



The Timble Inn

Available Wedding Package Menus 2019

Menu A. £45.00 Per Person

Starters:

Garlic & Wild Mushrooms Brioche
truffle oil

Homemade Soup
warm bread roll

Trio of melon
figs, gin & tonic sorbet

Mains:

Slow Roasted Belly Pork & Pig Cheeks
apple puree, crackling and baby onions

Pan-Seared Duck Breast
polenta, celeriac and wild mushrooms

Fillet Of Sea Bream
tarragon, gnocchi and peas

Desserts:

Eton Mess
rhubarb, meringue and elderflower

Passionfruit & White Chocolate Cheesecake
orange sorbet

Spiced Crème Brûlée
blood orange, pear and shortbread

Some of our food items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish of food served here. We understand the danger to those with severe allergies. Please speak to a member of staff who may be able to help you make an alternative choice.

Timble Nr Harrogate LS21 2NN Telephone 01943 880530

www.thetimbleinn.co.uk Email info@thetimbleinn.co.uk



The Timble Inn

Available Wedding Package Menus 2019

Menu B. £55.00 Per Person

Starters:

Ham Hock Terrine
pickled shallots, carrots, piccalilli and toasted brioche

Gin Infused Salmon
pickled cucumber, wasabi and fennel

Wood Pigeon
quail's egg, black pudding and texture of peas

Mains:

Sea Bass Fillet
orange, king prawns and fennel

Corn Fed Chicken
potato puree, spinach and sauce vierge

Monkfish
croquettes, avocado and king prawns

Desserts:

Chocolate Tart
praline, strawberry and sweet basil sorbet

Vanilla Panna Cotta
rhubarb compote and stem ginger ice-cream

Apple & Berries Crumble
custard

Some of our food items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish of food served here. We understand the danger to those with severe allergies. Please speak to a member of staff who may be able to help you make an alternative choice.

Timble Nr Harrogate LS21 2NN Telephone 01943 880530

www.thetimbleinn.co.uk Email info@thetimbleinn.co.uk



The Timble Inn

Available Wedding Package Menus 2019

Menu C. £65.00 Per Person

Starters:

Carpaccio Of Beef
celeriac remoulade and picked walnuts

Lobster Salad & Tomato Concass
relish, aioli and garlic dressed little gem lettuce

Scallops & Langoustines
baked sea salt turnips, ice lettuce and saffron cream

Mains:

Trio Of Lamb
smoked violets, turnips and asparagus

Pan-Fried Fillet Of Turbot
shrimps, cobnuts and salsify

Roasted Venison Loin
onion puree, shitake mushrooms, spinach, pomme puree and blackberry jus

Desserts:

Chocolate Bubbles
dark chocolate mousse, salted caramel and yogurt

Lemon Tart
textures of raspberries

Blackberry Parfait
pistachio, orange and white chocolate

Some of our food items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish of food served here. We understand the danger to those with severe allergies. Please speak to a member of staff who may be able to help you make an alternative choice.

Timble Nr Harrogate LS21 2NN Telephone 01943 880530

www.thetimbleinn.co.uk Email info@thetimbleinn.co.uk