



WHIN
STONE
VIEW

W E D D I N G F O O D

If music be the food of love, play on



Welcome Drinks

Chilled Prosecco

(white or pink) 125ml glass

Ice cold beer

(various) 330ml Bottle

Wray's Rum Punch

Caribbean aged rum blended with a secret blend of fresh fruit and spices

Upgraded Welcome Drinks

Upgrade for £1.50

Classic Pimms & Lemonade

Served with ice and classic fruit

French 75

Prosecco, gin & lemon

The Hugo

Prosecco, elderflower, lime and mint

Chambord Royale

Prosecco, Chambord and raspberry

Spiced Mulled Wine

Red wine served hot with brandy, fruit and spices



Premium Welcome Drinks

Upgrade for £2.50pp

Bramble

London Dry Gin mixed with fresh lemon and Crème de Mûre

Cosmopolitan

Vodka, triple sec, cranberry and lime juice

Mai Tai

Dark rum, white rum, orange & pineapple

Champagne

Upgrade for £4pp

House Champagne

125ml glass



Canapés

While you are being photographed in our beautiful grounds, let guests relax on the terrace with drinks and canapés and enjoy the natural setting of Whinstone View.

Choose Two, Three or Four Canapés

£5pp / £6pp / £7pp

Choose from the following selection:

Local Yorkshire ham & cheddar cheese toasties

Piri Piri prawn skewers

Sweet chilli glazed chicken lollipops

Local mini sausages

Chunky belly pork fritters

Smooth farmhouse pâté and onion chutney on toast

Mozzarella, cherry tomato and basil sticks (V)

Chargrilled vegetable and halloumi skewer (V) (GF)

Cheese toastie (V)

Vegan options available upon request

All information correct at time of print. October 2021.
Changes may be made without notice being given



Wedding Breakfast Menu

The following menus are available for all Wedding Breakfasts, from 20 to 130 guests. All parties must select **one** choice from each of the following courses to create a set menu for all of your guests.

Starters

Soup of your choice served with crusty bread

Chicken caesar salad

Hot smoked salmon fishcake served with pickled fennel & radish slaw and a lemon & chive butter sauce

Smoked duck and pear salad with raspberry vinaigrette

Smooth farmhouse pâté with onion marmalade and toasted brioche

Field mushroom stuffed with spinach, pine nuts & goats cheese

Warm salad of roasted carrot, parsnip & beetroot with blue cheese dressing (V)

Brie & caramelised red onion tartlet (v)

Vegan options available upon request

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Main Course

Make your choices from the following groups...

Choose one meat option

Grand reserve sirloin of beef & Yorkshire pudding

Rosemary roasted leg of lamb

Grilled supreme of chicken

Roast loin of pork



Choose one potato option

Garlic & thyme roasted potatoes

Dauphinoise potatoes

Classic duchess potatoes

Minted new potatoes



Choose two vegetables

Chantenay carrots / broccoli florets

cauliflower florets / mange tout

petit pois / braised red cabbage

Koffman's cabbage / fine beans / honey roast parsnips



Choose one gravy/sauce

Red wine gravy

Onion gravy

Forestiere sauce (mushrooms, bacon & shallots)

Mustard sauce

Peppercorn sauce

Diane sauce (Shallots, brandy, dijon mustard & mushrooms)

Vegan options available upon request

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Main Course continued

Hog Roast Banquet

Traditional hog roast from local suppliers
hand carved by our chef, served with large soft roll,
apple compote, crackling and stuffing

Accompanied by sides of classic green salad,
homemade coleslaw, cajun slaw and roasted new potatoes

Vegetarian option: Whinstone veggie burger (must be pre-ordered)

BBQ

Local pork sausages & beef burgers, BBQ marinated chicken, tempura
king prawn skewers, lamb kofta kebab, homemade coleslaw, cajun slaw,
classic green salad and roasted new potatoes

Accompanied with a selection of relishes and sauces

Vegetarian option: Whinstone veggie burger, vegetarian sausage and vegetable skewer
(must be pre-ordered)

Vegan options available upon request

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Main Course continued

Rustic Choice

Chicken coq au vin, duchess potatoes, root vegetables and crusty bread

Beef bourguignon, duchess potatoes, root vegetables and crusty bread

Individual chicken & leek pie, peas, carrots, mashed potato and gravy

Individual steak & ale pie, peas, carrots, mashed potato and gravy

Fish Choice

Grilled fillet of Scottish salmon served with new potatoes,
wilted spinach and parsley sauce

Herb crusted fillet of cod served with
leek mash and pea puree

Vegetarian

Vegetable and chickpea tagine with rice (GF and vegan)

Nut roast

Design your own risotto

Thai veg curry (vegan)

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Traditional Afternoon Tea

Selection of sandwiches

(Egg mayonnaise, tuna, ham, cheese)

Vegetarian quiche

Hand cut vegetable crisps

Fruit scone with jam & clotted cream

Selection of cakes

Yorkshire tea / coffee

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Dessent

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Pear & Almond tart and custard

Glazed lemon tart and raspberry ripple ice cream

Triple chocolate brownie with white chocolate ice cream

Upgraded Dessent

Upgrade for £3.50pp

Brownie Bar

Selection of unique brownies

Dessert table

Chantilly cream and seasonal fruit meringue swirl (GF)

Chocolate Brownie

Selection of four cheesecakes

Assiette of desserts served to your table

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Evening Food

Supper Buns & Toasties

Pulled pork with apple sauce & stuffing
Bacon or sausage buns
Croque Monsieur

Supper Snacks

Upgrade from supper buns for £5pp

Choose one option...

Local Petch's pie (steak or pork) with roasties,
mushy peas & gravy

Pulled pork bun with apple sauce & stuffing*

Mediterranean vegetable & goats cheese wrap*

Whinstone cheeseburger & crispy onions*

Croque Monsieur (toasties)*

Chicken wraps with tzatziki*

(*all served with fries or chips)

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Supper Bowls

Upgrade from supper snacks for £3pp

Upgrade from supper buns for £8pp

Choose one option...

Thai green curry & rice (chicken or veggie)

BBQ pulled pork & Boston beans

Beef stew & dumplings

Mac 'n' cheese (with crispy bacon or cauliflower)

Chinese chicken curry & rice

Vegetarian tagine rice

Southern fried chicken, fries & coleslaw

Upgraded Evening Food

You can upgrade your evening food to the option below. The prices are the extra charge per person based on what you have upgraded from.

Upgrade from supper buns for £11pp

Upgrade from supper snacks £6pp

Upgrade from supper bowls £3pp

Traditional Fish & Chips

Fish & Chips served with mushy peas and a slice of lemon in a box

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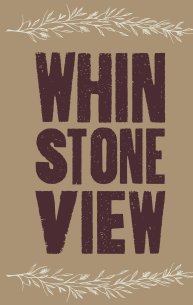
An alternative or accompaniment to a traditional wedding cake...

Cheese Tower - £350

Serves up to 100 people. A selection of cheeses served with crackers, biscuits, chutneys, apple, celery and pickled onions

Pork Pie Cake - £300

Serves up to 100 people. Local Petch's pie cake served with chutneys, pickles and pickled onions.



WHINSTONE VIEW
GREAT AYTON
TS9 6QG

www.whinstoneview.com/weddings