SHOTTLE HALL

DERBYSHIRE'S FINEST WEDDING VENUE



WEDDING MENU 2027

CANAPÉS

During your drinks reception our dedicated staff will serve slates of hot and cold canapés to your guests. Choose your canapés from the selection below with a minimum of 2 per person. Vegan and dairy free canapé selection will be available for your guests on request.

GETTING READY SNACKS AND PLATTERS

To be served before your guests arrive either in your room or in the Gallery Bar for you and your wedding party.

A selection of sandwiches or wraps served with crisps and salad garnish.
£6.00 PER PERSON

A platter of mini danish pastries.
£4.75 PER PERSON

Bacon or sausage in a brioche bun with wedges.
£11.95 PER PERSON

To serve approx 8-10 people:

Crudites platter of chopped cucumber, celery, peppers and carrot served with hummus and red pepper mayonnaise.
£36.70 PER PLATTER

Tortilla crisps served with a spicy tomato salsa and a cream cheese and chive dip.
£36.00 PER PLATTER

Breadsticks served with a selection of green and black olives, feta cheese and a red pepper mayonnaise.
£36.70 PER PLATTER

A selection of continental breads cut into fingers and served with a balsamic and oil dip.
£36.70 PER PLATTER

COLD CANAPÉS

Mini poppadom with a curried relish.

Prawn dill crostini.

Rice cake topped with sun blush tomato and black olive tapenade.

Watermelon topped with feta cheese and mint.

Smoked salmon rotollos.

WARM CANAPÉS

Chicken and mushroom tartlet.

Crisp halloumi chip served with a Sriracha mayo.

Goats cheese and red onion marmalade.

Mini burger tomato relish.

Mini jacket potato, Sage Derby cheese.

Lamb kofta bon bon with a raita dip.

Mini vegetable spring rolls.

Mini Yorkshire pudding with roast beef and horseradish.

Hot honey glazed pigs in blankets.

SWEET CANAPÉS

Macaroons.

Mini lemon meringue tartlet.

Profiterole fresh fruit skewer.

Price per person

2 canapés	**£6.85**
3 canapés	**£9.40**
4 canapés	**£12.45**
5 canapés	**£15.25**

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, ask and we can cost this out for you individually. Ask for allergen information if required.

DRINKS PACKAGES

CLASSIC

£21.00 PER PERSON

At the Drinks Reception
1 glass of either:
Sparkling wine or Mimosa.

At the Table
1/4 bottle of our house wine per person. *Choose your selection from Red, White or Rose.*

Jugs of iced water.

For the Toast
1 glass of sparkling wine.

PREMIUM

£32.00 PER PERSON

At the Drinks Reception
2 glasses of either:
Prosecco, Prosecco Rose, Mimosa, Pimms, Kir Royale, Peach Belini, Elderflower Fizz, Limoncello fizz, Bottles of Peroni or a Winter Warmer of Mulled Wine.

At the Table
1/3 bottle of our house wine per person. *Choose your selection from Red, White or Rose.*

Jugs of iced water.

For the Toast
1 glass of Prosecco or Prosecco Rose.

DELUXE

£43.00 PER PERSON

At the Drinks Reception
2 glasses of either:
Prosecco, Prosecco Rose, Mimosa, Pimms, Kir Royale, Peach Bellini, Elderflower Fizz, Limoncello fizz, Bottles of Peroni or a Winter Warmer of Mulled Wine.

At the Table
½ bottle of our upgraded wine selection per person.
Full wine list available on request.

Jugs of iced water.

For the Toast
1 glass of house champagne.

NON-ALCOHOLIC

£12.00 PER PERSON

At the Drinks Reception
1 glass of either:
Non alcoholic fizz, sparkling grape juice, fruit juice or a mocktail per person.

At the Table
1 glass of fruit juice, Appletiser, J2O, non alcoholic lager, cider or mocktail

Jugs of iced water.

For the Toast
1 glass of non-alcoholic fizz or grape juice.

CHILDREN'S

£5.50 PER PERSON

At the Drinks Reception
Fruit Shoot or fruit juice.

At the Table
Glass of fruit juice or squash.

