



# Wedding Food & Drink Brochure



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# Drinks Reception packages - for all weddings

## Drinks

These are the drinks awaiting yourselves and your guests following the ceremony to usher in the drinks reception! We have a range of different options, to suit different seasons, so please see below:

## Alcohol

### The Classics

Roebuck Estates Rosé de Noir, England  
(£54.99 per bottle)  
Roebuck Estates Classic Cuvée, England  
(£49.95 per bottle)  
Champagne (£45.95 per bottle)  
Prosecco / Rosé Prosecco (£29.95 per bottle)  
Bucks fizz (£6.00)  
Gin & tonic (£6.00)  
Beer & cider selection (£5.00)

### The Cocktails

Paloma (£8.50)  
Old Fashioned (£8.50)  
Negroni (£8.50)  
Hendricks Cucumber & Elderflower Fizz (£8.50)  
French 75 (£8.50)  
Aperol Spritz (£8.00)  
Hugo Spritz (£8.00)  
Limoncello Spritz (£8.00)  
Rhubarb Spritz (£8.00)  
Strawberry Spritz (£8.00)  
Mojito (normal or flavoured) (£8.00)

### The Hot Ones

Mulled wine £6.00  
Mulled cider (£5.00)  
Boozy hot chocolate (£6.50)  
Boozy hot spiced apple juice (£6.00)  
(Toffee Vodka or rum)  
Hot chocolate (£4.00)  
Hot spiced apple juice (£3.50)

## Soft Drinks

Nosecco (£12.95 per bottle) | Fresh fruit juice (£2.95) | Elderflower & lemonade (£2.95)

## Mocktails - all £5.00 each

Strawberry Basil Cooler (strawberry, lime, basil) | Garden Fizz (elderflower, cucumber, mint) | Yorkshire Mule (rhubarb, lime, ginger) |  
Rose Spritz (lemon, rose water) | Strid Wood Sparkler (blackberry, lemon) | Summer Fizz (watermelon, lime) |  
Golden Thyme Spritz (lemon, honey, thyme)

*To avoid long queues at the bar following the ceremony, a drinks package must be purchased following your ceremony.*

All prices are per person unless 'per bottle' is stated.

## Canapés

We can offer a wide selection of canapés for £10.00 per person, which are the perfect accompaniment to your post-ceremony drink.  
Please select five canapés from the menu:

BBQ pulled pork on toasted ciabatta  
Mini beef sliders, (burger) gherkin pickle  
Fish goujons with fries and tartare sauce  
Chicken skewers with either satay or sweet chilli dip  
Mini Yorkshire pudding with roast beef and horseradish  
Crispy duck spring rolls with plum and hoisin sauce  
Smoked haddock arancini  
Pork & black pudding bon bons with baconnaise  
Chipolata with honey glaze  
Mini Phyllo Tacos with a chilli beef filling  
Smoked salmon, herb bilini, lumpfish caviar  
Chicken & duck liver crostini, date & prune jam

Lemon and thyme arancini (v)  
Brie and tomato tatin (v)  
Feta, olive and plum tomato stack (v)  
Gruyere cheese and red onion twists (v)  
Beetroot wrap rolled with roasted pepper cream cheese (v)  
Camembert lollipop, honey, cranberry & walnut coating (v)  
Cranberry and chestnut baton with a beetroot and paprika paté (ve)  
Leek and sun dried tomato frittatas (ve)  
White bean and rosemary blini (ve)  
Spiced falafel ball with curried mayo (ve)

ve: vegan | v: vegetarian

Please enquire about any further options to fit your requirements.

We feel no-one should miss out! Therefore, we provide separate trays for guests with allergies / intolerances with alternative options.



Full Day package  
wedding breakfast & evening food menu

Intimate ceremony and meal package  
wedding breakfast menu



# Plated Wedding Breakfast

We know just how vital of a role food plays at your big day. Not only does it keep your guests full and satisfied, but it also seriously enhances your guest experience and sets the tone for the rest of the day. That's why we take our food seriously. Please find our menu options over the next few pages.

The starting menu price is £67.50 per person for our classic choices, with optional supplemented choices that can be picked.

Dining in the Chapel: select one option of starter, one option of main course and one option of dessert to be served (the same meal is served to each guest, allowing for any dietary requirements).

Dining in the Oak Room: please select four choices for each course for guests to pre-order from. We will require pre-orders at least four weeks in advance of the big day.

