



# SOMERLEYTON ESTATE

## WEDDING INFORMATION



**Somerleyton Events**  
**Somerleyton Hall, Suffolk**

T: 01502 734907

[weddings@somerleyton.co.uk](mailto:weddings@somerleyton.co.uk)



## SOMERLEYTON ESTATE

Thank you for considering celebrating your wedding at this wonderful home, a magical place to be married or hold a grand reception. Attached is additional information on the rooms available for use at Somerleyton Hall, hire charges, and example food and drink options.

Along with our catering team, headed by Stephen Duffield, I would be delighted to guide you through the four grand rooms in which you can hold your ceremony; assist you with the format and style of your reception; and provide you with sensational seasonal menus with some of the estate's wonderful produce at their heart.

We can also offer accommodation for the wedding party in our woodland lodges set in beautiful parkland on the edge of Fritton Lake. For something extra special we offer a limited amount of accommodation at Somerleyton Hall itself, with packages starting from £16000 + VAT for the use of the whole Hall for the weekend.

I very much look forward to showing you around and hope you can visit us soon to see all the Estate has to offer.

**Sharon Duffield**

Wedding and Events, Somerleyton Estate

T: 01502 734907

[sharon@somerleyton.co.uk](mailto:sharon@somerleyton.co.uk)



## SOMERLEYTON ESTATE

Somerleyton Hall has three individual rooms available for wedding ceremonies – the Ballroom; The Winter Garden; and the Loggia. Each with their own style and charm these four rooms can accommodate up to 100 people for your wedding ceremony.

Wedding Receptions can be held in The Winter Garden and the Loggia, with both rooms interlinking to provide ample space for your evening guests. The Loggia can accommodate up to 80 people comfortably for a sit-down Wedding Breakfast, or more for a buffet or barbecue. If you are planning a larger celebration we can link marquees to the side of the Loggia, allowing for up to 600 guests on your special day.

Venue hire rates vary depending on the day chosen, and include all crockery, cutlery, glassware and white table linens.

	<b>2011</b>	<b>2012</b>	<b>2013</b>
<b>Reception Only:</b>			
Saturday/Sunday	£4200	£4500	£4900
Friday	£3780	£4050	£4400
Monday – Thursday	£3360	£3600	£3900
<b>Ceremony and Reception:</b>			
Saturday/Sunday	£4600	£5000	£5450
Friday	£4140	£4500	£4900
Monday – Thursday	£3680	£4000	£4300
<b>Ceremony Only:</b>			
Saturday/Sunday	£2200	£2400	£2600
Friday	£1980	£2160	£2350
Monday – Thursday	£1760	£1920	£2100

If you would like a band or disco a marquee is needed off the Loggia onto the Atlanta Lawn, prices start at £1500. Somerleyton Hall is licensed to serve alcohol, and provide entertainment, until midnight; we can extend the license for a further £500.



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## CANAPÉS

All individually priced, inclusive of VAT at 20%

Wild Mushroom Crostini V	£1.38
Spiced Aubergine, Minted Yoghurt V	£1.13
Parmesan Crisps with Goat's Cheese and Chives V	£1.38
Gruyère Cheese Gougère V	£1.02
Marinated Herrings & Red Onion Crostini	£1.27
Mini Cheese and Onion Scones V	£1.02
Smoked Mackerel, Beetroot & Horseradish	£1.02
Teryaki Chicken with Spring Onion	£1.68
Salmon Gravalax with Dill Cucumber on Sunflower Rye	£1.68
Butley Creek Oysters, Shallot Dressing	£1.99
Pork Rillettes and Sultana Chutney Crostini	£1.02
Quail Egg, Bacon & Mushroom Tartlet	£1.99
Smoked Haddock Welsh Rarebit	£1.38
New Potato, Smoked Eel and Horseradish Cream	£1.68
Jumbo Prawn with Avocado Salsa	£1.99



## SOMERLEYTON ESTATE

We have a range of food options available, from buffets to 5-course sit down dinners. Our chefs can also design menus to cater for a range of allergies and dietary requirements.

All prices are inclusive of VAT @ 20%.

