

Canapé Menu

Mini Yorkshire Puddings, Beef & Red Wine, Onion Confit

Smoked Kilnsey Trout, Dill Cream Cheese

Goosnargh Duck Straws, Tomato Chilli Dip

Salmon, Leek and Ginger Spring Roll

Prawn Cocktail Shot Glass

Home Smoked Pepper and Anchovy Croûte

Mini Chicken, Smoked Bacon, Basil and Mango Sandwich

Chicken Liver Pâté, Apple Jam

Yellison's Goat's Cheese Fritter, Sweet Beetroot

Vine Tomato Bloody Mary Shot, Crispy Oyster
(Supplement Applies)

Sweetcorn and Coriander Bhaji

Asparagus and Cured Serrano Ham

Pork Rilletts Croquette

Choose three canapes for £6.00

Choose four canapes for £8.00

Choose five canapes for £10.00

Grassington House Hog Roast Menu

£15.00

Rare Breed Local Hog

Homemade apple sauce, sage & onion stuffing

Accompanied with fresh oven bottom muffins &
a Selection of fresh salads

Grassington House Barbeque Menu

£30.00

Please choose five from the list below

Pateley Sirloin Steak

Oriental Chicken Brochette

Beef & Chilli Burger

Venison Haunch

Thai Spiced Tiger Prawn Skewer

Rare Breed Pork & Apple Sausage

Haloumi, Sweet & Sour Tomatoes

Vegetarian Sausages

Whole Rare Breed Bacon Wrapped Corn On The Cob

Selection Of Salads

Please choose three from the list below

Hand Cut Coleslaw

Mixed Yorkshire Salad Leaves

New Potato Salad, Crème Fraîche & Chives

Mediterranean Cous-Cous

Tomato, Basil & Mozzarella

Oven Roasted Smoked Garlic New Potatoes

Apple, Celery, Walnut & Wholegrain Mustard

Grassington House Children's Menu

£20.00

Grassington House Rare Breed Sausage & Mash

Grassington House Rare Breed Sausage & Chips

Home-Made Pasta With Tomato Sauce

Goosnargh Chicken Goujons & Chips

East Coast Fish Goujons & Chips

Selection Of Desserts

Vanilla Ice Cream & Chocolate Sauce

Chocolate Brownie

With vanilla ice cream or whipped cream

Grassington House Wedding Day Buffet Menu

£30.00

Please choose four from the list below

Warm Poached Organic Salmon
Rare Pateley Beef
Lemon & Parsley Chicken Brochette
Thai Spiced Cod Loin
Confit Goosnargh Duck Leg
Baked Aubergine, Courgette & Vine Blushed Tomato Lasagne
Braised Lamb & Gremolata

Selection Of Side Dishes

Please choose four from the list below

Hand Cut Coleslaw
Buttered New Potatoes
Tossed Baby Leaves
Courgette, Mint & Chilli Salad
Smoked Pepper Risotto Croquettes
Oven Roasted Smoked Garlic New Potatoes
Three Style Tomato Salad

Selection Of Desserts

£5.00

Please choose three from the list below

Baked Passion Fruit Cheesecake
Warm Chocolate Melt
Apple & Pear Strudel Spring Rolls
Lemon Meringue Tarts
Toffee Apple & Almond Tart
Selection Of Courtyard Farmhouse Cheeses
Home-Made Chutney & Biscuits
Coffee & Homemade Chocolates

Grassington House Evening Buffet Menu

£15.00

Please choose four from the list Below

Oriental Chicken Spring Roll

Salmon & Dill Fish Cakes

Lemon & Garlic Chicken Brochette

Tandoori Chicken

Chicken & Black Pudding Scotch Eggs

Feta & Blushed Tomato Croûte

Hummus & Naan Bread

Italian Vinci Olives

Pateley Rare Beef & Mustard Wraps

Marinated Mediterranean Vegetable Wraps

Selection Of Desserts

Please choose two from the list below

Seasonal Fruit Brulee

Chocolate & Custard Choux Buns

Apple & Pear Strudel Spring Rolls

Seasonal Fruit Tart

Weddings

At Grassington House

Our award-winning chef has put together a selection of dishes to tantalise your taste buds. Your three-course menu is priced by main course, simply add your chosen starter & dessert.

Starters

Cream Of (Select One)

Celeriac
Roast Vine Tomato & Basil
Leek & Potato
Mushroom

Pea & Leek Velouté
Wild Mushroom Ravioli

Potted Corn Fed Chicken Liver Pâté
Apple Jelly & Toasted Brioche

Ham Shank & Leek Terrine
Piccalilli Salad

Grassington House Tasting Slate To Share
Olives, Humus, Naan Bread,
Goosnargh Liver Pâté, Smoked Salmon

Griddled Tuna & Tartar
Tomato Jelly, Sauce Gribiche

Potted Ham Shank

Prawn Cocktail Shot, Baked Queenie Scallops
(Supplement Applies)

Home Smoked Duck Breast & Liver Pate
Honey Jus Dressing

Goats Cheese Ravioli
Beetroot & Pine Nut Salad

Home Smoked Duck Breast & Liver Croute
Rhubarb Jelly

Citrus Cured Salmon
Avocado & Tiger Prawns

Seared King Scallops
Honey Bacon & Celeriac
(Supplement Applies)

