

Wedding Menu

HACKNESS GRANGE

Exceptional weddings. *Exceptional dishes.*

Canapes

Please choose *three* options from the canapés below:

Parma Ham and Basil Pesto “Profiteroles”

Honey Roasted Pork Belly Bites, Potato Rosti, Apple Compote

Duck and Orange Parfait, Brioche Crostini, Fig Chutney

Crispy King Prawns and Chilli Jam

Tandoori Chicken Chunks, Mini Naan, Coriander Foam

Mini Beef Burger, Cheddar, Tomato Relish, Dill Pickle

Whipped Feta Tartlet, Rich Tomato Tapenade, Micro Basil (V)

Beetroot Falafel with Lime and Mint Yoghurt (V)

Mini Cheddar Scones, Black Pepper and Chives Cream with
Balsamic Onion Confit (V)

Warm Focaccia, Sun-blushed Tomato, Mozzarella Pearl Kebabs,
Pesto Glaze (V)

Wedding Breakfast

We can cater to specific dietary requirements you or your guests may have. Many of our dishes can be made vegetarian, vegan and/or gluten-free. Please let us know ahead of time if any of your guests have allergies.

Please choose *one meat* and *one vegetarian option* per starter and main, and *two* dessert options.

V = Vegetarian, VE = Vegan, GF = Gluten Free

- vegetarian alternatives available

+ vegan alternatives available

* gluten free alternatives available

Starters

SELECTION OF FRESHLY PREPARED SOUPS (choose one):

(All soups are served with freshly baked rustic bread and butter)

Chunky Minestrone +*

Creamy Root Vegetables +*

Classic French Onion +*

Creamy Chestnut Mushroom +*

Tomato and Basil +*

PRESSED HAM HOCK TERRINE

with pickled chilli pineapple, celeriac remoulade, flat parsley emulsion and soda bread *

HOMEMADE BLACK PUDDING SAUSAGE ROLL

with burnt apple purée, golden beetroot piccalilli and dressed rocket

SMOKED SALMON GRAVADLAX

with mint and pea panna cotta, dill and mustard gel *

KING PRAWN AND 'THOUSAND ISLAND COCKTAIL

with smashed avocado, Romaine lettuce, baby plum tomato and dressing *

HEIRLOOM TOMATO CAPRESE

with fresh mozzarella, basil oil, aged balsamic, sundried tomato and courgette muffin (V) -+*

WILD GARLIC MUSHROOMS

with toasted sourdough, garlic cream and garden herbs (V) -+*

HONEY ROASTED BUTTERNUT SQUASH BRUSCHETTA

with red onion confit, feta crumbs, crispy salted sage, pomegranate and toasted focaccia (V) -+*



COQ AU VIN BLANC

chicken supreme, bacon, leeks and mushrooms in a rich white wine ragout, tender stem broccoli, roasted chantenay carrots and gratin potato *

BRAISED AGED RUMP OF BEEF

with fondant potato, pancetta wrapped root vegetable bundle, green peppercorn and brandy sauce *

THE HACKNESS ROAST DINNER

(CHOOSE FROM BEEF/CHICKEN FILLET/PORK LOIN)

with roast potatoes, homemade Yorkshire pudding, seasonal vegetables and gravy +*

CIDER AND THYME BAKED PORK TOMAHAWK

with Marmite butter glazed hispi cabbage, braised carrots, mustard and apple mash *

DUO OF DUCK

pan-seared breast and crispy pulled leg bonbon, stir fried cavalo nero, sweet potato purée, salsify chips and miso-orange glaze *

GUINNESS COOKED RUMP OF LAMB

with champ mash, maple roasted vegetables and smoky Guinness BBQ glaze *



VENISON MEAT BALLS

with soft parmesan and Paris brown mushroom polenta, sloe gin and blackberry reduction and French beans

SWORDFISH, CHORIZO AND COURGETTE BROCHETTES

with king prawn and spring onion paella, smoked paprika cream and crispy fried capers *

OVEN BAKED FILLET OF SEABASS

with seafood chowder, wilted samphire and dill scented baby Hasselback potatoes *