Includes a hot drink station providing a drink per person which includes Rounton Coffee cafetiere coffee, Yorkshire tea & Whitakers neopolitan chocolates.

Packages: full day wedding package; intimate ceremony and wedding breakfast package

## Dietary requirements:

Any and all dietary requirements will be catered for. Many of our choices can be adapted to be gluten-free, dairy-free, vegan and the like. Specific requirements can be discussed during the planning leading up to the wedding day.

We will need to know all requirements in advance of the big day.

# Starters

## Meat

Paté of chicken and duck liver, roast figs, plum jam, griddled sourdough

Ham hock and grain mustard terrine, mixed pickles, crisp ciabatta

Scotch egg, mustard cream, roast, cherry vine tomatoes, dressed rocket

Duck three-ways, confit, smoked and spring roll, hoisin and madeira reduction, cucumber spaghetti (£4.00 supplement per person)

## Fish

Trio of smoked trout, salmon and mackerel, Waldorf salad, horseradish crème fraiche

Beetroot-coated gravadlax, micro pickles, endive, lemon oil

Seared tuna loin, Thai spiced noodles, wilted greens, lemon oil, snipped chives (£3.00 supplement per person)

Lobster arancini, spiced squash puree, truffle oil, snipped lemon balm (£3.00 supplement per person)

## Vegetarian/vegan

Soup of the day served with a mini tin loaf and butter (v)

Herb crusted goats' cheese, granary disc, roast baby beets, balsamic reduction (v)

Baked camembert, apple and cranberry compote, sundried tomato ciabatta, wild rocket (v)

Burrata salad, confit tomatoes, rocket, basil oil served with a sundried tomato mini cob (v)

Mushroom, hazelnut & golden sultana tartlet, butter bean cassoulet (v)

Courgette & pea croquette, spiced baba ganoush, garlic & rosemary oil

Roast beetroot and thyme risotto topped with pea shoots (v/ve)

Crispy quinoa cake, tomato and chickpea relish, micro basil, balsamic reduction (ve)

# Main courses

## Meat

Roast “Yorkshire Shorthorn” beef, Yorkshire pudding, château potato, rich demi-glace

Grain-fed chicken supreme, wrapped in Parma ham, fondant potato, sweet cider jus, sage crisps

Slow-roast belly pork, black pudding mash, caramelised apple, scrumpy demi-glace

Glazed barbary duck breast, orange, honey, coriander seeds, plum and hoisin coulis (£4.00 supplement per person)

Nidderdale lamb rack, herb crust, mint roast aubergines, cherry vine tomatoes, rich demi-glace (£4.00 supplement per person)

Yorkshire fillet of beef, cognac and peppercorn sauce, roast vine tomatoes, fondant potato, micro leaves (£8.00 supplement per person)

Venison loin, buttered savoy, potato gratin, port and mushroom sauce (£8.00 supplement)

## Fish

Grilled fillet of sea bass, leek confit, crayfish, and chive cream

Baked cod loin, buttered spinach, asparagus spears, burnt shrimp butter

Grilled fillet of sea bream, asparagus tips, bubble and squeak, lobster bisque (£4.00 supplement per person)

## Vegetarian / vegan

Butternut squash, kale & gruyere wellington, celeriac purée, toasted pine nuts, vine tomato sauce (v)

Glazed carrot, mushroom and hazelnut pithivier, tarragon and tomato relish (v)

Crispy quinoa, lentil ricecake, spiced chickpea & tomato relish (v,ve)

# Desserts

Sticky toffee pudding with custard, cream or ice cream (one option to be chosen)

Glazed vanilla cheesecake, mixed seasonal berries, lone physalis

Chocolate and orange torte, raspberry coulis, tuile curls

Salted caramel tart with a sticky toffee ice-cream

Classic lemon tart, melange of seasonal berries, raspberry coulis

Steamed syrup sponge, stem ginger ice-cream, brandy snap crumb

Cherry and almond Bakewell, crème anglaise, roast figs, toasted almonds

White chocolate and basil posset, balsamic glazed strawberries, shortbread fingers

Individual chocolate and brioche butter pudding, vanilla pod ice-cream or crème anglaise

Apple tart tatin, stem ginger ice cream

Tipsey cherry brulee, shortbread fingers

Selection of local cheese, biscuits, grapes and malt loaf

Espresso crème brulee, homemade biscotti (ve)

Dark chocolate basket, mango sorbet, melange of seasonal berries, raspberry coulis (ve)

Dark chocolate and caramel slice served with vegan vanilla ice cream (ve)

Fancy an alternative to a plated dessert? You can take full advantage of our ice cream bar in place of your dessert too! Ideal for a Summer wedding or for those that simply love ice cream.





