

BUFFETS

Please select 9 items from the list below for £15.00 per person. Additional items will cost £1.50 per person.

Slices of prime boiled ham with Beverley seed mustard
Cajun chicken drumsticks
Vegetable samosas
Boiled egg with pink shrimps and tomato chervil mayonnaise
Rice, sweetcorn and pepper salad
Harvester and white baguette slices
Creamy cheese and onion pastry puff
Chicken breast tikka pieces
Scottish salmon supreme with a lemon tarragon crumb
Garlic bread and spicy salsa
Breaded king prawns with marie rose sauce
Slices of roast Yorkshire sirloin of beef, horseradish sauce
Oriental filo pastry rolls
Crunchy coleslaw with walnuts
Mixed closed sandwiches
Spicy onion bhajis
Slices of Rosedale Farm turkey breast, cranberry sauce
Pasta, tuna and peanut salad
Charters sausage rolls
Crisp mixed salad of lettuce, tomato and cucumber
Mixed pizza wedges
Breaded cream cheese jalapenos
Cheesy jacket wedges
Thai style filo wrapped king prawns
Charters pork pie
Mini duck spring rolls, soy sauce
Cajun spiced potato wedges

Carrot cake
Chocolate brownie
Flapjack
Lemon drizzle cake
Half a fruit scone with butter, strawberry jam and whipped cream

COLD TABLE DISPLAYS

Displayed in the middle of each table. Sliced meats and hot potatoes are silver served by the waiting staff.

Roast sirloin of Yorkshire beef, horseradish sauce
Boiled York ham, Beverley seed mustard
Roast Rosedale Farm turkey breast, cranberry sauce
Egg, pink shrimp, lemon zest and chives
Poached salmon diamond in garden herb pesto
Hot baked mushroom, leek and Wensleydale cheese filo moneybag
Crunchy coleslaw with walnuts
Rice, sweetcorn, pimento and sultana salad
Pasta, tuna, herbs and peanuts
Crisp mixed salad of lettuce, tomato and cucumber
Hot buttered new potatoes with chopped parsley
Crusty baguette slices

£22.50

Peppered roast pork loin, Beverley seed mustard
Fillet of Yorkshire beef medallions, truffle pate, radish flower
Honey roast duck breast slices
Rosedale Farm chicken and bacon mousseline flavoured with tarragon
Smoked salmon and shellfish timbale
Poached plaice paupiette, lime and tomato
Lowna Dairy goats' cheese and celery baked in filo pastry
Waldorf salad of celery, apples, mayonnaise and walnuts
Crisp mixed salad of lettuce, tomato and cucumber
Rice, sweetcorn, pimento and sultana salad
Nicoise salad of tuna, green beans, black olives and hardboiled egg
Hot buttered new potatoes, herb pesto
Crusty white and harvest bread slices

£27.50

TICKTON GRANGE - SPECIAL OCCASIONS 2010

CANAPES

Smoked salmon mousse on pumpernickel squares, lemon zest and dill weed
Mini pastry cups, hummus, celery and paprika
Welsh rarebit squares
Coconut and lemon king prawns
Salami and red onion cream cheese roulade
Breaded chicken goujons, aioli dip
Baby anchovy and chive pizzas
Mini shepherds pie of mince and potato in a shortcrust pastry case
Pink shrimp and cherry tomato kebabet
Grilled blue Wensleydale crostini
Chicken liver pate on toast, stuffed olive slice
Mini pastries