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PICK 'N' MIX DRINKS

We offer a fully stocked bar as well as a variety of drinks to create your own drinks package.

WINES & FIZZ

Served at the drinks reception, speeches and cocktail hours.

Mimosa or Sparkling Wine
£7.90 PER GLASS

Mulled Wine
£7.90 PER GLASS
A winter warmer infused with festive spices.

Prosecco or Prosecco Rose
£8.50 PER GLASS

Pimms and Lemonade
£8.80 PER GLASS

Kir Royale
£8.80 PER GLASS
A glass of fizz topped with crème de cassis and a berry garnish.

Elderflower Fizz
£8.80 PER GLASS
A glass of fizz topped with elderflower liqueur and a mint garnish.

Limencello Fizz
£8.80 PER GLASS
A glass of fizz topped with limoncello and a lemon garnish.

Peach Bellini
£8.80 PER GLASS
A glass of fizz topped with peach puree.

Bottles of House Wine
Full wine list available on request.

Wines will vary in price and availability throughout the year.

Choose from a selection or Red, White or Rose.
FROM £24.00 PER BOTTLE

House Champagne
(Available in multiples of 6)
£15.00 PER GLASS

COCKTAILS & SPRITZERS

To pre order for your cocktail hour or drinks reception.

£9.50 PER GLASS

Hugo Spritz
Elderflower liquer mixed with prosecco, poured over ice and topped with soda water, lime and mint.

Limencello Spritz
A refreshing glass of fizz topped with limencello liquer and soda water with ice and a slice of lemon.

Aperol Spritz
An Italian spritz served with prosecco, Aperol over ice topped with soda and a slice of orange.

Pink Gin Fizz
Pink Gin with a dash of elderflower cordial, soda water over ice topped with prosecco and a strawberry and mint garnish.

English Garden
Gin mixed with elderflower liquer, apple juice and a dash of lime over ice served wth cucumber and mint.

Amaretto Fizz
Disaronno, prosecco and orange juice poured over ice with an ornage slice to finish.

Love in the Peaks
A Derbyshire version of the tropical classic cocktail of vodka, peach schnapps, orange and cranberry juice with ice and a slice of orange.

Strawberry Daiquiri
Strawberries and limes mixed with rum served in a tall glass of ice with fresh strawberry and lime garnish.

Mojito
White rum topped with a blend of lemon, lime and sugar topped with soda and served over ice with fresh mint and lime.

Dark & Stormy
Dark spiced rum topped with ginger beer, ice and a lime wedge.



NON-ALCOHOLIC

Fruit juice - *Choose from apple, orange, pineapple or cranberry.*
£4.00 PER GLASS
£7.00 PER LITRE

Non-alcoholic sparkling wine
Nosecco
£4.50 PER GLASS

Sparkling grape juice
- Red or white
£4.50 PER GLASS

Non alcoholic Fruit Cider, lager or IPA
£4.50 PER BOTTLE

Large bottle of mineral water
still or sparkling water
£3.50 PER BOTTLE

Non alcoholic Fruit Cider, Lager or IPA
£4.70 PER BOTTLE

MOCKTAILS

Berry Sparkler
£5.50 PER GLASS
Blackcurrant cordial, apple juice and soda water poured over ice with a mint and berry garnish.

Apple & Elderflower Spritz
£5.50 PER GLASS
Elderflower cordial topped with apple juice and soda water with a slice of lime and mint.

English Garden
£6.00 PER GLASS
0% gin mixed with elderflower codrial, soda a dash of lime with a cucumber and mint garnish.

Shottle Sunrise
£6.00 PER GLASS
Orange and cranberry juice topped with non alcoholic fizz and a slice of orange.

BOTTLE BUCKETS

Something a little bit different for your guests to enjoy.

Large ice buckets filled with bottles of your choice and served around the tables. You can also add them to your drinks reception or evening reception.

Buckets of beer - 10 Bottles of Lager or IPA (330ml)
£50.00

Buckets of cider - 8 bottles of Fruit Cider (500ml)
£45.00

Prosecco buckets - 5 bottles of mini prosecco (200ml)
£45.00

Soft drink buckets - 10 Bottles of J2O and Appletiser
£33.50

THE WEDDING BREAKFAST

To create the perfect menu for your special day, please select one option from the starter, main and dessert section.

