

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. Artisan bread and house blend coffee or tea are offered with every menu.

CANAPÉS

Please choose three;

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

TO FINISH

Toffee cheesecake, vanilla ice cream
Sticky toffee pudding, butterscotch custard
Lemon posset, raspberry sorbet
Warm chocolate brownie, vanilla ice cream
Mango cheesecake, mango sorbet
Chocolate & pistachio tart, cherry ice cream
Eton mess
A plate of 3 cheeses with accompaniments

TO START

Hot & cold smoked salmon, lemon & dill
Confit duck leg, hoisin & cucumber
Tickton fishcake, lightly curried coconut sauce
Roasted tomato & red pepper soup
Prawn salad, tomato, Marie Rose
Chicken liver pâté, brioche, onion marmalade

TO FOLLOW

Roast sirloin of Yorkshire beef,
with Yorkshire pudding, roast gravy
Real ale braised beef bourguignon
Seared sea bass, lime & dill
Belly pork, mustard, apple
Lamb shank, mint, red wine
Roast chicken breast, red wine sauce

TO ACCOMPANY

Chef's choice of vegetables & potatoes will accompany your chosen main course

VEGAN

TO START

Roasted tomato & red pepper soup
Creamy garlic mushrooms,
with toasted ciabatta
Fresh fruit cocktail, lemon sorbet

TO FOLLOW

Herb crumbed mac 'n' cheese
Pea & mint risotto
Wild mushroom wellington

TO FINISH

Chocolate brownie
Raspberry cheesecake
Sticky toffee pudding
All served with vanilla ice cream

CHILDREN

TO START

Melon & fruit
Mozzarella bon bons
Garlic ciabatta

TO FOLLOW

Roast chicken dinner
Mini fish, chips, garden peas
Sausage, chips & beans

TO FINISH

Nipperbocker Glory
Fresh fruit salad with fruit sorbet
Warm chocolate brownie
& 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, bowls of chips
Pizza & fries
Steak pie, chips & 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
BBQ pork bites
Mini sliders
Sweet chilli chicken

FISH

King prawns in herbs & lemon
Breaded haddock goujons, tartare
Salmon teriyaki
Crab cakes

SAVOURY

Tomato & smoked cheese tartlets
Pork pie
Cauliflower bites
Sausage rolls

SALAD

House salad
Caesar
House slaw

POTATO

Rosemary roasted jackets
Sweet potato wedges
Skinny fries
Chunky chips

BREAD

Artisan loaf
Bread cake
Crusty baguette slice

FARMSTEAD WEDDING 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.

CANAPÉS

Please choose three:

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,
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.

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

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TO FOLLOW

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

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TO FINISH

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

LATE NIGHT FOOD

'CHEF'S BBQ'

Option one of 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, bread cakes & chutney

'PROPER FODDER'

Option two 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, bowls of chips
Pizza & fries
Steak pie, chips & mushy peas

VEGAN

*Vegan alternatives are
available for all menus*