

Tickton Cyrange

WEDDING DETAILS 2026

Our ethos, since we first began hosting weddings over 40 years ago, has always been 'One wedding, one day, dream it your way'. We promise to deliver just exactly that. Whether you opt for a Classic house wedding' or a 'Fold Yard do' our home and grounds are yours to revel in, throughout your big day.

OUR SPACES

Georgian grace or country chic, each of our areas provide plenty of space for you and your party to sprawl. Ticking off beautiful ceremony spaces, arrival tipple spots 'wow' reception dining places and the perfect rooms for you and your party to break out and dance.

CIVIL CEREMONIES

From saying 'I do' in the Rose Room to taking your vows beneath the beams of the Chauffer's Garage, we have a range of gorgeous indoor/outdoor civil ceremony spaces to choose from:

The Rose Room	£500
The Garden Room	£500
The Fold Yard	£500
The Chauffeurs Garage	£500
The Broadley Room	£500
The Pavilion	£775*

*Weather dependent, the Pavilion charge includes the setup of an indoor space just in case

ROOM CAPACITIES

	Ceremony	Reception	Evening Party
The Rose Room	150	150	300
The Fold Yard	100	150	150
The Garden Room	40	40	-
The Broadley Room	20	20	-
The Chauffeurs Garage	80	-	-
The Pavilion	150	-	-

TICKTON GRANGE PACKAGES AND PRICING

We've been helping couples create their dream wedding for over 40 years! Our packages reflect our love for tradition, but with a fresh, modern twist. We've included all the essentials to help make your wedding day perfect, but We totally understand that every couple has their own dream of their perfect day, and we that's why we've left room for you to add your own special touches to make your day as individual as you are.

With a selection of options, ranging from 'exclusively yours' to an 'intimate affair', we hope that you find something that's perfect for you. If you can't find a package that fits your style, please let us know. We'd love to chat about creating your very own bespoke wedding. After all, your special day is all about you and your unique vision. Our team is here to help you turn that vision into reality and create a day that reflects your own unique style.



Harry & Ellie 24.08.24 Photography by Chris Spencer

THE 'EXCLUSIVELY YOURS' WEDDING

Take over for the most memorable of big days with our 'Exclusively Yours' package. Pulling out all the stops, our home and its grounds becomes yours to enjoy from 12pm on the day of your wedding until 11am the next morning.

THE EXCLUSIVELY YOURS WEDDING PACKAGE INCLUDES:

- Exclusive use of our beautiful house, Fold Yard and grounds from 12pm on the day of your wedding until 11am the day following
- Twenty bedrooms for your guests the night of your wedding followed by full Yorkshire breakfast
- Our Rose Room or Fold Yard (your choice) to enjoy your celebrations
- Access to four acres of formal gardens and fields extending to approximately 16 acres for photographs and frivolities
- A dinner date to sample your chosen menu
- A choice of classic welcome drinks (two glasses per guest)
- Delicious canapés (choice of 4) to accompany your welcome drinks
- Your chosen wedding breakfast finished with tea, coffee, and Tickton mint shards
- Wine to enjoy during your meal (two glasses per guest)
- Sparkling wine for the speeches (one glass per guest)
- Evening arrival cocktails in the Hockney Room (two per guest)
- Late evening food served during your evening reception
- Tickton Grange's house DJ and disco playing from 7.30pm until midnight (11.30pm in the fold yard)
- Full private bar facilities
- Our dedicated wedding team to help you plan and oversee your special day
- Christmas trees & decorations during the festive season
- Use of our cake stand & knife and cake cutting service
- Use of our post box
- Unlimited prearranged venue visits
- Complimentary car parking
- Bridal suite for the night of your wedding

'EXCLUSIVELY YOURS' WEDDING PACKAGE PRICING

*Pricing is based on 80 day and evening guests regardless of day of the week**

- High Season: May-Sept, Dec, and Bank Holidays **£20000**
- Mid-Season: April, October, and November **£19000**
- Low Season: January, February, and March **£18000**
- Additional guests attending day and evening celebrations **£165.00.**
- Additional guests attending evening celebrations **£55.00**

**Excludes Christmas Eve, Christmas Day and New Years Eve*

CLASSIC HOUSE WEDDINGS

Offering elegance with a touch of grandeur, our classic house wedding celebrations are held in our beautiful Rose Room. Decorated in natural hues and featuring its own grand fireplace this beautiful space provides you with a stylish blank canvas, ready for you to weave your very own magic.