### **SIT DOWN WEDDING BREAKFAST:**

(Choose one dish for each course to construct your own menu)

3 courses and coffee - £50.55 per person, inclusive of VAT at 20%

### **APPETISERS**

Chilled Galia Melon with Iberico Ham

Smooth Chicken Liver Pâté, Apricot & Date Chutney, Granary Toast

Somerleyton Game Terrine, Cumberland Sauce, Toast

Prawn Cocktail

Dill Cured Salmon Gravalax, Pickled Cucumber & Sunflower Rye Bread

Williams Pear, Suffolk Blue & Walnut Salad ✓

Smoked Pancetta Caesar Salad

Sweet Cure Herring, New Potato Salad, Dill Cucumber and Lemon Dressing

Pressed Ham Hock Terrine, Piccalilli and French Bean Salad

Spiced Butternut Squash Soup, Crème Fraiche, Chives & Croutons ✓

Leek & Potato Soup, Herb Crème Fraiche ✓

Grilled Goat's Cheese, Beetroot Relish, Walnut Vinaigrette ✓

Piedmontese Peppers with Dressed Rocket and Ciabatta ✓

Assiette of Locally Smoked Fish (Salmon, Eel, Mackerel & Taramosalata) with Horseradish Cream &

Dressed Leaves (£4.60 supplement)

Smoked Haddock & Russet Apple Bruschetta with Dressed Leaves

Leek & Stilton Quiche, Watercress Salad ✓

Potted Shrimps with Lemon and Granary Toast



## SOMERLEYTON ESTATE

### MAIN COURSES

Grilled Loch Duart Salmon, Buttered Leeks, Crushed Potatoes and Chive Butter Sauce

Roast Fillet of North Sea Cod, Samphire, Brown Shrimps & Cockles

Baked North Sea Cod, Provençale Herb Crust, Olive Oil Mash & Fennel Salad

Fillet of Sea Bass, Sweet Parsnip Purée, Risotto Cake and Saffron Butter Sauce

Roast Loin of Free Range Pork with Agen Prunes, Caramelised Onions & Cider Gravy

Breast of Corn Fed Chicken Filled with a Confit of Suffolk Game and Served with Celeriac Mash & Madeira Wild Mushroom Gravy

Roast Rib of Estate Reared Beef, Yorkshire Pudding, Horseradish Sauce and Roast Potatoes

Slow Roast Leg of Lamb, Flageolet Beans, Turnip Gratin and Baby Baked Potatoes

Pot Roasted Guinea Fowl, Colcannon, Crisp Pancetta and served with Thyme & Red Wine Gravy

Traditional Roast Suffolk Duckling, Sage Force meat, Apple Sauce, Game Chips and Watercress

Beef Tournedos, Wild Mushroom Gratin, Chicken Liver Pâté Crouton and Madeira Gravy (£5 supplement)

Classic Roast Free Range Chicken, Parsley & Thyme Stuffing, Suffolk Dry Cure Bacon, Redcurrant and Balsamic Jelly

Roast Best End of Lamb, Herb Crust, Soubise Purée, Steamed Asparagus and Madeira Gravy (£5 supplement)

Venison Sausages, Horseradish Mash, Savoy Cabbage & Red Wine Onion Gravy

Roasted Sun Dried Tomato Risotto ✓

Roasted Vegetable Moussaka with Ricotta & Herbs ✓

Red Onion Tart Tatin with Grilled Halloumi ✓



# SOMERLEYTON ESTATE

## DESSERTS & CHEESES

Cambridge Burnt Cream  
Lemon Posset with Shortbread  
Chocolate Truffle Torte, Amaretti Cream  
Summer Pudding & Thick Cream  
Warm Treacle Tart with Clotted Cream  
Baked Bread & Butter Pudding  
Pear & Almond Bakewell with Chilled Vanilla Custard  
Pannacotta with Redberry Compote  
Summer Fruit Sherry Trifle  
Lemon Tart with Rhubarb Fool  
Montgomery Cheddar & Fruit Cake  
Suffolk Blue, Damson Cheese & Oat Cakes  
Strawberry Sundae, Shortbread  
Port Wine Jelly, Syllabub & Madeleine Biscuits  
Sunken Prune & Chocolate Souffle with Crème Fraiche  
Honey Rice Pudding with Spiced Apricot Compote  
Sticky Toffee Pudding and Vanilla Ice Cream  
Baked Peaches with Marsala Wine & Mascarpone  
Baked Vanilla Cheesecake with Blueberry Compote



