



RIPLLEY CASTLE

HARROGATE

PLATINUM DINNER PACKAGE 2018

Our Platinum Package is a fully inclusive package
at **£130** per person

- Personal Event Co-ordinator to assist in planning your day
- Charges for the use of the rooms for the Drinks Reception, Dinner and in the evening until 12.30am
- Red carpet arrival
- Dedicated Front of House Manager for the duration of your event.
- Use of extensive historic gardens and lakeside for photographs.
- Two glasses of Sparkling Wine served with Sparkling Elderflower and Iced Water during the Drinks Reception
- Chef's selection of 3 Canapés per person
(Mini Venison Burger with cranberry and brie, Seafood Cocktail with yuzu gel and Vegetable Spring Roll)
- Your choice from our three course Platinum menu guide served with Yorkshire Tea or Freshly Ground Coffee and Petit Fours
- Half a bottle of wine per person to accompany your meal
- Iced water to accompany your meal
- White table linen, fine crockery & glassware
- Table plan, place cards and menus *(no alternative supplied)*
- A glass of House Champagne per person for the Toasts.
- Late bar licence until 12.30am
- 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 canapé selection, vegetarian options and children's menus. Evening refreshments **do** incur an extra charge.

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.

Our Chef is more than happy to create a bespoke menu at your request.



PLATINUM PACKAGE MENUS

STARTERS

Warm Broccoli and Yorkshire Blue Cheese Tartlet, Apple and Chicory Salad

Baked Fillet of Kilnsey Trout, Cucumber, Chervil Crème Fraiche

Ballotine of Confit Chicken, Duck and Parma Ham, Pickled Mushrooms, Cornichons, Garden Herbs

Crab and Marinated Crayfish, Tomato, Avocado

Potted Salmon and Dill Crème Fraiche, Watercress Mousse

(Please choose one option)

MAIN COURSES

Herb Crusted Loin of Cod, Poached Potato, Griddled Courgette

Breast of Corn-fed Chicken, Gratin Potato, Wild Mushrooms and Baby Onions

Roast Rump of Yorkshire Lamb, Fondant Potato, Provençal Vegetables

Fillet of Pork, Truffled Cabbage, Forestière Potatoes

Roast Breast of Duck, Crushed Turnip, Caramelised Chicory

Your choice of:

Searred Yorkshire Rib of Beef or Yorkshire Sirloin of Beef,
Yorkshire Pudding and a Port Jus, served with Chateaux Potatoes
and Seasonal Vegetables

(Please choose one option)

Desserts

Dark Chocolate Mousse, Fennel Crumb, Sweet Stem Ginger Cream

Classic Vanilla Seed Crème Brûlée, Dark Chocolate Sorbet

Tart Citron, Yoghurt Sorbet, Raspberry

Rhubarb, Ginger and Custard

Iced Strawberry Parfait, Basil and Yoghurt

Warm Apple Tart, 'Apple Pie' Ice Cream

(Please choose one option)



WINES TO ACCOMPANY YOUR MEAL

(Half a bottle of wine per person)

WHITE

San Marzano Verdeca, Puglia Italy

Chateau de Campuget Invitation White, Rhone, France

Berton Vineyards, Moscato, South Australia

Echeverria, UN-Wooded Chardonnay Reserva, Curico Valley, Chile

Saint Clair Sauvignon Blanc, Marlborough, New Zealand

RED

Anniversario 62 Primitivodi Di Manduria, Puglia, Italy

Chateau de Campuget "1753" Syrah, Crostieres de Nimes, Rhone Valley, France

Berton Vineyards, Coonawarra Reserve Cabernet Sauvignon, Eden Valley, South Australia

Echeverria Merlot Gran Reserva, Curico Valley, Chile

Saint Clair Pinot Noir, Marlborough, New Zealand



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 party)

Melons and Strawberries

Chicken Strips with Tomato/Barbeque Sauce

Cheesy Garlic and Tomato Bread

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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 with Teddy Bear Wafers

Sticky Toffee Pudding with Toffee Sauce and Custard

Fresh Fruit Salad with Toffee Ice Cream

Orange Squash

£30.00 per child