

# Tickton Grange

2022

## HOUSE CELEBRATION MENUS

Please choose one set menu for all your guests. 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 £37.50 per person.

### 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  
Roasted tomato and red pepper soup  
Prawn salad | tomato | Marie Rose  
Chicken liver pâté | brioche | onion marmalade

### DESSERTS

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 sorbet

### MAIN COURSES

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  
Braised lamb shank | mint | red wine  
We serve fresh vegetables and potato relevant to  
each dish

### CHEESE

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

## 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  
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.  
£25.50 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 menu £8.50 per person

### ADD TEA OR COFFEE?

Including homemade mint shards  
£4.25 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

We apply a room hire charge of £300 for private events in the Rose and/or Garden Rooms

### BROADLEY ROOM

We apply a room hire charge of £110 for private events in the Broadley Room

## DIETARY REQUIREMENTS

We are happy to cater for special dietary requirements

## BEDROOMS

We offer a discounted bedroom rate to any of your guests wishing to stay, 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 best estimate numbers two weeks before your event, and final numbers one week before the 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.