



*Weddings* at ACKLAM HALL

2018



ACKLAM HALL

— 1683 —

# *Weddings*

at ACKLAM HALL

Choosing the venue to celebrate your wedding is one of the biggest decisions you will make. Acklam Hall is a beautiful wedding venue in the North East of England, and as the only Grade I listed building in the Tees Valley, creates a unique and stunning backdrop for your wedding.

The majestic setting of Acklam Hall is enhanced by the manicured grounds and gardens which provide many fabulous locations for your wedding photographs. Hold your wedding ceremony in the elegant Parlour and enjoy your wedding breakfast in the grand Drawing Room, which can hold up to 120 guests. You and your guests will dine on sumptuous dishes prepared by our chefs using the finest fresh local produce, while enjoying views overlooking our luxurious surroundings.

Our dedicated team at Acklam Hall will provide you with unparalleled service and attention to detail, everything to make your big day special, whether you prefer an intimate or large celebration.

To arrange a viewing to experience this wonderful venue and talk about your special day in more detail please contact the Acklam Hall team.









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# *Your day* at ACKLAM HALL

We are pleased to hold just one wedding a day at Acklam Hall.  
You and your guests will have use of the following beautiful private rooms  
to celebrate your special day.

## *The Boudoir*

With luxurious soft furnishings The Boudoir is a comfortable lounge area  
for guests to relax in during the Drinks Reception,  
the room can also be used for a small wedding ceremony for up to 20 guests.

## *The Parlour*

The Parlour offers a spectacular and memorable location for a wedding ceremony for  
up to 40 guests, a lounge for a drinks reception or a more intimate wedding breakfast  
with private entrance to the hall from the terrace.

## *The Drawing Room*

With outstanding views of the manicured gardens and avenue of trees,  
The Drawing Room is ideal for a larger ceremony or wedding breakfast  
and with a private bar and dancefloor it is the perfect setting for an evening celebration.

## *The Queen's Room*

As your wedding comes to an end, make it even more special  
with an overnight stay in our exquisite Queen's Room Bridal Suite.  
This room is also a perfect dressing room to prepare for your big day.  
Please ask the Acklam Hall team for more details.

### MID-WEEK

Monday – Thursday    £1,300.00

### WEEKEND

Friday – Sunday    £2,000.00

Prices for weddings are applicable until 31st December 2018.

All prices inclusive of VAT





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# *Drinks Packages*

## *Boynton Package*

£24.00 per person

1 Glass of Cava for your Reception Drink  
Half a bottle of House Wine for your Wedding Breakfast  
1 Glass of Cava for your Toast

## *Brierley Package*

£28.00 per person

1 Glass of Prosecco for your Reception Drink  
Half a bottle of House Wine for your Wedding Breakfast  
1 Glass of Prosecco for your Toast

## *Hustler Package*

£32.00 per person

1 Glass of Champagne for your Reception Drink  
Half a bottle of House Wine for your Wedding Breakfast  
1 Glass of Champagne for your Toast

## *Non-Alcoholic Package*

£9.00 per person

1 Glass of Fruit Punch for your Reception Drink  
2 Glasses of Orange for your Wedding Breakfast  
1 Glass of Fruit Punch for your Toast

Reception Drinks can be substituted for the following:  
Pimm's   Bucks Fizz   Bottled Lager   Mulled Wine









*The Parlour*





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# Canapés

3 canapés £7.00 per person

4 canapés £8.00 per person

5 canapés £9.00 per person

Chicken Satay Skewer  
Pressed Ham Hock, Pease Pudding  
Game Sausage Rolls, Cumberland Dressing  
Pigs in Blankets, Wholegrain Mustard Glaze  
Chicken Liver Parfait, Red Onion Marmalade, Toast  
Mini Yorkshire Pudding, Beef, Horseradish Crème fraîche

Curried Prawn, Mini Poppadom  
Seared Scallop, Doreen's Black Pudding  
Smoked Salmon, Cream Cheese & Chive Roulade, Caviar  
Salt & Pepper Tempura Prawn, Sweet Chilli

