

THE PERFECT VENUE FOR THE PERFECT WEDDING

GOLD MENU 2019

Our Gold Package is priced at **£82.50 per person**

Our Gold Package includes the following:-

- Wedding Co-ordinator to assist in planning your day
- Use of the Historic rooms for the Drinks Reception, Wedding Breakfast and your Evening Reception until 12.00am
- Front of House Manager for the duration of the Wedding
- Use of extensive historic gardens and lakeside for photographs
- Your choice from our individually designed menus, tea and coffee
- White table linen, fine crockery and glassware
- Use of our Wedding cake stand and knife
- Use of our Wedding card box
- Bar open until 11.30pm (The cost to extend the licence is £150.00 per hour)
- VAT at the current rate

Nothing is too much trouble to ensure your day is perfect. Your Wedding 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 ask 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, Rustic Bread

Velouté of Leek and Potato, Wensleydale cheese scone

Goats Cheese and Wild Mushroom Croute, watercress pesto

Local Smoked Salmon & Trout. Traditional Accompaniments

MAIN COURSES

Free-Range Chicken Breast, thyme roasted vegetables

Warm Cured Salmon, crisp prawn, fine tomato tart

Yorkshire Pork Fillet, choucroute, pancetta

Ravioli of Mushroom & Truffle, Asparagus & Charred Courgette

DESSERTS

Dark Chocolate Tart, Orange Syrup, Coffee Cream

Yorkshire Curd Tar, Nutmeg Ice Cream

Vanilla Crème Brulée, Raspberry Sorbet

Iced Strawberry Parfait, Basil and Yoghurt Sorbet

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 and Lovage

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 selection of British Farmhouse Cheeses served with Bread,
Crackers, Grapes, Celery
and Home Made Chutneys

£75.00 per board (serves 10)

To include a bottle of Port the cost is £105.00 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 in your Wedding party)*

Melon and Strawberries

BBQ Chicken Skewer

Cheesy Garlic and Tomato Bread

oOo

Penne Pasta and Vegetable Bake served with Salad

Pork Sausage and Mashed Potato, Garden Vegetables

Baked Free-range Chicken Breast, Roast Potatoes, Garden Vegetables

oOo

Ice Cream Sundae

Sticky Toffee Pudding, Toffee Sauce, Ice Cream

Fresh Fruit and Berry Salad

oOo

Orange Squash

£30.00 per child

CANAPÉS

FISH

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
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
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 £9.00 per person

Five Canapés £12.00 per person

RIPLEY CASTLE HOG ROAST

Free Range Rare Breed Pig
Selection of Fresh Bread Rolls and Wraps
Crackling
Classic Apple Sauce
Sage and Onion Stuffing

Cost of £1200

EVENING LIGHT BITES

Classic Bacon or Pork Sausage, Bread Bun
Potato Wedges and Dip
£12.50 per person

Hot Roast Pork Rolls with Stuffing, Crackling
Apple Sauce, Potato Wedges and Dip
£12.50 per person

Brie, Sun Dried Tomato and Basil Ciabatta,
Potato Wedges and Dip (v)
£12.50 per person

Hot Roast Beef Baguettes
with Horseradish, Potato Wedges and Dip
£12.50 per person

The Ripley Castle Burger , Potato Wedges and Dip
£12.50 per person

EVENING BUFFET

Please select 4 dishes from the following

Spicy Beef Chilli Con Carne, Sour Cream
and Wild Rice

Lamb Koftas, Spiced Couscous
Potato Wedges

Sausage and chive Mash with Onion Gravy

New Potato Salad with a Herb Dressing (v)

Poached Salmon with Pea and Chive Tagliatelle

Wild Mushroom and Goat's Cheese Tarts (v)

Sweet Potato and Truffle Risotto, Roasted
Chestnut Mushrooms (v)

Mozzarella, Tomato and Fresh Basil Slice (v)

£22.50 per person

DESSERTS

Banoffee Pie
Glazed Fruit Tarts

Mixed Tropical Fruit and Berry Salad
Eton Mess

£6.00 per person

CHEESE

A selection of British Farmhouse Cheeses served with Bread, Crackers, Grapes, Celery
and Home Made Chutneys

£75.00 per board (serves 10)

To include a bottle of Port the cost is £105.00 per board

Tiered Cake of Cheese – Cheddar, Blue, Soft and Smoked served with Bread, Crackers, Grapes, Celery
and Home Made Chutneys

£370.00 (serves approx 70)

To include 2 bottles of Port **£420.00**

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