If you have vegetarian, vegan or guests with dietary requirements and your menu choices can't be adapted, choose an alternative option.

TO START

SMOOTH CHICKEN PATE
£9.20
Smooth chicken liver pate with a spiced apricot chutney, crisp leaf and sourdough bread. *GFO.*

HALLOUMI AND WATERMELON
£9.70
Grilled halloumi cheese served with a watermelon and herb salad and pomegranate vinaigrette. *GF, V.*

CHERRY TOMATO BRUSCHETTA
£9.75
Roasted garlic and cherry tomatoes on charred ciabatta, basil dressing. *V, VG and GFO.*

PULLED PORK TACO
£9.90
Asian spiced pulled pork taco with pickled slaw and Yoghurt dressing.

SESAME CHICKEN
£9.95
Chinese style chicken fried in sesame seeds and served on warm egg noodles with an oriental salad garnish and soy sauce.

HADDOCK AND MOZZERELLA FISHCAKE
£10.15
Flaky haddock fillets, creamy mozzerella cheese, crisp leaves, basil oil and a zesty lemon aioli. *GF.*

CHESTNUT AND CUP MUSHROOMS
£10.15
A mix of chestnut and button mushrooms in a tarragon cream sauce served with toasted ciabatta. *V, GFO.*

CHICKEN TIKKA
£10.20
Boneless pieces of chicken marinaded in a blend of aromatic spices and yoghurt with mint raita, naan bread fingers and asian salad garnish.

BREADED GOATS CHEESE
£10.65
Served with pickled vegetables, rocket, balsamic and fruit chutney. *GFO.*

DEEP FRIED BRIE
£10.75
Breaded brie wedges served with a white wine and pear chutney, balsamic glaze and mixed leaves.

SALMON FILLET
£11.15
Salmon with a roasted squash and cumin puree finished with pomegranate and beetroot crisp. *GFO.*

MOROCCAN LAMB
£11.75
Lamb slowly braised with moroccan spices and served with a spiced red slaw and flatbread fingers. *GFO.*



HOMEMADE SOUPS

£8.75

Served with a bread roll and butter.

Choose from:

Leek and potato soup topped with crispy leeks.

Roasted butternut squash, cumin and carrot, finished with Coconut milk and pea shoots.

Roasted sweet potato and carrot soup garnished with parsnip shavings.

Roasted tomato and red pepper soup with focaccia croutons.

Vegan and gluten free options available without toppings.

SORBET COURSE

£4.80

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

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

Choose from Champagne, lemon, raspberry or mango.

MORE CHOICE?

Should you wish to have a greater choice for all your guests you may select two options for each course at a supplement of £250 for up to 50 guests.

For 50 guests or more, it is £4.95 per person for all 3 courses.



MAIN COURSE

All our delicious main courses are served with a selection of seasonal vegetable bowls per table.

HOMEBAKED CHICKEN AND LEEK PIE
£28.85
An individual pie served with buttery mashed potato, roasted honey glazed carrot and gravy. *VO.*
Other flavours available on request.

TRADITIONAL COUNTRY ROAST CHICKEN OR TOPSIDE OF BEEF
Other Meat options and vegetarian nut roast available on request.

ROAST CHICKEN	**£28.85**
TOPSIDE OF BEEF	**£35.15**
VEGETARIAN NUT ROAST	**£28.95**

Served with homemade yorkshire pudding, roast potatoes, pigs in blanket, sage and onion stuffing and a pan gravy. *GFO. Other meat options on request.*

SALMON FILLET
£29.95
Salmon fillet roasted with honey, dijon and garlic, served with parmesan and rosemary crispy new potatoes, buttered kale and basil oil. *GFO.*

STUFFED TENDERLOIN OF PORK
£30.50
Tenderloin of pork filled with apple and apricot stuffing, wrapped in parma ham, served with baked rosemary potatoes and a cider sauce. *GFO.*

SPANISH INSPIRED CHICKEN
£30.50
Chicken breast filled with red pepper and a hint of garlic, with wilted greens, chorizo and chive potatoes, and a smoked paprika sauce. *GFO.*

DUCK BREAST
£32.60
Succulent duck breast with braised red cabbage, fondant potato, parsnip shavings and a redcurrant sauce.

