

Your Wedding
Dalby Forest





Thank you for your enquiry.

I have included details of our wedding package.

Dalby Forest Visitor Centre is very much a small, informal “do it yourself” venue. We can accommodate up to 60 people. The Visitor Centre function room has amazing views over the forest and access to an upper and an outdoor terrace with partial canopy which is licenced for civil ceremonies, dependant on the weather.

The function room dimensions are approximately 7.5m x 14m and the outdoor upper terrace measures approximately 7.4m x 25m. Evening events (within the Function room) do need to conclude by 9pm.

Please be aware that the other areas of the Visitor Centre will always be open during normal during business hours.

The hire includes use of the venue the day before, the big day and the morning after.

Please do let us know if there is a particular date that you have in mind.

If you have any questions in the meantime or would like to arrange a show round of then please contact us.

Due to current restrictions, we are currently only allowing two people per show round.

We look forward to hearing from you.

Telephone Number: 01751 460295

Email Address: dalbyvisitorcentre@forestryengland.uk

Web Address: www.forestryengland.uk/dalby-forest



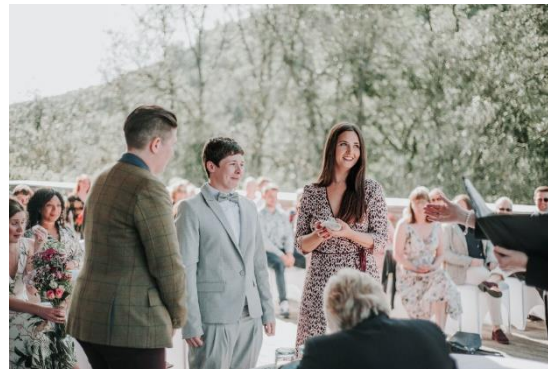
Dalby Forest

Nestled in acres of beautiful parkland, Dalby Forest provides the perfect backdrop to your big day.

A wedding here means a unique, tailor-made day in the beautiful setting of Dalby, The Great Yorkshire Forest.

You can make the most of the stunning surroundings by holding your ceremony on our outside terrace overlooking the tree-line or we have a dedicated room inside with beautiful floor to ceiling views across the forest landscape.

You and your guests will treasure photographs taken in our forest grounds.



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CANAPES

Each canapé | £3.50
Minimum 5 items

FROM THE SMOKEHOUSE

Smoked salmon with crème fraîche and caviar

Smoked eel with crispy pork and celeriac remoulade

Smoked haddock bon bons, light curry dipping oil (h)

Smoked and potted ham, mustard and pickle

Smoked bacon, cheddar and onion tartiflette

Smoked aubergine caviar, roast garlic and lemon (v)

Smoked trout, dill and horseradish

Smoked goats' cheese, balsamic onion, bran (v)

ON TOAST

Devilled crab, rocket

Quails' egg benedict (h/v)

Pork and sage rillettes, piccalilli

Welsh rarebit, spring onion salad (h/v)

Chicken liver parfait, red onion marmalade

Potted salmon, pickled fennel and lemon

Mushroom paté with truffled mascarpone (v)

Potted Morecombe bay shrimp

SOMETHING CRISPY

Scotch quails' egg, ham hock, wholegrain mustard (h)

Mini vegetable spring rolls, dipping sauce (h/v)

Smoked haddock and dill croquettes (h)
Asian style salmon pastries, chilli crème fraîche (h)

Confit duck spring roll, sour cherry dipping sauce (h)

Black pudding wontons, mustard mayo dip (h)

Little vegetable samosa wraps (h/v)

'Pop' corn tempura, green pepper relish (h/v)

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SUMMER GRILL MENU

Menu A

2 from the grill, 2 from the field and one dessert
£20.50

FROM THE GRILL

100% prime all British beef burger with cheese
Our own recipe classic jumbo hot dog sausage
Cajun spiced chicken breast fillet
Minted lamb koftas, lavash flatbread, hummus
Marinated halloumi, lime chilli and oregano (V)

All served with a selection of breads, sauces and relishes

FROM THE FIELD

Classic British potato salad
Red cabbage Waldorf
Watercress, rocket & parmesan
Roasted cauliflower and pasta
Baby leaf and soft herb

