



# HAZEL GAP

A dramatic red-brick barn on the  
Welbeck Estate in Nottinghamshire.





## ESSENTIAL INFORMATION

Indoor ceremony capacity **150**

Dining capacity **150**

Total capacity, including evening guests **250**

Late license until 1 a.m.



# CEREMONY ROOM

We can accommodate 150 guests for a ceremony in the main barn or the light-filled Oak Room









Fairy lights, flowers and lanterns create an intimate atmosphere in the ceremony room





# HAZEL GAP DECORATIONS

## **Indoor Package**

*£500*

2 chandeliers in ceremony barn

Candlesticks and logs in the fireplace

Tea lights in brickwork in the ceremony barn

20 silver lanterns down the aisle in the ceremony barn

20 copper lanterns in the bar area and dining room

3 tea lights on dining room tables during meal

## **Outdoor Package**

*£250*

3 Firepits in courtyard

10 Oil flares at the main entrance &  
on the dining room patio

## **Extras Package**

*£250*

Two Greenery hoops

Glitter ball



*Prices are for 2024*





# FEAST

We cook feasts on our tailor-made  
BBQ, rotisserie and smoker, presenting  
simple, memorable dishes .





# CANAPÉS

## Canapés Package

*£9.50 per person*

Cripps smoked salmon blini  
lumpfish roe, chopped egg & onion  
Grilled halloumi, rosemary, olive oil (V)  
Bruschettas, roasted tomato, red pepper  
& curley kale, chickpeas, chilli (VE)  
Honey roasted sausages, spicy ketchup

Padron peppers, smokey yoghurt (V) 2.5  
Roasted tomato & red pepper bruschetta (VE) 2.5  
Curley kale, chickpeas, chilli, bruschetta (VE) 2.5  
Grilled halloumi, rosemary, olive oil (V) 2.5  
Spiced crispy cauliflower, curried aioli (V) 2.5  
Welsh rarebit (V) 2.5  
Honey roasted sausages, spicy ketchup 2.5  
Wild mushroom & truffle croquettes (V) 2.5  
Karaage chicken, wasabi mayo 3  
Truffle mushrooms, brioche (V) 3  
Nduja toast, goats cured 3  
Cod goujon, tartare sauce 3  
Cripps smoked salmon, brown bread, lemon 3

Monkfish spiedini, lemon aioli 3.5  
Sea bass ceviche, chilli, lime 3.5  
Seared tuna, nam jim 3.5  
Cripps smoked salmon blini  
lumpfish roe, chopped egg & onion 3.5  
Shiitake & oyster mushroom tostada  
pickled red onion, coriander crema (V) 3.5  
Iberico ham & pan con tomate 4  
Crispy layered potatoes, rare roast beef, bearnaise 4



*Priced per person  
Prices are for 2024*



# THE MENU

*The price includes  
one starter, two sides & a pudding*

## STARTERS

Crudites, focaccia, mojo rojo,  
hummus (VE)

Roasted beetroots, rosary goats'  
cheese, hazelnuts (V)

Burrata, marinated grilled  
vegetables, basil, sourdough (V)

Falafel, tabbouleh, flat breads,  
tahini (V)

Cured salmon, celeriac remoulade,  
chervil, lemon

BBQ squid, romesco, rocket

Halibut salad, lemon, parsley

Beef carpaccio, aged parmesan

House cured meats, focaccia,  
woodfired red peppers

## MAINS

### *Rotisserie*

|  | <i>Price<br/>Per person</i> |
|--|-----------------------------|
| Chicken<br>herb butter / tarragon cream            | 79                          |
| Porchetta<br>salsa verde                           | 80                          |
| Middle Eastern spiced leg of lamb<br>cumin yoghurt | 89                          |
| Suckling pig<br>apple sauce                        | 89                          |
| Rib of beef<br>chimichurri / bearnaise             | 92                          |

### *Asado*

|  |     |
|--|-----|
| Scottish salmon<br>hollandaise                           | 85  |
| Top rump beef<br>chimichurri / bearnaise                 | 86  |
| Butterflied leg of lamb<br>smoked aubergine, salsa verde | 89  |
| Dry aged sirloin beef<br>chimichurri / bearnaise         | 90  |
| 8-hour whole lamb<br>chimichurri                         | 90  |
| T-bone steak<br>café de Paris                            | 100 |

