



Congratulations on your up coming wedding

*Here at Ye Old Sun Inn, our aim is to exceed the expectations of all our guests,
and to make every Wedding a day to remember.*

*On your very Special day, relax and enjoy the the occasion whilst our
experienced and professional team ensure that you have the best possible start to
your married life*

*Whether it's an intimate wedding for 24 or a lavish wedding for 200 you needs
can be catered for. Our private dining room will seat parties up to 24 or our
main Dining room will seat up to 70 for a wedding breakfast and up to 100 for
the night time event. We have invested in our very own Marquee which will seat
comfortably 100 day guests and 150 night gusts. There is also an option for
exclusive use of the whole pub if this is something you have your heart set on.*

*On the following pages we have included a selection of suggeseted menus and
drinks packages to help you plan your menu and your budget, If you do not find
exactly what you are looking for we are more than happy for you to suggest
ideas to us and we will cost them accordingly.*





The £4000 Wedding Package for 2019/2020

A complete day reception for 50 guests and evening for 70 guests (Extra guests for the day reception £60 pp) if you would like the use of our marquee rather than the pub there is a surcharge of £800, the marquee can seat 100 for a wedding breakfast and 150 night guests

This Package is available everyday of every month

Complimentary Room Hire for Day & Evening

Master of Ceremonies

Red Carpet on Arrival

Personalised Post Box for your cards

Personalised Gift for the Bride & Groom

Chocolate Favours for all day guests

White Linen Napkins & Tablecloths

Sweetheart Drinks Package

Wedding Breakfast x 50 guests

Complimentary Disco

Evening buffet A x 70 guests

Complimentary stay in the Old Barn with continental Breakfast

Complimentary 1st Anniversary Meal

Wedding Breakfast

Whipped Goats Cheese with heritage beetroot salad and a drizzle of basil pesto

Chicken Supreme on a Creamed Leek Mash with a wild Mushroom and White wine cream Sauce

Sticky Toffee Sponge with toffee sauce and homemade vanilla ice cream £8.00

Coffee & Petit Fours

NB. Please note we do not offer a choice menu on this package. You have the option of upgrading all food and drink options. You can also add guests both onto the Day and Evening reception

Canapes (we recommend 3 per person)

Bronze £1.50 each pp

Goats Cheese & Roasted Tomato Tartlet
Mini Sausage with Honey & Sesame
Herb Drop Scones with crayfish in a paprika mayonnaise
Vegetable Spring Roll with hoi-sin dipping sauce
Terrine with Red Onion Chutney
Pea and Mint Veloute

Silver £1.75 each pp

Roasted Beef in a mini Yorkshire Pudding with Horseradish Crème Fraiche
Battered King Prawn with sweet chilli dipping sauce
Chicken Satay Skewers with coriander and chilli
Cheese & Mushroom Rarebit
Home Smoked Salmon on toast with a caper and dill mayonnaise
Asparagus Wrapped in Parma Ham (seasonal Only)

Gold £2.00 each pp

Mini Crab Cake with Avocado Relish
Steak & Roasted Onion Croustini
Halloumi & Tomato Ratatouille Flatbread
Fish & Chips with tartare Relish
Confit Duck Spring Roll with oyster sauce
Smoked Haddock Arancinni with harrisa dipping sauce
Mini Lamb Kofta with Mint Yoghurt

Starter Course Selection (priced per item pp)

Fresh Salmon Terrine infused with paprika & lemon with a slight touch of horseradish cream £10.50

Ham Hock Terrine studded with caper and gherkins, served with sour dough toasts and caper mayonnaise £9.00

Pea & Mint Risotto finished with Parmesan shavings, lemon oil and minted spring onion salsa £8.50

Smoked Haddock Rarebit baked on a homemade crumpet and finished with Hollandaise sauce £9.50

Warm Salad of Smoked Chicken, Chorizo and Black Pudding in a spiced herb dressing £9.50