Sun Blushed Tomato & Baby Mozzarella Bruschetta, Balsamic Glaze  
Deep Fried Brie, Caramelised Red Onion  
Onion Bhaji with Mango Chutney  
Mushroom & Herb Arancinis  
Twisted Cheese Straws  
Goats' Cheese Tartlet  
Croque-Monsieur

Cannellini Bean & Pancetta Broth  
White Onion & Truffle Velouté  
Pea & Ham Velouté  
Gazpacho





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# Wedding Breakfast

£55.00 per person

Please select one starter, one main course and one dessert  
to create a set menu for all your guests

## Starters

### **Ham Hock Terrine**

Pineapple Pickle, Crispy Quail Egg, Pea Shoots

### **Parma Ham**

Celeriac Remoulade, Honey Roast Fig, Watercress

### **Chicken Liver Parfait**

Red Onion Marmalade, Toasted Brioche, Watercress

### **Scottish Smoked Salmon Bellini**

Pickled Cucumber, Caviar, Chive Crème Fraiche

### **North Sea Fishcakes**

Citrus Salad, Crispy Capers, Lemon Mayonnaise

### **Tian Of Crab**

Bloody Mary Gel, White Crab, Avocado Mousse, Brown Crab Mayonnaise

### **Prawn & Crayfish Cocktail**

Marinated Tomato, Baby Gem, Basil, Pesto, Marie Rose Sauce

### **Twice Baked Cheese Soufflé**

Sun Blushed Tomato, Parmesan Cream

### **Heirloom Tomato**

Marinated Goats Cheese, Aged Balsamic

## Soup

### **Pea & Chive Soup**

Crispy Pancetta

### **Leek & Potato Soup**

Herb Oil (v)

### **Roasted Red Pepper & Tomato Soup**

Mascarpone, Basil (v)

### **Butternut Squash & Chorizo Soup**

Sage Oil



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## *Main Courses*

### **Fillet Of 35 Day Aged Yorkshire Beef \***

Onion Purée, Fondant Potato, Honey Glazed Carrot, Madeira & Truffle Jus

### **Roast Sirloin Of Beef**

Yorkshire Pudding, Red Wine Jus, Traditional Roast Potatoes, Seasonal Vegetables

### **Rump Of Lamb**

Dauphinoise Potato, Mediterranean Vegetables

### **Braised Lamb Shank**

Clapshot, Roasted Root Vegetables

### **Roast Pork Loin**

Creamed Cabbage, Celeriac, Carrot, Apple Sage Compote, Fondant Potato

### **Chicken Breast**

Fondant Potato, Crispy Ham, Asparagus, Petit Pois à la Francais

### **Monkfish Wrapped In Parma Ham**

Crushed Saffron Potato, Peperonata

### **North Sea Fillet Of Cod**

Chive Pomme Purée, Mussels, Leek & Chervil Sauce

### **Baked Salmon en Croûte**

Basil & French Brie, Sun Blushed Tomato, Pomme Purée,  
Buttered Spinach, Soft Herb Fish Velouté

### **Pea & Mint Ravioli**

Pea Fricassee, Ricotta Cheese, Pea Velouté

### **Butternut Squash & Sage Ravioli**

Sage Emulsion

### **Pan Fried Potato & Basil Gnocchi**

Provençal Vegetables, Pesto, Mozzarella

\* £5 Supplement





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## *Desserts*

### **Apple Tarte Tatin**

Almond Ice Cream

### **Chocolate Pavé**

Caramel Popcorn, Salted Caramel Ice Cream

### **Classic Crème Brulee**

Texture of Strawberry, Shortbread

### **Baked Vanilla Cheesecake**

Macerated Blueberries, Blueberry Ripple Ice Cream

### **Sticky Toffee Pudding**

Caramel Sauce, Vanilla Ice Cream

### **Plum Bakewell Tart**

Raspberry Ripple Ice Cream

### **Chocolate Fondant**

Pistachio Ice Cream

### **Lemon Posset**

Meringue, Raspberry Compote

## *Tea, Coffee & Petit Fours*

Selection of 3 Cheeses      **£8.00 per person**

Selection of 4 Cheeses      **£10.50 per person**

Selection of 5 Cheeses      **£13.50 per person**

All served with celery, grapes, chutney, apple, butter & savoury crackers.  
Cheeses can be served in individual portions or as sharing / table platters.