## SOMERLEYTON ESTATE

### EVENING BUFFET MENUS

(inclusive of VAT @ 20%)

#### Menu 1 - £14.05 per head

- ✓ Selection of Sandwiches in White and Wholemeal Bread (to include Gammon of Ham with Grain Mustard, Roast Beef & Horseradish, Chicken with Mayonnaise & Red Onion, Cheddar Cheese with Pickle and Tomato, Poached Salmon with Mayonnaise & Cucumber)
- ✓ Selection of Quiches
- ✓ Sausage Rolls
- ✓ Tomato, Watermelon & Mozzarella Brochette
- ✓ Baby Baked Potatoes with Sea Salt & Rosemary
- ✓ Marinated Chicken Satay
- ✓ Selection of Crostini

#### Menu 2 – £17.35 per head

- ✓ Selection of Sandwiches in White and Wholemeal Bread (to include Gammon of Ham with Grain Mustard, Roast Beef & Horseradish, Chicken with Mayonnaise & Red Onion, Cheddar Cheese with Pickle and Tomato, Poached Salmon with Mayonnaise & Cucumber)
- ✓ Selection of Quiches
- ✓ Sausage Rolls
- ✓ Marinated Chicken Satay
- ✓ Butterfly Prawns and Pesto Mayonnaise
- ✓ Selection of Crostini
- ✓ Tomato, Watermelon & Mozzarella Brochette
- ✓ Hickory Glazed Spare Ribs
- ✓ Baby Baked Potatoes with Sea Salt & Rosemary

#### MENU 3 - £21.95 per head

- ✓ Selection of Sandwiches in White and Wholemeal Bread (to include Gammon of Ham with Grain Mustard, Roast Beef & Horseradish, Chicken with Mayonnaise & Red Onion, Cheddar Cheese with Pickle and Tomato, Poached Salmon with Mayonnaise & Cucumber)
- ✓ Selection of Quiches
- ✓ Sausage Rolls
- ✓ Marinated Chicken Satay
- ✓ Butterfly Prawns and Pesto Mayonnaise
- ✓ Selection of Crostini
- ✓ Tomato, Watermelon & Mozzarella Brochette
- ✓ Hickory Glazed Spare Ribs
- ✓ Baby Baked Potatoes with Sea Salt & Rosemary
- ✓ Chilli con Carne or Madras Style Chicken Curry Both Served with Rice
- ✓ A Selection of Mediterranean Purées with Pitta



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**BBQ MENUS**

All priced per person, inclusive of VAT at 20%

**MENU 1- £13.80**

Free range pork sausage in a hot dog roll

6oz Beef Burger served in a bun

Halloumi, red pepper and courgette kebab ✓

Onion Marmalade, Ketchup, Mayonnaise and Mustard

Our Own Dill Pickles

Green Leaf & Herb Salad

Tomato & Red Onion Salad

Coleslaw

Baby Baked Potatoes with Sea Salt & Rosemary

**MENU 2- £17.85**

Lamb Koftas (minced lamb flavoured with mint, oregano and cumin)

Grilled Lemon Chicken

Halloumi, red pepper and courgette kebab ✓

Pitta Bread

Tzatziki (yoghurt, cucumber, garlic and mint dip)

Couscous Salad

Green Leaf & Herb Salad

Greek Style Salad

Baby Baked Potatoes with Sea Salt & Rosemary

***MENU 3- £19.90***

Hickory Glazed Ribs

Char Grilled Loch Duart Salmon

Halloumi, red pepper and courgette kebab ✓

Garlic and Rosemary Foccaccia

Apple Chutney

Yellow Corn Relish

Black Bean Salsa

Green Leaf & Herb Salad

Fusilli with Pesto and Rocket

Baby Baked Potatoes

***MENU 4 - £25.55***

8oz Rib Eye Steak with Parsley & garlic butter

Gremolata Prawns (king prawns flavoured with lemon, garlic & parsley)

Halloumi, red pepper and courgette kebab ✓

Sun Dried Tomato Foccaccia

Mustard Aioli

Red Cabbage, goat's cheese and pancetta salad

Roasted Tomato Salad

Green Leaf & herb Salad

Canellini Bean, Red Onion and Parsley Salad

Baby Baked Potatoes with Sea Salt & Rosemary

All dietary requirements can be catered for, please let us know if there are any special requests.