# Afternoon Tea

Looking to give your wedding food a quaint British tradition edge? We can offer a beautiful afternoon tea certain to impress your wedding guests. Not being your typical afternoon tea, this offers a wider range of choices for your guests to choose from to ensure they finish satisfied and full to celebrate the rest of the day.

## **The afternoon tea includes:**

a selection of sandwiches  
an array of classic savouries (examples include sausage rolls, pies, scotch egg and quiches)  
scones with clotted cream and jam  
a selection of sweet treats and cakes  
Rounton coffee, Yorkshire tea & Whitakers neopolitan chocolates

All for £45.95 per person

Packages: full day package, intimate ceremony & wedding breakfast package, twilight package, twilight+ package

# Evening Reception Menu

We have a variety of options for your evening supper choices, taking inspiration from British staples to modern street food. From sharing platters to keep guests satisfied throughout the night, to larger dishes to feed your evening guests! Vegetarian, vegan and allergy-friendly alternatives available. Below are our options:

## **Large Plates (served buffet style)**

### **Hog-style roast - £13.95pp**

Slow-roast loin of pork (vegan, vegetarian and gluten-free options available) with pickles, stuffing, chutneys and crusty bread rolls.  
Add £5.95 per person for roasted new potatoes and homemade coleslaw.

### **Pie and peas - £9.95pp**

Award winning pork pies (vegan, vegetarian and gluten-free options available) with either minted or plain mushy peas.  
Add £6.95 per person for roasted new potatoes or mashed potatoes and gravy

### **Burritos - £17.95pp**

Cajun chicken, chilli beef or sweet chilli roasted vegetables with grated cheese, salsa and sour cream. Served alongside roasted new potatoes and coleslaw.  
Vegan options available.

### **BBQ-style buffet - £26.95pp - only available for weddings of up to 50 guests**

Beef brisket, chunky spare-ribs, chicken wings, halloumi with sides of BBQ beans, slaw, potato salad, green leaves, corn on the cob and garlic ciabatta.

### **Hot Ramen station - £16.95**

Shredded chicken or pork, spring onion, grated carrot, crispy onion, fried egg, hot broth

### **Pinza base pizza - £19.95**

Parma ham and olive, garlic mushroom & mascarpone, chorizo and salami, slaw and salad bowl

# Evening Reception

## Sharing Stations

### Savoury

#### **Cheese station - £14.95pp**

A selection of local cheeses served with grapes, celery, butter and a selection of crackers & biscuits.

#### **Ploughman's board - £15.95pp**

Traditional Wensleydale and Harrogate blue with chefs' pickled shallots, pork pie, crackers, apple and celery sticks.

#### **Grazing station - £16.95pp**

Continental meat selection, sun-dried tomatoes, crudités, hummus, olives, pickles, chunky red slaw, toasted pitta.

### Sweet

#### **Dessert platter - £13.95pp**

A choice of desserts served with fresh fruit and pouring cream. Examples include salted caramel tart, strawberry pavlova, chocolate orange torte, lemon tart.



## Twilight Plus package menu

# Twilight Plus Food Menu

From a classic plated main course or a more relaxed sharing-style feast, we have plenty of options for your sit-down main course! Vegetarian, vegan and allergy-friendly alternatives available. Please pick one main course and one evening grazing table option.

Below are our options:

## Main course - Plated - £41.50pp

### Meat

Roast “Yorkshire Shorthorn” beef, Yorkshire pudding, château potato, rich demi-glace

Grain-fed chicken supreme, wrapped in Parma ham, fondant potato, sweet cider jus, sage crisps

Slow-roast belly pork, black pudding mash, caramelised apple, scrumpy demi-glace

Glazed barbary duck breast, orange, honey, coriander seeds, plum and hoisin coulis (£4.00 supplement per person)

Nidderdale lamb rack, herb crust, mint roast aubergines, cherry vine tomatoes, rich demi-glace (£4.00 supplement per person)

Yorkshire fillet of beef, cognac and peppercorn sauce, roast vine tomatoes, fondant potato, micro leaves (£8.00 supplement per person)

Venison loin, buttered savoy, potato gratin, port and mushroom sauce (£8.00 supplement)

