



# RIPLLEY CASTLE

HARROGATE

## **GOLD DINNER PACKAGE**

Our Gold Package is priced at **£85.00 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
- 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  
Passionfruit Cheesecake, Coriander and Yoghurt 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 £9.00 per person**

**Five Canapés £12.00 per person**



## **RIPLEY CASTLE DRINKS PACKAGES**

Prices are all per person and to 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 Reserve, Candidato Blanco,  
Viura, Spain

&

Sir Thomas Ingilby Reserve, Candidato  
Tempranillo, Spain

or

Berton Estate, Pinot Grigio, Australia

&

Berton Estate, Merlot, Australia

Sauvignon/Malvesia, San Marzano, Italy

&

Negroamaro "il Pumo", San Marzano, Italy

Unwooded Chardonnay, Echeverria, Chile

&

Cabernet Sauvignon, Echeverria, Chile