

The National Trust at Fountains Restaurant

FOUNTAINS RESTAURANT WEDDING BREAKFAST MENU

Enjoy a delicious three course meal in Fountains Restaurant for your wedding breakfast for up to 120 guests. This menu is available after 7pm.

Please select your preferred main course and the starter and dessert of your choice will be included in that price

Main Courses

Roast topside of local beef with Yorkshire puddings, roast potatoes and horseradish sauce
£42.00

Free range chicken breast stuffed with Yorkshire cheese, wrapped in smoked streaky bacon and a tarragon cream sauce
£39.50

Wild mushroom vegetable and cream cheese roulade with a tomato and basil sauce
£37.50

Slow braised North Yorkshire lamb with a mint and redcurrant jus
£49.00

Organic Scottish salmon fillet with wilted greens and a light thermidor sauce
£44.00

Honey roast pork fillet with apple compote and sage jus
£46.50

All served with seasonal vegetables and potatoes

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FOUNTAINS RESTAURANT THREE COURSE DINNER MENU**Starters**

Homemade soup with warm crusty bread

Warm goats cheese and red onion marmalade tart, rocket salad and pesto dressing with a red onion and apple chutney

Warm salad of local ham and green beans with red onions and a mild mustard dressing

Smoked haddock and spring onion fishcake on wilted greens with lime and chive sauce

Potted salmon and prawns with sun dried tomato bread soldiers and mixed leaf salad

Chicken liver parfait with granary toast, salad and spiced apple and pear chutney

Desserts

Sticky toffee pudding, butterscotch sauce and clotted cream

Seasonal fruit crumble with vanilla ice cream

Set vanilla cream, poached seasonal berries, sesame tuille

Apple and pistachio bakewell with stem ginger ice cream

White chocolate and raspberry mousse with tiramisu sorbet

Duo of traditional British desserts—sherry trifle and bread and butter pudding served with raspberry shortbread ice cream

Passion fruit crème brulee with chocolate dentelle

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FOUNTAINS RESTAURANT BBQ MENU

Enjoy succulent local meat from the Yorkshire region with delicious sides and salads. Simply select two bites, three mains, two accompaniments and two desserts for £26.00 per head

Bites

Sweet potato wedges with Cajun seasoning, served with sour cream and chives

Homemade meatballs with spiced tomato chutney

Wild mushroom risotto cakes with homemade rocket pesto

Mini Cumberland sausages with red onion marmalade

Free range chicken goujons with garlic mayonnaise

Mains

Our own homemade beef burgers with seasoning

Local free range sausages choose from: Traditional pork, Cumberland, pork and mustard, pork and sundried tomato and basil, lamb and garden mint and venison.

Honey and mustard chicken breast

Garlic and rosemary lamb leg steaks

Sweet and sour chicken with BBQ sauce

For an extra £6 per person choose from:

8oz Sirloin steak

Citrus salmon

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FOUNTAINS RESTAURANT BBQ MENU

Vegetarian mains

Curried BBQ vegetable kebabs

Blackened peppers with wild mushroom risotto

Grilled flat cap mushroom with goats cheese

Accompaniments

Minted new potatoes with butter

Coleslaw

Mixed leaf salad

Tomato and red onion and basil salad

Chargrilled vegetables

Desserts

Passion fruit and white chocolate eclair

Summer berry pudding with fruit coulis

Yorkshire curd tart and fresh cream

Apricot cheesecake with rosemary shortbread

Steamed apple and cinnamon sponge with vanilla custard

Milk chocolate delice with stewed plum compote

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FOUNTAINS RESTAURANT COLD BUFFET MENU

Enjoy locally sourced food, freshly prepared on the day.

Choose 2 meat dishes 3 salads and 2 desserts from our premium quality cold buffet menu for £26.50 per head

Sliced topside of beef cooked rare

Poached fresh Scottish salmon with cucumber, served with a lemon and dill mayonnaise

Honey and mustard glazed roast Yorkshire ham

Glazed roast crown of local Turkey with a spiced cranberry sauce

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Tomato and red onion salad

Cucumber salad with minted yoghurt

Cherry tomato pasta salad with garlic, olives, basil & chives

Minted feta rocket and olive pasta salad

Potato salad with grain mustard

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Desserts

Seasonal fruit crumble with fresh cream

Apple and pistachio bakewell with tiramisu ice cream

Summer berry pudding with fruit coulis

Glazed tangy lemon tart

All cold buffets come complete with the following accompaniments:

Mixed leaf salad

Goats cheese tomato & basil quiche

Coleslaw

Homemade quiche Lorraine

Selection of warm bread rolls

Buttered minted new potatoes

A selection of homemade tomato and red onion chutney,
apple and pear chutney and piccalilli.

Extra meat dishes charged at £6.25

Extra salad and dessert dishes charged at £4.25

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EVENING OPTIONS

Following a wedding breakfast in Fountains Hall only - a minimum of 80 guests to be catered for.

Buffet Selection – £14.95

Handmade local pork pies

Spicy chicken skewers with a homemade salsa dip

Potato wedges with a selection of dips

Ribblesdale goats cheese, chargrilled vegetables and garlic infused bruschetta

Vegetable spring rolls

Sandwich selection:

Wensleydale cheese and homemade chutney, honey and mustard glazed Yorkshire ham, free range egg mayonnaise, roast beef and horseradish.