### Fish

Grilled fillet of sea bass, leek confit, crayfish, and chive cream

Baked cod loin, buttered spinach, asparagus spears, burnt shrimp butter

Grilled fillet of sea bream, asparagus tips, bubble and squeak, lobster bisque (£4.00 supplement per person)

### Vegetarian / vegan

Butternut squash, kale & gruyere wellington, celeriac purée, toasted pine nuts, vine tomato sauce (v)

Glazed carrot, mushroom and hazelnut pithivier, tarragon and tomato relish (v)

Crispy quinoa, lentil ricecake, spiced chickpea & tomato relish (v,ve)

# Twilight Plus Package Food Menu Cont...

## **Main course - platters - £43.50pp**

### **Best of British Platters**

Pork pie, sausage roll, scotch egg, chicken & duck liver paté, smoked salmon, sliced ham, cheeses, chutney, bread & butter

### **Mezze platter**

Chicken skewers, lamb kofta, continental meats, halloumi, olives, flatbread, tzatziki, hummus, Greek salad

### **Hog roast**

Pork loin, stuffing, roast potatoes, roasted root vegetables, Yorkshire pudding, gravy, apple sauce & chutney

### **Burritos**

Chicken, beef or vegetable burritos, red slaw, salsa, sour cream, mixed leaves, cheesy nachos

## **Later evening grazing table**

### **Cheese station - £14.95pp**

A selection of local cheeses served with grapes, celery, butter and a selection of crackers & biscuits.

### **Ploughman's board - £15.95pp**

Traditional Wensleydale and Harrogate blue with chefs' pickled shallots, pork pie, crackers, apple and celery sticks.

### **Grazing station - £16.95pp**

Continental meat selection, sun-dried tomatoes, crudités, hummus, olives, pickles, chunky red slaw, toasted pitta.

### **Dessert platter - £13.95pp**

A choice of desserts served with fresh fruit and pouring cream. Examples include salted caramel tart, strawberry pavlova, chocolate orange torte, lemon tart.

**Vegetarian, vegan and allergy friendly alternatives will be served separately.**



# Twilight Package menu

# Twilight Package Food Menu

For your Twilight Package you will select a delicious large plate for your initial relaxed sit down meal, then a sharing station for later in the evening for guests to graze from between dancing, drinking and partying! Please pick one large plate and one sharing station.

Vegetarian, vegan and allergy-friendly alternatives available. Below are our options:

## **Large Plates (served buffet style)**

### **Hog-style roast - £19.95pp**

Slow-roast loin of pork (vegan, vegetarian and gluten-free options available) with pickles, stuffing, chutneys, crusty bread rolls, roasted new potatoes and homemade coleslaw.

### **Pie and peas - £16.95pp**

Award winning pork pies (vegan, vegetarian and gluten-free options available) with either minted or plain mushy peas. Served alongside roasted new potatoes or mashed potatoes and gravy

### **Burritos - £17.95pp**

Cajun chicken, chilli beef or sweet chilli roasted vegetables with grated cheese, salsa and sour cream. Served alongside roasted new potatoes and coleslaw. Vegan options available.

### **BBQ-style buffet - £28.95pp - only available for weddings of up to 50 guests**

Beef brisket, chunky spare-ribs, chicken wings, halloumi with sides of BBQ beans, slaw, potato salad, green leaves, corn on the cob and garlic ciabatta.

### **Hot Ramen station - £16.95**

Shredded chicken or pork, spring onion, grated carrot, crispy onion, fried egg, hot broth

### **Pinza base pizza - £19.95**

Parma ham and olive, garlic mushroom & mascarpone, chorizo and salami, slaw and salad bowl

# Twilight Package - Sharing Stations

## Savoury

### **Cheese station - £14.95pp**

A selection of local cheeses served with grapes, celery, butter and a selection of crackers & biscuits.

### **Ploughman's board - £15.95pp**

Traditional Wensleydale and Harrogate blue with chefs' pickled shallots, pork pie, crackers, apple and celery sticks.

### **Grazing station - £16.95pp**

Continental meat selection, sun-dried tomatoes, crudité's, hummus, olives, pickles, chunky red slaw, toasted pitta.

## Sweet

### **Dessert platter - £13.95pp**

A choice of desserts served with fresh fruit and pouring cream. Examples include salted caramel tart, strawberry pavlova, chocolate orange torte, lemon tart.



The Exciting Extras!



