

HOUSE WEDDING MENUS @

Tickton Grange

Please choose one fixed wedding breakfast from our menus including your choice of three canapés, a choice of one starter, one main and one dessert.

Iced jugs of water, artisan bread and house blend coffee or tea are offered with every menu.

RECEPTION CANAPÉS

Please choose three from the following:

Mini shepherds pie ||
Wensleydale cheese bon bon ||
Crab cake || Barbequed pulled
pork cup || Smoked salmon &
beetroot blini

TO START

Ham hock terrine, mustard mayonnaise
|| Hot & cold smoked salmon, lemon
mascarpone, capers ||
Fresh fruit cocktail, mango sorbet ||
Creamy roasted garlic mushrooms,
toasted ciabatta || Roasted tomato & red
pepper soup || Prawn salad, tomato,
Marie Rose || Chicken liver pâté,
brioche, onion marmalade

TO FOLLOW

Roast chicken breast, lime chive cream ||
Real ale braised beef bourguignon ||
Seared sea bass, roast ratatouille sauce ||
Pork belly confit, mustard, apple ||
Roast sirloin of Yorkshire beef,
Yorkshire pudding, roast gravy ||
Salmon supreme, white wine, dill ||
Lamb shank, mint, red wine

TO ACCOMPANY

Chef's choice of seasonal vegetables
and potatoes will accompany your
chosen main course.

TO FINISH

Mango cheesecake, passion fruit gel ||
Eton mess ||
Dark chocolate and pistachio tart,
cherry ice cream ||
Sticky toffee pudding, butterscotch
custard || Lemon posset, raspberry
sorbet || Warm chocolate brownie,
vanilla ice cream || Strawberry
shortbread hearts, vanilla
ice cream || Raspberry cheesecake,
mango coulis, lemon sherbet ||

Cheeses; A plate of three cheeses
with accompaniments
+ 9.50 per person

VEGETARIAN

TO START

Roasted tomato & red pepper
soup
Creamy roast garlic mushrooms,
toasted ciabatta
Fresh fruit cocktail, gin &
elderflower sorbet

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TO FOLLOW

Herb crumbed mac 'n' cheese
Mushroom, caramelised onion &
chive risotto
Veggie sausage, mash, gravy

*Please note dessert will match
the rest of the party

CHILDREN

TO START

Melon & fruit
Garlic ciabatta
Fresh tomato soup

TO FOLLOW

Roast chicken dinner
Mini fish, chips, garden peas
Macaroni cheese

TO FINISH

Nipperbocker Glory, wafer &
mini marshmallows
Fresh fruit salad, fruit sorbet
Warm chocolate brownie with
vanilla ice cream

25 per child

LATE NIGHT FOOD 'PROPER FODDER'

Option one from our evening food offering is just the fodder for soaking up some of the fun. Classic comfort food, choose one option for your full party from the following:

Bacon butties with bowls of chips
ketchup & brown sauce ||
Fajita wraps filled with spicy beef,
cheese, salsa & salad ||
Steak pie & mushy peas

LATE NIGHT FOOD 'PICK & MIX'

Option two from our evening food is all about sharing. A finger food buffet, choose one dish per category:

MEAT

Halsham honey mustard ham || Mixed
charcuterie || BBQ pork bites || Mini
sliders || Satay chicken pieces ||
Garlic & thyme chicken thighs

FISH

King prawns tossed in herbs & lemon
|| Herb crusted salmon pesto ||
Breaded haddock goujons, tartare
sauce || Salmon teriyaki || Crab cakes,
sweet chilli

SAVOURY

Roast tomato & smoked cheese
tartlets || Crispy mushroom arancini
|| Smoked salmon & chive quiche ||
Sausage rolls || Scotch egg

SALADS

Tomato, olive, pesto, pine nut ||
Mixed bean, spinach, red cabbage,
carrot || Roast vegetables, rocket,
radish, toasted seeds || House slaw ||
Caesar, parmesan, garlic croutons

POTATOES & GRAINS

New potatoes in citrus butter || Herby
spiced couscous || Rosemary roasted
jackets || Cajun spiced sweet potato
wedges || Salt & vinegar skinny fries
|| Chunky chips

BREAD

Artisan seeded roll || Sourdough ||
Crusty baguette slice

FARMSTEAD WEDDING MENUS @

Tickton Grange

Designed to line the tables, opt for our 'feasting menu' with a choice of 2 slow roasts alongside selected accompaniments, or our smorgasbord 'Grazing Boards' and to finish, a choice of one cake, one tart & two ice creams.

