

2 0 1 8

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 A N A P É S

Please Choose 6 Canapés
£11pp

C A N A P É S

Jerusalem Artichoke Veloute,
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 & squid with garlic & lemon aioli

Goats Curd Tart,
Red Onion Marmalade*

Pork Crackling,
with Apple Dip

Ham Hock Terrine,
Mustard Mayonnaise

Tiger Prawns
& Aioli

Squid Ink Cracker, Cured Salmon,
Dill Mayonnaise

Wild Mushroom & Truffle Arancini*

Chargrill Chicken Tartlet,
Salsa Verde

Chilled Cucumber Soup*

**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 M E N U S

Please Choose 1 option per course

£60pp

STARTER

Lodge Cured Salmon, Ravacote Dressing, Salted Vegetables, Wasabi, Radicchio
Roast Tomato & Basil Soup*

Pressed Pork & Ham Terrine, Piccalilli, Poached Pear, Pease Pudding

Yorkshire Chicken & Mushroom Terrine, Onion Jam, Black Pudding, Pickled Onions

Duck Egg, Chorizo, Potatoes, Peas, Spring Onion

Red & Golden Beetroots, Goats Curd, Hazelnuts, Raspberries*

Honey & Soy Salmon, Pak Choi, Lime, Cashew

Crab, Heritage Carrot Salad, Sea Herbs, Wild Rice

BBQ Tiger Prawns, Aioli, Samphire, Toasted Almonds

Heritage Tomato Salad, Basil Mayonnaise, Mozzarella, Aged Balsamic*

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

MAIN

Roast Cod, Mussels, Coastal Vegetables, Jus Marinière

Salmon, Greens, Sundried Tomato, Shallot, Capers, New Potato, Salsa Verde

Yorkshire Chicken, Black Garlic, Smoked Potato Fondant, Kale

Chargrill Fillet Steak, Dressed Salad, Tomato, Mushroom, Onion, Béarnaise Sauce, chips
(+£5pp supplement)

Duck Breast, Heritage Carrot, Hazelnuts, Plum, Carrot & Potato Puree

Rack of Lamb, Pancetta, Roast Garlic Mashed Potato, Pea & Onion, Mint Salsa Verde

Pork Chop, Crackling, Roast Beets, New Potatoes, Spring Onion, Black Pudding, Apple

Sirloin, Beef Cheek, Creamed Potato, Roast Parsnips

Seasonal Risotto, Parmesan Crisp, Hens Egg*

Gnocchi, Roast Tomato, Chargrilled Vegetables, Goats Cheese*

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 £6pp

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

All plated meals are available as a sharing style menu for an additional supplement of £5 per person. This menu option 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 extra salads and a dessert.

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

WEDDING DAY BUFFET MENU

£51pp

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 Pate, Crab Pate
Charcuterie Platter
Italian Hams, Potted Pork, Olives, Baby Mozzarella,
Roasted Peppers, Olives
Vegetarian Platter
Baba Ghanoush, Hummus, Chargrilled Vegetables,
Oven Dried Cherry Tomatoes*

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 M E N U S

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

EVENING BUNS £9.50pp

(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

Plain & Chilly Hot Dog, Onions, Tomato Sauce, American Mustard

Chargrill Halloumi & Sweet Potato Brioche*

Chargrill Peppers, Rocket Pesto & Olive Tapenade, Brioche*

PIZZA £13pp

(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 £13pp

(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 £16.50pp

(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 M E N U S

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	£15.50 per child
Half Portion (children only)	Half Wedding Breakfast price
Over 12yr old	Please select from main menu

MAIN

(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*

DESSERT

(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 a private tasting. 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.