

Menu

AUTUMN

Starters

Chicken liver pate, plum & apple chutney
Burgundy Mushrooms
Peppered mackerel Caesar salad
Prosciutto & Pears, mint & raspberry dressing
Salmon & Dill fishcake, salad of cherry tomatoes, red onion & basil
Seafood trio: potted crab, smoked salmon & prawns with herb salsa, and a bloody mary shot
Twice baked cheese soufflé, caramelised red onion chutney
Grilled goats cheese, beetroot & horseradish relish, slow roast vine tomatoes
Terrine of Duck & Figs, plum chutney, toasted briche
Individual tart of leeks and Yorkshire blue cheese

SOUPS

All Vegetarian -
Spiced Parsnip
Cream of Mushroom & Hazelnut
Pumpkin & Lemon
Pear & Watercress
Tomato, Leek & Potato

Mains

Supreme of chicken stuffed with apples, sage ricotta, tarragon sauce.
Filo wrapped salmon fillet with ricotta, spinach and roasted vegetables
Ribeye Pork steak, caramelised apple, black pudding
Daube of Beef carbonnade, pickled red cabbage
Braised pheasant breast, roasted beetroot & celeriac
Game casserole, leek mash
Breast of Guinea fowl, orange & thyme stuffing
Spiced Lamb rump steak, daupinoise potato, ratouille
Savoury mushroom strudel, mushroom & thyme sauce V

Desserts

Pear poached in lemon & wine, brandy snap basket
Lemon tart
Syrian Oranges
Raspberry Creme brûlée
Chocolate & raspberry tart
Individual Tiramisu
Sticky toffee pudding
LOTS MORE OPTIONS!
Yorkshire cheese board (£2 supplement per person)

Coffee or tea served with luxury chocolate truffles

PRICE PER PERSON £37 + VAT
PLEASE ASK US ABOUT ALLERGENS.
VALID UP UNTIL END DECEMBER 2019

Menu

S U M M E R

Starters

- Salmon & Dill fishcake, salad of cherry tomatoes, red onion & basil
Seafood trio: potted crab, smoked salmon & prawns with herb salsa, and a bloody mary shot
Twice baked cheese soufflé, caramelised red onion chutney
Cantaloup melon with prosciutto
Grilled goats cheese, beetroot & horseradish relish, slow roast vine tomatoes
Terrine of Duck & Figs, plum chutney, toasted briche
Individual tart of brie, cherry tomato and pesto

SOUPS

- Cream of courgette and rosemary. (Can be served chilled)
Roasted tomato and red pepper with creme fraiche and basil

Mains

- Supreme of chicken stuffed with ricotta and courgettes, red pepper sauce
Baked loin of cod with a pesto crust, tomato sauce, black olives
Confit of duck leg, minted board beans & peas
Prosciutto wrapped salmon fillet with pesto, slow roast vine tomatoes
Pan fried fillet steak with red plums and red wine jus (£2 supplement)
Rump of Lamb, daupinoise potato, with rosemary and red wine sauce
Tenderloin of pork with a creamy mushroom and thyme sauce

Desserts

- Individual Summer Puddings, clotted cream
Pannacotta with summer berries & a lime syrup
Lemon Tart with a citrus compote
Apricot tartlettes, clotted cream
Baked vanilla cheesecake with strawberries
Design your own trio of puddings:
Creme Brulle
Mini cheesecake with various toppings
Raspberry meringues
Little Eton Mess
Blackcurrant or chocolate mousse
Brandy snap basket with summer fruits
Yorkshire cheese board (supplement applies) Also available as an extra course.

Coffee, tea and luxury chocolate truffles.

PRICE PER PERSON £37 + VAT for 3 course and coffee
VALID UP UNTIL END DECEMBER 2019

Your Wedding

AT BEDERN HALL

How do we book our wedding ceremony & reception at Bedern Hall?

- Reserve your chosen date with us; we will hold it for you for 14 days.
- Contact the City Registry Office on York (01904) 654477 and book with them your preferred date and time.
- Come back to us to confirm the details.
- Complete the booking form and pay your deposits (non-refundable) - Hall hire £250 deposit, Catering deposit 50% (non-refundable)

Please feel free to contact us at anytime in the months leading up to your wedding – we are here to help you plan your special day.

What's included in the prices?

- Exclusive use of the Hall and its grounds for the period of your hire.
- Floral decoration of the Hall to your colour scheme by our florist. Table flowers can be provided at an extra charge.
- Guidance and assistance by myself or my assistant for you and your guests on arrival at the Hall, prior to the ceremony and during the reception.
- Waitress service by our friendly team of staff.
- White table linen and napkins suitable to your colour theme
- All crockery, cutlery and glassware for the meal.
- Candles where appropriate
- Your chosen menu

Experience tells us that flexibility is the key to a successful day; we'll help you plan so that the day is just as you envisage.

Hall hire charges

Ceremonies – plenty of time for photographs and drinks after the ceremony.

3 hour hire period starting 1 hour prior to the ceremony - £825

Ceremony & reception – can be extended at a cost of £150 per hour.

6 hour hire period starting 1 hour prior to the ceremony - £950

Reception only – can be extended at a cost of £150 per hour

5 hour hire period starting at an agreed time - £895

Because of the Hall's location in a residential area, your hire period must end at 10.30pm and the event be finished completely by 11.00pm.

We also have certain restrictions applying to music at the Hall. Please discuss your ideas with us.

All hire charges go towards the upkeep of the hall.

How many guests can we invite?

We can accommodate the following numbers of guests:

- 80 for a ceremony only
- 62 for a ceremony and/or seated reception
- 85 for a standing drinks reception

How do we pay?

Payment should be made by cheque or Internet Banking. If by cheque, please make payable to 'Bedern Hall Co. Ltd.'

For Internet banking, you can use the following details

- Account name: Bedern Hall Co. Ltd
- Bank name: Bank of Scotland
- Sort Code: 12-24-81
- Account No.: 06049788

The Hall hire and catering charges will need to be paid in full 1 month prior to the event.

Information and prices apply for weddings held up until the end of December 2019. Revised rates apply thereafter.

Telephone Bedern Hall for any further details or enquiries on 01904 646030