THE CLASSIC HOUSE WEDDING PACKAGE INCLUDES:

- The Rose Room to enjoy your celebrations
- Access to four acres of formal gardens and fields extending to approximately 16 acres for photographs and frivolities
- A dinner date to sample your chosen menu
- A choice of classic welcome drinks (one glass per guest)
- Delicious canapés (choice of 3) to accompany your welcome drinks
- Your chosen three-course wedding breakfast finished with tea, coffee, and Tickton mint shards
- Wine to enjoy during your meal (two glasses per guest)
- Sparkling wine for the speeches (one glass per guest)
- Late evening food served during your evening reception
- Tickton Grange's house DJ and disco playing from 7.30pm until midnight
- Full private bar facilities
- Our dedicated wedding team to help you plan and oversee your special day
- Christmas trees & decorations during the festive season
- Use of our cake stand & knife and cake cutting service
- Use of our post box
- Unlimited prearranged venue visits
- Complimentary car parking
- Bridal suite for the night of your wedding

CLASSIC HOUSE WEDDING PACKAGE PRICING

Weekend pricing is based on 60-day guests and 80 evening guests Friday to Sunday

- High Season: May-Sept, Dec, and Bank Holidays **£10500**
- Mid-Season: April, October, and November **£9000**
- Low Season: January, February, and March **£8000**
- Additional guests attending day and evening celebrations **£145.00.**
- Additional guests attending evening celebrations **£30.00**

*Mid-week pricing is based on 50 day guests and 70 evening guests Monday to Thursday**

- High Season: May – Sept, December **£8750**
- Mid-Season: April, October and November **£7250**
- Low Season: January, February and March **£6250**
- Additional guests attending day and evening celebrations **£145.00.**
- Additional guests attending evening celebrations **£30.00**

**Christmas Eve, New Years Eve and Bank Holidays are excluded from mid-week packages.*

FOLD YARD WEDDINGS (AVAILABLE MAY – SEPTEMBER)

If you're dreaming of a wedding that perfectly captures the essence of rural country chic, our fold yard with its double doors leading onto a secret garden is the ideal setting! With its open beams festooned with lights, this amazing space is just perfect for those wanting to create a relaxed party atmosphere.

THE FOLD YARD WEDDING PACKAGE INCLUDES:

- The Fold Yard, the perfect outdoor venue to enjoy your summer celebrations
- Access to four acres of formal gardens and fields, which extend to approximately 16 acres for photographs and frivolities.
- A dinner date to sample your chosen menu
- A choice of classic welcome drinks (one glass per guest)
- Delicious canapés (choice of 3) to accompany your welcome drinks
- Your chosen grazing boards and pudding pots finished with tea, coffee, and Tickton mint shards
- Wine to enjoy during your meal (two glasses per guest)
- Sparkling wine for the speeches (one glass per guest)
- Late evening food served during your evening reception
- Tickton Grange's house DJ and disco playing from 7.30pm until 11.30pm
- Private stable bar facilities
- Our dedicated wedding team to help you plan and oversee your special day
- Use of our cake stand & knife and cake cutting service
- Use of our post box
- Unlimited prearranged venue visits
- Complimentary car parking
- Bridal suite for the night of your wedding

FOLD YARD PACKAGE PRICING

Weekend pricing is based on 60 day guests and 80 evening guests Friday to Sunday and Bank holidays

- High Season: May-Sept and bank holidays **£10500**

*Mid-week pricing is based on 50 day guests and 70 evening guests Monday to Thursday**

- High Season: May – Sept **£8750**
- Additional guests attending day and evening celebrations **£145.00.**
- Additional guests attending evening celebrations **£30.00**

*Bank Holidays are excluded from mid-week packages.

