



*Wedding Dining Collection*  
2019







RUDBY HALL

NORTH YORKSHIRE

## *A Selection of Canapés*

Spiced Lamb Kofta

Slow Roast Belly Pork with Tamarind Spices

Goats Cheese and Onion Tart

Tomato and Parmesan Galettes

Devils on Horseback

Miniature Prawn Cocktail with Paprika

Spiced Cajun Chicken Brochettes with Lime

Wild Mushroom and Garlic Cappuccino Shots

Tuna Ceviche with fresh red Chilli

Spiced Beef Skewers with Tzatziki

Mini Rosemary and Mozzarella Pizzas

Parmesan Arancini

Chicken filled with Pistachio, wrapped in Parma Ham

Thai spiced Salmon Skewers



Choose any three: £11.50 per Person

Choose any four: £12.50 per Person

Choose any five: £14.00 per Person

Choose any six: £16.00 per Person

All prices valid for 2019 Season and based on a minimum of 50 guests



## *The Ropner Collection*

### *Starters*

Smoked Salmon Pink Grapefruit, Lavash, Wasabi Emulsion, Micro Herbs

A Selection of Artisan and Focaccia Breads served with flavoured dipping Oils Olives and 'sun blushed' Tomatoes

A Tartlet of roasted Shallots, Chestnuts and Swaledale blue Cheese, served with Coghlan's Granary Bread

Home-made Nip Nip Soup with a toasted Croute and spiced Crème Fraîche

Pearls of Honeydew and Ogen Melon, set in Champagne Jelly, served with red Fruits Coulis and Coghlan's hand-made Rolls

Tomato and Basil Soup, served with Focaccia Bread and Aioli

Prosciutto Money Bag filled with Greek Salad and served with Flat Breads and Herb Truffle Oil



A collection of delicious freshly prepared starter courses all priced at **£12.75 per person**

## *The Ropner Collection*

### *Main Course*

Fillet of locally reared Pork, wrapped in Herbs and cured Ham, served on a Sage Jus Lie with  
Fondant Potato, Apple Emulsion

Breast of Farm reared Chicken, filled with a light Chicken Mousseline, served on a crisp Potato  
Roesti and Café au Lait Sauce

Roasted Fillet of Cod, topped with a Lemon and Herb Crust, braised Baby Fennel, crushed New  
Potato, Lemon and Chive Veloute

24 Hour Cooked Feather blade of Beef with Swede and Cardamon Puree, Fondant Potato,  
roasted Broccoli, Star Anise Jus Lie

Roasted Fillet of Salmon, served on wilted Spinach with Herb creamed Potato;

Locally reared Chicken, Mushrooms & Leeks, Mustard Sauce and served with a Light Pastry Cage;

Breast of Duckling, served pink with a Juniper Rosti Potato and caramelised Onions, Jus Lie,  
Celeriac Puree

*All main Courses are served with Freshly Steamed Seasonal Vegetables and Potatoes*



Beautifully prepared Main Courses from locally reared produce all priced at **£26 per person**



## *The Ropner Collection*

### *Desserts*

Black Cherry and Vanilla Pannacotta served with Textures of Cherries

Cognac and Orange soaked Bread and Butter Pudding served with a light Caramel Sauce and candied Oranges

Citrus Fruit Tart with Almond Tuille and Iced Berries

White Chocolate Crème Brûlée with Coghlan's Shortbread topped with Freeze dried Raspberries

Hedgerow Fruits Delice served with an Apple and Blackberry Compote & Vanilla Cream

Layered Milk Chocolate and Honey Pannacotta Terrine served with hand-made Honeycomb bitter Orange Drizzle



Hand-made desserts made with passion and priced at **£13 per person**

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reservations@rudbyhall.com



# *The Lord Falkland Collection*

## *Starters*

Pressed Layered Terrine of roasted Mediterranean Vegetables, set in a Basil and Tomato Jelly and served with creamed Stilton Mousse and Balsamic Glaze

Hand-made Chicken Liver Parfait, served with toasted Seeds and caramelised Berries, warm Brioche Rolls