*Please select 3 of the above to be served to your guests
£2.50 per person*

Assorted nuts, crisps and olives

£1.95 per person

STARTERS

Venison and woodpigeon terrine, Sand Hutton leaves, paprika dressing and poppy seed bread £6.50
Carpaccio of Tickton goat cheese and beetroot, rocket leaves and hazelnut dressing £5.95
Galia melon and pineapple box, kiwi, strawberries and elderflower syrup £4.00
Chicken liver pate, potato and chive salad, crisp bruschetta and port wine reduction £4.00
Scottish smoked salmon ribbons, Waldorf salad, lemon grass and capers £6.50
Field mushroom and bacon tartlet, dressed watercress salad £4.00
Chicken and tarragon ballottine, red onion marmalade and watercress £4.00
Ham hock, leek and apricot terrine, peashoots and piccalilli £4.00
Lobster and prawns, crisp cos lettuce, cherry tomatoes, cucumber pearls, saffron and lemon grass dressing £7.50
Citrus fruits in Champagne jelly, orange and spearmint coulis £4.00
Smoked mackerel and kipper pate, whisky and celeriac remoulade £4.00
Pink 'Romanov' smoked salmon and prawn timbale, ginger and lime dressed leaves £6.50
Rowley Round goats' cheese, fig jam, toasted walnuts, seasonal leaves and olive oil £5.75
Pink shrimp, button mushroom and leek tartlet, white wine and chive sauce £5.25
'Caesar salad' of hardboiled egg, cherry tomatoes, crisp bacon, Wensleydale cheese shavings and crunchy croutons, Beverley seed mustard and garden herb dressing £5.50
Bridlington dressed crabmeat, horseradish mayonnaise, tomato salad and parsley coulis £5.95
Mini fish and chips with mushy peas £6.25

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SOUPS

Leek and potato	£4.00
Scotch broth	£4.95
Roast tomato and red pepper, basil oil	£4.00
Field mushrooms, sherry and hazelnut	£4.25
Butternut squash and chive	£4.00
Cullen skink	£5.25
Minestrone and parmesan	£4.95
Chicken consommé with herb pancake strips	£4.95
Creamy parsnip drizzled with mild curry spice oil	£4.00
Carrot and coriander	£4.00
Celery and Yorkshire blue cheese	£4.25
Cream of asparagus	£5.75
Gazpacho	£5.50
Vichycoisse	£4.00
Chilled melon and ginger	£4.25

Price per person

As an intermediate reduce price by £1.25

SORBETS

Our sorbets are served in a tuille biscuit frill

Champagne	
Blackcurrant	
Lemon	
Orange	
Pear	
Mango	
Passion fruit	
Grapefruit and orange	
Forest fruits	
Peach	each £2.75

FISH

Smoked haddock and chive fishcakes, white wine and paprika	£15.00
Skipsea seabass fillet, fennel salad, lime and parsley cream	£16.50
Poached Scottish salmon supreme with a saffron and dill sauce, finished with crisp fried leeks	£15.00
East Yorkshire coast cod, herb crumb, tomato and basil coulis	£16.50

Star Carr rainbow trout fillet lime and tarragon Hollandaise sauce £16.75

Hot smoked salmon supreme, cucumber and chilli salsa £16.95

Poached halibut, lemon and crevette beurre blanc £20.00

Plaice and smoked salmon paupiettes, lemon and spring onion sauce £18.00

Star Carr rainbow trout fillet, almonds, orange and caper butter £16.75

Smoked haddock on a bed of wilted spinach, Beverley mustard and Wold gold ale glaze £15.00

Lobster, leek and Swaledale cheese fricassee, pilau rice £24.50

Salmon and spinach puff pastry parcel, Noilly Prat sauce £16.95

Cod, salmon, smoked haddock and pink shrimps in a parsley cream sauce topped with cheesy mash £15.00

VEGETARIAN

Spinach, wild mushroom and Yorkshire blue cheese in a puff pastry case £15.00

Butternut squash and pine nut risotto, herb oil, parsnip crisps £14.00

Roast vegetable cous cous on grilled aubergine slices, spicy tomato coulis £14.00

Field mushroom, Rowley Round goats cheese and tomato stack, vegetable crisps and herb dressing £15.00

Chick pea, spinach and paprika filo pastry money bag on a creamy white wine sauce £14.00

A tartlet of mixed beans with Wensleydale cheese crumb and coriander pesto £14.00

A light salad of Sand Hutton leaves, Swaledale smoked cheese, cherry tomatoes, black olives and pine nuts drizzled with basil pesto £15.00

