



CARLTON
TOWERS

YORKSHIRE



WEDDING MENU

CANAPÉS

Please choose 4 options: -

Crab Cakes - Chilli & Lime Jam

Panko King Prawns - Katsu Dip

Scotch Egg - Quail Egg and Black Pudding

Glazed Pork Belly - Honey Ginger and Sesame Dip (DF)

Ox Cheek Bon Bon - Creamed Horseradish

Bruschetta - Tomato and Olive Tapenade (VE)

Wild Mushroom and Sweet Pea Arancini - Basil Aioli (V)

Vegetable Gyozas - Sweet Chilli (VE)

Smoked Salmon Roulade - and Spinach

Spiced Vegetable Bhaji - Chilli Jam (VE)

Lamb Kofta - Raita Dip

Fish Chips - Tartar Sauce

Blue Cheese and Leek Tart - Pear Gel and candid Walnut

SOUPS AND SORBETS

French Onion - Oxtail Crouete (DF)

Leek and Potato - Chive Creme Fraiche (V) (VEa)

Wild Mushroom - Blue Cheese Rarebit (V)

Roast Tomato and Red Pepper - Rocket Pesto (V) (VEa)

Champagne Sorbet - Minted Strawberries (VE) (GF) (DF)

Mango Sorbet - Passionfruit and Pineapple Compote (VE) (GF) (DF)

Citrus Sorbet - Berries (VE) (GF) (DF)

STARTERS

Smoked Chicken - Poached Pear - Yorkshire Blue and Toasted Pine Nuts (GF)

Ham Hock and Chicken Terrine - Spiced Tomato Chutney - Green Salad - Toasted Focaccia (DF)

Crispy Duck Egg - Chorizo - Asparagus - Saffron Potatoes

Smoked Haddock Croquette - Mature Cheddar - Pea Puree - Crunchy Apple Salad

Home Cured Salmon - Pickled Vegetables - Dill & Lemon Crème Fraiche (GF)

Crab and Crayfish Tian - Samphire - Mango - Herb Salad - Pineapple Salsa (GF) (DF)

Salt Baked Beets - Pickled Pear - Blood Orange Gel - Pomegranate Walnut Salad (VE) (DF) (GF)

Warm Wild Mushroom and Asparagus Salad - Sweet Peas and Poached Egg (GF) (VEa)

Spiced Belly Pork - Wilted Pak Choi - Honey and Sesame Dressing (DF)

Chicken Liver Parfait - Apple and Grape Chutney - Chicory and Toasted Brioche

CARLTON TOWERS

MAINS

Lemon and Thyme Roasted Chicken Supreme - Apricot Stuffing -
Fondant Potatoes - Baby Veg - Red Wine Jus

Braised Beef Daube - Roast Fennel - Creamed Potatoes - Rich Meat
Jus (GF)

Yorkshire Pork Duo - Tenderloin - Braised belly - Pressed Potato –
Caramelised Shallots -Roast Apple and Cider Jus

Sirloin of Beef - Duck Fat and Rosemary Roast Potatoes - Yorkshire
Pudding - Baby Veg - Red Wine Jus

Beef Wellington (£8pp Supplement) - Garlic and Herb Roast Potatoes
- Wild Mushrooms -Crispy Shallots - Meat Jus

Duck Two Ways - Glazed Breast - Confit Leg - Dauphinoise Potatoes -
Baby Veg - Sweet Jus (GF)

Lamb Trio - Cutlet - Rump - Braised Shoulder - Hot Pot Potato - Root
Vegetables - Red Current Jus (GF)

Baked Salmon - Roast Fennel - Asparagus - Celeriac Velouté - Herb
New Potatoes (GF)

Cod Loin - Parma Ham - Crushed New Potatoes - Samphire - Leek and
Gruyere Sauce (GF)

Baked Vegetable Tian - Sweet Potato - Red Pepper Velouté - Confit
Cherry Tomatoes (V) (VEa) (GF)

Risotto - Roast Beetroot and Sweet Pea - Sun Blush Tomato - Goats
Cheese - Rocket Pesto (VEa) (GF)

Wild Mushroom Linguine - Asparagus - Sweet Pea - Basil Oil (V) (VEa)

Roast Vegetable and Artichoke Gnocchi - Goats Cheese Crumb

CARLTON TOWERS

SWEETS

Carlton Trio - Chocolate Brownie - Lemon Tart - Creme Brulee (GF)

White Chocolate and Raspberry Cheesecake - Fresh Berries

Dark Chocolate Tart - Salted Caramel Ice Cream

Lemon Posset - Berry Compote and Shortbread Biscuit

Sticky Toffee Pudding - Caramel Sauce and Vanilla Seed Ice Cream

Chocolate Orange Brioche Pudding - Vanilla Seed Custard

Plum and Apricot Frangipane - Ginger Ice Cream

Cheese Board - Chef's choice of Cheese with Biscuits, Celery, Chutney and Grapes

Vegan Brownie (VEa)

Roasted Melon - Pineapple Salsa, Lemon Sorbet and Rum Syrup (VEa)