## The Barden Ice-cream Bar

Perfect for all seasons, four delicious ice cream flavours to be served to your guests in their choice of either a cone or a tub, alongside a range of toppings and sauces.  
... And of course, a Cadbury's flake!

Ice cream produced on the Bolton Abbey Estate by  
Yorkshire Dales Ice Cream

£6.00 per person.



# Additional Food Extras



## The Barden Sweet Station

A tray and jars full of your favourites!  
£3.50 per person / minimum spend £100



## Donut station

Ring donuts accompanied by chocolate, white chocolate and Biscoff dips.  
Accompanied with a range of toppings.  
£3.00 per donut (minimum spend of £60.00)



## Wedding “Cheese Cake”

Our wedding cheese cakes are an impressive alternative or addition to a traditional cake. Priced at £15.00 per person on average, but prices can vary depending on if more premium cheeses are chosen. Minimum of £350 to cover the cost of the cheeses and decorations.

Cheese we have used previously are:

- Wensledale with cranberries
- Wensleydale with apricot
- Plain Wensleydale
- Blue Wensleydale
- Smoked Wensleydale
- Yellison Goats Cheese - Skipton
- Yorkshire Blue, Shepherd’s Purse - Thirsk
- Swaledale Cheese (Blue or Smoked) - Richmond
- Barncliffe Brie - Huddersfield
- Daleend Cheddar - Denby

Any specific cheeses that you would like incorporated separate to this menu can be sourced at a bespoke cost.



## Smore’s Station

A mix of chocolate covered biscuits & marshmallows make up this amazing evening treat - even more enhanced on a stunning evening outdoors!

£3.50 per person (minimum order - £70.00).



## Table Drinks / Wine List

# Wine List

## White

### **Sierra Grande Sauvignon Blanc - Chile - £21.95 per bottle**

A fresh and crisp wine with ripe citrus fruit. Packed with lime zest, lemon and kiwi fruit flavours. Think of cool glacial streams and enjoy the refreshing, racy acidity on the finish.

### **Cuvée Jean Paul Sec - France - £21.95 per bottle**

A fragrant and fresh white with crisp green fruit characters and lively acidity.

### **Ancora Pinot Grigio - Italy - £21.95 per bottle**

A versatile and ever-popular Italian white. Dry and delicate with honeyed fruit and a lemony finish.

### **Barramundi Chardonnay - Australia - £21.95 per bottle**

You can almost smell the sunshine in the aromas of white peach, apricot and orange blossom. And when you get that first crisp, fresh taste – with the stonefruit and honeydew melon balanced by the citrus lemon finish – it's like a surprising, lively adventure that you never want to end.

### **False Bay 'slow' Chenin Blanc - Coastal Region, South Africa - £23.95 per bottle**

Dried herbaceous notes, including fennel and aniseed from the nearby fynbos, dominate the nose, followed by a creamy lemon character.

### **Moko Black Sauvignon Blanc - New Zealand - £28.95 per bottle**

Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate finishing with a lovely balance of texture, weight and a clean, refreshing finish.

### **Domaine de la Motte Chablis - France - £39.95 per bottle**

From a warmer vintage, this shows riper yet still mineral fruit with added depth from a small (around 10%) addition of oak-aged wine into the blend. This is very typical of the Motte style and gives richness and balance to the wine. A deliciously precise expression of classic chalky Chablis terroir.

## Red

### **Sierra Grande Merlot - Chile - £21.95 per bottle**

Aromas of plums and cherries mixed with peppery spice and a touch of tobacco leaf. The palate is juicy and fresh with soft red fruits and a hint of green pepper. A really easy drinking Merlot.

### **Barramundi Shiraz - Australia - £22.95 per bottle**

Soft aromas of ripe dark fruit, light liquorice notes backed with mouth-watering raspberry and light hints of spice. The finish is well-balanced and lingering.

### **Cuvée Jean Paul Rouge - France - £23.95 per bottle**

A blend of Grenache and Syrah grapes, which is soft and uncomplicated, yet serious enough to accompany a wide variety of dishes.

### **Tesoro los Andes Malbec Bonarda - Argentina - £27.95 per bottle**

Delightful expression of huge brambly Malbec. The nose offers an appealing, mixed spice, bramble fruit bomb followed by dark, damson and savoury overtones on the palate. The finish is smooth, rounded and nicely balanced.

