

# CANAPE & WEDDING BREAKFAST MENU SELECTOR

## CANAPE MENU

Please choose Three Canapes from the selection below

Chicken Tikka Poppadom, with mango chutney & coriander

Duck & Pak Choi Spring Rolls, with hoisin sauce

Smoked Salmon Blinis, crème fraiche

Mini Fish & Chips, pea puree

Chicken Liver Parfait, toasted crostini, onion chutney

Wagyu Slider, cheese sauce, onion relish

Crispy BBQ Pork Belly Bites

Chocolate Dipped Strawberries (V)

Goats Cheese & Caramelised Onion Bon Bons (V)

Buffalo Mozzarella, Tomato Basil Oil, Bruschetta (V)

Smashed Avocado, Tomato, Oregano Crostini (V) (VG)

# WEDDING BREAKFAST MENU

Please choose Two Starters, Two Mains and Two Desserts from the Wedding Breakfast Menu Below (any dietary will be additional to choice, and no extra cost)

## TO START

**Potted Chicken Liver Parfait**, toasted artisan bread & fig jam

**Thai Fishcakes**, sweet chilli dressing, rocket

**Roast Belly Pork**, watercress salad, apple puree

**Crispy Chilli Chicken**, thai salad, mint yogurt

**Oak Roast Salmon & Prawns**, watercress, dill crème fraiche

**Roast Tomato & Red Pepper Soup**, chive crème fraiche, artisan bread (V)(VG)

**Carrot & Coriander Soup**, black pepper crouton

**Wild Mushroom Soup**, truffle oil, artisan bread (V)(VG)

**Creamed Leek & Crumbly Goats Cheese Tart**, baby leaves, balsamic (V)

**Sauteed Wild Mushrooms**, toasted ciabatta, pinot grigio cream (V)

**Goats Cheese & Beetroot Tart**, mixed leaves, balsamic glaze

## THE MAIN MENU

**Sirloin of Local Roast Beef**, yorkshire pudding, goose fat roast potatoes, rich meat gravy

**Chicken Breast stuffed with Wensleydale**, wrapped in parma ham, cranberry compote, goose fat roast potatoes

**Chicken Breast**, stuffed with cream cheese, mozzarella & spinach, wrapped in parma ham, red wine & thyme sauce, goose fat roast potatoes

**Roast Breast of Turkey**, stuffing, chipolata wrapped in bacon, yorkshire pudding, roast potatoes, pan gravy

**Individual Steak, Hendersons Relish & Guinness Pie**, served with buttery mash

**Slow Roasted Loin of Pork**, apple & apricot seasoning, pan gravy, goose fat roast potatoes

**Crisp Roast Belly Pork**, mustard mash, cider sauce

**Salmon Fillet**, on crushed new potatoes, white wine, cream & chive sauce

**Roast Vegetable Wellington**, sweet potato, mushrooms, spinach, herb roasted potatoes, gravy (V)(VG)

**Stuffed Peppers**, couscous, red pepper coulis (V)(VG)

**Individual Beef Wellington**, dauphinoise potatoes (supplement £5.00 per person)

**Slow Roasted Lamb Shank**, minted mash, redcurrant & rosemary sauce (supplement £5.00 per person)

All served with Thyme Roasted Carrots, Honey Roasted Parsnips & Tenderstem Broccoli, herb crumb

## DESSERTS

**Sticky Toffee Pudding**, butterscotch sauce, honeycomb ice cream

**Dark Chocolate Brownie**, clotted cream ice cream (V)

**Eton Mess**, crushed meringue, mixed berries, vanilla cream

**Bramley Apple Crumble**, crème anglaise

**Vanilla Panna Cotta**, raspberries

**Lemon Posset**, berries, shortbread

**Strawberry Cheesecake**, pimm's jelly, mixed berries

**Crisp Lemon Tart**, chantilly cream (V)

**Followed by Tea, Coffee & Chocolates**

# CHILDREN'S MENU

At £25.00 per child, for three courses

Heinz Tomato Soup  
Melon  
Garlic & Mozzarella Bread

Chicken Nuggets, Chips & Beans  
Sausage, Mash & Peas  
Margarita Pizza

Chocolate Brownie & Ice Cream  
Strawberry & Marshmallow Kebab, chocolate  
sauce  
Ice Cream Sundae

