

Tickton Grange

2021

HOUSE CELEBRATION MENUS IN THE ROSE AND GARDEN ROOMS

Please choose one set menu for all your guests from our Modern or Timeless Menus. We are always happy to cater for vegetarians and children. Again, please select an appropriate fixed menu for each group. All menus include jugs of iced water, artisan bakery bread rolls & butter and, of course, coffee with homemade mint shards. Please advise us in advance of any special dietary requirements.
All menus are priced at £35 per person.

MODERN

TO START

Curry spiced chicken terrine | yoghurt |
cucumber | mint

Hot and cold smoked salmon |
lemon mascarpone | capers

Fresh fruit cocktail | gin and elderflower sorbet

Creamy roasted garlic mushrooms |
toasted ciabatta

MAIN COURSES

Roast chicken breast | lime chive cream

Real ale braised beef bourguignon

Seared sea bass | roast ratatouille sauce

Pork belly confit | mustard | apple

DESSERTS

Mango cheesecake | passion fruit gel

Eton mess | strawberry sorbet

Dark chocolate and pistachio tart |
cherry ice cream

Sticky toffee pudding | butterscotch custard

Lemon posset | raspberry sorbet

CHEESE

An individual plate of three cheeses with accompaniments is an option on both the Modern and Timeless menus. Cheese requested on the day of the celebration in addition to or in lieu of pre ordered dessert is £9.50 per person

TIMELESS

TO START

Roasted tomato and red pepper soup

Prawn salad | tomato | Marie Rose

Chicken liver pâté | brioche | onion marmalade

MAIN COURSES

Roast sirloin of Yorkshire beef |

Yorkshire pudding | roast gravy

Salmon supreme | white wine | dill

Braised lamb shank | mint | red wine

DESSERTS

Warm chocolate brownie | vanilla ice cream

Strawberry shortbread hearts | vanilla ice cream

Raspberry cheesecake | mango coulis |

lemon sherbet

VEGETABLES

(for both menus)

Please choose one:

Seasonal market panache | Cauliflower, broccoli
gratin | Braised red cabbage

POTATOES

(for both menus)

Please choose one:

Creamy mash | Roasties | Garlic Dauphinoise

VEGETARIAN

TO START

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

MAIN COURSES

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

CHILDREN

£20 per child

TO START

Melon and fruit
Garlic ciabatta
Fresh tomato soup

MAIN COURSES

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

DESSERTS

Nipperbocker Glory | wafer | mini marshmallows
Fresh fruit salad | fruit sorbet
Warm chocolate brownie | vanilla ice cream

CANAPÉS

You may wish to offer canapés to your guests during your drinks reception. Please choose three of the following for £6.25 per person. Additional canapés may be added for £2.95 per person.

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

HOUSE 'PICK & MIX' BUFFET

Two choices from meat, fish, savoury and salads, one from potatoes and grains and one bread.
£24.75 per person

MEAT

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

FISH

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

SAVOURY

Roast tomato and smoked cheese tartlets | Crispy mushroom arancini | Smoked salmon and 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

ADD A DESSERT?

Choose one from our Modern or Timeless menus
£8.50 per person

ADD TEA OR COFFEE?

Including homemade mint shards
£3.95 per person

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, with suggested amounts of no more than 8 or 10. When a dance floor is required the maximum number for dinner is 120.

ROOM HIRE

ROSE ROOM AND GARDEN ROOM

A room hire charge of £275 is applicable for a menu spend of £30 per person or less

BROADLEY ROOM

A room hire charge of £110 is applicable to all private celebrations in the Broadley Room

DIETARY REQUIREMENTS

We are happy to cater for special dietary requirements

BEDROOMS

We have 21 rooms. All of them individual. We offer a discounted room rate to any of your guests wishing to stay with us when booking directly with us

DEPOSIT

A non-refundable deposit of £350 confirms your booking with us

PRICES

All our prices are inclusive of VAT@20%. No service charge is included. Gratuities are at the discretion of the guest

NUMBERS

We ask to be advised of final numbers two weeks before your event. The invoice will be based on this number

TIMINGS

In order to dine at your proposed time we suggest that you arrive thirty minutes in advance, when you will be invited into our bars and lounges for drinks

DRINKS ON ARRIVAL

Enjoy immediate conviviality and avoid the arrival crush at the bar by including a welcome drinks tray served by our team. We discount our standard prices for house wine, juice and Prosecco by 10% for this service