

Holmfirth Vineyard

Wedding Menus





Version November 2025

Canape Course

Yorkshire Reared Beef Cheeseburger
Yorkshire Pudding with Beef and Horseradish Gravy
Wensleydale and Chorizo Rarebit
Hoisin Duck and Spring Onion Pancake
Honey Mustard Glazed Mini Sausages

Mini Beer Battered Fish and Chips with Tartare Sauce
Scottish Smoked Salmon Sliders with Chive Crème Fraiche
Sweet Chilli Glazed King Prawn Skewer

Honey and Ginger Spring Roll with Sweet Chilli Dip
Confit Leek and Yorkshire Blue Tartlet
Baby Mozzarella, Cherry Tomato and Basil Skewer with an Aged Balsamic Glaze

Mini Three Cheese Pizza's
Barbeque Jackfruit Spring Roll with Spring Onions and Sesame Seeds
Vegetable Samosa with a Mint and Coriander Dressing

A choice of 3 canapes are included within the wedding packages
Additional choices can be added for an extra £3 per person upgrade

*Many Of Our Dishes Can Be Altered to Suit Dietary Requirements
Please Speak to Your Wedding Co-ordinator*



Wedding Breakfast Starter Course
Please choose 2 dishes
Additional choice is charged at £3 per person

Rich Chicken Liver Parfait

With Toasted Crostini, Red Onion Marmalade and Balsamic Dressed Leaf Salad

Duck Stir Fry

With Oriental Vegetables, Toasted Sesame Seeds and a Hoisin Dressing

Chicken Caesar Croquette

On a Bed of Crisp Baby Gem with Shaved Parmesan, Croutons and Rich Dressing

Pulled Yorkshire Ham and Apricot Terrine

Piccalilli, Crostini and Salad Leaf

Smoked Salmon Salad

Smoked Salmon Served with Fresh Lemon, Crisp Leaf Salad and Buttered Bread

Prawn and Crayfish Cocktail

With Marie Rose Sauce, Cucumber, Tomato, Wholemeal Bread and Fresh Lemon

Smoked Haddock Fishcake

With Tartare Sauce, Fresh Lemon and Crisp Salad

Leek and Goats Cheese Tart

Served with Rocket and Herb Oil

Fig & Goats Cheese Filo Parcel

Served with a Chilli Jam Dressing and Crispy Salad Leaves

Roasted Tomato and Red Pepper Soup

With Butter and a Warm Bread Roll

Leek and Potato Soup

Served with Truffle oil, Butter and a Warm Bread Roll

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Wedding Breakfast Main Course
Please choose 3 dishes
Additional choice is charged at £3 per person

Slow Braised Feather Blade of Beef

With Caramelised Onions, Yorkshire Pudding, Roasted Root Vegetables, Seasonal Greens and a Regent Wine Gravy

Chicken Wrapped in Parma Ham

Served with Roasted Carrots, Buttered greens, Crispy Onions and a Regent Wine Gravy

Braised Lamb Shank

With Roasted Root Vegetables, Buttered Greens and a Red Wine and Rosemary Gravy

12 Hour Braised Belly Pork

Served with Savoy Cabbage, Roasted Parsnip and a Cider Jus

Pan Fried Salmon Fillet

Served with Asparagus and Greens with a Hollandaise Sauce and a Parma Ham Crisp

Goats Cheese and Herb Crusted Cod Loin

Sun Blushed Tomatoes, Green Beans and Spinach with a Solaris Cream Sauce

Poached Fillet of Lemon Sole

With Confit Vine Tomatoes, Buttered Greens and a Prawn and Chive Sauce

Pan Fried Seabass

With Braised Fennell, Ribbon Vegetables, Samphire, Capers and a Solaris Cream Sauce

