

THE GOLD PACKAGE

Core package to include

based on 50 adults (day and evening)

Ceremony room (registrar's costs additional) furniture, white table linen and linen napkins, glassware, cutlery, crockery, cake stand and knife, staff, manager/MC

Red carpet

A glass of chilled Prosecco post-ceremony or on arrival

Three course homemade set wedding breakfast with coffee and petit fours

Half a bottle of house red, white or rosé wine per person
served with your meal

Toast - a glass of chilled Champagne

Cash bar facility

Evening hot and cold finger buffet

Professional Disco & DJ for the evening until 1am

Plentiful free parking

£4,400.00 including VAT

Extra day and evening guests are charged at £80.70 each including VAT

Extra evening guests are chargeable at £16.50 each including VAT

Prices applicable 1 April 2019-31 March 2020

If you have any special dietary requirements or allergy queries
please speak to us if you want to know about our ingredients

THE GOLD MENU

(one dish from each course to be select for all guests)

Potted Salmon, Smoked Salmon & Compressed Cucumber Tartare,
Crème Fraîche, Watercress

Confit Duck & Foie Grass Pressing, Rhubarb Chutney & Duck Ham
Goats Cheese Cheesecake, Thyme Onion & Balsamic Marmalade



12Hour Moroccan Spiced Lamb Shoulder
Sweet Potato Mash, Lemon, Mint & Garlic Jus

Yorkshire Chicken Breast
stuffed with Chorizo, Pearl Barley & Butternut Squash Risotto, Parma Ham Crisp

Herb-cooked Pork Loin
Sage Onion & Pork Shoulder Croquette, Crackling Shard, Apple Mash, Cider Jus

Ricotta & Asparagus Tart
Parmesan, Fondant Potato, Green Beans, Tomato & Basil Dressing

all served with seasonal vegetables



Giant Raspberry Macaroon, Dark Chocolate Ganache, Lychee
Vanilla Panna Cotta, Macerated Compressed Berries, Homemade Granola
Warm Chocolate & Hazelnut Pudding Toffee Sauce, Vanilla Bean Ice Cream
Lemon & Orange Posset, Rhubarb & Raspberry Compote, Ginger Biscuit



Fairtrade Ground Coffee & Petit Fours, Yorkshire Tea and Infusions



EVENING BUFFET

(example)

COLD

Sandwiches:
Harissa Chicken, Mango Yoghurt
Fresh Water Prawn & Marie Rose
Citrus Sugar Roast Ham, Baby Gem
Mature Cheddar & Spring Onion
Egg Mayonnaise, Wild Rocket

HOT

Giant Chunky Chip, Cod Bite & Pea Puree
Smoked Salmon & Beetroot Blini
Pork & Black Pudding, Scotch Egg
Chicken & Chorizo Lollipop
Courgette & Halloumi Fritter, Chilli
Butternut Squash Samosa, Mango Gel

Wensleydale Cheese & Caramelised Onion Tart
Pesto Scone, Sunblush Tomato, Mozzarella Pearl
Thai Spiced Arancini Balls

Tea Selection, Fresh Coffee, Cream, Petit Fours