



£100 per guest

Includes:

Venue Hire

Canapés on arrival (5 choices)

Two glasses Prosecco, Kir Royale, Club wines, beer and soft drinks on arrival

Three course wedding breakfast

White Table linen, white chair covers, white linen napkins and coloured bow

Half a bottle of Club wine per guest

Glass of Club Champagne to toast

Late evening hot sandwich selection (excluding extra evening guests)

Cake stand and knife

Master of ceremonies

Complimentary accommodation for the Bride and Groom with a Yorkshire breakfast

Use of the grounds outside for photography

Woodsome Hall Woodsome Road Fenay Bridge Huddersfield HD8 0LQ

Tel: (01484) 602739

www.woodsome.co.uk



WOODSOME PACKAGE MENU CHOICES

STARTERS

Slices of Smoked Duck served with a Raspberry and Pea Shoot Salad; Raspberry Dressing and a Garlic Scented Croute

Woodsome Crayfish Cocktail on a bed of Rocket and Lime Wedges

Smoked Salmon, Salmon and Prawn Terrine, Melba Toast and Mixed Leaves

Pulled Pork, Black Pudding and Ham Hock Terrine, Piccalilli and Melba Toast

MAINS

Roasted Striploin of Aged Beef and Yorkshire Pudding

Rump of English Lamb studded with Rosemary and Garlic with a Pea Puree

Fillet of Seabass, Olive and Herb Crust, Roasted Mediterranean Vegetables and Basil Oil

Herb Crusted Rack of Lamb in a Rich Jus, with Slow Roasted Garlic Mash,

Pea Puree and Seasonal Vegetables

DESSERT

Rich Chocolate Tart, Pistachio Ice Cream and Chocolate Pencil

Apple Streusel Tart and Light Vanilla Pod Ice Cream

Chilled Lemoncello Parfait with Fresh Raspberries

Pear and Frangipane Tart with lashings of Cream

Coffee and Woodsome Chocolates

EVENING BUFFETS

£6.95 per guest Hot sandwich selection

Please choose one of the following hot dishes, served with Vegetable Crisps and Homemade Slaw

Hot Roast Yorkshire Beef and Onion

Shredded Pork with Texan BBQ Sauce

Cones of Beer Battered Haddock with Hand Cut Chips

Yorkshire Dales or Lincolnshire Sausages Melting Brie and Tomato Baguettes (V)

£10 per guess Classic Finger Buffet

Selection of sandwiches served in white and brown bread

BBQ Chicken Drumsticks

Vegetable Spring Rolls with a Plum Sauce

Hand Raised Pork Pies

Coated Squid Rings



We recommend you limit your menu choice to one starter, one main & one dessert. Our chef can incorporate any specific ideas you may have for your day, and will cater for any dietary requirements. Menus priced according to selections made.