

Banqueting Menus

Canapés (minimum 30 guests)

Choose 4 - Cost per Person £ 7.00

Tempura Prawns with a Sweet Chilli Jam

Thai Chicken with a Mango Salsa

Rare Fillet of Beef on a Walnut Bruschetta with a Horseradish Cream & Sun Blush Tomato

Hot Crab and Parmesan Tartlets with a hint of Chilli & Lime

Spicy Nuggets of Chicken and Scallops with a Sweet & Sour Sauce

Pesto Tartlet with Goats Cheese, Sun Blush Tomatoes, Olives and Rocket

Smoked Salmon and Ketta Caviar on a Chive and Chervil Frittata topped with Sour Cream

Mini Yorkshire Puddings filled with Beef and either Mustard or Horseradish

Leek, Smoked Bacon & Gruyere Tartlets

Arancini – Deep-fried Risotto & Herb Spheres

Tortilla Roll of Smoked Salmon, Cream Cheese and Fresh Herbs topped with a Prawn

Country Herb Sausage with a Mustard and Rocket Bubble & Squeak Dip

Cherry Tomato and Mozzarella Salad on a stick

Yorkshire Rarebit Toasts with Spring Onions

Local Mini Pork Pies with home-made Pickle

Starters (Select one)

Seasonal Melon with Macerated Berries and a Lemon and Lime Sorbet

£ 7.00

Chilled Galia Melon served with Parma Ham, Figs and Sun Blush Tomatoes

with a Balsamic Dressing

£ 8.00

A Coarse Duck and Chicken Liver Terrine with a Pear and Saffron Chutney

£ 7.50

Chicken Liver Parfait with a Red Onion and Port Marmalade and Garden Herb Salad

£ 7.50

Tomato and Feta Salad, Rocket and Creamy Garlic Vinaigrette

£ 6.75

Warm Tart of Caramelised Onions and Yorkshire Blue Cheese on a Salad of

Celery and Apple with a Walnut Dressing

£ 7.25

Traditional Prawn Cocktail

£ 7.50

Tian of Poached Salmon, Prawns, Crab and Smoked Salmon with a Lemon & Dill Crème Fraîche

£ 8.50

Goats Cheese & Spring Onion Tart with Cherry Tomato Salsa

£ 7.50

Spiced Pear, English Stilton and Parma Ham Salad with Balsamic Syrup

£ 8.00

Soups (Select one)

All our Soups are served with home-made Crusty Bread

Morritt Seasonal Vegetable	£	6.00
Leek and Potato with Snipped Chives	£	6.00
Carrot and Fennel with Caraway and Cumin	£	6.00
Roasted Tomato with Red Pepper and Rosemary	£	6.00
Cup of Chowder	£	6.00
Minestrone	£	6.00
Sweet Potato and Butternut Squash with a hint of Chilli	£	6.00

Sorbets (Select one)

Lemon; Mango & Lime; Wild Strawberry & Grapefruit-or- Blackcurrant & Mint	£	4.00
Bucks Fizz; Gin & Tonic -or- Champagne	£	4.50

Traditional Roasts (Select one)

All Roasts are served with Yorkshire Puddings, Gravy and Seasonal Market Vegetables

Sirloin of Local Beef	£	20.00
Breast of Turkey with home-made Stuffing	£	17.00
Leg of Lamb	£	19.00
Loin of Pork with home-made Stuffing	£	18.00
Breast of Chicken	£	18.00

Vegetarian Options (Select one – if required)

Tomato and Roasted Red Onion Tarte Tatin
Goats Cheese Parcel
Risotto of Yorkshire Blue Cheese with Leeks and Asparagus
Wild Mushroom Risotto with a Rocket and Parmesan Salad
Nut Roast (Minimum 5 guests)
Feta and Sweet Onion Relish Cannelloni in a Compote of Tomato and Mint
Vegetable Lasagne topped with a Cheese and Herb Glaze (Minimum 5 guests)
Open Ravioli of Mediterranean Vegetables and Goats Cheese

Main Courses (Select one)

All Main Courses served with New Potatoes and Seasonal Market Vegetables.

