



CragRats Brasserie



Event information



CragRats Brasserie

Civil Ceremony

There is a room hire charge for a Civil Ceremony as follows:

Large room - £500

Small room - £200

*To book the Registrar or to check availability please contact
Huddersfield registry office. Wedding fees will also apply*

Extras

An event coordinator to assist with all areas of wedding planning

White or natural table linen (coloured linen can be arranged at an additional charge)

A cake stand and silver decorative knife

Table plan, place cards and menu cards (additional charge)

12am bar license enabling the evening party to run through until 12.30am

Ample free car parking

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On Arrival

We offer a selection of drinks and canapés on arrival.

Reception drinks include:

Sparkling wine: Prosecco, Prosecco Rose, Pinot Grigio

Champagne: Moët Et Chandon, Veuve Cliquot, Bollinger

Champagne Cocktails: Hibiscus flower, Lychee, Ginger

Pimms No.1, 2 and 3

Individually Designed Cocktails

Bottled Beers: Corona, Sol, Budweiser, San Miguel

Canapes

A choice of delicious and visually stunning finger food served on platters to your guests to satisfy appetites until dinner is served.

Choose from our extensive canapé menu.



CragRats Brasserie

Table d'hôte

We offer a wide variety of menus, to meet all individual tastes and requirements. We cater for vegetarians, vegans and all allergy and dietary requirements. Choose from our menu either a set menu or a five choice option which requires a pre-order. We can print menus on headed paper for your invitations.

Wine

House White: Riesling/Gewurztraminer, Chardonnay & Sauvignon Blanc

Red: Shiraz, Merlot & Cabernet sauvignon

Fine wines: We can stock wine of the host's choice

Toast

Sparkling wine: Prosecco, Prosecco Rose, Pinot Grigio Cuvee Blanc

Champagne: Moet et Chandon, Verve Cliquot, Bollinger

Evening buffet

A variety of hot & cold options including hot & cold buffets, cheese & pate platters, canapés and BBQs are available for your evening party.

We can also provide late night snacks (between 11pm & 12am) such as bacon sandwiches, fish & chips, kebabs



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Sample Starters

variety of home made soups

Watercress & potato soup, oyster garnish
Minted pea soup, crispy pancetta & sour cream
French onion soup, Gruyere croutons
Over ripe tomato soup, herb oil
Veloute of roast pumpkin, roast pepper & nutmeg tortellini, parmesan froth
Chilled roasted pepper & sweet tomato soup, crab & avocado gateaux
Carrot, thyme & butter bean soup, lemon oil

Vegetarian

Warm buttered asparagus on toasted brioche, rocket, parmesan
Spiced pumpkin risotto, thyme & mascarpone, black pepper & parmesan tuille
Basil & sun dried tomato pannacotta, snow pea cream, honey dressed rocket, toasted chilli & pepper salsa
Salad of roast squash, creamy gorgonzola, bitter salad leaves & pine nuts, marjoram & lemon dressing
Individual feta, courgette, spinach & mint tartlet, orange & lavender salad
Tartlet of wild mushrooms, poached free range egg, dill and lemon butter, parmesan shavings
Char grilled mozzarella & fresh fig salad, honey vinaigrette

Meat & Game

Salad of smoked duck, watercress, pomegranate & mint dressing
Carpaccio of venison, peppered rocket, raspberry & dark chocolate dressing
Home made chicken liver parfait wrapped in prosciutto, toasted ciabatta, red onion and brandy jam
Pressed terrine of smoked chicken, boudin noir and foie gras, apple chutney, toasted walnut bread
Crisp slow roast belly pork, cannelloni of apple & boudin noir, cider & sage cream sauce

Fish & Seafood

Smoked haddock fillet, warm salad of new potatoes and scallions, clam chowder
Grilled King prawns, garlic & red chilli oil, toasted ciabatta
Seared tuna, crispy Thai glass noodles, spiced grapefruit dressing
Tian of smoked salmon, avocado & apple guacamole, tomato & dill salsa, parmesan wafer
Pan fried scallops, pancetta, oven dried tomato & rocket salad, chilli glaze
Prawn & crab spring roll, ginger & lime dressed rocket, dill & lemon mayonnaise
Lime & chilli marinated squid & chorizo salad, garlic toasts



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Sample Main courses

Vegetarian

Roasted field mushroom, aubergine & sweet basil lasagne topped, melting Somerset brie, herb salad

Smoked mozzarella, tomato & roast garlic filled butternut squash, caramelised baby onion & beetroot jus