Traditional Ham Hock and Parsley Terrine served with Carrot Puree, pickled Baby Vegetables and dressed Leaves

Fresh and smoked Salmon Terrine served with Baby Leaves and topped with a Twist of smoked Salmon and Lemon and black Pepper Dressing

Traditional smoked Salmon Platter with Capers and Lemon, served with a black Onion Seed Tuille

Cotherstone Cheese Custard, served with textures of Tomatoes, Asparagus and Cucumber Gaspachio

Chicken Liver Pate, lavash, Chicory, Pancetta, Carrot Puree

Roasted Asparagus and Parma Ham, served with Parmesan Shavings and rich Oil Dressing

*All Lord Falkland Collection Starters are served with Coghlan's Artisan Breads*



Superb quality starters all priced at **£14.50 per person**



## *The Lord Falkland Collection*

### *Main Course*

Tenderloin of Pork on Potato Cake with a Sage Jus Lie  
and roasted caramelised Apples

Breast of Chicken filled with Mushroom & Herb Mousse  
with Tarragon & Red wine Jus Lie

Yorkshire reared Sirloin of Beef roasted & served with red wine Mushroom and Shallot Sauce, or  
served in a traditional style with Yorkshire Puddings and red Wine Gravy

Roasted Fillet of Cod, wrapped in cured Ham with minted  
Pea Puree & Dill Butter Sauce, Champagne foam

Roasted Sirloin of Yorkshire Beef, Yorkshire Puddings, Chateau Potatoes  
and a rich Onion Gravy

Roasted Fillet of seasonal Market Fish with a Nage of Seafood  
and seasonal Sea Grass

Galantine of Chicken filled with 'sun blushed' Tomato and  
Pistachio Mousse & a Herb Scented Jus Lie

*All main Courses are served with a Potato dish of your choice and Freshly Steamed Seasonal Vegetables*



Stunning Main Courses from premium cuts all priced at **£32 per person**

## *The Lord Falkland Collection*

### *Desserts*

Coghlan's' Chocolate Casket filled with raspberry and Milk Chocolate Mousse, Chocolate Art and White Chocolate Creme Brulee, Raspberry Leather

Sticky Toffee Pudding served with Butterscotch Sauce and Whipped Cream

Bakewell Tart served with a homemade Vanilla Pod Ice and roasted sugared Almond Popcorn

Red Berry and Champagne Bavarois finished with Berry Puree and served with Almond Fingers

Salted Caramel Brownie served with a Sesame and Clotted Cream Ice Cream

Strawberries and Cream Cheesecake with a spiced Strawberry Salsa iced Parfait, Strawberry and Black Pepper Drizzle

A Selection of Durham and Yorkshire Cheeses served with Fruit Cake, Grapes, Celery and Figs. Select From Swaledale Blue, Cotharstone, Mowden, Teesdale Goats Cheese, Teesdale Blue, Wensleydale, Wensleydale, Yorkshire Feta



Stunningly detailed desserts with individual flair priced at **£16 per person**





# *The Lady Amelia Collection*

## *Starters*

Smoked and fresh Salmon Timbale, served with North Sea Crab Tian, Crab Tuille Lemon Swans, Sea Vegetables, Wasabi Cream

Warm Salad of peppered Beef Fillet with a Horseradish Kapo

A warm Salad of Duck Confit, scented with Star Anise and served with a spiced Oil Dressing

Warm Salad of Venison, glazed Shallots & wild Mushrooms, with wild Garlic and Truffle scented Oil

Retro Styled Lobster and Prawn Cocktail, served with a Crab and Paprika Tuille

Venison and Pheasant Terrine, layered with Junipers and wild Garlic, served with toast

*All Lady Amelia Collection Starters are served with Coghilans Artisan Breads*



Stunning Starters with the very finest produce all priced at **£18 per person**

Most Luxurious Starter also available at **£29.95 per person** containing the following: Cascade of Lobster, North Sea Crab, Scallops, Mussels, King Prawns and Sea Fish plus Breads and Dips (minimum numbers apply).

