

2 0 1 9

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

CANAPÉS

Please Choose 6 Canapés

£11.50pp

Jerusalem Artichoke Velouté,
Truffle Shaving*

Bruschetta,
Rocket Pesto, Cherry Tomato, Goats Curd*

Crispy Pork Rillettes,
Roast Apple Sauce

Mature Cheese & Herb Scones,
Apple Chutney

Steak,
Chips, Béarnaise Sauce

Fritto Misto,
Crispy fish & aioli

Goats Curd Tart,
Red Onion Marmalade*

Pork Crackling,
Apple Dip

Ham Hock Terrine,
Lime & chilli

Tiger Prawns
& Aioli

Squid Ink Cracker, Cured Salmon,
Dill Mayonnaise

Wild Mushroom & Truffle Arancini*

Chargrill Chicken Tartlet,
Salsa Verde

**All starred dishes can be altered to be suitable for vegetarians or vegans on request.*

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W E D D I N G B R E A K F A S T M E N U

Please Choose 1 option per course plus a vegetarian option if required

£62.50pp

STARTER

Duck Terrine, Leeks, Molasses & Pickled Beetroot, Orange Curd
Cured Salmon, Chili, Lime & Garden Salad
Yorkshire Chicken & Mushroom Terrine, Pickled Shallots & Black Pudding Bon Bon
Charred Broccoli Salad, Artichoke & Parmesan (v, ve)
Tiger Prawns, Aioli, Samphire, Toasted Almonds
Asian Crab Salad, Spring Onion, Coriander, Ginger, Crème Fraiche
Pea & Mint Soup (v, ve)
Cured Salmon, Ravacote, Vegetables, Wasabi & Radicchio
Beetroot, Goats Curd, Raspberry & Pecans (v, ve)
Buffalo Mozzarella, Tomato & Basil (v, ve)

MAIN

Roast Chicken Breast, Cauliflower, New Potatoes Peas & Broad Beans
Rack Of Lamb, Pancetta, Garlic Potato, Pea & Onion, Salsa Verde
Duck Breast, Carrots, Hazelnuts, Plums
Sirloin Beef Cheek, Smoked Potato, Carrots & Kale
Seasonal Risotto, Parmesan Crisp, Hen's' Egg (v, ve)
Seared Salmon, New Potatoes, Bois Boudran
Gnocchi, Tomato Rocket Pesto, Broccoli & Goats Curd (v, ve)
Pork Loin, Pressed Pork, Black Pudding, Toffee Apple, Crackling
Pan Fried Sea Bream, Green Bean Salsa
Fillet Steak, Tomato, Mushroom, Onion, Hand Cut Chips & Garden Salad (+£5pp supplement)

DESSERT

Chocolate Malt Mousse, Mascarpone Ice Cream & Meringue*
Strawberry Cheesecake, Strawberry Sorbet*
Passion Fruit Panna Cotta, Maple & Almond Granola, Mango Sorbet
Chocolate Delice, Caramel Popcorn Ice Cream*
Apple Crumble Tart, Gingerbread Ice Cream (v)
Baked Pineapple, Mango, Coconut, Rum & Coriander (v, ve)
Bakewell Tart, White Chocolate Ice Cream & Raspberry (v)
Lemon Posset, Apricot Biscotti, Raspberry Foam (v)
Sticky Toffee Pudding, Honey Ice Cream & Caramel Sauce (v)
Lemon Mess, Lemon Curd, Blackberry & Lemon Meringue (v)

*can be made vegetarian on request, for whole party

CHEESE COURSE

Optional extra course £6pp

Selection Of English & Continental Cheeses,
Chutney, Grapes & Biscuits

All plated meals are available as a sharing style menu for an additional supplement of £5 per person.
This style of dining is only available with feast tables. Menus will be deconstructed and served with garden salads and vegetables. We do advise taking into consideration your table centres when choosing this option to allow for sufficient spacing. Please choose 1 starter, 1 main, 4 salads from our buffet menu and a dessert.

2 0 1 9

W E D D I N G D A Y B U F F E T M E N U

£53pp

MAIN

(Please choose 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*
Roasted Butternut, Sage & Goats Cheese Tart*

PLATTER

(Please choose 1 option)

Seafood Platter
Smoked Salmon, King Prawns, Fresh Salmon,
Mackerel & Crab Pate
Charcuterie Platter
Italian Hams, Potted Pork, Olives, Baby Mozzarella,
Roasted Peppers
Vegetarian Platter
Chargrilled kitchen garden vegetables,
baba ghanoush, beetroot hummus*

SALAD

(Please choose 4 options)

Superfood Salad with Garden Squash, Feta, Sour Berries*
Red Quinoa and Buck Wheat Grain Bowl, Tenderstem Broccoli, Sweet Potato*
Roasted New Garden Potato, Rosemary, Smoked Salt*
Pancetta, Roasted Vegetables, Couscous*
Spiced Cauliflower, Bulgur Wheat, Harissa, Pomegranate Yoghurt, Nigella*
Tabbouleh, Parsley, Cucumber, Lemon*
Cabbage, Carrot, Spring Onions, Lemon Yoghurt*
Leaf Salad, Mustard Lemon Verbena Vinaigrette*
Seasonal Leaf Salad, Mustard Vinaigrette (v)
Green Bean Salad, Roasted Garlic, Toasted Almonds, Salsa Verde*
Sun Blushed & Heritage Tomato Salad, Mozzarella, Basil, Balsamic*
Molasses Roasted Beetroots, Charred Onion, Goats Curd, Toasted Pine Nuts, Parsley*
Caesar Salad with Pancetta, Garlic & Herb Croutons

