

Congratulations on your upcoming special day!

Hunters Hall is a dedicated wedding venue in a farmland setting, within easy reach of Dereham and Norwich and hidden away in the Norfolk countryside.

A fully licensed civil ceremony venue, Hunters Hall offers a romantic setting for your perfect wedding and reception. The gardens, meadow and surrounding landscape provide the ideal backdrop for your photographs, assuring you of a unique and memorable day that your guests will talk about for years to come.

With only one wedding on any particular day, you and your guests are given the devoted attention they deserve from our experienced team.

From your initial enquiry to the end of your event, we will help you with every detail, ensuring your celebrations run smoothly.

With the Victorian oak beamed barn, marquee lined barn and Park Room, our versatile facilities and wedding expertise makes Hunters Hall the ideal venue for your reception. Our in house team can cater for 10-250 guests and to your own individual requirements.

Having 11 bedrooms of 4 star standard farmhouse accommodation, which can accommodate 27 adults and additional small children, allows the main wedding party to stay over night and enjoy full English breakfast together the next morning.

We look forward to showing you around Hunters Hall.

Please contact us on 01362 637457 or email office@huntershall.co.uk to make an appointment.

Best wishes,

Matthew and Jenny Stevenson

Hunters Hall 2017

Park Room

You can choose to have your ceremony in our Park Room where the beams and light decor add to the beautiful view over the meadow. With a seating capacity of 80 guests, the room can be decorated to tie in with your theme.



Hunters Hall



The atmospheric Victorian Barn is a truly exceptional venue to exchange your vows. With its exposed oak beams and brickwork, it doesn't need additional decorations but you are welcome to add your own personal touches. Accommodating up to 130 guests for your civil ceremony or 80 guests for your wedding breakfast (if your ceremony is elsewhere).

Marquee Lined Barn



Our indoor marquee is the ideal setting for your wedding breakfast and evening celebration with seating for up to 180 guests. The marquee has waterfall chandeliers and is linked to the Victorian Barn, allowing your day to flow seamlessly from ceremony to reception.

Park Room - 80 ceremony - 30 sit down

Hunters Hall - 130 ceremony - 80 sit down - 130 evening

Marquee Lined Barn - 180 sit down - 220 evening

Maximum numbers may be subject to restrictions

Hunters Hall 2017

Catering

We are a fully inclusive catering venue and our kitchen team are proud of their 5 star food hygiene rating.



You can choose your wedding breakfast from the menus included in this brochure. Alternatively if there is something in particular that you have in mind, please feel free to contact us and we will do our utmost to accommodate you.

2017 wedding breakfast packages start from £52.50 per person. We are also able to design bespoke packages to fit in with your own requirements.

We have several options available for the evening - enjoy roasted meats, something hot and spicy, hog roast, cheese, meat or vegetarian platters.

Please ask if you have dietary requirements, we are happy to help.

Don't forget that we are always on hand if you have any queries.

Please contact a member of the team on 01362 637457

or email office@huntershall.co.uk



Canapés

Please select at least 3 from the following options:

Sweet melon wrapped in Parma ham

Spiced ratatouille tarts (v)

Honey and wholegrain mustard glazed mini chipolatas

at £1.45 per person

Smoked bacon wrapped prunes

Warm goats cheese tart with roasted thyme tomato (v)

Chicken and brandy pate, red onion relish on a crostini

Crumbled feta, spinach and sun dried tomato basket (v)

Baby Yorkshire pudding, roast beef and horseradish

Pork sausage with strawberry jam and black pudding on a crispy potato stack

Spicy baked chicken breast

Pastrami and Stilton bite

at £1.85 per person

Shredded oriental duck spring roll, sweet chilli dipping sauce

Smoked salmon and dill cream cheese tartlet

Spiced crab tartare in a tortilla shell

Filo wrapped prawns, lemon and coriander mayonnaise dip

Homemade miniature scones with strawberry jam and clotted cream

£2.25 per person

Chef's Choice of Canapés

£7.50 per person

A selection of 6 different items which can include 1 of your choosing.

