

## 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.

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### 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

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## 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**