

Wedding Menus

(Prices applicable from April 2009 - March 2010)

We have created four different wedding packages to include canapés served during your Reception Drinks and your three course Wedding Breakfast followed by coffee and petit fours. Whilst we offer you a choice of main course within each package price, the menu on the day is a set menu and we will ask you to provide us with your choice of starter, main course and pudding prior to your Wedding. We are obviously happy to cater for vegetarians and other special diets, however these need to be planned in advance with your Wedding Co-ordinator.

Should you wish to serve a specific dish which is not listed, please feel free to ask your Wedding Co-ordinator to liaise with our chefs who will do their utmost to assist you.

As a company, wherever possible, Ridding Park is keen to know of the provenance of their food and to limit the number of miles travelled from “gate to plate”. We are proud that all of our lamb, beef and pork is reared within Yorkshire. Equally we endeavour to source as much of our fruit and vegetables from within the county as possible, although inevitably seasonality sometimes forces us to seek produce from further a field.

In order to guarantee full flavours of seasonal products we have suggested some dishes which are seasonal. If you would still like to serve one of these dishes out of season we will endeavour to provide it, but it may not have the full flavour as some of the ingredients may not be local or seasonal.

All of our main courses include seasonal vegetables on the plate as well as either potatoes, rice or pasta.

If you would like to serve additional vegetables, please refer to the end of this section to make your selection.

Menu A

Canapes

-oOo-

A starter from the selection

-oOo-

Lemon and Coriander Marinated Chicken

stir fry vegetables caramelised onion rosti,

Burgundy jus

or

Pork Rump with Crackling

dauphinoise potatoes, braised celery

or

Roasted Salmon on Sweet Potato Puree

sunblushed tomatoes, citrus dressing

-oOo-

A pudding from the selection

-oOo-

Coffee and Tea

hand made Rudding Park petit fours

£54.00 per person

Menu B

Canapes

-oOo-

A starter from the selection

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Roast Chicken Breast wrapped in Parma Ham

aubergine, tomato, olives and smoked goats cheese,

sage potato cake, Madeira jus

or

Slow Roasted Lamb Shank

rustic red wine tomato sauce, Mediterranean

vegetables, olive mash

or

Venison Sausage wrapped in Pancetta

clap shot mash, onion and juniper berry gravy

-oOo-

A pudding from the selection

-oOo-

Coffee and Tea

hand made Rudding Park petit fours

£57.00 per person

The above prices are applicable from April 2009 – March 2010.
Menu items are given as samples and are subject to change from April 2009.

Menu C

Canapes

-oOo-

A starter from the selection

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North Sea Seabass

marinated in lemon and dill, pan fried greens,
dauphinoise potatoes

or

Medallions of Pork

red wine juniper onions and buttered peas, carrot
rosti and a rich jus

or

Mint Marinated Lamb Rump brushed with

Redcurrant Jelly

Lyonnaise potatoes, Burgundy jus

-oOo-

A pudding from the selection

-oOo-

Coffee and Tea

hand made Rudding Park petit fours

£60.00 per person

Menu D

Canapes

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A starter from the selection

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Baked Fillet of Cod

mushroom ravioli, spring greens,
lemon and saffron dressing

or

Guinea Fowl Marinated with

Marjoram and Ginger

spring onion rosti, crispy roots, homemade rhubarb

sauce

or

Roast Sirloin, Yorkshire Pudding

roast potatoes and root vegetables,
horseradish sauce and red wine jus

-oOo-

A pudding from the selection

-oOo-

Coffee and Tea

hand made Rudding Park petit fours

£63.00 per person

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Canapes

Chicken Satay

peanut sauce

Mini Yorkshire Pudding

roast beef and horseradish cream

Pimms Marinated Melon Pearls (v)

strawberry and mint

Duck Spring Rolls

sweet soy dip

Garlic Ciabatta Toasts

atlantic prawns, chilli, parsley and ginger

Mini Cones of Fish and Chips

homemade tartar sauce

Sautéed Tiger Prawns

orange and Tequila

Smoked Salmon with Horseradish Cream

on pumpernickel

Cherry Tomato and Feta Kebabs (v)

Grilled Goats Cheese and Tomato Jam Bruschetta (v)

Chilled Venison and Cranberry Tartlets

Brie and Red Onion Money Bags (v)

Vegetarian options are marked with a (v)

(V) – Vegetarian canapés

Starters

Please choose one starter or soup from the following selection. Vegetarian options are marked with a (v)

Should you wish to serve an additional soup course your Co-ordinator will be able to advise you of the price.

