

Tickton Grange

HOUSE WEDDING MENUS

Please choose one fixed wedding breakfast 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. Please advise us in advance of any special dietary requirements. House blend coffee or tea are offered with every menu – of course!

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

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 of the following:

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

POTATOES

(for both menus)

Please choose one of the following:

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 PARTY EVENING FOOD

Your choice of either one option from the 'Proper Fodder' menu, or six from the 'Pick & Mix' menu

PROPER FODDER

Choose one of the following:
Bacon butties | bowls of chips |
ketchup & brown sauce

Fajita wraps | spicy beef | cheese | salsa | salad
Steak pie | mushy peas

PICK & MIX

One choice per category:

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