Whipped Goats Cheese with heritage beetroot salad and a drizzle of basil pesto £7.50

Classic Prawn & Crayfish Cocktail with marie rose sauce and brown bread £10.00

Pressed Rillette of Confit Duck flavoured with orange and coriander, wrapped in Parma Ham and served with an orange relish £10.50

Warm Salad of Honey Roasted Parsnips, Chestnuts and Artichoke hearts in a light thyme dressing £8.00

Plate of home smoked Salmon, simply served with lemon wedges, capers and brown bread £11.00

Chicken Liver Parfait with toasted brioche and red currant relish £10.50

Twice Baked Wensleydale Soufflé with a caramelised onion puree and crisp onions £9.50

Fish Course Selection (or can be taken as a starter)

Pan fried King Scallops with cauliflower puree, crumbled bacon and lemon oil £14.00

Seared fresh Tuna Steak on a niscoise salad with anchovies and soft boiled quails egg £11.50

Cod Loin on wilted samphire with a vegetable chowder and rustic crumb £11.00

Hot smoked Salmon on warmed potato salad with chive oil £12.00

Intermediate Course Selection (No reduction if taken as a starter on the Package price) all £7.00

French Onion Soup, made the classical way but using vegetable stock, topped with a baked cheese croute

Tomato & Basil Soup with Wensleydale pastries

Cream of Mushroom Soup flavoured with tarragon and rosemary

Spring Vegetable Soup topped with herb croutons

Cream of Cauliflower Soup with Parmesan Straw

Pimms Sorbet with a mint & cucumber salsa

Main Course Selection

Oven baked Halibut Steak, shellfish chowder and Samphire £29.00

Seabass Fillet served with a shallot tart tatin, sautéed spinach and samphire with an onion puree £21.50

Traditional Roast Beef with Yorkshire Pudding, roasted potatoes and vegetables and jugs of roast gravy £19.00

Pork Cutlet with an apple & potato dauphinoise, sautéed kale and a rich cider jus £19.00

Pot Roasted Chicken with a mixed bean & chorizo Cassoulette served with a herb polenta £19.00

Salmon Fillet on Colcannon potatoes with sautéed leeks and fine beans and a Hollandaise sauce £19.50

Braised Beef Daube with rich casseroled vegetables over creamed potatoes and horseradish baked dumplings £21.00

Venison Steak served with an 'Umble pie, creamed potatoes, sticky red cabbage and rich red wine jus £28.00

Chicken Supreme on a creamed leek mash with a wild mushroom and white wine cream sauce £18.50

Cod Steak on crushed lemon scented new potatoes, Scallop Wellington and a caper and tarragon cream £22.00

Pork Fillet rolled in soft herbs on a Sun Dried Tomato Risotto finished with Basil Pesto and Parmesan shavings £20.50

Chicken Supreme with dauphinoise Potatoes, sautéed savoy cabbage, bacon and baby onions finished with a grain mustard sauce £18.00

Crispy skin Bream Fillet on saffron cooked potatoes with ratatouille style vegetables and spiced dressing £20.50

*Maple Pan Roasted Duck Breast on a Crisp Parsnip and Potato Rosti,
Caramelised plum and Chicory £27.00*

*Lamb Rump with sautéed fine beans, Crushed new potatoes and redcurrant and
juniper sauce £24.00*

*Roasted Belly Pork, Black pudding Bon Bon, creamed potatoes, cauliflower cheese
£20.00*

*Sun Dries Tomato & Olive Potato Cake, roasted Cherry Tomatoes, cous-cous and
grilled Halloumi £18.50*

Blacksticks Blue Cheese Tart, Provençal Vegetables, pesto and watercress £18.50

*Goats Cheese and Celery Bon Bon, Almond and Hazelnut crust, cauliflower rice
and charred Spring Onions £18.00*

*Caramelised Shallot, Walnut & Chicory Tart, sauteed potatoes and creamy leeks
£18.50*

