

Wedding Ceremony & Reception Package

2023 Thirsk Racecourse

Wedding Breakfast

£99 inc VAT per person

Minimum of 75 guests

Avocado and asparagus salad with Prosciutto ham, sourdough croutons,
lemon oil dressing (df)

Roasted baby beets with vegan cream cheese mousse, mini spinach croquette,
beetroot puree and micro herbs (vg, df)

Starters are served with a selection of breads

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Thyme roasted breast of chicken with crisp pancetta and a Madeira reduction (gf)

Harissa baked cauliflower, wild rice stuffed pepper, slow roast vine tomatoes
and minted dairy-free yoghurt (vg, df)

Main courses are served with fondant potato, tenderstem broccoli and confit carrot

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Vanilla and blueberry baked cheesecake with balsamic strawberries (v)

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Coffee or Yorkshire tea with chocolate mints

Drinks

A glass of Prosecco or bottled beer (couple's choice) served on arrival/after your wedding ceremony

Two glasses of either Sauvignon Blanc or Merlot with your wedding breakfast

A glass of Prosecco for your toasts

Our caterers will also provide a full pay-as-you-go bar facility for you and your guests

Room Hire includes

Set up of Ceremony room

Hambleton Room Ceremony room

Chestnut Suite reception room

What's included;

Black or white linen tablecloths

White linen napkins

All kitchen equipment, crockery, cutlery and glassware

Experienced food and drinks service staff

A member of our food and drinks management team to oversee your event

Please note - Wedding co-ordination staff is not included.



FOOD ALLERGENS & INTOLERANCES

We have strict procedures in place for taking and preparing allergen orders, but you should be aware that allergenic ingredients are present on our premises and those of our suppliers.

Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee that any of our dish and products are 100% free of allergens. If you have any queries about this statement, please speak to a member of staff

Please check the allergen information every time you visit our venue because we may have changed the recipe or the ingredients of one or more of our dishes and products.

Evening food

The following prices are applicable only if you're also having a wedding breakfast

HOT SANDWICHES

£7.10 Crispy bacon or Cumberland sausage baps

£7.10 Meat free sausage baps

£9.50 Pulled pork shoulder with apple sauce and stuffing

£8.25 Posh fish finger sandwich with tartare sauce

£8.25 Falafel burger with beef tomato and red onion jam (vg)

£8.25 Roasted vegetable, mozzarella and pesto flatbread (v)

£6.60 Add skin on fries, coleslaw and mixed leaf salad

£9.85 Yorkshire pork pie with mushy peas and mint sauce

£13.00 CHEESE FOR GRAZING

A selection of three local cheeses with chutney, celery and grapes

£17.60 FINGER BUFFET

SERVED HOT

Vegetable pakora, sweet chilli dipping sauce (vg, df)

Chipolatas with a honey and mustard glaze

Fish goujons with tartare sauce

Skin on fries (vg, df, gf)

SERVED CHILLED

Falafel wrap with rainbow slaw and hummus (vg, df)

Chargrilled chicken Caesar salad sandwich

Mini pork pie

£17.60 BOWL FOOD

MEXICAN

Beef chilli with kidney beans, jalapeños, braised rice and sour cream

Five bean chilli with jalapeños and braised rice (vg, gf)

INDIAN

Indian duo; chicken tikka and chicken pakora with braised pilau rice

South Indian style chickpea and cauliflower curry with braised wholemeal vegetable rice (vg)