

RUDDING PARK  
— HARROGATE —

Small Weddings



## Your Wedding to reflect Your Personality

Every couple wants something different for their wedding day. Your wedding at Rudding Park can be designed to reflect your personality, whether you are looking for a traditional or contemporary feel.

Let us share your excitement as we help curate the vision you have for your wedding day.





## Smaller Weddings

Weddings for 30 guests £5,565

Additional guests £167 per person, £14 per person for evening

Applies to dates available within the next six months and includes:

Food and drink menu

Civil ceremony and wedding reception room hire

A Follifoot Wing Junior Suite with access to the Roof Top Spa





## Traditional Elegance



# Canapes

## Yorkshire Inspired

(Choose 3)

**cured yorkshire ham toast** bacon jam (gf\*)

**yellison goats cheese & truffle honey profiteroles** (v)

**sticky beef & yorkshire pudding** horseradish

**fish & chips** smoked cod roe, salt & pepper (gf)

**wensleydale & charred leek tart** (v, gf)

## Further Away Flavours

**seared tuna** coriander, soy (gf\*)

**treacle cured salmon** lime marshmallow (gf)

**monkfish & pancetta bites** lemon aioli (gf)

**brioche hot dog** onions & mustard

**char-grilled aubergine** ricotta & mint crostini (v, gf\*)

(v) vegetarian, (ve) vegan, (gf) gluten free, (\*) adaptable

It is the responsibility of the guest to inform the Manager of any special dietary requirements prior to ordering.  
Allergen information relating to all our dishes is available, however we cannot guarantee total segregation of items  
not highlighted on the allergen regulations.

# Wedding Breakfast Spring and Summer

1 April – 30 September

Choose 3 from each course including a vegetarian option  
Select items from the Autumn & Winter menu for a supplement of £5 per dish ordered

## Starters

- smoked salmon terrine** horseradish cream, baby watercress, sourdough croute (gf\*)
- cream of leek soup** potato straw, leek ash, goats curd (v, gf)
- ham hock terrine** piccalilli, caper dressing, lambs lettuce (gf)
- crab cake** sweet chili jam, asian slaw (gf)
- red pepper & tomato soup** tomato bread (v, ve\*, gf\*)
- smoked chicken & chorizo arancini** pea & wild garlic puree, pedron pepper (gf)

## Mains

- lamb rump** pesto, cherry vine tomato, rainbow chard, pesto, lamb fat fondant potato (gf)
- slow roast strip loin** with all the sunday trimmings (gf\*)
- herb crusted cod loin** parsley potato terrine, asparagus volute, asparagus spears (gf)
- chicken supreme** creamed leeks & pancetta, pom puree, baby leek (gf)
- sea trout** rosemary hasselback potato, spring vegetables, caviar sauce (gf)
- primavera risotto** asparagus, wild garlic oil (v, gf)

## Puddings

- sticky toffee pudding** toffee popcorn, vanilla ice cream (v, ve\*, gf\*)
- raspberry mousse** lemon curd, meringue, elderflower (gf)
- orange & thyme crème brulee** rhubarb sorbet, yoghurt sponge (v, gf\*)
- strawberry pannacotta** clotted cream ice cream, granola (gf)
- lemon tart** minted raspberries, meringue (v, gf\*)
- strawberry & champagne mousse** champagne sorbet, macerated strawberries (gf)

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# Wedding Breakfast Autumn and Winter

1 October – 31 March

Choose 3 from each course including a vegetarian option  
Select items from the Spring & Summer menu for a supplement of £5 per dish ordered

## Starters

- french onion soup** gruyere sourdough croute (gf\*)
- parsnip & nutmeg soup** truffle honey parsnip crisps (v, ve\*, gf)
- chicken liver pate** red onion marmalade, fig, sourdough
- goats cheese & red onion tart** pickled beetroot, shallot (v, gf\*)
- charred mackerel** horseradish crème fraiche, dill pickled cucumber, rye bread (gf\*)
- hoisin duck terrine** asian salad, crispy vermicelli

## Mains

- braised beef** pomme puree, bourguignon garnish (gf)
- pork belly** ale cauliflower puree, roasted cauliflower, black pudding croquette (gf\*)
- seabass** butternut squash, onoki mushroom, brown butter shrimp (gf)
- salmon supreme** smoked haddock and chive bon bon, vine cherry tomato, chive butter sauce (gf)
- wild mushroom pappardelle** chestnut & parmesan crumb (v)

