



STOCKTON HOUSE

APLEY ESTATE

1702





INCREDIBLE FOOD AND DRINK

Stockton House is the perfect wedding venue for foodie couples.

Food and drink is at the heart of what we do. We start with a blank piece of paper, and you have the opportunity to craft your own bespoke wedding breakfast menu with our amazing team of chefs.

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YOUR WEDDING BREAKFAST

In this brochure you will find a few of our favourite menus and ideas for your wedding.

Of course all of this is interchangeable. You can start with a blank piece of paper and we'll work together and craft a completely bespoke wedding breakfast just for you.

CANAPÉS

Stockton House is surrounded by beautiful trees and woodland and so we've chosen some of our favourite trees to group a few of our favourite canapé selections together – of course all of these dishes are interchangeable or you can create your own!

THREE-COURSE WEDDING BREAKFAST

Working with our chefs, you can create your own menu. Explore some of our example selections of starter, main and dessert courses. Tea, coffee and homemade shortbread is all included at no extra charge.

FOUR-COURSE WEDDING BREAKFAST

With this menu you can also choose between adding a delicious amuse-bouche, pre-dessert or cheese course. Tea, coffee and homemade shortbread is all included at no extra charge.

SHARING WEDDING BREAKFAST

There's something special about breaking bread together and sharing food with your family and friends, so we've crafted a selection of starter, main and dessert courses – all perfectly designed to be shared at the table.

TASTING MENU

Your wedding day is an opportunity to indulge, and so we have created a tasting style menu, with a selection of dishes and paired wines.

All our tasting menus are individually created especially for you, but we have included an example of what this could look like to whet your appetite!

EVENING FOOD

You could finish your wedding breakfast by going street-food with a tasty Paella, perhaps skip over to Asia and enjoy some Pad Thai, or a local 'Cheese Cake' with biscuits, bread and fruits.

To give you a taste of what we can offer, here's a few of our favourite evening food menus – but of course you can work with our amazing chefs at Stockton to create evening food bespoke to you.

DRINKS & BAR

Stockton House is nestled in the breathtaking English countryside, so we thought it was only right to bring you a classic drink selection.

You could start your celebrations with a nice, cold glass of Sparkling Wine. As the day continues, you could then move onto a selection of locally sourced wines and beers and as the sun sets over the estate you could have one of our classic cocktails from the bar.



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CANAPÉS

After you've exchanged your vows and your guests begin to mingle, break the ice with some delicious, bespoke canapés.

Canapés are a great part of your menu to set the tone for the day ahead. You can be playful, classic, traditional or choose ingredients that your guests may not have tried before.

OAK

Ham Hock Terrine, Mustard Mayonnaise, Potato.
Seared Rump Of Beef, Onion Purée,
Matchstick Fries.
Wild Mushroom Arancini, Truffle Oil, Parmesan.
Smoked Salmon Blini, Creme Fraiche, Dill.
Scallop Ceviche, Crisp Pancetta, Salsa Verde.
Courgette Fritter, Tomato Salsa.

WALNUT

Salmon Fishcake, Lemon Mayonnaise.
Lamb Croquette, Salsa Verde.
Crisp Pork Belly, Apple Purée.
Poached Lobster, Lobster Mayonnaise,
Toasted Brioche.
Tempura Cauliflower, Spiced Glaze, Spring Onions.
Goats Cheese & Beetroot Jam Cornets.

ELM

Chicken Ballotine, Course Grain Mustard,
Parma Ham, Crisp Chicken Skin.
Beef Tartare, Toasted Ciabatta, Béarnaise.
Spiced Monkfish Skewers, Chive Creme Fraiche.
Crab Doughnut, Red Pepper Jam.
Goats Cheese & Red Onion Tart.
Artichoke & Leek Tartlet, Crisp Artichoke.

ASH

Mini Yorkshire Pudding, Roast Beef & Horseradish.
Beer Battered Haddock, Pea Purée, Pea Shoots.
Prawn Cocktail Vol-Au-Vents.
Cherry Tomatoes, Basil & Mozzarella.
Chicken Satay Lollipop, Toasted Peanuts.
Charred Corn, Avocado & Herb Bruschetta.