## EXTRAS

Table Platter of Cheese & Biscuits at £75.00 per table (serves 10 people)

Selection of Mini Desserts with evening buffet at £7.50 per person

Crew/Photographers: Hot Meal at £30.00 or Sandwiches, Tea/Coffee at £10.50 per person

Bacon Sandwiches at Midnight at £9.95 per person

1am bar extension £275

## EVENING BUFFET MENUS

### FORK BUFFET

At £25.00 per person

#### Selection of Cold Roasted Joints of Meat

Honey Roast Ham, Sirloin of Beef, Turkey Crown

#### Traditional Pork Pie Selection

Huntsman: chopped pork, chicken and stuffing

Traditional: seasoned chopped pork, jelly

Stilton & Leek: pork pie topped with stilton & leek

#### Sauteed Peri Peri Chicken Strips

Sauteed peppers & onions, with  
pitta bread, sour cream

#### Selection of Sandwich Wraps

Chicken Mayonnaise

Savoury Cheese & Onion

Smoked Salmon, Crème Fraiche

Goats Cheese & Sunblushed Tomato Tartlets

#### Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

#### Minted New Potatoes

#### Mixed Leaf Salad

#### Luxury Coleslaw

Freshly Baked Crusty Bread

### GARDEN BARBEQUE

At £25.00 per person

#### ¼ Pound Prime Beef Burger

Fried onions, sourdough bun

#### Selection of Skewers:

Chicken garlic butter

Cajun chicken style

Halloumi and vegetable

#### Butchers Pork & Leek Sausages

Fried onions, hotdog roll

#### Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

#### Minted New Potatoes

#### Mixed Leaf Salad

#### Luxury Coleslaw

Grated Mature Cheddar Cheese

### HOT FORK BUFFET

At £25.00 per person

#### Beef Chilli

Taco shells, grated cheese, salsa, sour cream

#### Chicken Tikka Masala

Poppadom's, mint yoghurt, mango chutney

#### Sweet & Sour Vegetables

Peppers, onions, sugarsnap peas, pineapple

#### All served with

Basmati Rice

&

Grilled Naan Bread

## EVENING BUFFET MENUS

### HOMEMADE PIE & PEAS

At £25.00 per person

#### Selection of Homemade Pies

##### Slow Cooked Steak

Hendersons Relish & Guinness Pie

##### Creamy Chicken

Mushroom & Leek Pie

##### Roast Mediterranean Vegetable Pie (V)(VG)

All served with

Mushy Peas

&

Homemade Potato Wedges

### HOMEMADE STONEBAKED PIZZA'S

At £25.00 per person

#### Handmade Stonebaked Pizza's

##### Margherita

mozzarella, vine tomatoes, cherry tomatoes,  
topped with buffalo mozzarella

##### Meat Feast

back bacon, ground beef, pork sausage, diced ham,  
sauteed peppers, onions, mushrooms,  
topped with mozzarella

##### Pepperoni

diced chorizo, salami, black pepper, oregano  
topped with mozzarella

##### Chicken Feast

loaded with spicy peri peri chicken, sauteed peppers  
& onions, topped with mozzarella

