



DONNINGTON GROVE

Emerald Menu

Homemade soup

Your choice of freshly prepared soup with garlic & herb croutons,
accompanied with a crusty bread roll.

We offer a choice of leek and potato, tomato and basil, Cauliflower and broccoli, spinach and
potato or pea and ham.

Chicken and ham hock Californian salad

Succulent chicken and ham served with a colourful California inspired salad

Smoked salmon parcel

A delicate salmon mousse encased in a sheet of Scottish smoked salmon,
on a bed of cucumber tagliatelle and drizzled with a light lemon dressing

Grilled goat's cheese on croute

Creamy goat's cheese en croute served with a sweet onion jus,
drizzled with a Balsamic glaze

Slow braised lamb shank

Served with thyme and rosemary sauce, root vegetables
on a bed of mashed potato

Chicken breast wrapped in bacon

Free range chicken generously wrapped in bacon on a bed of ratatouille,
fondant potato and jus

Pork tenderloin

Succulent pork tenderloin served with seasonal vegetables, gratin potato,
leek & Dijon sauce

Baileys & banana crème brûlée

This delicious twist on a creamy classic is accompanied with homemade shortbread

Belgian chocolate torte

Rich dark chocolate torte served with Cornish clotted cream

Lemon tart

Zesty Lemon tart served with a sweet raspberry coulis and fresh raspberries

Bread & butter pudding

Homemade classic with a light crème Anglaise





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Emerald Buffet Menu

Selection of Sandwiches

Tiger Prawns Wrapped in Filo Pastry

Mini Sausage Rolls

Quiche Lorraine

Roasted Chicken Drum Sticks

Breaded Chicken Fillets

Hot Buttered New Potatoes

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Homemade Creamy Coleslaw

Tomato and Red Onion Salad

Pasta Salad

Mixed Seasonal Leaves

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Mini Patisserie Selection

Fresh Fruit Salad





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Canapé menu

Yorkshire pudding with beef and horseradish

Mini Thai Fishcake, Sweet Chilli Sauce

Cheese Burger slider

Smoked Salmon Blini

Arancini balls
wild mushroom, sundried tomato or pea and mint
(GF), (V)

Mushroom and stilton ragu (V)

Shepherd's pie

Asparagus wrapped In Parma ham

Breaded brie, Cranberry Sauce (V)

Salsa Chicken Vol-au-Vent

Prawn and Guacamole Vol-au-Vent

*Please choose four to be served with your drink's reception,
included in the Diamond Package*

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£8.00 pp for 4

£12.00 pp for 6

£16.00 pp for 8





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Diamond Menu

Crab and Salmon Fishcakes

Homemade crab and Scottish salmon fishcakes, served with a fresh wedge of lemon and sweet chilli dip.

Baked Camembert

Creamy camembert baked to perfection served with bread crostini and tomato chutney.

Gravadlax of Salmon

Scottish salmon with served with a fresh lemon wedge and mixed leave salad.

Confit of Shredded Duck Parcel

Tender duck Confit glazed with orange, shredded, and enveloped in the finest crisp pastry.

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Chicken Supreme

Free range chicken generously wrapped in pancetta and served with forestiere sauce and fondant potato.

Fillet of Beef

Served alongside creamy Dauphinoise potatoes, green beans wrapped in pancetta and fresh carrot batons.

Duo of Pork

Pork tenderloin and belly with a baby vegetable bundle and a mustard cream sauce

Veal Cutlet

Served with Roman polenta cake, wilted spinach, fresh baby carrots and drizzled in a red wine jus.

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Continental and British Cheese and Biscuits

Creamy French brie accompanied by mature British cheddar and distinctive blue stilton, served with red grapes, crunchy celery and tomato chutney.

Chocolate Fondant

Dark chocolate sponge cake filled with a rich dark chocolate centre served with vanilla bean ice cream

White Chocolate and Raspberry Cheesecake

Smooth white chocolate cheesecake marbled with raspberry coulis on a butter biscuit base served with Chantilly cream.

Seasonal Red Berry Pudding

Soft sponge pudding packed with juicy summer berries served with Cornish clotted cream.





