

Tickton Grange

FARMSTEAD WEDDING MENUS

All about sharing our farmstead menus are designed to line the tables. You can opt for two dishes from the 'Main Event' (slow roasts and more) alongside selected accompaniments, or our Grazing Boards, a delight to the eye, just think East Yorkshire style smorgasbord! And to round it off with something sweet choose from our 'puddings' of cakes, tarts, and ice creams.

THE MAIN EVENT

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 and an absolute treat to the taste buds, our 'Grazing Boards' are laced with artistry, texture and flavour. Served along the central lengths of our farmstead tables on hand carved oak boards, each board brims with;

A selection of locally cured cold meats | charcuterie | handmade savoury pastries | fresh fish from the coast | seafood | salads | seeds | herbs | leaves | breads

Designed for helping yourselves, our grazing boards are for you and your guests to enjoy at your leisure.

PUDDING

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

Choose from our late night 'Cheese & Pickle' table or Chef's Barbecue cooked on our big green eggs in the Foldyard.

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.

