

Wedding Breakfast

Starters

Selection of homemade soups

Classic prawn cocktail with Atlantic prawns and brown bread and butter

Farmhouse pate of chicken livers and pork served with tomato and cardamon chutney

Tartlet of goat's cheese and spinach with balsamic syrup and herb salad

Parma ham with wood roasted artichokes, Parmesan, wild rocket and lemon dressing

Cold smoked salmon with capers, baby gerkins, red onion and tarragon vinaigrette

Cured venison with marinated mushrooms, radicchio and smoked oil dressing

Mains

Roasted sirloin of beef with Yorkshire pudding, wild mushrooms, shallots and red wine sauce

Braised shank of lamb with creamy mashed potato, minted peas and rosemary sauce

Roast breast of duck with caramelised chicory and pear and mustard seed sauce

Corn-fed chicken breast stuffed with smoked pancetta, leek and thyme, roast chicken gravy

Oven baked cod with herb crust and white wine sauce Wild mushroom risotto with spinach, peas, marscapone cheese and basil

(Served with the days selection of market vegetables and potatoes)

Desserts

See desserts list for a selection of homemade desserts

£45 per person

Deluxe Wedding Menu

Champagne on arrival

First Course

French onion soup with cider, thyme and crusty baguette

Or

Seafood chowder finished with saffron and a hint of Pernod

Second Course

Seared scallops with cauliflower puree, golden raisins and caper dressing

Third Course

Fillet of beef with Parma ham, wild mushrooms and red wine sauce

Or

Roasted Halibut with caramelised chicory, white onion puree and white wine sauce

Fourth Course

See homemade desserts list

Fifth Course

Selection of local Yorkshire cheeses, quince paste and Millers Damsel crackers

Coffee and mints

Champagne for the toast

£69.00 per person (2009)

Evening Buffet

B-B-Q spare ribs

Garlic bread

Potato salad with Dijon mustard

Assorted closed sandwiches

Vegetable somosas and spring rolls with sweet chilli sauce

Thai marinated chicken skewers with lime and coriander

Piglets in blankets with sesame seeds

Spicy lamb kebabs with chunky peanut sauce

Roast red pepper and sweetcorn quiche

Crusty baguettes with deep fillings

Salmon and plaice goujons with saffron tartare

Choose any 6 items for £12.00 per guest or any 8 items for £15.00 per guest

Additional Items

£2.25 per item

Blackened honey roast ham with chutneys

Roast chicken with coriander, tomato and curry mayonnaise

£3.50 per item

Cold roast sirloin of Scotch beef with horseradish

£1.50 per item

An assortment of breads

Celeriac and cabbage coleslaw

Mediterranean vegetable salad

Three bean salad

Apple, celery and walnut salad

A dessert can be added to the buffet for £4.75 per person.

Homemade Desserts List

Individual French lemon tart

Chocolate tart with ice cream and hot chocolate sauce

Chocolate and brandy roulade

Seasonal fruit Pavolova

Tiramisu

Chocolate fudge cake with ice cream

Summer fruit cheesecake with fruit compote

Lemon cheesecake

Baked vanilla cheesecake with pecan nuts and toffee sauce

Apple pie with ice cream or custard

Profiteroles with hot chocolate sauce

Drinks Packages

Pimms Mixed with lemonade and fresh fruit £4.50

Bucks Fizz Fresh orange juice mixed with sparkling wine £4.00

Kir Royal Crème de Cassis with sparkling wine £4.50

House Red/White wine £4.25

Sparkling Wine/Cava £5.00

Champagne from: £7.95

Rose Cava £5.50

We have an extensive wine list available should you require wine by the bottle to be served during the meal.

Canapés on arrival can be arranged for £6.50 per person.

Room Charges

De Lacey: (Civil ceremony) with capacity for 70 people £250.00

Marlborough Suite: Maximum capacity for a sit down meal is 100 people £250.00

Maximum capacity for an evening reception 125 people £120.00

Chartwell Suite: with capacity for 40 people £120.00

Front Room: with capacity for 40 people £175.00

Bridal Suite: includes chocolates, flowers and a bottle of Champagne

Double or twin bedroom: (bed and breakfast rate) £95.00

Single bedroom: (bed and breakfast rate) £65.00

Family bedroom: (bed and breakfast rate) £115.00

Executive bedroom: (bed and breakfast rate) £125.00