

RUDDING PARK
— HARROGATE —

Menu

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 soufflé 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

£6 per person
(ve, gf)

martini & lemonade sorbet

raspberry & sorrel sorbet

grapefruit & bergamot sorbet

sicilian lemon sorbet

champagne sorbet

gin & tonic sorbet

Amuse Bouche

£6 per person
(v, gf)

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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Enhance your Evening Food

Northern Bloc Ice Cream Freezer

Guests to help themselves – £425 for 100 mini tubs (100ml)

madagascan bourbon vanilla, chocolate & sea salt, strawberry & black pepper, peppermint chip, black treacle, ginger caramel, white chocolate & raspberry ripple, vegan pear & ginger milk chocolate & salted caramel, hazelnut & tonka bean, vegan caramel sea salt

Crepe Chef Station

Made to order – £7 per person (minimum 50 guests)

fillings: nutella, orange, strawberries, marshmallows, ice cream
sauces: dark chocolate, red berry, butterscotch, maple syrup

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Enhance your Evening Food

Yorkshire Hog Roast

From £20 per person or £13 per person upgrade (50 - 80 guests per roast)

yorkshire hog roast

red onion & sage stuffing, crackling, caramelised apple compote, fried onions, ciabatta or floured baps (gf*)

Outdoor Roast

Upgrade from £32 per person (minimum 50 guests)

rosemary & sea salt focaccia (v) oils, dips, butter

yorkshire hog roast

red onion & sage stuffing, crackling,
caramelised apple compote, fried onions,
ciabatta or floured baps (gf*)

or

spit roast free range chicken

lemon & herb butter, rosemary stuffing,
ciabatta or floured baps (gf*)

butternut squash

gnocchi & yorkshire blue cheese, pine nuts (v)

cajun spiced corn on the cob (ve, gf)

Sides (Choose 3)

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 (v, ve*, gf)

Puddings (Choose 2)

make your own ice cream sundae (v, 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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Enhance your Evening Food

Choose 4 mains including a vegetarian option, 3 sides and 2 puddings (minimum 50 guests)

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*)

mini fish & chips (gf)

macaroni cheese (v)

yorkshire pork sausages

margherita pizza (v, gf*)

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

Option 1 - per person

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

Half bottle of wine, Pinot Grigio or Merlot

One glass of Prosecco

Option 2 - per person

£10 supplement per person applies for smaller weddings

One and a half glasses of Prosecco

Half bottle of wine, New Zealand Sauvignon or Argentina Malbec

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)