

Yorkshire Sculpture Park
CATERING
For your special day



Yorkshire Sculpture Park

CATERING

Drinks Packages



PACKAGE ONE

- 1 x glass of red or white house wine or seasonal fruit punch for drinks reception
- 1 x glass of red or white house wine with your wedding breakfast
- 1 x glass of prosecco for the toast

£13.50 per person

PACKAGE TWO

- 1 x glass of prosecco or seasonal fruit punch for drinks reception
- 2 x glasses of red or white house wine with your wedding breakfast.
- 1 x glass of prosecco for the toast

£17.50 per person

PACKAGE THREE

- 1 x glass of prosecco or pimm's or seasonal fruit punch for drinks reception
- 2 x glasses of red or white house wine with your wedding breakfast
- 1 x glass of champagne for the toast

£23.00 per person

PACKAGE FOUR

- 1 x glass of Bellini or straight champagne or seasonal fruit punch for drinks reception
- Half a bottle of red or white house wine with your wedding breakfast
- 1 x glass of champagne for the toast

£30.50 per person

Drinks receptions are waitress served unless otherwise stated

A personalised menu can be provided based on your particular requirements

If there's something you like & you don't see it above please ask when ordering, POA

All prices are inclusive of VAT

Yorkshire Sculpture Park

CATERING

Cocktails



COCKTAIL JUGS: 5 X GLASSES PER JUG

Pimms £17.50

Pimms with lemonade, cucumber, strawberries, fresh mint & ice

Poinsettia £19.50

Prosecco with a dash of cointrau, cranberry juice, slices of fresh orange & ice

Bucks fizz £17.50

Freshly squeezed orange juice with sparkling prosecco

Mulled wine £17.50

Our house red merlot mulled with spices, brown sugar, oranges, lemons & a dash of brandy

NON ALCOHOLIC COCKTAIL JUGS: 5 X GLASSES PER JUG

Pear & ginger £14.50

Organic pressed pear juice with diced pears & stem ginger, served warm

Raspberry & pomegranate £14.50

Crushed raspberries & pomegranate juice with lemonade & ice

Orange & mango £14.50

Freshly squeezed orange juice with mango puree & a dash of sparkling water

CHAMPAGNE COCKTAILS: BY THE GLASS

Bellini £9.50

Champagne with crushed peach juice, a little sugar & brandy

Pomegranate £9.50

Champagne with freshly squeezed pomegranate juice & pomegranate seeds

Kir Royal £9.50

Champagne with blackcurrant puree & a griottine cherry & raspberry skewer

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CATERING

Canape Menu



£5 for three items, £1.75 for items thereafter

MEAT SELECTION – WARM

Venison & quail scotch eggs

Quail eggs wrapped in local venison sausage meat & deep fried

Roast beef & Yorkshire pudding

Rare beef fillet with horseradish & thyme sauce in mini Yorkshire pudding

Toad in the hole

Locally produced sausages baked in mini Yorkshire puddings with caramelised red onions

Glazed local sausages

Locally produced sausages glazed with honey, grain mustard & balsamic vinegar

Steak & ale pies

Short crust pastry filled with Yorkshire highlander steak & Osset brewery ale, topped with puff pastry

Moroccan lamb brochettes

Lamb leg marinated in Moroccan spices & apricots served on skewers with yoghurt dip

Deep fried black pudding

Slices of black pudding deep fried in Yorkshire ale batter served with warm apple sauce

Yorkshire rarebit

Rarebit on warm toast finished with crispy pancetta

Venison fillet

Local venison fillet served rare on mini potato rosti with redcurrant & rosemary jam

Cheese burger & fries

Mini home made beef burger in a bun with crispy fries, served in a mini bowl

Duck & hoi sin spring rolls

Mini duck spring rolls with hoi sin sauce dip

Fillet steak & béarnaise sauce

Mini fillet steaks on skewers with béarnaise sauce served in a shot glass

Yorkshire Sculpture Park

CATERING

Canape Menu



£5 for three items, £1.75 for items thereafter

MEAT SELECTION – COLD

Potted salt beef

Yorkshire highlander salt beef with horseradish & apple on rye bread

Smoked chicken, orange & tarragon tart

Smoked chicken breast with orange & tarragon crème fraich in a pastry case

Smoked venison & cranberry roulade

Local smoked venison topside with sweet cranberry jam & sage leaf

Ham hock terrine

Rare breed ham hock meat hand pressed with grain mustard, served on crostini with pickles

Chicken caesar tartlet

Free range chicken with parmesan cheese, Kos, caesar dressing & crispy pancetta

Serrano ham roulades

Serrano ham with mascarpone cheese, olives, sun blushed tomatoes & basil

Venison liver pate

Local venison liver pate on mini crostini with rhubarb & ginger chutney

VEGETARIAN SELECTION

Quail egg caesar tarts

Filo pastry case, caesar salad, parmesan & soft boiled quail egg

Spinach & pine nut croustades

Fresh spinach, parmesan cheese & toasted pine nuts in puff pastry wheels, served warm

Root vegetables crisps

Seasonal root vegetables hand cut & fried, sea salt & cracked pepper

Chargrilled vegetable & goats cheese

Warm mini tartlet cases filled with Mediterranean vegetables & creamy goats cheese.

