

wine selection

dower collection

on arrival

one glass of wine from our house selection

or

a soft drink

or

a glass of bucks fizz, mulled wine, slingsby punch

with the meal

two glasses of wine from our house selection

sparkling wine for the toast

£14.75 per person

*

dower premier collection

on arrival

one glass of bucks fizz, mulled wine, slingsby punch

or

a soft drink

or

a glass of wine from our house selection

with the meal

two glasses of wine from our house selection

for the toast

one glass of house champagne

£17.25 per person

*

dower platinum collection

on arrival

one glass of sparkling wine, mulled wine, slingsby punch

or

a soft drink

or

a glass of wine from our house selection

with the meal

two glasses of wine from our house selection

for the toast

one glass of house champagne

selection of three canapés per person

£19.95 per person

the nidderdale

please select one starter one main course and one pudding for your menu

fanned honeydew melon, vanilla yoghurt, fresh fruit and toasted coconut

cream of leek and potato soup, herb croutons

smooth chicken liver pate, melba toast, cumberland sauce

marinated prawns in lime and ginger, with crisp leaves and cucumber yoghurt

*

roasted loin of pork, with sage and apricot and port wine gravy

pan fried breast of chicken, shallots, tarragon and mushroom sauce

grilled supreme of salmon, buttered baby spinach and wholegrain mustard cream

baked leg of lamb, ratatouille of vegetables and rosemary sauce

*

baked profiteroles filled with rum cream served with chocolate sauce

fresh fruit salad, crisp brandy snap basket and mascarpone cheese

blueberry cheesecake with caramel sauce

apple and cinnamon strudel with crème anglaise

*

coffee with mints

*

£30.95 per person

£15.00 per person ages 5-12 years old

under 5's free

the swaledale

please select one starter one main course and one pudding for your menu

poached salmon and asparagus terrine, herb salad with lemon and black pepper dressing

buffalo mozzarella and spinach tart, rocket and balsamic vinaigrette

roasted tomato and red bell pepper soup with garlic crouton

smoked chicken and mango salad, with cherry tomatoes and lime crème fraiche

*

steamed plaice fillet, salmon and vanilla mousse, dill cream and crispy leeks

traditional roast sirloin of beef, herb yorkshire pudding and red wine and onion gravy

baked chicken breast centred with goats cheese, wrapped in bacon, with grilled courgettes and tomato relish

grilled salmon supreme with stir vegetables, soya sauce and honey dressing

*

tangy lemon tart with raspberry coulis

summer fruit pudding, tabasco cream and blackcurrant coulis

sticky toffee pudding, butterscotch sauce, pecan and praline ice cream

white chocolate and kahlua terrine with strawberry coulis

*

coffee with mints

*

£36.00 per person

£17.00 per person ages 5-12 years old

under 5's free

the wensleydale

please select one starter one main course and one pudding for your menu

confit of gressingham duck leg, with citrus salad and orange and ginger dressing

roasted mediterranean vegetable terrine, cherry tomato salad

salad of avocado and gravadlax, spring onion and rocket salad

timbale of honeydew melon and raspberries set in a ginger and champagne jelly

*

baked rack of lamb with a pesto crust, apricot black pudding and port sauce

individual beef wellington, honey glazed shallots and madeira cream

roasted monkfish tail, with spinach and parma ham and cherry tomato sauce

baked venison cutlet, braised red cabbage and redcurrant sauce

*

chocolate and raspberry tart, sweetened mascarpone cheese and raspberry coulis

baileys crème brulee and chocolate shortbread

dower house cheese plate

iced vanilla and nutmeg parfait and mango coulis

coffee with mints

*

£39.00 per person

£19.00 per person ages 5-12 years old

under 5's free

the dower house buffet

crown of galia melon with a spiced fruit compote and strawberry coulis

or

chicken and baby leek terrine with a spring onion and watercress salad,
sour cream and chives

decorated whole poached salmon with prawns, cucumber and lemon

roast sirloin of english beef with creamed horseradish sauce

honey baked ham with cloves and brown sugar

roast turkey breast with an apricot compote

smoked salmon quiche

mediterranean vegetables terrine with a tomato relish

salad selection

broccoli and almond, coleslaw, waldorf, rice and pepper, mushroom with garlic and olive oil, tomato
and red onion, cucumber with yoghurt, mixed leaves, minted new potatoes

*

glazed lemon tart with a raspberry coulis

or

individual fresh fruit pavlova

*

coffee and petit fours

(selection of one starter, three main dishes and one pudding)

*

£29.50 per person

£14.00 per person ages 5-12 years old

under 5's free

evening buffets

if you are intending to extend your wedding reception into the evening, inviting further guests, we can offer the followings selections

assorted cocktail sandwiches

marinated chicken thighs in cajun spices (hot or cold)

crispy potato skins with grated cheese and tabasco mayonnaise dip

cumberland twirl (cumberland chipolatas, skewered through with mushroom, baked in the oven)

grilled skewer of mediterranean vegetables with a spicy tomato mayonnaise

whole roast potatoes with garlic, bacon and herbs, with a garlic mayonnaise dip

mini spring rolls

corn tortillas with homemade dips

bbq belly of pork ribs

cocktail sausages

for a selection of five items £12.25 per person
for each additional item please add £2.50

*

alternatives

bacon or sausage baps £4.95 per person

*

bbq's

sausages, burgers, lamb koftas, chicken kebabs, salads, potato wedges or potatoes and breads

£17.50 per person

with desserts (cheesecake, gateau, mousse or fresh fruit salad)

£22.00 per person

continental buffet

local cheeses, sliced meats, breads, cheese biscuits and chutneys

£11.75 per person

the hotel can also provide hog roasts, extensive bbq menus and hot buffets, if this of interest to you, please ask for further details.

canapé selection also available on request

'grand wedding' for a grand

only available monday to friday inclusive

the special offer cost of £1000 is inclusive of
wedding ceremony room hire (registrar fees are not included)
bucks fizz after the ceremony for 22 guests
three course wedding breakfast for 22 guests
a glass of sparkling wine for the toast
a glass of red or white wine per person
an evening reception and buffet for 35 people

*

wedding breakfast menu

chefs soup of the day

buffalo mozzarella and spinach tartlet, basil salad, balsamic dressing

*

scottish salmon fillet with dill and lemon cream
fresh garden vegetables and minted new potatoes

baked chicken breast, asparagus spears, whole grain mustard cream and seasonal vegetables

*

fresh market strawberries in a brandy snap basket with clotted cream

sticky toffee pudding with caramel sauce

*

coffee and mints

(please select one dish from each course)

*

evening buffet menu

assorted sandwiches on white and brown bread

cocktail sausage rolls

chilli, lime and coriander chicken thighs

vegetarian pizza slices

spicy crumbed potato wedges

crudités with a selection of dips

cherry tomato and mozzarella skewer

(please choose five of the above dishes)

optional extras

evening disco further guests for the grand wedding at £38.00 per person

further guests for the evening buffet reception at £11.75 per person

discounted accommodation for the bride & groom