##### Veggie

button mushrooms, sauteed peppers, red onion  
& spinach, topped with mozzarella

##### Vegan

Vegan cheese, olives, button mushrooms, sauteed peppers, red onion &  
spinach

All served with

Homemade Potato Wedges, Sour Cream, Salsa & BBQ Sauce

# CHRISTMAS PACKAGE MENU

## Canapes

**Pigs in Blankets**, pork sausage, smoked bacon

**Chicken Liver Parfait**, toasted crostini, onion chutney

**Smoked Salmon Blinis**, crème fraîche

## To Start

**Honey Roasted Parsnip Soup**, parsnip crisp, toasted sourdough

**Scottish Smoked Salmon & North Atlantic Prawns**, Marie rose sauce, little gem lettuce & lemon

**Brie Wedge**, coated in panko breadcrumbs, cranberry compote

## Mains

**Sirloin of Local Roast Beef**, Yorkshire pudding, goose fat roast potatoes, rich meat gravy

**Roast Breast of Turkey**, cranberry and sausage stuffing, pigs in blankets, goose fat roast potatoes, yorkshire pudding, pan gravy & cranberry sauce

**Roast Vegetable Wellington**, sweet potato, mushrooms, spinach, herb roasted potatoes, vegan gravy

All served with Thyme Roasted Carrots, Honey Roasted Parsnips & Tenderstem Broccoli, herb crumb

## Desserts

**Traditional Christmas Pudding**, brandy sauce

**Ginger & Cinnamon Crème Brulee**, ginger snap biscuit

**Bailey's Cheesecake**, cream

Followed by Filter Coffee, Yorkshire Tea & Chocolates

## Evening Buffet

**Homemade Pie & Peas**

**The Crown Christmas Pie**

Turkey, Smoked Pancetta, Brie & Cranberry Pie

**Roast Mediterranean Vegetable Pie (V)(VG)**

All served with

Mushy Peas

&

Homemade Potato Wedges

Selection of Mini Festive Desserts

# NEW YEAR'S EVE PACKAGE MENU

## Canapes

Smoked Salmon Blinis, crème fraiche

Tempura Prawns, chilli dip

Fillet Steak Crostini, teriyaki glaze

Duck & Pak Choi Spring Rolls, with hoisin sauce

## Starters

Butternut Squash Soup, toasted sourdough bread

Cured Salmon, slow gin dry cured salmon, crème fraiche, sourdough bread

Ham Hock Terrine, chutney, sourdough bread

## Mains

Individual Fillet of Beef Wellington, dauphinoise potatoes

Seabass, herb roasted potatoes, cherry tomatoes and pesto

Roast Vegetable Wellington, sweet potato, mushrooms, spinach, herb roasted potatoes, gravy

All served with Thyme Roasted Carrots, Honey Roasted Parsnips & Tenderstem Broccoli, herb crumb

## Desserts

Lemon Posset, berries, shortbread (V)

Strawberry Cheesecake, pimm's jelly, mixed berries

Dark Chocolate Brownie, clotted cream ice cream

Followed by Filter Coffee, Yorkshire Tea & Chocolates

## Cheese Course for the Table

Platter of Yorkshire Cheese, biscuits, grapes, celery & chutney

# LATE AVAILABILITY PACKAGE MENU

## Starters

**Potted Chicken Liver Parfait**, toasted artisan bread, fig jam

**Sauteed Wild Mushrooms** (V), pinot grigio cream, toasted ciabatta

**Roast Tomato & Red Pepper Soup**, chive crème fraiche, artisan bread

## Mains

**Chicken Breast stuffed with Wensleydale**, wrapped in parma ham, cranberry compote, goose fat roast potatoes

**Sirloin of Local Roast Beef**, Yorkshire pudding, goose fat roast potatoes, rich meat gravy

**Roast Vegetable Wellington**, sweet potato, mushrooms, spinach, herb roasted potatoes, gravy (V)(VG)

All served with Thyme Roasted Carrots, Honey Roasted Parsnips & Tenderstem Broccoli, herb crumb

## Desserts

**Eton Mess**, crushed meringue, mixed berries, vanilla cream (V)(AVG)

**Dark Chocolate Brownie** (V)(AVG), clotted cream ice cream

**Strawberry Cheesecake**, pimm's jelly, mixed berries

Followed by Filter Coffee, Yorkshire Tea & Chocolates