THE TWILIGHT PACKAGE

Created for couples who want a more relaxed feel to their wedding celebrations, our twilight weddings move away from the formal wedding breakfast whilst retaining some of our most loved traditions.

Usually taking place in the early evening as the sun sets, your ceremony can be held at any time from 3.30pm. Your choice of time will of course, need to be confirmed by the registrars.

THE TWILIGHT PACKAGE INCLUDES:

- Our Rose Room for your ceremony, decorated with a cream-coloured aisle runner lined with lanterns. The fire can be lit on cooler days to provide a magical backdrop for your vows.
- Access to four acres of formal gardens and fields extending to approximately 16 acres
- A dinner date to sample the food
- Your choice of welcome drinks (one glass per guest)
- The Rose Room to enjoy your celebrations
- A two-course meal consisting of your choice of grazing platters, followed by your chosen pot desserts.
- Our toast master to announce your speeches
- Sparkling wine to toast the bride and groom (one glass per guest)
- Tickton Grange's house DJ and disco playing from 7.30pm until midnight
- Full private bar facilities
- Our dedicated wedding team to help you plan and oversee your special day
- Christmas trees & decorations during the festive season
- Use of our silver cake stand & knife and cake cutting service
- Use of our post box
- Unlimited venue visits on non-wedding days
- Complimentary car parking
- Bridal suite for the night of your wedding

TWILIGHT PACKAGE PRICING:

Weekend pricing is based on 60 guests Friday to Sunday (excludes Saturday's during High Season)

- High Season: May-Sept, Dec, and Bank Holidays **£6550**
- Mid-Season: April, October, and November **£6050**
- Low Season: January, February, and March **£5550**

Mid-week pricing is based on 50 guests Monday to Thursday (Excludes Christmas Eve, New Years Eve and Bank Holidays)

- High Season: May – Sept, December **£5550** (Not available Christmas Eve, New Years Eve or Bank Holidays)
- Mid-Season: April, October and November **£5050**
- Low Season: January, February and March **£4550**

Additional guests **£100.00** per person

You are welcome to invite more guests to join you following your meal to dance the night away at no additional cost.

THE AFTER PARTY PACKAGE

Prepare for wedding celebrations like no other as we focus on the afterparty. This package takes you straight to the celebrations. Bookable no more than 12 months in advance, our most 'stripped back' option does away with the formality of the wedding breakfast in favour of letting your hair down and celebrating your newlywed status. You and your guests will be treated to an all-out party complete with cocktails, canapés, evening food & DJ to keep the party going until midnight.

THE AFTER PARTY PACKAGE INCLUDES:

- The Rose Room or Fold Yard to enjoy your celebrations.
- Access to four acres of formal gardens and fields extending to approximately 16 acres
- Your choice of welcome cocktails (one glass per guest)
- Your choice of canapés (three per guest)
- The Rose Room or Fold Yard to enjoy your party
- Your choice of evening food
- Tickton Grange's house DJ and disco playing from 7.30pm until midnight (11.30pm in the Fold Yard)
- Full private bar facilities
- Our dedicated wedding team to help you plan and oversee your special day
- Christmas trees & decorations during the festive season
- Use of our silver cake stand & knife and cake cutting service
- Use of our post box
- Unlimited prearranged venue visits
- Complimentary car parking
- Bridal suite for the night of your wedding

AFTER PARTY PACKAGE PRICING

Pricing is based on 80 guests

- High Season: May-Sept, Dec, and Bank Holidays **£6550**
- Mid-Season: April, October, and November **£6050**
- Low Season: January, February, and March **£5550**

Additional guests **£55.00**



Francesca & Joel 23.08.24 Photography by Gabriella's photography.

INTIMATE WEDDINGS

Opting for a smaller wedding doesn't mean you have to consider a smaller venue. Tickton Grange is perfectly designed for a more intimate affair. Our Broadley Room offers an intimate space at the heart of our home. With a beautiful Georgian bay window and original fireplace, it offers the perfect space for up to twenty of your nearest and dearest to gather. For those requiring a little more space, our airy Garden Room offers the perfect solution. Built on the foundations of the old Victorian greenhouse and lined with French doors that lead onto a garden terrace, this light airy space can seat up to forty guests. The relaxed atmosphere of an intimate wedding makes for an exceptional wedding day but still comes with the elegance, beauty and great customer service that is renowned for.