Yorkshire blue & pear crostini

Warm crostini topped with Yorkshire blue cheese & ribbons of pear

Red pepper pin wheels

Roast red peppers wrapped in flour tortillas with cream cheese, olives & herbs

Brie & redcurrant filo parcels

Somerset brie deep fried in filo pastry, served with redcurrant jam dip

Parmesan & thyme twists

With black olive tapenade

Yorkshire Sculpture Park

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Canape Menu



£5 for three items, £1.75 for items thereafter

FISH SELECTION – WARM

Thai king prawns

King prawns wrapped in filo pastry, deep fried & served with sweet chilli sauce

Sesame prawn toast

Prawns & sesame seeds on toast, deep fried & served with hoi sin sauce

Oak roast salmon fishcakes

Mini fishcakes made with oak roast salmon, dill & capers, served with tartar sauce

Smoked mackerel fishcakes

Yorkshire smoked mackerel fishcakes served with tomato & apple chutney

Fish & chips

Cod fillet deep fried in crispy batter with mini chips, served in a bowl with salt & vinegar

Prawn tempura

King prawns in crispy light batter, served with dipping sauce

Garlic crab toasts

Whitby crab meat on ciabatta toast with garlic butter

Scallop shots

Queen scallops on skewers with lemon aioli dip served in a shot glass

FISH SELECTION – COLD

Oak roast salmon & mascarpone

Oak roast salmon with mascarpone cheese, lemon & dill on sour dough toast

Seared tuna

Seared fresh tuna loin on crostini with guacamole & balsamic syrup

Smoked salmon & asparagus

Traditional cold smoked salmon wrapped around asparagus tips with cracked black pepper

Whitby crab pate

Fresh Whitby crab meat with cream cheese, mustard, chilli & dill in a pastry case

Smoked mackerel pate

Yorkshire smoked mackerel pate on toast with cracked black pepper

Oysters on ice

Loch fyne oysters with lemon dressing, served on crushed ice

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Canape Menu



£5 for three items, £1.75 for items thereafter

DESSERT

Chocolate tarts

Mini sweet pastry cases filled with rich dark chocolate ganach, finished with chocolate shavings

Strawberry tarts

Vanilla pastry cream in a sweet pastry case topped with a whole strawberry

Crème brulee

Classic baked vanilla custard finished with caramelised sugar, served in a mini bowl

Chocolate dipped strawberries

Fresh strawberries dipped in dark & white chocolate

Honey & almond tart

Mini version of our best selling honey & almond tart

Treacle tart

Warm mini treacle tarts made with sticky Yorkshire parkin & golden syrup

Black forest tart

Dark chocolate mousse with griotine cherries in a sweet pastry case, finished with whipped cream & chocolate

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Finger Buffet



Minimum spend £15 per person

Assorted bruschetta £4.00

Chargrilled sour dough bread with toppings to include: buffalo mozzarella sun blush tomato & torn basil, Parma ham fig & sweet balsamic dressing, Salami milano olive & rocket, char grilled courgette & red pepper

Sandwich selection £4.00

A selection of sandwiches to include some of the following; chicken ceaser wraps, wenslydale & carrot chutney baguettes, goat's cheese & sun blushed tomato baguettes, oak roast salmon & dill mayo on thick cut brown, chargrilled vegetable & houmus flat breads, ham, egg & watercress on crusty white roll

Locally produced sausages £3.50

A selection of the finest locally produced mini sausages glazed with honey & grain mustard

Dim sum selection £4.50

King prawns in filo, sesame prawn toast, vegetable spring rolls, duck & hoi sin rolls, all served with hoi sin & sweet chilli sauces

Mini Indian selection £4.50

Onion bhajis, vegetable samosas, chicken & vegetable pakora, mini popadoms, mint & cucumber yoghurt dip, spicy mango chutney

Marinated chicken portions £3.00

Roast chicken portions with Chinese style marinade or honey & soy sauce marinade, served warm

Mini beef burgers £3.00

Home made beef burgers in mini white rolls with salad & ketchup

Crispy jacket wedges £2.00

Crispy potato wedges with dips

Smoked salmon canapés £4.50

A selection of smoked salmon & oak roast salmon canapés

Venison koftas £3.00

Kofta kebabs made with local venison mince, spices & fresh coriander, served with cooling mint yoghurt dip

