



Weddings





Thank you for your enquiry into holding your wedding day at The Village Inn, Brompton. It is your special day, and the Village Inn can cater for all those unique and special touches you're looking for.

If you're looking for a unique destination from the standard hotel, then look no further than the Village Inn. We can only hold one wedding a day which allows us to focus on your special day and personal requirements.

Please use this brochure as a guideline to planning and organising the day itself. Unlike many other venues we want you to tell us what you want. There are no set menus or set packages. Everything is priced and charged in accordance with specific requirements.

The Village Inn is a family run business, the Manager is Erin, and the Head Chef is Donna ensuring you the best of attention at all times.

Yeoman Suite – can cater for the more intimate weddings for up to 40 people.

Wilford Suite – can cater for wedding breakfast for up to 80 people, and evening reception for up to 100. The Wilford suite comes complete with private bar, toilets and dance floor.

Yeoman & Wilford Suite – for the larger occasions you could use both rooms for evening celebrations.

As with all occasions at the Village Inn, we are a blank piece of paper and together we can write our own perfect day to match the day you have dreamed of.

Kind Regards,

Erin & Donna

Welcome Drinks

Pimms & Lemonade £6

Bucks Fizz - £6

Prosecco - £7

Bellini - £6

Kir Royal - £6

Sangria - £6

White Wine - £7

Red Wine - £7

Rose Wine - £7

Bottle of Lager - £5

See our wine list for the full range

Bottle of White Wine from £20

Bottle of Red Wine from £20

Bottle of Rose Wine from £20

And don't forget the toast....

Bottle of Prosecco from £25

Canapés

Choose 4 items from the list below for £5.00 per person:

Bruschetta, Pesto, Cherry Tomato & Goats Cheese (V)

Pork Crackling, Apple Dip

Honey & Sesame Sausages

Vegetable Spring Rolls (V)

Mini Mozzarella & Tomato Quiche

Ham Hock Terrine, Piccalilli

Chicken Liver Crosti with Apricot Chutney

Mini Fish Cakes with Chilli Dip

Mature Cheese & Herb Scone, Tomato Chutney (V)

Smoke Salmon & Cucumber Sandwich

Wild Mushroom & Spinach Arancini (V Ve)

Pulled Pork Nacho, Salsa

Black Pudding Bon Bons, HP Sauce

Goats Cheese Fritters, Honey & Chilli (V)

Starters

Please choose one option per course plus one vegetarian if required:

*Homemade Soup: **All £5.00***

Vegetable

Tomato & Basil

Curried Parsnip

*Pressed Ham Hock & Parsley Terrine, House Piccalilli & Crusty Bread - **£6.00***

*Chicken Caesar Salad with Croutons, finished with Parmesan & Bacon (Anchovies optional) - **£6.00***

*Hot Crab Cakes, Paprika Mayonnaise - **£6.00***

*Warm Tartlet of Caramelised Onion, Goats Cheese, Pea Shoots - **£5.50***

*Buffalo Mozzarella, Tomato & Basil, Balsamic, Olive Oil (V) - **£6.00***

*Cured Salmon, Chilli, Lime & Garden Salad - **£6.50***

*Chicken Liver Pate, Tomato Chutney, Crusty Bread - **£6.00***

Main Course

*Roast Chicken, Stuffed with Pork & Sage Sausage Meat, Crispy Pancetta, Crushed New Potato & Jus - **£17***

*Roast Chicken Breast, Dauphinoise Potatoes & Bacon Thyme Sauce-**£17***

*Fillet of Sea Bass, Crushed New Potatoes, Tarragon & Tomato Sauce - **£17***

*Poached Salmon, Bubble & Squeak, Wholegrain Mustard Sauce - **£17***

*Roast Topside of Beef with Yorkshire Pudding - **£17***

*Pressed Belly Pork, Black Pudding Mash, Toffee Apple & Crackling - **£16***

*Gnocchi, Tomato, Rocket Pesto, Broccoli & Goats Cheese (V Ve) - **£14***

*Risotto with Spinach, Mushroom and Truffle Oil (V Ve) - **£14***

*Beef Wellington, Watercress and Jus - **£30***

All of our Main Courses are served with mixed seasonal vegetables.

