



*Weddings*  
THE CASTLE INN

# MENU OPTIONS

---

---

# THE NIGHT BEFORE

---

Extend your celebration and enjoy a relaxing meal the night before your special day with your loved ones. We have a number of options to choose from so you can adapt the menu to your taste.

## MENU CHOICE

---

### A LA CARTE

---

Order from our Castle Inn Restaurant Menu.  
Bespoke 2 and 3 course set menus available on request.

### BUFFET SELECTION

---

- YORKSHIRE TAPAS

pork pie & minted mushy peas, Harrogate blue arancini, Mary Jane ribs, pulled beef Yorkshire pudding, haddock & chips

- SPANISH TAPAS

olives, glazed chorizo, morcilla on toast, jalapeno croquettes, manchuego, tuna salad, tomato & onion salad

- TRADITIONAL FISH & CHIPS

beer battered haddock, minted mushy peas, triple cooked chips and tartare sauce, served 'takeaway style'.

- PIE & MASH

beef & ale, steak & onion, chicken with leek & ham, all with mashed potato and gravy

- PIZZA SELECTION

# ON THE DAY

## CANAPES £5 PER HEAD

---

PICK A SELECTION OF 3

- Smoked Salmon Blinis
  - Tomato Bruschetta
    - Prawn Crostini
    - Gambas PilPil
  - Lishman's Pork Pie
- Lishman's Sausage Rolls
  - Garlic Dough Balls
- Mini Yorkshire Pudding stuffed with Braised Beef Brisket
  - Yorkshire Chorizo Lollipops

---

## TRADITIONAL 3 COURSE MEAL £55

---

### STARTERS

---

- Leek & Potato Soup, Crusty Bread, Chive Butter
  - Chicken Liver Pate, Red Onion Marmalade
  - Smoked Salmon, Capers, Crème Fraiche, Toast
  - Grilled Capsicum, Ratatouille, Paprika Glaze (v)

### MAINS

---

One of the following roast dinners

- Rare Roast Sirloin of Beef
  - Roast Corn Fed Chicken
  - Leg of Lamb, served pink
- Cashew & Lentil Wellington (v)

served with Yorkshire pudding, roast potatoes, seasonal vegetable selection and gravy, presented on the table to share.

### DESSERTS

---

- Yorkshire Parkin, Raspberry Jam Ice Cream
- Chocolate Mousse, Salted Caramel Shortbread (VG)
  - Sticky Toffee Pudding, Custard
- White Chocolate & Raspberry Cheesecake

---

## TO SHARE £65

---

A selection of the following for your guests to share.

### STARTERS

---

- Yorkshire Tapas

Pork Pie & minted mushy peas, Harrogate Blue Arancini, Mary Jane Ribs,  
Pulled Beef Yorkshire Pudding, Haddock & Chips

- Spanish Tapas

Olives, Glazed Chorizo, Morcilla on Toast, Jalapeno Croquettes,  
Manchuego, Tuna Salad, Tomato & Onion Salad

- Mediterranean Mezze

Babaganoush, hummus, olives, flatbreads, Lime & Oregano Chicken,  
Tabbouleh with Baby cucumber

- Charcuterie Boards

Chorizo, Nduja, Wild Boar Pate, Pickles, Artichokes,  
Breads, Honey

---

## MAINS

---

Spatchcock Chicken  
24hr lime & honey marinade, tomato salsa

Roast Leg of Lamb  
stuffed & tied slashed leg of lamb, salsa verde

Rump Steak  
32 day dry aged, chargrilled beef rump, chimichurri

Whole Roast Dover Sole  
cockle & samphire beurre blanc

Spinach & Ricotta in Filo  
rocket & tomato salad (v)

- Choose 3 Sides

Sweet potato wedges	Roasties	Herb buttered baby potatoes
Sauté baby potatoes	Chips	Fennel & orange slaw
Tomato & red onion salad	Green salad	Buttered greens
Honey roasted root veg		Roasted garlic flat mushrooms

