up to a maximum of 110 seated guests)
Use of the Hall from 3.30pm - Midnight
Available every day of the week – subject to prior bookings

The price above includes:

1. Three course Wedding Breakfast.
2. Reception Drink upon arrival.
3. Half a bottle of wine per person.
4. Jugs of iced water on the tables.
5. Sparkling wine for the Toast.
6. Pay Bar.
7. Full event management service.
8. A choice of table settings – traditional round china place settings, contemporary square place settings or more unusual vintage china.
9. The glassware for each place setting.
10. Chrome 12" high stands for laminated table numbers if required.
11. Silver or gold-framed table plan board on a decorative wooden easel.
12. White linen napkins.
13. White linen table cloths.
14. A setting up team before the Wedding to prepare The Long Gallery.
15. An experienced team of chefs to prepare the menu from attached selection.
16. Front of House Manager to oversee the smooth running of the day.
17. Fully trained waiting staff to attend to the food and drinks service.
18. A choice of staff uniform including coloured ties to match your theme.
19. Disco for the evening entertainment.

Fiona Herbert Catering specialises in providing an exclusive service to ensure that you have exactly what you are looking for to make your day totally unique. Please call us to discuss your plans further – 01636 812434.



Reception drinks

Pimms No. 1 with Lemonade

Non-Alcoholic Sparkling Apple Juice

Kir Royale – Cassis with Sparkling Wine

Non-Alcoholic Sparkling Raspberry & Pomegranate Presse

White Wine & Elderflower Fizz

Sparkling Elderflower Presse

Mulled Wine

Warm Non-Alcoholic Spiced Apple Punch

Bucks Fizz

Wines

South African Klippenkop Wines

Klippenkop Sauvignon Blanc

A fresh white wine with passion fruit & tropical aromas

Klippenkop Rose

An off-dry light rose wine with hints of summer fruits

Klippenkop Cinsaut Shiraz

A full red wine with hints of cherry and plum

French Bellefontaine Wines

Bellefontaine Sauvignon Blanc Vin de Pays

A crisp white wine with rich citrus flavours and a splash of grapefruit

Bellefontaine Merlot Vin de Pays d'Oc

A full and rounded red wine with flavours of ripe red berries

Argentinean Alto Pampas Wines

Alto Pampas del Sur Viognier

Aromas of stone and tropical fruit are followed by a hint of honey

Pampas del Sur Chardonnay Chenin

A light wine combining fruit content with a crisp character

Alto Pampas del Sur Malbec

Argentina's signature red grape variety slightly heavier, generous fruit

Pampas del Sur Malbec Shiraz

Aromas of berry and a spicy edge that is classically Shiraz

Winter Menu Options

October – December

Cold Winter Starters

Pressed Ham Hock Terrine

With baby leaf salad, toasted brioche fingers and homemade piccalilli

Prawn Cocktail Tian

Topped with cucumber salad and baby leaves

Buckwheat Pancakes with Smoked Salmon

Served with watercress salad and dill mayonnaise

Caesar Salad Tartlets

Parmesan pastry tartlets filled with chicken Caesar salad

Drizzled with herb oil and topped with Parmesan shavings

Baked Red Pepper and Spinach Roulade – (V)

Filled with cream cheese and rocket leaves with a sweet chilli dressing

Warm Winter Starters

Curried Parsnip Soup – (V)

With a swirl of cream and chopped chives

Wild Mushroom Tart – (V)

With sherry cream and watercress salad

Red Onion Tartlet with Goats' Cheese – (V)

On a bed of red chard leaves with herb oil

Carrot and Coriander Soup – (V)

With soured cream and chopped coriander

Baked Haddock Rarebit

On a tomato salad with chopped chives

Baked Figs with Goats' Cheese and Pancetta

On baby leaves with fresh thyme

Winter Main Courses

Nottinghamshire Farmhouse Sausages

Homemade sausages with parsley mash, with a little pot of braised balsamic red cabbage, drizzled with a reduced port sauce

Salmon en Croûte

Served with Gillette potato on wilted spinach

Drizzled with a reduced cream and chive sauce with crushed peas

Slow Roasted Shank of Lamb

With a celeriac and cabbage mash with roasted parsnip, drizzled with a rosemary jus

