

FALCON MANOR

Sample Wedding Menus

We have three packages for you to choose from for your dream wedding day:
Supreme, Elite and Exquisite.

Please see our pricing sheet for details. This brochure outlines the menus that are included in each package, as well as additions or upgrades that are also available. Should you wish to upgrade your drinks reception, wedding breakfast or evening food packages, please speak to your Wedding Coordinator who will share the supplement prices with you.

Drinks Packages

S U P R E M E

Arrival drink of sparkling wine, bucks fizz or house bottled beer
Half a bottle of house wine per guest, during the wedding breakfast
A glass of sparkling wine to toast the happy couple

E L I T E

Arrival drink of prosecco, bellini, bottle of beer, mulled wine, or summer Pimm's cocktail
Half a bottle of house wine per guest during the wedding breakfast
A glass of prosecco to toast the happy couple

E X Q U I S I T E

Arrival drink of house Champagne or cocktail
Half a bottle of house wine per guest from our exclusive list of D. Byrne & Co. wines
A glass of house Champagne to toast the happy couple



Wedding Breakfast

S U P R E M E M E N U

Homemade soup, choose your favourite flavour

Salad of honey roasted beetroot, beetroot purée, goats cheese dumplings, micro salad and herb oil

Confit salmon and dill pressed terrine, homemade tartar sauce and dill dressing

Smooth chicken liver parfait, Bowland ale and tomato chutney, croûtes and herb salad

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Hunter's chicken, breast of Goosnargh chicken filled with smoked applewood cheese, wrapped in pancetta, dauphinoise potatoes and a BBQ jus

Falcon Manor classic fish pie, cod, haddock, hake, salmon and prawns, topped with mashed potatoes and a cheese crumb with sugar snap peas

Herb gnocchi tossed in pesto with chargrilled vegetables

Bocconcini, basil oil and crispy basil leaves

Bowland ale sausages, champ mash, crispy shallot onion rings and rich ale gravy

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Sticky toffee pudding, salted butterscotch sauce and vanilla bean ice cream

Orange and Grand Marnier crème brûlée, zesty shortbread biscuit

Falcon Manor Eton mess, raspberry & white chocolate meringue, fresh summer berries, vanilla cream and berry coulis

Dark chocolate mousse, white chocolate biscotti biscuit

Continued...



ELITE MENU

Homemade soup, choose your favourite flavour

Melon, Parma ham and mozzarella

Smoked Ribblesdale cheese, leek and walnut tart, summer leaves, herb oil

Oak smoked salmon, potato, caper, lemon & parsley salad, citrus dressing, granary bread roll

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Roast sirloin of Yorkshire beef, Yorkshire pudding, duck fat roasted potatoes, carrot purée and red wine sauce

Wild mushroom and lentil wellington, crushed new potatoes, roasted asparagus tips and a red wine jus

Roast chicken breast, saffron cous cous, chargrilled vegetables, pomegranate and local honey jus

Fillet of Scottish salmon topped with basil, garlic and Parmesan crust, saffron potatoes, ratatouille and white wine velouté

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Yorkshire rhubarb & apple strudel, vanilla bean custard

Salted caramel chocolate brownie with clotted cream ice cream

Raspberry and white chocolate cheesecake, summer berry compote

Lime panna cotta infused with lime and tequila, almond tuille

EXQUISITE MENU

Homemade soup, choose your favourite flavour

King scallops, black pudding, celeriac purée, curry oil, raisins and toasted pine nuts

Tempura chicken, pineapple and mango salsa with soy, chilli and ginger dressing

Terrine of Blacksticks blue cheese, compressed apples, toasted walnuts, wrapped in vine leaves

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Intermediate course choice overleaf

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Fillet of Yorkshire beef, horseradish mash, watercress mousse, roasted vegetables, port jus

Fillet of seabass, seafood broth, samphire, potato gnocchi, sea herbs

Nidderdale lamb shank, parsnip and apple pomme purée, heritage carrots, buttered kale, fresh mint sauce

Portobello mushroom, chestnut and tarragon filo en croute, creamed spinach, truffle oil and mash

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Baby croquembouche filled with praline cream, salted caramel sauce

Falcon Manor tiramisu, mocha shot and biscotti biscuit

Trio of citrus, lemon meringue pie, kaffir lime crème brûlée, orange & Grand Marnier ice cream

Hot chocolate fondue pots, fresh berries, marshmallows and amaretti biscuits



CANAPÉS

Canapés are not included in our packages as standard but can be added as an extra.

