

# High Lodge

## WEDDINGS

**Thank you for considering High Lodge, Darsham.**  
**We are delighted to detail below our venue pricing along with our full Menu offering.**  
**Our bespoke weddings include outdoor and twilight options for an alternative day!**

### Champion Suite Capacity

Civil Ceremonies -150

Wedding Breakfast -180

Evening Reception - 300

### Venue Fee Pricing - subject to any tax changes

2026 - £2,200.00

\*Venue pricing based on Wedding Breakfast for minimum of 60 Adult guests and includes the following:

Exclusive day and evening use of our Champion Suite from 8am on the day of your  
Wedding Celebrations with Carriages at Midnight

Dedicated Wedding Events Team

Table Set Up for Wedding Breakfast

All Tables, Chairs & Tables Linen

Fully Licensed Bar and Staff

Cake Stand and Knife

Present Table and Post Box

Mirror & Iron Stand for Table Plan

Use of the Microphone for your speeches

\*Chair Covers are available on request, additional charges apply

### Civil ceremonies

**Ceremony \*£350.00**

\*Registrar Fees also apply and are NOT included in any of our own venue pricing.

Those looking for a venue for just a Ceremony with no following reception, prices available on request.



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### 2026 Menu

Our Chef has put together mouthwatering menus which will enable you to choose your favorite dishes to offer your guests. If however you have something specific in mind, please do speak with us as we can offer bespoke menus for you and your guests and those with dietary requirements.

(Most dishes can be prepared to your dietary requirements so please discuss this with us)

### Canapes

(Minimum of 60 guests, price per person)

Available for your arrival or suitable as an alternative first course of your wedding breakfast.  
Offering you the opportunity to mingle with your guests whilst enjoying the light bites.

Choose 3 - £9.75 pp

Choose 4 - £12.25 pp

Choose 5 - £14.75 pp

Honey and Sesame Glazed Cocktail Sausages

Mini Duck Spring Rolls with Hoi Sin Dipping Sauce

Mozzarella, Tomato and Basil Leaf Kebab (V, GF)

Scottish Smoked Salmon, Dill and Cream Cheese Blinis

Crispy Breaded Butterfly King Prawns with Sweet Chilli Dipping Sauce

Mini Cajun Chicken Skewers with Cucumber, Mint and Yogurt (GF)

Mini Jacket Potatoes with Sour Cream and Chive (V, GF)

Roasted Tomato and Avocado Crostini (V)

Duck Liver and Orange Parfait Crostini with Pickled Cucumber

Miniature Vegetable Spring Rolls with Chilli and Coriander (V)

Goats Cheese and Caramelised Red Onion Tartlet (V)

Mini Beef and Horseradish Yorkshire Puddings

Crispy Cranberry and Brie Wontons (V)

Maple BBQ Belly Pork Skewers

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### The Wedding Breakfast

Minimum of 60 Adult Guests

#### Starters

(Choice of 2 - £9.50 per person)

Duck and Orange Parfait served with Caramelised Onion Chutney and French Bread

Smoked Chicken Caesar Salad with Herb Croutons

Chicken and Chorizo Skewers with Garlic Aioli (GF)

Ham Hock Terrine with Stokes Piccalilli and Baby Leaf (GF)

Thai Crab Cakes with Sweet Chilli and Ginger Dipping Sauce (GF)

Classic Prawn Cocktail served with Granary Bloomer Bread and Butter

Smoked Fish Pate with Toasted Sour Dough and Sweet Baby Pickles

Roasted Tomato Bruschetta with Caramelised Onions and Herb Oil (V)

Grilled Halloumi with Greek Salad and Hot Honey Dressing (GF, V)

Chef's Homemade Cream of Leek and Potato Soup (V)

Chef's Homemade Sweet Potato and Thyme Soup (V)

Chef's Homemade Roasted Red Pepper and Tomato Soup (V, GF)

Honeydew Melon Served with Raspberry Coulis (V, GF)

Artisan Bread-Sharing Platter of Freshly Baked Breads with Salted Butter and Dipping Oils

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### Main Course

(Choice of 2)

Traditional Roast Beef with Yorkshire Pudding, Horseradish Sauce, Pan Gravy, Roast Potatoes and Seasonal Vegetables (£32.00)

Roast Pork Tenderloin with Mustard Mash, Roasted Carrots, Fine Beans, with a Garlic and Thyme Cream Sauce (£33.95)

Classic Roast Chicken with Sage and Onion Stuffing, Roast Potatoes Pan Gravy and Seasonal Vegetables (£28.50)

Pan Fried Chicken Supreme on a bed of Roasted Vegetables and Sweet Potatoes with a White Wine Cream Sauce (GF) (£25.95)

