

Chilli Barn



OUR MENUS

2023 / 24

CANAPES

Chose 5 options from either hot or cold:

HOT CANAPES

- Slow roasted cherry tomato and basil crostini (VEO & GFO)
- Thai sweetcorn cake and sweet chilli (VEO)
- Fried halloumi with honey and sesame seed (GFO)
- Mini jacket potato filled with herb cream cheese (GFO)
- Vegetable samosas (VEO)
- Mini arancini - Truffled mushroom or tomato and basil (GFO)
- Rosti topped with creme fraiche and avocado
- Tempura tofu and Sriracha mayonnaise (VEO)

COLD CANAPES

- Pea , ricotta and lemon crostini (GFO)
- Mushroom pate crostini (GFO)
- Beetroot and goat's cheese crostini (GFO)
- Olive tapenade crostini with goats cheese (GFO)
- Cherry tomato and pesto mozzarella skewer (VEO & GFO)
- Herbed chickpea falafel and hummus (VEO & GFO)
- Bitter leaf, stilton, honey and walnut dressing (GFO)
- Soft taco with sweet potato and guacamole (VEO)
- Rye toast, beetroot dill and cream cheese



THREE COURSE PLATED

Pick two options for your guests for each course:

STARTERS

Seasonal soup with home baked bread
and organic butter (VEO & GFO)

Roasted mushroom and sweet potato frittata, beetroot ricotta
and crispy kale (GFO)

Pea, mint and yorkshire fettle cheese arancini,
chive mayonnaise (VEO & GFO)

Courgette , leek and broad bean tart with fennel jam
and organic watercress (VEO & GFO)

Mushroom and herb pate, pickled shallot, cucumber, crostini,
celeriac and beetroot remoulade

Asparagus, soft poached egg, house hollandaise and chive oil (GFO)

Saltaire beer battered halloumi, pea and mint puree,
house tartare sauce (GFO)

Kale and onion bhaji, pickled onions, coriander
and green chilli chutney and mint yoghurt (VEO & GFO)

Cumin roasted squash and onion, charred pepper hummus,
goat's cheese, rose and pistachio (VEO & GFO)



THREE COURSE PLATED

MAINS

Marinated paneer and black chickpea Jalfrezi, steamed basmati rice and lightly pickled shallots (GFO)

Squash, baby aubergine and lentil tagine, toasted almonds, apricot couscous and pomegranate (VEO & GFO)

Keralan spiced coconut and vegetable curry with basmati rice, burnt lime and naan (VEO & GFO)

Feta and spinach filo pie, cumin and honey roast potatoes, Greek salad

Lasagne of butternut squash, ricotta and spinach with heirloom tomato and onion salad

Cannelloni shells stuffed with mushroom, ricotta and spinach with green bean, kale and hazelnut

Tomato tarte tatin, whipped basil goats cheese, garlic roast potatoes and rocket (VEO & GFO)

Roast cauliflower, creamy leeks, crispy pressed potato, slow roasted carrot and wilted greens (GFO)

Butternut squash, beetroot and mushroom wellington, roasted root vegetables and gravy (VEO & GFO)

Pie, creamy mash, buttery seasonal vegetables and gravy - sweet potato and goats cheese - chicken, ham leek - beef and ale - jackfruit 'steak' and ale



THREE COURSE PLATED

DESSERTS

Chocolate brownie torched vanilla marshmallow fluff,
roasted hazelnuts and salted caramel sauce (GFO)

Seasonal homemade fruit crumble with vanilla custard (VEO & GFO)

Sticky date, toffee and ginger pudding, warm toffee sauce
with vanilla cream (VEO & GFO)

Dark chocolate and salted caramel tart with creme fraiche

Chocolate posset with passion fruit cream
and toasted flaked coconut (VEO & GFO)

Grilled nectarine, fig, mint, almond and orange blossom (VEO & GFO)

Lemon posset with macerated berries and shortbread (GFO)



TWO COURSE SHARING FAMILY STYLE

Pick one menu from each of the following for your guests

GARDEN

Homemade wild mushroom and truffle sausage rolls - homemade seasonal shortcrust quiche - creamy spring onion and dill new potato salad - minted garden peas, broad beans and asparagus - garden salad -sourdough with organic whipped butter - duo of yorkshire cheeses and homemade apple chutney

