

# 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
- 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

## Wedding Breakfast Wine

- Romance Package/ Nearest & Dearest Package – 2 glasses of Candidato Viura / Candidato Tempranillo / Golden Sate Zinfandel Rose per person served with your meal

## Wedding Toast Drink

- 1 x glass of Prosecco per person

## Wine Upgrades

- Package 2 - £3.50 supplement per person:  
1 x glass of Prosecco on arrival  
2 glasses of Terre del Noce Grigio / Terre del Noce Merlot / Terre del Noce Pinot Grigio Rose  
1 x glass of Prosecco to toast
- Package 3 - £6.00 supplement per person:  
1 x glass of Champagne on arrival  
2 glasses of Revelation Viognier / Promesa Rioja Crianza / Cotes de Provence Rose  
1 x glass of Prosecco to toast

## Non-Alcoholic Options

- Elderflower Fizz
- Passion fruit cooler
- Sunrise
- Orange Juice
- Apple Juice

# Wedding Menu

## 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

- Caprese salad, sun blushed tomato, mozzarella and basil salad with brioche toast and balsamic glaze (v)
- Trio of melon; Galia, sweet pickled watermelon, mojito marinated cantaloupe (v)
- Slow cooked ham knuckle, pistachio and shallot with homemade pease pudding, watercress salad, Himalayan salt and olive oil ciabatta
- Prawn and soused herring salad, confit cherry tomato, salted cucumber, gem lettuce and charred lemon dressing
- 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
- 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)
- 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

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## 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

## 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)

## 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



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## 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 and 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

## Evening Buffets

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

## 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

## 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)
- Open sandwiches (Choice of three: coronation chicken, tuna & sweetcorn, roast beef, horseradish & watercress, Egg & cress, Cheese savoury, Smoked salmon & cream cheese bagel)

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## 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

## Antipasto buffet

(£4 per person supplement)

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

## 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.*

*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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G I S B O R O U G H H A L L