## *The Lady Amelia Collection*

### *Main Course*

Fresh Stone Bass Fillet with a Thai style dressing and garnished with sautéed King Prawn, Lemon Grass Emulsion, Sea Vegetables

Corn Fed Chicken filled with a Herb Mousseline, served on Rosti Potato, a Girolles Mushroom and Tarragon Sauce, Sweet Potato Puree

Locally reared Lamb Rump, roasted Broccoli, Pea and Bacon Ragout, Fondant Potato minted Jus Lie, Mint Emulsion

A Duo of Yorkshire Fillets ~ Fillet of Yorkshire Beef with a simple red Wine Jus Lie & Fillet of Pork, Potato Dauphinoise

Whole Dover Sole Served with Lemon Capers and Nut brown Butter

Pan Fried Fillet of Sea Bass on Julienne of Sugar Snaps and served with a red Pepper Coulis

Duo of Yorkshire Beef, slow cooked Shin of Beef with caramelised Shallots and roasted Chateau Briand (served medium to rare) with Fondant Potato and a red Wine reduction

A tasting plate of Hemsley reared Pork; Fillet of Pork en Croute, slow roasted Belly Pork with Tamarind Spice, Loin, Crackling Candy, Apple Puree with Cloves, Chateau Potatoes and Cider Sauce

*All main Courses are served with a Potato dish of your choice and freshly steamed seasonal Vegetables*



The Ultimate Main Courses using the finest produce all priced at **£35 per person**

## *The Lady Amelia Collection*

### *Desserts*

Coghlan's Miniature tasting Plate of Desserts decorated with Chocolate Art

Mango with Chilli and Mango Salsa, Mango Micro Sponge, Lemon Balm, Coconut, Iced Lime Dressing

Chocolate Delice, Chocolate Garnacha, Pistachio, Iced Raspberry, tempered Chocolate Twists, bitter Orange Glaze

Rich Cherry Frangipane served warm with Compote of Cognac soaked Cherries and Mascarpone Cream

White Chocolate and Raspberry Trifle served in a Martini Glass

Three Tiered Stands of Miniature Desserts to share

Please choose 4 from the following choices:

Miniature Crème Brûlée, Miniature Fruit and Berry Tartlets, Apple Tart Tatin, Vanilla and Raspberry Macaroons, Chocolate Brownie, Caramel Choux Buns filled with Almond Mousse, Chocolate Marquise

Individual Platters of Durham & Yorkshire Dales Cheeses with Figs and Grapes Walnut Bread and hand-made Biscuits



The ultimate in skill and presentation with beautiful ideas priced at **£18 per person**

Freshly Brewed Java Bean Coffee or Tea priced at **£3.00 per person**

Freshly Brewed Java Bean Coffee or Tea served with Coghlan's hand-made Truffles priced at **£4.50 per person**

Freshly Brewed Java Bean Coffee or Tea served with hand-made Petit Fours priced at **£6.00 per person**



## *Vegetarian Collection*

*The options below may be served as an entree or main course and will be charged as per your main menu choices*

Filo Parcels of Julienne of Vegetables, served with a spliced Oil Dressing (Vegan)

Tartlet of red Onion and Goats Cheese, served with dressed Salad Leaves and Balsamic Glaze

Twice baked Cheese Soufflé served with a chive Butter and Cream Sauce

Galettes of Sun blushed Tomatoes, roasted Shallots and Asparagus with fresh Herbs topped with local Cheese & served with a fresh Pesto Dressing;

Caramelised Pear and blue Cheese Salad with Walnuts and Herb scented Dressing

Roasted Portobello Mushroom filled with sautéed Peppers and Onions, served with a Chive Butter Sauce

Cannelloni of Ricotta and Spinach, served on a rich Tomato and Shallot Sauce and topped with Parmesan and black Pepper

Mushroom Stroganoff served with Herb Rice, Cognac and Paprika

. Char grilled Halloumi on caramelised Tomatoes Shallots Gnocchi, served with a Basil Pesto