## DESSERT TABLE

---

### Choose 3 Desserts

- Chocolate Torte, Poached Clementine
  - Lemon & Raspberry Cheesecake
  - Rhubarb & Custard Eton Mess
- White Chocolate & Raspberry Roulade
  - Baked Fruits & Basil Mascarpone
  - Lemon Posset, Brandy Snaps

# CASTLE MENU £75

---

## OUR PREMIUM SELECTION

### STARTERS

---

- Mediterranean White Bean Soup, Gremolata
- Ham Hock Terrine, Wrapped in Bacon, Picalilli
  - Seafood Bouillabaisse
- Glazed Goats Cheese, Carrot, and Orange salad
- King Scallops with Fennel Puree and Tomato Concasse
- Honey Marinaded Beef Carpaccio, Shaved Parmesan and Rocket

### MAINS

---

- Beef Wellington, Truffle Mash, Jus
- Roasted Poussin, Sweetcorn Puree, Pommes Anna
- Turbot Fillet, White Wine and Vermouth Veloute, Sea Vegetables
  - Spinach & Ricotta Filo, Rocket Salad (V)
- Roasted Cauliflower Steak, Shabu Shabu, Kimchi (VG)

### DESSERT TABLE

Choose 3 Desserts

- Chocolate Torte, Poached Clementine
  - Lemon & Raspberry Cheesecake
  - Rhubarb & Custard Eton Mess
- White Chocolate & Raspberry Roulade
  - Baked Fruits & Basil Mascarpone
  - Lemon Posset, Brandy Snaps
- Chocolate Mousse, Salted Caramel Shortbread (VG)

## EVENING BUFFET £10 PER HEAD

---

Choose 1

- Mini Fish & Chips
  - Sliders
- Pulled Pork Ciabattas
  - Pizza Selection
- Wensleydale & Eccles Cakes
- Mini Yorkshire Pudding Stuffed with Braised Beef Brisket





## DRINKS PACKAGES

---

### ARRIVAL DRINKS £5

---

Includes a choice of one of the following drinks on arrival

#### PROSECCO

Prosecco: Borgo del col Alto, Veneto, Prosecco  
IT 11.0% ABV. Well balanced, fruity fizz

#### BOTTLED BEER

Corona MX (4.6%)  
Peroni IT (5.1%)

#### PIMMS & LEMONADE

Extra arrival drinks charged at £5 per head

## HOUSE DRINKS PACKAGE £15ph

Includes one toast drink and half a bottle of wine per person

### WHITE

Trebbiano d'Abruzzo Locanda de Luca  
IT 13.5% ABV. Light & fresh. Delicate lime finish

### RED

Cullinan View Pinotage  
SA 13.5% ABV. Smoky & soft

### ROSE

Berri Estates  
AU 12.0% ABV. Juicy with a little spice from the shiraz

### PROSECCO

Borgo del col Alto, Veneto, Prosécco  
IT 11.0% ABV. Well balanced, fruity fizz

---

## PREMIUM DRINKS PACKAGE £20ph

Includes one toast drinks and half a bottle of wine per person.  
Choose a white, red and rose from the below selection of premium wines

### WHITE

Marlborough Sauvignon Blanc  
NZ 13.0% ABV. Light & refreshing

Novità, Pinot Grigio  
IT 12.0% ABV. Fresh & citrusy. Low acidity

### RED

Casa Juanita Malbec  
AR 13.5% ABV. Red berries, chocolate & soft vanilla

Foundstone Shiraz  
AU 14.5% ABV. Smooth & spicy

### ROSE

Novita Pinot Grigio Blush  
IT 12.5% ABV. Elegant & scrumptious

### PROSECCO

Prosecco: Borgo del col Alto, Veneto, Prosécco  
IT 11.0% ABV. Well balanced, fruity fizz

upgrade to champagne - £5ph supplement

### CHAMPAGNE

Louis Dor Champagne  
FR 12.0% ABV. Artisan champagne. Our party-starting fizz