BBQ pork ribs £3.00

Baby back pork ribs cooked in BBQ-style marinade & Chinese style marinade

Pork pies £4.00

Locally produced individual pork pies & venison pies with various toppings, served warm with homemade piccalilli

King prawn, chorizo & pepper skewers £4.50

Peeled king prawns on skewers with chorizo sausage & peppers, marinated & char grilled

Mini cake selection £3.50

A selection of miniature homemade cakes & pastries

Yorkshire Sculpture Park

CATERING

Hepworth Fork Buffet

£23 per person



MAIN COURSES: CHOOSE THREE

MEAT

Chicken & chorizo pot roast

Free range chicken breast fillets roast with chorizo sausage, red onions, peppers, cherry tomatoes & fresh oregano

Venison kofta kebabs

Local Round Green Farm venison mince flavoured with a blend of spices & fresh coriander, served on a skewer with flat breads, houmus & fresh tomato salsa

Beef stew & dumplings

Chunks of Yorkshire highlander beef slow cooked with Yorkshire ale, herbs & root vegetables, topped with thyme dumplings

Meat & potato pie

Chunks of Yorkshire highlander beef cooked with Ossett brewery treacle stout, thyme, onions & potatoes, short crust pastry & Henderson's relish

Moroccan lamb tagine

Yorkshire lamb shoulder slow cooked with Moroccan spices, tomato, dried apricots & flaked almonds

Lamb & mint pie

5 hour braised Yorkshire lamb shoulder with fresh mint, rosemary & root vegetables, topped with puff pastry

Slow roast duck leg

Prime duck legs rubbed with Chinese five spice & slow roast until tender, served with sweet & sour rhubarb

FISH

Fish market fishcakes

Home made fishcakes made with the freshest fish available, examples are; smoked haddock & leek, honey roast salmon & dill, white fish, parsley & chorizo

Baked salmon

Salmon fillet baked & served with lemon & tarragon butter

Luxury fish pie

Salmon, smoked haddock, queen scallops & prawns in a cream, dill & white wine sauce, crispy crumble & cheddar topping

Grilled sea bass

A fillet of grilled fresh sea bass with either chilli & lime butter or tomato & avocado salsa
(A surcharge of £3.00 per person applies to this dish)

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CATERING

Hepworth Fork Buffet

£23 per person



MAIN COURSES

PASTA

Spinach & wild mushroom cannelloni (v)

Fresh pasta sheets filled with creamed spinach, garlic & wild mushrooms, finished with parmesan & cheddar cheeses

Penne with pancetta & peas

Organic penne pasta with pancetta, garden peas & parsley in a cream sauce, served with grated parmesan

Lasagne

Classic lasagne made with Yorkshire highlander beef ragout, sun blushed tomatoes, olives, fresh egg pasta sheets, creamy béchamel sauce & fresh mozzarella

VEGETARIAN

Butternut squash & Yorkshire feta pie

Roast butternut squash with caramelised onions, toasted pine nuts, Yorkshire feta & sage, encased in crisp filo pastry

Roast Mediterranean vegetables & goat's cheese

Selected Mediterranean vegetables roast with olive oil, rosemary, garlic & sea salt, topped with warm goat's cheese & balsamic syrup

Spinach & red onion pie

Fresh spinach encased in crisp filo pastry with balsamic roast red onions & toasted pine nuts

Bean & spinach crumble

Mixed beans in a spicy tomato sauce with fresh spinach & a savoury crumble topping

ACCOMPANIMENTS: CHOOSE TWO

Potato gratin

Slice of potato baked with onion, garlic, thyme & cream, finished with mature cheddar

New potatoes

New potatoes with butter & chives

Roast potatoes

Potatoes roast with olive oil, sea salt & black pepper

Jacket wedges

Crispy fried jacket wedges with sea salt

Roast root vegetables

Selected seasonal root vegetables

Fresh vegetables

Buttered seasonal vegetables

Minted green vegetables

Seasonal green vegetables with minted butter

Garlic sour dough bread

Sour dough baguette slices with garlic & parsley butter

Home made chips

With Maldon sea salt

SALADS: CHOOSE THREE

Traditional coleslaw

Tomato, parsley & red onion

Beetroot, cherry tomato & dill

Cucumber, radish & watercress

Mixed baby leaves

Shaved fennel, orange & rocket

Three kinds of tomato & basil

Waldorf – celery, apple, walnuts, Yorkshire blue, baby leaves

Pasta, pesto, pine nut & cherry tomato

Cous cous, roast vegetables, lemon, cumin & coriander

New potato, parsley, spring onion

Rocket, apple & celeriac

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Hepworth Fork Buffet

£23 per person



DESSERT: CHOOSE TWO

All served with fresh cream & fruit coulis

Fresh fruit salad

Fruit salad using only the best seasonal fruits available

Baked cheesecake

Classic home made vanilla cheese cake.