Tiger Prawns & Coriander Cocktail
Lime Salt

Mains

Roast Pateley Beef Rump

Yorkshire Pudding, Roast Potatoes

£42.00

Braised Shoulder-Shank Of Pateley Lamb

Rosemary Potato, Mint Jus

£38.00

Roast Best End Of Pateley Lamb

Rosemary Infused Baby Vegetables

£46.00

Pan Roasted Yorkshire Venison

Thyme Potato, Juniper Jus

£44.00

Pot Roasted Goosnargh Chicken Breast

Tarragon, Anna Potato, Leeks & Chicken Jus

£38.00

Slow Cooked Rare Breed Pork Belly

Cider Fondant Potato, Apple Sauce

£42.00

Roast Beef Fillet Mignon

Award-Winning Rag Pudding

Red Wine Shallot Jus

£38.00

Baked Northumberland Cod Fillet

Griddled Vegetables & Lemon,

Pepper & Parsley Dressing

£42.00

Roast Corn Fed Goosnargh Duck Breast

Chorizo, Wilted Cabbage & Celeriac

£48.00

Seared Sea Bass Fillet

Wilted Spinach, Leeks & Broad Beans

Lobster Sauce

£42.00

Griddled Aged Beef Fillet

Fondant Potato, Mushroom Gratin

£52.00

Desserts

Strawberry Crème Brûlée
Strawberry Champagne Sorbet

Roast Honey Glazed Pear
Prune Ice Cream

Apple Tatin
Liquorice Ice Cream

Warm Chocolate Melt
Marmalade Ice Cream

Deep Egg Custard
Yorkshire Strawberry Compote

Grassington House Sticky Toffee Pudding
Butterscotch Sauce & Town Head Cream

Baked Chocolate Tart
Thick Town Head Cream

Raspberry & Almondine Tart
Ripple Ice Cream

Glazed Lemon Tart
Raspberry Compote

Assiette Of Summer Berry Desserts
(Supplement Applies)

Coffee & Handmade Chocolates

Additional Courses

Soup/Fish Course

£6.95

Cheese Course

Farmhouse Cheese, Homemade Chutney
Homemade Biscuits & Celery

£5.00

Sorbet

£2.50

Why Not Include

A Late Bottle Vintage Port

£4.95 Per Glass

Grassington House Wedding Wine List

Arrival Drinks

Yorkshire Gin Cocktails

Whittaker's Gin

£6.65 per glass

Prosecco NV, Ca'Stella, Italy

Dry sparkling wine with lively bubbles,
fresh with plenty of character and a hint of citrus

£5.60 per glass

Sparkling

Prosecco NV, Ca'Stella, Italy

Dry sparkling wine with lively bubbles,
fresh with plenty of character and a hint of citrus

£26.95

Prosecco 2015, San Giuseppe, Italy

'Vintage Prosecco' ... Fresh, floral bouquet -
bubbly and bursting with personality

£33.00

Champagne Thiénot NV, Reims

Rounded with apple and pear fragrances.
Persistent bead of bubbles with a creamy mousse.

£46.50

Pol Roger Brut Réserve NV, Epernay

Delicate white flowers, green apples and brioche aromas
with hints of nuttiness and honey on the palate.

£60.45

White Wines

Chenin Blanc 2016, Simonsvlei, South Africa

Ripe tropical fruit aromas, complemented by hints of lemon.
Fresh and zesty.

£19.95

Pinot Grigio 2015, È 100, Veneto, Italy

Fresh fruit flavours with a rush of crisp citrus acidity
and floral aromas. Perfectly balanced.

£21.50

Sauvignon Blanc 2016, Bascand, New Zealand

Pineapple and fresh cut grass on the nose.
Rich with good texture and fine acidity.

£26.00

Chardonnay 'Morning Fog' 2015, Wente, California, USA

Green apple and tropical fruit aromas and flavours.
Oak, cinnamon and vanilla hints from ageing oak.
Mouth filling body with good, balanced acidity.

£32.45

Pouilly Fumé 2015, Domaine du Petit Soumard, Loire, France

Smoked aromas and scents of gooseberry and grass.
The palate is clean and crisp with notes of
white melon, lime and grapefruit.

£37.85

Pinot Grigio 2015, È 100, Veneto, Italy

Fresh fruit flavours with a rush of crisp citrus acidity
and floral aromas. Perfectly balanced.

£21.50

Red Wines

Merlot 2015, Reserve St Marc, Languedoc, France

A dark garnet red colour with fruity notes, mixed with spicy notes of thyme and pepper.

£19.95

Aga Tinto 2014, Navarra, Spain

Medium ageing wine in oak barrels. The nose is crisp and clear, with large presence of fresh fruits and flower notes. The mouth is smooth with sweet tannins. The finish is long and very pleasant.

£21.95

Malbec 2015, Los Haroldos, Mendoza, Argentina

Plum, damson and black cherry fruit aromas. The palate is mid weight with smooth, soft tannins. The finish shows berry fruit and a hint of spice.

£26.00

Fleurie 2015, Montangeron, Beaujolais, France

Elegant and velvety in texture with characteristic perfumed aromas of delicate floral notes and ripe red berries. Good weight and depth with soft blackcurrant and subtle violet notes throughout lead to long silky finish.

£31.75

Rioja Reserva 1999, Bodegas Urbina, Rioja, Spain

A classic spicy mature Rioja aroma, but still with a wealth of fruit. On the palate there is an intensity of stewed autumn fruits, combined with sweet spice. The texture is soft and smooth with a lingering finish.

£39.50

Rosé Wines

Pinot Grigio Blush 2015, Viamora, Italy

Copper with rosy tinges. This is a fruity, intense wine with full harmonic flavours.

£20.95