### *Vegetarian*

|  |    |
|--|----|
| Roasted squash<br>ricotta, chilli, pesto (V)                   | 65 |
| Turla turla<br>Middle Eastern vegetables<br>cumin yoghurt (V)  | 65 |
| Chickpea & tamarind curry<br>coriander, lime, coconut rice (V) | 65 |

## SIDES

Marinated tomatoes, red peppers,  
sourdough, capers (VE)

Tenderstem broccoli, chilli, garlic (VE)

Grilled gem lettuce, braised peas (VE)

French beans, roasted cherry tomatoes,  
pecorino (V)

Green salad, mustard vinaigrette (VE)

Roasted root vegetables (VE)

Caramelised sweet potatoes (VE)

Crushed new potatoes, butter, parsley (V)

Duck fat roasties, garlic, rosemary

Gratin dauphinoise (V)

Cripps chips (V)

Buttered mash (V)

## PUDDINGS

Chocolate torte (V)

Lemon tart, thick cream (V)

Tart tartin, crème fraiche (V)

Chocolate fondant, double cream (V)

Lemon sorbet sgroppino  
Cripps vodka, prosecco, mint (VE)

Churros, chocolate, cream (V)

Apple and blackberry crumble  
vanilla custard (V)

Treacle sponge, custard (V)

Crème brulee, shortbread (V)

Lancashire cheese (V)

Ginger loaf, butterscotch (V)



*Children half portions, half price  
Prices are for 2024*



# CRIPPS & CO FEAST

*£120 per person*

*This menu aims to cover all your guests' varying diets in one splendid, sharing feast.  
The price includes all of the dishes below.*

## STARTERS

- Iberico ham
- Halibut salad, lemon, parsley
- Crudites, focaccia, mojo rojo, hummus (VE)
- Marinated grilled vegetables, basil (VE)
- Wild mushroom and truffle croquettes (V)

## MAINS

- Top rump, chimichurri / bearnaise
- BBQ chicken, lemon, garlic
- Roasted squash, ricotta, chilli, pesto (V)
- Green salad, mustard vinaigrette (VE)
- Grilled tenderstem, chilli, garlic (VE)
- Roast potatoes, garlic, rosemary (VE)
- Caramelised sweet potatoes (VE)

## PUDDINGS

- Lemon sorbet sgroppino
- Cripps vodka, prosecco, mint (VE)
- Chocolate torte (V)



*Children half portions, half price  
Prices are for 2024*



# THE GARDEN FEAST

£87 per person

*A three course feast of vegetarian & vegan dishes*



## CANAPÉS

*Add £9.50 per person*

Padron peppers (VE)

Wild mushroom & truffle, croquettes (V)

White bean crostini  
salsa verde, burnt chilli (VE)

Shiitake & oyster mushrooms tostada  
pickled red onion, coriander crema (V)

## STARTERS

*All of the following to share:*

Grilled fennel, labneh, pangritata (V)

Smoked miso aubergines, crispy  
shallots, sour cream (VE)

Warmed hummus, dukkha, harissa (VE)

Caramelised sweet potatoes, crushed  
white beans, miso, spring onions,  
ginger (V)

## MAIN

*Choose one of the following:*

Roasted squash  
ricotta, chilli, pesto (V)

Aubergine parmigiana (V)

Chickpea, lime, coriander & tamarind  
curry, basmati rice (V)

Middle eastern roasted vegetables  
cumin yoghurt (V)

*Choose two of the following sides:*

Panzanella salad, tomatoes, roasted red  
peppers, sourdough, capers (VE)

Roasted broccoli, Romesco, toasted  
almonds (VE)

Roasted hispi cabbage, brown butter (V)

Seasonal salad, lemon oil (VE)

Cripps chips (VE)

Skillet baked potatoes, herb cream,  
spring onions (V)

Crushed new potatoes, herbs,  
olive oil (VE)

Roast potatoes, garlic, rosemary (VE)

