



CELEBRATION MENU 2017

TRADITION MOVES FORWARD

Celebrations

There are certain moments in life where there is something “right” about creating special memories by eating good food together. From the intimate Broadley Room to the terraced Garden Room or the elegant Rose Room, from small groups to major occasions, there is no difference in our approach, our service or our quality.

Celebration Rooms

The Broadley Room seats a maximum of 20 guests around an oval table

The Garden Room seats a maximum of 40 guests around 4 round tables

The Rose Room seats a maximum of 150 guests on round tables of 8, 10 or 12. When a dance floor is required, the maximum number for dinner is 120

Menus

Our chef has prepared a number of menus for you to choose from, for an informal buffet, sharing tables, or more formal seated menus. The menus are traditionally based and feature the very best, fresh produce bought locally where we can. The food will be carefully prepared, delicious, but not fussy. Do not hesitate to ask for dishes incorporating your favourite ingredients if they are not listed

Dietary Requirements

We are happy to cater for special dietary requirements

Bedrooms and Prices

We have 21 rooms. All of them are individual. We offer a 10% discount to any of your guests wishing to stay with us

Deposit

A non-refundable deposit of £250 confirms your booking with us. We ask that final numbers are confirmed one week before the special occasion.

The final account will be based on this number with full payment required.

Prices

All our prices are inclusive. Guests need not pay extra for service unless they wish to.

Choices

We ask that exact numbers are advised to us one week before your event.

Timings

In order to dine at your proposed time we suggest that you arrive thirty minutes in advance, when you will be invited into the bar for drinks.

More Information

If you require any more information, please do not hesitate to contact us on 01964 543666 or email info@ticktongrange.co.uk

Seated Menu

Canapés

You may wish to enhance your experience by offering canapés to your guests during the drinks reception. Please choose 3 from the selection below for £4.75 per person. Additional canapés may be added for £1.60 per person.

Fish

Scottish smoked salmon with horseradish cream
Mini fishcakes with sweet chilli
Hot tiger prawns in lemon grass and chilli

Meat

Breaded chicken goujons, aioli dip
Mini shepherd's pie of mince and potato in a shortcrust pastry case
Chicken breast pieces with lime and tarragon yoghurt crust
Sticky cocktail sausages with honey mustard glaze
Duck pancake roll
Chicken liver parfait on toast, stuffed olive slices
Chicken satay skewers

Vegetarian

Mini pastry cups, hummus, celery and paprika
Grilled blue Wensleydale crostini
Welsh rarebit tartlet
Rowley Round goats cheese in a basil crumb
Mini mustard cheese scones

Sweet

Mini lemon curd tartlet
Chocolate dipped strawberries
Mini mince pies
Mini scones with jam and cream

Assorted nuts, crisps and olives can also be served to your guests: £2.85 per person.



To help you make your occasion as enjoyable as possible we ask you to choose one set menu for all your guests (we can look after all allergies and dietary requirements). All menus include jugs of iced water, artisan bakery wholemeal bread rolls and butter, the Tickton Grange vegetable pan and of course coffee with mint shards.

To Start

Silky smooth chicken liver pate, toasted brioche and red onion marmalade.
Yorkshire ham hock, parsley and seed mustard terrine with piccalilli.
Terrine of Leven duck and chicken wrapped in bacon, Yorkshire chutney.
Hot tartlet of button mushrooms and bacon, seasonal leaves and herb dressing.
Hot tartlet of Rowley Round goats cheese, leek and cherry tomatoes, watercress.
Seasonal salad leaves, Wensleydale cheese, crisp bacon, pine nuts and tomatoes.
Fresh fruit cocktail, orange sorbet, elderflower and mint.
Ripe melon and pineapple slices, Champagne sorbet, strawberry and kiwi pearls.
Pink shrimps, celery, apple, grapes and walnuts, shredded lettuce, cocktail sauce.
Salmon, sole and smoked haddock terrine, spinach, dill and pink shrimps.
Mini battered fish and chips with mushy peas, a lemon wedge and parsley.
Flamborough Head crab cakes, white wine and chive cream sauce.

Soups

Roast tomato and red pepper, basil oil.
Creamy parsnip drizzled with mild curry spice oil.
Field mushrooms, sherry and hazelnuts.
Carrot and coriander.
Butternut squash and chive.
Celery and Yorkshire blue cheese.
Green leek and potato.
Minestrone with pasta pieces and parmesan.

Main Courses

Locally farmed chicken breast with your choice from our list of sauces.
Locally farmed chicken breast, wrapped in dry cured bacon, seed mustard, parsley cream.
Roast pork loin steak, apricot stuffing ball, cider and sage jus.
Beef steak braised in Frothingham Best Bitter, served with a herb dumpling.
Roast sirloin of Yorkshire beef, rich gravy and Yorkshire pudding.
Lamb shank braised in red wine, served off the bone with a mint red wine jus.
Yorkshire Pork sausages, onion ale gravy and Calcannon.
Individually roasted rump of lamb served on ratatouille Nicoise.
Poached fillet of salmon, white wine and dill cream sauce.

