



Wedding Brochwe 2024



Congratulations on your forthcoming wedding, and thank you for considering Tapton Hall as the perfect venue for your special day.

We have a wide range of rooms for you to choose from, for both your civil ceremony and wedding breakfast.

Our talented head chef and his team have will create mouth watering menus using fresh, local ingredients, and are happy to tailor choices to your requirements.

You will find our Weddings team dedicated and friendly.

They will guide you through your special day,

everything runs smoothly.







We have a selection of rooms licensed for weddings, each of which makes an attractive setting for your civil ceremony.



The Lounge - Seat up to 40
The Committee Room - Seat up to 50
The Ranmoor Room - Seat up to 80
The Portrait Gallery - Seat up to 100
The Lecture Theatre - Seat up to 100

The cost for the use of any of the above rooms is £300.00





Cream of tomato soup with Henderson's cheese on toast or

Fried brie with orange & cranberry compote, dressed rocket

Homemade steak & ale pie
Colcannon mash, honey glazed carrots, red onion gravy.
or

Pan fried salmon Crushed new potatoes, sautéed greens, wild mushroom & white wine cream or

> Butternut squash & goats cheese strudel Ratatouille & buttered greens

Crème brûlée with raspberries & shortbread biscuit

or

Chocolate & cherry brownie with vanilla ice cream & berry compote

Freshly Brewed Tea or Coffee with Chocolate Mints





#### £34.95 per head

Chicken & chorizo arancini with Parmesan crisps, pea shoots

or

Goats cheese & red onion tartlet with slow roasted cherry tomatoes, hazelnut pesto

Roast, corn fed chicken supreme fondant potatoes, roasted vegetables, homemade stuffing loaf, chicken gravy or

Herb Crusted Cod Loin Wild garlic gnocchi, sautéed vegetables, spinach & wild mushroom veloute

or

Brie & Cranberry Wellington Sweet potato mash, tenderstem broccoli with cheddar & chive sauce

Homemade sticky toffee pudding with caramel sauce & honeycomb ice-cream or

Apple & blackberry crumble with vanilla pod custard

Freshly Brewed Tea or Coffee with Chocolate Mints





Pan fried king prawns with garlic & herb bruschetta, mango gel, chervil & lemon

or

Halloumi spring rolls, chilli jam & crispy seaweed

Slow roast Phil James rib of beef with traditional trimmings, Yorkshire pudding & red wine jus

or

Poached stone bass
Seafood linguine, samphire & crevette
or

Roasted vegetable Pappardelle Goats cheese bon bons, truffle oil, buttered leeks & soft herbs

Chocolate marquise with white chocolate ganache, hazelnut praline & fresh raspberries

or

Homemade orange Bakewell tart with nutmeg ice-cream
Freshly Brewed Tea or Coffee with Chocolate Mints





£17.95 per head

Choose One From Each Course:

Yorkshire Pudding with Onion Gravy
Tomato Soup
Melon with Seasonal Fruit

Chicken Goujons with Chips & Peas or Baked Beans
Sausage with Chips & Peas or Baked Beans
Cheese & Tomato Pizza & Chips
Cheese & Tomato Pasta

Vanilla Ice Cream
Chocolate Cake with Cream





# Evening Buffet Options

Fish & Chip Supper
Fish & Chips served in a Cone with a Side of Mushy Peas
£15.95 Per Head

Pie & Pea Supper
Traditional Pie & Pea Supper served with Gravy & Mint Sauce
£15.95 Per Head

Cheese Wedding Cake
A Selection of Cheeses served with Biscuits, Grapes, Apple, Celery &
Chutney

£14.95 Per Head

Bacon Sandwiches
Crisp Bacon on your Choice of Bread
£5.95 Per Head

Hog Roast

Full Hog served with Stuffing, Apple Sauce, Bread, Salad,

Dips & Wedges

£21.95 Per Head





## Barbeque Menu

Option A - £21.95 per head
Veggie Burger & Vegetarian Sausages
Prime Succulent Beef Burgers
Yorkshire Pork Sausages

Option B - £24.95 per head
Veggie Burger & Vegetarian Sausages
Prime Succulent Beef Burgers
Yorkshire Pork Sausages
Minute Steak
Tandoori Chicken

Option C - £26.95 per head
Veggie Burger & Vegetarian Sausages
Prime Succulent Beef Burgers
Yorkshire Pork Sausages
Minute Steak
Tandoori Chicken
Pork Ribs
Lamb Kofta

All options come with the Chef's Selection of Salads, Bread Buns, Jacket Potatoes, Corn on the Cob & a Selection of Sauces





A Selection of Open Sandwiches with Various Fillings

Choose from 4, 6 or 8 of the Following Items:

Selection of Mini Quiche
Sausage Rolls
Pork Pies
Pizza Slices
Deep Fried Breaded Mushrooms
Chicken Goujons
Place Goujons
Spicy Wedges
Selection of Mini Indian Savouries
A Selection of Chinese Bites
Vegetable or Chicken Fajita Wraps
Jacket Potato Shells with Cheese & Bacon
Deep Fried Stuffed Sweet Cherry Peppers
Chef's Selection of Salads

Add a Selection of Desserts for £3.50 Per Head

4 Items £20.95 per head

6 Items £22.95per head 8 Items £24.95 per head





### Canape Menu

Roast Beef, Yorkshire Pudding & Horseradish
Mini Burgers with Ketchup & Mustard
Smoked Salmon Blinis with Herb Crème Fraîche
Homemade Fishcake with Tartar Sauce
Three Cheese Bon Bons with Sweet Chilli Sauce
Homemade Onion Bhaji with Mint Yoghurt
Vegetable Spring Rolls
Stuffed Mini Peppers
Spicy Prawns
12 Hour Sticky Ribs

3 Items £10.00 per head 5 Items £12.00 per head

7 Items £14.00 per head







# Drinks Packages

### Option A

Welcome Drink on Arrival Two Glasses of House Wine with your Wedding Breakfast Glass of Sparkling Wine for the Toast

£24.00

### Option B

Welcome Drink on Arrival
Two Glasses of House Wine with your Wedding Breakfast
Glass of House Champagne for the Toast

£28.95