Why not choose Chef's choice of canapés instead of a starter?

Summer Menu

£57.50 per person

A choice of Pimms, Bucks Fizz or bottled beer to welcome your guests, a glass of house wine and a top up with your meal and Prosecco to toast the Bride and Groom

Please choose one starter, main course and dessert from the following options:

Starter

Cream of onion soup with nettle choux fritter (v)

Roasted cherry vine tomato and sweet shallot soup (v)

Chilled sweet melon and crayfish with avocado and mango chilli salsa

Roast plum tomato and red onion relish tartlet with dressed basil salad (v)

Smoked salmon and crab terrine with pickled fennel and citrus dressed salad leaf

Farmhouse chicken liver and Cognac pate with spiced plum chutney

Mezze - a selection of small dishes to share including olives, hummus, breads and dips (vo)

Chef's selection of canapes, served in the gardens before your meal (vo)

Main Course

Norfolk turkey breast or pork loin with trimmings, Yorkshire pudding and roast gravy (vo)

Poached fillet of salmon with basil and fennel cream sauce

Citrus roasted free range chicken supreme with tarragon beurre blanc

Brie, red onion, baby spinach and walnut parcel with sorrel sauce (v)

Asparagus and forest mushroom risotto with shaved parmesan butter roasted pine nuts (v)

21 day hung sirloin of beef with Yorkshire pudding, horseradish and roast gravy (add £2.50)

Rosemary roasted chump of English lamb with rustic ratatouille and basil dressing (add £2.50)

Dessert (v)

Sweet mango vanilla cheesecake with toasted coconut crust

Lemon and lime posset with kiwi and ginger puree, Tuile biscuit

Summer fruit with butter crumble with creamy vanilla custard

Fresh cream profiteroles with warm chocolate sauce and summer berries

Butter shortbread stack with summer berries and sweetened vanilla cream

Dark chocolate rum truffle cake with orange coulis

Trio of desserts - chocolate brownie, strawberry bavoir and lemon tart

Self service coffee station

Looking for something else? Our chef is happy to discuss your requirements.

We try to cater for all dietary requirements, wherever possible we adapt rather than replace.

(v) = vegetarian, (vo) = vegetarian option is available

Winter Menu

£57.50 per person

A choice of Winter Pimms, mulled cider or bottled beer to welcome your guests, a glass of house wine and a top up with your meal and Prosecco to toast the Bride and Groom

Please choose one starter, main course and dessert from the following options:

Starter

Roasted sweet potato and coriander soup with lime crème fraiche (v)

Classic leek and potato soup (v)

Tomato, red pepper and sweet shallot soup (v)

Brie, spinach and roasted red pepper tart with slow roasted thyme and garlic tomatoes (v)

Norfolk pork and game terrine with red onion port relish, peppery rocket salad

Twice baked mushroom and tarragon soufflé with crème fraiche and Emmental cheese (v)

Mezze - a selection of small dishes to share including olives, hummus, breads and dips (vo)

Chef's selection of canapes, served before, or as part of, your meal (vo)

Main Course

Norfolk turkey breast or pork loin with trimmings, Yorkshire pudding and roast gravy (vo)

Slow roasted pork belly with Bramley apple, crunchy crackling and cider tarragon sauce

Free range chicken supreme with smoked bacon and forest mushroom red wine jus

Prime pork sausages with wholegrain mustard creamed potato and onion gravy (vo)

Roasted pumpkin and golden beetroot risotto with cinnamon and sage (v)

Cauliflower, leek and blue cheese Cannelloni (v)

21 day hung sirloin of beef with Yorkshire pudding, Hunters horseradish and roast gravy (add £2.50)

Rosemary roasted chump of English lamb with rustic ratatouille and basil dressing (add £2.50)

Dessert (v)

White chocolate cheesecake with sweet pickled pear compote

Lemon and lime posset with spiced plum relish and a Tuile biscuit

Hunters Hall orchard fruit crumble with vanilla custard

Dark chocolate truffle cake with cranberry and orange relish

Butter shortbread, winter fruit and sweetened vanilla cream stack

Treacle and lemon tart with vanilla custard

Trio of desserts - chocolate brownie, apple and blackberry bavoir and lemon tart

Self service coffee station

Looking for something else? Our chef is happy to discuss your requirements.