A Little Extra

These main courses carry a supplement per person as indicated.
Fillet of beef 'Wellington style', baked individually, served with a lemon thyme port sauce +£7.50.
Leven duck breast, crisp skin and served pink or cooked through, orange tarragon jus +£3.50.
Roast rack of lamb served pink or cooked through, rosemary, redcurrant and Madeira +£3.50.

Vegetarian Options

Spinach, wild mushroom and Yorkshire blue cheese in a puff pastry case.

Pea, carrot, pine nuts and chive risotto, basil oil and rocket leaves.

Roast vegetable couscous on grilled aubergine slices, spicy tomato coulis.

Field mushroom, Rowley round goats cheese & tomato stack, vegetable crisps, herb dressing.

Chick peas, spinach and paprika filo pastry money bag on a cream white wine sauce.

A tartlet of mixed beans with a Wensleydale cheese crumb and coriander pesto.

Sauces

For chicken:

Lemon and spring onion cream

Red wine and tarragon

Mushroom and sherry cream jus

Gravy with sage and onion stuffing

White wine and tarragon

Desserts

White chocolate and raspberry cheesecake.

Crème brulee, red berry compote and shortbread finger.

Lemon tart, blackcurrant coulis.

Orange panna cotta, dark chocolate sauce.

Milk chocolate marquise, kiwi coulis with fresh strawberries.

Strawberry shortbread, Chantilly cream, strawberry sauce.

Passion fruit delice, raspberry coulis.

Lemon posset, fresh raspberries and ginger snap.

Eton mess – crisp meringue, whipped cream, fresh strawberries and raspberries.

Hot chocolate pudding, coffee liqueur sauce.

Orchard fruit crumble and custard.

Sticky date pudding, toffee custard.

A Little Extra

These desserts carry a supplement per person as indicated.

A trio of mini desserts, sauces and decorations +£2.25.

The Yorkshire cheese slate and accompaniments +£2.25.

To Finish

Coffee served with Tickton Grange handmade mint shards.

£31.50 per person for 3 courses

A maximum of 3, pre-ordered choices may be offered to your guests for an additional cost of £2.50 per person

Sharing Table : £25.00 per person

Elegantly displayed in the middle of each table with sliced meats and hot potatoes silver served to your guests by our waiting staff. Do not hesitate to ask for dishes incorporating your favourite ingredients which are not listed.

Roast sirloin of Yorkshire beef, horseradish sauce
Yorkshire Ham, seed mustard
Bronze turkey breast, cranberry sauce
Poached salmon supreme, pink shrimps Marie Rose
Wensleydale cheese and chive tartlet quarters
Crunchy coleslaw with walnuts
Rice, sweetcorn, red pepper and raisin salad
Crisp salad leaves, tomato and cucumber
Hot buttered new potatoes with garden herbs
Crusty baguette slices

Buffet : £19.50 per person

Chef has created a selection of items for you to create a balanced menu for your guests. Please choose two from each of the 4 categories. Your buffet will be finished with crusty baguette and rosemary and sea salt baby baked potatoes.

Meats

Slices of prime boiled ham with seed mustard
Slices of Yorkshire sirloin of beef, horseradish
Slices of bronze turkey breast, cranberry sauce
Cajun chicken drumsticks
Chicken breast tikka pieces
Mini duck spring rolls

Fish

Boiled egg with pink shrimps and tomato chervil mayonnaise
Scottish Salmon Supreme with a lemon and tarragon crumb
Breaded King prawns with Marie rose sauce
Thai style filo wrapped king prawns
Breaded salmon goujons
Battered haddock goujons

Savoury Pastries

Archers sausage rolls
Archers pork pie
Creamy cheese and onion pastry puff
Herby vegetable quiche
Oriental filo pastry rolls
Vegetable samosas
Onion bhajis

Salads

Locally grown cherry tomatoes, red onion and chives
Crunchy coleslaw with walnuts
Rice, sweetcorn and pepper salad
Crisp salad of mixed leaf, cucumber and tomato
Pasta, tuna and peanut salad

Sweet treats to enhance your buffet: £2.00 per item

Carrot cake • Chocolate brownie • Flapjack • Lemon drizzle • ½ Homemade fruit scone topped with locally made jam and clotted cream

Tea or Coffee £2.25 per person

A room hire charge of £350.00 is applicable to parties held in the Rose Room and £250.00 for parties in the Garden Room. For those enjoying a 3 course meal with us, room hire will be waived.