

Fairytale Package Menu

Included in the Fairytale Wedding Package
Supplements apply on some dishes

Please choose one starter, one main course and one dessert for all guests

FIRST COURSE

Tian of Melon, Strawberries, Yoghurt and Stem Ginger

Pate de Maison with Artichoke, Fine Bean Salad
and Apple Compote

Pan Fried Bream with Grilled Fennel and Ratatouille Dressing
(£2.50 supplement)

Press of Yorkshire Ham with Piccalilli
and Herb Salad

Grilled Mackerel with a New Potato & Crème Fraiche Salad
Crispy Shallot and Basil Oil

Wild Mushroom Risotto with Confit Duck Wings, Lemon
and Cracked Black Pepper Dressing

Seared Salmon with Beetroot and Horseradish Salad,
Celeriac Puree and Poached Egg
(£2.50 supplement)

Lobster and Prawn Cocktail
(£4.50 supplement)

SOUPS

Roast Tomato and Basil Soup, Garlic Croutons
and Pesto Dressing (pesto contains nuts)

Creamed Leek & Potato Soup

Mushroom & Parsley Veloute

White Onion and Cider Soup with Parmesan Croutons

Roasted Red Pepper & Tomato Soup with Basil Pesto
and Herb Croutons (pesto contains nuts)

Spiced Yellow Pea Soup with Coriander and Tomato

Soup can be used as a first course or £4.00 per person for an additional course

SORBETS

Lemon Sorbet

Passion Fruit and Orange Sorbet

Mixed Berry Sorbet

Pink Grapefruit

Gin and Tonic

Champagne

£3.00 per person (for an additional course)

MAIN COURSE

Sirloin of Beef, Roasted Potatoes, Yorkshire Puddings
and Red Wine Gravy

Pot Roast Breast of Chicken with Creamed Savoy Cabbage,
Fondant Potato and Smoked Bacon Jus

Pork Loin with Boulanger Potatoes, Honey Glazed Carrots
and Wholegrain Mustard Sauce

Roast Cannon of Yorkshire Lamb with Tomato
and Balsamic Risotto and Rocket Salad
(£4.50 supplement)

Fillet of Sea Bass with Crushed New Potatoes
Thyme and Lemon Butter Sauce

Roast Fillet of Beef with Honey Glazed Root Vegetables
Creamed Wild Mushrooms and Fondant Potato
(£7.00 supplement)

Pan Fried Salmon with Creamed Potatoes, Braised Gem Lettuce Mussel
and White Wine Cream Sauce

DESSERTS

Sticky Toffee Pudding with Toffee Sauce
and Vanilla Ice Cream

Red Fruit Eton Mess

Dark Chocolate Tart with Pistachio Ice Cream (contains nuts)

Crème Brulee with Dark Chocolate Ice Cream
and Shortbread Biscuit

Vanilla Panacotta with Berry Compote

Lemon Posset

Pear and Almond Tart with Almond and Praline Ice Cream
(£2.50 Supplement) (contains nuts)

Tiramisu with Mascarpone Cream and Amaretti Biscuits

Coffee & Petit Fours

CHEESE

Selection of Yorkshire Cheeses
With Crathorne Hall Chutney, Celery and Grapes

£9.00 per person for an additional course

Or

£40.00 per platter – Serves 10 guests

VEGETARIAN INFORMATION

All of the following dishes can be created to form either a first course or main course of your meal.

Should you have a more specific requirement, we would be happy to discuss alternative choices that the Chef may prepare.

Broccoli & Stilton Quiche with Cider Butter Sauce

Pave of Tuscan Vegetables with Potato & Baby Artichoke Salsa

Risotto of Marinated Vegetables with Baby Spinach and Reggiano Parmesan

Tomato, Goats Cheese & Basil 'Tarte Fine' with Rocket Salad & Aged Balsamic

Leek & Pea Risotto with Mascarpone Cheese and Green Leaf Salad

Tempura of Brochettes of Vegetables with Plum Tomatoes & Basil Sauce

Baked Couscous with Woodland Mushrooms, Fresh Herbs & Truffle Oil

Baked Filo Basket filled with Honey Glazed Celeriac and Forest Mushrooms

Nut or Peanut Allergies

Crathorne Hall Hotel cannot guarantee that all dishes do not contain traces of nuts and the environment in which the food is prepared cannot be guaranteed as nut free.

Should you or one of your guests have a nut allergy, we ask that the person contacts our wedding coordinator directly to discuss what we as a hotel may be able to offer in the way of catering for their requirements.

Winter Wedding Package Set Menu

Tomato and Basil Soup, Garlic Croutons, Pesto Dressing

Honey Glazed Chicken Breast
With Mushroom and Leek Sauce, Creamed Potato

Vegetarian option – Risotto of Marinated Vegetables with Baby Spinach and
Reggiano Parmesan

Sticky Toffee Pudding
With Toffee Sauce

Freshly Brewed Coffee and Tea
With Petit Fours

(Some dishes may contain nuts)

We can change dishes on this menu for something alternative so please discuss with us if you would like to do so. Supplements will apply.

