



DEVONSHIRE FELL



Love Beauty Desire...

WEDDINGS AT THE DEVONSHIRE FELL

Congratulations...

...on your recent engagement and thank you for considering The Devonshire Fell. We have recently redesigned our entire wedding offering, and we are confident that we can now offer you the flexibility to design the wedding of your dreams. Our final wedding brochure will be hot off the press in a couple of weeks, but this pack includes all the information on our menus and prices.

Our wedding menus...

...have been created by Head Chef, Daniel Birk who has been awarded 2 AA Rosettes for his food and has also won a prestigious Acorn Award. The annual Caterer & Hotelkeeper awards recognise the outstanding achievements of 30 industry professionals under the age of 30.

We have designed four menus which range in price from £32.50 to £55 per person. Each menu has a choice of starters, mains and desserts – we kindly ask that you select one dish per course for your guests to enjoy. If you would prefer to give your guests the choice of up to two dishes, we do require that a pre-order is provided by your final detailing appointment.

Should you wish to serve a specific dish which is not listed, add additional courses or make alterations to the dishes below, please feel free to ask and we will do our utmost to assist. Children up to the age of 12 will be served a half-portion at half the price. Alternatively, a children's menu is available on request.

Your questions answered...

- ♥ The Devonshire Fell lends itself perfectly for Exclusive Use weddings, for which we charge £2000, this price includes free reign of the entire hotel including its 12 bedrooms and gardens, plus use of our hotel florist who will create a bespoke flower arrangement to compliment your theme. Exclusive use also allows for an evening reception of up to 130 guests.
- ♥ Bedrooms are charged at per room on a Bed & Breakfast basis at £125 on a Saturday & Bank Holidays, £80 on a Friday and £50 Sunday-Thursday.
- ♥ Our house DJ costs just £300 and is extremely experienced. Having provided a disco for countless weddings at The Devonshire Fell, let this be one less weight on your mind!
- ♥ We require a minimum number of guests on certain dates throughout the year. We require a minimum of 70 guests on Saturdays throughout July, August & September, and on all Bank Holidays & Good Friday.

www.yorkshirewedding.co.uk

Silver Menu

£32.50 per person

Butternut Squash Veloute
pumpkin seeds, oil

Chicken Liver Parfait
orchid apple chutney, melba toast

Salmon Fishcake
caeser salad, sauce gribiche

Goats Cheese & Beetroot Tart
balsamic jelly, roquet salad



Chicken Breast
wild mushroom fricassee, sage potato cake

Salmon Fillet
confit potato, roast baby corn, sweet potato puree

Pork Fillet
potato rosti, petit pois Francais

Wild Mushroom Risotto
parmesan foam, roquet salad



Bread & Butter Pudding
sauce Anglaise

Lemon Tart
raspberry sorbet, fruit coulis

Praline Parfait
coffee ice cream, caramelised banana

Dark Chocolate Tart
white chocolate sorbet



Coffee & Chocolates

Gold Menu

£37.50 per person

Leek, Potato & Smoked Haddock Soup
Smoked Chicken, Avocado, Celeriac
Remoulade Tian

Smoked Salmon Platter
traditional garnish

Melted Onion, Leek & Yorkshire Blue
Cheese Tart



Confit Duck Leg
cassoulet of beans, beetroot puree, orange scented
jus

Red Mullet,
Provençal vegetables, citrus couscous, white port
sauce

Lamb Rump
herb creamed potatoes,
wild mushroom ragout, haricot vert

Goats Cheese Tartlet
red onion marmalade, roast cherry tomatoes,
pesto



Vanilla Crème Brulee
seasonal fruit compote, brandy snap basket

Classic Panna Cotta
roasted young pear, Baileys sauce

Fine Apple Tart
textures of vanilla & apple, blackberry ice cream

Milk Chocolate Mouse
caramelised walnuts, mandarin sorbet, basil oil



Coffee & Chocolates

Platinum Menu

£42.50 per person

Seared Scallops

cauliflower and vanilla, purple potato crisp

Duck Terrine

toasted brioche, Port reduction

Caramelised Celeriac & Pancetta Veloute

Wild Mushroom Tart

toasted walnuts, cep jelly and foam



Local Farm Reared Sirloin of Beef

Yorkshire pudding and all the trimmings

Grilled Sea Bass Fillet

butternut squash puree, parmesan gnocci

Goosenargh Duck Breast

potato rosti, confit leg rilette, spinach

Truffle Gnocci,

butternut squash 3 ways, haricot vert, parmesan



Trio of Chocolate

Individual Local Cheese Plate

chutney, grapes, celery

Raspberry Semi-Freddo

pink Champagne jelly

Dark Chocolate Pave

maple & pumpkin seed ice cream, cookie crumb



Coffee & Chocolates

Gourmet Menu

£55 per person

A five course gourmet menu designed by yourself and our Head Chef. Includes; soup, fish course, main course, sorbet, and dessert, followed by coffee & petits fours. This menu is available for up to a maximum of 40 guests.

We can also recommend a tasting wine menu to accompany your meal.

A sample menu might include:

Velouté

Jerusalem artichoke, bacon gnocchi, truffle and parmesan

Scallops

King scallops, tempura smoked eel, apple and cauliflower

Venison

Venison loin, celeriac pave, savoy cabbage cream, braised salsify and walnuts

Sorbet

Pink champagne

Chocolate

Dark Chocolate pave, pecan cookie crumb, maple & pumpkin seed ice cream,

Coffee & Chocolates

Canapé Selection

2 bites £3 per person, 5 bites £7 per person,
7 bites £9.50 per person

Crab Mayonnaise

Duck Spring Roll

Brochette Thai Prawns

Mini Fish & Chips

Chicken Satay

Mini Yorkies

Mushroom Fricassee

Tomato Jam, Goat's Cheese

Brie And Red Onion Parcels

Sesame Coated King Prawns

Confit Duck Tartlets

Goat's Cheese Tartlet, Sun Dried Tomato
Tapenade

Thai Sweet Chilli Prawns

Risotto Balls

Duck Bon Bon

Grab and Go Evening Buffet

Chip Butty @ £5 per person

Bacon on Toasted English Muffin @ £6 per person

Melted Cheese Muffin @ £6 per person

Sausage Baguette @ £7 per person

Pork & Apple Baguette @ £7 per person

Steak & Melted Onion Baguette @ £8 per person

Evening Ploughman's Buffet

£12.50 per person

Honey Roast Ham

Selection of Cheeses

Pickles and Chutneys

Lishman's Pork Pie

Mixed Leaf Salad

Tomato Salad

Crusty Rolls

Additional Cheese Course

Selection of Yorkshire Cheeses
Biscuits, Celery, Grapes, Apple Orchard Chutney

£30 per plate per table

or

£6.95 per person

Additional Refresher Course

Choice of Sorbets after your starter @ £3 per
person

Drinks Package

A glass of sparkling wine on arrival, half
a bottle of wine per guest to accompany
the Wedding Breakfast, and a glass of
Champagne during the speeches.

Just £16 per person