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### **AROMATIC SHOULDER OF PORK ROAST**

Our version of the classic “hog roast” but using the tender, melting meat from the shoulder and infusing it with an aromatic spice paste to give a melt in the mouth experience.

#### **MENU 1- £8.10**

Aromatic Roast Pork Shoulder

Bramley Apple Sauce

Large Bread Roll

Green Leaf Salad

Tomato Ketchup & Mustard

#### **MENU 2- £10.15**

Aromatic Roast Pork Shoulder

Free Range Pork Sausage

Onion Marmalade

Bramley Apple Sauce

Large Bread Roll

Green Leaf Salad

Tomato Ketchup & Mustard

#### **MENU 3- £14.05**

Aromatic Roast Pork Shoulder

Green Leaf Salad

Free Range Pork Sausage

Pasta Salad

Onion Marmalade

Coleslaw

Bramley Apple Sauce

Tomato Ketchup & Mustard

Baby Baked Potatoes with Sea Salt & Rosemary

Large Bread Roll



## SOMERLEYTON ESTATE

Somerleyton Events can also provide all your drinks for your special day. From a table-top bottle bar serving spirits, wines and beers to a fully fledged draught bar capable of supplying up to 600 people we can fulfil all your requirements.

We have a number of drinks packages listed below that allow you to provide welcome drinks, toast glasses and dinner drinks for your guests at a range of prices. In addition to these packages you can also pre-order items for the bar such as cases of beer and bottles of spirits. If you would rather bring your own wines and champagne then we simply charge a corkage fee of £10 per bottle of wine and £15 per bottle of champagne to contribute to staff costs and the provision of glassware for the evening.

All prices are per person, inclusive of VAT at 20%

### **Lavender - £20.40**

Glass of Pimms (after Ceremony or on Arrival)  
Glass of House Wine (Wedding Breakfast)  
Glass of Sparkling Wine (Wedding Toast)

### **Wisteria - £24.00**

2 Glasses of Pimms (after Ceremony or on Arrival)  
2 Glasses of Wine (Wedding Breakfast)  
Glass of Prosecco (Wedding Toast)

### **Ivy - £25.55**

2 Glasses of Bucks Fizz (after Ceremony or on Arrival)  
2 Glasses of Wine (Wedding Breakfast)  
Glass of Prosecco (Wedding Toast)

### **Rose - £30.65**

2 Glasses of Champagne (after Ceremony or on Arrival)  
2 Glasses of Wine (Wedding Breakfast)  
Glass of Champagne (Wedding Toast)



## SOMERLEYTON ESTATE

Somerleyton Events also have a range of high quality, local suppliers able to deliver flowers, wedding stationary, wedding cakes and a whole host of other options on request.

We can also offer accommodation on the Somerleyton Estate. Situated a short drive away on the other side of Fritton Lake is our Woodland Lodge development, offering secluded luxury for your guests in our 2, 3 or 4 bedroom lodges; or for yourselves in our lakeside Honeymoon Lodge offering fantastic views down the lake at sunrise. Prices vary dependent on size and time of year for the Woodland Lodges, with the Honeymoon Lodge costing £179 a night for couples getting married on the Estate.

Alternatively we can also offer Somerleyton Hall itself as accommodation for wedding guests; available to hire as a whole the wedding package starts from £16000 + VAT for 2 nights at Somerleyton Hall, a rehearsal dinner for 30 people and a wedding breakfast for 60 people. Please do contact us for further details and options.

Please do contact me with any further questions that you may have.

Kind Regards

**Sharon Duffield**

Wedding and Events, Somerleyton Estate

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