RECEPTION CANAPÉS

Please choose
three from the following;
Mini shepherds pie || Arancini ||
Wensleydale cheese bon bon ||
Sticky beef croute | Smoked
salmon cake || Falafel ||
Barbequed pulled pork nugget

FEASTING MENU

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FOR MAIN: SLOW ROASTS

Served on large dishes for your party to share please choose two from the following for the whole party to share:

Lamb shoulder, rosemary, redcurrant
Sirloin of beef, thyme & sea salt crust
Beef brisket, delicately spiced 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,
aubergines, fresh herbs (V)

TO ACCOMPANY

Choose one side from each
category & two from the salads:

POTATOES

Baby jacket potatoes, rosemary,
rock salt & rapeseed || New
potatoes, butter & chopped mint

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CHUTNEYS

Red onion marmalade || Beetroots
& horseradish || Sundried tomato
& basil || Carrot, lime & coriander

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BREADS

Sourdough || Crusty baguette
Mini onion loaf

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SALADS

Roast celeriac, mushroom, baby
leaf spinach & truffle dressing
Rocket, marinated tomato, English
mozzarella, sweet balsamic glaze &
baby basil
Beetroot, goat's cheese, red vein
sorrel, mildly dressed with
horseradish
Gem lettuce, hard cheese shavings,
croutons & Caesar dressing
Pickled cucumber, dressed fennel,
orange segments & baby dill
shoots
Couscous, roast red pepper,
Yorkshire fettle & watercress ||
Pea shoot, broad bean, radish,
capers & fresh mint

IF YOUR PARTY HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE LET US KNOW.

TO FINISH

Choose one tart, one cake & two ice creams;

TARTS

Lemon, candied ginger &
vanilla mascarpone

Apple, cinnamon & rehydrated raisins

Dark chocolate & toasted hazelnuts

Pear frangipane, raspberry &
flaked almonds

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CAKES

Chocolate, cherry & vanilla

Passion fruit, strawberry & pistachio

Toffee, date & walnut

Raspberry cheesecake & mango gel

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ICE CREAMS IN A TUB

Strawberry || Vanilla

Double chocolate || Rum & raisin

GRAZING BOARD MENU

Smorgasbord inspired & served along the central lengths of our farmstead tables on hand carved oak boards, designed for 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

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PUDDINGS

Choose one tart, one cake &
two ice creams.

Tarts: Lemon, candied ginger &
vanilla mascarpone

Apple, cinnamon & rehydrated raisins

Dark chocolate & toasted hazelnuts

Pear frangipane, raspberry &
flaked almonds

Cakes: Chocolate, cherry & vanilla

Passion fruit, strawberry & pistachio

Toffee, date & walnut

Raspberry cheesecake & mango gel

Ice creams in a tub: Strawberry | Vanilla

Double chocolate | Rum & raisin

LATE NIGHT FOOD 'CHEESE & PICKLE'

Evening food is included in our quoted guest rate. Option 1 carries on the farmsteads signature grazing theme. Laid on a grazing table guests can delve into:

Wheels of cheese to cut || pork pie || warm crusty bread || cheese biscuits || artisan chutneys || walnuts || grapes || celery

LATE NIGHT FOOD 'CHEF'S BBQ'

Option 2 from our evening food offering 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 & sourdough

*Using outside catering for hog roasts, street food vans and so forth is entirely possible, for a small premium. Please ask for further details.