

Wedding Menus

Menus and prices applicable from 1 March 2010 – 31 March 2011

Stephen Ashburn, our Banqueting Head Chef, was awarded the prestigious “Banqueting Chef of the Year Award” at the 2008 Craft Guild of Chefs Awards. We were delighted that he was honoured with such an accolade which was closely followed by the “Conference and Banqueting Team of the Year Award” at the Hotel Cateys in November 2008.

Our menu packages include canapés served during your Reception Drinks, your three course Wedding Breakfast followed by coffee and petit fours. Stephen and his team have created the following menus for you to choose from, with each menu offering a choice of three starters, main courses and puddings. You may wish to choose a set menu where each guest will be served the same starter, main course and pudding. Alternatively you may prefer to offer your guests the choice of the three alternatives within the menu package: if so we would require a menu pre-order no later than 3 days prior to the wedding. We are obviously happy to cater for vegetarians and other special diets; however these need to be discussed in advance with your Wedding Co-ordinator.

Should you wish to serve a specific dish which is not listed, please feel free to ask our team of chefs who will do their utmost to assist you.

The Supper Party menu offers a creative selection of dishes to keep you going until late into the evening. You may choose as many items as you wish; however please cater for the total number of guests attending in the evening. For every guest arriving after the wedding breakfast has been served a charge £8.50 per person applies. On a Saturday and Bank Holiday Sunday we ask for a minimum of two choices per person.

Menu A

Cream of Leek and Potato Soup (v)

rocket infused olive oil

or

Carpaccio of Assorted Melon (v)

seasonal Pimms sorbet,
mint and lime syrup

or

Chicken Liver Parfait

seasonal chutney, warm brioche

-oOo-

Paprika Roasted Chicken Breast

sage rosti, green vegetables

or

Award Winning Masham Pork Sausages

spring onion mash potatoes, caramelised onion

or

Baked Salmon Fillet

herb and Gruyere crust, carrot mash, braised leek,
julienne pepper, lemon sauce

-oOo-

Sticky Toffee Pudding

Harrogate toffee sauce, vanilla ice cream

or

Strawberry and Raspberry Cheesecake Mousse

elderflower sorbet

or

Orange and Grand Marnier Creme Brulee

chocolate mint truffle, cinnamon tuille

-oOo-

Coffee and Tea

hand made Rudding Park petits fours

£56 per person

Menu B

Minestrone Soup (v)

parmesan croutons

or

Wedding Breakfast Salad

grilled tomato, poached egg, pancetta,
mini sausage, hollandaise sauce

or

Smoked Haddock and Goats Cheese Tartlet

salad leaves, mustard grain dressing

-oOo-

Lamb Rump crusted with Walnut, Herb and Artichoke

tartiflette potatoes, thyme jus

or

Grilled Seabass Fillet

herb linguine, baby spinach, shellfish chowder

or

Roast Pork with Crispy Crackling

baby roast potatoes and root vegetables,
apple sauce

-oOo-

Baked Chocolate Mocha Tart

espresso ice cream

or

Apple and Pecan Pudding

cinnamon custard

or

Mixed Berry Pavlova

Chantilly cream, berry sauce

-oOo-

Coffee and Tea

hand made Rudding Park petits fours

£59 per person

Inclusive of VAT at 17.5%

Menu C

Greek Salad Tartlet (v)

sun blushed tomato vinaigrette

or

Smoked Chicken Breast

beetroot and pomegranate salad

or

Locally Smoked Salmon with Caviar

green leaves, pickled cucumber

-oOo-

Roast Duck Breast

dauphinoise potatoes, wok scorched vegetables,
glazed orange segments, gooseberry sauce

or

Quince Glazed Pork Belly

chilli roasted sweet potato, cassoulet beans

or

Fillet of Cod topped with Sesame Seeds

roast lime, crushed new potatoes,
baby vegetables

-oOo-

Rhubarb Bakewell

rhubarb jam, almond ice cream

or

Baileys and Malteser Cheesecake

ginger biscuit, berry compote

or

Bramley Apple and Blackberry Charlotte

Poire William sorbet

-oOo-

Coffee and Tea

hand made Rudding Park petit fours

£62 per person

Menu D

Wild Mushroom Fricassee (v)

ciabatta, pesto dressing

or

Tartare of Whitby Crab and Chives

capers, parmesan crisp, red pepper dressing

or

Roast Pigeon Breast

bilberry and juniper risotto, smoked bacon jus

-oOo-

Roast Sirloin of Beef and Yorkshire Pudding

roast potatoes and root vegetables,
horseradish sauce, Bordeaux jus

or

Roast Fillet of Halibut

saffron fondant, tomato, clam white wine sauce

or

Two Bone Rack of Lamb

minted lamb faggot, fondant potato,
braised red cabbage, lamb jus

-oOo-

White Chocolate and Passion Fruit Fondant

praline wafer, passion fruit sorbet

or

Yorkshire Celebration

Yorkshire curd tart, local rhubarb and ginger
mousse, warm ginger parkin

or

Pecan Caramel Tart

cookies and cream ice cream

-oOo-

Coffee and Tea

hand made Rudding Park petit fours

£65 per person

Inclusive of VAT at 17.5%

Canapes Selection

Four canapes will be served for each guest in your party. Should you wish to serve additional canapes these will be charged at £1 per person per canape.

Savoury

Hot

Mini Fish and Chips

Mini Beef and Yorkshire Puddings

Mini Bangers and Mash
onion marmalade

Pork Satay Skewers

Red Onion and Brie Tartlet (v)

Hot and Sour Tiger Prawns

Mini Fish Cakes
tartar sauce

Hot

Sticky Toffee Pudding Mini Square

Mini Berry Crumbles

Cold

Greek Salad Skewer

Pimms and Melon Kebab (v)

Chicken Bites (v)
humous and kalamata tapenade

Celeriac and Pear Bruschetta (v)

Crab Mini Poppadoms

Bloody Mary Shot (v)

Smoked Salmon Roulade

Pudding

Cold

Raspberry Sable Stack

Sultana and Chocolate Eccles Cakes

Baileys Chocolate Profiterole Lollipop

Fondant Fancy

Liqueur Jelly Shots

(v) – Vegetarian canapes

Inclusive of VAT at 17.5%

“Taste Reviver”

Enhance your meal by adding a refreshing taste reviver to the menu. This is to be served as an intermediate course. Please add £3.25 per person to the menu price.

Lime and Soda Granita

Strawberry and Black Pepper Sorbet

Gin and Tonic Sorbet

Limoncello Sorbet

Pink Champagne Sorbet

Banana Sorbet

honeycomb crumbs

Vegetarian Main Courses

Should any guests in your party require a vegetarian main course, please select one of the following options. Exact numbers of vegetarians need to be confirmed to your Wedding Co-ordinator three days prior to the wedding.

Oven Baked Thyme Butternut Squash

wild mushroom risotto, parmesan crisp

Artichoke, Asparagus, Tomato and Onion Tart

quail egg

Red Onion and Goats Cheese Spring Rolls

smoked paprika sauce, char grilled Mediterranean vegetables

Cheese Platters

Served as a cheeseboard for the table, serving 10 guests

Yorkshire Cheese Experience £43

four local cheeses, homemade chutney,
celery and grapes

or individually at £7.95 per person

Cheese Experience from Around the World £64

ten international cheeses, homemade chutney,
celery and grapes

or individually at £9.95 per person

Inclusive of VAT at 17.5%