SYCAMORE

Duck Rilette, Madeira Jelly, Crispy Smoked Duck.
Coronation Chicken Roulade, Curried Yoghurt, Toasted Almond.
Crayfish & Saffron Tart.
Mackerel Tartare, Elderflower Jelly, Melba Toast.
Stilton Beignet, Grape Jelly.
Provencal Swirl, Olive & Pickled Shallot.

CHILLED OYSTER STATION

A selection of fresh Oysters, shucked fresh, with a choice of dressings and marinades, from the classics, to our house choice, you can even create your own.

Choose from:

Shallot & Red Wine Vinegar

Cucumber & Mint

Rockerfeller

Chilli, Garlic & Lemon

BBQ

With our Livecooked Chef barbeque, choose two from a selection of summer BBQ canapé treats, like...

Lamb Kofta, Pitta & Raita

Chicken & Chorizo Skewers

Mini Beef Burgers, House Relish & Gherkins

Scallop & Pancetta Lollipop

Garlic & Chilli Prawns, Lemon Dressing



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THREE-COURSE WEDDING BREAKFAST

As your wedding day continues and your guests have just enjoyed some delicious canapés, you'll take your seats for your wedding breakfast.

STARTER COURSE

Herb-Crusted Ham Hock, English Peas, Pickled Shallot & Crackling Salad

Confit Duck Rilette, Crispy Skin, Grilled Peach Salad & Raspberry Vinaigrette

Smoked Salmon, Fennel & Citrus Salad, Caviar

Crispy Goats Cheese, Pickled & Roasted Beetroot, Beetroot Crème Fraîche, Rocket & Hazelnut Salad

Chicken & Duck Terrine, Apricot Chutney & Dressed Leaves

Smoked Mackerel Mousse, Pickled Cucumber, Sourdough Crisp & Lemon Dressing

Haddock Fishcake, Marinated Heirloom Tomatoes, Red Pepper Purée & Herbs

Heritage Tomato, Beetroot & Radish Salad, Pine Nut & Toasted Seed Granola, Balsamic Dressing

Burrata, Shaved Asparagus, Minted Peas & Broad Beans, Lemon Dressing

Asparagus & Red Onion Tart, Sugar Snap Peas, Crispy Leek & Lambs Leaf Sala

let's
feast

TO START

*Chalice & red wine
Parma ham, salami & mortadella
Grilled artichoke hearts,
Marissa dressing marinated anchovies
Charred peppers, stuffed chilies (VG)
Mamma (V) pasta
Rosemary focaccia (VG)*

THE MAIN EVENT

*Duo of beef
with braised beef cheek &
wild mushrooms ragout
in a red wine jus*

*our veggies:
roast butternut squash
topped with feta.*

Bride

MAIN COURSE

Pancetta Wrapped Chicken Breast, Bubble & Squeak, Fine Beans, Thyme Jus

Pork Tenderloin, Black Pudding & Crackling Bon Bon, Fondant Potato, Apple Purée, Cider Reduction

Venison Loin, Fondant Potato, Smoked Bacon Cavolo Nero, Red Wine & Chocolate Jus

Lamb Rump, Garlic & Herb Rosti, Marinated Courgettes & Lamb Jus

Wild Sea Bass, Buttered Samphire, Saffron Potatoes, Charred Spring Onions & Salsa Verde

Heritage Tomato Tart, Olive, Basil, Parmesan Crisps, Sun-Dried Tomatoes, Tomato Salsa & Pickled Shallot

Braised Feather-Blade of Beef, Horseradish Mashed Potato, Tenderstem Broccoli, Red Wine Jus

Pan-Fried Salmon, Herb-Crushed New Potatoes & Asparagus, Wild Garlic Velouté

Roast Apley Estate Squash, Red Onion Jam, Feta, Basil & Rocket Pesto, Bitter Leaves