TRIO OF PORK
£35.75
Pork cooked three ways, braised belly, pan seared fillet, and black pudding bon bon served with spring cabbage, dauphinoise potato and a cider jus.

BRAISED BLADE OF BEEF
£36.90
Slow braised blade of beef in a rich merlot sauce, forest mushrooms and a creamy mashed potato. *GFO.*

RUMP OF LAMB
£40.00
Pan seared and roasted lamb with rosemary and garlic potatoes, roasted roots, mint sauce and a pea puree.

MONKFISH TAIL
£46.00
Monkfish tail wrapped in pancetta with creamy potato and chive puree and a seafood chowder. *GF.*

BEEF WELLINGTON
£51.20
5oz fillet beef encased in a herb pancake and puff pastry served with sugar snap peas, a rosti potato and a rich merlot sauce.

DESSERTS

Choose one of our delicious desserts to complete your wedding breakfast.

PROFITEROLES
£8.95
Filled with whipped cream and drizzled with dark chocolate sauce.

RASPBERRY AND VANILLA CRÈME BRÛLÉE
£8.95
Served with a shortbread biscuit. *GFO.*

RED BERRY AND APPLE CRUMBLE **£9.00**
With vanilla pod custard.

SHOTTLE BERRY ETON MESS
£9.10
Mixed berries, whipped cream and crushed meringue topped with a fruity sauce. *GF.*

BISCOFF CHEESECAKE
£9.35
A Biscoff cheesecake served with a Chantilly cream and salted caramel sauce.

FRENCH APPLE FLAN
£9.40
Topped with glazed apples and served with a vanilla seed custard.

STICKY TOFFEE PUDDING
£9.55
Topped with caramel sauce and vanilla ice cream.

LEMON MERINGUE PIE
£9.55
With fresh pouring cream.

BANANA AND CINNAMON CAKE
£9.55
Drizzled with a caramel sauce and vanilla ice cream.

FINEST BELGIAN WAFFLE
£9.90
Served warm with vanilla ice cream and drizzled with butterscotch and chocolate sauce.

DARK CHOCOLATE BROWNIE
£10.15
Homemade brownie served with white chocolate and cherry gelato.

WARM BAKEWELL TART
£10.55
Served with vanilla crème fraiche and a raspberry compote.

CARAMELISED LEMON TART
£10.65
Homemade caramelised lemon tart accompanied with a raspberry sorbet, fresh raspberries and a raspberry coulis.

TASTING PLATTER OF MINIATURE DESSERTS
£15.30
A selection of mouthwatering miniature desserts to include: caramelised lemon tart, Biscoff cheesecake and chocolate brownie with cherry gelato.

CHEESE COURSE
£52.40 PER PLATTER
Served on platters at your table after dessert. Serves approx 8-10 guests.
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 WITH DINNER MINT
£3.40 PER PERSON
Served after your meal at the table or from a station.



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SPECIALITY MENU

If your guests have special dietary requirements, select from the menu below:

STARTERS

VEGETABLE GNOCCHI
£9.60
Gnocchi with Provençale vegetables, peashoots and basil oil.

CHERRY TOMATO BRUSCHETTA
£9.75
Roasted garlic and cherry tomatoes on charred ciabatta, basil dressing.
V. VE. GFO.

CHARGRILLED POLENTA
£9.85
Chargrilled polenta with roasted pepper, garlic, and lemon houmous.
VE.

GIANT ONION BHAJI
£10.40
Giant onion and courgette bhaji, served with mango chutney, lime pickle and asian salad *VE.*

MUSHROOM ARANCINI CAKE
£10.40
Mushroom risotto mixed with Breadcrumbs and lightly fried served with wild rocket and a caper dressing. *V.*

MAINS

SWEET POTATO CURRY
£27.00
Sweet potato and chickpea curry served with a basmati rice. *VE. DF.*

MOROCCAN SPICED VEGETABLE TAGINE
£27.35
Slow cooked vegetable tagine with a spiced cous cous. *VE. DF.*

BUTTERNUT SQUASH LAKSA
£27.65
Malaysian spiced curry with coconut and rice noodles, topped with roasted butternut squash, crushed peanuts and fresh coriander. *VE. DF.*

CHARGRILLED CORN WITH ORZO
£28.80
Chargrilled sweet corn with orzo, chilli coriander lime and tomato sauce.

