



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 £1pp

Classic Pimms & Lemonade

Served with ice and classic fruit

Bellini

Chilled sparkling wine mixed with peach puree

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

Winter Pimms

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



Premium Welcome Drinks

Upgrade for £2pp

Bramble

London Dry Gin mixed with fresh lemon and Crème de Mûre

Cosmopolitan

Vodka, triple sec, cranberry and lime juice

Strawberry or mango daiquiri

Choose strawberry or mango shaken with rum

Champagne

Upgrade for £3pp

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

£4.50pp / £5.50pp / £6.50pp

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 2019.
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

Smoked duck and pear salad with raspberry vinaigrette

Smooth farmhouse pâté with onion marmalade and toasted brioche

Garlic mushrooms on toast (v)

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

Goats' cheese and caramelised red onion tartlet (v)

Warm salad of roasted carrot, parsnips and beetroot
with blue cheese dressing (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



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, king prawn
and red pepper 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)

Hand Carved Buffet

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

Chicken skewers / local rare breed sausages / Piri Piri prawns
(choose two of the above)

Roasted new potatoes, green garden salad, ceaser salad, warm roasted root
vegetable salad, homemade coleslaw, a selection of breads, pickles & sauces

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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

Mushroom and potato pave with Welsh rarebit

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

Eton Mess

Glazed lemon tart and raspberry sorbet

Triple chocolate brownie with white chocolate ice cream

Pear & almond tart and custard

Ice cream sundae (design your own)

Upgraded Dessent

Upgrade for £2pp

Cheesecake Counter

Selection of unique cheesecakes

Dessert table

Chantilly cream and seasonal fruit meringue swirl (GF)

Chocolate Brownie

Sticky toffee muffins

Selection of fruit cheesecake

Vegan options available upon request

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Evening Food

Supper Snacks

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 panini*

Whinstone cheeseburger & crispy onions*

Croque Monsieur (toasties)*

Chicken Pittas with tzatziki*

(*all served with fries or chips)

Supper Bowls

Upgrade from supper snacks for £3.50pp

Choose two option...

Thai green curry & rice

BBQ pulled pork & Boston beans

Beef stew & dumplings

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

Chinese chicken curry & rice

Vegetarian chilli & rice

Southern fried chicken and fries

Vegan options available upon request

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Upgraded Evening Food

You can upgrade your evening food by selecting a choice from the below options. The prices are the extra charge per person based on what you have upgraded from.

Yorkshire Farmhouse Feast

Local pork pie, Scotch eggs, homemade cheese & onion quiche, mini spicy sausages, mini roast beef Yorkshire puddings, Whitby scampi, smooth farmhouse pate on toast and pickled onions

Vegetarian option: Field mushroom stuffed with feta, spinach and 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

Upgrade from bacon/sausage buns for £10pp

Upgrade from supper snacks for £6pp

Upgrade from supper bowls for £2.50pp

Vegan options available upon request

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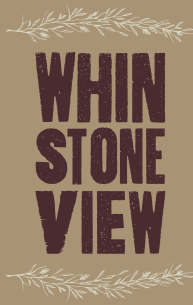
An alternative or accompaniment to a traditional wedding cake...

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
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www.whinstoneview.com/weddings