Dessert

Vanilla Crème Brûlée, Hazelnut Biscotti

Elderflower & Raspberry Cheesecake, Berry Compote

Lemon Posset Bar, Raspberry Sorbet

Sticky Toffee Pudding, Butterscotch Sauce, Ice Cream

Double Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce

Vanilla Bean Panna Cotta, Raspberry Sauce

Eton Mess, Mixed Berries, Cream & Meringue

ALL £7

Children's Menu

STARTERS

Soup of the Day, Mini Loaf

Garlic Bread

Cheesy Garlic Bread

Carrot, Cucumber & Bread Sticks

MAIN COURSE

Sausage, Mash, Garden Peas & Gravy

Roast Chicken, Mash, Carrots, Peas & House Gravy

Chicken Nuggets, Fries & Beans

Fish Goujons, Fries & Beans

Cheese & Tomato Pizza, Fries & Beans

PUDDINGS

Mixed Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Fruit Salad

Chocolate Brownie Sundae

2 COURSES - £12

3 COURSES – £14

Afternoon Tea

Selection of Sandwiches & Savoury

Egg & Cress

Ham & Dijon Mustard

***Cheddar Cheese & Tomato
Chutney***

Chicken Mayonnaise

Village Inn Pork Sausage Roll

Selection of Cakes

Ferrero Rocher Chocolate Tart

Lemon & Raspberry Posset

Victoria Sponge

Biscoff Truffle

***Fruit Scones with Jam and
Chantilly Cream***

Tea or Coffee

£18.95 per person

Children's Afternoon Tea

Ham Sandwich, Cheese Sandwich & Jam Sandwich

Sausage Roll

Carrot, Cucumber & Bread Sticks

Pick & Mix Cup Cake

Decorate your own Gingerbread Man

Juice of Choice

£12 per person

Evening Food

*White Bread Buns, £9 per person. **Choose 2 options***

- *Riverside Pork Sausages*
 - *Crispy Bacon*
 - *Fish Goujons, Mushy Peas & Tartare Sauce*
 - *Hot Dog & Fried Onions with Tomato Sauce & American Mustard*
 - *Chargrilled Halloumi & Red Pepper Burger*
 - *Chargrilled Peppers, Rocket Pesto & Olive Tapenade*
 - *Roast Pork with Apple Sauce & Stuffing*
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*Bowl Food, £12.00 per person. **Choose 2 options***

- *Red or Green Thai Curry, Chicken or Vegetable, With Rice*
- *Slow Cooked Beef Pie, Creamy Mash & Gravy*
- *Chicken & Mushroom Pie, Creamy Mash & Gravy*
- *Vegetable Pie, Creamy Mash & Gravy*
- *Beef Stroganoff, With Rice*
- *Chilli Con Carne, Nachos, Jalapeños & Cheese*
- *Chicken, Potato & Chorizo Stew, Crusty Bread*
- *Chicken or Vegetable Stir Fry, Noodles, Bean Sprouts & a Soya, Ginger & Chilli Sauce*

£10.95 BUFFET SELECTOR

Please select 6 items,

Add as many other items as you wish for an extra £1.50 per item per head

MUST HAVE: Selection of Sandwiches (4 fillings)

CHOOSE 2 OF THESE: Coleslaw

Green Salad

Tomato & Basil

Coronation Chicken

Beetroot & Red Onion

Potato & Chive Salad

CHOOSE 1 OF THESE: Potato Crisps – (Salt & Vinegar, Cheese & Onion, Salted)

Fries

Jacket Potatoes

Potato skins with Garlic Mayo

CHOOSE 3 OF THESE: Cheddar & Red Onion Quiche

Homemade Pork & Mustard sausage rolls

Ham & Cheddar Quiche

Honey glazed sausages

Vegetable Spring rolls with chilli sauce

Mini pizzas

Fish cakes with chilli sauce

BBQ Chicken wings

Fish Goujons with tartare sauce

Chicken Goujons

Garlic Bread

Dessert Options (£5 per person)

Eton Mess

Chocolate Brownie

Crème Brûlée

Strawberry Cheesecake

Chocolate Torte

£12.95 HOT BUFFET MENU

Please Choose 2 of the following:

- Beef Lasagne
- Chicken with Wholegrain Mustard Sauce
- Chilli Con Carne
- Thai Chicken Curry
- Sausages with Red Onion Gravy
- Roast Beef with Trimmings
- Roast Pork with Trimmings
- Fish Pie

And Choose one of the following:

- Vegetable Lasagne
- Vegetable Curry
- Penne Pasta in Tomato Sauce & Goats Cheese
- Tagliatelle with Leek & Mushroom Cream Sauce

All the above served with New or Roasted Potatoes, Bread, Vegetables, Rice and Salad as appropriate to your choices.

£20 HOT BUFFET MENU

Please Choose 3 of the following:

- Roast Sirloin of Beef with trimmings.
- Beef Bourguignon
- Chicken Breast with Mozzarella & Vine Cherry Tomatoes
- Venison in Port & Redcurrant Sauce
- Pork Stroganoff
- Beef Stroganoff
- Moussaka
- Chicken Madras, Poppadoms & Chutney
- Fillet of Salmon in a Prawn & Dill Sauce
- Penne Pasta with Smoked Salmon, spring onion & White Wine Cream Sauce.

And Choose one of the following:

- Vegetable Lasagne
- Penne Pasta in Tomato Sauce & Goats Cheese
- Tagliatelle with Leek & Mushroom Cream Sauce

All the above served with New or Roasted Potatoes, Bread, Vegetables, Rice and Salad as appropriate to your choices.

And Finally.....

We tailor the menu to you but the standard scenario would be to select:

1 starter, 1 main course and 1 dessert for your guests (any dietary requirements are additional to this). If you would like to give your guests more choices, there is a ***supplement of £2.50 per person, per course.***

Please make an appointment at a time to suit yourselves or pop in at any time for a look round. Our best advice would be to come for lunch or dinner and sample the wonderful home cooked food by Donna & her team.

Make an appointment to see James or Erin who will discuss any other options that you might have.

Allergies - We cannot guarantee the absence of nuts or nut products in any of our food. We will endeavour to ensure that anything that might cause a particular individual a dietary complication will be omitted from their meal, we cannot guarantee that trace elements may not be present in the food.

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