

Tickton Grange

2021

FARMSTEAD FEASTING MENUS

Celebrate the difference, line the tables, tuck in and enjoy. The Old Chauffeur's Garage, originally built in the early 1900's to house two Lagondas, AT1 & AT2, perhaps the first registered cars in Yorkshire, now seats up to 88 guests. The Fold Yard consisting of 2 large shelters and the old stables (now the 'Stable Bar'), form an enclosed Fold Yard. There is hay bale seating and spliced hardwood tabletops for up to 150 guests.

Barbecues cooked on our family of Big Green Eggs are its speciality.

Your choice of 'Main Events' and accompaniments, or Grazing Boards

THE MAIN EVENT

(Slow roasts and more..)

Choose two of the following:

Lamb shoulder | rosemary | redcurrant

Sirloin of beef | thyme and sea salt crust

Beef brisket | delicately spiced marinade

Pork loin | sage and cider glaze

Herb fed | skin on | chicken breasts

Roast gammon | honey and five spice glaze

Individual lamb rumps | garlic and mint marinade

Seabass fillet | lime and dill oil

Baked Scottish salmon | chive and lemon

Cartons of baked Camembert (V)

Roasted Mediterranean pots of vegetables |
aubergines | fresh herbs (V)

POTATOES

Choose one of the following:

Baby jacket potatoes | rosemary |
rock salt | rapeseed

New potatoes | butter | chopped mint

ARTISAN CHUTNEYS

Choose two of the following:

Red onion marmalade | Beetroot and horseradish |
Sun dried tomato and basil |
Carrot, lime and coriander

SALADS

Choose two of the following

Roast celeriac | mushroom | baby leaf spinach |
truffle dressing

Rocket | marinated tomato | English mozzarella |
sweet balsamic glaze | baby basil

Beetroot | goat's cheese | red vein sorrel |
mildly dressed with horseradish

Gem lettuce | hard cheese shavings |
croutons and Caesar dressing

Pickled cucumber | dressed fennel |
orange segments | baby dill shoots

Couscous | roast red pepper |
Yorkshire fettle | watercress

Pea shoot | broad bean | radish |
capers | fresh mint

BREADS

Choose one of the following:

Sourdough | Crusty baguette | Mini onion loaf

GRAZING BOARDS

A delight to the eye, an absolute treat to the taste buds. Grazing Boards are culinary masterpieces of artistry. Consisting of cold meats, charcuterie, savoury pastries, fish, seafood, salads, seeds, herbs and leaves. Lining the central length of the table – help yourselves and enjoy at your leisure.

POSH CAKES, TARTS, ICE CREAMS

Choose one tart, one cake and two ice creams

TARTS

Lemon | candied ginger | vanilla mascarpone

Apple | cinnamon | rehydrated raisins

Dark chocolate | toasted hazelnuts

Pear frangipane | raspberry | flaked almonds

CAKES

Chocolate | cherry | vanilla

Passion fruit | strawberry | pistachio

Toffee | date | walnut

Raspberry cheesecake | mango gel

ICE CREAMS IN A TUB

Strawberry | Vanilla | Double chocolate |
Rum and raisin

£35 per person for either a menu chosen from the 'Main Event' or Grazing Boards inclusive of your choice of Posh cakes, tart and ice cream.

BARBECUES AND BUFFETS IN THE FOLD YARD

CHEF'S BARBECUE

Thyme and black pepper Wagyu beef burgers

East Riding sausages

Piri Piri chicken thighs

Halloumi, red pepper and mushroom skewers

Dressed leaves | chips | artisan relish | sourdough

£22.50 per person

FARMSTEAD BUFFET

Laid on a grazing table: wheels of cheese to cut |
pork pie | warm crusty bread | cheese biscuits |
artisan chutneys | walnuts | grapes | celery

£22.50 per person

ADD A DESSERT

Choose a delicious cake, tart and ice cream

£8.50 per person

POSH HOT CHOCOLATE

Hot chocolate, squirty cream and marshmallows

£4.75 per person

CELEBRATIONS IN THE FARMSTEAD

SPACE

The Farmstead consists of the Old Chauffeur's Garage and the Fold Yard. A hire charge of £275 enables celebrations in either area or both. Only one event is taken at a time in order to ensure exclusivity of the whole Farmstead and its facilities.

TIMES

The Farmstead is available for use between 09:00 and 23:00 on any day.

MUSIC

All music must be played through our PA system. We shall be happy to help make the appropriate arrangements in this respect.

LICENSING

The Farmstead is licensed for the sale of alcohol, plays, films, similar entertainment, dancing and recorded music played through the Chauffeur's Garage system until 23:00 hours.

DIETARY REQUIREMENTS

We are happy to cater for special dietary requirements.

BEDROOMS AND PRICING

We have 21 rooms. All of them are individual. We offer a discounted rate to any of your guests wishing to stay if the booking is made directly through us.

DEPOSIT

A non-refundable deposit of £250 confirms your booking with us. We ask that final numbers are confirmed two weeks before the special occasion. The final account will be based on this number with full payment required.

PRICES

All our prices are inclusive. Guests need not pay for service unless they wish to.

SMOKING

The Farmstead is a non-smoking area. A designated smoking area is provided for smokers.

THIRD PARTY FOOD AND DRINK

Customers' own food and drink may not be consumed on the Tickton Grange licensed premises, its car parks or its gardens. Non-compliance will result in guests being politely asked to leave.