French lemon tart

Tangy light lemon tart in a sweet pastry case

Dark chocolate tart

A sweet pastry case filled with dark chocolate ganach

Apple, rhubarb & ginger crumble

Warm dessert with apples, local rhubarb, stem ginger & crunchy crumble topping

Yorkshire cheese board

A selection of the finest locally produced cheeses with chutney's & speciality biscuits

Pecan & nut pies

Whole pecans, walnuts & hazelnuts baked in a sweet pastry case with gooey toffee sauce

Eton mess

Classic dessert of whipped cream with crushed meringue, fresh vanilla & strawberries, served in a glass with a shortbread finger

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Wedding Breakfast Options



OPTION ONE

£32.50 PER PERSON

TO START

Bread rolls & butter

Warm sour dough rolls with Yorkshire butter

A choice of any soup starter from the selector

MAIN COURSE: CHOOSE FROM

Roast salmon fillet

Roast Scottish salmon fillet with comfit of cherry tomatoes, sautéed asparagus tips & summer herb salsa

Marinated chicken breast

Chargrilled chicken breast marinated in lemon & thyme with buttered spinach & thyme veloute sauce

Butternut squash & goat's cheese tart (v)

Thyme roast butternut squash with pine nuts, parmesan & goat's cheese in a crisp filo pastry basket, comfit cherry tomatoes

Additional vegetables & potatoes will also be served

DESSERT

Rhubarb, ginger & almond tart

Wakefield grown rhubarb, stem ginger & almond frangipane baked in a sweet pastry case with Yummy Yorkshire vanilla ice cream & raspberries in coulis

Coffee & handmade chocolate truffles

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Wedding Breakfast Options



OPTION TWO

£37.50 PER PERSON

TO START

Bread rolls & butter

Warm sour dough rolls with Yorkshire butter

A choice of any soup starter from the selector

OR

Smoked salmon & asparagus

Traditional smoked salmon slices with chargrilled asparagus tips, rocket leaves & lemon oil dressing

MAIN COURSE: CHOOSE FROM

Mediterranean braised lamb shoulder

Yorkshire lamb shoulder slow braised with red wine, rosemary, thyme, tomatoes, garlic & finished with Mediterranean vegetables & black olives

Grilled sea bass

A fillet of sea bass with buttered spinach, seared queen scallops & a white wine & lemon cream sauce

Mushroom pudding (v)

Field mushrooms with caramelised onions encased in suet pastry with buttered spinach & vegetarian gravy

Additional vegetables & potatoes will also be served

DESSERT

Crème brulee

Classic French dessert flavoured with fresh vanilla pods, served with shortbread fingers & seasonal berries

Coffee & handmade chocolate truffles

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Wedding Breakfast Options



OPTION THREE

£45.00 PER PERSON

Canapés on arrival

A choice of any three from the canapé menu, served with your arrival drinks

TO START

Breads & oils

Chef's selection of warm breads served on slates with flavoured oils, Yorkshire butter & 50 year old balsamic vinegar

&

A choice of any soup starter from the menu selector

&

A choice of any starter from the menu selector

MAIN COURSE: CHOOSE TWO MAINS & ONE VEGETARIAN OPTION

Roast beef & Yorkshire pudding

Roast sirloin of Yorkshire highlander beef with Yorkshire pudding, dripping roast potatoes, pan gravy & horseradish sauce

Roast pork loin

Outdoor reared Yorkshire pork loin with crunchy crackling, buttered greens, apple sauce with cider, rosemary & thyme, pan gravy

Roast monkfish

Baby monkfish tail wrapped in Serrano ham & pan roast, served with buttered spring greens & sage veloute sauce

Cod with crab fritters

A chunk of pan fried Whitby cod with crispy crab fritters, crushed new potatoes & parsley cream sauce

A vegetarian main course from the menu selector

Additional vegetables & potatoes will also be served

DESSERT

A choice of two desserts from the menu selector

Coffee & handmade chocolate truffles

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Wedding Breakfast Options



OPTION FOUR

£52.50 PER PERSON

Canapés on arrival

A choice of any three from the canapé menu, served with your arrival drinks

TO START

Breads & oils

Chef's selection of warm breads served on slates with flavoured oils, Yorkshire butter & 50 year old balsamic vinegar

Or

Olives & breads

Marinated olives, houmous, flavoured oils & warm flat breads & pitta breads

&

A choice of any two starters from the menu selector

MAIN COURSE: CHOOSE TWO MAINS & ONE VEGETARIAN OPTION

Fillet of beef & wild mushrooms

A prime 6oz fillet of Yorkshire highlander beef, served medium, topped with wild mushroom & parmesan gratin, puff pastry lattice & red wine jus

Pork medallions

Glazed pork fillet medallions, potato & celeriac rosti, crispy rare breed belly pork, Madeira jus

Grilled sea bass

A crisp sea bass fillet, buttered spinach, seared queen scallops, lemon & white wine cream sauce

