

FARMSTEAD CELEBRATIONS MENUS @

Tickton Grange

Designed to line the tables, opt for our 'Slow Roasts' with a choice of 2 slow roasts & accompaniments or our 'Grazing Boards', both finished with 'Cakes & Tarts'.

Or if you'd rather you can choose from a set '3 Course Roast' menu.

These menus are priced at 42 per guest.

CANAPÉS

Please choose three for +6.95, any additional canapes may be added for + 2.75 per guest:

Mini shepherds pie
Mozzarella cheese bon bons
Sticky beef croute
Smoked salmon cake
Falafel
Barbequed pulled pork nugget
Tomato & cheese tartlet

SLOW ROASTS

Served for your party to share please choose two from the following:

Lamb shoulder, rosemary, redcurrant
Sirloin of beef, thyme & sea salt crust
Feather blade of beef, barbeque marinade
Pork loin, sage & cider glaze
Herb fed, skin on, chicken breasts
Roast gammon, honey & five spice glaze
Individual lamb rumps, garlic & mint marinade
Seabass fillet, lime & dill oil
Baked Scottish salmon, chive and lemon
Cartons of baked Camembert (V)
Roasted Mediterranean pots of vegetables (V)

TO ACCOMPANY

Please choose one dish from potatoes & breads & two from salads/vegetables:

POTATOES

Baby jackets, rosemary, rock salt
New potatoes, butter, chopped mint

BREADS

Sourdough
Crusty baguette
Artisan loaf

SALADS/VEGETABLES

Rocket, English mozzarella & baby basil
Caeser salad & house croutons
House salad
Beetroot, goat's cheese & red vein sorrel
Roasted vegetables

CAKES & TARTS

Please choose one tart & one cake;

TARTS

Lemon, candied ginger & mascarpone
Cherry Bakewell
Dark chocolate & toasted hazelnuts
Treacle

CAKES

Chocolate, cherry & vanilla
Passion fruit, strawberry & pistachio
Coconut & elderflower
Mango cheesecake & mango gel

Served with vanilla ice cream
and your choice of:
pouring cream or whipped cream

GRAZING BOARD MENU

Served along the central lengths
of our farmstead tables
on hand carved oak boards, our
grazing boards are
designed for sharing and helping
yourselves.

BOARDS

A selection of locally cured cold meats,
charcuterie, handmade savoury pastries,
fresh fish from the coast, seafood,
salads, seeds, herbs, leaves & breads.

DESSERT

Please choose your dessert
from the 'Cakes & Tarts' menu.

3 COURSE ROAST

A set menu please choose
one dish for your full party:

TO START

Chicken liver pâté, onion marmalade
Prawn salad, tomato, Marie Rose
Fresh fruit salad, mango sorbet
Smoked mackerel pâté

TO FOLLOW

Roast beef, chicken or lamb
served with Yorkshire puddings
roast potatoes & vegetables
house gravy

TO FINISH

Mango cheesecake, mango sorbet
Eton Mess
Lemon posset, raspberry sorbet
Chocolate mousse

'CHEF'S BBQ'

One of our casual food
offerings is a barbecue
served in the foldyard.

Cooked on our
family of 'Big green eggs'
to create delicious flavours of
charcoal & woodsmoke enjoy:

Thyme & black pepper Wagyu beef burgers

East Riding sausages

Piri Piri chicken thighs

Halloumi, red pepper & mushroom skewers

Accompanied by:

Dressed leaves
Chips
Bread cakes
Chutney

32.50 per guest

ADD A DESSERT?

Please choose a dessert from the
'Cakes & Tarts' menu to add to your BBQ
+ 10 per guest

VEGAN

*Vegan alternatives are
available for all menus*