Barbeque - one course £15.95, two courses £19.95

Choose three from a selection of main courses including our own homemade beef burgers with seasoning, local free range sausages, honey and mustard chicken breast and garlic and rosemary lamb leg steaks, curried BBQ vegetable kebabs (v) and blackened peppers with wild mushroom risotto (v).

Dessert options for buffet and barbeque—please choose two from selection:

Summer berry pudding with fruit coulis

Passion fruit crème brûlée

Chocolate tart with fresh cream

Seasonal fruit crumble with vanilla ice cream

Individual Options

Locally produced pork sausage butties - **£4.50**

Generously filled Yorkshire cured bacon butties - **£4.50**

Grazing table of local cheeses and biscuits - **£6.25**

Homemade Mediterranean vegetable burgers - **£4.50**

Potato wedges—**£1.95**

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Fountains Restaurant Wine List

White

El picador Sauvignon Blanc <i>crisp, light and refreshing with tropical fruit</i>	Chile	£14.50
Drakensberg Chenin Blanc <i>ripe fruit with a soft medium bodied texture</i>	South Africa	£14.50
Colombard Chardonnay Eagles point <i>citrus lime with a creamy mid palate</i>	Australia	£15.00
Pure Pinot Grigio <i>fresh pear flavour with clean dry finish</i>	Italy	£17.50
Chardonnay Domaine de Martinolles <i>rich fruit with a hint of lemon and lime</i>	France	£18.00

Rose

El picador Merlot Rose <i>Summer fruit galore, light</i>	Chile	£14.50
Pinot Grigio Ca Solare Rose <i>light with elegant strawberry flavours</i>	Italy	£17.50

Red

El picador Merlot <i>ripe plummy with a smooth finish</i>	Chile	£14.50
Shiraz/Malbec Las Manitos <i>spicy red fruit with juicy mid palate</i>	Argentina	£15.50
Rioja Vega Tempranillo <i>earthy flavour with a smooth finish</i>	Spain	£16.00
Pinot Noir L'Aristocrate <i>light in body and texture</i>	France	£17.50
Cotes du Ventoux la Vielle ferme <i>Spicy red with a hint of raspberry</i>	France	£18.50

Sparkling Wine

Prosecco Di Valdobbiadene, <i>A beautifully balanced wine, fragrant, fresh and fruity</i>	Italy	£23.50
Castell D'olerdola Brut Rosado <i>This is an elegant, light and floral wine with lovely strawberry fruit.</i>	Cava, Spain	£24.00

Champagne available on request.

Soft drinks

Bottled Mineral water 750ml	Sparkling or Still	£3.50
Healthy Thirst 750ml	Elderflower or Cranberry & Hibiscus	£3.50

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DRINKS RECEPTION PACKAGES

A drinks reception is an ideal way to celebrate your marriage with your friends and family. Just choose from the packages below and we will do the rest!

All packages include your chosen drinks, three canapé choices and soft drinks including mineral water, fresh fruit juice and Healthy Thirst Sparkling Elderflower and Sparkling Cranberry and Hibiscus.

Choose from Pimms, Prosecco or Bucks Fizz

- one glass & three canapé choices - £11.25 per person
- two glasses & three canapé choices - £13.95 per person

El Picador Sauvignon Blanc, Merlot and rose house wine

- one glass & three canapé choices - £9.95 per person
- two glasses & three canapé choices - £11.50 per person

Please choose three canapé choices from the list below:

- Mini Yorkshire puddings with roast beef and caramelised onion
- Goats cheese and roast pepper on a tomato bread
- Smoked salmon and chive pate on toasted bread
- Mini crab cakes with lime and chilli dip
- Spicy chicken kebabs with chilli jam
- Sliced venison sausage with homemade chutney
- Mini fish and chips with homemade tartar sauce
- Chocolate covered strawberries
- Mini lemon meringue

Extra canapé choices £1.95 per person

Please add £14.50 per person if taking a wedding breakfast drinks package in Fountains Restaurant. This includes half a bottle of house wine per person, glass of sparkling wine for toast and bottled mineral water.

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NATIONAL TRUST FOOD POLICY**Vision**

The National Trust will help to 'reconnect' the food chain between producers and consumers. We want consumers to both understand the benefits and enjoy eating and preparing food that comes from a known source and is healthy, tasty and enjoyable. At the same time we want to see farmers rewarded for producing quality food whilst protecting and enhancing the countryside.

We want producers and consumers to share our passion in sourcing and selling food that has integrity based on animal welfare, food safety and environmental principles.

The National Trust will buy and sell quality food and drink that is good value. We will aim to source local, seasonal produce, which has been produced and prepared to high standards.

How we do this

The Trust's general principles for production, catering and retail of food products are founded on 7 core areas.

Environmental (land management, resource use, waste minimisation)

Animal welfare

Food hygiene and safety

Food quality and taste

Labour (conditions)

Fair trade

Traceability

If you would like to see our full food and waste management policies please ask.

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