



WEDDING MENU SELECTOR

With many years of experience behind us, we carefully picked our most popular homemade dishes and put them in once place for you to choose from

However, if you fancy something else, that is not listed below or if you have any special dietary requirements, please do not hesitate to contact us and we will discuss all the options.

Our Head chef is also happy to meet you to discuss your personal preferences.

CANAPES

(ADDITIONAL CHARGE £2.50 PER
PERSON FOR 3 CANAPÉS)

- Tomato, Basil & Red Onion Bruschetta (V)
- Japanese Style king Prawns
- Mini Yorkshire pudding with Roast Beef
- Smoked Salmon Bagels
- Chicken Liver Mousse on Crostini
- Mini Vegetable Spring Rolls (V)
- Mini Mature Cheddar Soufflés (V)
- Mediterranean Frittata Bites (V)
- Mini Toad in the Hole

STARTERS

COLD STARTERS

Ham Hock Terrine, Piccalilli, Sour dough, Pea shoots
Chorizo & Chicken Liver Pate, Toasted Brioche, Sundried tomato chutney
Traditional Prawn Cocktail
Smoked Salmon & Prosecco Parfait
Duck Rillettes, Fig & Honey Chutney, and toasted brioche
Smoked Mackerel Mousse, Toasted Granary bread, dressed rocket
Tomato, Basil & Red Onion Bruschetta, Pesto oil (vg.)
Melon Salad, Champagne Sorbet (v) (vg.)
Walnut & Pear salad, Yorkshire Blue Dressing (v.)
Smoked Chicken Cesare Salad
Heritage Tomato & Mozzarella Salad (v.)

SOUPS

Seasonal Creamy Vegetable
Minestrone (vg.)
Carrot & Coriander
Broccoli & Yorkshire Blue
Chicken & Sweetcorn
Tomato & Mascarpone
Cauliflower & Smoked Cheddar
Roasted Red Pepper & Tomato
Leek & Potato
French Onion
Pheasant Consume with Julienne Vegetables
Quail Egg
Wild Mushrooms

HOT STARTERS

Macaroni Cheese Croquets, roasted red pepper coulis & dressed leaves (v.)
Portobello Mushrooms, Red onion Jam & Grilled Goat Cheese (v.)
Vegan Pea Pesto Bruschetta (vg.)
Vegan Black Bean Jambalaya (vg.)
Chicken & Pineapple Skewers, satay sauce and dressed salad
Mini Toad in The Hole with Onion gravy
Pancetta, Pea & Wild Mushroom Risotto
Homemade Smoked Salmon, Cod & Prawn Fishcake with a creamy Leek & Dill
sauce

SORBETS

Italian Lemon, Orange, Champagne or Blackcurrant

MAIN COURSES

Roast Topside of Yorkshire Beef, served with homemade Yorkshire pudding & red wine gravy

Braised Rump of Yorkshire Beef, Blacksheep Ale & Shallots demi-glace

Slow Cooked Daube of Yorkshire Beef Bourguignonne casserole

Roast Leg of Yorkshire Lamb, Minted gravy

Braised Rump of Yorkshire Lamb, Wholegrain mustard Crème*

Slow Cooked Lamb Shanks, Port & Fruit of the Forest Gravy*

Roasted Turkey Crown, Orange & Thyme stuffing

Pancetta Wrapped Chicken Fillet, Wild Mushroom Sauce

Chicken Supreme, Chorizo Mousse, red pepper coulis

Roast Lion of Pork, Apple cider Gravy

Pan Fired Pork Fillet Medallions, Brandy & Pink Peppercorn Sauce

Pork & Black Pudding Duo, Mushroom & Dijon Mustard Sauce

Confit Duck Leg, Cranberry & Port Jus

Guinea Fowl Supreme, Apricot & Rosemary Stuffing, Madeira Sauce*

Wykeham Game Casserole, Herb Dumplings
Haddock & Smoked salmon Duo, Sauce Virgile

Poached Salmon Fillet, Chives Hollandaise

Pancetta Wrapped Cod Lion & Asparagus, Warm Heirloom Tomato Salsa*

Stroganoff of Woodlands Mushrooms (v.)

