

1783

Sample Wedding Breakfast Menu (Option 1)

Crafted from the seasonal larder of the Yorkshire Dales and prepared by classically trained chefs, our food builds on the traditions of Yorkshire fine dining. We celebrate simplicity with elegance and take every measure to ensure our food and service represents the very best of the Dales.

Starters

Thai Spiced Sweet Potato & Coconut Soup

Warm sourdough

Confit Duck Terrine

Black cherry chutney, focaccia

Scorched Mackerel

Compressed cucumber, radish, apple, citrus vinaigrette

Mains

Ox Cheek

Truffle mash, roast shallot, carrot, pan Jus

Roast Sea Trout

Squid ink, samphire, broccoli, chicory, spinach

Turmeric Roast Cauliflower Steak

Butternut puree, pickled salsify

Desserts

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Brioche Bread & Butter Pudding

Crème Anglaise

Chocolate Mousse

Glazed cherries

White Chocolate Cheesecake

Raspberry coulis, fresh berries

Please inform staff of any allergies / intolerances

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Sample Wedding Breakfast Menu (Option 2)

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Starters

Roast Vine Tomato & Tarragon Soup

Tarragon crème fraîche, spring onion oil

Scallop Ceviche

Pickled radish, ginger, chilli, soy & honey dressing

Mini Lamb Cannon

Blackberry & prune puree, glazed carrot, red wine jus

Mains

Pan Fried Seabream

Spinach & watercress puree, chicory, tomato velouté, pommes Anna

Beef Short Rib

Confit garlic mash, roast carrot, tenderstem broccoli, red wine jus

Roast Hispi Cabbage

Pine nut & sage butter, honey glazed salsify, scalloped potato

Desserts

Chocolate Fondant

Clotted cream ice cream, raspberry puree

Brioche Bread & Butter Pudding

Crème Anglaise

Mango & Passionfruit Posset

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