### **Vega del Rayo Seccionada Rioja - Spain - £27.95 per bottle**

The nose has warm spice, ripe plum and cherry aromas while the palate is richly flavoured and substantial with black fruit and a smoky, spicy character from time in oak. Well-balanced, fruity and approachable.

### **Nostros Reserva Pinot Noir - Chili - £27.95 per bottle**

Intense, deep colour. Aromas of red and black wild berries, truffle, paprika, pepper and clove.

### **Crooked Mick Cabernet Sauvignon - Australia - £29.95**

Medium-bodied and round with red forest fruit flavours. It finishes with fine savoury tannin structure, persistent red fruit flavours and light vanillin oak notes.

### **Nieto Malbec - Argentina - £29.95 per bottle**

A full-bodied and vibrant red wine. Concentrated mouth-filling wild berry fruit with warming fig undertones.

### **Alasia Barolo - Italy - £39.95 per bottle**

Dark plum, leather and delicate violet aromas, plus notes of wood smoke and brown spice. A firm and ripe red with rich, powerful flavours.

**Bodegas Ontanon Gran Reserva Rioja - Spain - £46.95 per bottle** - Beautifully developed Rioja with aromas of dark fruit, spice, tobacco and mocha. The palate shows complexity and structure with layers of black fruit, spice and toasty oak.

## Rosé

### **Ancora Pinot Grigio Rosé - Italy - £20.95 per bottle**

A fresh and fruity rosé with succulent summer fruit flavours and a crisp, dry finish.

### **Burlesque White Zinfandel - USA - £21.95 per bottle**

A light and delicate style with luscious strawberry ice cream aromas, supported by bright berry and strawberry fruits on the palate, with an off dry finish.

### **Cuvée Jean Paul Rosé - France - £23.95 per bottle**

Vivid, pale strawberry pink with aromas of crushed red berries and appealing soft, fruity flavours. Dry with plenty of fruit and some crunchy acidity in the finish.

## Prosecco / Champagne / Sparkling wine

### **Le Dolci Colline Prosecco - Italy - £29.95 per bottle**

Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.

### **Fontessa Prosecco Rosé Spumante - Italy - £29.95 per bottle**

A fresh and delicately fruity Prosecco Rosé with red berry and floral aromas. Lively on the palate with ripe strawberry and raspberry notes and a clean, refreshing finish.

### **Gremillet Brut - France - £45.95 per bottle**

Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.

### **Roebuck Estate Vintage - England - £49.95 per bottle**

An elegant sparkling wine displaying alluring notes of baked apples and citrus fruits layered with a toasty richness and hint of brioche leading to a long, beautifully balanced finish.

### **Roebuck Estate Rosé de Noir Vintage - England - £54.95 per bottle**

Delicious notes of red cherries, strawberries and cranberries are layered with a biscuity richness and a hint of toasted almonds, leading to a long, wonderfully elegant finish.

# Alternative table drinks

Alongside your wine, we can do a range of fun drinks packages on your tables to keep your guests hydrated\*!

## Beer/cider buckets:

£4.50 for lager / £5.00 for ale & cider

### Ales

Ilkley Brewery Mary Jane  
Ilkley Brewery Blonde  
Ilkley Brewery Alpha Beta IPA  
Timothy Taylor Landlord  
Guinness  
Guinness 0.0%  
Ilkley Brewery Maiden Mary (0%)

### Lager

Peroni  
Estrella Damm  
Corona  
Heineken Zero (0%)

### Cider

Orchard Pig Reveller  
Rekorderlig Wild Berry  
Rekorderlig Strawberry & Lime

## Cocktail carafes (1L carafes)

Aperol / Limoncello / Hugo Spritz - £32.00 per carafe  
Mojito / flavoured mojito - £30.00 per carafe  
Moscow / Gin Mule - £30.00 per carafe  
Gin & tonic - £28.00 per carafe  
Pimms - £24.00 per carafe

*(all served with appropriate garnishes and ice)*

## Soft drink carafes (1 litre carafes)

Mocktail carafes - £15.00  
Fruit juice - £10.00 per carafe (four servings)  
Cordial & soda/lemonade - £10.00 per carafe - *flavours include orange, blackcurrant, elderflower, lime or your own request.*  
Soda (coke, diet coke, lemonade, ginger beer) - £10.00 per carafe  
Sparkling water - £8.00 per carafe

*(all served with appropriate garnishes and ice)*

*\*Consumption of alcoholic beverages not guaranteed to provide appropriate hydration...*