



WEDDING EVENING MENU

Choose your wedding night food from either the “Pots” Selection or the “Sandwich” Selection.

“Pots” Selection

Individual ‘Pots’ of tasty delights to keep your guests going until the small hours.
Enough for 2-3 pots per person.
Make 3 choices.

Smoked Haddock Risotto, chives & parmesan crisp bread
Green Thai Chicken Curry & jasmine rice
Lamb Koftas with yoghurt and mint dressing
Beef Chilli & Rice with sour cream and tortillas
Shepherd’s Pie with sweet potato topping
Rustic Beef Stew with Yorkshire ale & mash
Ratatouille & rice
Mini Sausage & Mash with onion gravy
Lamb Massaman Curry & rice
Fish Pie with Cheddar mash
Roasted Vegetable Lasagne & rocket leaves
Macaroni Cheese with parmesan shavings
Moroccan Lamb Tagine with cous cous
Fish Goujons & Chips in a bucket with tartare sauce

“Dessert” Pots

Chocolate Brownie Sundae
Rhubarb Fool
White Chocolate & Raspberry Trifle
Sticky Toffee Pudding
Strawberry Cheesecake
Classic Tiramisu
Apple Crumble

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Crème Brûlée
Rice Pudding & strawberry compote
Lemon Posset with shortbread biscuits

“Sandwich” Selection

Make 2 choices

Steak Sarnies
BBQ'd sirloin steak, onions, mushrooms, the lot!

Pulled Pork
you don't need to go the “whole hog”
Slow cooked pork, homemade apple sauce, ‘Lovebread’ rolls & red cabbage slaw on the side

BBQ Glazed Ham
Honey & soy BBQ sauce glazed ham joints, seasoned with cracked coriander & cumin, served in ‘Lovebread’ rustic bun with red cabbage slaw on the side

‘Porcus’ Sausage Sarnies
Yorkshire's finest free range rare breed pork sausages, ‘Lovebread’ rolls, onions, mustard & red cabbage slaw on the side

Burritos
Our burrito station will set-up inside the venue

Barbacoa Beef Brisket seasoned with spices

Smokey BBQ Adobo Chicken
Soft flour tortillas, rice beans, peppers, salsa, cheese, sour cream & guacamole