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Diamond Wedding Buffet Selector

Choose six items (£2.00 per additional item)

Selection of Sandwiches, Mixed Filled Ciabatta, Pork Pies,
Mini Scotch Eggs, Breaded Prawns with Sweet Chili Dip,
Tiger Prawns Wrapped in Filo Pastry, Mini Sausage Rolls, Homemade Thai Chicken
Kebabs, Homemade Vegetable Kebabs, Chinese Spiced Chicken Skewers, Quiche Lorraine,
Roasted Chicken Drum Sticks, Crispy Duck Parcel,
Smoked Salmon Mousse Roulade, Spicy Chicken Wings,
Breaded Chicken Fillets, Hot Buttered New Potatoes.

Choose four salads

Potato Salad, Homemade Creamy Coleslaw,
Tomato and Red Onion Salad, Tomato and Mozzarella Salad, Tomato and Basil Salad,
Pasta Salad, Mixed Seasonal Leaves
Mediterranean Cous Cous

Choose two desserts

Mini Patisserie Selection, Mini Assorted Filled Tartlets,
Homemade Mini Chocolate Brownies, Fresh Fruit Salad.





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Children's Menu

Nachos with cheese
Garlic bread
Vegetable crudities
Melon fruit coulis
£4.00 per child

Chicken nuggets, chips, baked beans
Sausage, mashed potato, peas
Mini beef Burger, fries, sweetcorn
Fish fingers, chips, peas
Pasta, choose from:
Cheese and tomato
Classic Bolognese
Tuna bake
£7.00 per child

Bananas and custard
Ice-cream sundae
Warm chocolate brownie
Fruit skewers, marshmallow, toffee sauce
£4.00 per child





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Dietary Requirement and Allergens Menu

We understand that some members of your wedding party may have certain dietary requirements that need to be taken into consideration when choosing the food for your special day. If they have an allergy, intolerance, are vegetarian or vegan we are more than happy to accommodate this.

Homemade Soup **GF**

Your choice of freshly prepared soup served with garlic and herb croutons accompanied by a crusty bread roll.

We offer a choice of Leek and Potato, Tomato and Basil, Cauliflower and Broccoli and Spinach and potato.

Crab and Salmon Fishcakes

Homemade crab and Scottish salmon fishcakes served with a fresh wedge of lemon and sweet chilli dip.

Baked Camembert **GF with gf bread**

Creamy camembert baked to perfection served with bread crostini and tomato chutney.

Gravadlax of Salmon **gf**

Scottish salmon with served with a fresh lemon wedge and mixed leave salad.

Tomato, Mozzarella and Pepper Tian **gf V**

Roasted Peppers layered with Tomato and Mozzarella served with a salad garnish.

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Camembert, Cranberry and Mushroom Wellington

Served with Buttered New Potatoes and Seasonal Vegetables.

Four Cheese Ravioli **V**

Fresh ravioli stuffed with Ricotta, Mozzarella, Cream Cheese and Parmesan.

Wild Mushroom Risotto **gf**

Creamy Shiitake, Chestnut and Button Mushroom Risotto

Grilled Salmon Steak **gf**

Fresh Salmon Steak grilled and served with Buttered New Potatoes, Garlic Spinach and Hollandaise Sauce.

Gluten free nut roast **GF**

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Fresh Fruit Salad **gf**

A selection of fresh seasonal fruits served with either Vanilla Ice Cream or Sorbet.

Apple Tart

Classic Apple Tart served with your choice of Vanilla Ice Cream or Chantilly Cream.

Selection of Ice Cream **gf and or VG**

Your choice of Vanilla, Strawberry or Chocolate

Selection of Fruit Sorbet **gf**

Your choice of Lemon, Mango or Champagne

Meringue and fresh fruit stack **gf**

Vanilla crème Brûlée **gf**

Summer fruit Eton mess **gf**





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Frequently asked questions

In order to help you plan your special day we have compiled this list of useful answers to our most frequently asked questions. If you have any further questions or queries, please don't hesitate to contact us.