RED ONION, ROSEMARY AND GARLIC TART TARTIN
£28.85
Served with sauté potatoes, wild rocket and a balsamic glaze.

BEETROOT AND SQUASH WELLINGTON
£30.30
An individual pastry encased wellington of beetroot and squash, served with hasselback potatoes, cauliflower puree and gravy. *VE. DF.*

DESSERTS

BLACKCURRANT CRUMBLE SLICE
£9.25
A fruity crumble slice, served warm and topped with vegan ice cream.
GF. VE.

CHOCOLATE, VANILLA AND CHERRY CHEESECAKE
£9.40
A chocolate biscuit base layered with cherry and vanilla flavour cheesecake with a generous layer of deep red cherry sauce and chocolate shavings.
GF. VE.

CHOCOLATE AND PISTACHIO TORTE
£10.70
A rich chocolate and pistachio torte served with a red berry compote.
GF. VE.

CHOCOLATE BROWNIE
£10.85
Praline chocolate brownie with vegan vanilla ice cream.
GF. VE.



FOOD FOR THE KIDS

3 COURSE CHILDREN'S MENU

£22.70 PER CHILD

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

STARTER SELECTION

Melon and grape platter. *GF. VE.*

Toasted garlic bread. *V. GFO.*

Bread sticks with a cheese dip. *V.*

MAIN COURSE SELECTION

Homemade chicken nuggets, fries, and baked beans.

Penne pasta with tomato sauce and grated cheese. *V.*

Sausages with mashed potato, peas and gravy. *VO.*

Homemade pitta pizzas with fries. *VO.*

Roast chicken dinner served with roast potatoes, yorkshire pudding, vegetables and gravy.

Mushroom satay skewer with cous cous. *VE.*

DESSERT SELECTION

Selection of Ice-Cream. *GFO. VEO.*

Sliced strawberries and banana with a chocolate dip. *VEO. GFO.*

Chocolate brownie, vanilla ice cream.

EVENING FOOD

A tempting array of dishes to choose from for your evening reception.
Choose **one** option. **All** of your guests must be catered for in the evening.

AROUND THE WORLD

Please choose an option from the selection below, if you have 100 or more guests you may wish to offer a 50:50 split for your guests.

Street food inspired dishes from around the World.
Vegetarian and vegan options available on request.

£18.75 PER PERSON

BEEF BURRITOS
Chilli beef burritos with mexican rice and nachos with cheese, salsa, sour cream and guacamole.

CHICKEN CURRY
Indian chicken balti served with basmati rice. *GF. VEO.*

GREEK GYROS FLATBREADS
Pork or chicken Souvlaki marinated in oregano, mint, sweet paprika and cumin served with diced salad tzatziki and fries.

CHICKEN KEBAB
Chicken marinated in spices served in a pitta with red onion, garlic mayo, sweet chilli sauce and fries.

STONEBAKED PIZZAS
A selection of stonebaked pizzas with fries.

LOADED CHICKEN TENDERS
Fries, topped with crumbed chicken tenders, red slaw. Choice of sauces; sticky BBQ, hot honey, buffalo wing, topped with mint yoghurt or garlic mayo.

BBQ

£30.25 PER PERSON
Minimum 50 guests.

Homemade quarter pounder burger in a brioche bun with crispy onions and cheddar cheese.

Local farmers market sausages.

Lemon and rosemary marinated chicken thighs.

Halloumi, tomato and mixed pepper skewers.

Corn on the cob, seasoned potato wedges, coleslaw and mixed salad.

A selection of sauces - ketchup, mustard, BBQ sauce and garlic mayo.

HOG ROAST

£21.80 PER PERSON
Minimum 80 guests.