## PUDDING

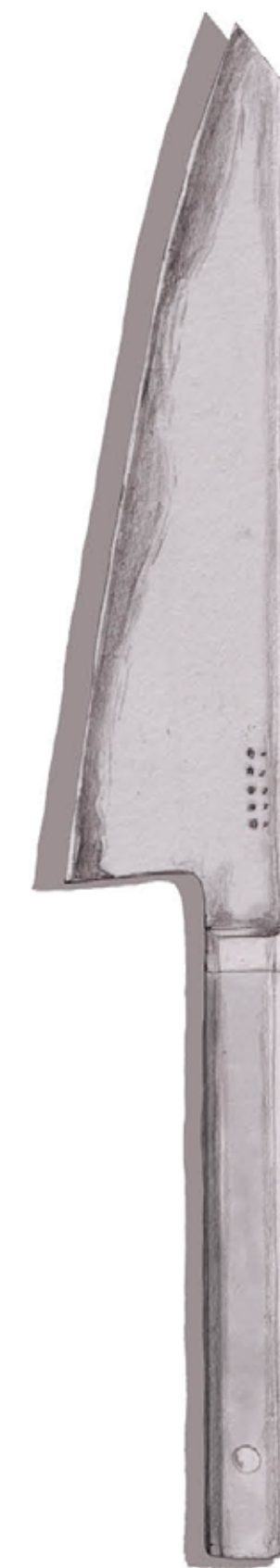
*Choose one of the following:*

Churros & chocolate (V)

Chocolate Nemesis  
orange labneh (V)

Buttermilk panna cotta  
BBQ rhubarb (V)

Ginger loaf  
butterscotch sauce (V)



*Children half portions, half price  
Prices are for 2024*



# LATE NIGHT

## HOT DOGS

|  |    |
|--|----|
| Chilli dog, guacamole & jalapenos                  | 12 |
| Hot dog, ketchup, American mustard & crispy onions |    |
| Veggie dog, kimchi & sriracha mayonnaise (V)       |    |
| Fish Dog, minted mushy peas & Tartare              |    |

## BAZ & FRED'S PIZZA

*With a choice of three toppings*

*Minimum of 80 pizzas  
(gluten free pizzas £3 supplement)*

15

## BAO BUNS

|   |    |
|---|----|
| Chilli Prawns coriander and sesame                        | 15 |
| Crispy tofu, black bean mayo, choy sum, chilli pickle (V) |    |
| Beef brisket, pickled mooli, wasabi slaw, coriander       |    |

## ROLLS

|   |    |
|---|----|
| Smoked streaky bacon, ketchup                   | 9  |
| Roasted pork belly, asian slaw, bourbon ketchup | 10 |

## CHEESE

|  |    |
|--|----|
| Local cheese with white ham, French bread, oatcakes & grapes | 10 |
| Lancashire cheese & Eccles cakes                             | 9  |



*Priced per person  
Prices are for 2024*





Baz and Fred's award-winning sourdough pizzas.



# BAZ & FRED'S PIZZA

*£15 per person  
Minimum order 80 pizzas  
Gluten free pizzas £3 supplement*

## TOMATO & MOZZARELLA

Tomato, buffalo mozzarella & fresh basil

## GOATS CHEESE & CARAMELISED ONION

Rosary goats cheese, caramelised onions, tomato, rocket & balsamic vinegar

## CHORIZO & CHILLI

Chorizo, fresh chilli, tomato, buffalo mozzarella, basil & B&F's chilli oil

## NDUJA

Nduja (spicy pork), tomato, buffalo mozzarella & fresh basil

## PROSCIUTTO

Prosciutto, mixed mushrooms (cooked with thyme, garlic & butter), tomato, buffalo mozzarella, parsley oil, rocket & basil

## COURGETTE

Courgette, Rosary goats cheese, fresh chilli, tomato, parsley oil, rocket & fresh basil

## LEEK & PANCETTA

Leeks, pancetta, Rosary goats cheese, parsley oil, rocket & fresh basil

## ROASTED CHERRY TOMATO & PESTO

Slow roasted cherry tomatoes, B&F creamy pesto, tomato, mozzarella & rocket

## SALAMI

Napoli salami, B&F pesto, fresh chilli, tomato, mozzarella & rocket





A photograph of a dining table set with a white tablecloth. In the center is a bottle of wine with a white label. The label features a crest with the letters 'LH' and the text 'CHATEAU LABASTIDE HAUTE Malbec 2016 CAHORS'. A hand is positioned above the bottle, holding a cork. To the right of the bottle is a wine glass and a water glass. The background is softly blurred, showing more of the table and some greenery.

# WINE

Our in-house wine buyers have long-standing relationships with artisan winemakers around Europe. We buy directly from the vineyards, which means excellent value for good quality wine.