Risotto of the Season (v.)

Roasted Red Bell Pepper & Baby Spinach Mac `n` Cheese (v.)

Lentil & Sweet Potato Cottage Pie (vg.)

Roasted Mediterranean Vegetables cous-Cous (vg.)

ALL MAIN COURSE DISHES SERVED WITH VEGETABLES OF
THE SEASON AND 2 OF THE FOLLOWING:

Roast potatoes, Buttered new potatoes, Creamy mash potatoes, Parmantier potatoes, Sweet potato mash, Black olive crushed baby potatoes, Bubble & Squeak Cake, Cajun spiced potato wedges, Potato croquettes, Basmati Rice, Soft Polenta, Veg Cous-cous,

*£2 PER PERSON SUPPLEMENT

DESSERTS

Sticky Toffee Pudding, butterscotch sauce, ice cream

Apple & Black berry crumble, custard

Warm Chocolate Brownie, Ice cream

Chocolate Fudge Cake, Chocolate sauce, Chantilly cream

Vanilla Cheese Cake, fruit of the forest compote

Raspberry Pavlova

Profiteroles, white chocolate sauce, fresh strawberries

Lemon & lime Bavarois

Kiwi & Strawberry Eton Mess

Chocolate orange Tart (gf.)

Apple Crumble (gf.) (vg.)

Vegan Lemon Swirl Cheese cake (vg.)

Fresh Fruit salad & Lime sorbet (vg.) (gf.)

Selection of Ice Cream - Vegan Ice cream available on request

CHEESEBOARD

Selection of Local and Continental Cheeses, biscuit, grapes and
chutney

Served on a platter

DOWNE ARMS EVENING BUFFET

CLASSIC FINGER BUFFET

CHOOSE 4 COCKTAIL SANDWICHES FROM:

Roast beef & Rocket,
Ham & Mustard Mayo,
Prawn Marie Rose,
Tuna Mayo & Cucumber,
Egg & Cress, Cheese & Pickle,
Cheese & Tomato,
Turkey & Cranberry
(V, Vg & GF sandwiches are
available on request)

CHOOSE 3 TO

COMPLIMENT:
Selection of quiches,
Sausage roll,
Mini pork pie,
SF Chicken goujons,
Scotch egg,
Spring roll,
Onion Bhajis,
Vegetable samosa,
Fish goujons

BBQ BUFFET

HOT FROM THE BBQ/ CHARGRILL

2 Swalesdale sausages
1 Trotters 4oz burger
served with a bun with garnish
table of Lettuce, sliced tomato,
onion, gherkin, sliced cheese and
various sauces.

CHOOSE 1 CHICKEN FROM
Chargrilled Chicken, Peri Peri or
Cajun

CHOOSE 1 POTATO FROM
fried wedges, chips, half Jacket
cold new potato salad

CHOOSE 2 SALADS FROM
mixed leaf, tomato & onion,
tomato & mozzarella, coleslaw,
tomato and pasta, tuna salad or
plain Caesar salad (no chicken)

VEGETARIAN OPTIONS

Linda McCartney sausage,
Vegetarian burger, Salads,
potatoes, sides and garnishes

SWEET & SAVOURY AFTERNOON TEA

CHOOSE 4 COCKTAIL SANDWICHES FROM:

Roast beef & Rocket,
Ham & Mustard Mayo,
Prawn Marie Rose,
Tuna Mayo & Cucumber,
Egg & Cress, Cheese & Pickle,
Cheese & Tomato,
Turkey & Cranberry
(V, Vg & GF sandwiches available)

CHOOSE 1 TO COMPLIMENT:

Selection of quiches,
Sausage roll,
Mini pork pie,
SF Chicken goujons,
Scotch egg,
Spring roll,
Onion Bhajis,
Vegetable samosa,
Fish goujons

