

WEDDING MENUS
2020



CARLTON TOWERS
YORKSHIRE



CANAPÉS

Cod and Chorizo Bites

Pea Puree

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 Parcels

Teriyaki Dip (VE)

Falafel

Lime Chutney (VE)

Smoked Salmon Blini

Ricotta and Spinach

Spiced Vegetable Bhaji

Chilli Jam (V)

Lamb Kofta

Raita Dip

Fish Chips

Minted Peas

Red Onion and Goats Cheese Tart

Pomegranate Gel



SOUPS & SORBETS

French Onion

Oxtail Croustade (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, Pig Cheek and Pear Terrine

Apricot Chutney – Candid Beet – Toasted Sourdough (DF)

Crispy Duck Egg

Chorizo – Asparagus – Saffron Potatoes

Smoked Haddock Croquettes

Mature Cheddar – Pea Puree – Crunchy Apple Salad

Beetroot Cured Salmon Gravdlax

Pickled Vegetables – Dill Creme Fraiche – Pea Shoots (GF)

Crab and Crayfish Tian

Samphire – Mango-Herb Salad – Pineapple Salsa (GF) (DF)

Salt Baked Beets

Pickled Pear – Walnut and Pomegranate 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



MAINS

Herb Roasted Chicken Supreme

Apricot Stuffing – Lyonnaise Potatoes – Baby Veg – Red Wine Jus

Braised Beef Daube

Roast Fennel – Creamed Potatoes – Dark Porter Ale Jus (GF)

Yorkshire Pork Duo

Tenderloin – Braised belly Pork – 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 (£6pp Supplement)

Garlic and Herb Roast Potatoes – Girolle Mushrooms – Crispy Shallots – Meat Jus

Bordelaise Chicken

Pancetta & Wild Mushroom – Fondant Potato – Bordelaise Sauce (GF)

Duck Two Ways

Glazed Breast – Confit Leg – Dauphinoise Potatoes – Baby Veg – Sweet Jus (GF)

Lamb Trio

Cutlet – Rump – Braised Shoulder – Colcannon – 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 Vegetable – Sun Blush Tomato – Goats Cheese – Rocket Pesto (VEa) (GF)

Wild Mushroom Linguine

Asparagus – Sweet Pea – Basil Oil (V) (VEa)

Vegetable and Chickpea Curry

Aromatic Rice – Garlic and Coriander Naan (V)



SWEETS

Carleton Trio

Chocolate Brownie – Lemon Tart – Creme Brulee (GF)

White Chocolate and Passion Fruit Cheesecake

Mango Sorbet

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 Bread and Butter Pudding

Vanilla Seed Custard

Plum and Apricot Frangipane

Ginger Ice Cream

Rhubarb and Custard

Broken Meringue – Berries – Shortbread Biscuit

Cheese Board

Chefs choice of Cheese with Biscuits, Celery, Chutney and Grapes



EVENING MENUS

Evening Roasts

Hog Roast

Floured Bap, Apple Sauce, Stuffing & New Potatoes

24 Hours Roast Beef Brisket

Tomato Focaccia, Herb Roast New Potatoes, Celeriac Slaw

Maple Glazed Pork Shoulder

Ciabatta Roll, Blackened Cajun Wedges, Apple Slaw

Pulled Minted Lamb

Rosemary Focaccia, Herb Roast New Potatoes, Yogurt & Cucumber

Tandoori Chicken Thighs

Pitta Bread, Bombay Potatoes, Raita, Chutney & Tossed Salad



EVENING MENUS

Wood Fired Pizza Horsebox

Please choose 3 of the following:-

Buffalo Mozzarella, Heritage Tomato and Basil (V)

Yorkshire Chorizo, Red Pepper and Jalapeno

Roast Beets, Goats Cheese, Herb Oil and Rocket (V)

Chargrilled Chicken, Sweetcorn and Red Onion

BBQ Pulled Pork, Peppers



EVENING MENUS

Hot Rolls

Please choose 2 of the following:-

Day Cure Yorkshire Bacon (DF)

Cumberland Ring, Caramelised Red Onion

Homemade Fish Goujon, Tartar Sauce

Roast Beef, Sautéed Mushrooms & Onions (DF)

Vegetable Fritter, Tzstziki (V) (VEa)

Halloumi, Tomato & Roast Pepper Hummus (V)

Onion & Spinach Falafel, Chipotle Aioli (VEa)



EVENING MENUS

Sharing Platters

Sliced Meat Platter

Yorkshire Cheese Board

Smoked Fish Plate

Bread Basket

Seasonal Salad

Pickles

Salads

Moroccan Cous Cous (VE)

Celeriac & Apple Coleslaw (GF) (V)

Penne Pasta, Sun Blushed Tomato, Goats Cheese, Rocket Pesto (V (VEa)

Baby New Potatoes, Pear, Celery, Crème Fraiche (V) (GF)

Dressed Mixed Leaf (VE)

Heritage Beetroot, Pomegranate, Green Leaf Salad (VE) (DF) (GF)



CHILDREN'S MENU

Two Course Meal

Half Portion of the Wedding Breakfast Menu

Chicken Goujons, Peas and Chips

Sausage and Mash

Fish Fingers. Peas and Chips

Penne Pasta

Tomato Sauce

Margherita Pizza

Trio of Ice Cream

Chocolate Brownie with Ice Cream

Fresh Fruit

This menu is a set menu based on one option for each course.
Choice menus are charged at £5.00 per person per course – this is based on a choice of 2 options.
Excludes vegetarian, vegan & allergens

Key

(V) – Vegetarian

(DF) – Dairy Free

(GF) – Gluten Free

(VE) – Vegan

(VEa) – Can be adapted to be Vegan



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