Supreme of Scottish Salmon with Hollandaise Sauce, Baby New Potatoes and Fine Green Beans. (GF) (£34.50)

Roast Loin of Cod with a Lemon and Parsley Crumb and Provençal Tomato Sauce, New Potatoes and Fine Green Beans (£27.99)

Pan Roasted Duck Breast with Fondant Potato, Buttered Greens and Pomegranate Jus (GF) (£38.50)

Sun Blushed Tomato, Goats Cheese and Basil Tart with Baby Leaf Salad & Buttered New Potatoes (V) (£23.50)

Field Mushroom Stroganoff served with Wild Rice and Fine Green Beans. (GF, V) (£23.50)

Roasted Vegetable Stuffed Bell Peppers with Balsamic Drizzle, New Potatoes & Fine Green Beans (V) (£23.50)

Moroccan Sweet Potato Tagine served with a Wild Rice and Mint Yogurt Dressing (GF, V) (£24.95)

Butternut Squash and Nut Roast with Baby New Potatoes, Buttered Greens and Cranberry Jus (V) (£24.00)

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### Desserts

(Choice of 2) £9.99 per person

Homemade Raspberry and White Chocolate Cheesecake with Chantilly Cream  
Belgian Chocolate Brownie with Vanilla Pod Ice Cream and Chocolate Drizzle  
Fresh Strawberry Meringue Roulade with Whipped Cream and Fresh Mint (GF)  
Chef's Sticky Toffee Pudding with Butter Toffee Sauce and Fresh Pouring Cream  
Homemade Apple Crumble with Creamy Devonshire Custard  
Duo of Fruit Sorbet with Fresh Berries (GF)  
Vanilla Crème Brulee with Buttery Shortbread Biscuit and Caramelized Banana  
Lemon Tart with Passion Fruit Sorbet and Crushed Meringue  
Toasted Hazelnut Meringue with Fresh Whipped Cream and Fresh Raspberries (GF)  
Eton Mess with Mixed Berries and a Buttery Shortbread Biscuit  
Classic Treacle Tart with Clotted Cream and Strawberry Compote  
Profiteroles with a Belgian Chocolate Sauce  
Italian Chocolate Truffle Torte with Chantilly Cream and Chocolate Chard

**Cheese Board - £15.00 per person**  
served on a platter for each table

Mature Cheddar, French Brie, Stilton with Celery, Grapes, Chutney and  
Selection of Savory Biscuits and Oatcakes

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### Children's Wedding Menu

We appreciate that your little guests may wish for a different menu, this option is suitable for children up to the age of 9 years old

**Three Courses £24.95 pp**

#### Starters

(Choose One – for all Children)

Crudités of Carrots/Cucumber/ Baby Tomatoes and Tortilla Chips with Dip (V,GF)

Or

Half Sized Portion of the chosen Adult Starter

#### Main

(Choose One – for all Children)

Crispy Battered Chicken Fillet with Fresh Cut Chips and Baked Beans

Fish Goujons with Peas and Fries

Roasted Tomato Penne Pasta served with Garlic Bread (V)

Half Sized Portion of the chosen Adult Meal

#### Dessert

(Choose one – for all children)

Ice Cream Sweetie Factory - Vanilla Ice-Cream,  
Chocolate Sauce, Sprinkles and Sweeties to top

Fresh Fruit Platter - Apple, Orange, Grapes, Strawberries

Half Portion of the chosen Adult on selected desserts

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### Wedding Breakfast BBQ

Minimum of 60 Adult Guests - £43.95 per person

#### Pick 3 from the following:

6oz Local Steak Burger  
6 oz Pork & Apple Burger  
6 oz Minted Lamb Burger  
BBQ Marinated Chicken (boneless thigh)  
Chinese Marinated Chicken (boneless thigh)  
Local Pork Sausage  
Local Pork and Leek Sausage  
BBQ Belly Pork Ribs  
Cajun Chicken Kebab

#### Vegetarian Options

Vegetarian Sausage(V)  
Char-grilled Field Mushroom with Herb Pesto(V,GF)  
Vegetable and Halloumi Kebab(V,GF)  
Moving Mountains Plant Based Burger(V)

#### Pick 1 from the following:

Buttered Baby New Potatoes(V,GF)  
Fresh Cut Chips(V,GF)  
Seasoned Potato Wedges(V,GF)