FOR PEOPLE'S SWEET TOOTH

Peach and cherry trifle
Chocolate brownie with dense chocolate ganache and berries
Lemon mascarpone, pistachio and apricot biscotti

Menu B

3 from the grill, 3 from the field and one dessert
£28.50

FROM THE GRILL

8oz 100% prime all British beef burger with cheese
Chorizo and prawn skewer soaked in red wine
Marinated lamb rump, garlic, lemon and herbs
Chicken piri piri
Gammon steak and charred pineapple
Cod and prawn masala, wrapped in banana leaf
Marinated halloumi, lime chilli and oregano (V)
Mediterranean vegetable skewers (V)

All served with a selection of breads, sauces and relishes, jacket potatoes or minted new potatoes and grilled corn on the cob

FROM THE FIELD

Classic British potato salad
Red cabbage Waldorf
Watercress, rocket & parmesan
Roasted beetroot and rhubarb with creamy blue cheese
Tart apple, quinoa, celeriac and poppy seed
Classic Caesar salad

FOR PEOPLE'S SWEET TOOTH

Seasonal fruit salad & passion fruit syrup, shortbread
Vanilla panna cotta, balsamic strawberries
Chocolate pot, Kirsch macerated raspberries, lavender biscuit

Menu C

3 from the grill, 3 from the field
£30.50

FROM THE GRILL

Flat iron steak, teriyaki glaze
Lamb rumps, smoked garlic & mint pesto
Seafood skewer of salmon, prawn and squid, wasabi oil
Chinese BBQ free range chicken
Roast spatchcock poussin, honey and lemon glaze
Marinated halloumi, lime chilli and oregano (V)
Mexican spiced Mediterranean vegetables (V)
BBQ honey roasted vegetable brochettes (v)

All served with a selection of breads, sauces and relishes, jacket potatoes
or minted new potatoes and grilled corn on the cob

FROM THE FIELD

Lentil, radicchio, walnut and honey
Celery salad with feta and soft boiled egg
Classic Caesar salad
Roasted beetroot and rhubarb with creamy blue cheese
Tart apple, quinoa, celeriac and poppy seed
Crunchy root vegetable with chilli
Radish and broad bean, lemon, herb
New potato, spinach and pecorino

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COLD BUFFET

Our cold fork buffet can be delivered as two or three main items and includes two seasonal salads, a selection of freshly baked breads and one dessert. Prices also include freshly brewed fairtrade coffee and a selection of fairtrade tea and herbal infusions.

2 main courses (including vegetarian option) | £28.00

3 main courses (including vegetarian option) | £33.50

FROM THE FARM

Hand carved honey glazed bacon, piccalilli

Traditional pork pie with free range egg and raised pastry crust

Pulled ham hock terrine with parsley shallots and cornichons

Lemon and garlic roast chicken, herb mayonnaise

Butchers board of cold meat pies and pastries, pickles

A platter of selected cured and cooked British and continental meats

FROM THE SEA

Poached salmon fingers with dill crème fraîche dressing

Glazed smoked haddock and spinach tarts
Roasted salmon fillet on a bed of niçoise salad

Little gem leaf baskets with salmon, shrimp and crab, cocktail sauce

Smoked fish board with horseradish cream

Escabeche of mackerel with pickled cucumber and rye bread

FROM THE FIELD (v)

Feta, leek and pea frittata

Cheddar cheese and caramelised red onion tart

Roasted peppers stuffed with feta, tomato, olives and basil

Broad bean, pea shoot and mint tart

FROM THE SALAD PATCH

(Choose two options)

Pine nut, penne pasta and tomato salad
Mixed leaf with balsamic vinegar and olive oil

Rice salad with pine nuts and herbs

New potato and chive salad

Tomato and red onion salad, herb oil

Caesar salad with salty anchovies, crunchy croutons, parmesan

Classic niçoise with green beans, potato, tomatoes and black olive

Asian sesame slaw

Chickpea and green bean salad with a tahini dressing (vegan)

Classic Greek salad with toasted pumpkin seeds

SWEET TOOTH DESSERTS

(Choose one option)

Seasonal fresh fruit

Treacle tart and clotted cream

Salted caramel peanut and chocolate tart

Strawberry trifle, saffron custard, crushed amoretti

Glazed French style apple flan, vanilla cream

Zesty lemon tart with raspberry compote

Berry fruit pavlova, Chantilly cream

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HOT BUFFET

Our hot fork buffet can be delivered as two or three main items and includes a starch, a vegetable option, a selection of freshly baked breads and one dessert. Prices include freshly brewed fairtrade coffee and a selection of fairtrade tea and herbal infusions.

