

WHIN STONE VIEW *barn*

If music be the food of love, play on

W H I N S T O N E V I E W
W E D D I N G M E N U





Welcome Drinks

Chilled Prosecco (white or pink) 125ml glass £4.50

Ice cold beer (various) 330ml Bottle £4.50

Wray's Rum Punch £4.50

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

Upgraded Welcome Drinks

Classic Pimms & Lemonade £5

Served with ice and classic fruit

Blackberry & Elderflower Pimms & Lemonade £5

Served with ice and classic fruit

Bellini £5.50

Chilled sparkling wine mixed with peach schnapps and peach puree

The Hugo £5.50

Prosecco, elderflower, lime and mint

Chambord Royale £5.50

Prosecco, Chambord and raspberry



Upgraded Welcome Drinks

Bramble £6

London Dry Gin mixed with fresh lemon
and Crème de Mûre

Harvey Wallbanger £6

Vodka mixed with fresh orange juice & Galliano

Spiced Mulled Wine £5

Red wine served hot with brandy, fruit and spices

Winter Pimms £5

Served with brandy, apple juice, cinnamon, fresh orange and apple

House Champagne £7

125ml glass



Marry & Mingle

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

£4pp / £5pp / £6pp

Choose from the following selection:

Local Yorkshire ham & cheddar cheese toasties

Piri Piri prawn skewers

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)



Wedding Breakfast Menu

The following menus are available for all Wedding Breakfasts, from 20 to 150 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)

Field mushroom stuffed with feta, spinach and pine nuts

Duo of melon and pineapple with
lemon sorbet and raspberry coulis (v)

Chicken caesar salad

Goats' cheese and caramelised
red onion tartlet (v)

Smoked duck and pear salad

Smooth farmhouse pâté with
Onion marmalade and toasted brioche



Main Course - Create your own

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

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)



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

Mushroom and potato stack with Welsh rarebit

Spicy vegetable and chickpea tagine with rice (GF)

Nut roast

Design your own risotto



Traditional Afternoon Tea

Selection of sandwiches

(Egg mayonnaise, tuna, ham & mustard*, cheese & pickle*)

Vegetarian quiche

Hand cut vegetable crisps

Fruit scone with jam & clotted cream

Selection of cakes

Yorkshire tea / coffee

*accompaniments served separately



Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Strawberry and cream delice with red berry coulis

Glazed lemon tart and fresh raspberries

Triple chocolate brownie with white chocolate ice cream

Raspberry & almond tart and custard

Cheesecake Counter

Selection of unique cheesecakes

(£2.00 Supplement per person)

Rustic ice cream sharing buckets

Rustic buckets filled with ice cream (from our friends at Sundaes of Yarm) to share, with a variety of sprinkles and sauces to create your own sundae!

(£2.00 Supplement per person)

Dessert table

Selection of cakes

Chantilly cream and seasonal fruit meringue swirl (GF)

Chocolate Brownie

Sticky toffee muffins

Selection of fruit cheesecake

(£2.00 Supplement per person)



Evening Reception

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, king
prawn and red pepper skewers, vegetable 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 & sausages (must be pre-ordered)

Yorkshire Farmhouse Feast

Local pork pie, Scotch eggs, homemade cheese & onion quiche, mini
spicy sausages, mini roast beef Yorkshire puddings, roasted new
potatoes, smooth farmhouse pate, selection of Yorkshire cheeses,
breads, crackers and pickled onions

Vegetarian option: Field mushroom stuffed with feta, spinach and pine nuts



Evening Reception

Hand Carved Buffet

Roast sirloin of beef / honey roast ham / whole dressed salmon
(choose two of the above)

Belly pork fritters / local rare breed sausages / Piri Piri prawns
(choose two of the above)

Roasted new potatoes, green garden salad
Waldorf salad, homemade coleslaw, a selection of breads, pickles & sauces

Vegetarian Option: Cheese & onion quiche and field mushroom stuffed with feta, spinach & pine nuts

Traditional Fish & Chips

Served from our authentic Fish & Chip van outside on the terrace

Stonebaked Pizza

Authentic stonebaked pizza with a choice of toppings

Supper Snacks

Choose one option...

Pulled pork bun with apple sauce & stuffing, chips or sweet potato fries.

Braised beef & horseradish bun with roast potatoes.

Mediterranean vegetable & goats cheese panini, chips or sweet potato fries.

Local Petch's pork pie with roasties mushy peas & gravy.

Whinstone cheeseburger & fries

Toasties

Choice of: cheese & ham or cheese & onion toasties served with fries



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.

**WHIN
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