

FARMSTEAD CELEBRATION 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.

Both menus are 39.50 per guest.

CANAPÉS

Please choose three from the following for 6.75 per person. Any additional canapes may be added for + 2.75 per person:

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

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 || Beetroot & 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

'CHEESE & PICKLE'

Celebrating 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

29.50 per guest

ADD A DESSERT?

Choose a delicious cake, tart and
two ice creams + 8.95 per person

'CHEF'S BBQ'

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

29.50 per guest

ADD A DESSERT?

Choose a delicious cake, tart and two
ice creams + 8.95 per person