RUDBY HALL  
— NORTH YORKSHIRE —

## *Vegan Collection*

### *Starter Course*

Chiffonade of Melon with Champagne Raspberry Coulis and Mint Dressing

Roasted Portobello Mushroom with caramelised Shallots Garlic  
and Herbs dressed in Truffle Oil

### *Main Course*

Casserole of Chick Peas with North African spices,  
Couscous and Star Anise Glaze

Spiced Vegetable Filo Parcel served with Coriander Oil

### *Dessert Course*

Fresh Berry Compote served with a Dairy free Ice Cream and fresh Mint

Fresh seasonal Fruits set in a Champagne Jelly and Raspberry Coulis

Warm Compote of Blackberries and Apples served with Lemon Sorbet





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NORTH YORKSHIRE

## Evening Menus

### Traditional pulled Sandwiches

Prime, slow cooked North Yorkshire pulled Pork with Crackling, Apple Sauce, and Coghlan's hand-made Pork Seasoning  
Slow cooked 24 hour braised and spiced Beef with Horseradish Cream  
Roasted Portobello Mushroom and marinated Vegetables  
Bruschetta of Mediterranean Vegetables on Coghlan's Focaccia Bread  
Sweet Potato Wedges, seasoned Fries, Garlic Mayonnaise

£16 per person

### Wood Fired Pizza's

Classically made Wood fired hand-rolled Pizzas  
With a variety of 4 pre-chosen flavoured Toppings  
Or  
Bespoke Toppings and made-to-order Pizza  
Served with Bowls of crisp Salads, Garlic Pizza Bread and Thin, crispy Fries

£19 per person

### A Cheese and Charcuterie Grazing Menu

With traditional Cheeses from Yorkshire and Durham, Cured Meats, Salami, hand-made Terrines,  
Chorizo Bresaola, served with Grapes, Celery, Figs, Pate and Terrine

£21 per person

### Classic Sliders and Tray Food

Mini Cod and Chips with Gluten Free Batter, hand-made Beef-Burger Sliders in Coghlan's Buns  
With Relish and Gherkins; American long Dogs with Mustard and sweet Onions  
Mini Pitas, filled with Greek Salad and Feta Cheese Olive Oil and black Olives

£17 per person

### North African Buffet Selection

Lamb Tagine with Apricots and Spices; Chick Pea Tagine; Aubergine and Courgette Tempuras  
Roasted Vegetables and 'sun blushed' Tomatoes; Couscous Tabbouleh; Bowls of mixed Olives, Pitas & Flat Breads

£24 per person



*Prices including VAT at current rate and apply to events in 2019.*

*Please note, some menus may not be available to Parties under 50 Guests.*

*Prices apply for a maximum of 30 additional evening guests. For more than 30 extra evening guests, a surcharge per head will be charged to cover additional staffing costs.*





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NORTH YORKSHIRE

## *Evening Menus*

### *Prior to Wedding Day*

#### Carey Menu

Home-made Mushroom and Tarragon Soup with Artisan Breads  
Swaledale chunky Lamb and Vegetable Stack, Served with minted Gravy  
Mango and Passion Fruit Delice with Mango Salsa  
Coffee

**£30 per person (minimum of 10+)**

#### Boville Menu

Baskets of Coghlan's Focaccia Bread  
Prime Beef Lasagne  
Chicken Rigatoni with a Gruyere and Herb Crust  
Ricotta and Spinach Cannelloni  
Bowls of crisp Salads  
Lemon and Lime Posset with Shortbread Biscuits  
Coffee

**£30 per person (minimum of 10+)**

#### Buffet Menu

Tartlet of creamed Goats Cheese with red Onion, Served on a dressed Rocket Salad  
Poached Salmon, served with fresh Water Prawns and Lemon Mayonnaise  
Carved Platter of locally reared Ham and pink Beef  
Sausage and Apricot Wellington  
Home-made Coleslaw  
Potato Salad with Chives  
Lemon Tart with Chantilly Cream

