

Menus



Canapés and reception drinks are ideal to serve to guests whilst the photographs are being taken; you can relax and know your guests are enjoying themselves. We suggest you choose 8-10 canapés, with a selection from each group...

reception drinks

Prosecco	Corona with Lime Wedges
Champagne	Classic Mojito
Sparkling Rosé	Mulled Wine
Raspberry Bellini	Elderflower Gin and Tonic with lemon and mint
Bucks Fizz	Elderflower Bubbly
Pimms with berries, cucumber and mint	Cloudy Lemonade
Botanical Iced Tea	Raspberry Crush
Bottle of Beer	Gin, Prosecco or Juice
Half pints of real ale	Bars also available!

No celebration is complete without food and drink! Our chefs have created a selection of menu ideas, however, these suggestions are just a starting point to inspire you to create your own

handmade canapés

meat

Skewered Sticky Pork Sausages

Twice Baked Cheese and Bacon filled Baby Potatoes

Griddled Asparagus wrapped in Prosciutto

Lamb Kofta Flatbread with Minted Yoghurt

Seared Fillet Steak Bruschetta with Balsamic Onion Marmalade

Skewered Szechuan Pepper Chicken, Red Pepa Jam

Black Pudding, Red Onion Chutney and Fried Quail Egg Crostini

Skewered Cajun Chicken, Minted Sour Cream

Chicken Liver Parfait Crostini with Chilli Jam

Chicken Caesar Spoon with Crisp Pancetta and Parmesan Shavings

Mini Steak and Chips

vegetable

Manchego Cheese, Olive and Sunblush Tomato Skewer

Goats Cheese and Roasted Mediterranean Vegetables Crostini

Sauteed Wild Mushroom Crostini with Pecorino

Shot of Homemade Roasted Root Vegetable Soup

Grape, Goats Cheese and Pistachio

Pear and Gorgonzola Crostini

Twice-baked Potato with Soured cream and chive

Shot of Gazpacho

fish

Smoked Salmon Tartare Crostini, Dill and Caper Mayo

Smoked Mackerel Pate, Gooseberry Chutney

Crab Cakes, Lime Mayo

Prawn 'Cocktail', Curried Mayo

Seared Sesame Crusted Tuna

Hot Smoked Trout, Creamed Horseradish

Tempura Tiger Prawns, Sweet Chilli

band of gold

Roasted Root Vegetable Soup served with a selection of Handmade Breads

Steak Pie with a Suet Short Crust served with Goose Fat Roast Potatoes and Traditional Beef Gravy

Treacle Tart served with Clotted Cream and Butterscotch sauce

Fresh Coffee

promise

Goats' Cheese and Caramelised Red Onion Tart with a Roasted Beetroot, Apple and Watercress Salad

Slow Cooked Lamb Shank, Redcurrant and Rosemary Sauce, Creamed Potatoes with Roasted Root Vegetables

Pear and Frangipane Tart, cream or ice cream

Fresh Coffee

elegance

Seared Scallops with Minted Pea Puree and Crispy Pancetta

Sliced Roasted Venison Fillet on Potato Rosti with Poached Pear and a Savoy Cabbage Parcel

Assiette of Lemon Desserts: Mini Lemon Tart, Square of Lemon Drizzle and a shot of Lemon Sorbet served with a shortbread heart

Fresh Coffee

blush

Slow Cooked Belly Pork, Savoy Cabbage Risotto and Caramelised Apple

Poached Chicken Breast with a Dijon Mustard and Herb Sauce on Rosemary Partmentier Potatoes

Assiette of Chocolate Desserts: Chocolate Pot, White Chocolate and Vanilla Pannacotta with Raspberry Compote, Square of Chocolate Brownie

Fresh Coffee

grace

Trio of starters – Seared Scallop, Minted pea puree with Crispy pancetta, a Quenelle of Chicken Liver Parfait on Wholegrain crostini with chilli jam and a shot of homemade Roasted Root Vegetable Soup

Roasted Sirloin of Beef served with a Red Wine Jus and Fondant Potatoes

Baked Vanilla Cheesecake with Fresh Raspberry Compote and Dark Chocolate

Fresh Coffee

confetti

Sautéed Mushrooms and Garlic finished with Cream served with Pea Shoots on a Crisp Bruschetta

Glazed Belly Pork with Apricot and Honey Stuffing, with Sauteed Potatoes

All Butter Shortbread, Strawberry and Clotted Cream Stack

Fresh Coffee

the wedding breakfast

ribbon

Cod Loin Wrapped in Pancetta, Parmesan Risotto and Pea Shoots

Roasted Loin of Lamb with a Fresh Mint and Parsley Crust, Rosemary Partmentier Potatoes, Lamb Jus

Apple Flapjack Crumble, Vanilla Creme Anglaise

Fresh Coffee

spring fresh

Chargrilled Mediterranean Vegetable and Buffalo Mozzarella Stack, Basil Oil, Tomato Piperade

Baked Herb Crusted Cod Loin on Sautéed Potatoes with Spring Vegetables

Rich Chocolate Torte served with Pistachio Ice Cream

Fresh Coffee

buttonhole

Yorkshire sharing platter – a sumptuous selection of locally sourced fare

Chargrilled Fillet of Beef, Madeira and Shallot Sauce, Dauphinoise Potatoes

Classic Crème Brulee

Fresh Coffee

brunches — and — suppers

The Friday evening before the Wedding day: Supper is served in Crow Hill House for all guests staying on the Estate. You're invited to create your own menu, but lasagne, chilli con carne and chocolate brownie are always winners!

On Sunday morning: a full English cooked breakfast or continental breakfast is served in Crow Hill House for all guests staying on the Estate.

A full wine list, vegan, gluten free and children's menus are also available.

evening supper

BBQ menu ...

A fantastic, relaxed option for an informal wedding party or evening meal, something for every guest to choose and enjoy. All the hot food is cooked to order, and served with fresh salads, bread and tapas selection.

Bowl Food menu ...

Choose 3-4 dishes from our menu of bowl food dishes, examples include: Butternut Squash Tortellini with Sage and Orange Butter
Mini Fillet Steak with Pepper Sauce and Gnocchi
Mini Pan Fried Sea bass Fillet with Straw Chips and a Tomato Chilli Salsa
'Pimp your Mac' Mac and Cheese with a selection of toppings: chorizo, sliced spring onion, fresh chillies, parmesan, crispy bacon

Evening supper platters ...

An easy style of food, sharing platters of dishes such as Crispy Bacon Rolls, Mini Cones of Fish and Chips and BBQ Pulled Pork Rolls are served in the evening.