2 main courses (including vegetarian option) | £28.00

3 main courses (including vegetarian option) | £33.60

FROM THE FARM

Slow cooked blade of beef Bourguignon served with horseradish dumplings

Lancashire hotpot of slow cooked lamb shoulder, rosemary potatoes

Chicken, smoked bacon, mushrooms and leek pie
Slow cooked shin of beef cobbler in local ale with dumplings

South Indian style chicken curry with coconut milk and curry leaves

Lamb tagine with raisins, almonds and black pepper

FROM THE SEA

Fisherman's pie topped with crunchy cheddar mash

Pan seared fillet of MSC cod with a caper lemon butter sauce

Salmon and crab fishcakes, dill hollandaise

Marsala spiced cod with pickled carrots and coconut

Smoked haddock and salmon kedgeree, hens' egg, curry oil

FROM THE FIELD (v)

Gratin of butternut squash and sweet potato with goats' cheese

Potato gnocchi, sautéed woodland mushrooms and leeks, with truffle oil

Char grilled courgette, pepper and aubergine lasagne with basil and ricotta

Seasonal vegetable and butterbean cassoulet

Spinach and blue cheese quiche

POTATO, PASTA AND RICE

(Choose one option)

Creamy mash potato

Roast new potatoes with rosemary and garlic butter

New potatoes buttered with snipped chives or simply steamed

Truffled macaroni cheese

Cauliflower cheese

Steamed rice

FROM THE FIELD (v)

(Choose one option)

Fresh seasonal vegetables

Roast root vegetables with honey and thyme

Sautéed cabbage, with smoked bacon and onions

Celeriac and truffle gratin

Sautéed peas Française

Glazed carrots in caraway butter

Seasonal vegetable gratin

SWEET TOOTH DESSERTS

Kumquat bread and butter pudding, marmalade ice cream

Sticky banana, date and toffee pudding, toffee sauce

Black forest and cherry sundae

Baked vanilla cheesecake with berries

Cherry crumble tart, vanilla ice cream

Triple chocolate mousse, popping candy

Seasonal fresh fruit

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BOWL FOOD

Each bowl | £6.00
Minimum 4 bowls

SALADS

Chicken Caesar salad, foccacia croutons, shaved parmesan

Pressed ham hock, mustard lentils and baby spinach

Smoked trout, fennel slaw, watercress

Charred mackerel, horseradish and dill potato, lemon, caper and shallot dressing

Heritage tomato, basil pesto, red onion and mozzarella (v)

TEMPURA

Plaice, minted mushy peas, lemon (h)

Seasonal vegetables, soy dipping sauce (h/v)

Freshwater prawns with chilli aioli (h)

Popcorn fish and chips, homemade tartar sauce (h)

Asparagus 'soldiers' with whipped goats' cheese (h/v)

RISOTTO

Spiced confit lamb, saffron rice (h)

Mushroom, cep powder, truffle dressing (h/v)

Roasted pumpkin with mascarpone and walnuts (h/v)

Tandoori glazed cod, crispy shallots, onion seed infused rice (h)

Artichoke, wilted rocket, hazelnuts (h/v)

TARTLETS

Ham hock and mature cheddar cheese

Haddock and truffled cream leek (h)

Crab and parmesan, rocket dressing

Caramelised onion, goats' cheese, thyme (h/v)

Roasted baby beetroot and blue cheese (v)

MINI MAINS

Confit lamb hotpot with crispy rosemary scented potato, red cabbage (h)

Fricassée of chicken 'coq au vin', red wine, root vegetables (h)

Fisherman's pie, mature cheddar mash crust (h)

Cumberland sausage, mustard mash, onion gravy (h)

Sweet potato and chickpea tagine, cous cous (h/v)

