



RIPLEY CASTLE

HARROGATE

GOLD DINNER PACKAGE

Our Gold Package is priced at **£80 per person**

Available throughout the year, excluding Saturdays in May, June, July and August

Our Gold Package includes the following:-

- Personal dedicated Event Planner to assist in planning your day
- Charges for the use of our rooms for the Drinks Reception, Dinner and your Evening Reception until 11.30pm
- Red Carpet arrival
- Dedicated Front of House Manager for the duration of the Event
- Use of extensive historic gardens and lakeside for photographs
- A glass of Prosecco served with Iced Water during the Drinks Reception
- Your choice from our three course Gold menu guide with Yorkshire Tea or Freshly Ground Coffee (This menu can be upgraded on request; please note a supplementary charge will be incurred)
- Iced water on the tables to accompany your meal
- White table linen, fine crockery and glassware
- House flowers in the Drinks Reception room
- Bar open until 11.30pm (The cost to extend the licence is £150.00 per hour)
- Free car parking
- VAT at the current rate

Nothing is too much trouble to ensure your day is perfect. Your dedicated personal Event Co-ordinator will be happy to discuss any requirements you may have at any time.

Also included in the menu pack is additional information regarding drinks packages, canapé selection, evening refreshments, vegetarian options and children's menu.

We request one universal menu be chosen for your entire party; we are happy to make provision for vegetarian guests and any guests with specific dietary requirements.



GOLD PACKAGE MENUS

STARTERS

Classic Chicken Liver Parfait, Onion Chutney
Seasonal Soup with an Appropriate Garnish
Tomato, Feta and Basil Tartlet, Wild Leaf and Balsamic Dressing
Yellison Farm Goat's Cheese, Beets, Chard and Watermelon
(please choose one option)

MAIN COURSES

Free-range Chicken Breast, Roasted Vegetables, Thyme Jus
Baked Fillet of Salmon, Marinated New Potatoes, Pak Choi and Fennel
Slow Cooked Pork Belly, Crushed Truffled Potato, Crisp Ham
Ravioli of Mushroom and Truffle, Asparagus and Charred Courgette
(please choose one option)

DESSERTS

Dark Chocolate Marquise, Orange Syrup, Coffee Cream
Kiwi and Lime Cheesecake, Thai Style Sorbet
Yorkshire Curd Tart, Nutmeg Ice Cream
Iced Nougatine Parfait, Orange Sorbet
(please choose one option)

**Please note: If you wish to amend these menus in any way
supplementary costs may be incurred**



SEASONAL SOUP SELECTION

SUMMER / SPRING

Garden Spring Vegetable

Roasted Vine Tomato and Basil

Carrot and Garden Coriander

Fennel and Red Mullet Velouté

AUTUMN / WINTER

Butternut Squash and Ginger

French Onion served with a Gruyère Crouton

Warm Pea with Flaked Ham and Herb Oil

Cream of Mushroom and Garlic

Winter Vegetable and Pearl Barley

Leek and Potato Broth

Lightly Curried Parsnip and Apple



Additional courses

Sorbets

Pink Champagne

Green Apple and Calvados

Lemon Verbena and Chartreuse

Cointreau and Orange

Gin and Tonic

All sorbets are £3.50 per head

Cheese

A fine selection of British Farmhouse
Cheeses, Crackers, Grapes, Celery and
Homemade Chutney

Individual Cheese Board **£7.00 per board**

Cheese Board for the table
(serves ten people) **£70.00 per board**



VEGETARIAN OPTIONS

(The following dishes can all be chosen as either starters or main courses and we do respectfully request that one menu is chosen for all vegetarians within your party)

Wild Mushroom Stroganoff with Wild Rice and Parmesan Shavings

Roasted Pepper, Courgette and Shallot Tartlet

Fresh Cannelloni stuffed with Goat's Cheese and Spinach, Roast Aubergine and Vine Tomato Sauce