Homemade Dessert Selection

Apple (and rhubarb when in season) Oatmeal Crumble with fresh vanilla seed custard £9.00

Sharp Lemon Tart with raspberries and crème fraîche £9.50

Banoffee Tartlet topped with fresh cream and chocolate shavings on a toffee sauce £8.50

Warmed Bakewell Tart with fruit compote and fresh vanilla seed custard £8.50

Sticky Toffee Sponge with toffee sauce and homemade vanilla ice cream £8.00

Chocolate Brownie Cheesecake Muffin, with raspberries, ice cream and chocolate sauce £9.00

'Colton' Mess with seasonal fruits, coulis, crushed meringue, crème fraîche and finely shredded mint £8.50

Vanilla Panna Cotta with poached Seasonal Fruits £8.50

Trio of Chef's Dinky Desserts (mini Brulee, sticky Toffee Pudding & lemon Tart) £12.50

Cheese Course Selection

Cheese Board Table for the Room £5 per person

Cheese Board per table (10 guests) £40

Cheese, Pork & Fruit Cake £6.50

All the cheese boards will include crackers, grapes, celery, butter, fruit cake, chutney and bread

Port available to buy by the bottle £35

Evening Menus

Buffet Menu A

Selection of closed Sandwiches, Pork Pie, Seasonal Leaves, Coleslaw, Breaded Chicken pieces with tomato salsa. £15.00 per person

Buffet Menu B

Pork Pies ,Yorkshire Ham, Blue Cheese, Cheddar Cheese, Chutneys, Pickles, Smoked Chicken, Tomato & Pesto Salad, Quiche & Breads £18.00 per person

Buffet Menu C

Platter of Sliced Yorkshire Ham , Hand Sliced Dales Beef , Poached Scottish Salmon, Bakers Basket of homemade bread rolls, Seasonal leaves, Coleslaw, Tomato and basil salad, Pasta Salad Hot buttered New Potatoes £22.50 per person

Pizza Buffet

Selection of wood fired pizzas, salads, chips and dips £15.00

Piggin' Plenty Buffet

A 'Hog Roast' option for your guests, with sage and onion stuffing, apple sauce, crackling all in a freshly baked bap. £900 will feed up to 100

Salads and new potatoes extra £4.50 per person

Bacon or Sausage Baps

Yorkshire sourced, served with the classic Heinz Tomato & HP sauce's (ideal to round off the evening just before the bar closes when everyone is feeling peckish!!) £5 per person

Hand cut Chunky chips @ £1.50 per person

Pic & Mix Sweetie Cart £250

Wedding Drinks Packages



Decadence Package £35

*Selection of Hot & Cold Canapes
(Bronze, please choose 3) on Arrival
Free Flow House Champagne on Arrival
2 Glasses of wine (Sauvignon Blanc/Merlot)
with your meal
A Flute of Pink Champagne for the toast
Red Carpet for your Special Day*

Romance Package £27

*Selection of Hot & Cold Canapes
(Bronze, please choose 3) on Arrival
A Classical Bellini on Arrival
2 Glasses of House wine (Red/White)
with your meal
A Flute of Champagne for the Toast
Red Carpet for your Special Day*

Elegance Package £22.50

*A Glass of Kir Royale on Arrival
A Glass and top up of House Wine
(red/white) with your meal
A Flute of Prosecco for the toast
Red Carpet for your Special Day*

Sweetheart Package £14.50

*A Glass of Pimms on Arrival
A Glass of House Wine (Red/White)
with your meal
A Flute of Sparkling Wine for the Toast
Red Carpet for your Special Day*

Extra Options

*Bucket of Ice Cold Beers
Selection of 6 per bucket £24*

*Bottles of Cask Conditioned Beers
£3.50 each*

*Jugs of Pimms/Mojito on Tables
£12.50 per jug*

Wine Options

*If you are a great lover of wine, we do have
an incredible wine list which you can also
choose from and we can add the supplement
to the package for you.*

