

Stables Barn Weddings

Rustic Charm



Our Rustic Charm package is exactly that, enjoy your early wedding in a world truly full of rustic charm every step of the way from your vows to your farewells

£3600

Enjoy as follows:

Say I do surrounded by family & friends in our timeless Oak Room approx. 3.30pm

Relax & enjoy your photos in our extensive countryside grounds with beautiful views of rolling farmland & the Esk valley with:

A refreshing Pimms & Lemonade or Sloe Motion Mason Jar Cocktail for Ladies
Bottle of Yorkshire Lager or Yorkshire Cider for Men
Vintage Bottled Old Fashioned Fentiman's for Children
Whilst sampling home baked Yorkshire Canapés

Indulge in your 2 course Wedding Breakfast
with a Bottle of House Red, White and Rose per table of 10 guests
in our luxury antler chandelier Barn with private forge bar,
vintage lime wash chairs, ivory linen tablecloths

Celebrate with a flute of Prosecco for your toast

Relax into your evening with our Rustic Yorkshire Cheeseboard & Decanter of Port

Little Extras included for your Rustic Charm Afternoon
Wedding coordinator to help plan your special day
Front of house direction on the day
Friendly experienced bar & waiting on staff
Cake Barrel & Knife
Hire of Stables Barn & Forge Bar until 11pm
Easel, Disabled Access, Extensive Parking



Rustic Charm Canapes

Choose any three

Baby Cumberland Sausage

Honey glaze & grain mustard mayonnaise dip

Smoked Salmon Bellini

Cream cheese & chives

Duck Spring Rolls

Plum sauce

Mini Salmon, Chive & Crème Fraiche Tarts

Filo King Prawns

Homemade sweet chilli dip

Onion Bhajis

with spiced yoghurt sauce

Herb & Wild Mushroom Crostini

Fish Goujons

with Chilli & Coriander crumb, lime aioli

Cantaloupe Melon with Parma ham

Thai Chicken Sate

Peanut & chilli sauce

Bruschetta

With hummus, olives & sun blushed tomatoes

Mini Indian Parcels – Lamb or Vegetable

with mint & yoghurt sauce

Cherry Tomato, Basil & Mozzarella Skewers

Balsamic glaze

Moroccan Lamb Meatball Skewers

mint & yoghurt dip

Crispy Belly Pork

sesame & soy dipping sauce

Homemade Rustic Sausage Rolls

with our own tomato “ketchup”

Refreshments

Sloemotion

The Howardian Hills of North Yorkshire are more alive with birdsong, buzzing & the bickering of the fox & his friends than ever before, Manor Farm near Malton, is where Sloemotion began and remains returning agricultural land to the wild



International spirits Challenge 2017
Bronze Award
Landlove Magazine Awards 2016
Britain's Favourite Drinks Producer
2016 White Rose Awards
Producer & Makers
Plus many more awards



Sloemotion Yorkshire Fruit Cup

Cherry, plum with hints of elderflower & tangy rhubarb Sloemotion's No7 mixed with lemonade is the perfect pick me up for garden parties & celebrations

A dry finish keeps things interesting & draws the coming of age crowd of cubs & leverets who move & groove to the magic hour beat

'Love the Sloemotion No7 - better than Pimms" Rory Bremner- Comedian & Impressionist

The Great Yorkshire Brewery

Ey Up

The Brewery in Cropton North Yorkshire
is one of the fastest growing microbreweries in the UK

Yorkshire Lager

Clean, crisp & refreshing with a citrus aftertaste

Born & brewed in Yorkshire, its real honest beer made with proper Yorkshire Watter, British Barley, Malt & Yeast with whole hops & nowt else

Yorkshire Cider

Made in God's own country. Tastes like apples and nowt else!



Prosecco

Light & Refreshing it's easy to see why Prosecco has become the party wine of choice

Menu

Choose one option

Main Course

Chicken Supreme

Braised leeks, wild mushrooms, cider cream sauce, Hassleback potatoes

Pancetta Wrapped Pork Loin

Buttered cabbage, red wine sauce & fondant potatoes

Slow Cooked Rump of Lamb

Bubble & squeak, redcurrant jus, rustic minted pea pesto

Free Range Artisan Sausage Toad in the Hole

Caramelised red onion, thyme & honey roasted roots

Slow Cooked Belly Pork

Braised red cabbage, caramelised apples, croquette

British Cod

Creamy mashed potatoes, braised little gem, pea & mint pesto, pancetta

Slow Cooked Moroccan Spiced Lamb Shank

Roasted vegetable & tomato stew, couscous

Desserts

Lemon Posset Honeycomb Crunch, homemade lemon & butter shortbread

Vanilla Crème Brûlée with cinnamon shortbread

Blackforest Gateaux with Chantilly cream

Pimms & Lemongrass Jelly, fresh berries, clotted cream

“Eton Mess”, meringue, strawberries & Elderflower, bound in double cream

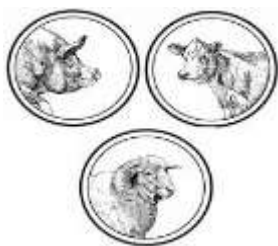
Warm Chocolate Brownies with hot chocolate sauce

Apple Tarte, clotted cream, caramel glaze

Summer Fruit Pudding, fresh berries, dark chocolate shards

Stables Sticky Toffee Pudding, caramel sauce

Tea & Coffee



Rustic Charm in the Evening

Yorkshire Cheeseboard

Yorkshire Blue

Made from 100% Yorkshire cow's milk, Yorkshire Blue is a mild, soft, creamy blue veined cheese. The traditional recipe has been developed to give the cheese a unique buttery/sweet flavour with no sharp bite

Fountains Gold

This cheese is produced by the Wensleydale Dairy in North Yorkshire using channel Island cow's milk. A hard cheese with a warm golden colour and a rich buttery taste

Wensleydale

Made by the Wensleydale Creamery, this cheese has a mild, fresh clean flavour with a honeyed aftertaste and a crumbly, flaky texture

Selection of biscuits, Stables farmhouse chutney, port poached pear, apples, celery & grapes

Decanter of house Port per 10 guests



Our rustic charm package is available as follows:

Based on 30 guests

Minimum of 30 guests, maximum 68 guests
Daytime additional day guests will be charged at £60 per head

Package price inclusive of VAT

Available as follows:

Monday - Saturday during January, February, March, November

Monday to Friday during, April, May, October

Monday to Thursday during June, September

Monday to Wednesday July & August

Excludes all Bank Holiday Mondays

Booking conditions

We can provisionally hold a date after a formal wedding meeting for a maximum of 14 days, after which a non-refundable deposit of £1000 is payable along with your signed terms & conditions of Cross Butts Stables which must be adhered to

All prices quoted in this Rustic Charm wedding package are valid until December 2019, but may be subject to change. Cross Butts Stables reserves the right to add any new or additional tax or levy imposed by lawful authority to the price which was not known by Cross Butts Stables at the time the booking was made

A full terms and conditions is available upon booking

To qualify for this package the wedding date needs to be a minimum of six months in advance of the deposit paid to guarantee your exclusivity of the rooms

