

Banqueting Menus

Canapes

(Minimum 30 guests)

Option one - Cost per person £4.00 -
choose any 3 from * canapes.

Option 2 - Cost per person £7.00 -
choose any 4 from any of the following:

- *Leek, smoked bacon & gruyere tartlets
- *Yorkshire Rarebit toasts with spring onions (V)
- *Tortilla roll of smoked salmon, cream cheese and fresh herbs topped with a prawn
- *Tempura prawns with a sweet chilli jam
- *Local mini pork pies with home-made pickle
- *Arancini – deep-fried risotto & herb spheres (V)

Thai chicken with a mango salsa

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 tartlets with goats cheese, sun blush tomatoes,
olives and rocket (V,N)

Mini Yorkshire puddings filled with beef
and either mustard or horseradish

Smoked salmon and Keta caviar on a chive
and chervil frittata topped with sour cream

Cherry tomato and mozzarella salad on a stick (V,N)

Rare fillet of beef on a walnut bruschetta with a
horseradish cream & sun blush tomato (N)

Choose one from each course as required Starters

Traditional prawn cocktail	£7.85
Goats cheese & spring onion tart with cherry tomato salsa (V)	£7.80
Tomato and feta salad with rocket and a creamy garlic vinaigrette (V)	£6.80
Seasonal melon with macerated berries and a lemon & lime sorbet (V)	£6.80
Spiced pear, English stilton and Parma ham salad with balsamic syrup	£8.40
Chicken liver parfait with a red onion & port marmalade and garden herb salad	£6.75
Tian of poached salmon, prawns, crab and smoked salmon with a lemon & dill crème fraîche	£8.50
Chilled galia melon served with Parma ham, figs and sun blush tomatoes with a balsamic dressing	£8.40
Warm tart of caramelised onions and Yorkshire blue cheese on a salad of celery and apple with a walnut dressing (V,N)	£7.60

Soups

all £6.45 served with homemade bread

Pea

Morritt seasonal vegetable

Leek and potato with snipped chives

Carrot and fennel with caraway & cumin

Roasted tomato with red pepper & rosemary

Sweet potato and butternut squash with a hint of chilli

Banqueting Menus cont...

Shots £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

Vegetarian Main Course

Priced as meat main course, choose one if required

Nut roast

Tomato & roasted red onion tart tatin

Wild mushroom risotto with a rocket & parmesan salad

Open ravioli of Mediterranean vegetables and goats cheese

Sunblush tomato risotto with spring onion, local cheese and rocket

Feta & sweet onion relish cannelloni in compote of tomato and mint

Vegetable lasagne topped with a cheese & herb glaze (minimum of 5 guests)

Main Course

*Maximum 60 guests **Maximum 100 guests

(All main courses are served with roast potatoes & seasonal vegetables)

Lamb shank with garlic mash* £19.00

Individual beef Wellingtons** £27.00

Breast of turkey with home-made stuffing £18.50

Leg of lamb with a redcurrant & mint gravy £19.50

Roast loin of lamb filled with herbs & apricots £21.50

Loin of pork with home-made stuffing & crackling £18.50

Delice of salmon simply grilled with a basil cream £17.80

Farm-house sausages with Wensleydale cheese mash* £18.50

Sirloin of local beef, served with Yorkshire puddings £21.00

Breast of chicken with stuffing, bacon and Yorkshire pudding £18.90

Rump of Teesdale lamb with black pudding and thyme gravy £20.10

Chicken stuffed with wild mushroom & tarragon served with a parsley jus £21.00

Chicken with a smoked bacon, baby onion, forest mushroom & thyme jus £19.50

Roast loin of pork with a traditional sage & onion stuffing and marsala & sage gravy £19.50

Roast breast of Gressingham duck with baby leeks and a black pepper & honey jus £21.00

Banqueting Menus cont...

Desserts (all £7.80)

Tarte citron with red berry compote	
French apple tart with crème anglais	
Exotic fruit salad with vanilla ice cream	
Lemon & lime possat with almond biscotti	
Raspberry & kirsch cheesecake with chantilly cream	
Mango & mascarpone cheesecake with fresh raspberries	
Caramelised pavlova with seasonal berries and sugar trelice	
Dark chocolate tart with poached pears and ginger ice cream	
Baileys cheesecake with white chocolate syrup and caramel ice cream	
Rich chocolate truffle tort with seasonal berries and a chocolate sauce	
Steamed sticky toffee pudding with double butterscotch sauce and ice cream	
Local farmhouse cheeses with celery, grapes, scented wafers and oat cakes	
Individual	£8.00
In addition to dessert per table up to 8	£30.00
Instead of dessert per table of up to 8	£55.00
Wedding cake served on individual plates	£2.75
Jugs of cream per table of 8	£7.50

Freshly Brewed Hot Drinks & Treats

Freshly brewed coffee/tea and chocolate mints	£2.70
Freshly brewed coffee/tea and petit fours	£4.50

Banqueting Buffet

£45.00 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 & lime sorbet

Hot and Cold Buffet

Assorted selection of roast, smoked and cured meats

Poached fillet of salmon and prawns

Casserole of chicken, tomato and tarragon

Hot new potatoes with herb butter

Pilaf rice

Salads accompanying the Buffet

Tomato, feta and basil

Mixed seasonal leaf

Roasted pepper

Morritt coleslaw

Couscous

Pasta

Puddings and Cheese from the Buffet

The "Locals" cheese board

Lemon & lime possat with almond biscuits

Followed by coffee/tea and petit fours

Banqueting Menus cont...

Set Wedding Breakfast Menus

Menu 1 £29.50

Seasonal melon with macerated berries
and a lemon & lime sorbet

Fillet of salmon simply grilled with a
basil cream

Mango & mascarpone cheesecake
with fresh raspberries

Menu 2 £31.50

Morritt seasonal vegetable soup

Chicken forestiere

Steamed sticky toffee pudding with double
butterscotch sauce and ice cream

Menu 3 £33.50

Traditional prawn cocktail

Sirloin of local beef served with Yorkshire puddings

Caramelised pavlova with seasonal berries and
a sugar trelice

Children's Menu

£16.50 per child menu available for
children aged 10 and under

(Please select one dish from each course
for all children attending)

Starters

Chilled melon

Garlic bread

Chef's homemade soup

Main Course

Fish goujons with chips and garden peas

Sausage and mash

Chicken nuggets, chips and beans

Cheese & tomato pizza with chips and salad

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.

Banqueting Menus cont...

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 four options plus two salads. Additional items can be added for an additional £2.75 each

Garlic bread
Chilli con carne
Hot new potatoes
Crispy potato wedges
Home-made quiches (V)
Game or pork pie with pickles
Selection of homemade tarts
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 with mustard mash
Sliced honey-roast ham with English mustard
Sliced roast turkey breast with cranberry sauce
Selection of sandwiches in breads and wraps

Salads

Rice * Pasta
Potato * Morritt coleslaw
Mixed seasonal leaf * Tomato, feta and basil

Sweets

Chocolate eclairs * Fresh fruit platter * Seasonal fruit tart

Late Night Snack Menu

£10.00 per person (all guests must be catered for)

Hot bacon or sausage baps with skinny fries
or ciabattas with one of the following fillings:

Hot roast beef & onion
Hot roast pork & apple
Hot BBQ chicken & Wensleydale cheese
Brie & roasted mediterranean vegetable

Or why not have a hog roast, served with apple sauce,
bap & skinny fries - £10.00 (Minimum of 100 guests)

Add items to your late night snack from the
evening wedding buffet - £2.75 each