



GISBOROUGH HALL



Wedding Menu

Reception Drinks

Please choose one inclusive drink from the options below to serve after your civil ceremony or on arrival back from the Church:

- ❖ Bucks fizz
- ❖ Sparkling wine
- ❖ Sparkling rose wine
- ❖ Bottle of lager
- ❖ Prosecco / Rose Prosecco – £3 per person supplement
- ❖ Champagne - £5 per person supplement
- ❖ Fruit punch – a refreshing alcoholic fruit punch
- ❖ Pimm's – served with cucumber strawberries and fresh mint
- ❖ 'Cranberry Collins' cocktail – Cranberry juice, elderflower cordial, apple juice, vodka and soda
- ❖ Mulled wine
- ❖ Hot spiced cider

50/50 Reception Drink Mix

- ❖ Select a 50/50 reception drink mix from two of the above options - £5.00 per person supplement

Wedding Breakfast Wine

- ❖ Romance Package/ Dinner Drinks & Dancing Package/ Nearest & Dearest Package – ½ bottle of white, red or rose house wine per person served with your meal
- ❖ Whirlwind Package – one glass of wine per person served with your meal

Wedding Toast Drink

- ❖ 1 x glass of sparkling wine per person

Wine Upgrades

- ❖ Package 2 - £3.50 supplement per person:
 - 1 x glass of Prosecco on arrival
 - ½ bottle of Statua Pinot Grigio, Alto Bajo Merlot or Bulletin Zinfandel
 - 1 x glass of Prosecco to toast
- ❖ Package 3 - £6.00 supplement per person:
 - 1 x glass of Champagne on arrival
 - ½ bottle of Versant Voigner, El Collectivo Malbec or Rioja Rose
 - 1 x glass of Prosecco to toast

Non-Alcoholic Options

- ❖ Elderflower Fizz
- ❖ Non-alcoholic Fruit Punch
- ❖ Orange Juice
- ❖ Apple Juice



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Canapés

Supplement of £3 per person for 1 item, £5.50 for 2 items, £7.50 per person for 3 items, £9 for 4 items:

- ❖ Filo wrapped King prawns with chilli, ginger and soy sauce dip
- ❖ Harrogate blue pin wheels, guacamole mousse and sun blushed tomato (v)
- ❖ Mini Yorkshire pudding, roast beef, horseradish sauce and crispy onions
- ❖ Duck or vegetable spring roll, sweet chilli dip
- ❖ Goats cheese cream and pesto tart, pine nut brittle (v)
- ❖ Swedish Gravdax and sour cream toast
- ❖ Croque monsieur
- ❖ Mini homemade scone with jam and cream
- ❖ Chocolate dipped strawberries (May – September)
- ❖ Waffle ice cream cone with either: - double chocolate, vanilla, raspberry sorbet, strawberry and fresh strawberry, honeycomb and salted caramel

Inclusive Wedding Breakfast Menu

One set menu should be chosen for all guests, vegetarians and guests with special dietary requirements can be catered for separately

Starter Selection

- ❖ Prawn and soused herring salad, confit cherry tomato, salted cucumber, gem lettuce and charred lemon dressing
- ❖ Slow cooked ham knuckle, pistachio and shallot with homemade pease pudding, watercress salad, Himalayan salt and olive oil ciabatta
- ❖ Moroccan spiced chicken thigh terrine wrapped in ham with a chickpea, roast garlic and tomato salsa, spiced aubergine chutney
- ❖ Goat's cheese and sweet potato terrine, red pepper and courgette chutney, rocket and wholemeal croute
- ❖ Trio of melon; Galia, sweet pickled watermelon, mojito marinated cantaloupe (v)
- ❖ Oriental spiced duck breast, carrot, fennel, mouli and orange salad, soy, hoi sin and sesame seed dressing and micro coriander - £3.95 per person supplement
- ❖ Rosemary marinated Feta cheese, port wine braised pear and pickled walnut salad (v)
- ❖ Caprese salad, sun blushed tomato, mozzarella and basil salad with brioche toast and balsamic glaze (v)
- ❖ Classic smoked Scottish salmon, capers, fresh lemon, brown bread and butter
- ❖ Smoked haddock tartar, duck egg, chive crème fraiche and salmon keta - £5 per person supplement

Or a soup ...

(£5 per person supplement for soup to be taken as an intermediate course)

- ❖ Leek and potato, crispy leeks and sour cream (v)
- ❖ Roast plum tomato and basil with basil oil (v)
- ❖ Carrot, honey and ginger (v)
- ❖ Moroccan spiced red pepper and tomato (v)
- ❖ Cream of vegetable with croutons (v)
- ❖ Chunky vegetable and pearl barley broth (v)

Palate Cleanser

(£4 per person supplement)

- ❖ Lemon sorbet, crumbled meringue
- ❖ Orange sorbet with basil jelly
- ❖ Raspberry sorbet freeze dried raspberries
- ❖ Mint & cucumber sorbet with Pimms syrup
- ❖ Champagne sorbet with strawberry
- ❖ Mango sorbet