Slow Roasted Belly of Pork

With shards of crispy crackling and served with a green cabbage mash, with a cider, apple and thyme jus

Baked Aubergine – (V)

Filled with wilted spinach topped with a reduced tomato and roasted hazelnut sauce with Parmesan wafers on a slow roasted fondant potato

Breast of Duck

With a plum and ginger sauce, served with dauphinoise potato on wilted spinach

Roasted Pumpkin Basket – (V)

Open filo basket filled with roasted pumpkin risotto with sage, on curly kale with slow roasted tomato and vegetable broth

Winter Puddings

Sherry Trifle

Vanilla sponge with crème Anglaise with whipped cream and chocolate swirls

Rich Chocolate Torte

With clotted cream and a chocolate swirl

Banoffee Pavlova

With caramelised banana and drizzled with toffee sauce

Bramble Crumble

Served with warm crème Anglaise and raspberry ripple ice cream

Vanilla Panacotta

With warm cassis berries with fresh thyme

Hot Chocolate Fondant Puddings

Served with a ginger snap basket of vanilla pod ice cream with a chocolate swirl

Baked Lemon Cheesecake

With soft berry compote and served with a swirl of caramel

Warm Pear and Chocolate Tart

Served with clotted cream and chocolate sauce

Ginger Orange and Caramel Trifle

Garnished with shards of caramel

White and Dark Chocolate Soufflé

Served with blackberry compote and sugared chocolate shortcake biscuits

Spring Menu Options

January – March

Cold Spring Starters

Beetroot Salmon Gravlax

Thinly sliced beetroot cured salmon on a ring of celeriac remoulade topped with micro herbs and drizzled with herb oil

Chicken Liver Parfait

Served with a blood orange, watercress and pomegranate salad

Roasted Butternut Squash Salad – (V)

Roasted butternut squash with roasted pine nuts and crumbled goats' cheese drizzled with a lemon and sage dressing

Poached Salmon Tian

On cucumber ribbons topped with chive mayonnaise

Smoked Chicken Salad

Home smoked breast of chicken served on a ring of salad leaves with a chive mayonnaise

Warm Spring Starters

Celeriac Soup – (V)

With cream and chopped chives

Twice Baked Lincolnshire Poacher Soufflé – (V)

A light cheese soufflé on a bed of red chard leaves and a spicy tomato chutney

Salmon Fishcakes

Served with red chard salad and caperberry mayonnaise with lime

Baked Smoked Haddock Pots

In double cream with chives and served with sliced baguettes

Tart Tatin – (V)

Caramelised puff pastry tart with red onion marmalade and baby leaf salad

Spring Main Courses

Marinated Chump of Lamb

Served on a bed of curly kale with a caramelised fondant potato

Noisette of Pork with Crackling

Served on a leek and spring onion mash with butter and grainy mustard jus

Baked Butternut Squash – (V)

Filled with spinach, butterbeans and courgettes in grainy mustard sauce on wilted spinach with herb oil

Confit of Mushroom – (V)

Large open field mushroom topped with a wild mushroom and leek ragout topped with pea shoots and toasted pine nuts

Four Onion Beef

Slow roasted blade of beef served with a red onion gravy with shallots and candied cut English onions served with a creamy chive mash

Confit of Roasted Duck

On a parsnip and potato rosti served with a red wine and juniper onion sauce topped with parsnip crisps

Coque au Vin

Marinated breast of chicken in a reduced red wine, shallot and smoked lardon sauce with button mushrooms served with a swede mash with parsley

Spring Puddings

Mango and Pineapple Sorbet

With sweet baked mango and pineapple topped with caramelised lime rind

Warm Ginger and Rhubarb Pudding

Served with stem ginger crème fraîche

Warm Chocolate Brownie Pudding

With walnuts and served with runny chocolate sauce and clotted cream

Warm Treacle Tart and Lemon Cream

Individual sweet pastry treacle tart served with a little pot of lemon cream

Warm Sticky Clementine and Ginger Pudding

Garnished with caramel glazed clementine, and drizzled with a reduced orange and ginger sauce

Double Chocolate Mousse with Chilli

Garnished with white and dark marbled chocolate triangle, sprinkled with crushed pistachio and a sugared red chilli

Lemon and Champagne Syllabub

Layered with set lemon posset cream and homemade lemon curd and served with zingy lemon shortbread fingers