VEGETARIAN OPTIONS

Linda McCartney sausage,
Vegetarian burger, Salads,
potatoes, sides and garnishes

TROTTERS SANDWICHES

WARM BACON & SAUSAGE ROLLS

V, Vg, GF sandwiches
available

CHOOSE 3 TO COMPLIMENT:

Selection of quiches,
Sausage roll,
Mini pork pie,
SF Chicken goujons,
Scotch egg,
Spring roll,
Onion Bhajis,
Vegetable samosa,
Fish goujons

HOG ROAST BAPS

HOT ROAST MEAT SANDWICHES

Served with Roast
potatoes & Gravy

CHOOSE 2 FROM THE FOLLOWING:

Roast Pork, Stuffing &
Apples Sauce
Roast Yorkshire Beef &
Horseradish Cream
Roast Turkey, stuffing &
Cranberry
Honey Roast Gammon
Ham & Grain Mustard

£1 PP SUPPLEMENT

DOWNE ARMS EVENING BUFFET

HOT BUFFET SILVER MENU

CHOOSE 1 OR 2 OF THE
FOLLOWING:

Steak and Ale Pie, Puff pastry
lids and roast potatoes

Chilli Con Carne with rice or
wedges

Beef Lasagne with garlic slice
Chicken Korma with rice & naan
bread

Chicken Alfredo with pasta or
roasted new potatoes

Shepherd's Pie with seasonal
vegetables

Broccoli & Stilton Pasta Bake (v.)
Mushroom Stroganoff with rice or
potato (v.)

£2 PP SUPPLEMENT
CHOOSE 1/2 DEPENDANT ON NUMBERS

HOT BUFFET GOLD MENU

CHOOSE 3 OF THE FOLLOWING:

Beef Bourguignonne

Braised daube of beef, red wine
& rosemary gravy

Pork fillet in a creamy wild
mushroom sauce

Pork loin, apple & calvados gravy

Chicken supreme & black
pudding mousse

Chicken & asparagus duo,
smoked cheddar sauce

Luxury fish pie, cheese dill mash

White wine poached salmon
fillet, chives hollandaise

Lamb Provencal

Roast leg of lamb, wholegrain
mustard sauce

Risotto Primavera (v.)

Baked field mushrooms, ratatouille,
grilled goat cheese (v.)

£4 PP SUPPLEMENT

GARNISHES FOR SILVER & GOLD BUFFET

ALL DISHES IN SILVER AND
GOLD BUFFET ARE SERVED
WITH:

Selection of vegetables of the
season

CHOOSE 2 TO COMPLIMENT:

Roast potatoes

Buttered new potatoes

Creamy mash potatoes

Parmantier potatoes

Sweet potato mash

Black olive crushed baby
potatoes

Bubble & Squeak Cake

Cajun spiced potato wedges

Potato croquettes

Basmati Rice

Soft Polenta

Veg Cous-cous

ADD A LITTLE EXTRA..

FOLLOWING ITEMS ARE £1 PP
EACH:

Tea & Coffee

Freshly baked rolls & butter

Chips

Potato wedges

Fresh salad bowl

Homemade Coleslaw

FOLLOWING ITEMS ARE £2 PP
EACH

Baby potato & Chives salad

Tuna Pasta Salad

Mediterranean Cous- Cous Salad

Italian Mozzarella Salad

Any additional savoury buffet item
from 'Classic Finger buffet' menu

DESSERTS

FOLLOWING DESSERTS ARE
£3 PER PERSON EACH:

Apple & Black Berry Crumble with
Custard

Profiteroles

Vanilla Cheese Cake

Chocolate Fudge Cake

Strawberry Eton Mess

IF YOU HAVE ANY OTHER
REQUESTS FOR THE MENU
FOR YOUR EVENT OR ANY
QUESTIONS ABOUT
ANYTHING ON THE MENU'S
PLEASE DON'T HESITATE TO
GET IN TOUCH.