

Banqueting Menus

Canapés

(minimum 30 guests) Choose 4 - Cost per Person £7.00

- Thai Chicken with a Mango Salsa
- Leek, Smoked Bacon & Gruyere Tartlets
- Tempura Prawns with a Sweet Chilli Jam
- Yorkshire Rarebit Toasts with Spring Onions
- Local Mini Pork Pies with home-made Pickle
- Arancini - Deep-fried Risotto & Herb Spheres
- Cherry Tomato and Mozzarella Salad on a stick
- Hot Crab and Parmesan Tartlets with a hint of Chilli & Lime
- Spicy Nuggets of Chicken and Scallops with a Sweet & Sour Sauce
- Country Herb Sausage with a Mustard and Rocket Bubble & Squeak Dip
- Pesto Tartlet with Goats Cheese, Sun Blush Tomatoes, Olives and Rocket
- Mini Yorkshire Puddings filled with Beef and either Mustard or Horseradish
- Tortilla Roll of Smoked Salmon, Cream Cheese and Fresh Herbs topped with a Prawn
- Smoked Salmon and Ketta Caviar on a Chive and Chervil Frittata topped with Sour Cream
- Rare Fillet of Beef on a Walnut Bruschetta with a Horseradish Cream & Sun Blush Tomato

Starters (Select one)

- Traditional Prawn Cocktail **£7.50**
- Goats Cheese & Spring Onion Tart with Cherry Tomato Salsa **£7.50**
- Tomato and Feta Salad, Rocket and Creamy Garlic Vinaigrette **£6.50**
- Seasonal Melon with Macerated Berries and a Lemon and Lime Sorbet **£6.50**
- Spiced Pear, English Stilton and Parma Ham Salad with Balsamic Syrup **£8.00**
- Chicken Liver Parfait with a Red Onion and Port Marmalade and Garden Herb Salad **£6.50**
- Warm Tart of Caramelised Onions and Yorkshire Blue Cheese on a Salad of Celery and Apple with a Walnut Dressing **£7.25**
- Chilled Galia Melon served with Parma Ham, Figs and Sun Blush Tomatoes with a Balsamic Dressing **£8.00**
- Tian of Poached Salmon, Prawns, Crab and Smoked Salmon with a Lemon & Dill Crème Fraîche **£8.50**

Soups all **£6.25** served with *homemade bread*
Or served as an intermediate course with Crostini £2.50

- Pea Soup
- Morritt Seasonal Vegetable
- Leek and Potato with Snipped Chives
- Carrot & Fennel with Caraway & Cumin
- Roasted Tomato with Red Pepper & Rosemary
- Sweet Potato and Butternut Squash with a hint of Chilli

Soups **£4.50**

- Gazpacho with king prawn
- Bloody mary with celery stick

Sorbets

- Lemon **£4.00**
- Bucks Fizz **£4.50**
- Mango & Lime **£4.00**
- Wild Strawberry **£4.00**
- Pink Champagne **£4.50**
- Blackcurrant & Mint **£4.00**

Main Course

Leg of Lamb **£19.00**
Individual Beef Wellingtons **£26.00**
Lamb Shank with Garlic Mash **£18.50**
Breast of Chicken with Yorkshire Pudding **£18.50**
Breast of Turkey with home-made Stuffing **£17.50**
Fillet of Salmon Simply Grilled with a Basil Cream **£17.60**
Loin of Pork with home-made Stuffing & Crackling **£18.00**
Farm-house Sausage & Wensleydale Cream Mash **£18.50**
Sirloin of Local Beef, Served with Yorkshire Puddings **£20.00**
Rump of Teesdale Lamb with Black Pudding and Thyme Gravy **£19.50**
Chicken Stuffed with Wild Mushroom & Tarragon served with a Parsley Jus **£21.00**
Chicken with a Smoked Bacon, Baby Onion, Forest Mushroom & Thyme Jus **£19.00**
Roast Loin of Pork with a Cranberry & Apricot Stuffing with Marsala & Sage Gravy **£18.50**
Roast Loin of Lamb filled with Sun-dried Tomato & Herbs with a Sweet & Sour Sauce **£20.00**
Roast Breast of Gressingham Duck with Baby Leeks and a Black Pepper & Honey Jus **£21.00**

Vegetarian Main Course

priced as meat main course, choose one if required

Nut Roast (Minimum of 5 guests)
Goats Cheese parcels and Vegetables
Tomato and Roasted Red Onion Tart Tatin
Wild Mushroom Risotto with a Rocket and Parmesan Salad
Open Ravioli of Mediterranean Vegetables and Goats Cheese
Sunblush Tomato Risotto with Spring Onion, Local Cheese and Rocket
Feta and Sweet Onion Relish Cannelloni in Compote of Tomato and Mint
Vegetable Lasagne topped with a Cheese and Herb Glaze (minimum of 5 guests)

