

# 3 COURSE SAMPLE WEDDING MENU

## **Chicken Liver & Pistachio Pâté**

served with red onion chutney and tomato rosemary focaccia

## **Beetroot & Ribblesdale Goats Cheese Stack**

marinated in sweet chilli oil

## **Roast Tomato & Red Pepper Soup**

served with basil croutons and crusty roll

## **Duo of Melon**

served with a seasonal fruit compote and lemon sorbet



## **Traditional Roast Beef**

served with Yorkshire pudding and a horseradish & red wine jus

## **Yorkshire Dales Chicken Supreme**

served with a choice of wild mushroom & garlic or roast tomato & red pepper sauce

## **Roast Cod Loin**

served with leek & watercress sauce

## **Seasonal Vegetable Risotto**

served in a roasted red pepper, topped with parmesan-style shavings and rocket

All main meals are served with seasonal vegetables and potatoes



## **Strawberry Shortbread Stack**

served with mascarpone cream

## **Baileys and Brioche Bread & Butter Pudding**

served with crème anglaise

## **Lemon and Lime Tart**

topped with crushed meringue and mascarpone cream

## **Triple Chocolate Cheesecake**

served with chocolate sauce and vanilla cream



**Freshly Brewed Coffee & Handmade Chocolate Truffles**

**£22 + VAT per person**

## STREET FOOD SUPPER MENU

*Please choose 2 items*

**Beef Tomato, Pesto & Mozzarella Ciabatta**

**Spicy Falafel, Sweet Chilli and Rocket Ciabatta**

**Mini Sage & Onion Patty and Chips**  
served in a cone with Hull chip spice

**Mini Fish and Chips**  
served in a cone with pea purée

**Braised Beef Brisket Ciabatta**  
topped with caramelised onions

**Cheeseburger**  
served in a brioche bun topped with burger  
relish and gherkins

**Roast Turkey, Cranberry and Stuffing Baguette**

*Please choose 1 side*

**Cajun Potato Wedges    Sweet Potato Chips**  
**Hand-Cut Chips**

**£10 + VAT per person**

## EVENING SUPPER PIE MENU

*Please choose 2 items*

**Newsome Brewery Chunky Steak & Ale Pie**

**Steak & Wild Mushroom Stroganoff**

**Moroccan Lamb**  
Slow cooked lamb mince in a spiced fruity Moroccan sauce

**Slow Cooked Pork & Apple**  
in caramelised onion & cider sauce

**Chicken, Chorizo & Leek Pie**

**Tandoori Chicken**

**Festive Pie**  
Turkey, chicken, sausage and cranberry stuffing

**Fisherman's Choice**  
Sustainable fish selection in creamy smoked cheddar sauce

**Seasonal Squash, Sweet Potato and Ribblesdale  
Goats Cheese Pie**

All pies are served with the appropriate gravy

*Please choose 2 sides*

**Sautéed Potatoes                      Sweet Potato Fries**  
**Mash Potato                              Mint Crushed Peas**  
**Hand-Cut Chips                          Seasonal Vegetables**

**£11.50 Per Person + VAT**

## FORK BUFFET MENU

*Please choose one platter*

### Mediterranean Platter

A selection of meat including chorizo, Serrano ham and salami, served with hummus, red pepper & tomato pâté, mixed olives and sundried tomatoes

### Seafood Selection

Smoked salmon, prawns, smoked mackerel and trout served with smoked mackerel & horseradish pâté and lemon dill mayonnaise

### Yorkshire Roast Platter

Honey roast ham, beef and turkey, with mini Yorkshire puddings, cranberry stuffing, chicken liver pâté and mini chipolatas wrapped in bacon

### Vegetarian Selection

Mediterranean vegetable tart, squash falafel, spinach and Fine Fettle Yorkshire risotto balls, mixed olives and tomato bocconcini skewers

### Salad Selection

*Please choose two salads*

**Greek Salad with Feta and Black Olive**  
**Red Cabbage & Fennel Coleslaw**  
**Mixed Bean with Lemon Vinaigrette**  
**Grilled Courgette, Tomato & Basil Salad**  
**Garden Salad**  
**Tabbouleh Salad**

All platters are served with seasonal potatoes, bread and oils

### Desserts

*Please choose 2:*

**Peanut Butter Tiffin                      Lemon Tart**  
**Strawberry Shortbread Stack          Chocolate Cherry Truffle Cup**  
**Mini Macarons                              Vanilla Cheesecake**

**£19.95 + VAT per person**

## SAMPLE CANAPÉ MENU

### SAMPLE HOT:

**Harrissa Chicken Meatballs with Mint Yoghurt**

**Chicken Satay Skewers**

**Fillet Steak & Sundried Tomato Crostini**  
topped with rocket and parmesan

**Mini Burgers**  
topped with Salsa and Smoked Cheddar

**Salmon & Lime Fishcakes**  
served with lemon tartar

**Halloumi, Roast Pepper & Tomato Crostini**

### SAMPLE COLD:

**Chicken Liver Pâté**  
served on a pikelet

**Mini Bacon & Cheese Muffins**

**Pork & Black Pudding Sausage Rolls**

**Prawn and Vodka Mayonnaise Bites**

**Bocconcini, Tomato & Basil Skewers**

**Sundried Tomato, Olive & Smoked Cheddar Scones**

### PRE-DINNER CANAPÉS

3 items – £4.50 + VAT per person  
Additional items – £1.50 + VAT per person

### CANAPÉ ONLY EVENT

10 items – £15 + VAT per person