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Main Course Selection

- ❖ Roast topside of beef, garlic & thyme roast potatoes, roasted carrots, swede and celeriac, Yorkshire pudding & gravy
- ❖ Roast sirloin of beef, roast potatoes, roast parsnip, honey glazed carrots and Yorkshire pudding, red wine jus - £5 per person supplement
- ❖ Roast breast of chicken, thyme roast potatoes, roasted carrots, swede and celeriac, Yorkshire pudding & gravy
- ❖ Breast of chicken marinated in garlic & thyme, fondant potato, roasted courgettes & carrots, spinach & Bordelaise sauce
- ❖ Breast of Guinea fowl, fondant potato, pancetta, baby onions and wild mushrooms, spinach, carrot puree thyme & red wine jus
- ❖ Baked North Sea cod wrapped in Serrano ham, warm salad of Spanish chorizo, new potato, fine beans and olives, endive and herb oil
- ❖ Slow cooked belly pork, roast garlic mashed potato, Doreen's black pudding, peppered Savoy cabbage, roast celeriac & peppercorn sauce
- ❖ Confit Barbary duck leg, spiced red cabbage, braised fennel, fondant potato & honey jus
- ❖ Honey roast lamb rump, dauphinoise potato, roast squash, spinach & minted jus
- ❖ Lemon, herb & Parmesan cheese crusted fillet of salmon, lemon & parsley new potato cake, roast fennel, charred shallot & a verjuice cream
- ❖ Herb rolled loin of pork, grain mustard mashed potatoes, fine green beans, carrot puree, apple and cider vinegar sauce

Vegetarian Main Course Selection

- ❖ Spinach & ricotta ravioli, soft peppercorn cream and rocket (v)
- ❖ Vegetable paella, artichokes, roasted peppers, sun blushed tomatoes, aubergine & courgettes (v)
- ❖ Brie and Mediterranean vegetable strudel, baby potatoes and pesto dressed salad (v)
- ❖ Grilled olive and thyme polenta, onion puree, charred courgette, watercress and salsa verde (v)

Puddings Selection

- ❖ Sticky toffee pudding, sticky toffee sauce, vanilla ice cream
- ❖ Double chocolate and hazelnut brownie, white chocolate sauce and dark chocolate ice cream
- ❖ Tarte au citron, raspberry sorbet and raspberry sauce
- ❖ Vanilla seed cheesecake, red wine poached pear and red berry compote
- ❖ Treacle tart, English custard OR clotted cream ice cream
- ❖ Dutch apple crumble tart, vanilla ice cream, apple and cinnamon syrup
- ❖ Bitter chocolate tart, caramelised oranges and burnt orange syrup
- ❖ Iced Bakewell tart, black cherry compote, crème Chantilly

Cheese Course

- ❖ Selection of English and continental cheeses, quince jelly, Chaloner estate chutney, apple, celery and wafers – £7.95 per person supplement if served as an additional course

Coffee

- ❖ Tea or coffee served with truffles or chocolate mint wafers

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to the Wedding/Events Co-ordinator prior to the event



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Evening Buffets

One set menu should be chosen for all guests, vegetarians and guests with special dietary requirements can be catered for separately

Finger buffet

Inclusive of 6 items, additional items £2.50 per person

- ❖ Lemon and pepper fish goujons
- ❖ Selection of sliced pizza (pepperoni & jalapeno, margherita, ham & pineapple)
- ❖ Lamb koftas with mint & cucumber yoghurt
- ❖ Freshly baked sausage rolls
- ❖ Chicken drumsticks (choice of either lemon & herb, BBQ, Cajun or sea salt and cracked black pepper)
- ❖ Large vegetable spring rolls and plum sauce
- ❖ Cajun spiced vegetable wraps and lemon sour cream (v)
- ❖ Honey & English mustard sausages
- ❖ Blue cheese straws with guacamole and humus (v)
- ❖ Sandwiches (Choice of three: coronation chicken, tuna & sweetcorn, roast beef, horseradish & watercress, Egg & cress, Cheese savoury, Smoked salmon & cream cheese bagel)

Breakfast buffet

- ❖ Floured bap with dry cured smoked back bacon
- ❖ Petit pain with local pork sausage
- ❖ Fried onions
- ❖ Sliced tomatoes
- ❖ Potato wedges
- ❖ Coleslaw
- ❖ Tomato ketchup
- ❖ Brown sauce

Antipasto buffet

(£4 per person supplement)

- ❖ Selection of charcuterie
- ❖ Sun blushed tomatoes
- ❖ Mozzarella
- ❖ Marinated olives
- ❖ Char grilled artichokes
- ❖ Rocket
- ❖ Ciabatta
- ❖ Olive oil
- ❖ Balsamic vinegar

Fork buffet

Inclusive of 3 items, additional items £4.95 per person

- ❖ Beef lasagne
- ❖ Vegetable lasagne (v)
- ❖ Sauté mushrooms and garlic sauce
- ❖ Steak and kidney pie
- ❖ Chicken tikka masala with basmati rice and coriander
- ❖ Thai green chicken curry with lime scented rice
- ❖ Warm new potato, Spanish chorizo, green bean and mixed olive salad
- ❖ Char grilled artichoke, courgette, red onion and peppers, penne pasta and basil pesto (v)
- ❖ Creamy fish pie topped with cheesy mash

Fork buffet served with:

- ❖ Coleslaw
- ❖ Dressed leaves
- ❖ Herb roast baby potatoes
- ❖ Tomato, basil & red onion salad
- ❖ Rustic bread rolls

BBQ buffet

(£4 per person supplement)

- ❖ Handmade beef burger
- ❖ Garlic and thyme chicken fillets
- ❖ Local pork sausage
- ❖ Red cabbage slaw
- ❖ Buttered corn on cob
- ❖ Rocket,
- ❖ Tomato & red onion salad balsamic dressing
- ❖ Floured baps

Yorkshire antipasto

(£4 per person supplement)

- ❖ Slow cooked ham hock
- ❖ Yorkshire pork pie
- ❖ Scotch egg
- ❖ Wensleydale cheese
- ❖ Piccalilli
- ❖ Pickled onions
- ❖ Fruit chutney
- ❖ Freshly baked bread

The buffet will be available for two hours only

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