



WEDDINGS

AT GRASSINGTON HOUSE

Our award-winning chef has put together a selection of dishes to tantalise your taste buds
Three-course menu is priced from £85.00pp

STARTERS

CREAM OF (SELECT ONE)

Celeriac
Roast Vine Tomato & Basil
Leek & Potato
Mushroom

PEA & LEEK VELOUTÉ

Wild Mushroom Ravioli

YORKSHIRE FREE RANGE CHICKEN LIVER PÂTÉ

Apple Jelly & Toasted Brioche

POTTED HAM SHANK & LEEK TERRINE

Piccalilli Salad

GRASSINGTON HOUSE TASTING SLATE TO SHARE

Olives, Humus, Naan Bread,
Goosnargh Liver Pâté, Smoked Salmon

GRIDDLED TUNA & TARTAR

Tomato Jelly, Sauce Gribiche

HOME SMOKED DUCK BREAST & LIVER PATE

Honey Jus Dressing

TWICE BAKED CHEESE SOUFFLE

Red Wine Pear, Hazlenuts

HOME SMOKED DUCK BREAST & LIVER CROUTE

Rhubarb Jelly

CITRUS CURED SALMON

Avocado & Tiger Prawns

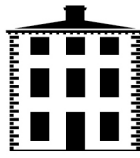
SEARED KING SCALLOPS

Honey Bacon & Celeriac

(Supplement £2.50 Per Person)

TIGER PRAWNS & CORIANDER COCKTAIL

Lime Salt



MAINS

ROAST PATELEY BEEF RUMP

Yorkshire Pudding, Roast Potatoes

BRAISED SHOULDER-SHANK OF PATELEY LAMB

Rosemary Potato, Mint Jus

ROAST BEST END OF PATELEY LAMB

Rosemary Infused Baby Vegetables

PAN ROASTED YORKSHIRE VENISON

Thyme Potato, Juniper Jus

POT ROASTED GOOSNARGH CHICKEN BREAST

Tarragon, Anna Potato, Leeks & Chicken Jus

SLOW COOKED RARE BREED PORK BELLY

Cider Fondant Potato, Apple Sauce

ROAST BEEF FILLET MIGNON

Award-Winning Rag Pudding, Red Wine Shallot Jus

BAKED NORTHUMBERLAND COD FILLET

Griddled Vegetables & Lemon, Pepper & Parsley Dressing

ROAST CORN FED GOOSNARGH DUCK BREAST

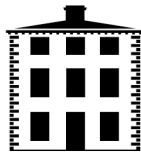
Chorizo, Wilted Cabbage & Celeriac

SEARED SEA BASS FILLET

Wilted Spinach, Leeks & Broad Beans, Lobster Sauce

GRIDDLED AGED BEEF FILLET

Fondant Potato, Mushroom Gratin



DESSERTS

STRAWBERRY CRÈME BRÛLÉE

Strawberry Champagne Sorbet

ROAST HONEY GLAZED PEAR

Prune Ice Cream, Glazed Lemon Tart, Raspberry Compote

APPLE TATIN

Liquorice Ice Cream

WARM CHOCOLATE MELT

Marmalade Ice Cream

DEEP EGG CUSTARD

Yorkshire Strawberry Compote

GRASSINGTON HOUSE STICKY TOFFEE PUDDING

Butterscotch Sauce & Town Head Cream

BAKED CHOCOLATE TART

Thick Town Head Cream

RASPBERRY & ALMONDINE TART

Ripple Ice Cream

GLAZED LEMON TART

Raspberry Compote

ASSIETTE OF SUMMER BERRY DESSERTS

(Supplement £2.50 Per Person)

COFFEE & HAND-MADE CHOCOLATES

ADDITIONAL COURSES

SOUP/FISH COURSE

£6.95 Per Person

CHEESE COURSE

Farmhouse Cheese, Homemade Chutney, Homemade Biscuits & Celery

From **£11.95 Per Person**

Why not include a

LATE BOTTLE VINTAGE PORT

From **£7.00 Per Glass**