Choose 1 Potato For Your Dishes Above

Duck Fat Roasted Potato	Garlic and Rosemary Roasted Potato
Truffle and Parmesan Roasted Baby Potatoes	Pan Fried New Potato with Garlic and Parsley Butter
Garlic Crushed New Potatoes	Dauphinoise Potato
Spring Onion Mashed Potato	Buttery Fondant Potato

Spinach and Ricotta Cannelloni

Served with Garlic Ciabatta and Dressed Salad Leaf

Roasted Butternut and Chickpea Curry

With Pilau Rice and Garlic and Coriander Naan Bread

Truffled Wild Mushroom and Artichoke Tagliatelle

With Shaved Parmesan and Truffle Oil

Roasted Squash and Beetroot Risotto

With Toasted Pinenut, Wilted Spinach, Truffle Oil and Shaved Parmesan

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Wedding Breakfast Dessert Course
Please choose 2 dishes
Additional choice is charged at £3 per person

Classic Sticky Toffee Pudding
Served with Vanilla Pod Ice Cream and Toffee Sauce

Bailey's Crème Brulee
With Almond, Shortbread

Fresh Lemon Tart
Served with Raspberry Sorbet and Berries

White and Dark Chocolate Brownie
Salted Caramel Ice Cream and Chocolate Sauce

Apple and Blackberry Crumble
Served with Vanilla Pod Custard

White Chocolate and Prosecco Cheesecake
With Chantilly Cream

Chocolate Dipped Profiteroles
Drizzled with Salted Caramel and a Rich Chocolate Sauce

Dark Chocolate and Amoretti Tart
With a Vanilla Pod Ice Cream

Rhubarb and Star Anise Sorbet
With Macerated Strawberries and Fresh Mint

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Children's Menus

Any children aged 13 – 17 can order an adults portion from the adults menu or an adults sized children's meal from the below list

Any children aged 3 – 12 can order a half portion from the adults menu or a children's meal from the below list

Any children under the age of 3 that have their own food or are sharing their parents food will not be charged.

Please choose 1 option from each course for all children
Additional choice is charged at £3 per child per course

Starter Course

Cheesy Garlic Bread
Yorkshire Pudding with Gravy
Melon and Strawberries
Mixed Crudites and Dips
Half Portion of Adults Menu

Main Course

Battered Chicken Goujons Served with French Fries and Beans
Sausage and Mash Served with Peas and Gravy
Cheese and Tomato Pizza Served with French Fries and Beans
Cheese and Tomato Penne Pasta
Half Portion of Adults Menu

Dessert Course

Chocolate Brownie with Vanilla Ice Cream
Vanilla Ice Cream with Chocolate Sauce and Sprinkles
Half Portion of Adults Menu

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Evening Reception Menu

Please choose one of the below evening buffet options

Hot Sandwich Buffet - Choose 2 Fillings

Hot Roast Beef and Caramelised Onion
Roasted Loin of Pork and Stuffing
Bacon, Brie and Cranberry Melt
Cheeseburgers with Tomato Ketchup
12 Hour Braised Barbeque Shoulder of Pork
Cajun Chicken with Mozzarella & Lemon Mayonnaise
Brie, Red Onion and Cranberry Melt
Spicy Bean Burgers

Served with French Fries or Potato Wedges

Pizza Buffet - Choose 3 Pizzas

Margherita
Pepperoni
Ham & Pineapple
Meat Feast
BBQ Chicken
Goats Cheese & Caramelised red onion
Garlic bread (served with or without cheese)

Evening Buffet Side Dishes

Add to the Hot Sandwich or Pizza buffet

All below items priced at £2 per person

Duck Spring Rolls
Mixed Vegetable Spring Rolls
Selection of Onion Bhaji, Samosa, Pakora and Aloo Tikki
Skin on French Fries
Sweet Chilli Prawn Twisters
Battered Chicken Goujons
Battered Onion Rings
Honey Mustard Glazed Cocktail Sausages
Honey Mustard Potato Salad
Pesto Penne Pasta with Parmesan
Cabbage and Red Onion Slaw

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