## Puddings (v)

- sticky toffee pudding** toffee popcorn, vanilla ice cream (v, ve\*, gf\*)
- black forest gateaux** (v, gf\*)
- toffee apple delice** caramelized plum, sticky toffee oats (gf)
- dark chocolate cheesecake** coconut ganache, malibu pressed pineapple
- baked bergamot custard tart** white chocolate, earl grey tea gel (v, gf\*)
- passionfruit pannacotta** white chocolate ice cream, vanilla & passionfruit marshmallow (gf)

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## Enhance your Wedding Breakfast

You can also select from items below for an additional charge per person:  
starter £7.50, main £12.50, pudding £7.50, three courses £25

### Starters

**beef carpaccio** yorkshire pecorino, roquette, IPA vinegar glaze (gf)

**king scallops** pea, pancetta, tempura samphir (gf)

**kinderton ash goats cheese tart** truffle honey, chicory (v, gf\*)

### Mains

**beef striploin** sticky beef cheek, potato terrine, spinach & wild mushrooms, jus (gf)

**pork fillet wellington** savoy cabbage, black pudding, apple, chateaux potatoes

**brill fillet** crab hash, lobster sauce, tender stem broccoli (gf)

**beef wellington** thyme chateaux potato, roast shallot puree (supplement)

### Puddings (v)

**cold raspberry souffle** coconut sorbet, raspberry crumble (gf)

**chocolate & champagne bomb** honeycomb, red berries (v, gf)

**british cheese selection** chutney, fruitcake, crispbread (gf\*)

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## Taste Revivers (ve, gf)

£6 per person

**martini & lemonade sorbet**

**raspberry & sorrel sorbet**

**grapefruit & bergamot sorbet**

**sicillian lemon sorbet**

**champagne sorbet**

**gin & tonic sorbet**

## Amuse Bouche (v, gf)

£6 per person

**gazpacho** (ve)

**pea & mint** (ve)

**cauliflower & truffle**

**white onion & chive**

**carrot & coriander** (ve)

## Cheese

Available individually or as a platter for a table of 10 guests to share

**three yorkshire cheeses** home made chutney, celery, figs, grapes (gf\*)

£98 per table or £15 per person

**five british cheeses** home made chutney, celery, figs, grapes (gf\*)

£121 per table or £16 per person

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## Evening Food

2 items per person included – £7 per additional item per person

**peri peri king prawn** (gf)

**oriental duck pancakes**

**spring rolls** courgette, beetroot, feta (v)

**bacon muffins** red and brown sauce (gf\*)

**pork sliders** brioche, sweet chilli, red cabbage slaw (gf\*)

**roast beef** toasted ciabatta, rocket, horseradish (gf\*)

**chunky chip rolls** red and brown sauce (v, ve\*,gf\*)

**salmon fish and chips** tartar sauce (gf)

**wild mushroom & tarragon risotto balls** saffron mayo (v, gf)

**mini rudding park burgers** focaccia, relish, gem (gf\*)

**luxury hot dog** brioche sub roll, smoked cheddar, onions, mustard

**buttermilk fried chicken caesar bites** (gf)

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# Evening Food

Choose 4 mains including a vegetarian option, 3 sides and 2 puddings

## BBQ

upgrade £32 per person

**steak & potato skewers** rosemary (gf)

**chilli marinated belly pork slices** (gf)

**6oz burger** yorkshire blue (gf\*)

**bbq corn** parmesan (v, ve\*, gf\*)

**charred chicken** tikka, yoghurt (gf)

**tiger prawn skewer** lemon grass, coriander, lime (gf)

**bbq baby back ribs** (gf)

**cumberland sausage** (gf\*)

**citrus marinated seabass parcel** (gf)

**cauliflower steak** harissa (v, ve, gf)

## Sides

**grilled peach** green bean and red onion (ve, gf)

**sweet potato fries** sea salt (ve, gf)

**garden salad** honey & mustard dressing (v, gf)

**kohlrabi & carrot slaw** (v, gf)

**classic caesar salad** (v\*, gf\*)

**roasted baby potatoes** smoked garlic (ve\*, gf\*)

## Puddings

**make your own ice cream sundae** (ve\*, gf\*)

**strawberry & champagne cheesecake**

**mochi ice cream balls** chocolate & hazelnut (ve, gf)

**vanilla & cinnamon roasted pineapple** (v, gf)

**yorkshire cheese experience** three cheeses, celery, grapes, home made chutney (gf\*)

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# Children's Menu

Available for children under 12  
Children between 12 and 16 dine from the main menu with a 50% discount