Do you require a deposit in order to secure the venue? Yes, a £1000 **non-refundable** deposit is required in order to secure the date and venue for your special day, then **6 weeks before 50%** of the estimated price.

When is the final payment due? We require the final payment 2 weeks prior to your wedding date.

Do we have exclusive use of the venue? We offer exclusive use of the rooms required for your wedding celebrations so depending on your numbers this will include the option for Kennet, Cloudy, Marquee, (upstairs function rooms) and the upstairs bar area. The bar and restaurant downstairs are open to all guests and non-residents.

How many rooms does the hotel have? We have a total of 39 double/twin bedrooms. 20 rooms situated within the main hotel building, 10 Lake View rooms, 6 summer houses and 3 lodges. Once the deposit for your wedding is paid, we will provisionally hold the bedrooms for your guests to reserve directly with the hotel reception.

When can our guests reserve rooms from? Guests can book rooms as soon as you have paid your deposit. The bedrooms will be held under the surnames provided by you for your wedding. Let your friends and family know they should quote your surnames or reference when they call. The rooms will not be available to book online.

Rooms will be held until 6 weeks prior to the wedding date, any rooms that have not been booked by then will be released.

What is the cost of the rooms? The rooms are priced £110.00 per double room based on two sharing and this price includes breakfast.

What time can I check into my room? You can check into your room from 2.30pm, however if you require earlier access to your accommodation then we will endeavour to accommodate this.

What time will I need to check out of my room? We require our rooms to be vacated by 11am.

What time can we enter the venue in order to set up? We endeavour to have the room ready for you to decorate by 7.00pm the evening before your wedding. However, if there is another function, access will be delayed until 7.00am on the morning of your wedding. We will confirm this no earlier than one week beforehand.

What is the best time to sit down for our wedding breakfast? This is dependent on the time of your ceremony, your travel time to the venue and also how much time the photographer requires for your photos after the ceremony. As a guide, we suggest if your ceremony is here too then one and a half hours is plenty of time before you all sit down to eat.





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What time will the bar be open until? The bar is available for use until 12.00pm.

Can the bar stay open later than 12.00pm? No, The bar and entertainment both finish at midnight.

Do you allow confetti to be thrown on site? Yes, however it must be biodegradable. We do not allow foil, sequins, or glitter to be thrown on site or glitter/foil table confetti or foil filled balloons to be placed on tables or in the rooms.

When can we book our wedding taster to confirm our food choices? We can book you in for your wedding taster 6 weeks before you're wedding.

Can we offer our guests a choice of starter, main or dessert from the menu? We ask that one dish per course is chosen; however, we do cater for dietary requirements and allergies. If there is a favourite you cannot see on our menu, please let us know so we may consider offering it to you.

How many canapés should we cater for? Our package includes canapés, we provide 4 per person and you may select these from our menu.

When do you require our final food choices? We require the confirmation of food choices 2 weeks prior to your wedding day.

Can we provide our own wine and champagne on the day? Yes, there is a corkage fee on any alcoholic beverages brought in to the venue. The cost being £15.00 per bottle of wine, £20.00 per bottle of sparkling wine and £25.00 per bottle of champagne.

What time can we expect our buffet/hog roast to be served to our evening guests? We recommend that the food is served between 8.00pm and 8.30pm. 9.00pm is the latest that the buffet can be served. After 2 hours the buffet food is cleared from service, unfortunately due to health and hygiene standards we do not allow you to take any part of the buffet home. Any left-over cake supplied by yourselves will be left in the servery fridge for collection the next morning.

What time should we invite our evening guests to start arriving? We suggest that evening guests arrive around 7.00pm. However, earlier weddings may wish for their guest to arrive before this time, and naturally they may use the private bar.

What is the cost of Children's menu? We offer smaller portions of the wedding breakfast menu at a cost of £25.00 per child. Alternatively, we offer a dedicated menu for children aged 10 and under at a cost of three courses for £15.00. Children under five years old eat for free.

What is the cost of additional evening guests? Evening guests are charged at £25pp for the Diamond menu and £20pp for the Emerald menu.