Desserts

Tarte Citron with Red Berry Compote
French Apple Tart with Crème Anglaise
Exotic Fruit Salad with Vanilla Ice Cream
Lemon & Lime Possat with Almond Biscotti
Raspberry and Kirsch Cheesecake with Chantilly Cream
Mango & Mascarpone Cheesecake with Fresh Raspberries
Caramelised Pavlova with Seasonal Berries & Sugar Trelice
Dark Chocolate Tart with Poached Pears and Ginger Ice Cream
Baileys Cheesecake with White Chocolate Syrup & caramel Ice Cream
Rich Chocolate Truffle Tort with Seasonal Berries and a Chocolate Sauce
Steamed Sticky Toffee Pudding with Double Butterscotch Sauce & Ice Cream
Local Farmhouse Cheeses with Celery, Grapes, Scented Wafers & 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**
Wedding Cake served on individual Plates **£2.50**
Jugs of Cream per table of 8 **£7.50**

Freshly Brewed Hot Drinks & Treats

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

Banqueting Buffet Menu

£41.00 per person (We recommend buffets are not served for parties of less than 40 or more than 100 guests)

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 and Tomato and Tarragon

Hot New Potatoes with Herb Butter

Pilaf Rice

Salads accompanying the Buffet

Tomato, Feta and Basil Salad

Mixed Seasonal Leaf Salad

Roasted Pepper Salad

Morritt Coleslaw

Couscous Salad

Pasta Salad

Puddings and Cheese from the Buffet

The "Locals" Cheese Board

Lemon and Lime Possatt with Almond Biscuits

Followed by Coffee and Petit Fours

Set Wedding Breakfast Menus

Menu 1 £29.00

Seasonal Melon with Macerated Berries & a Lemon & Lime Sorbet

Fillet of Salomon Simply Grilled with a Basil Cream

Mango & Mascarpone Cheesecake with Fresh Raspberries

Menu 2 £30.50

Morritt Seasonal Vegetable Soup

Chicken Forestiere

Steamed Sticky Toffee Pudding with Double Butterscotch Sauce & Ice Cream

Menu 3 £32.50

Traditional Prawn Cocktail

Sirloin of Local Beef Served with Yorkshire Puddings

Caramelised Pavlova with Seasonal Berries & a Sugar Trelice

Children's Menu £16.50 per child

(Please select one dish from each course below)

Starters

Melon Balls

Garlic Bread

Chef's homemade Soup

Main Course

Sausage and Mash

Chicken Nuggets, Chips and Beans

Mini Pizza with Chips and Tomatoes

Half Portion of Adult Main Course – price dependent on choice

Desserts

Fruit Salad

Chocolate Cake

Selection of Ice Cream

Should you wish to substitute the adult starter and/or adult dessert there is a £2.50 per course supplement. Menu available for Children aged 10 and under.

Evening Wedding Buffet

£14.00 per person

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 **one** Salad. Additional Items can be added for an additional £2.50

Garlic Bread

Chilli Con Carne

Hot New Potatoes

Crispy Potato Wedges

Home-made Quiches (V)

Game or Pork Pie with Pickles

Yorkshire Blue Cheese Tart (V)

Three Cheese Pepperoni Pizza

Large Prawns with Marie Rose Dip*

Deep-fried Chicken Goujons with Dips

Vegetable Samosas and Spring Rolls (V)

Mini Herb Sausages and Mustard Mash

Vegetable Samosas and Spring Rolls (V)

Sliced Honey-roast Ham with English Mustard*

Sliced Roast Turkey Breast with Cranberry Sauce*

Selection of Sandwiches in Breads and Wraps

Salads

Rice Salad * Pasta Salad

Potato Salad * Morrirt Coleslaw

Mixed Seasonal Leaf Salad * Tomato, Feta and Basil Salad

Sweets

Chocolate Eclairs * Fresh Fruit Platter * Seasonal Fruit Tart

Late Night Snack Menu

£8.50 per person (all guests must be catered for)

Hot Bacon or Sausage Baps with Skinny Chips

Or Ciabattas with one of the following fillings:

Hot Roast Beef & Onion

Hot Roast Pork & Apple

Hot BBQ Chicken and Wensleydale Cheese

Brie & Roasted Mediterranean Vegetable

Or Why not have a Hog Roast, served with Apple Sauce & Bap

£8.50 (Minimum of 100 guests)

Add Items to your Late Night Snack from the above Evening Wedding Buffet

£2.50 (not including * items)

Add Potato Wedges or Skinny Fries to the above Ciabattas or Hog Roast

£2.50 per person