

We are able to offer a menu choice within courses subject to the following conditions

1. All menu choices must be agreed with us before they are sent to your guests.
2. A maximum of 3 choices per course for weddings of up to 50 pers, above 60 pers a maximum of 2 choices per course.
3. All menu choices to be given to us three weeks prior to your wedding.
4. An invoice will then be raised for the balance, which must be paid 7 days prior to your wedding.
5. The Terrace, Riverside and Garden Rooms will accommodate up to approx 120 pers, however it should be noted that this number will be reduced if a buffet menu is chosen, to allow room for the buffet tables.
6. Three courses have to be taken. If requiring wedding cake as dessert £8.00 per head will be charged to cover cutting and serving etc.
7. Please note discounts only apply to the drinks package, 3 course meals, buffet and bbq.

DRINKS PACKAGES

Number 1 @ £13.80 per guest

To greet your guests on arrival

A glass of mulled wine, bucks fizz, raspberry or elderflower fizz or pimm's

With the Meal:

A glass of chateau bottled wine – red, rose or white

For the Toast

A flute of sparkling wine

Number 2 @ £15.99 per guest

To greet your guests on arrival

A glass of mulled wine, bucks fizz, raspberry or elderflower fizz or pimm's

With the Meal:

Two glasses of chateau bottled wine – red, rose or white

For the Toast

A flute of sparkling wine

Number 3 @ £19.20 per guest

To greet your guests on arrival

A glass of mulled wine, bucks fizz, raspberry or elderflower fizz or pimm's

With the Meal:

Two glasses of chateau bottled wine – red, rose or white

For the Toast

A flute of non-vintage champagne.

We can also offer a range of canapés to be served with pre wedding drinks.

Fruit Juices can be offered for non-drinkers, drivers and children.

House wines may be exchanged for alternative wines from our current wine menu at an extra cost. Alcoholic beverages are not permitted to be brought on to the premises.

No corkage arrangements are available.

CANAPES

After your ceremony a perfect accompaniment to your celebratory drink is our
homemade canapés. All priced at £1.35 each.
please choose a selection from the list below

A mixture of marinated Olives, crisps and nuts

Lamb Kofta with mint yoghurt

Duck spring roll with plum sauce

Chicken satay

Mini ham and pineapple pizza

Prawn cocktail

Parmesan & rosemary shortbread with roast cherry tomatoes and feta

Smoked trout-salmon mousse in a cucumber cup

Cherry tomato stuffed with crab & tarragon

Our Buffets and Barbeque Selection...

CARVING BUFFET ROYALE £35.50

Ham traditionally roasted with honey and cloves

Moroccan Lamb

Whole poached salmon served with mayonnaise and prawns

Sweet potato, cauliflower and lentil curry

Coleslaw

Glazed carrots and parsnips

Tomato and coriander salad

Lemon, mint, raisin, apple & cucumber cous cous

Baby spinach and mushroom salad

One choice of potatoes – Roast new potatoes, minted potato salad, dauphinoise or chips

Crusty bread and butter

A selection of home-made pickles and relishes

Summer pudding with cream

or

A light fresh lemon tart with raspberry coulis

or

Wensleydale cheese and biscuits

Coffee and mints

BUFFET £ 23.85

Hot or cold roast pork served with apple sauce

Smoked salmon and prawns or cold salmon and prawn cocktail

Spaghetti with roasted tomatoes and asparagus

Coleslaw

Tomato and coriander salad

Baby spinach and mushroom salad

Warm spinach and parmesan tart

Pateley bridge pork pie

One choice of potatoes – Roast new potatoes, minted potato salad, dauphinoise or chips