Harissa Roast Baby Cauliflower, Apricot & Almond Quinoa Salad, Kale Crisps & Pomegranate Dressing

Thyme & Honey Roast Chicken Breast, Potato Terrine, Buttered Vegetables, Wild Mushroom Jus

Pan-Fried Cod Supreme, Crispy Scallop, Parmentier Potatoes, Marinated Cucumber & Mooli, Peas, Lemon Dressing

Roast Rump of Apley Estate Beef, Fondant Potato, Rosemary Roast Root Vegetables, Mustard Jus

Individual Game Pie, Honey Roast Parsnips, Mustard Mashed Potato, Herb Jus



DESSERT COURSE

Lemon Tart, Fresh Raspberries, Raspberry Tuille

Black Forrest Chocolate Mousse

Classic Eton Mess

Baked White Chocolate & Blueberry Cheesecake, Blueberry Compote, Shaved Chocolate

Apple Tart Tatin, Cinnamon Ice Cream, Apple Crisp

Pimms Jelly, Marinated Fruits & Cucumber Sorbet

Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream

Sticky Toffee Pudding, Caramel Sauce, Toasted Pecans, Vanilla Bean Ice Cream

Crème Brûlée, Lavender Shortbread

Raspberry Bakewell Tart, Clotted Cream



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FOUR-COURSE WEDDING BREAKFAST

If you'd like an extra treat in your wedding menu then you could create your own Four-Course Wedding Breakfast Menu with our chefs at Stockton House.

AMUSE-BOUCHE COURSE

Beetroot Meringue, Beetroot Jelly & Yoghurt Mousse

Saffron Crab Tart & Seaherbs

Pickled Feta & Watermelon

Honeyed Pear & Blue Cheese

Glazed Pig Cheek, Carrot Purée & Crackling

Parmesan Custard Gougère

Chilled Pea & Mint Soup

Smoked Salmon, Cucumber, Caper & Caviar

Maple Squash & Smoked Bacon

Beef Tartare, Pickled Shallot & Quail Egg Yolk



STARTER COURSE

Apley Estate Smoked Pheasant, King Oyster Mushroom, Black Pudding & Smoked Bacon,
Blue Cheese Beignet

Seared King Scallop, Cauliflower Purée, Apple Jelly & Syrup, Fresh Apple

Jerusalem Artichoke Velouté, Charred Pear & Walnut Pesto

Beetroot & Shropshire Gin-Cured Salmon, Preserved Lemon, Pickled Cucumber, Dill Mayonnaise
& Rye Crisps

Beetroot Carpaccio, Pickled & Roast Beetroot, Horseradish Cream

Pan-Fried Wood Pigeon, Heritage Carrots & Pine Nut Salad

Char-Grilled Asparagus, Poached Hen's Egg, Truffle Hollandaise & Parmesan Crisp

Prosciutto-Wrapped Chicken Ballotine, Lentil & Herb Salad & Olive Oil

Poached Lobster, Fine Bean & New Potato Salad, Truffle Mayonnaise

Roast Monkfish, Pork Belly, Onion Purée, Sea Herbs & Crackling

Stuffed Courgette Flower, Marinated Courgette & Mint Dressing



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MAIN COURSE

Rare Roast Fillet of Apley Estate Beef, Ox Cheek & Wild Mushroom Ragout, Dauphinoise Potato, Honey Glazed Roots, Thyme Jus

Rare Loin Of Venison, Braised Venison Haunch Pithivier, Potato Terrine, Parsnip Purée, Roasted Parsnips, Blackberry Jus

Herb-Crusted Rack of Lamb, Braised Belly, Ratatouille Vegetables, Charred Courgette

Pork Tenderloin, Maple-Glazed Pig's Cheek, Charred Spring Onions & Buttered Turnip, Fennel Purée, Mustard & Sage Crumb

Pan-Roasted Duck Breast, Leg Croquette, Sweet Potato, Asparagus & Cherry Jus

Cod Supreme, Asparagus, Pea & Broad Bean Fricassee, Chicken Butter Sauce & Crispy Skin

