



## "CORBEL" WEDDING MENU

### Starters

#### **Prawn & Crayfish Cocktail**

served with baby gem lettuce, sun blushed tomato, cucumber & homemade cocktail sauce

#### **"Toad in the Hole"**

home cured pancetta wrapped sausage, caramelised red onion, rosemary roasted cherry tomatoes & rich gravy

#### **Cantaloupe Melon & Parma Ham**

served with rocket & shaved parmesan

#### **Bubble & Squeak Croquette**

served with crispy home cured pancetta & homemade brown sauce

#### **Home Smoked Fish & Prawns Plate**

served with new potato salad, saffron mayonnaise & baby basil

#### **Potted British Brown Shrimp with Herb Butter**

served with lemon & brown bread



## **Mains**

### **Rolled Loin of Suckling Pig**

Served with thyme & preserved lemons, Lyonnaise potatoes,  
roasted roots & parsnip crisps

### **Carved whole Sirloin of Skipton Beef**

served with Yorkshire puddings, Chateau potatoes,  
caramelised shallots & roasted roots

### **Slow Cooked Shoulder of Lamb**

served with bubble & squeak, red wine, rosemary & redcurrant jus

### **Pan Fried Sea Bass**

served with crushed new potatoes, roasted vegetables, lemon &  
herb butter

### **Braised Lamb Shank**

served with thyme, red wine & baby onions in a rich gravy with  
creamed potatoes



### **Non-Meat Menu Options**

**Mushroom, Leek & Gruyere Filo Parcels**

**Goats Cheese & Sweet Potato Strudel**  
served with a spiced tomato sauce

**Wild Mushroom Risotto**  
served with grilled Asparagus & Parmesan

**Sweet Potato Bubble & Squeak**  
served with homemade brown sauce

**Macaroni Cheese with Yorkshire Blue & Herb Crust**

#### **"Beans on Toast"**

Haricot, Cannellini, Lima & Red Kidney beans in our spicy tomato sauce, served on toasted Ciabatta, with rocket & parmesan



## **Desserts**

### **Glazed Lemon Tart**

with clotted cream & fresh berries

### **Baked Chocolate Brownie**

with chocolate sauce & clotted cream

### **Individual Mixed Berry & Vanilla Cheesecake**

### **Pear & Almond Tart**

served with vanilla sauce & fresh berries

### **British Apple Tarte Tatin**

caramel sauce & clotted cream

### **Mulled Wine Poached Pear "Crumble"**

with vanilla sauce

### **"Afternoon Tea"**

a selection of cakes and scones with jam & cream  
(served with vintage crockery cup/saucer/side plate)

### **Pavlova**

Extra large pavlovas, double cream, berries, honeycomb,  
berry coulis &, chocolate sauce  
(served family style)

### **Sticky Toffee Pudding**

served with caramel sauce & Yorkshire clotted cream

### **Trio of Desserts**

featuring Sticky Toffee Pudding, Glazed Lemon Tart  
& Baked Chocolate Brownie

### **Cheese & Biscuits**

a selection of great Yorkshire favourites, served with biscuits &  
fruit

including: Wensleydale Grand Reserve, Barncliffe Brie, Harrogate  
Blue & Yorkshire "Fettle"

The Arches  
Dean Clough Mills  
Halifax  
HX3 5AX  
01422 365874

weddings@thearchesdeanclough.co.uk  
www.thearchesdeanclough.co.uk