Chicken Liver Parfait

melba toast, red onion marmalade, salad leaves

Orange Roast Locally Smoked Salmon

sakura cress and endive, dill vinaigrette

Smoked Trout and Whitby Crab Salad

cockles and mussels, mixed leaves, sauce vierge

Melted Onion, Leek and Yorkshire Blue Cheese Tart (v)

root vegetable crisps, fruity balsamic dressing

Confit of Duck and Apricot Terrine wrapped in Parma Ham

toasted brioche, port syrup, seasonal chutney

Carpaccio of Melon, Caramelised Pineapple Kebab (v)

sloe gin syrup

Locally Smoked Chicken, Celeriac Remoulade

damson syrup, watercress

Wild Mushroom and Tarragon Fricassee (v)

toasted ciabatta, rocket and red chard, balsamic and pesto dressing

Rudding Park Breakfast Salad

flat mushroom, poached egg and local sausage with crispy pancetta, tomato and hollandaise sauce

Seasonal Soups

Fruit and vegetables inevitably taste better when they are locally grown and in season. To this end we have recommended the following soups depending upon the seasonality of the main ingredient. However should you wish to serve one of these soups out of season, our Chefs will be happy to prepare it for you.

Spring

(available from March to May)

Spring Vegetable Broth (v)

chopped herbs

Pea and Mint

crispy parma ham

Autumn

(available from September to November)

Cream of Pumpkin (v)

apple compote, toasted ginger and pumpkin seeds

Parsnip and Tarragon (v)

root vegetable crisps

Summer

(available from June to August)

Chilled Melon

crab garnish

Tomato and Basil (v)

brioche croutons

Winter

(available from December to February)

French Onion (v)

cheese croute

Leek, Potato and Smoked Haddock

saffron oil

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Sorbets and Granitas

Should you wish to offer a sorbet or granita course, please add £5.20 per person to the menu price.

Elderflower Sorbet

Pomegranate Granita

Mandarin and Cinnamon Sorbet

Gin and Tonic Granita

Bramley Apple and Cider Sorbet

Pear and Red Wine Granita

Vegetarian Main Courses

Should any guests in your party require a vegetarian main course, please select one of the following options. Exact numbers of vegetarian options need to be confirmed to your Wedding Co-ordinator two days prior to the event.

Herb Scented Risotto

beetroot crisps, Cointreau syrup

Spinach and Ricotta Tortellini

tomato sauce, buffalo mozzarella

Wild Mushroom and Potato Gateau

light saffron cream sauce

Mediterranean Vegetable Timbale

red pepper coulis

Additional Vegetables - all priced at £3.25 per person

Real Chips

Buttered Spinach

Dauphinoise Potatoes

Assorted Vegetables

Glazed Mediterranean Vegetables

Cauliflower Mornay

Additional vegetables will be served family style.

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Puddings

Please choose one pudding from the following selection:

Sticky Toffee Pudding

cinder toffee ice cream

Baked Orange and Fig Cheesecake

hazelnut cream

Blackberry Mousse

chocolate glaze, apple sorbet

White Chocolate Mousse

passion fruit jelly, blackberry coulis

Seasonal Fruit Pavlova

raspberry coulis

Pear Tart with Walnut Crumble Topping

crème fraiche cream

Treacle Tart

lemon curd ice cream

Chilled Chocolate Cheesecake

marmalade ice cream

Bailey's Liqueur Parfait

white chocolate mousse, dark chocolate sauce

Individual Lemon Torte

tuille biscuit

Apple and Cinnamon steamed Sponge Pudding

vanilla sauce

Iced Black Forest Parfait

griottine cherry ice cream

Cheese

Should you wish to conclude your meal with a platter of Yorkshire Cheese please add £8.50 per person or £40.00 per table to the cost of your chosen menu.

(suitable for a maximum of 10 guests)

Coffee & Tea

Coffee and Tea

hand made Rudding Park petit fours

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