

THE PERFECT VENUE FOR THE PERFECT WEDDING

WINTER WEDDING PACKAGE

NOVEMBER 2019 – MARCH 2020

Our Package is priced at **£98.00 pp.**

*Available in the East Wing
Minimum of 60 Adults*

Our Winter Wedding package includes the following:-

- Wedding Co-ordinator to assist in planning your day
- A complimentary room to hold your Wedding Ceremony
- Complimentary Access to the Grounds for your Pre Wedding photo shoot
- Use of our rooms for the Drinks Reception, Wedding Breakfast and your Evening Reception until 12.00am
- Red Carpet arrival
- Front of House Manager and Toastmaster for the duration of the Event
- Use of extensive historic gardens and lakeside for photographs
- A glass of Prosecco or Mulled Wine per person during the Drinks Reception
- Your choice from our Three course menu Selection
- Half a Bottle of House Wine Per Person during the Wedding Breakfast
- White table linen and crockery
- Use of our Wedding cake stand and knife
- Use of our Wedding card box
- Use of the Fire Torches at the Main Entrance on arrival
- Use of our Hurricane Lanterns or Candelabras Including Candles and Tea lights
- Bar open until 11.30pm (*if you wish to extend the bar the cost per hour is £150.00*)
- VAT at the current rate

Nothing is too much trouble to ensure your day is perfect. Your personal 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.

WINTER PACKAGE MENUS

STARTERS

Roasted Winter Vegetable Soup, Pearl Barley and Thyme, Cheese Scone

Warm Tartlet of Caramelised Onion and Wensleydale Cheese,
Crisp Leaf, Honey and Mustard Dressing

Pressed Local Ham Hock, Apple Chutney, Rye Bread

Lightly Spiced Fishcakes, Winter Leaves, Wasabi and Lime Mayonnaise

MAIN COURSES

Confit Duck Leg, Wild Mushroom Potato Cake, Baby Onions

Baked Fillet of Salmon, Braised Fennel, Crushed Potatoes

Slow Cooked Pork Shoulder in "Crackshot Ale", Caramelised Apple, Grain Mustard Potato

Roast Breast of Chicken, Creamed Leeks, Tarragon Sauce

Wild Mushroom Stroganoff, Wild Rice, Sour Cream

DESSERTS

Classic Sticky Toffee Pudding, Toffee Sauce

Dark Chocolate and Hazelnut Brownie, Home-made Vanilla Ice Cream

Iced Passion Fruit Parfait, Yoghurt Sorbet

Warm Pear and Almond Tart, Clotted Cream Ice Cream

Please note: If you wish to amend these menus
Supplementary costs will be incurred

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

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**