

Tapton Hall

← « Sheffield » →



Wedding Brochwe 2023



Congratulations on your forthcoming wedding, and thank you for considering Tapton Hall as the perfect venue for your special day.

We have a wide range of rooms for you to choose from, for both your civil ceremony and wedding breakfast.

Our talented head chef and his team have will create mouth watering menus using fresh, local ingredients, and are happy to tailor choices to your requirements.

You will find our Weddings team dedicated and friendly.

They will guide you through your special day,

everything runs smoothly.







We have a selection of rooms licensed for weddings, each of which makes an attractive setting for your civil ceremony.



The Lounge - Seat up to 40
The Committee Room - Seat up to 50
The Ranmoor Room - Seat up to 80
The Portrait Gallery - Seat up to 100
The Lecture Theatre - Seat up to 100

The cost for the use of any of the above rooms is £300.00





Menu A £26.95per head

Tomato & Red Pepper Soup Served with Herb Cream & Pesto Croutons or Cream of Cauliflower Soup Served with a Cauliflower Bhaji

Homemade Beef & Henderson's Relish Pie Served with Creamy Mashed
Potato, Green Beans & Proper Gravy

or

Homemade Lasagne Served with Garlic & Thyme Bread & Seasonal
Salad Garnish

OY

Chickpea & Spinach Curry Served with Coconut Rice & Flatbread

Caramel Apple Pie & Vanilla Ice Cream with Raspberries or
Tapton Mess with Meringue & Berries

Freshly Brewed Tea or Coffee with Chocolate Mints

(Vegetarian Pies are Available)





£34.95 per head

Chicken Terrine Served with Bacon Mayonnaise & Dressed Rocket or Sweet Potato & Rosemary Soup Served with a Mini Cheddar & Chive Scone

Pork Tenderloin Wrapped in Parma Ham with Lyonaise Potatoes, Honey Glazed Carrots & French Style Peas

OY

Roast Cod Loin Served with Chorizo, Spinach & Tomato Ragu & Thyme Roast Jersey Royals

OY

Spinach & Cashew Nut Gnocchi Served with Charred Leeks, Pickled Radishes & Goats Cheese Bon Bons

Lemon & Lime Tart Served with Clotted Cream & Fresh Berries or Chocolate & Orange Pot Served with Homemade Ginger Biscuits

Freshly Brewed Tea or Coffee with Chocolate Mints





£38.95 per head

Spiced Moroccan Lamb Parcel Served with Aubergine Puree & Red Wine Jus

OY

Watermelon, Basil, Guacamole & Grilled Feta Salad

28 Day Aged Rib of Yorkshire Beef Served with Yorkshire Pudding, Duck Fat Roast Potatoes & Seasonal Vegetables

OY

Rosemary & Garlic Chicken Breast Served with Salsa Verde, New Potatoes, Tenderstem Broccoli & Chicken Veloute

OY

Wild Mushroom Tart Served with Beetroot Puree, Sage Arancini & Toasted Hazelnuts

Caramel & Pecan Cheesecake Served with Dark Chocolate Sorbet & Nut Tuille

or

Blackberry Parfait Served with Apple Compote, White Chocolate & Oat Crumble

Freshly Brewed Tea or Coffee with Chocolate Mints





£44.95 per head

Braised Shin of Beef Served with Caramelised Onion Hollandaise,
Bacon & Chive Crumb

OY

Stilton & Pear Tartlet Served with Vine Tomatoes, Radishes
& Black Pepper Ice Cream

Marinated Lamb Rump Served with Dripping Fondant, Lamb Lollypop, Baby Vegetables & Lamb Jus

OY

Seared Duck Breast Served with Sweet Potato Mash, Wilted Greens, Black Cherries & Port Reduction

or

Wild Mushroom, Garlic & Thyme Strudel Served with a Potato & Chive Cake & Creamy Leeks

Orange & Almond Frangipane Tart Served with Raspberry Sorbet & Toasted Almonds

or

Chocolate & Cherry Profiteroles Served with a Fried Mars Bar, Coulis & Nuts

Freshly Brewed Tea or Coffee with Chocolate Mints





Children's Menu

£16.95 per head

Choose One From Each Course:

Yorkshire Pudding with Onion Gravy
Tomato Soup
Melon with Seasonal Fruit

Chicken Goujons with Chips & Peas or Baked Beans
Sausage with Chips & Peas or Baked Beans
Cheese & Tomato Pizza & Chips
Cheese & Tomato Pasta

Vanilla Ice Cream
Chocolate Cake with Cream





Vegetarian Options

Available with all Menus Except Menu A

Chargrilled Mediterranean Vegetables baked in Filo Pastry with
Tomato Coulis

Roast Aubergine filled with Tuscan Bean Stew & Parmesan Cream

Wild Mushroom Tagliatelle with Tarragon Cream Sauce & Parmesan Shavings

Roast Stuffed Peppers with Couscous & a Tomato & Olive Compote







Evening Buffet Options

Fish & Chip Supper
Fish & Chips served in a Cone with a Side of Mushy Peas
£15.95 Per Head

Pie & Pea Supper
Traditional Pie & Pea Supper served with Gravy & Mint Sauce
£15.95 Per Head

Cheese Wedding Cake
A Selection of Cheeses served with Biscuits, Grapes, Apple, Celery &
Chutney

£14.95 Per Head

Bacon Sandwiches Crisp Bacon on your Choice of Bread

£5.95 Per Head

Hog Roast Full Hog served with Stuffing, Apple Sauce, Bread, Salad, Dips & Wedges

£21.95 Per Head





Barbeque Menu

Option A - £20.95 per head
Veggie Burger & Vegetarian Sausages
Prime Succulent Beef Burgers
Yorkshire Pork Sausages

Option B - £23.95 per head
Veggie Burger & Vegetarian Sausages
Prime Succulent Beef Burgers
Yorkshire Pork Sausages
Minute Steak
Tandoori Chicken

Option C - £25.95 per head
Veggie Burger & Vegetarian Sausages
Prime Succulent Beef Burgers
Yorkshire Pork Sausages
Minute Steak
Tandoori Chicken
Pork Ribs
Lamb Kofta

All options come with the Chef's Selection of Salads, Bread Buns, Jacket Potatoes, Corn on the Cob & a Selection of Sauces





A Selection of Open Sandwiches with Various Fillings

Choose from 4, 6 or 8 of the Following Items:

Selection of Mini Quiche
Sausage Rolls
Pork Pies
Pizza Slices
Deep Fried Breaded Mushrooms
Chicken Goujons
Place Goujons
Spicy Wedges
Selection of Mini Indian Savouries
A Selection of Chinese Bites
Vegetable or Chicken Fajita Wraps
Jacket Potato Shells with Cheese & Bacon
Deep Fried Stuffed Sweet Cherry Peppers
Chef's Selection of Salads

Add a Selection of Desserts for £3.50 Per Head

4 Items £20.95 per head 6 Items £22.95per head 8 Items £24.95 per head





Gala Buffet Menu

£28.95 Per Head

Choose TWO Cold & TWO Hot dishes

Cold Roast Beef Honey Baked Ham Cold Roast Norfolk Turkey

Beef Lasagne with Garlic Bread
Hot Chicken Goujons with Garlic Mayonnaise
Chilli Con Carne with Rice & Nachos
Fish Goujons with Tartar Sauce & Lemon Mayonnaise

Coleslaw, Curried Rice & Potato Salad
New Potatoes with Mint & Butter
Dressed Cold Salmon with Lemon Mayonnaise

A Selection of Sweets & Cheeses

Tea or Coffee with Chocolate Mints





Canape Menu

Roast Beef, Yorkshire Pudding & Horseradish
Mini Burgers with Ketchup & Mustard
Smoked Salmon Blinis with Herb Crème Fraîche
Homemade Fishcake with Tartar Sauce
Three Cheese Bon Bons with Sweet Chilli Sauce
Homemade Onion Bhaji with Mint Yoghurt
Vegetable Spring Rolls
Stuffed Mini Peppers
Spicy Prawns
12 Hour Sticky Ribs

3 Items £9.00 per head 5 Items £11.00 per head 7 Items £13.00 per head







Drinks Packages

Option A

Welcome Drink on Arrival Two Glasses of House Wine with your Wedding Breakfast Glass of Sparkling Wine for the Toast

£21.00

Option B

Welcome Drink on Arrival
Two Glasses of House Wine with your Wedding Breakfast
Glass of House Champagne for the Toast

£25.95



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