INTIMATE WEDDINGS INCLUDE:

- The Broadley Room or Garden Room to enjoy your celebrations
- Access to four acres of formal gardens and fields extending to approximately 16 acres for photographs and frivolities
- A choice of classic welcome drinks (one glass per guest)
- Delicious canapés (choice of 3) to accompany your welcome drinks
- Your chosen three-course wedding breakfast from our classic house menu finished with tea, coffee, and Tickton mint shards
- Wine to enjoy during your meal (two glasses per guest)
- Sparkling wine for the speeches (one glass per guest)
- Our dedicated wedding team to help you plan and oversee your special day
- Christmas trees & decorations during the festive season
- Use of our cake stand & knife and cake cutting service
- Use of our post box
- Unlimited prearranged venue visits
- Complimentary car parking

INTIMATE WEDDING PRICING

Our intimate weddings are priced at **£115** per guest. If you would like to throw an evening 'do' that is entirely possible. Please just ask.



*Snow & Adam
Photography by*

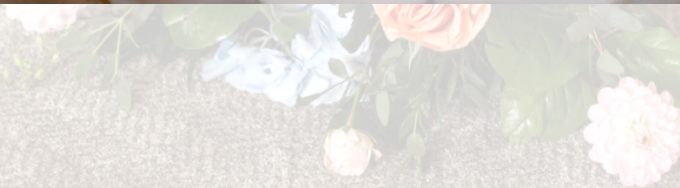
*05.12.24
Sandra & Rob.*

FOOD AND DRINK

We understand how important it is for you to have great food and seamless service on your special day. With our own experienced in house team, we are here to make sure that your wedding day is everything you want it to be! With over forty years' experience and a team of talented chefs, we aim to create unforgettable wedding breakfasts that your guests will be talking about for years to come.

OUR ETHOS: LOCAL, FRESH & HOMEMADE

Our simple ethos is this: We serve only the freshest ingredients, crafted into delicious, homemade dishes by our talented chefs. Supporting local businesses that produce quality ingredients has been close to our hearts since opening our doors in 1981. Wherever possible, we source our products locally giving your guests' the opportunity to experience the very best of East Yorkshire produce.



HOW OUR MENUS WORK:

DRINKS AND CANAPES

We've got a selection of drinks and canapés that we use for all our wedding celebrations just let us know your choices in line with your chosen package and we'll get the party started!

EXCLUSIVELY YOURS, CLASSIC HOUSE AND INTIMATE WEDDINGS

The wedding breakfast includes a set meal consisting of a starter, a main course and a dessert. These are chosen for your guests from our Classic House menu. To finish your meal, tea and coffee is served with our delicious homemade mint shards and included in the menu price. You will also need to choose your welcome drinks, canapés, and the evening food that you would like us to serve. You can personalise your meal by adding additional courses or choosing upgraded food and drink options for an additional cost.

FOLD YARD WEDDINGS

The wedding breakfast includes your choice of grazing platter and pot dessert. These are chosen for your guests from the enclosed menus. To finish your meal, tea and coffee is served with our delicious homemade mint shards. You will also need to choose your welcome drinks, canapés, and the evening food that you would like us to serve. You can personalise your meal by adding additional courses or choosing upgraded food and drink options for an additional cost.

TWILIGHT WEDDINGS

The wedding breakfast includes your choice of grazing platter and pot dessert. These are chosen for your guests from the enclosed menus. To finish your meal, tea and coffee is served with our delicious homemade mint shards. You will also need to choose your welcome drinks. You can personalise your meal by choosing upgraded food and drink options for an additional cost.

