

# Classic Wedding Menu

£42.50 per person

*All guests are served the same starter, main course and pudding*

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## Starters

Homemade soup served with a bread roll

*Tomato, celery and apple*

*Carrot and coriander*

*Leek, potato and onion*

Scottish smoked salmon,  
rocket leaves, sour cream and chives, cracked pepper

Crayfish cocktail,

Marie Rose sauce, crisp lettuce, baby tomatoes, granary loaf

Terrine of chicken livers,  
red onion marmalade, granary toast

Warm goat's cheese and spring onion tart,  
baby leaf salad, balsamic dressing

Warm butternut squash, roasted chestnut and beetroot salad, garden herbs

## Main Courses

Baked sea bass fillet,  
chive creamed potatoes, roasted courgettes and peppers, lemon butter sauce

Baked fillet of salmon,  
sea salt, crushed new potatoes, cherry vine tomatoes, sugar snaps, rocket pesto

Roasted topside of Teesdale beef,  
roasted potatoes, glazed carrots, stick beans, Yorkshire pudding, red wine gravy

Sautéed breast of chicken, fondant potato, cabbage and smoked bacon,  
Provençale tomato, tarragon cream

Slow roasted shoulder of lamb,  
baby rosemary potatoes, braised red cabbage, sugar glazed parsnips,  
rich redcurrant gravy

Grilled goat's cheese crostini, fennel salad, beetroot couscous

Risotto of wild mushrooms,  
poached hen's egg, crispy leeks

## Puddings

Hot chocolate brownie, black cherry ice cream, white chocolate sauce

Hot sticky date pudding, butterscotch sauce, Jersey ice cream

Lemon tart, macerated strawberries, champagne sorbet

Raspberry cheesecake, lemon yoghurt

Rich chocolate terrine, hazelnut shortbread, orange cream

Vanilla crème brûlée, cantuccini biscuit

Eton Mess

Cotherstone, Teesdale blue, smoked Wensleydale cheeses  
(£8.50 supplementary charge)

## Tea/coffee and mints

# Buffet Style Wedding Menu

Cold Carved Buffet - £40.00 per person

*All guests will be served the same starter at the tables and then will select from a choice of main courses and puddings from the buffet*

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## Starters

Scottish smoked salmon, rocket leaves, lemon mayonnaise, cracked pepper  
Pressed ham hock, parsley and walnut terrine, onion marmalade, crusty bread  
Warm goat's cheese and spring onion tart, baby leaf salad, balsamic dressing

## Main Courses

Poached salmon mayonnaise  
Honey baked ham  
Roasted Teesdale beef  
Leek, wild mushroom and blue cheese tart  
New potatoes  
Mixed leaf salad  
Plum tomato, red onion and basil salad  
Fine bean, soy sauce and sesame seed salad  
Mediterranean vegetable couscous

## Puddings

Hot chocolate brownie, macerated strawberries  
Individual Victoria sponge cakes  
Raspberry panna cotta  
Macarons  
Cotherstone, Teesdale blue, smoked Wensleydale cheeses

# Evening Light Snack Menu

£9.95 per person

*One choice of sandwich for all guests and inclusive of potato wedges and coleslaw*

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## Hot Sandwiches

Treacle cured bacon butties, tomato chutney  
Cumberland pork sausage bun, apple sauce  
Roast pork stottie, sage and onion stuffing  
Roast beef roll, horseradish sauce  
Vegetarian option - Roasted vegetable & hummus tortilla

# Drinks Package

Drinks Package at £25.00 per person

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One glass and top up of Prosecco or Pimms on arrival

Half a bottle of house wine with the wedding breakfast

One glass of Prosecco for the toast

## **Supplementary Charges**

One glass and top up of Champagne on arrival

*at £4.50 per person*

One glass of champagne for toast

*at £3.00 per person*

Pimms by the jug (4 glasses)

*at £12.00 per jug*

Glass of port (to accompany cheese course)

*at £3.75 per person*

# Canapés

Choose any 4 canapés at £8.00 per person

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## **Hot canapés**

Mini toad in the hole

Duck and red onion tartlet

Goat's cheese and walnut tartlet

Ratatouille crostini, crispy leeks

## **Cold canapés**

Baby Mozzarella and sun blushed tomato crostini

Smoked mackerel mousse, fresh lime

Smoked salmon blinis, beetroot and horseradish cream

Hummus and red pepper tartlet