We are able to create a bespoke menu for your Wedding,  
please discuss with a member of the Acklam Hall Wedding & Events team.



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# *Children's Menu*

£25.00 per child  
(2-12 years old)

## *Starters*

Tomato Soup  
Cheese Garlic Bread  
Mini Prawn Cocktail  
Crispy Chicken Strips, Sweet Chilli Sauce

## *Main Courses*

Fish & Chips  
Bangers & Mash  
Spaghetti & Meatballs, Tomato Sauce  
Chicken, Mash, Carrots, Broccoli & Gravy

## *Desserts*

Chocolate Pudding, Caramel Ice Cream  
Shortbread, Strawberries & Cream  
Sticky Toffee Pudding  
Mixed Ice Cream









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# *Evening Reception Food*

## *Bowl Food Selection*

£18.00 per person

### **Choose 3 from the following:**

Chilli Con Carne  
Mince & Dumplings  
Penne Pasta Arrabiata  
Chicken Curry & Rice  
Belly Pork & Asian Slaw  
Mini Fish, Chips & Mushy Peas  
Wild Mushroom Risotto  
Mini Toad in the Hole  
Seafood Cocktail

### **Choose 2 from the following:**

Strawberry Eton Mess  
Apple Crumble & Crème Anglaise  
Chocolate Brownie & Chantilly Cream  
Rich Chocolate Pave, Caramel Popcorn  
Sticky Toffee Pudding & Caramel Sauce

## *Finger Buffet Selection*

£19.00 per person

### **Choose 2 of the following:**

Pork Pie & Piccalilli  
Honey Glazed Ham  
Whole Poached Dressed Salmon & Greenland Prawn Cocktail  
Roast Beef, Horseradish & Watercress

Also includes Selection of Sandwiches, Mixed Leaf Salad, Coleslaw & Potato Salad



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## *Hog Roast*

£21.00 per person

Whole Slow Cooked Pig  
Apple Sauce, Stuffing, Roast Potatoes  
Bread Buns, Gravy, Mixed Leaf Salad, Coleslaw

Minimum 60 Guests

## *Hot Buffet Selection*

£22.00 per person

**Choose 2 of the following:**

Steak & Ale Pie  
Beef Burger Sliders  
Chilli Con Carne & Rice  
Chicken Curry, Rice & Naan Bread  
Slow Roast Belly Pork & Asian Noodles

**Choose 1 of the following:**

Garlic & Rosemary Roast Potatoes  
Jacket Potatoes  
Spicy Wedges  
French Fries  
Potato Salad

**Choose 2 of the following:**

Roasted Vegetable Cous Cous  
Tomato & Onion Salad  
Mixed Leaf Salad  
Pasta Salad





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*BBQ*

£24.00 per person

**Choose 1 of the following:**

Chicken, Pepper & Onion Skewer  
Garlic & Thyme Chicken Thigh  
BBQ Chicken Wings & Drumsticks  
Sweet Chilli Chicken  
Chicken Tikka

**Choose 1 of the following:**

4oz Rump Steak  
Beef Burger Sliders  
Cumberland Sausages  
Pork Chops & Apple  
Minted Lamb Chops  
Surf & Turf Skewer  
Lamb Kofta

**Choose 1 of the following:**

Cajun Spiced Salmon  
King Prawn Skewer  
Grilled Halloumi  
Marinated Peppers

**Choose 1 of the following:**

Jacket Potatoes  
French Fries  
Spicy Wedges  
Garlic & Rosemary Roast Potatoes

Also includes Coleslaw, Mixed Leaf Salad, Crusty Bread & Corn on the Cob

Please note that some of our dishes may contain nuts, or nut derivatives.

Please advise a member of the Acklam Hall team if you have any allergies or special requirements.

Exact food and beverage items may be subject to change.