AFTER PARTIES

Your celebration includes your choice of food from our late-night food selection. Depending on where you have chosen to hold your party, you will select from either the Fold Yard or the classic house late night menus

SPECIAL REQUIREMENTS & ALLERGIES

Many of our dishes can be adapted to be gluten free and we are happy to cater for special dietary requirements if these meals are ordered in advance. We have incorporated delicious vegetarian (V) and vegan (VG) dishes into our menus to accommodate guests with dietary preferences. You are welcome to replace your meal choice with an alternative starter and main course for these guests. Just let us know the numbers in advance and we'll do the rest for you.

We understand the seriousness of allergies and food intolerances and the impact they can have. Unfortunately, we cannot guarantee that cross-contamination will not occur during menu preparation. However, if you are unsure of what may be contained in any of our dishes, please ask our Wedding Team who will be happy to advise you.

TO START YOUR CELEBRATIONS

We're absolutely thrilled to welcome you on your special day! Your photographer will be there to capture all the magic as you and your loved ones enjoy the welcome drinks reception – it's going to be a day to remember! To help you kickstart your celebrations in style, we've put together our classic drinks and canapés menu for you to choose from. If you can't spot your favourite tittle on the menu, please just ask! We'll be more than happy to offer you an alternative.

CLASSIC DRINKS

Fruity Pimms with lemonade

Sparkling rose wine

Sparkling white prosecco

Crisp white sauvignon

Light delicate red merlot

Bottles of Peroni

Warm mulled wine

Warm mulled cider

Cocktails

Aperol Spritz

Aperol, Prosecco, soda

Elderflower fizz

Elderflower syrup, freshly squeezed lemon juice, Prosecco

Strawberry & Lime

Vodka, strawberry syrup, freshly squeezed lime juice, soda

Classic mojito

White rum, sugar syrup, Tickton garden mint, lime, soda

Bramble

Gin, sugar syrup, freshly squeezed lemon juice, creme de mure

Amaretto sour

Disaronno, freshly squeezed lemon juice, sugar syrup, maraschino cherry

**Cocktails carry a supplement of £5 per person*



CANAPES

Mini sausage rolls, tomato chutney

Mozzarella cheese bon bons (V)

Sticky chicken bites, sesame ketchup

Leek and cheese croquettes (V)

Honey mustard cocktail sausages

Staal's smoked salmon fishcake, sweet chilli

Goats cheese custard & crispy onion tartlet (V)

Pea, mint, vegan cheese tartlet (VG)

Mini oxtail cottage pie

Duck liver pate, onion marmalade

Fish goujons, tartare sauce

Bite size arancini balls (VG)

Staal's beetroot smoked salmon blini, crème fraiche

CLASSIC HOUSE WEDDING MENUS

TO START

Tickton Grange fishcake, lightly curried coconut sauce

Confit duck leg, hoisin & cucumber

Tickton Grange classic prawn cocktail

Staal's hot smoked salmon, pea shoots, capers, lemon crème fraiche

Chicken liver pate, toasted brioche, onion marmalade

Ham hock terrine, piccalilli

Lightly dressed salad of roast plum tomatoes, Old Winchester cheese and toasted hazelnuts (V)

Creamy garlic mushrooms with toasted ciabatta (VG)

Tickton Grange fruit salad: Compressed melon, raspberries, strawberry sorbet and elderflower syrup (VG)

SOUP

Roast plum tomato, pimento, basil oil soup

Field mushroom, hazelnut oil soup

Butternut squash and chive soup

Creamed parsnip, mild curry spiced oil soup

Leek and potato, crispy leek garnish soup

All soups served with crusty bread and butter

All soups can be prepared to suit those guests following a vegan diet

TO FOLLOW:

CLASSIC ROASTS

Roast sirloin of Yorkshire beef, roast potatoes, Yorkshire pudding, roast gravy

Roast chicken breast, roast potatoes, Yorkshire pudding, roast gravy

Roast lamb rump, roast potatoes, Yorkshire pudding, roast gravy

Roast pork loin, roast potatoes, Yorkshire pudding, roast gravy

Nut roast, roast potatoes, Yorkshire pudding, gravy (V) (VG)