MOROCCAN SPICED ROASTED VEGETABLES TAGINE

with fruity couscous, flat bread and fresh coriander (V, VE) -*

RED LENTIL AND ROOT VEGETABLE ROAST

with sweet potato mash, wilted greens and gravy (V, VE) -*

MINCE, ONION AND STOUT PIE

with plant-based mince, onion and vegetables filling topped with puff pastry, served with roast potatoes, seasonal vegetables and gravy (V, VE) -*

Desserts

TRIO OF HACKNESS FAVOURITES:

DOUBLE CHOCOLATE BROWNIE, VANILLA CHEESECAKE, TART AU CITRON

with fruit of the forest compote, white chocolate shard and fresh berries +*

SUMMER BERRIES PAVLOVA

with crispy meringue, raspberry Chantilly cream and berries of the season *

DOUBLE CHOCOLATE AND ORANGE BROWNIE

with orange textures and vanilla ice cream +*

WHITE CHOCOLATE AND STRAWBERRY CHEESECAKE

with Champagne poached strawberries, strawberry coulis, sweet basil gel and micro herbs +*

ESPRESSO PANNA COTTA

with Kahlúa syrup and cinnamon shortbread *

BANOFFEE TART

with honeycomb ice cream, banana chips, fudge drizzle and chocolate blossoms *

STICKY TOFFEE PUDDING

with butterscotch sauce and clotted cream ice cream +*

CHEESE PLATTER

British cheese selection, seasonal chutney, cracker, celery and grapes *

Children's Menu

Please choose *one starter, one main and one dessert*:

STARTERS

Garlic Dough Balls with Marinara Sauce and Rocket (v)

Breaded Mozzarella Dippers with BBQ Sauce and Side Salad (v)

Fresh Fruit Salad +*

Creamy Tomato Soup with Freshly Baked Bread Roll +*

Children's Menu

MAINS

Homemade Chicken Goujons with French Fries and Baked Beans *

Butchers Sausages with Mashed Potato, Peas and Gravy +*

Mini Fish and Chips with Peas and Tartare Sauce *

Tomato and Basil Pasta with Dressed Side Salad (V) +*

DESSERTS

Triple Chocolate Cookie Sandwich with Ice Cream
and Chocolate Sauce +*

Fresh Strawberries and Cream +*

Ice Cream Sundae +*

Evening

BUTCHER'S ROLL

Grilled Back Bacon and Cumberland Sausages in Floured Baps,
Served with Chips and Selection of Condiments +*

CLASSIC FINGER BUFFET :

SANDWICH PLATTER⁺ (choose four fillings)

- Roast Beef, Horseradish and Rocket
- Ham, Lettuce and Mustard Mayo
- Egg Mayonnaise and Cress (V)
- Matured Cheddar and Sweet Tomato Chutney (V)
- Tuna Mayonnaise and Cucumber
- Coronation Chicken
- Soft Cheese and Cucumber (V)

Evening

SAVOURY ITEMS (please choose three)

- Sausage Roll +*
- Butcher's Pork Pie
- Southern Fried Chicken Strips
- Duck and Hoisin Spring Roll
- Mini Scotch Eggs
- Mac `n` Cheese Bites and BBQ dip (V)
- Falafel and Minted Yoghurt (V) +*
- Crispy Breaded Mozzarella Sticks and Marinara Sauce (V)
- Vegetarian Quiches (V)
- Indian Samosas and Mango Mayonnaise (V)

SIDE DISHES (please choose two)

- Chips +*
- Spicy Potato Wedges +*
- Coleslaw +*
- Potato and Spring Onion Salad +*
- Italian Tomato Pasta Salad +*
- Fresh Rainbow Salad +*

Evening

STREET FOOD FIESTA

(Evening buffet upgrade - £5/person supplement)

MAINS (please choose three)

- Chippy Pie and Mushy Peas +*
(Mince and Onion OR Chicken and Mushroom)
- Lamb Kofta, Minted Yoghurt and Flat Bread*
- American Hot Dog, Crispy Fried Onion, Mustard and Gherkins
- Spiced Chicken Thigh Gyros and Tzatziki +*
- Cheeseburger, Tomato Relish and Gherkins*
- Loaded Potato Skins with Chilli Beef, Cheese, Spring Onion and Sour Cream +*
- Crispy Halloumi Taco and Chipotle Mayo (V)*
- Selection of Sourdough Pizzas (V) +*
- Tex-Mex Chicken Wings and BBQ Dip*
- Mini Fish and Chips and Tartare Sauce*
- Oriental Savoury Selection and Dips (V) +*