# WINE LIST

| <b>SPARKLING</b>  | <i>Glass</i><br><i>125ml</i> | <i>Bottle</i><br><i>750ml</i> |
|---|------------------------------|-------------------------------|
| Champagne Camille Bonville<br>Grand Cru Blanc de Blancs | 10                           | 45                            |
| The Grange Classic NV<br>Hampshire, Dry                 | 9.5                          | 42.5                          |
| Prosecco di Valdobbiadene<br>Valdellövo, Extra Dry      | 7                            | 29.5                          |
| Rosé Spumante<br>Valdellövo, Extra Dry                  | 7.5                          | 31.5                          |

| <b>RED</b>  | <i>Glass</i><br><i>175ml</i> | <i>Bottle</i><br><i>750ml</i> |
|---|------------------------------|-------------------------------|
| Château Planères de Saint Jean<br>Cotes de Roussillon | 6                            | 21                            |
| Château Labastide Haute<br>Cahors, Malbec             | 6.5                          | 24.5                          |
| Château Mourgues du Grès<br>Côtes du Rhône            | 7                            | 25.5                          |
| Fattoria Le Fonti<br>Sangiovese                       | 7                            | 25.5                          |
| Fattoria Nicodemi<br>Montepulciano d'Abruzzo          | 7.5                          | 26.5                          |
| Pago de Larrea<br>Rioja Crianza                       | 8                            | 29.5                          |
| Contino<br>Rioja Reserva                              | 47.5                         |                               |

| <b>WHITE</b>   | <i>Glass</i><br><i>175ml</i> | <i>Bottle</i><br><i>750ml</i> |
|--|------------------------------|-------------------------------|
| Château Les Miaudoux<br>Bergerac Sec                           | 6                            | 21                            |
| Domaine Baron<br>Touraine Sauvignon                            | 6.5                          | 24.5                          |
| Tamellini Soave<br>Veneto                                      | 7.5                          | 26.5                          |
| Weingut Haart<br>Haart to Heart Riesling                       | 8                            | 29.5                          |
| Auntsfield, Single Vineyard<br>Sauvignon Blanc, Marlborough NZ | 9                            | 31.5                          |
|  | <i>Glass</i><br><i>175ml</i> | <i>Bottle</i><br><i>750ml</i> |
| <b>ROSÉ</b>  |                              |                               |
| Château Mourgues du Grès<br>Fleur d'Églantine                  | 7                            | 25.5                          |