FISH

Salmon fillet, herb crust, pesto cream crushed potatoes

Roast cod loin, sweet potato, coconut red pepper sauce

Sea bass fillet, spiced parsnip pakora

MEAT

Feather blade of Yorkshire beef, bourguignon sauce

Glazed short rib of Yorkshire beef, potato pave, truffles

Roast chicken breast, wild mushroom cream, gremolata

Roast chicken thigh, lemon, yoghurt, garlic sauteed new potatoes

Braised lamb shank, creamed mashed potato, port jus

Pressed lamb shoulder, Dauphinoise potatoes, red wine and mint jus

Confit belly of pork, celeriac gratin, cider jus

Honey mustard glazed gammon steak, herb rosti

VEGETARIAN

Wild mushroom wellington, onion gravy

Pea, mint, goats cheese farro risotto

Herb crumbed mac 'n' cheese

Chickpea, spinach, paprika filo pastry parcel, creamy white wine sauce

All vegetarian dishes can be adjusted to accommodate those guests following a vegan diet

TO ACCOMPANY

Chef's choice of vegetables

TO FINISH

Sticky toffee pudding, butterscotch custard

Lemon sabayon tart, cherry swirl ice cream, popping candy

Mango cheesecake, raspberry sorbet

Caramelised coconut delice, passion fruit sorbet

Summer fruits Eton mess

Raspberry brùllè,, Chantilly cream, honey tuille

Warm treacle tart, clotted cream ice cream

Warm dark chocolate brownie, salted caramel ice cream

Spoilt for choice? Treat your guests to a trio of miniature desserts for an additional £5 per person

PREFER SAVOURY OVER SWEET?

As a replacement for dessert or as an additional course:

The Yorkshire cheese board, served with your choice of 3 cheeses and all the usual accompaniments.

As a replacement for dessert: cheese carries a supplement of £5 per person

As an additional course, a sharing board for each table £10 per person.

AFTERNOON TEA

A culinary experience that is dear to our hearts, our 'Afternoon Tea' is a stylish alternative to the classic three-course meal that's perfect for those looking for something daintily delightful to the eye. Served on our fine bone china, designed exclusively for us by the amazing Royal Crown Derby, this stylish alternative includes a delicious mix of savoury and sweet treats and is sure to rouse a 'Wow' from your favourite crowd!



CHILDREN'S MENU

FOR CHILDREN AGED 12 YEARS AND UNDER

TO START

Trio of melons with pineapple

Mozzarella bon bons

Garlic Ciabatta

TO FOLLOW

Roast chicken with all the trimmings

Mini fish, chips and garden peas

Sausage, chips and beans

TO FINISH

Nipperbocker Glory

Fresh fruit salad with fruit sorbet

Warm chocolate brownie and vanilla ice cream

£27.50 per child

*Half portions of your chosen meal are also available to your guests aged 12 years and under and priced at **£30***

LATE NIGHT FOOD

'PROPER FODDER'

Option one from our evening food offering is just the fodder for soaking up some fun. Classic comfort food. Choose one option for your full party from the following:

Butchers' baps:

Choose from: Pulled pork, Cumberland sausage or bacon baps, served with sauces and bowls of chips.

Stone baked pizzas with your choice of toppings served with garlic bread and fries
Traditional steak pie served with chips and mushy peas

'PICK AND 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 and lemon

Breaded haddock goujons, tartare

Salmon teriyaki

Crab Cakes

SAVOURY

Tomato and 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

Vegan and vegetarian alternatives are available for all menus.

If your party have any specific dietary requirements, please let us know

FOLD YARD AND TWILIGHT WEDDING MENUS

A selection of locally cured cold meats, charcuterie, handmade savoury pastries, fresh fish from the coast, shellfish, cheeses, breads, crackers, salads and seeds.

Please choose 2 items from each section below to build you perfect sharing platter. Our chefs will add garnish of fruits, nuts, herbs and leaves.