Fillet of Salmon Simply Grilled with a Basil Cream	£	17.00	
Individual Salmon Wellington (Maximum 100 guests)	£	20.00	
Supreme of Chicken with a Smoked Bacon, Baby Onion, Forest Mushroom & Thyme Jus	£	18.50	
Ballantine of Chicken with a Wild Mushroom & Tarragon Stuffing served with a Parsley Jus	£	20.00	
Roast Loin of Pork with a Cranberry and Apricot Stuffing with a Marsala & Sage Gravy	£	18.00	
Roast Loin of Lamb filled with Sun-dried Tomato & Herbs with a Sweet & Sour Sauce	£	20.00	
Rump of Teesdale Lamb with Black Pudding and Thyme Gravy	£	19.00	
Roast Breast of Gressingham Duck with Baby Leeks and a Black Pepper & Honey Jus	£	20.00	
Char-grilled Fillet of Beef with Truffle, Wild Mushrooms and Madeira Sauce	£24.00	£	25.00
Individual Beef Wellingtons (Maximum 100 guests)	£	26.00	
Lamb Shank with Garlic Mash (Maximum 60 guests)	£	18.00	
Farm-house Sausage & Wensleydale Cream Mash (Maximum 60 guests)	£	18.00	

Desserts (Select one)

Caramelised Pavlova with Seasonal Berries and a Sugar Trelice	£	7.50
Exotic Fruit Salad with Vanilla Ice Cream	£	7.50
French Apple Tart with Crème Anglais	£	7.50
Tarte Citron with a Red Berry Compote	£	7.50
Steamed Sticky Toffee Pudding with Double Butterscotch Sauce and Ice Cream	£	7.50
Mango and Mascarpone Cheesecake with Fresh Raspberries	£	7.50
Baileys Cheesecake with White Chocolate Syrup and Caramel Ice Cream	£	7.50
Dark Chocolate Tart with Poached Pears and Ginger Ice Cream	£	7.50
Raspberry and Kirsch Cheesecake with Chantilly Cream	£	7.50
Rich Chocolate Truffle Torte with Seasonal Berries and a Chocolate Sauce	£	7.50
Lemon & Lime Possat with Almond Biscotti	£	7.50
Local Farmhouse Cheeses with Celery, Grapes, Scented Wafers and Oat Cakes		

Individual £ 7.50

In addition to dessert per table up to 8 £ 25.00

Instead of dessert per Table of up to 8 £ 50.00

Freshly Brewed Coffee/Tea and Chocolate Mints	£	2.50
Freshly Brewed Coffee/Tea and Petit Fours	£	4.00

Children's Menu

(Please select one dish from each course below)

£15.00 per Child (For children aged 10 and under)

Should you wish to substitute the Adult Starter and/or Adult Dessert there is a £2.50 per Course Supplement

Starters

Chef's home-made Soup

Melon Balls

Garlic Bread

Main Courses

Chicken Nuggets, Chips & Beans

Mini Pizza with Chips & Tomatoes

Sausage & Mash

Half Portion of Adult Main Course

Desserts

Selection of Ice Cream

Fruit Salad

Chocolate Cake

Includes Orange Juice during the Meal

Banqueting Buffet Menu

We recommend buffets are not served for parties of less than 40 or more than 100 Guests