# DRINKS

| COCKTAILS   | <i>Glass</i> | GIN                       | <i>25ml</i> | RUM                  | <i>25ml</i> | OTHER SPIRITS   | <i>50ml 25ml</i> | ON DRAUGHT  | <i>pt ½</i>        |
|---|--------------|---------------------------|-------------|----------------------|-------------|---|------------------|---|--------------------|
| Pimms (Seasonal)<br>Pimms, Lemonade, Fruit & Fresh Mint                     | 9.50         | Cripps                    | 5.20        | Ram's Skull          | 5.20        | Kahlua  | 4.20             | Camden Hells  | 5.8 2.9            |
| Cripps Espresso Martini<br>Vodka, Coffee Liqueur, Espresso                  | 9.50         | Cripps Rubarb & Ginger    | 5.70        | Ram's Skull White    | 5.20        | Baileys   | 4.5              | Peroni  | 5.8 2.9            |
| Cripps Negroni<br>Cripps Gin, Campari, Punt E Mes                           | 9.50         | Cripps Pink               | 5.70        | Sailor Jerry's       | 5.20        | Cripps Limoncello   | 4.70             | Asahi   | 6 3                |
| Old Fashioned<br>Maker's Mark Bourbon, Sugar Syrup, Angostura Bitters       | 9.50         | Cripps Saville Orange     | 5.70        | Kracken Black Spiced | 5.20        | Jagermeister  | 4.70             | Deya x Cripps   | 5.8 2.9            |
| Passionfruit Martini<br>Cripps Vodka, Passionfruit, Lime Juice, Sugar Syrup | 9.50         | Plymouth                  | 5.70        | Havana Club 3        | 5.20        | Disaronno   | 4.70             | Guinness  | 5.8 2.9            |
| Spritz<br>Aperol   Campari   Lillet Prosecco, Soda                          | 9.50         | Cotswolds                 | 5.70        | Havana Club 7        | 5.20        | Sambuca White/Black   | 4.70             | Lucky Saint   | 5.6 2.8            |
| Cripps Limoncello Spritz<br>Limoncello, Prosecco, Soda                      | 9.50         | Hendricks                 | 5.70        | Dark Matter          | 5.70        | Cointreau   | 4.70             | Cornish Orchards Gold                                     | 5.4 2.7            |
|   |              | Roku Japanese             | 5.70        | Diplomatico          | 6.20        | La Vieille Prune  | 8.20             |   |                    |
|   |              | Monkey 47                 | 6.20        | Santa Teresa         | 7.20        |   |                  |   |                    |
|   |              | Bathtub Old Tom           | 6.20        | Mount Gay XO         | 7.20        |   |                  |   |                    |
|   |              | Salcombe                  | 6.20        |                      |             |   |                  |   |                    |
|   |              | Tanqueray No 10           | 6.20        | COGNACS              | <i>25ml</i> | TEQUILA   | <i>25ml</i>      | BOTTLES   | <i>500ml 330ml</i> |
|   |              | Botanist                  | 6.20        | Courvoisier VS       | 5.20        | Ram's Skull Blanco  | 5.70             | Pacífico Clara  | 4.4                |
|   |              | Garden Swift              | 6.70        | Ducastaing Armagnac  | 6.20        | Ram's Skull Reposado  | 5.70             | Peroni  | 4.4                |
|   |              |                           |             | Meukow VS            | 6.20        | Cazcabel Coffee   | 5.20             | Estrella Galicia  | 4.4                |
|   |              | WHISKY                    | <i>25ml</i> | Hine Rare Vsop       | 6.70        | El Rayo Reposado  | 6.20             | Bottled Ale   | 5                  |
|   |              | Monkey Shoulder           | 5.20        | Hennessey XO         | 12.20       | Patron Silver   | 6.20             | Rekordelig Cider<br>Strawberry & Lime or<br>Mixed Berries | 5                  |
|   |              | Johnny Walker Black Label | 5.70        |                      |             | Fortazela Blanco  | 7.20             |   |                    |
|   |              | Jameson                   | 5.70        | BOURBON              | <i>25ml</i> | Casamigos Reposado  | 8.20             | MIXERS  | <i>pt ½</i>        |
|   |              | Tullamore Dew             | 5.70        | Jack Daniel's        | 5.20        | Don Julio 1942  | 15.20            | Pepsi Draught   | 4 2.5              |
|   |              | Glenmorangie              | 5.70        | Maker's Mark         | 5.70        |   |                  | Diet Pepsi Draught  | 3.5 2.2            |
|   |              | Glenfiddich 12            | 6.20        | Bulleit Bourbon      | 6.20        |   |                  | Lemonade Draught  | 3.5 2              |
|   |              | Laphroaig 10              | 6.20        | Woodford Reserve     | 6.70        | MOCKTAILS   | <i>Glass</i>     | Cordial   | 2 1                |
|   |              | Talisker 10               | 7.20        |                      |             | Rhubarb, Orange & Ginger,<br>with fresh orange slice              | 5                | Fever-Tree Ginger Ale <i>125ml</i>                        | 2                  |
|   |              | Belvenie Doublewood 12    | 7.20        |                      |             | Elderflower & Cucumber<br>with fresh cucumber ribbon              | 5                | Artisan Mixers <i>200ml</i>                               | 2                  |
|   |              | Dalwhinnie 15             | 7.20        |                      |             | Red Gooseberry & Elderflower<br>with lemon slice & rosemary sprig | 5                | Red Bull <i>250ml</i>                                     | 3                  |
|   |              | Macallan 12               | 8.70        |                      |             | Strawberry & Lime<br>with lime & sliced strawberry                | 5                | Folkington Juices <i>275ml</i>                            | 3.8                |
|   |              | Hibiki Harmony            | 8.70        |                      |             |   |                  | Coke <i>200ml</i>   | 2.5                |
|   |              | Lagavulian 16             | 9.20        |                      |             |   |                  | Diet Coke <i>200ml</i>                                    | 2                  |
|   |              |                           |             |                      |             |   |                  | Rhubarb & Apple Sparkling <i>250ml</i>                    | 3.8                |
|   |              |                           |             |                      |             |   |                  | Hildon Water  | 2                  |











CRIPPS  
& Co