Select one dish for all children from each of the three courses below:

**tomato soup** (ve, gf)

**melon & orange segments** (ve, gf)

**buttered corn on the cob** (v, ve\*, gf)

**cheesy garlic bread** (v, gf\*)

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**mini fish & chips** (gf)

**macaroni cheese** (v)

**yorkshire pork sausages**

**margherita pizza** (v, gf\*)

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**banana split** vanilla & chocolate ice cream (v, ve\*, gf)

**fresh fruit salad** (ve, gf))

**chocolate brownie** vanilla ice cream (v, ve\*, gf)

**ice cream** choose from vanilla, strawberry or chocolate (v, ve\*, gf\*)

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## Drinks

### **Package A - per person**

(Included on all dates)

One glass of Pimm's, Sloemotion or a bottle of beer

Half bottle of wine, Pinot Grigio or Merlot

One glass of Prosecco

## Soft Drinks

Choose one for Reception and one for Toast:

Virgin: Cosmopolitan, Mojito, Caipirinha

Choose two for Wedding Breakfast:

Fevertree, apple, orange, pineapple or cranberry juice

(all guests to have the same)

### **Children**

Mocktail

apple, orange, pineapple or cranberry juice

(all guests to have the same)





## Wedding Hair at Rudding Park Hair Studio

Our wedding hair specialist is here to help bring your vision of your perfect wedding hair to reality. With a wealth of experience creating beautiful wedding hair looks for the whole wedding party, we will ensure you have confidence and peace of mind to alleviate any hair related stress on your wedding day.

From pretty ponytails to the classic half-up, half-down with romantic soft curls; to a chic chignon for an elegant and formal vibe or 'bo-ho' with loose waves; your pre-wedding hair trial provides the perfect opportunity to visualise different creative hair styles; designed to suit you and your vision to create your 'perfect hair day'!

To find out more, email [hairstudio@ruddingpark.com](mailto:hairstudio@ruddingpark.com)



## Confetti Policy

Picture this: You step out, hand in hand as newlyweds. A gentle shower of petals float from the sky and your photographer captures the moment in the most magical way.

We are excited to work alongside Flowers by Colette to provide Natural Petal Confetti at £1 per handful - a perfect mix of dried natural petals, sustainably picked and dried on-site, to create that dreamy, slow-falling effect. They're also completely biodegradable - better for your wedding and better for the planet.

Please be aware, Natural Petal Confetti supplied by Flowers By Colette, is the only confetti which may be used at Rudding Park. With this in mind, we also politely request that you make your guests aware, in advance so they don't bring their own.

## Booking Information

Should you wish to make a **provisional booking** we are able to hold your preferred date for a maximum of three weeks.

**To confirm a booking** we require our contract (known as a Conditions of Business form) to be signed and returned along with a deposit of 50% and a copy of your wedding insurance certificate.

**Full Payment** is required one month before the wedding. This is calculated on an average wedding spend based on anticipated numbers.

Installments and full payments will be taken automatically from the card on file for the amounts due.

**A final invoice** is prepared at final numbers stage (one week prior to the date of the event) with any outstanding amount settled prior to the date of the event. A credit card number is required to cover any further incidental items which will be automatically charged to the card after the wedding.

All prices quoted are current and may be changed at the discretion of the management.

Please be considerate towards our environment – we ask that biodegradable confetti is used by guests attending your wedding. A £500 charge will be applied should alcohol not purchased at Rudding Park be consumed on the premises.

**Inclusive of VAT at current rate**

### ROOMS

Rooms are available to your guests at the best available rate.

We cannot guarantee the availability of bedrooms unless they are reserved at the time of booking your wedding.

Please advise all your guests to arrive at Rudding Park prepared and dressed for your wedding celebrations as bedrooms will not be available until after 3pm unless booked and paid for the night before their expected arrival.

Bedrooms are available for check-in from 3pm. If you wish to guarantee the availability of your bedroom before 3pm, you must book your bedroom the night before your expected arrival as stated above.