

Stables Barn Weddings

Yorkshire Twist



Indulge in our truly Yorkshire Stables style wedding for those looking for that little something different. Our Yorkshire Twist package offers a unique surprise to your guests as you fully involve them during your Yorkshire meal

£4600

Enjoy as follows.

Mid to late afternoon say I do surrounded by family & friends in our timeless Oak Room

Relax & take your wedding photos in our extensive countryside grounds with beautiful views of rolling farmland & the Esk valley whilst enjoying

A Refreshing Sloemotion Yorkshire No 7 fruit cup Mason Jar Cocktail for Ladies

Bottle of Yorkshire Lager or Yorkshire Cider for Men

Vintage Bottled Old Fashioned Fentiman's for Children

whilst sampling our vintage cart full of Yorkshire nibbles

Then treat your guests to your 3 course Wedding Breakfast with a Twist
Sharing Board Starters, Who's the Daddy Carver Mains, Family Style Desserts
in our luxury antler chandelier Barn with private forge bar & forge open fire
with a Jug of Sloemotion No7 Fruit cup per table & ice bucket of 5 bottles of Yorkshire Lager or
Yorkshire Cider per table

Celebrate with a flute of Prosecco for your toast
with a pimp your Prosecco tray per table

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

Little Extras included for your Yorkshire Twist Wedding

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



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

Rustic Nibbles

Choose any four

Parsnip crisps

Home Marinated Mixed Olives

Thai Nuts

Chilli Nuts

Selection of Yorkshire Crisps

Vintage Cheddar & Marmite Straws

Vintage Cheddar & Mustard Straws

Homemade Pork Scratchings

Rosemary Mini Bread Sticks

Selection of Yorkshire Popcorn



Menu

Sharing Boards for Starters

Designed for your guests to pass the food around. A real ice-breaker.

Who's the Daddy family Style Carving at the table

Followed by our family Sharing Desserts

An exciting and interactive way to start your celebration as you let us wow you and your guests with an interesting, quirky & delicious home cooked meal

Just make your choice from the selection below to suit the taste of you and your guests.

To Start

Sharing Boards

Choose one

“Anti-Pasto”

Chorizo, Coppa, Farmhouse Chicken Liver Pâté, Mozzarella, Hummus, Olives, Sun Blushed Tomatoes

*please note meats on the anti-pasto sharing boards may differ from time to time

“Ploughman's”

Ham Hock, Scotch Egg, Wensleydale, Farmhouse Chicken Liver Pâté, Pickled Onions, & Yorkshire Chutney

“Smokey”

Selection of Market Smoked Fish, & Farmhouse Meat, Smoked Yorkshire Cheese, Farmhouse Pickles & Chutneys to compliment

“Middle Eastern”

Moroccan Spiced Hummus, Grilled Halloumi, Marinated Feta, Baba Ganoush, Flatbreads, Olives, Sun Blushed Tomatoes

“The Catch”

Poached Salmon, Crayfish Tails, Potted Brown Shrimp, Smoked Trout Pâté, Lemon, Garden Salad

“The Feast”

Ham Hock, BBQ ‘Pulled’ Pork, Farmhouse Chicken Liver Pâté, Grilled Halloumi, Pressed Belly Pork, Farmhouse Chutneys & Pickles

All Sharing Boards include Rustic Bread & Dips



Menu

The main course on this menu is served by the designated “daddy” on your table

A brief is given to servers prior to service, don't worry!

Main course will be served 'family style' with bowls of potatoes & vegetables laid out on the tables for your guests to help themselves.

Many couples introduce an element of fun by supplying the carvers with somewhat compromising comedy aprons! It's a real ice breaker and gets everyone involved and laughing.

Main Course

Choose one

Roast Sirloin of Yorkshire Beef

Chateau potatoes

Slow Cooked Shoulder of Lamb

Boulangère potatoes

Traditionally Roasted Whole Free Range Chicken

With caramelised shallots, rosemary breadcrumbs and crispy pancetta.

Roasted new potatoes

Slow Cooked Pork Shoulder or Belly Pork

Rosemary & garlic roasted new potatoes

Selection of Seasonal Vegetables

A vegetarian plate can be arranged upon request per vegetarian guest please just ask

Desserts

Served to the middle of the table to tuck in just like your gran serves

“the good old fashioned way”

Choose 2

Lemon Meringue Pie

Chocolate Brownie, Hot Chocolate Sauce

Sticky Toffee Pudding, caramel sauce

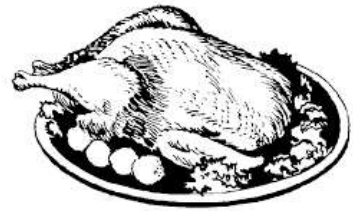
Apple Crumble, Vanilla Custard

Sherry Trifle

Brioche Bread & Butter Pudding

Jugs of thick vanilla cream

Tea & Coffee



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 Yorkshire Twist Package is available as follows:

Based on 40 guests

Minimum of 40 day guests, maximum 68 guests
Daytime additional Day guests will be charged at £75 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 Yorkshire Twist 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

