



Wedding Breakfast

Please choose two of the following for your guests to choose from.

STARTER CHOICES

Chefs Seasonal soup served with breads (v) (GF)

Pressed terrine of ham hock served with a sweet mustard dressing, house chutney and ciabatta crisp

Goat's cheese and tomato tart with rocket pesto (v)

Smoked haddock and leek fishcake with herb dressing

Mini Cumberland sausage and mash, onion confit and meat jus

MAIN CHOICES

Cider braised Belly pork with black pudding bon bon

Ballotine of Chicken, leek, and smoked bacon with a tarragon sauce (gf)

Roast Silverside Beef, Yorkshire pudding and red wine jus

Fillet of Salmon, herb crushed new potatoes, tomato butter (gf)

Vegan Wellington (squash, mushroom, and spinach) with a vegetable gravy (vegan) (v)

All served with seasonal vegetables and roast new potatoes.

DESSERT CHOICES

Hatfeild Hall Sticky Toffee pudding with toffee sauce and vanilla ice cream (v)

Summer Berry Meringue with fruit compote and whipped cream (v) (gf)

Warm Chocolate brownie with salted caramel sauce and vanilla ice cream (v)

White Chocolate, vanilla and raspberry Brûlée with shortbread (v)

Caramelised lemon tart

2024 - £44.00 (Price includes tea / coffee and mints)

Canapes

Crostini of mozzarella, tomato jam and pesto (v)

Fish and chip cones with pea puree

Mini cheeseburgers with gherkin.

Baby Yorkshire puddings with BBQ pulled pork and bacon mayo

Shredded spiced vegetable spring roll with sweet chilli dip (v)

Satay chicken skewers with raitha (gf)

Croque Monsieur with shallot marmalade

Mushroom and parmesan arancini with truffle mayo (v)

2024 – All canapes are prices at £13.00 per person for a selection of 3 each.

Finger Buffet Menu

Assorted closed sandwiches in white and wholegrain bread

Fingers sweet balsamic onion and feta cheese tart (1 per person) (v)

Hot chicken pieces marinated in sweet honey and mustard

Goujons of fish served with tartar sauce and lemon wedges

Handmade sausage rolls with apple and sage in puff pastry

Vegetable samosas with mint yoghurt dip (2 per person) (v)

Vegetable spring roll with sweet chilli dip (2 per person) (v)

Assorted pizza slices (1 per person)

Garlic and herb bread (2 slices per person) (v)

Twice baked jacket stuffed with cheddar, spring onions and crème fraiche (v)

Mixed leaf salad with tomato, cucumber and peppers (v)

Classic creamy homemade coleslaw salad (v)

Tuna pasta salad with green beans, tomato, shallot and olives

Lincolnshire pork pie wedges (1 per person)

Deep fried jacket potato wedges (v)

Grilled cheese nachos with salsa, sour cream and jalapeños (v)

Goats cheese and caramelised onion parcel (1 per person) (v)

Onion Bhajis with Mint and Yogurt dip (v)

8 options - £21.00 9 options - £22.50 10 options - £23.25

Hot Carving Buffet

Roast loin of pork served with homemade apple sauce and stuffing

OR

Roast silverside of beef with a peppered crust

SERVED WITH

Buttered bread buns

Coleslaw salad

Mixed leaf salad

French fries

A selection of sauces and dressings to compliment

2024 - £20.50 per person

Pie and Peas

Homemade Steak, Potato and Ale Pie

OR

Chicken, Leek and Mushroom Pie

SERVED WITH

Mushy Peas

Pickled Reg Cabbage

Chunky Chips

2024 - £20.00 per person

Yorkshire Grazing Table

Sugar Glazed hand carved gammon

Platter of regional cheeses (3) (v)

Pork pies and pickles

Homemade Sausage rolls and brown sauce

Selection of seasonal sliced fruit (v)(gf)

House coleslaw (v)(gf)

House leaf salad (v) (gf)

Selection of Savoury snacks (v)

Celery, grapes and cheese biscuits (v)

Selection of breads with butter, olive oil and balsamic.(v)

2024 - £21.75 per person