

DELBURY HALL LUDLOW SHROPSHIRE



AVAILABLE FOR EXCLUSIVE USE FOR SHOOTING PARTIES

Delbury Hall is probably the most beautiful and imposing Georgian mansion in Shropshire but is also a friendly and extremely relaxed family home - not a country house hotel! Delbury is the home of Patrick & Lucinda Wrigley, who make sure that your party is looked after as if private guests or family friends.

The house faces south across water meadows towards Ludlow and is in the middle of the beautiful Corvedale, between Craven Arms and Much Wenlock, within easy driving distance of the top Shropshire shoots, eg Delbury (3 mins), Kempton (15 mins), Downton (18 mins), Stanage (25 mins), Vaynor (40 mins), Bettws Hall (40 mins), Brigands (1hr 20 mins).

Since the conversion of The Coach House to the right of the picture, additional accommodation has been created and, in all, there are now 4 large double/twin bedrooms with private/en suite bathroom available in the Hall and an additional 6 en suite double/twin bedrooms in the Coach House, under the clock tower in the photograph above. There are additional bedrooms but, if used, bathrooms have to be shared.

The dining room can comfortably seat 14 people and there are also two further reception rooms, including a large, beautiful drawing room.

A four course dinner, with canapés and coffee, is provided and all champagne, wine, spirits etc. are included. Full English breakfast is served at a time to suit you in the morning. Sample menus and wines are attached but we can arrange what you like.

EXCLUSIVE USE, INCLUDING ACCOMMODATION, DINNER, ALL WINES & SPIRITS, FOR UP TO 14 PEOPLE: £2,650 PER NIGHT.

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Three Sample Menus

(Sunday night – light, as most guests have had lunch!)

Carpaccio of Beef Fillet with Olive Oil & Shavings of Parmesan Cheese

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Fried Fillets of Sole with Tartare Sauce, Home Grown Broad Beans, New Potatoes & a Fennel Salad

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Apple Tart with Home Made Vanilla Ice Cream

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Cheeses

Brochette of Monkfish, wrapped in Bacon with Peppers & Hollandaise Sauce

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Racks of Shropshire Lamb with a Herb Crust, Mint Sauce, Redcurrant Jelly & Rosemary Gravy

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Hot Chocolate Fendant with Home Made Ice Cream

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Cheeses

Home Smoked Salmon with Morecambe Bay Potted Shrimps

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Gressingham Duck Breast with a Sweet & Sour Oriental Sauce

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Pavlova with fresh Fruit & Berries

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Cheeses

Sample Wines

White: Sancerre 2005, Auxey-Duresses 2001

Red: Chateau Beaumont 1996, Chateau Lannessan 1997, Chateau Verdignan 1997