We try to cater for all dietary requirements, wherever possible we adapt rather than replace.

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Farmhouse Tea

£52.50 per person

A choice of Pimms, Bucks Fizz or bottled beer to welcome your guests and two glasses of Prosecco to enjoy with your tea and to toast the Bride and Groom.

Please choose one soup, one scone, three sandwiches, two savouries and two cakes from the following options:

Soups

Tomato, red pepper and sweet shallot (v)
Leek and potato (v)
Cream of onion (v)



Scones

Buttered scone with clotted cream and handmade Norfolk jam (v)
Cheese scone with a herb cream cheese and onion relish (v)

Sandwiches

Cucumber and mint (v)
Smoked salmon and lemon cream cheese
Egg mayonnaise with peppery rocket (v)
Roast beef and tomato

Home cooked gammon and onion chutney
Mature cheddar and pickle (v)
Coronation chicken

Savouries

Sage, red onion and apple sausage rolls
Golden Beef pasties
Smoked salmon quiche
Prime Norfolk pork pies
Brie and redcurrant tartlets (v)

Cakes

Chocolate brownie bites with Baileys cream
Loaded meringues with orange blossom and rose petal cream
Lemon and lime drizzle cake
Tea and mixed fruit cake
Coffee and walnut cake

All served with a choice of fruit, herbal and classic teas or ground coffee

(v) = vegetarian

Looking for something else? Our chef is happy to discuss your requirements.

Why not try our Celebration Package which adds a hog roast, BBQ or fork buffet after your afternoon tea for £55 per person

Celebration Package

£55.00 per person

Ideal for smaller afternoon celebrations followed by larger evening receptions. Start with a choice of Pimms, Bucks Fizz or bottled beer to welcome your wedding guests and a glass of Prosecco to enjoy with your tea and to toast the Bride and Groom.

Light Tea in the afternoon

Served formally after your ceremony and before your remaining guests arrive. Please choose three sandwiches and three cakes from the following options:



Sandwiches

Cucumber and mint (v) • Smoked salmon and lemon cream cheese
Egg mayonnaise with peppery rocket (v) • Coronation chicken • Roast beef and tomato
Mature cheddar and pickle (v) • Home cooked gammon and onion chutney

Cakes (v)

Buttered scones with clotted cream and handmade Norfolk jam
Chocolate brownie bites with Baileys cream
Loaded meringues with orange blossom and rose petal cream
Lemon and lime drizzle cake
Tea and mixed fruit cake

Lashings of fruit, herbal and classic teas or ground coffee

continued.....

Celebration Package

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Followed by a hot evening buffet

Served informally in the early evening when your remaining guests have joined you.

Evening only guests charged at £25.00 per person

Hog Roast (vo)

Roasted local hog carved in the room, served with crackling, sage and onion stuffing, apple sauce, creamy potato salad, crunchy apple and red cabbage coleslaw, salads, breads, and sauces.

BBQ (vo)

6" sausage, 6oz steak burger and a Cajun chicken piece served with creamy potato salad, crunchy apple and red cabbage coleslaw, salads, pickles, breads, and sauces.

Fork Buffet

Summer

Citrus roasted fillet of salmon • Spinach, ricotta and asparagus cannelloni (v)

Mediterranean baked chicken • Marinated rump steak and mushroom kebab

All served with minted new potatoes, aromatic rice, crunchy apple and red cabbage coleslaw, creamy potato and chive salad, dressed mixed leaf and Focaccia breads

Winter

Please choose three of the following main dishes:

Chicken and ham with a puff pastry crust • Roasted tomato ratatouille lasagne (v)

Braised beef and mushroom with a herb cobbler crust

A medley of casseroled Norfolk game • Spicy beef chilli con carne and rice

All served with crisp baked jacket potatoes with butter, roasted seasonal root vegetables and crusty breads

Desserts

A selection of three desserts for your guests to choose from including profiteroles, cheesecakes, meringue nests and lemon tarts

Add on a light cheese board for your guests, late evening from £5 per person

(v) = vegetarian, (vo) = vegetarian option is available

Drinks Options

Pre Wedding Drinks

A drinks reception for your guests prior to your ceremony.

