



GRINKLE PARK

North Yorkshire



Wedding Menus

Your Great Day Deserves Great Food



Please choose **three starters, three main courses, and three desserts** from the selection below.

We are happy to cater for **special dietary requirements and allergies** on an individual basis. Please let us know of any dietary needs when planning your menu selections.

Here at **Grinkle Park**, we believe your wedding day should be as unique as you are. With this in mind, we are delighted to work with you to create the perfect menu for your celebration. Please speak to your **Wedding Coordinator**, who will be happy to help you design a menu tailored to your tastes and preferences.

STARTERS

Homemade Cream of Country Vegetable Soup

served with bread rolls

Homemade roasted tomato and basil soup

served with bread rolls

Chicken liver pate

with homemade apple chutney and Toasted brioche

Succulent prawns

bound in Marie rose sauce with crisp lettuce and brown bread

Traditional Yorkshire pudding

with a rich red wine and onion gravy

Pressed chicken and tarragon terrine,

apple chutney and toasted brioche



MAIN COURSES

Traditional roast chicken breast

with stuffing roast potatoes, gravy and Yorkshire pudding

Traditional roast English sirloin

*with roast Potatoes, Yorkshire pudding and onion gravy
(£5.00 per person supplement)*

Pan fried chicken supreme

with a mushroom, white wine tomato and tarragon sauce, chateau potatoes

Supreme of salmon

with a fresh herb crust and a white wine and dill cream

Baked goats' cheese and red onion tart

crisp salad and basil pesto dressing

Mushroom Risotto

with a Parmesan crisp

*All main courses are accompanied with a selection
of market fresh vegetables and potatoes*



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DESSERTS

Warm chocolate brownie

served with chocolate sauce and vanilla pod ice cream

Rustic apple crumble

with homemade custard

Strawberry cheesecake

with vanilla pod ice cream

Sticky toffee pudding

served with butterscotch sauce and vanilla ice cream

Baileys vanilla Crème Brûlée

with homemade shortbread and vanilla ice cream

Fresh raspberry mousse

served with homemade shortbread

Cheese and biscuits

with celery, apple and grapes (£4.00 per person supplement)

TO FINISH

Freshly brewed Coffee/Tea.



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