Cod with crab fritters

A chunk of pan fried Whitby cod with crispy crab fritters, crushed new potatoes & parsley cream sauce

A vegetarian main course option from the menu selector

Additional vegetables & potatoes will also be served

DESSERT

A choice of two desserts from the menu selector

Coffee & handmade petit fours

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Wedding Breakfast Package Selector



BREADS

Bread rolls & butter £1.50

Warm sour dough rolls with Yorkshire butter

Breads & oils £3.50

Chef's selection of warm breads served on slates with flavoured oils, Yorkshire butter & 50 year old balsamic vinegar

Olives & breads £3.50

Marinated olives, humus, flavoured oils & warm pitta & flat breads

SOUPS

Please note soups may change due to seasonal availability

Roast pumpkin, Yorkshire feta & sage (v) £5.00

Roast pumpkin soup flavoured with fresh sage, crumbled Yorkshire feta cheese & a roast red onion brushetta

Tomato, rosemary & crème fraich (v) £5.00

Rich tomato soup with brettton estate grown rosemary, crème fraich & a char grilled vegetable crostini

Leek & chorizo sausage £5.00

Creamy leek soup with crispy chorizo sausage pieces & sour dough croutons

Asparagus, mint & Parma ham £5.00

Cream of asparagus soup with fresh mint, crispy Parma ham wafer, crusty white bread



STARTERS

Butternut squash & goats cheese salad (v) £6.50

A warm salad of roast butternut squash, balsamic red onions, toasted pine nuts, rocket & creamy goats cheese, finished with balsamic syrup & pesto dressing

Rare breed ham hock terrine £7.50

Rare breed ham hock terrine with course grain mustard, parsley, home made pickles, baby leaves & warm toast

Goat's cheese & spinach tart (v) £6.50

A puff pastry base with fresh spinach, cracked black pepper & creamy goat's cheese, rocket & sun blushed tomato salad, balsamic dressing

Smoked salmon & asparagus £7.00

Traditional smoked salmon slices with char grilled asparagus tips, rocket leaves & lemon oil dressing

Venison liver pate £7.50

Local round green farm venison liver pate with cranberry relish, dressed baby leaves & sour dough crostini

Free range chicken & sage terrine £6.50

Free range chicken terrine wrapped in Serrano ham & flavoured with fresh sage, ratatouille chutney, garlic brushetta

Wild mushroom fricassee (v) £6.50

Selected wild mushrooms in a cream, white wine & parsley sauce served on toasted ciabatta bread, drizzled with pesto

Whitby crab pate £6.50

Fresh Whitby crab meat bound with mascarpone cheese, Dijon mustard, dill & a hint of chilli, cherry tomato & watercress salad, sour dough crostini

Oak roast salmon & prawns £7.50

Oak roast salmon & prawn timbale with a cucumber & mint crème fraich, buttered brown bread

Pumpkin & feta tart £6.50

Roast pumpkin, balsamic onions & crumb led Yorkshire feta cheese in a crisp pastry case, rocket & toasted pine nut salad

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Wedding Breakfast Package Selector



MAIN COURSES

All served with additional vegetables & potatoes

Roast beef & Yorkshire pudding £23.00

Roast sirloin of Yorkshire highlander beef with Yorkshire pudding, dripping roast potatoes, pan gravy & horseradish sauce

Fillet of beef & wild mushrooms £28.00

A prime 6oz fillet of Yorkshire highlander beef, served medium, topped with wild mushroom & parmesan gratin, puff pastry lattice & red wine jus

Mediterranean braised lamb shoulder £22.00

Yorkshire lamb shoulder slow braised with red wine, rosemary, thyme, tomatoes, garlic & finished with Mediterranean vegetables & black olives

Pan fried leg of lamb steak £22.00

8oz leg of Yorkshire lamb steak pan fried & served with thyme roasted root vegetables, redcurrant jus & balsamic mint sauce

Stuffed chicken breast £18.00

Chicken breast filled with sun blushed tomatoes, basil, olives & Yorkshire feta, buttered spinach & rocket pesto sauce

Marinated chicken breast £18.00

Char grilled chicken breast marinated in lemon & thyme, buttered spinach, crispy pancetta, thyme veloute.

Roast pork loin £20.00

Outdoor reared Yorkshire pork loin with crunchy crackling, buttered greens, apple sauce with cider, rosemary & thyme pan gravy.