DESSERTS

Ricotta, yoghurt and honey cheesecake

Strawberry and vanilla Eton mess

Kumquat bread and butter pudding (h)

Gluten free bitter chocolate popping candy cake

Lemon posset, shortbread biscuits

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LIGHT BITES

Each light bite| £3.95

Minimum 5 items Including sandwiches

SANDWICHES

A selection of freshly baked breads, three pieces per person, equivalent to a round and a half, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings

FROM THE SEA

Poached salmon skewers with watercress crème fraîche

Thai fish cakes with sweet chilli dip (h)

Smoked haddock croquettes with tartar sauce (h)

Tandoori salmon skewers with mint yoghurt (h)

Prawn and crab cocktail shots

Smoked salmon, crème fraîche and dill blinis

Homemade fish fingers with caper berry mayo (h)

FROM THE FARM

Shredded ham hock on crostini with Pommery mustard and endive

Cumin roasted lamb skewers, yoghurt, mint and cucumber raita

Rabbit and chicken rilette, toasted sourdough, piccalilli and pea shoots

Oxtail bon bons with a parsley and horseradish crust (h)

Pork, sage and apple sausage rolls (h)

Individual mini pies - cottage, shepherd's and butter (h/v)

Mini beef wellington with horseradish crème fraîche (h)

Mini beef burgers, cheddar cheese and tomato relish

FROM THE FIELD (v)

Broccoli and blue cheese tartlet

Mozzarella cheese and tomato crostini (h)

Mushroom and truffle rice balls (h)

Falafel with hummus and tahini

Mature cheddar, leek and potato croquettes (h)

Vegetable spring rolls, tamari (h)

Spiced sweet corn chowder shots (h)

Haloumi chips with chilli jam (h)

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Crockery, Cutlery, Stemware & Linen

At Dalby Forest we believe that 'taste' is the most important element of a menu, however presentation plays a big part too.

We own our glassware and tableware and the following items are included within your package:

Floor-length linen tablecloths
Floor-length linen tablecloths for all bar tables
Mondial glassware – champagne flutes, wine glasses and highball glasses
18/10 stainless steel Infinity cutlery
White china
Trays, jugs, ice buckets and ice for drinks service

Furniture

We will provide a selection of furniture and equipment for your wedding.

The following items are included within your package:

High top trestle tables for bars
High top trestle tables for cloakroom
5ft6" round banqueting tables for wedding breakfast
Cake table
Banquet chairs
Table numbers and stands
Coat rails and hangers
All necessary kitchen equipment and light equipment

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40 Guests, quoted example

Venue Hire

3 Day venue hire £1500
Day 1 setup, Wedding day, Day 3 breakdown
Complimentary Car Parking for you and your guests
Table Linen

Registrars

Don't forget if you are getting married on site you will need to contact our local registrars to arrange your ceremony and pay their charges directly with the county council

Corkage

Provide your own drinks, we will chill your drinks prior to arrival
Glassware and ice provided
Operated on a self-service basis

Up to 20 Guests – £110
21 to 40 Guest – £220
41 to 60 Guests - £330

Food and Drink

We offer a wide range of catering options to suite your individual tastes and priced individually

Inclusive Package Food and Drinks

40 Guests – £3415.20 (total cost)

Venue Hire

3 Day venue hire
Day 1 setup, Wedding day, Day 3 breakdown
Complimentary Car Parking for you and your guests
Table Linen, Floor-length white linen tablecloths and napkins

Post ceremony drinks reception

One hour unlimited sparkling wine

Wedding BBQ or Hot / Cold Buffet @ £28 per head

Selected from on of the following
Summer Grill Menu B
Hot or Cold Buffet with 2 main courses

Wines

Accompanying red and white wines and jugs of iced water served with lemon and mint throughout dinner

After dinner bar

Selection of Bottle beers, House Spirits and Soft Drinks

Inclusive Package Food, providing your own drinks

40 Guests – £2840.00 (total cost)

Venue Hire

3 Day venue hire
Day 1 setup, Wedding day, Day 3 breakdown
Complimentary Car Parking for you and your guests
Table Linen, Floor-length white linen tablecloths and napkins

Corkage

Provide your drinks, we will chill your drinks prior to arrival
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