Mushroom, Confit Garlic & Spinach Wellington, Fondant Potato, Purple Sprouting Broccoli, Red Wine Jus



MAIN COURSE CONTINUED

Charred Broccoli, Cannellini Bean, Herb & Sultana Salad, Mustard Dressing

Fillet of Brill, Warm Tomato Salad, Saphire & Sea Herbs, Lobster Sauce

Proscuitto-Wrapped Lamb Noisette, Garlic Rosti, Broad Beans & Peas, Minted Lamb Jus

Fillet of Wild Sea Bass, Wilted Spinach, Artichokes, Crispy Parma Ham & Shellfish Sauce

Beef Wellington, Ox-Cheek Boulangère Potato, Garden Vegetable Fricassee, Truffle Jus

Mustard & Herb Gnocchi, Red Chard, Pickled Celery, Romanesco & Broccoli

Ratatouille-Stuffed Courgette, Cheddar & Herb Crust, Rocket & Parmesan Salad

Honey-Glazed Duck Breast, Confit Duck Leg Spring Roll, Charred Corn, Pickled Carrot & Duck Sauce

Pan-Fried Breast of Corn-Fed Chicken, Ballotine of Chicken Thigh, Pomme Boulangere, Spring Greens



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PRE-DESSERT COURSE

Gin & Tonic Granita

Limoncello Granita

Caipirinha Sorbet

Passion Fruit Jelly

Strawberry & Champagne Jelly

Pousse Café

Mojito Sorbet

Lemon & Mint Meringue



DESSERT COURSE

Dark Chocolate Tart, Blood Orange Jelly, Vanilla Cream, Orange Crisps

Poached Pear, Vanilla Syrup, Toasted Almond, Ginger Ice Cream

Macerated Summer Fruits, Crushed Meringue & Sabayon

Buttermilk Panna Cotta, Strawberry Salsa, Mint Crumb & Strawberry Soup

Chocolate Cheesecake, Honeycomb & Chocolate Truffle

Bourbon Brandy Snap, Cherry Mascarpone, Chocolate Soil, Amarena Cherries

Blackberry Parfait, Apple Sponge & Jelly, Brioche Croutons & Yoghurt

Lemon Meringue Pie, Raspberry Sorbet & Fresh Raspberries

Citrus Roasted Pineapple, Mango & Chilli Salsa, Mango Sorbet

Trio of Profiteroles: Chantilly Cream, Dark Chocolate Ganache & Cocoa Nibs, Chambord Cream, Ruby Ganache & Crispy Raspberries, Salted Caramel Cream, Toffee Ganache & Honeycomb

Trio of Desserts: Lemon Meringue Pie, Key Lime Cheesecake, Cointreau Rum-BaBa - *or choose any three dessert from the three-course menu options*

Feast of Chocolate: Dark Chocolate Tart & Orange Crisp, White Chocolate Panna Cotta & Honeycomb, Milk Chocolate Mousse & Cocoa Nib Tuile



CHEESE COURSE

Choose two cheeses from below, or ask to see our full cheese list.

All served with Cheese Biscuits, Country Garden Chutney, Quince Jelly, Celery & Grapes.

Somerset Brie
Wyfe Of Bath
Oxfordshire Rollright
Kirkhams Lancashire
Shropshire Double Gloucester
Colston Basset Stilton
Westcombe Cheddar
Cerne Ash Goats Cheese
Barkham Blue
Lightwood Chaser
Black Bomber
Lincolnshire Poacher
Cornish Yarg
Beauvale



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SHARING WEDDING BREAKFAST

We know that food is best shared, and so we have created a selection of starter, main and dessert courses designed to be shared at the table.

STARTER COURSE

ANTIPASTI BOARD

Prosciutto, Salami, Harissa Marinated Artichokes, Olives, Sun-Blushed Tomatoes, Stuffed Chillies, Charred Peppers, Cornichons & Pickles. Served With Foccacia, Oil & Balsamic.