Asparagus & mint frittata, warm new potato salad, braised rice, parmesan shavings

Braised root vegetable hot pot, sauté new potatoes & red onion, buttered Savoy cabbage

Slow roast vegetable & parmesan tart, warm tarragon & shallot vinaigrette, rocket & redcurrant salad

Thai mixed bean curry, pak choi & potato millefeuille, cucumber & lemongrass salsa, coriander crème fraîche

Aubergine, smoked mozzarella, tomato & basil gateaux, shaved fennel & rocket salad, bloody Mary syrup

Meat & game

Yorkshire beef fillet, wild mushroom tortellini, sweet potato & thyme dauphinoise, red wine & pancetta jus

Rare roast beef, field mushroom & stilton rarebit, slow roast baby beetroot, French onion & whiskey jus

Herb crusted rack of lamb, garlic pomme puree, Madeira & thyme

Paprika scented pork fillet, wilted spinach, Bombay potatoes, garam masala cream

Wild boar & plum short crust pie, goose fat & thyme roasted new potatoes, honey glazed baby carrots

Chicken breast, stuffed with ricotta & basil farci wrapped in pancetta, spiced vodka & tomato syrup

Ballontine of chicken filled with wild mushroom & spicy chorizo, braised red cabbage, tomato fondue

Pan fried Barbary duck breast, orange and black pudding champ, black cherry jus

Fish & Seafood

Pan fried sea bass fillet, mouli & mustard cress rosti, beurre rouge

Pan fried halibut, sauté potatoes, asparagus spears, seafood & garlic cream

Saffron red mullet, chilli spiked puy lentil cassoulette, tempura battered white bait

Seabass on griddled potatoes with red pepper cassoulette, moules marinieré cream

Scottish loch salmon fillet wrapped in Parma ham, herb lentils, creamed spinach

Lemon sole fillet rolled with samphire, white wine, chervil & tomato cream

Monkfish filled with mushroom duxelle wrapped in Parma ham, squash purée, bourguignon sauce

Pan roasted fillet of cod, risotto of salt cod, dill & barley, seared cod cheeks, caper & black pepper butter



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Sample Desserts

Chocolate brownie, hot cherries, pistachio Chantilly cream

Baileys & chocolate pot, vanilla cream, pistachio shortbread

Dark chocolate & mint marquise, baileys crème Chantilly, Cointreau syrup

Chocolate fondue accompanied with strawberries, kiwi, home made marshmallow & biscotti

Lemon & lavender posset, grilled figs

Baked Alaska, cherry sorbet

Star anise glazed pineapple, caramel sauce, vanilla ice cream

Yorkshire rhubarb crumble tartlet, cinnamon Anglaise, coconut ice cream

Lime leaf pannacotta & fresh mango on caramelised puff pastry, blanc en blanc

Individual Pimms No.1 trifle, fresh mint Chantilly, orange zest & cocoa tuille

Strawberry, basil & black pepper crème brulee, roasted rhubarb compote

Lemon meringue cheesecake, lemon sorbet, maple syrup

Tiramisu cheesecake, vanilla & caramel ice cream, Americano cream sauce

Summer fruit pudding, blackcurrant coulis, lemon sorbet

Mixed berry, elderflower & prosecco jelly, vanilla pod ice cream

Vanilla scented creamed rice pudding, stewed peaches, organic honey

Bramley apple & pear crumble with shortbread topping, cinnamon crème anglaise

Banana & white chocolate brioche pudding, toffee crème Anglaise

Sticky toffee pudding, Guinness & cassis sauce, toffee ice cream

Selection of cheeses, grapes, biscuits & home made chutney



Sample quote for Saturday wedding

*Example of 60 guests for wedding breakfast and 100 for evening reception

On Arrival

Sparkling wine @ £5.50 x 50 = £275.00

Champagne garnishes (e.g. ginger, berries, hibiscus flowers) @ £1 x 50 = £50.00

Soft beverage @ £2.50 x 10 = £25.00

Canapés @ £4.50 per person x 55 = £247.50

Afternoon meal

3 Course set menu

with complimentary coffee, still & sparkling water @ £40 x 55 = £2200.00

3 course children's meal @ £9.95 x 5 = £49.75

Wine

Champagne for toast £40.00 x 10 = £400.00

House wine @ £16.95 x 30 = £508.50

Evening buffet for 150

Bacon Sandwiches and cones of chips @ £6.50 per person x 100 = £650.00

TOTAL = £4405.75