**£26.00 per person (minimum of 20+)**



*Prices including VAT at current rate and are applicable to events in 2019*



RUDBY HALL

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## *Children's Menus*

### *Starter Course*

Warm Coghlan's Artisan Bread

With Batons of Vegetables and Dips (Vegetarian)

Soup of the Day with Coghlan's Garlic Bread

Melon with Fruit Coulis

Tomato Pasta and Cheese Topping

### *Main Course*

Goujons of Chicken Breast, homemade Chips, Mayonnaise and Peas

Goujons of Haddock, homemade Chips and Peas

Pasta Bake with a Beef and Tomato Sauce

Bangers and Mash with a light Gravy

Wood Fired Pizza, with a choice of toppings, served with Potato Fries

### *Desserts*

Knickerbocker Glory

Chocolate Brownie and Vanilla Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream

Ice Cream with red Berries and Coulis



Children under two are free, two to twelve year olds are charged at half the Adult Menu Price and over Twelve Years we charge the full Adult Price.

Half price children's menu applies for a maximum of 5 children.

Where there are more 5 children in the wedding party, the full adult's price will apply for any additional children.



RUDBY HALL

NORTH YORKSHIRE

COGHLANS  
at RUDBY HALL

## *Terms & Conditions*

### Payment:

- To book the date into Coghlan's Diary, a deposit of £1500 is required.
- 180 days prior to your event, 50% of the invoiced event is payable.
- The balance, based on final numbers of guests (not less than 50) to include food & drink & staff is due 90 days prior to the event.
- We offer complementary food to children under 2 years old ; 2 to 10 year olds are charged half the adult menu price to a maximum of 5 children in the Party, above that number and for children over 10 years old we charge the full adult price.
- COGHLAN'S reserve the right to charge interest at the rate of 8% per week on all overdue amounts. Selected Credit cards are accepted and payments are charged at +3%.

### Numbers and Special Requirements:

- Prices quoted are for the specified number of guests. Please advise the final number of guests and the table plan 7 days prior to the event. COGHLAN'S will do their utmost to accommodate any last minute increases in numbers and will charge for numbers confirmed.
- Prices quoted apply for a maximum of an additional 30 evening guests. You may invite up to 150 guests in total for the evening celebrations, however where this exceeds 30 additional evening guests to your daytime guests, there will be an additional charge for staffing costs.
- Any special dietary requirements and intolerances must be notified 7 days prior.
- Should any hired or ordered item from the menu be unavailable, COGHLANS reserve the right to substitute this with a similar product and price without notice.
- Meals for Entertainers, Photographers, Child Minders, Musicians and other Service Staff must be pre-ordered 7 days prior to the event.

### Additional Staffing Costs per event where requested above our normal provision:

- Food and Drink Service Personnel are charged at £12 per hour + VAT.
- The cost for Staff working after midnight is charged at £25 per hour + VAT.





#### Drinks:

Drinks are charged as a drinks package and agreed in advance. **Please inform your guests that no food or drink is to be brought onto the premises.** Failing to adhere to this policy will automatically incur a minimum charge of £500.

#### Security Arrangements:

For the provision of your licensed Bar and as part of our Obligation, we provide an SIA trained Officer to look after the personal safety of you and your guests and to monitor the sale of Alcohol and Beverages on the premises.

#### Damages or Loss and Items left behind.

COGHLAN'S are not liable for any breakages or loss of equipment as a result of negligence caused by clients or guests. This will therefore be charged at cost to the client. We accept no responsibility for personal items lost, broken or left behind by the client, guests or others attending the venue/marquee.

**Injuries:** COGHLANS do not accept responsibility for any injuries, especially those resulting from the non-disclosure of allergies by the client.

**Cancellations:** In the event of a cancellation, the following charges will be applied:

In excess of 90 days prior to the event, the deposit will be forfeit; 30 days or less 75% is charged and 14 days or less the full cost of the event will be applied.

In the event of contractors' services being engaged, their Terms and Conditions will apply to the relevant product or service. Therefore, any third party costs incurred by us will be charged to the client accordingly.

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