



“CORBEL” WEDDING MENU

STARTERS

Prawn & Lobster Cocktail

served with baby gem lettuce, sun blushed tomato, cucumber & homemade cocktail sauce

“Toad in the Hole”

home cured pancetta wrapped sausage, caramelised red onion, rosemary roasted cherry tomatoes & rich gravy

Cantaloupe Melon & Parma Ham

served with rocket & shaved parmesan

Bubble & Squeak Croquette

served with crispy home cured pancetta & homemade brown sauce

Home Smoked Fish & Prawns Plate

served with new potato salad, saffron mayonnaise & baby basil

Potted British Brown Shrimp with Herb Butter

served with lemon & brown bread



MAINS

Rolled Loin of Suckling Pig

Served with thyme & preserved lemons, Lyonnaise potatoes,
roasted roots & parsnip crisps

Carved whole Sirloin of Skipton Beef

served with Yorkshire puddings, Chateau potatoes,
caramelised shallots & roasted roots

Slow Cooked Shoulder of Lamb

served with bubble & squeak, red wine, rosemary & redcurrant jus

Pan Fried Sea Bass

served with crushed new potatoes, roasted vegetables, lemon & herb butter

Braised Lamb Shank

served with thyme, red wine & baby onions in a rich gravy with creamed potatoes



NON-MEAT MENU OPTIONS

Mushroom, Leek & Gruyere Filo Parcels

Goats Cheese & Sweet Potato Strudel
served with a spiced tomato sauce

Wild Mushroom Risotto
served with grilled Asparagus & Parmesan

Sweet Potato Bubble & Squeak
served with homemade brown sauce

Macaroni Cheese with Yorkshire Blue & Herb Crust

“Beans on Toast”

Haricot, Cannellini, Lima & Red Kidney beans in our spicy tomato sauce, served on toasted Ciabatta, with rocket & parmesan



DESSERTS

Glazed Lemon Tart with clotted cream & fresh berries

Baked Chocolate Brownie with chocolate sauce & clotted cream

Individual Mixed Berry & Vanilla Cheesecake

Pear & Almond Tart served with vanilla sauce & fresh berries

British Apple Tarte Tatin caramel sauce & clotted cream

Mulled Wine Poached Pear “Crumble” with vanilla sauce

“Afternoon Tea”

a selection of cakes and scones with jam & cream
(served with vintage crockery cup/saucer/side plate)

Pavlova

Extra large pavlovas, double cream, berries, honeycomb,
berry coulis &, chocolate sauce (served family style)

Sticky Toffee Pudding

served with caramel sauce & Yorkshire clotted cream

Trio of Desserts

featuring Sticky Toffee Pudding, Glazed Lemon Tart & Baked Chocolate Brownie

Cheese & Biscuits

a selection of great Yorkshire favourites, served with biscuits & fruit
including: Wensleydale Grand Reserve, Barncliffe Brie, Harrogate Blue & Yorkshire
“Fettle”