Crusty bread and butter

A selection of home-made pickles and relishes

***You may add a dessert onto any of the buffet or
bbq packages from the selection on the dessert pages***



For a Summers Reception on the Terrace

BARBEQUE MENU £15.00

Baby spinach and mushroom salad, Cous cous salad, Tomato and coriander salad

A choice of potatoes: new potatoes, minted potato salad, dauphinoise or chips

Crusty bread and butter

Homemade Pickles and relishes

*A MINIMUM OF TWO ITEMS FROM THE FISH AND MEAT
SELECTION MUST BE TAKEN PER PERSON*

Tomato Sausage £2.05

Beef burger with sticky onions and cheese £3.05

Lamb kebab and minted yoghurt dip £3.05

Gammon steak £4.10

Pork chop £4.10

4oz Sirloin steak £6.15

5oz Rib eye steak £10.25

Spare ribs with bbq sauce £3.05

Chick pea and coriander cake £2.05

5oz marinated chicken supreme with satay sauce £4.10

Soy sauce marinated salmon, teriyaki sauce £4.10

STARTERS

<i>Our own cream soup (several choices of)</i>	<i>£5.75</i>
<i>Our own Fish soup with aioli and gruyere cheese</i>	<i>£7.95</i>
<i>Melon & mango, with fresh fruit sorbet or Parma ham</i>	<i>£8.70</i>
<i>A duo of salmon & coriander fishcakes served with homemade mango chutney</i>	<i>£8.80</i>
<i>Fresh salmon and prawn salad with Marie rose sauce</i>	<i>£9.25</i>
<i>Smoked salmon served with lemon and a rocket salad</i>	<i>£9.25</i>
<i>Locally smoked duck, orange and walnut salad</i>	<i>£9.25</i>
<i>Parfait of chicken and duck liver pate served with Cumberland sauce and granary toast</i>	<i>£8.80</i>
<i>A terrine of local game served with our own chutney</i>	<i>£9.35</i>
<i>Locally smoked chicken and avocado salad served on a bed of rocket with a basil and parmesan dressing</i>	<i>£9.25</i>
<i>Confit of duck leg served with caramelized apple</i>	<i>£8.95</i>
<i>Haggis, carrot and parsnip mash</i>	<i>£8.80</i>
<i>Fresh handpicked White crab meat and Waldorf salad</i>	<i>£11.20</i>
<i>Portobello mushroom filled with spinach, walnuts and cambazola</i>	<i>£8.80</i>

All starters are served with a selection of homemade specialty breads

MAIN COURSES

<i>Roast Leg of Wharfedale lamb with a redcurrant and mint gravy</i>	<i>£17.90</i>
<i>Roast loin of pork, with apricot & sage seasoning and apple sauce</i>	<i>£17.90</i>
<i>Roast sirloin of beef, Yorkshire puds & horseradish sauce</i>	<i>£18.95</i>
<i>Individual beef wellington – fillet of beef topped with a mushroom duxelle & encased in puff pastry</i>	<i>£22.50</i>
<i>A traditional Wharfedale lamb or beef stew with dumplings</i>	<i>£17.30</i>
<i>Red lion fish pie</i>	<i>£17.30</i>
<i>Coq au Vin – the classic French dish of chicken cooked with red wine & shallots</i>	<i>£17.30</i>
<i>Individual traditional shepherds pie</i>	<i>£17.30</i>
<i>Breast of chicken stuffed with Yorkshire blue cheese, wrapped in Parma ham, served with a leek sauce</i>	<i>£18.85</i>
<i>Roast Norfolk Turkey, seasoning, bread sauce and cranberry relish</i>	<i>£17.90</i>
<i>Fillet of venison pan-fried, celeriac mash & a juniper berry sauce</i>	<i>£21.45</i>
<i>Individual steak, ale and kidney pie,</i>	<i>£17.30</i>
<i>Supreme of salmon roasted & served with asparagus and hollandaise</i>	<i>£18.80</i>
<i>Braised shoulder of Lamb with parsnip mash</i>	<i>£17.30</i>
<i>Spinach and mushroom lasagne</i>	<i>£16.90</i>
<i>Sweet potato, cauliflower & lentil curry, cardamom rice & chapatti</i>	<i>£16.90</i>
<i>Loin of cod, sautéed spinach and clam chowder</i>	<i>£18.65</i>

PUDDINGS

<i>Bread and Butter budding with custard</i>	£8.70
<i>Jam Roly Poly with custard</i>	£8.70
<i>Fruit crumble with custard</i>	£8.70
<i>Sticky toffee pudding with caramel sauce and vanilla ice cream.</i>	£9.25
<i>Traditional English summer pudding and cream</i>	£9.25
<i>A Classic crème brulee - flavoured with fresh vanilla and served with strawberries (max 30 guests)</i>	£9.40
<i>A classic English sherry trifle made with raspberries and strawberries</i>	£8.90
<i>A selection of locally made (on the farm) Guernsey milk ice creams.</i>	£8.10
<i>A light fresh lemon tart with raspberry sauce</i>	£9.20
<i>Chocolate sponge – a rich but light steamed sponge served with chocolate and orange Sauce – and vanilla ice cream</i>	£9.20
<i>Eton mess, cream, meringue, strawberries</i>	£8.70
<i>A selection of Yorkshire cheeses served with our own rich fruit Guinness and walnut cake.</i>	£9.65
<i>Freshly filtered coffee or tea with mints</i>	£2.25

EVENING FOOD

Please note food should be provided for a minimum of 70% of the guests attending your evening reception, the prices shown are per person

Bacon Sandwiches and Chips £6.70 per person / Sandwiches and Chips £6.70 per person

*Simple BBQ from £11.20 per person – Locally produced sausage, home made burgers, chicken drumsticks,
bread and salad.*

Alternatively tell us what you would like and we can give you a price.