DESSERT

Please choose one option from the main wedding menu

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W E D D I N G E V E N I N G F O O D

EVENING BUNS £10pp

(Please choose 3 options including a vegetarian)

Served in a Floury White Bread Bun

Cumberland Sausage

Wensleydale Back & Streaky Bacon

Fish Goujons, Mushy Peas, Tartar Sauce

Hot Dog, Onions, Tomato Sauce, American Mustard

Chargrill Halloumi & Sweet Potato Burger*

Chargrill Peppers, Rocket Pesto & Olive Tapenade*

PIZZA £13.50pp

(Please choose 3 options including a vegetarian)

Prosciutto, Wild Mushrooms, Tomato and Thyme

Buffalo Mozzarella, Tomato and Basil*

Salami, Tomato, Mozzarella, Chillies

Garden Roasted Beetroot, Goats Cheese, Rocket lemon Verbena Dressing*

Charred Steak, Tiger Prawns, Garlic Butter, Parsley

Chargrill Pear, Harrogate Blue, Rocket, Basil, Candied Pecans*

Chilli Spiced Sausage, Mozzarella

STREET FOOD £13.50pp

(Please choose 3 options including a vegetarian)

*All Dishes are served with pan fried new garden potatoes,
fennel & red cabbage garden salad, dressed mixed leaves*

Rosemary & Garlic Lamb Kebab, Tzatziki & Chilli Jam, Crusty Bread

Beetroot & Goats Cheese Empanada, Pine Nuts, Rocket, Chimichurri

Charred Chicken, Curried Aioli, Fresh Chilli, Almond, Crusty Bread

Shredded Beef Burrito, Avocado, Cheddar, Sour Cream, Wild Rice

Pan Fried Salmon, Caper Butter, Cucumber & Dill, Crusty Bread

Mixed Bean & Avocado Burrito, Wild Rice, Salsa, Sour cream, Cheddar

FULL HOG ROAST £17pp

(minimum 80 guests)

Slow Roasted & Carved in Front of the Guests

Served with Baps, Stuffing & Apple Sauce

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W E D D I N G D A Y
C H I L D R E N ' S M E N U

We usually suggest the following for children

2-12 years old: Children's Menu, £16 per child

12-16 years old: Half Portion of Wedding Breakfast, (children only) £31.25 per child

M A I N

(Please choose 1 option)

Chicken Goujons, Peas & Potato Wedges

Cumberland Sausages, Mash, Peas & Gravy

Fish Goujons, Chips & Crushed Peas

Mini Afternoon Tea - Finger Sandwiches, Crudities, Fruit

Penne Pasta with Homemade Tomato Sauce*

Meat or Vegetarian Lasagne*

Margherita or Plain Cheese Pizza*

D E S S E R T

(Please choose 1 option)

Chocolate Brownie & Ice Cream

Fruit Salad

Ice Cream Sundae

Treacle Pudding & Custard

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

AND FINALLY...

We tailor the menu to you, but the standard scenario would be to select: 1 starter, 1 main course and 1 dessert for your guests (any dietary requirements are additional to this). If you would like to give your guests more choices, there is a supplement of £3 per person, per course.

TASTINGS

Tastings are optional and are not included however if you would like to arrange a private tasting, we ask that you book a minimum of 6 guests.

For your tasting menu, please choose 3 starters, 3 mains & 3 desserts to try. Tastings are charged at our current wedding menu prices. Please do of course notify us of any dietary requirements or allergies when submitting your choices for guests attending your tasting.

CONFIRMATION OF YOUR MENU

We ask that your wedding breakfast menu choices are finalised at least 1 month prior to your big day. Please bear in mind that we do alter our menus from time to time but if you have chosen from a previous menu, we will honour your choices, although we may have to add our normal price increases.

ALLERGIES

We cannot guarantee the absence of nuts or nut products in any of our food. We will endeavour to ensure that anything that might cause a particular individual a dietary complication will be omitted from their meal, we cannot guarantee that trace elements may not be present in the food. Please ask if you require a copy of our menu listing all allergy groups.

ADDITIONALLY

Due to the variations of size & styles of wedding cakes we do not provide a cake stand. Please ask your cake supplier to provide this for you. We do provide a cake knife and we do not charge for normal wedding cakes.

If you would like a wedding "cheese cake" in addition to your evening food, we have a charge of £3pp to provide biscuits, fruit, homemade chutneys, & service. Any additional decorative fruit can be provided by you.

All candles must be non-drip & enclosed for safety. Any damage to table cloths will be charged to your main bill.

Whilst we will always endeavour to seat your guests for your meal at a pre-arranged time, we cannot absolutely guarantee this. If at any stage during our service you are concerned about any aspect of your day, please bring it to our immediate attention in order that we can attempt to resolve matters for you there & then. We are largely unable to resolve such problems after the event. It has always been our policy to be clear & straightforward regarding pricing, so please bear in mind the following:

- Prices herein include VAT @ 20%.
- Prices in our all-inclusive menus include table linen, napkins crockery, cutlery, glassware & service.
- The packages include the facility of the licensed bar.
- Our prices can vary depending on the time of year, including additional charges on certain days.
- We reserve the right to make any suitable menu substitutions should the need arise.
- A full copy of our terms & conditions will be attached to your booking form.