Pork medallions £22.00

Glazed pork fillet medallions, potato & celeriac rosti, crispy rare breed pork belly, and Madeira jus

Roast salmon fillet £18.00

A roast fillet of Scottish salmon with confit cherry tomatoes, sautéed asparagus tips, summer herb salsa

Grilled sea bass fillet £20.00

A crisp sea bass fillet, buttered spinach, seared queen scallops, lemon & white wine cream sauce

Cod with crab fritters £22.00

A chunk of pan fried Whitby cod with crispy crab fritters crushed new potatoes & parsley cream sauce

Fish pie £19.00

Smoked haddock, salmon, queen scallops & Scottish langoustine tails baked in a creamy dill sauce topped with mashed potato, served with buttered spinach & crispy pancetta

Roast monkfish tail £22.00

Baby monkfish tail wrapped in Serrano ham with buttered spring greens & sage veloute sauce

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Wedding Breakfast Package Selector



MAIN COURSES: VEGETARIAN

All served with additional vegetables & potatoes

Mushroom pudding (v) £17.00

Field mushrooms with caramelised onions encased in suet pastry with buttered spinach & vegetarian gravy

Butternut squash & goat's cheese tart (v) £17.00

Thyme roast butternut squash with pine nuts, parmesan & goat's cheese in a crisp filo pastry basket, comfit cherry tomatoes

Spinach & wild mushroom cannelloni (v) £17.00

Wild mushrooms in a cream & garlic sauce baked in fresh egg pasta tubes finished with parmesan & mozzarella cheeses, buttered spinach & tomato & red pepper sauce

VEGETABLES & POTATOES

Please choose one vegetable & one potato dish to accompany your meal

Green vegetable medley

Spiced red cabbage with balsamic

Roast root vegetables

Cauliflower cheese

Panache of seasonal vegetables

Carrot & swede mash

Chef's seasonal choice

Dripping roast potatoes

Dauphinoise potatoes

Mashed potatoes

New potatoes with parsley butter & sea salt

Boulangiere potatoes

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Wedding Breakfast Package Selector



DESSERTS

Rhubarb, stem ginger & almond tart £5.50

Wakefield grown rhubarb, stem ginger & almond frangipan baked in a sweet pastry case with Yummy Yorkshire vanilla ice cream & stem ginger syrup

Summer berry terrine (May – September only) £6.00

Strawberries, raspberries, blueberries, red currants & black berries set in a rose wine & prosecco jelly, served simply with Yummy Yorkshire vanilla cream

Bakewell tart £5.50

A sweet pastry case filled with almond paste, fresh raspberries & raspberry jam, served with Yummy Yorkshire vanilla ice cream & raspberries in coulis

Chocolate & raspberry terrine £6.00

A rich dark chocolate terrine with fresh raspberries, Yummy Yorkshire vanilla ice cream & almond tuile biscuit

Crème brulee £5.50

Plain vanilla or various flavours available if requested, served with shortbread fingers

Dark chocolate tart £6.00

A rich dark chocolate ganach in a sweet pastry case with griottine cherries & Yummy Yorkshire vanilla ice cream

Strawberries & cream £6.00

Selected strawberries with lemon scented clotted cream, shortbread fingers & drizzled with honey (Strawberries may be subject to availability)

Lemon tart £5.50

A sweet pastry case filled with tangy lemon custard filling, spiced cointrau infused orange slices, crème fraiche.

Locally produced cheeses £6.50

A selection of the finest locally produced cheeses served with biscuits, chutney, pickles & butter. Can also be served on a slate to each table after dessert to finish your meal at a price of £32.00 per table

Coffee & home made chocolate truffles. £3.00

Coffee & home made petit fours. £4.00

Yorkshire Sculpture Park

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Barbeque Options



OPTION ONE

£20.00 PER PERSON

Locally produced sausages

A selection of the finest locally produced sausages to include Round Green Farm venison & locally produced pork in various flavours (2 x per person)

Free range chicken

Free range chicken portions, with or without marinades, choose from hoi sin sauce, soy with honey & sesame seed, sweet chilli & coriander (2 x pieces per person)

Beef burgers

Home made beef burgers made from 100% Yorkshire Highlander beef mince with onions, thyme, grain mustard, sea salt & cracked black pepper

Marinated whole vegetables

Seasonal whole vegetables in various marinades to include; courgettes with lemon & parsley, carrots with orange & tarragon, field mushrooms with garlic butter

New potato salad

Traditional coleslaw

Baby leaf salad

Bread rolls

Fresh tomato salsa, garlic mayo, home made ketchup, grated mature cheddar, salad dressing

Why not add a dessert & coffee with home made truffles to your BBQ?

Choose from the wedding breakfast selector.