#### Pick 2 from the following:

Mixed Baby Leaf Salad(V,GF)  
Greek Salad – Cucumber, Feta, Red Onion, Olives & Tomatoes (GF)  
Caesar Salad with Parmesan & Croutons  
Sun Blushed Tomato and Basil Pesto Pasta Salad(V)  
Corn on the Cob with Butter(V,GF)  
New Potato Salad with Spring Onions and Dill(V,GF)  
Sweet Curry Rice Salad  
Homemade Coleslaw (GF)  
Cucumber, Red Onion and Mint Salad (GF)  
Waldorf Salad – Baby Gem, Apple, Celery and Walnuts with Blue Cheese Dressing

All served with Soft Floured Roll, Butter and Condiments

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### Wedding Hog Roast

(Minimum of 100 people)

**Price available on request with Basic Evening Hot Roast Options available**

Hog Roast served with freshly Baked Baps,  
Sage and Onion Stuffing and Bramley Apple Sauce

#### Pick 1 of the following

Buttered Baby New Potatoes  
Fresh Cut Chips  
Seasoned Potato Wedges

#### Pick 2 of the following

Mixed Baby Leaf Salad  
Greek Salad – consisting of Cucumber, Feta, Red Onion, Olives & Tomatoes  
Caesar Salad with Parmesan & Croutons  
Sun Blushed Tomato and Basil Pesto Pasta Salad  
Corn on the Cob with Butter (GF)  
New Potato Salad with Spring Onions and Dill (GF)  
Sweet Curry Rice Salad  
Homemade Coleslaw (GF)  
Cucumber, Red Onion and Mint Salad (GF)  
Waldorf Salad – Baby Gem, Apple, Celery and Walnuts with Blue Cheese Dressing  
Served with Condiments

### Evening BBQ

**£24.50 per person**

(choose 2)

Local 6 oz Steak Burger  
BBQ Chicken Thighs (boneless)  
Local Pork Sausage  
Moving Mountains Plant Based Burger (V)  
Vegetarian Sausage (V)  
Vegetable and Halloumi Kebab (V,GF)

#### Served with

Freshly made Coleslaw (V,GF)  
Mixed Green Salad (V,GF)  
Buttered Baby New Potatoes (V,GF)

Soft Floured Roll, Butter and Condiments

**Served at 9pm**

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### Evening Buffet Selection

**Choose 4 - £16.95 per person**

**Choose 6 - £22.50 per person**

Selection of Freshly Made Sandwiches (Meat, Fish and Vegetarian)  
Homemade French Bread Pizza (V)  
Chef's Chicken Skewers (GF)  
Mini Cheese and Chive Potato Skins with BBQ Dipping Sauce (GF)  
Deep Fried Scampi Bites with Tartare Dipping Sauce  
Southern Fried Chicken Goujons  
Crispy Duck Spring Rolls  
Pork Sausage Rolls  
Breaded Fish Goujons with Tartar Sauce  
Vegetable Crudites with Dip (V,GF)  
Mini Vegetable Quiche Selection (v)  
Honey and Sesame Cocktail Sausages  
Vegetable Spring Rolls (v)  
Lightly Seasoned Potato wedges with Sour Cream and Chive Dip (GF)  
Mini Pork Pie

### Evening Night Bites

**£14.50 per person**

Night Bites are served on Bamboo Platters with Sauces and Fresh Cut Chips

**Choose 1 of following for all guests:**

Breaded Fish Goujons  
Southern Fried Chicken  
Hot Dog with Fried Onions  
Bacon Bap  
2 Slices Margarita Pizza

**Served at 9pm**

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### Reception/Arrival Drinks

#### Alcoholic Drink Selection from £7.50 per glass

Pimms and Lemonade  
Bucks Fizz  
Prosecco  
Rosé Prosecco  
Alcoholic Fruit Punch  
Peroni, Corona Extra, Budweiser  
Rekorderlig Fruit Cider

#### Non-alcoholic Drink Selection from £4.25 per bottle

Ghost Ship 0%, Bitburger Drive,  
Guinness 0%, Rekorderlig Fruit Cider 0%

#### Soft drink Selection from £3.45 per glass

Orange Juice  
Apple Juice  
Non- Alcoholic Fruit Punch  
Elderflower Still/Sparkling  
Orange Juice and Lemonade

#### Bottles for the tables from £4.25 per bottle

Still Water  
Sparkling Water

Ask for our wine list for White, Red, Rosé, Sparking Wine and Champagne

CURRENT PRICES MAY INCREASE SLIGHTLY DUE TO ALCOHOL DUTY & OTHER TAX INCREASE

### What happens next

Please contact our events team by emailing [events@highlodge.co.uk](mailto:events@highlodge.co.uk) as they would be delighted to welcome you to High Lodge to view our facilities and to discuss your special day!

**Don't forget to follow us on Facebook for last minute offers and planned open weekends, these show case the venue and give you the opportunity to meet some fabulous suppliers who are some of the best in our industry and who we work with on a regular basis.**

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