Blue cheese Gougère
Sausage, apricot and sage roll
Crispy chicken, katsu dipping sauce
Courgette, pine nut and pea rösti
Cauliflower and onion pakora, curry mayo
Beetroot falafel, mint yoghurt
Tempura king prawn, chilli dipping sauce
Salt cod croquette, caper mayo
Chorizo and Parmesan palmier
Smoked salmon, pickled cucumber

INTERMEDIATE COURSE

Add a refreshing sorbet before your main course is served

Green apple sorbet, cider ice | Pina colada sorbet, coconut and rum | Passion fruit sorbet, mango espuma
Blackcurrant sorbet, cassis syrup | Raspberry and elderflower sorbet | Lime sorbet, ginger granita
Strawberry and prosecco sorbet | Mandarin sorbet

CHILDREN'S MENU

Mocktail on arrival | Soft drink during the wedding breakfast and to toast

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Salad of melon, fresh fruits and raspberry coulis
Garlic bread
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Chicken goujons and hand cut chips
Fish goujons and hand cut chips
Sausages, mashed potato and gravy
Pasta with fresh tomato sauce
Cheese or chicken breast sandwich with hand cut chips
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Chocolate brownie, vanilla ice cream, chocolate sauce
Mixed fruit fondue, marshmallows, dipping sauces
Ice cream



Evening Menus

BACON & SAUSAGE BARMS

Dry cured bacon & Cowman's sausage swirl, onion ketchup, smoked tomato sauce, brioche bun & real chips

HOG ROAST *Minimum 80 guests*

Rare breed slow roasted Gloucester Old Spot hog roast, served on a choice of freshly baked breads. With green salad, crisp crackling, sage and onion stuffing, American coleslaw and the famous striped sauce selection: Bramley apple and cider, smoked sticky BBQ and sweet chilli sauce

STREET FOOD SELECTOR *Choice of two*

Crispy chicken, katsu sauce, coconut rice | Pork taco, sour cream, chipotle ketchup
Beef bao bun, sesame, spring onion | Korean glazed BBQ chicken | Sesame tofu, soy, ginger & coriander
Yuzu & miso prawn ramen | Ginger salmon & nori rice "sushi"
BBQ brisket dirty fries, sour cream, honey & BBQ sauce | Veggie loaded fries, guacamole, jalapeño, sour cream

ROAMING BIG CANAPÉS *Choice of 3*

Mini cod & chips | Beef slider, brioche bun, smoked cheddar | Mini beef bao bun
Mini pork taco | Smoked haddock fishcake
King prawn & chorizo kebab, red pepper ketchup | Cajun breaded halloumi
Lamb and pea samosa, mint yoghurt | Mini cottage pie, cheddar cheese mash

BARBECUE

Prime beef burger | Cowman's sausage | Goosnargh chicken thigh | Pulled pork
Lamb kofta | Corn | Brioche buns | Selection of salads | Roasted new potatoes

DOUGH BOY STONEBAKED PIZZAS

Choose a selection of 4 artisan pizzas or garlic breads | Minimum 70 guests

Garlic Breads

The Plain Jane - Garlic butter | The Big Cheese - Garlic butter, lots of cheese | The San Marzano - Garlic butter, tomato sauce
The Mexicana - Garlic butter, tomato sauce, red onion, fresh chilli

The Pizzas

The Margherita - Mozzarella, san marzano, fresh basil | The Pig & Pineapple - Slow cooked ham, juicy pineapple
The Double Pep - Double pepperoni | The Nduja Badboy - Fiery nduja sausage, pepperoni, jalapeño, wild rocket
The Goat & Balsamic (v) - Goats cheese, caramelised onions, wild rocket, balsamic syrup
The Roasted Vegetable (ve) - Red peppers, sun-blushed tomato, red onion, olives, vegan mozzarella

The Naughty Corner

£2.50 supplement per person

The Brownie Badboy - Custard base, chocolate brownie chunks, Nutella, sugar shake
The Biscoff Badboy - Banana custard base, Lotus biscuits, Biscoff spread, sugar shake