Yorkshire Sculpture Park

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Barbeque Options



OPTION TWO

£27.00 PER PERSON

Locally produced sausages

A selection of the finest locally produced sausages to include Round Green Farm venison & locally produced pork in various flavours (2 x per person)

Venison kofta kebabs

Round green farm venison mince flavoured with cumin, coriander, garlic, ginger & a little chilli, cooked & served on wooden skewers

Beef burgers

Home made beef burgers made from 100% Yorkshire Highlander beef mince with onions, thyme, grain mustard, and sea salt & cracked black pepper

Mackerel fillets

Boneless fresh east coast mackerel fillets wrapped in foil with olive oil & sea salt

Spiced tomato aubergines

Slices of chargrilled aubergines with spicy tomato paste & mozzarella cheese, rolled & finished on the BBQ

Marinated whole vegetables

Seasonal whole vegetables in various marinades to include; courgettes with lemon & parsley, carrots with orange & tarragon, field mushrooms with garlic butter

Any three salads from the BBQ menu selector

Bread rolls

Fresh tomato salsa, garlic mayo, home made ketchup, grated mature cheddar, and salad dressing

Yorkshire Sculpture Park

CATERING

Barbeque Options



OPTION THREE

£32.00 PER PERSON

Locally produced sausages

A selection of the finest locally produced sausages to include Round Green Farm venison & locally produced pork in various flavours (2 x per person)

Rump steak kebabs

Chunks of Yorkshire Highlander rump steak marinated in olive oil & macerated red onions, on wooden skewers with peppers

Free range chicken

Free range chicken portions, with or without marinades, choose from hoi sin, soy sauce, honey & sesame, sweet chilli & coriander

Lamb, mint & feta burgers

100% Yorkshire lamb mince with fresh mint, spices & crumbled Yorkshire feta cheese

Salmon fillets

Fresh Scottish salmon fillets BBQ'd plain or with a dill & lemon marinade

Spiced tomato aubergines

Slices of char grilled aubergines with spicy tomato paste & mozzarella cheese, rolled & finished on the BBQ

Marinated whole vegetables

Seasonal whole vegetables in various marinades to include; courgettes with lemon & parsley, carrots with orange & tarragon, field mushrooms with garlic butter

Any three salads from the BBQ menu selector

Bread rolls

Fresh tomato salsa, garlic mayo, home made ketchup, grated mature cheddar, salad dressing

Yorkshire Sculpture Park

CATERING

Barbeque Options



BUILD YOUR OWN BARBEQUE

Use this selector menu to create your own BBQ there is a basic cost of £6 per person which includes your salads, breads & condiments

Locally produced sausages £3.50

A selection of the finest locally reared & produced sausages to include round green farm venison sausages & locally produced pork sausage in various flavours (2 x per person)

Home made beef burgers £3.50

Hand made burgers made from 100% pure Yorkshire highlander mince beef with onions, thyme, grain mustard, sea salt & cracked black pepper

Home made venison & horseradish burgers £4.00

Local round green farm venison mince with fresh grated horseradish & thyme

Lamb, mint & feta burgers £4.00

100% Yorkshire lamb mince with fresh mint & crumbled feta cheese

Free range chicken £4.25

Free range chicken portions, with or without marinades, choose from hoi sin sauce, soy sauce with honey & sesame seeds, sweet chilli & coriander (2 x pieces per person)

Rump steak kebabs £4.50

Chunks of Yorkshire highlander rump steak marinated in olive oil & macerated red onions, on wooden skewers with peppers

Venison kofta kebabs £3.50

Round green farm venison mince flavoured with cumin, coriander, ginger, garlic & a little chilli on wooden skewers

Whole (£90) or half (£50) leg of lamb

Prime leg of Yorkshire lamb marinated in sherry, garlic, grain mustard & macerated red onions roast & then finished & carved on the BBQ.

Yorkshire Highlander steaks

Rump steak (200g) £9.00 or Sirloin steak (200g) £12.00

All our steaks are from local Highland cattle & are hung for a minimum of three weeks giving a deep, superior flavour. Our steaks are seasoned with extra virgin olive oil, Maldon sea salt & cracked black pepper & then cooked on the BBQ (medium unless requested otherwise).

Salmon fillets £4.00

Fresh Scottish salmon fillets b.b.q'd plain or in a dill & lemon marinade

Mackerel fillets £3.50

Boneless fresh east coast mackerel with olive oil & sea salt

Tuna steaks £5.00

Thick cut fresh tuna steaks marinated in lime juice, olive oil & coriander, cooked to your liking on the BBQ

Sardines £3.50

Fresh sardines wrapped in foil with olive oil, lemon & sea salt

Yorkshire Sculpture Park

CATERING

Barbeque Options



Holumi & red pepper kebabs £4.00

Pieces of marinated holumi cheese on wooden skewers with sweet red peppers

Marinated whole vegetables £4.00

Seasonal whole vegetables in various marinades to include; courgettes with lemon & parsley, carrots with orange & tarragon, field mushrooms with garlic butter

Spiced tomato aubergines £3.50

Slices of chargrilled aubergines with a spicy tomato paste & mozzarella cheese, rolled & finished on the BBQ