CANAPES

COLD

Confit Duck with Prunes & Armagnac

Confit Skate Roulade, Pickled Cucumber

Smoked Salmon and Potato Cake with Cucumber

Mini Prawn Cocktail Tartlets

Mini Melon & Strawberry Brochettes

Quail Egg & Truffle Scotch Eggs

HOT

Mini Lamb Koftas with Mint & Yoghurt

Smoked Haddock & Leek Tarts

Prawn Samosas with Chillies & Spring Onions

Yorkshire Blue, Walnut & Pear Tarts (contains nuts)

Mini Yorkshire Pudding, Roast Beef, Horseradish Cream

Oriental Pork Spring Roll

Please select any six canapés for £8.75 per person

Or

Please select any three canapés for £4.75 per person

Additional items are charged at £2.50 each

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RECEPTION DRINKS

Upgrade from package price

Bucks Fizz

Sparkling Wine & Fresh Orange Juice

Included

Sparkling Wine

Deakin Estate Brut, NV, Victoria region, Australia

70p per glass

Champagne

Bruno Paillard Brut Premiere Cuvee, Reims NV

£3.95 per glass

Classic Pimms

Pimm's No. 1 & Lemonade with Cucumber, Mint and Strawberries

Included

Mulled Wine

Warmed red wine cocktail with Orange Juice, infused with Oranges, Cloves and Cinnamon

Included

Kir Royal

Champagne & Crème de Casis (To be made with Sparkling Wine see price in brackets)

£4.85 (£1.50)

Bellini

Champagne & Peach Schnapps (To be made with Sparkling Wine see price in brackets)

£4.85 (£1.50)

Mojito

Bacardi, Lime, Soda Water and Mint served in a tall glass

£1.00 per glass

Strawberry Daiquiri

Bacardi, Strawberry Granite and lime served in a Martini Glass

£1.00 per glass

Blue Lagoon

Vodka, Blue Curacaos and Lemonade served in a Martini Glass

£1.00 per glass

Martini Cocktail

Gin, Dry Vermouth and Ice with Pimento-Stuffed Olive and Lemon Twist

£1.00 per glass

NON ALCOHOLIC RECEPTION DRINKS

Fresh Orange Juice	£7.50 per jug
Crathorne Punch <i>Ginger Beer, Apple Juice, Orange Juice, Pineapple Juice</i>	£8.50 per jug
Bottled Still Mineral Water	£3.50 per bottle
Bottled Sparkling Mineral Water	£3.50 per bottle

The Adam Room can be made available for your guests throughout your function.

Payments for drinks can be on an account or cash basis. All spirits are served in 35ml measures unless stated. Please note that the Adam Room Bar is open until Midnight.

EVENING FINGER BUFFET MENU

Included in the Fairytale Wedding Package

Selection of Sandwiches

Ballotine of Salmon with Celeriac Remoulade

Smoked Salmon Mousse with Horseradish Pancakes

Soused Mackerel with Crisp Vegetables

Carpachio of Beef with Truffle, Rocket & Parmesan

Ballotine of Chicken
with Pistachio Nuts and a Red Onion Marmalade (contains nuts)

Ham & Garden Herb Quiches with Gruyere Cheese

Hot

Goats Cheese Crostini
with Sun blushed Tomatoes and Olives

Tempura Tiger Prawns with Sweet Chilli Dip

Duck & Spring Onion Samosas with a Plum Dipping Sauce

Mini Angus Burgers with pickles and ketchup in a sesame bun

Deep Fried Cod with Crushed Peas and Panchetta

Chicken Satay Skewers
with cucumber and mint yoghurt (contains nuts)

Please choose 6 items
Any additional items are charged at £2.00 each

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BBQ MENUS

Supplements are based on upgrading from the full finger buffet menu

Menu 1 @ £2.50 per person supplement

Hamburgers
Marinated Chicken Drumsticks
Hot Dog Sausages
Spare Ribs with BBQ Sauce
Jacket Potatoes
Garlic Bread
Chef's Selection of Seasonal Salads, Relishes & Chutneys

Menu 2 @ £6.00 per person supplement

Lemon & Ginger Chicken Brochettes
Cumberland Sausages with Fried Onions & Mustard
Spare Ribs with BBQ Sauce
Spicy Lamb Kebabs
Baked Salmon in Herb Parcels
Jacket Potatoes, Garlic Bread
Chef's Selection of Seasonal Salads, Relishes & Chutneys

Menu 3 @ additional £11.50 per person

Char Grilled Beef Minute Steaks with Roasted Onions
Grilled Pork Chop with Apple & Cider Glaze
Spicy Lamb Kebabs, Chicken Brochettes
Chinese Chicken Drumsticks
Grilled Salmon & Tuna with Lemon Sauce
Jacket Potatoes, Garlic Bread & Buttered Sweetcorn
Chef's Selection of Seasonal Salads, Relishes & Chutneys
Fresh Fruit Salad