Ravioli of Wild Mushroom and Truffle, Asparagus and Courgettes

Yellison Farm Goat's Cheese, Beets, Chard and Watermelon

Platter of Seasonal and Garden Vegetables, Courgette Puree
and Truffle Dressing

Buffalo Mozzarella, Vine Tomatoes, Rocket Leaves and Basil Infused Potatoes

CHILDREN'S MENU

(The menu below is designed for children up to the age of 12 years. (We respectfully request one menu is chosen for all children within your Wedding party)

Melons and Strawberries

Chicken Strips with Barbeque/Tomato Sauce

Cheesy Garlic and Tomato Bread

oOo

Penne Pasta and Vegetable Bake served with Salad

Pork Sausage and Mashed Potato
with Garden Vegetables

Chicken Kiev, Roast Potatoes and Garden Vegetables

oOo

Ice Cream Sundae

Sticky Toffee Pudding Toffee Sauce and Custard

Fresh Fruit and Berry Salad with Toffee Ice Cream

Orange Squash

£30.00 per child



CANAPES

FISH

Potted Shrimps on Brown Bread
Salmon Tartar, Lime Crème Fraiche
Crab Fishcakes, Sweet Chilli Dipping Sauce
Smoked Salmon, Buckwheat Blinis,
Dill Cream
King Prawn Wrapped in Filo Pastry
Smoked Trout Beignet, Sauce Gribiche
Crab and Avocado Salad
Queen Scallop and Chorizo Skewer

MEAT

Mini Yorkshire Pudding filled with
Roast Beef and Horseradish Cream
Yorkshire Pork Sausage, Mustard Mash
Dip
Chicken and Thyme Paté on Crouton
Mini Toad in the Hole, Onion Gravy
Mini Cottage Pie
Seared Lamb, Mixed Beans and Tomato
Salad
Roulade of Confit Chicken and Parma Ham

VEGETARIAN

Tomato & Parmesan Bruschetta
Black Olive and Garden Thyme Pin Wheel
Vegetable Spring Roll with Soy Dip
Mini Caesar Salad in a Crisp Filo Basket
Goat's Cheese and Red Pepper Tartlets
Watermelon, Feta and Tomato Skewers
Quail Egg Florentine with Hollandaise
Sauce

SWEET

Mixed Fruit Skewers with Chocolate Dip
Mini Sultana Scones with Jam
and Clotted Cream
Mini Profiteroles with Vanilla Cream topped
with Dark Chocolate
Mini Victoria Sponge Cakes
Mini Tubs of Vanilla Ice Cream
(Individually priced at £2.50 per tub)

Three Canapés £8.00 per person

Five Canapés £10.00 per person



Ripley Castle Drinks Packages

Prices are all per person and can be used to complement the gold package

One

£25.00

- 1 x glass of Pimms or Seasonal Fruit punch on arrival
- Cordial for the children at the Reception
- 1 x glass of Prosecco for toasts
- 1 x glass of wine per person

Two

- 1 x glass of Prosecco on arrival
- Sparkling water for non-alcohol drinkers and Cordial for the children at the Reception
- 1 x glass of Prosecco for toasts **£32.00**
- Half bottle of wine per person

Three

- 2 x glasses of Prosecco on arrival
- Sparkling water for non-alcohol drinkers and Cordial for the children at the Reception
- 1 x glass for toasts of Prosecco **£35.00**
- Half bottle of wine per person

(upgrade to Champagne for £5 per person)

Wines

Sir Thomas Ingilby's Selection, Candidato Blanco,
Viura, Spain

&

Sir Thomas Ingilby's Selection, Candidato
Tinto Tempranillo, Spain

or

Berton Estate Pinot Grigio, Australia

&

Berton Estate Shiraz, Australia

Novita Trebbiano, Italy

&

Novito Sangiovese, Italy

Chateau Campuget Grenache/ Viognier, France
&
Chateau Campuget Syrah, Southern Rhone, France