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W E D D I N G M E N U S

W E D D I N G D A Y

3 C O U R S E M E A L & C H A M P A G N E

served with a full selection of condiments & speciality breads

*Please Choose 6 Canapés
£11pp*

C A N A P É S

Soup

(Tomato & Basil, Mushroom, Pea & Mint, Sweetcorn)

Bruschetta

(Tomato Salsa, Goats Cheese, Roasted Vegetables, Parma Ham)

Crispy Pork Rillettes,
Roast Apple Sauce

Cheese Gougères,
Cream Cheese & Onion

Steak,
Chips, Béarnaise Sauce

Chicken Liver Parfait,
Savoury Jam

Ribblesdale Goats Cheese & Onion Tart

White Bait,
Tartar Sauce

Pressed Yorkshire Ham Terrine,
Pineapple Chutney

Tiger Prawns
& Aioli

Squid Ink Cracker, Cured Salmon,
Dill Mayonnaise

Wild Mushroom & Truffle Arancini

TXO Crab, Pork Crackling,
Spring Onion

Baked Scallop, Black Pudding,
Apple

Chicken & Vegetable Kebabs,
Basil Mayonnaise

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W E D D I N G M E N U S

Please Choose 1 option per course
£59.00pp

STARTER

Citrus Cured Salmon, Beetroot, Horseradish, Crème Fraiche
Soup (Tomato & Basil, Mushroom, Pea & Mint, Sweetcorn) (v) or Vegan
Pressed Pork & Ham Terrine,
(Tomato & Basil, Mushroom, Pea & Mint, Sweetcorn) (v) or Vegan
Yorkshire Chicken & Mushroom Terrine, Onion Jam, Black Pudding, Pickled Onions
Asparagus, Crispy Duck Egg, Hollandaise (v)
(English Asparagus will be served where possible)
Salt Baked Beetroots, Goats Curd, Hazelnut, Raspberries (v) or Vegan
Crab, Heritage Carrot Salad, Sea Herbs, Wild Rice
BBQ Tiger Prawns, Aioli, Samphire, Toasted Almonds
Slow Cooked Duck Egg, Mushrooms, Pancetta, Onion Jam (v)
Heritage Tomato Salad, Basil Mayonnaise, Mozzarella, Aged Balsamic (v) or Vegan

MAIN

Roast Cod, Mussels, Coastal Vegetables, Jus Marinière
Salmon, Cauliflower Purée, Brassica, Brown shrimps
Yorkshire Chicken, Smoked Potato, Wild Mushrooms, Roast Onions
Corn-fed Duck breast, Roast Heritage Carrot, Cabbage, Hazelnuts
Beef Fillet, Pomme Anna, BBQ Leeks, Roast Onions (+£3pp supplement)
Sirloin, Beef Cheek, Creamed Potato, Roast Parsnips, Pancetta
Rump of Swaledale Lamb, Peas, Pancetta, Onions, Mint
Roast Pork Fillet, Belly, Red Cabbage, Roast Apple, Crackling
Wild Mushroom Risotto, Asparagus, Mushrooms, Truffle (v)
Chargrilled Broccoli, Artichoke, Toasted Hazelnuts (v) or Vegan

DESSERT

Chocolate Bar, Peanut Butter, Banana Ice Cream
Lemon Meringue Pie, Blackcurrant Sorbet
Strawberry Cheesecake, Macerated Strawberries, Pistachio Ice Cream
Chocolate Delice, Caramel Popcorn, Popcorn Ice Cream
Lemon Posset, Raspberry Granite, Almond Crumble
Apple Crumble Tart, Gingerbread Ice Cream
Lemon Olive Oil Cake, Lemon Curd, Meringue, Blackberry Sorbet
Vanilla Panna Cotta, Blackberry, Shortbread, Lemon Yoghurt
Baked Pineapple, Mango, Coconut, Rum, Coriander
Pistachio Parfait, Macerated Strawberries, White Chocolate Ice Cream, Honeycomb

CHEESE COURSE

Optional extra course £8pp

Selection of English & Continental Cheeses,
Chutney, Grapes & Fudges Biscuits

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W E D D I N G M E N U S

WEDDING DAY SHARING MENU £50pp

MAIN

(Please select 4 options including a maximum of 1 Platter)

Honey & Mustard Glazed Yorkshire Ham
Roast Turkey Crown, Maple Syrup Glaze
Loin of Middle White Pork
Rare Roast Sirloin of Yorkshire Beef & horseradish cream
Dressed Salmon, Cucumber & Watercress Mayonnaise
Asparagus & Pancetta Tart
Caramelised Onion & Vintage Cheddar Tart (v)
Roasted Butternut, Sage & Goats Cheese Tart (v)

PLATTER

(Please choose 1 option)

Seafood Platter
Smoked Salmon, King Prawns, Fresh Salmon, Mackerel Pate, Soused Herrings
Charcuterie Platter
Italian Hams, Potted Pork, Olives, Baby Mozzarella, Roasted Peppers, Olives
Vegetarian Platter
Baba Ganoush, Hummus, Chargrilled Vegetables, Oven Dried Cherry Tomatoes (v)

SALAD

(Please choose 4 options)

Superfood Salad with Butternut Squash, Feta, Sour Berries (v)
Chorizo*, Roasted Vegetables & Israeli Cous Cous
Warm New Potato Salad, Mint (v)
Chargrilled Aubergine, Goats Cheese, Pickled Walnuts (v)
Spiced Cauliflower Salad, Chickpeas, Coriander, Crispy Shallots (v)
Pasta, Tomato, Basil, Mozzarella (v)
Griddled Courgettes, Broad Beans, Mozzarella (v)
Middleton Lodge Coleslaw (v)
Seasonal Leaf Salad, Mustard Vinaigrette (v)
Green Bean Salad, Roasted Garlic, Toasted Almonds (v)
Tomato Salad, Mozzarella, Basil (v)
Roasted Beetroots, Feta, Toasted Pine Nuts (v)
Middleton Lodge Caesar Salad with Pancetta* & Anchovies*

DESSERT

(Please choose 2 options)

Our "Pudding Bars" are designed to be slightly smaller portions where guests can help themselves to 2 or 3 small desserts.

Chocolate & Banana Trifle
Vanilla Set Cream with Strawberry Compote
Mango Mousse with Passion Fruit Gel
Lemon Meringue Pies
Black Forest Gateaux
Apple Crumble Tarts
Strawberry Vanilla Tarts
Chocolate Hazelnut Brownies

Can be served with additional Cream or Crème Anglaise for £1 per person