

# Tickton Grange

## FARMSTEAD WEDDING MENUS

Your choice of 'Main Events' and accompaniments, or Grazing Boards

### THE MAIN EVENT

(Slow roasts and more..)

Choose two of the following:

Lamb shoulder | rosemary | redcurrant

Sirloin of beef | thyme and sea salt crust

Beef brisket | delicately spiced marinade

Pork loin | sage and cider glaze

Herb fed | skin on | chicken breasts

Roast gammon | honey and five spice glaze

Individual lamb rumps | garlic and mint marinade

Seabass fillet | lime and dill oil

Baked Scottish salmon | chive and lemon

Cartons of baked Camembert (V)

Roasted Mediterranean pots of vegetables |  
aubergines | fresh herbs (V)

### POTATOES

Choose one of the following:

Baby jacket potatoes | rosemary |  
rock salt | rapeseed

New potatoes | butter | chopped mint

### ARTISAN CHUTNEYS

Choose one of the following:

Red onion marmalade | Beetroot and horseradish |  
Sun dried tomato and basil |  
Carrot, lime and coriander

### SALADS

Choose two of the following

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 and 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

### BREADS

Choose one of the following:

Sourdough | Crusty baguette | Mini onion loaf

## GRAZING BOARDS

A delight to the eye, an absolute treat to the taste buds. Grazing Boards are culinary masterpieces of artistry, texture and flavour. Consisting of cold meats, charcuterie, savoury pastries, fish, seafood, salads, seeds, herbs and leaves, the grazing boards line the central lengths of the tables for you to help yourselves and enjoy at your leisure

## POSH CAKES, TARTS, ICE CREAMS

Choose one tart, one cake and 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 and raisin

## FARMSTEAD EVENING FOOD

Cheese & Pickle or Chef's Barbecue  
Your choice

### CHEESE AND PICKLE

Laid on a grazing table: wheels of cheese to cut |  
pork pie | warm crusty bread | cheese biscuits |  
artisan chutneys | walnuts | grapes | celery

### CHEF'S BARBECUE

Thyme and black pepper Wagyu beef burgers

East Riding sausages

Piri Piri chicken thighs

Halloumi, red pepper and mushroom skewers

Dressed leaves | chips | sourdough

Evening barbecues in the Foldyard are cooked on our family of 'Big Green Eggs' to create delicious flavours of charcoal and wood smoke. These, or the alternative cheese and pickle table are included in our inclusive rates.

Hog roasts are possible. Requiring 120 hungry mouths we charge a supplement of +£5 extra per guest (+£30 per additional evening guest).

And, just in case street food is your scene for your evening 'do', you can take your pick from our favourite suppliers for a small premium.

Please speak with us for details.

Our chefs are happy to discuss your personal preferences with you to make your meal special – they will do their utmost to help.