A locally reared pig spit roasted and basted with cider. Served with large floured soft roll, apple sauce, sage and onion stuffing and seasoned potato wedges.

WARM ROAST CARVERY ROLLS

£17.45 PER PERSON

Served in a soft floured roll with seasoned potato wedges.

Choose **one** option for all your guests. If you have 100 guests or more, you may choose two options (50:50 split). *VO on request.*

Roast beef and horseradish.

Roast gammon and dijon mayo.

Roast turkey and cranberry sauce.

STREET FOOD STYLE BUFFET

£21.60 PER PERSON

Mini chicken gyros with mint yoghurt.

Mini open slider with BBQ pulled pork, cheese and Sriracha sauce.

Pizza slice served with fries.

FLAT BREADS

Please choose one of the following for all your guests.

All served with salad garnish and your choice of crispy fries, dirty fries or chilli salt n pepper fries.

Chicken marinated in yoghurt garlic mint and oregano.
£21.60 PER PERSON

Hickory smoked bbq pulled pork with garlic mayo.
£21.60 PER PERSON

Moroccan pulled lamb with raita and pomegranate.
£23.40 PER PERSON

FAVOURITES

All served with seasoned potato wedges.

Choose **one** option. If you have 100 guests or more, you may choose two options (50:50 split).

LIGHT BITES

ROLLS

Served in a large floured roll.

BACON £11.95

VEGAN SAUSAGE *V* **£11.50**

PREMIUM BITES

THE SHOTTLE BURGER

£17.45

Smashed beef burger in a brioche bun with mixed leaves, tomato, onion and cheddar cheese.

HOG ROAST SAUSAGE ROLL

£17.45

Large sausage roll with ketchup.

BBQ PULLED PORK

£17.45

Slow cooked and served with smoky cheddar cheese in a brioche bun.

POSH FISH FINGER BUTTY

£17.45

Plaice goujons, with wild rocket and tartare sauce.

CHICKEN SHAWARMA

£17.45

Served on a naan bread with tomato, red onion, mixed leaves and a Raita dressing.

VEGGIE BURITTO

£17.45

Tortilla wrap filled with rice, mixed beans, chipotle and lime. *VE.*

SPICED BEAN BURGER

£17.45

With mixed leaves. *VE.*

TRADITIONAL FINGER FOOD

Minimum 50 guests.

Vegetarian, vegan and gluten free buffet options available on request.

5 ITEMS PER PERSON £22.55

6 ITEMS PER PERSON £26.90

EXTRA BUFFET ITEM £4.35 PER PERSON

A selection of sandwiches and wraps.

Melton Mowbray pork pie.

Cheese and onion quiche.

Home baked sausage rolls.

A selection of pizza slices.

Mozzarella sticks with salsa dip.

Mini Indian selection.

Vegetable spring rolls.

Caramelised red onion and brie tarts.

Spiced BBQ style chicken wings.

Tomato and shallot bruschetta.

Open baguette sandwiches.

Breaded plaice goujons with tartar sauce.

Pulled pork sliders.

Huntsman pie.

Jerk chicken strips.

MORE FOOD?

SALAD PLATTERS

£21.60 PER PLATTER

To serve approx. 10 people.

Mixed Side Salad

Lettuce, tomato, cucumber, red onion and mixed peppers.

Potato Salad

New potatoes with mayonnaise and chives.

Cajun Pasta Salad

Pasta salad with onion peppers and cajun spices.

SIDES

£3.95 PER PERSON

Choose from:

Seasoned potato wedges.

Sweet potato fries.

French fries.

Chilli salt and pepper fries.

Dirty fries.

Garlic bread.

Nachos with cheese.
Oven baked and served with cheese, salsa, guacamole and sour cream.

CAKE TABLE

£8.95 PER PERSON

Minimum of 60 guests.

Add a selection of cakes to your evening food to be served buffet style. Choose up to three options:

Traybake selection - choose from chocolate brownie, millionaire's shortbread and chocolate tiffin.

Lemon drizzle cake.

Carrot cake.

Biscoff Cheesecake.

Chocolate fudge cake.

Bakewell tart.

Scones with jam and cream.



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