Evening

SIDE DISHES (please choose two)

- Loaded Nachos +*
- Coleslaw +*
- Asian Noodles
- Chips +*
- Spicy Potato Wedges +*
- Potato and Spring Onion Salad +*
- Mexican Dirty Rice +*
- Fresh Rainbow Salad +*
- Bakers' Basket +*

SWEET TREATS (please choose one)

- Belgian Waffles, Chocolate and Strawberry Sauce with Squirty Cream +*
- Custard and Jam Mini Doughnuts +*
- The Tray Bake “Stack” (Brownies, Blondies, Flapjacks)*

Night Before Menu

HOT FORK BUFFET (choose one buffet option)

PIMP YOUR BURGER

- 4oz Beef Burger +*
- BBQ Pulled Pork +*
- Southern Fried Chicken Fillet
- Bean Burger (V) +*
- Chips +*
- Fresh House Salad +*
- Coleslaw +*
- Buns and Rolls +*
- Fried Onion +*
- Sliced Cheese +*
- Mexican Cheese Sauce
- Dips and Condiments

Night Before Menu

THE SPICY SOMBRERO

- Chilli Con Carne +*
- Chicken Fajitas +*
- Three Beans Taco +*
- Rice +*
- Potato Wedges +*
- Tortilla +*
- Nachos and Dips +*
- Fresh Salad +*

CURRY UP AND EAT!

- Beef Madras*
- Butter Chicken +*
- Spinach, Sweet Potato and Lentil Dhal (V) +*
- Bombay Potato +*
- Pilau Rice +*
- Naan Bread +*
- Raita +*
- Poppadum and Mango Chutney +*

Night Before Menu

THE CHARCUTERIE BOARD*

- Selection of Italian and Spanish Cold Cuts
- Cold Roast Beef
- Cheese
- Farmhouse Pâté
- Pork Pie
- Freshly Baked Rolls
- Seasonal Chutney
- Houmous
- Olives and Crudité
- Pickles
- Selection of Dips

Night Before 2-Course Menu

Please choose either *one starter* and *one main*, or *one main* and *one dessert*. Please choose *one meat* and *one vegetarian option* per starter and main, and one dessert options.

STARTERS

TOMATO AND ROASTED RED BELL PEPPER SOUP

with freshly baked roll (V) +*

LEEK AND POTATO SOUP

with freshly baked roll (V) +*

DUCK AND ORANGE PÂTÉ

with Seasonal chutney and toasted brioche *

TEMPURA BATTERED KING PRAWNS

with Asian slaw and sweet chilli glaze

CRISPY BREADED BRIE

with Cumberland dip and rocket (V) *

MOROCCAN LAMB KOFTA

with side salad and pomegranate dressing *

Night Before 2-Course Menu

MAINS

OUR BUTCHERS STEAK AND ALE PIE

with creamy mashed potato, seasonal vegetables and gravy *

CHICKEN SALTIMBOCCA

with prosciutto ham, sage cream, sautéed baby potatoes and seasonal vegetables *

HOMEMADE COD AND SMOKED APPLEWOOD CHEDDAR FISHCAKE

with creamed French peas and mashed potato *

CHARGRILLED VENISON SAUSAGE

with sweet potato puree, wilted greens, confit onion and red wine gravy *

WILD MUSHROOM RISOTTO

with Parmesan chips and dressed rucola +*

THE HACKNESS ROAST DINNER

(CHOOSE FROM BEEF/CHICKEN FILLET/PORK LOIN)

with roast potatoes, homemade Yorkshire pudding, seasonal vegetables and gravy +*

Night Before 2-Course Menu

DESSERTS

APPLE CRUMBLE

with creamy custard +*

BAILEYS PROFITEROLES

with salted caramel drizzle*

RICH CHOCOLATE TART

with mint chocolate chip ice cream*

LEMON ETON MESS

with lemon curd cream, crispy meringue and limoncello coulis*

CHEESE PLATTER

with British cheese selection, seasonal chutney, crackers, celery and grapes*