MEATS

Scotch eggs, garden herb mayonnaise

British charcuterie, house pickles

Chicken liver parfait, chorizo chutney

Pressed ham hock terrine, piccalilli

Lamb shoulder pakora, mint yoghurt

Beef brisket, BBQ glazed

FISH AND SHELLFISH

Staal's hot smoked salmon, Tzatziki

Dill infused smoked mackerel pate, lemon crème fraiche

Crayfish & Atlantic prawn cocktail, gem lettuce

Haddock goujons, tartare sauce

Bridlington crabcakes, sweet chilli mayonnaise

Pan fried Scottish salmon, pesto glaze

PASTRIES

Wensleydale scones, onion jam

East Yorkshire sausage roll, tomato chutney

Roasted red pepper and chive quiche

Filo tartlet of Mediterranean vegetables, balsamic glaze

Miniature mushroom wellington, garlic butter

CHEESES

Goats cheese
Mini Mozzarella balls
Harrogate blue
Brie wedges
Farmhouse cheddar
Feta cubes
Charred halloumi

PLEASE CHOOSE ONE BREAD TO ACCOMPANY YOUR PLATTER

Individual baguettes
Mini onion loaf
Sourdough slices
Rapeseed and rosemary focaccia

**We are happy to create platters that are personalised to your vegetarian and vegan guests' requirements.*

POTTED DESSERTS

Lemon posset
Mango cheesecake
Chocolate mousse, roasted hazelnuts
Caramelised coconut delice, passion fruit sorbet
Raspberry trifle
Rhubarb crumble
Summer fruit Eton mess

Spoilt for choice? Treat your guests to a trio of miniature dessert pots for an additional £5 per person

FOLD YARD LATE NIGHT FOOD

'CHEF'S BBQ'

Option one of our evening food offerings is a barbecue served in the Fold Yard.

Cooked on our family of 'Big green eggs' to create delicious flavours of charcoal and woodsmoke enjoy:

Thyme and black pepper Wagyu beef burgers

East Riding sausages

Piri Piri chicken thighs

Halloumi, red pepper and mushroom skewers accompanied by dressed leaves, chips, bread cakes and chutney

'PROPER FODDER'

Option two from our evening food offering is just the fodder for soaking up some fun. Classic comfort food. Choose one option for your full party from the following:

Butcher's baps:

Choose from: Pulled pork, Cumberland sausage or bacon baps, served with sauces and bowls of chips.

Stone baked pizzas with your choice of toppings served with garlic bread and fries

Traditional steak pie, chips and mushy peas

Vegan and vegetarian alternatives are available for all menus.

Special dietary requirements can be catered for



THE FINISHING TOUCHES

Schooled in the art of celebrating, sharing your day with us is not just about putting together the facts and figures. It's about all those little touches that make your day unique to you both. From chairs to table layouts, to candle sticks or perhaps candelabras the choice is all yours.

SEATING YOUR GUESTS

We have a range of seating available across our areas that suit each spaces style including:

- Georgian Mahogany Chairs with a blue padding for Broadley Room weddings
 - - For Rose Room & Garden Room Weddings elegant
 - Lloyd Loom chairs
- Vintage wooden school chairs for the Fold Yard. Perfect for country style vibes.
 - Lime was Chiavari chairs for Pavilion ceremonies*

**Our Chiavari chairs are available to use in the Rose Room, Garden Room & Farmstead for your reception if you'd like for an additional set up charge of £3 per chair*

SETTING THE TABLE

Unique to you and your wedding party, you can choose from the following set ups:

- One large oval table in the Bradley Room
- Long sharing tables in the Fold Yard
- White cloths and napkins if you would like them (wherever you choose to eat)

All your tables will be laid for you with our china, cutlery and glasses. Our Wedding team will also lay out all your extra touches including name places and favours. Available for you to use on the day with our compliments is our wedding post box and easel for seating plans.

We do have a selection of additional items that you may like to hire from us including candelabras, candlesticks and vases.

PLANNING YOUR WEDDING

From your first show round to your big day, we have our own wedding team ready to guide you every step of the way. Come and visit as often as you would like, explore our spaces and pick our brains. We are here to help make your journey as easy as possible.

BEDROOMS

- Use of up to 15 bedrooms are for your guests, prices dependent on rate at time of booking.
 - A £10 reduction on all our bedroom types for each of your guests (£5 for singles)

WE LOOK FORWARD TO WELCOMING YOU!

Tickton Grange, Tickton, Beverley, East Yorkshire, HU17 9SH
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