GREEK MEZZE BOARD

Heritage Tomatoes, Nocarella Olives, Roasted Peppers, Stuffed Vine Leaves, Feta, Sweet Potato Falafels, Hummus, Greek Fava Bean Dip, Anchovies, Walnuts & Almonds. Served With Charred Pitta & Tzatziki.

SHROPSHIRE PICNIC BOARD

Quail Scotch Egg, Pork & Leek Sausage Roll, Cheddar, Blue Cheese, Honey Baked Ham, Pickles, Pork Pie, Coleslaw, Apple, Celery & Piccalilli. Served With Artisan Bread & Salted Butter.

CATCH OF THE DAY

Beetroot & Shropshire Gin-Cured Salmon, King Prawns & Marie Rose, Potted Shrimp & Shellfish Butter, Marinated Anchovies, Smoked Mackerel Mousse, Pickled Cucumber, Caper Berries. Served with Artisan Bread & Salted Butter.

BRITISH GARDEN BOARD

Charred Asparagus, Roast Cauliflower, Pickled Carrots, Wild Mushroom Paté, Marinated Courgette, Root Vegetable Sausage Roll, Red Cabbage Slaw, Rosemary Straws, Beetroot Crème Fraîche, Cornichons & Pickled Walnuts. Served With Artisan Bread & Rosemary Oil.





MAIN COURSE

Marmite & Ale Braised Feather-Blade Of Beef, Roasted Onions, served with Confit Garlic Mash, Fine Beans & Red Wine Jus

Slow Roast Harissa Marinated Whole Lamb Shoulder, served with Jewelled Cous Cous, Baba Ganoush, Beetroot & Carrot Tabbouleh & Tzatziki

Traditional Whole Beef Wellington, served with Duck Fat Potatoes, Baby Leeks & Carrots, Yorkshire Puddings & Bone Marrow Jus

Lemon & Maple Roast Chicken & Bread Sauce, served with Dauphinoise Potatoes, Pigs in Blankets, Sage & Leek Stuffing, Spring Greens, Thyme Jus

Beetroot & Squash Wellington, served with Polenta Chips, Sweet Potato, Chilli & Herb Quinoa, Pomegranate & Toasted Pine Nut Salad, Shaved Courgette, Carrot & Red Pepper Salad

Roast Rack Of Pork, Garlic & Chestnut Stuffing, Apple Sauce, Colcannon Mash, Honey Glazed Root Vegetables, Mustard Jus





DESSERT COURSE

Strawberry, Raspberry & Blackberry Pavlova, Meringue & Vanilla Cream

Amaretto & Cherry Trifle

Summer Pudding, Fresh Strawberries & Clotted Cream

Chocolate Tart, Toasted Pecans, Orange Crisps, Orange Cream & Hazelnut Brittle

Apple & Blackberry Crumble, Vanilla Custard

Sharing Eton Mess

Platter Of Miniature Desserts

Lemon Meringue Pie

Chocolate Log served with Dark Chocolate Ganache, Honeycomb, Toasted Hazelnuts, Chocolate Shards & Pouring Cream





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YOUR TREATS

We love making every wedding we host a unique, personal and special experience, so we have put together some indulgent treats that you might like to enjoy.

CHAMPAGNE TASTING IN OUR VAULTED WINE CELLAR

We've sourced some incredible wines and champagnes that you simply must try. Complemented by a canapé evening for all your guests if you're staying the night before, treat your guests to an exclusive and unique evening in our vaulted cellar.

PRIVATE DINING

Enjoying Stockton for the day before and let our chef team put together a special dinner menu for your house guests. Pair some wines from our wine cellar as you relax with family and friends and look forward to your big day.

'DAY AFTER' PICNIC

Make your wedding last longer and stay a while with a wedding weekend.

Invite your guests back for a leisurely picnic in the garden. Relive your special day, share stories and enjoy making the most of having your own country house to host another day, which you won't want to end.

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GET IN TOUCH

Arrange an exclusive viewing with us today. We would love to hear all about your plans and ideas for your wedding day.

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