£40.00 per Person

Starter

Seasonal Melon with Macerated Berries and a Lemon and Lime Sorbet



Cold Buffet

Assorted Selection of Roast, Smoked and Cured Meats

Poached Fillet of Salmon and Prawns

Hot Buffet

Casserole of Chicken with Tomato and Tarragon

Pilaf Rice

Hot New Potatoes with Herb Butter

Salads accompanying the Buffet

Tomato, Feta and Basil Salad

Morritt Coleslaw

Couscous Salad

Mixed Seasonal Leaf Salad

Roasted Pepper Salad

Pasta Salad



Puddings and Cheese from the Buffet

The "Locals" Cheese Board

Lemon & Lime Possatt with Almond Biscuits



Coffee and Petit Fours

Prices are valid for 2010

Evening Wedding Buffet



To be served at an Evening Reception following a Wedding Breakfast

The Morritt requests that at least 80% of guests are catered for

Please select five Options plus two Salads	£ 14.50
Additional Items	£ 2.50
Sliced Roast Turkey Breast with Cranberry Sauce (*)	Sliced Honey-roast Ham with English Mustard (*)
Large Prawns with Marie Rose Dip (*)	Steamed Fish Goujons with Tartar Sauce (*)
Deep-fried Chicken Goujons with Dips	Mini Herb Sausages and Mustard Mash
Home-made Quiches (V)	Yorkshire Blue Cheese Tart (V)
Three Cheese Pepperoni Pizza	Game or Pork Pie with Pickles
Vegetable Samosas and Spring Rolls (V)	Crispy Potato Wedges with Chilli Con Carne
Selection of Sandwiches in Breads and Wraps	Garlic Bread
Hot New Potatoes	Chocolate Eclairs
Fresh Fruit Platter	Seasonal Fruit Tart

Salads

Tomato, Feta and Basil Salad	Morritt Coleslaw	Potato Salad
Mixed Seasonal Leaf Salad	Rice Salad	Pasta Salad

Late Night Snack Menu

£7.50 per Person (All guests must be catered for)

All guests must be catered for

Hot Bacon or Sausage Baps with Skinny Chips

-or-

Ciabattas - Choose one of the following:

Hot B .B .Q. Chicken & Wensleydale Cheese	Brie & Roasted Mediterranean Vegetable
Hot Roast Beef & Onion	Hot Roast Pork & Apple

Add Potato Wedges or Skinny Fries to the above Ciabattas

£2.00 per Person

Or why not have a:

Hog Roast

served with Apple Sauce, Baps and Skinny Fries

£8.50 per Person (minimum of 100 guests)

Add Additional Items to your Late Night Snack from the above Evening Buffet Selector:

Additional Items (Does not included *'d items)	£ 2.50
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Prices are valid for 2010

Civil Ceremony Costs



Monday – Thursday

Friday – Sunday (& Bank Holidays)

The Blue Room	£100	£100
The Rokeby Suite	£150	£175
Gilroy's	£500	£500
The Ballroom	£250	£325
The Garden Room	£250	£325

The Blue Room up to 16 people
The Rokeby Suite up to 40 people

Gilroy's up to 60 people

The Ballroom up to 200 people
The Garden Room up to 100 people

Booking your Wedding Reception at 'The Morritt'

Once you have chosen your preferred Wedding Date, we will hold it for you provisionally for two weeks with no obligation; this is to give you time to make other required bookings, i.e. booking the church / registrar. Once you decide to confirm your date with us we will require a **non-refundable / non-transferable deposit of £500.00** along with a **completed Terms & Conditions form.**

Additional Booking Information

- Provisional Bookings will be held for a maximum of two weeks. Should a booking not be confirmed within this time, the date held will be released.
- All prices are inclusive of VAT at standard rate and are valid for the period indicated
- All prices are based on catering for a minimum number of 80 Adult Daytime Guests with a 3-course Wedding Breakfast (Starter, Main Course & Dessert) and 120 Adult Evening Guests with an Evening Buffet - **(does not include Late Night Snack Menu - additional £250 Charge).**
- In the event that your guest numbers do not meet our minimum numbers (see Terms & Conditions) or an Evening Buffet is not served a Room Hire charge of £500 will be applicable for The Ballroom or Garden Room if required after 6.00pm.
- The use of the Garden Room will be included complimentary for daytime wedding breakfast celebrations (up to 6.00pm) exceeding 120 Adult Guests and for evening celebrations (with catering) exceeding 150 Adult Guests. Should The Garden Room be requested with less Guests, an additional Room Hire Charge of £250 will be applicable.
- The use of The Rokeby Room and Bar will be included for wedding celebrations exceeding 150 Adult Guests for the wedding breakfast and evening celebration (with catering). Should The Rokeby Room be requested with less Guests an additional Room Hire Charge of £250 will be made.
- Final guest numbers and payment of wedding invoice are required three weeks prior to the wedding date.
- Payment of Wedding Invoice by Credit Card will incur a 2.5% Surcharge.