Vegetable kebabs £3.00

Selected seasonal vegetables in various marinades on wooden skewers

Salads

New potato salad

New potatoes, spring onions, chives & mayonnaise

Coleslaw

White cabbage, carrot, celery, poppy seeds & mayonnaise

Mixed leaf

Assorted seasonal leaves

Tomato & parsley

Sliced tomatoes with fresh parsley, red onion & drizzled with olive oil

Cucumber & mint

Slices of cucumber with fresh mint leaves & rocket

Yorkshire Sculpture Park

CATERING

Late Night Snack Menu



SERVED UNTIL 11.00

Bacon sandwiches £4.50

On white rolls with homemade ketchup & brown sauce

Sausage sandwiches £5.50

Locally produced sausages on white rolls with homemade ketchup & brown sauce

Chip butties £4.50

Homemade chips in soft white rolls with salt & vinegar, homemade ketchup

Lamb kebabs £6.50

Slow cooked shredded lamb shoulder in pitta breads with salad, chilli sauce & garlic sauce

Roast pork baguettes £6.00

Rare breed roast pork shoulder with crackling, apple sauce & stuffing

Roast vegetable & goats cheese (v) £6.00

Balsamic roast vegetables with warm goats cheese on crisp ciabatta bread

Steak & onion baguettes £6.50

Minute steaks with balsamic roast red onion, grain mustard & mayonnaise

Yorkshire Sculpture Park

CATERING

Children's Menu

£15 per person



TO START: CHOOSE FROM

Tomato soup

A bowl of tomato soup served with soft roll & crispy croutons

Vegetable sticks & dips

A selection of fresh vegetable sticks with houmus, homemade ketchup

Garlic bread

Garlic bread with mozzarella & chopped fresh tomatoes

MAIN COURSE: CHOOSE FROM

Home made burger & chips

Our own home made beef burger in a bun served with chips, salad & ketchup dip

Toad in the hole

Yorkshire highlander beef sausages baked in a Yorkshire pudding, with vegetables, roast potatoes & onion gravy

Roast chicken breast

Chicken breast pan roast & served with vegetables, mashed potato & gravy

Fish & chips

Cod fillet deep fried in crisp batter with chips, peas & ketchup dip

Cheese, spinach & onion pie (v)

Cheese, spinach, onion & potato baked in puff pastry with vegetables & cream sauce.

DESSERT

Donuts & ice cream

Warm mini donuts served with choice of Yummy Yorkshire ice cream flavours & chocolate sauce

Fruit salad

A selection of seasonal fruits served with fruit coulis & Yummy Yorkshire ice cream

Chocolate brownie

A slice of warm chocolate brownie with a choice of Yummy Yorkshire ice cream

(May contain nuts)

Yorkshire parkin

Warm, sticky Yorkshire parkin with custard

Choose a maximum of 2 choices per course, pre orders required. Suitable for children up to the age of 12
Alternatively half portions of your wedding breakfast can be served to children.

Yorkshire Sculpture Park

CATERING

Winter Wedding Menus



WINTER WEDDING MENU ONE

£25.00 per person

TO START

Bread rolls & butter

Warm sour dough rolls with Yorkshire butter

A choice of any soup starter from the selection

MAIN COURSE: CHOOSE FROM

Roast chicken breast

A roast free range chicken breast served with wilted spinach, white wine & thyme cream sauce & crispy pancetta

Butternut squash & goat's cheese tart (v)

Thyme roast butternut squash with pine nuts, parmesan & goat's cheese in a crisp filo pastry basket, comfit cherry tomatoes

Additional vegetables & potatoes will also be served

DESSERT

Red berry jelly trifle

Winter red berry jelly, fresh vanilla custard & whipped cream served in a wine glass with chocolate shavings & a tuile cigar

Coffee & hand made chocolate truffles

Yorkshire Sculpture Park

CATERING

Winter Wedding Menus



WINTER WEDDING MENU ONE £30.00 per person

TO START

Bread rolls & butter

Warm sour dough rolls with Yorkshire butter

CHOOSE FROM

Venison liver pate

A generous wedge of local Round Green Farm venison pate with dressed baby leaves, sour dough crostini & red currant & rosemary jam

Roast pumpkin, sage & chestnut soup (v)

Creamy roast pumpkin soup garnished with deep fried crispy sage, chestnuts & big olive oil & sea salt croutons

MAIN COURSE: CHOOSE FROM

Slow braised lamb shoulder

Yorkshire lamb shoulder braised for 7 hours with red wine, shallots, rosemary & thyme, served with roast root vegetables, braising juices & mint sauce

Wild mushroom, spinach & egg tart (v)

Sauteed wild mushrooms with garlic & wilted fresh spinach on a puff pastry base, topped with a poached free range egg, truffle oil dressing

Additional vegetables & potatoes will also be served

DESSERT

Bakewell tart

A warm individual bakewell tart made with fresh raspberries, raspberry jam & almond frangipan filling, served with Yorkshire vanilla ice cream & raspberry coulis

Coffee & hand made chocolate truffles



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