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MEATS

Roast sirloin of Yorkshire beef, Yorkshire pudding and gravy	£18.00	Rosedale Farm chicken breast baked with a spicy yoghurt topping	£15.00
Leven lamb shepherds pie with roast root vegetables	£15.00	Fillet of beef 'Wellington style', served individually with a rich port jus	£22.00
Crisp roast duck, Grand Mariner sauce and orange segments	£18.00	Rack of lamb roasted pink, Beverley mustard and tarragon jus	£20.00
Braised loin of pork, sweet pepper ragout, Wensleydale cheese crumble top and shallot jus	£16.00	Roast turkey slices, chestnut stuffing, cranberry sauce and gravy	£15.00
Steak and mushroom puff pastry pie	£15.00	Roast loin of peppered pork, Calvados and sage jus	£15.00
Rosedale Farm chicken breast, filled with Yorkshire Blue cheese, wrapped in streaky bacon and served with tomato and tarragon fondue	£17.00	A trio of Weel sausages, Beverley mustard mash, caramelized onion gravy	£15.00
Silverside beefsteak braised in Wold Top ale, button mushrooms and baby onions	£15.00	Roast loin of local lamb, stuffed tomato ratatouille, rosemary jus	£19.00
Slow roasted belly pork, celeriac and apricots	£15.00	Hornsea duck breast and confit of leg, green peppercorn and raspberry sauce	£19.00
Hornsea farmed chicken breast, red wine, tarragon and button mushrooms	£15.00	Guinea Fowl breast, chestnut mushroom ragout, herby potato galette and red wine jus	£18.00
Pan fried sirloin steak cooked medium, served with thyme and green peppercorn sauce	£19.00	Roast loin of pork, apple and walnut forcemeat, cider jus	£15.00
Braised lamb shank served off the bone with rosemary and redcurrant jus	£15.00	Locally shot pheasant, redcurrant and thyme forcemeat (Oct-Jan)	£18.00
Whole roast partridge, herb potato rosti, port and sage reduction (Oct-Jan)	£18.00	Slices of roast beef fillet, wild mushrooms, brandy and cream jus	£22.00
A trio of Weel pork, loin, leg and sausage, served with Carr House Farm apple juice jus	£16.50		

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DESSERTS

Lemon posset, fresh raspberries and a long tuille stick	£5.00
Irish coffee cream brulee, chocolate shortbread	£4.00
Forest fruit and almond tart with white chocolate sauce	£5.00
Hot chocolate fondant, vanilla cream	£5.00
Seasonal fruit crumble with pouring cream	£4.00
French apple tartlet, toffee sauce, vanilla ice cream	£5.50
Steamed golden syrup sponge, marmalade custard	£4.00
Strawberries, cream and coulis	£5.00
Crème brulee, fruit compote and shortbread finger	£4.00
Milk chocolate marquise, toasted hazelnuts and a rainbow of fruit coulis	£4.00
Cherry brandy cheesecake, white chocolate sauce	£5.50
Passion fruit barvorois, mango and pineapple salpicon	£5.25
Almond meringue dacquoise, raspberry mousse and kiwi coulis	£5.50
Hot chocolate fudge pudding, vanilla pod custard	£4.00
Strawberry and champagne jelly, clotted cream ice cream and lime coulis	£5.95
Bread and butter pudding with pouring cream	£4.50
Cherry chocolate tulip, kirsch and white chocolate	£5.50
Sticky toffee pudding, nutmeg sauce	£4.00
Lemon and lime tart, vanilla cream, zesty orange sauce	£5.00
Five miniature desserts with sauces and decorations	£8.50

Tangerine barvorois with blackcurrant coulis £4.00

Raspberry vacherin, mango coulis and kiwi slices £5.00

CHEESE

The Yorkshire cheese slate with your choice of 3 cheeses, celery, biscuits and grapes £6.50

As an additional course you can have a slate for each table £5.00 (per person)

COFFEE

Java coffee served with fresh cream 'Tickton Truffles' £2.75

CHOICES

Special occasions and banquets traditionally consist of a set menu. We highly recommend this method, which puts less onus on the organiser and facilitates efficient, professional service. Individual special diets and vegetarian dishes can of course be accommodated within this method.

Where choice is preferred, we are happy to oblige within the following parameters:

- i) We can offer a maximum three dish choices per course, to include vegetarians.
- ii) Exact numbers of chosen dishes should be advised to us one week in advance of the special occasion.
- iii) For multiple tables a table plan, showing the numbers of each dish required for each table, must be provided to us one week in advance of the special occasion.
- iv) A 'reminder slip' for each guest is provided by the organiser. (This works well if written on the back of the placecard.)

ROOM HIRE

A room hire schedule will apply to events where the food cost per person is less than £20.

Please speak with our events / special occasions manager.

Terms

- i) A non-refundable deposit of £250 confirms your booking with us.
- ii) Final numbers to be confirmed one week before the special occasion. The final account will be based on this number.
- iii) Full payment balance to be settled on the day of the special event.