If your ceremony is in the Park Room, the bar can be opened in the barn to greet your guests. If you are having your ceremony in the barn, our Prosecco & Peroni package can be served in the Park Room and Courtyard from just £6.50 per person

Upgrade your Package

Champagne Toast

As an alternative to our Prosecco, why not have a glass of Champagne or two to celebrate your wedding and to toast during the speeches

Wines

Add some sparkle to your event with a glass of Prosecco for just £5.00 per person.

Upgrade your package wines, add a glass per person or bottles for the table - take a look at our wine list for inspiration.

The Bar

Our fully stocked bar will be open from the end of your ceremony until 11.30pm for your guests to purchase drinks. Guests are welcome to set up their own bar tabs, or you may wish to treat your guests to a drink on the Bride and Groom

Corkage

Pre arranged corkage for wine is available at £8 per bottle for still and £12 for sparkling

Don't forget! Keep your energy levels up by pre-ordering sandwiches and drinks if you and your family and friends are getting ready with us.

Evening Reception



Available after your wedding breakfast
at Hunters Hall.
All at £8.50 per person

Sharing Platters

A selection of cheeses (vo), continental meats or vegetarian (v) platters

Meat platter: Parma ham, brandied chicken pate, salami and pastrami

Vegetarian platter: Chickpea and butter bean hummus, guacamole, roasted sweet peppers, ratatouille cassoulet and chilli salsa with basil

Cheese platter: Baron Bigrod, St Swithins, Suffolk blue and Norfolk smoked dapple

All served with a selection of breads, pitted olives, olive oil,
mature balsamic butter, pickles and chutneys

Roasted Meats (vo)

Peppered topside of beef, buttered crown of turkey and a bacon joint
carved and served with sage and onion stuffing, sauces and a soft white roll

Hot and Spicy

Chicken Korma or Jalfrezi and sweet potato curry (v) with rice and naan
or Spicy beef chilli and a mixed bean chilli (v) with jacket potatoes

Hog Roast (vo)

Roasted local hog carved in the marquee, served with crackling, sage and onion stuffing,
apple sauce and a soft white roll (minimum 80 people)

(v) = vegetarian, (vo) = vegetarian option is available



2017 Venue Hire

Any Monday, Tuesday, Wednesday or Thursday: £1,350

Sundays (excluding Bank Holidays): £1,850

January, February or November: £1,850

March, April, October or December: £2,350

May, June, July, August or September: £2,850

To hold your ceremony at Hunters Hall: £145

Included in the venue hire is: our Master of Ceremonies, use of silver or wooden
cake stand and knife, hurricane lamps, vintage post box, assistance with table and
room decorations and use of our easel for your table plan.

New for 2017 packages: lycra chair cover or Chelsea chair and sash included

(supplements may apply depending on sashes and any accessories chosen)

Appropriate tables, white linen, cutlery and crockery with your chosen package is
also included. Please note 2017 menu prices are only valid with 2017 venue hire.
Accommodation is not included and is priced separately, please ask for details.

If you would like to have your wedding here at Hunters Hall, we are happy to make
a provisional booking for you, which we will hold for a minimum of 2 weeks.
After confirming with the registrar or church and those closest to you, your booking
can be confirmed by paying the deposit of £900 and signing a copy of our full
terms and conditions, please ask for a copy.

*Example pricing for a civil wedding, summer menu and evening buffet for 60 day
guests and 100 evening guests: midweek - £5,795, Saturday in August - £7,295*

For satellite navigation use postcode: NR20 4JT



Hunters Hall

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Notes