Yorkshire rhubarb mess - treacle tart - double chocolate brownies

EAST

Herbed falafel - feta and spinach filo pie - Squash, baby aubergine and lentil tagine, toasted almonds - labneh, roasted beetroot and mint - pearl couscous with apricots and pomegranate - cucumber and tomato salad
Flatbreads - tzatziki - olives

Homemade baklava - grilled nectarine, fig, mint and orange blossom - chocolate and pistachio pot

CARDAMOM

Kale and onion bhaji - vegetable samosa - charred paneer skewers -keralan spiced coconut and vegetable curry - cumin and turmeric roast potatoes
chapati - cardamom rice - cucumber raita - mango chutney - green chilli chutney

Pistachio kulfi - mango lassi shot - cinnamon and cardamom dusted doughnuts



CHILDREN'S MENU

Choose only one option only for all children unless you have specific dietary requirements

SERVED WITH STARTERS

Vegetarian sausage and creamy mashed potatoes, beans or gravy
Tomato and cheese pizza
Tomato and cheese pasta with garlic bread
Jacket potato with beans and cheese
Crudites and hummus

DESSERT

Chocolate brownie and ice cream
Mixed fruit kebab
Bowl of vanilla ice cream with chocolate flake



EVENING MENU

Choose one

GYROS

Lemon and herb roasted halloumi and Mediterranean vegetables - chips - red onion, tomato and cucumber salad - tzatziki - flatbread - chilli sauce

BURGER BAR

Halloumi, whole portobello mushroom and sweet potato patties
Brioche buns - salad - house slaw - sauces - chunky chips

TACO BAR

Variety of fillings and toppings - soft taco breads - salads - salsa - guacamole

TOMATO, MASCARPONE AND BASIL RIGATONI PASTA BAKE

Italian salads - artisan breads - garlic and rosemary potatoes

CHEESE BOARD FEAST

A selection of artisan cheeses, brownie bites, chocolate dipped strawberries, fruit platter, crisps and nuts, chutneys and pickle, crudites and dips



DRINKS PACKAGES

DRINKS PACKAGE FOR DAY GUESTS

Two flutes of prosecco per person - one for the drinks reception and another for the toast

Two medium glasses of red or white wine per person for the Wedding Breakfast

Wines can be tasted at the menu tasting event after booking

Non-alcoholic still and sparkling options available

DRINKS TOKENS

Buy drinks tokens to give to your guests as favours or handed out on arrival to exchange at the bar for any standard drink (tokens don't include double spirits with mixers)

BESPOKE DRINKS PACKAGES

Bespoke packages can include Pimms, Aperol Spritz, mulled wine, gin and tonic for example - further details on request

CASK ALES

Semi-complementary: we buy a cask for you and sell pints for a service charge

Choice of session ales from Ilkley and Saltaire breweries, please ask for details

Vegetarian/vegan real ale casks available (unfined)



DRINKS PACKAGES

HOT DRINKS

We offer well stocked and replenished self service tea and coffee bar

Taylor's of Harrogate Yorkshire Tea and Rich Italian Coffee

Decaff and herbal options also included

PLEASE NOTE

The bar is open throughout the day and closes at 11pm; if a later finish is preferred the license can be extended to midnight on Fridays, Saturdays and Sundays preceding a Bank Holiday for an extra charge

If your legal marriage ceremony is at Chilli Barn, the Registrars require that no drinks (or other refreshments) may be served or consumed in the Barn until the ceremony is complete and the Registrars have left

Your chosen drinks package is served until the end of the Wedding Breakfast after which drinks can be bought from the bar

How drinks packages are served depends on the wedding and dining style, options can be discussed





TO ENQUIRE ABOUT BOOKING YOUR WEDDING AT CHILLI BARN
VISIT WWW.CHILLIBARN.CO.UK

OR

EMAIL US WEDDINGS@CHILLIBARN.CO.UK

CHECK AVAILABILITY - WWW.CHILLIBARN.CO.UK/AVAILABILITY