



THE ILEX

COURTYARD

WEDDING MENUS

FOOD

DRINK

EXPERIENCE

The Ilex Courtyard
Holker Hall & Gardens

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THE ILEX

COURTYARD

WELCOME

Thank you so much for taking the time out to browse through our menus, we hope you enjoy reading them as much as we loved putting them together.

Our menu planning is based on three key ingredients

- **Tried and Tested Dishes by our experienced Kitchen Team**
- **Trends in the Current Food Market**
- **Local Provenance**

We have menus and price points to cover any occasion or budget, of course we can tailor these menus to take care of any allergens or intolerances with notice

We are not just passionate about food, we offer a full drinks service and bar function, you can find out more information on our beverages offer and special packages later in this brochure

Our events management team can help source everything from Entertainment to the Stage and Marquee Hire, We aim to take away all the stress so you can enjoy a wonderful experience.

Food - Drink - Experience

Let us take the stress away from your big day

We talk you through everything we've learned about delivering successful events. From the first call we ask you to tell us what is more important to you to ensure we deliver it

It's the little things that matter, those tiny noticeable touches or TNT's as we call them. From the linen to the lighting we think of everything

Talk to us now and make your wedding stress free



THE ILEX
COURTYARD

CANAPÉS

Canapes £11.95 for a choice of four + £2.95 per additional canapé

Mini Yorkshire Pudding, Roast Beef, Horseradish

Mini Cottage Pie

Mini Lamb Kofta, Lemon and Coriander Yoghurt

Confit Duck Roll, Spiced Plum Jam

Goats Cheese, Red Pepper & Pine Nut Quiche

Lancashire Cheese Bon Bon

Smoked Haddock Arancini

Smoked Salmon & Dill Tartlet

Thai Fiscake, Lemongrass & Chilli Mayonnaise

Teriyaki Salmon Skewer

Falafel & Mango Puree

Baked New Potato, Truffle Mushroom Puree

Roasted Cauliflower & Vegan Cheese Filo Tart

Sesame Coated Halloumi with Honey Glaze

Cranberry & Brie Bites

Breaded Chicken Lollipop, Blue Cheese
& Spicy Sriracha

Whipped Goats Cheese, Watermelon & Almond

Mini Filo Caesar Salad

Herb Rolled Goats Cheese, Pear Chutney

Asparagus Spear, Air Dried Ham & Lemon Yoghurt

Pressed Ham Hock, Orchard Chutney

Smoked Salmon, Cream Cheese and Caviar Blini

Char Grilled Vegetable & Pesto Bruschetta

Wild Mushroom & Truffle Tartlet

Hot Smoked Salmon & Cream Cheese Rilette

Chicken Liver Parfait, Apple Chutney & Toast

Cherry Tomato, Basil & Bocconcini Stick

Smoked Salmon, Avocado & Chilli Puree, Crisp Capers

Beetroot Tartare & Vegan Cream Cheese Blini

Chargrilled Cajun Skewers

Premium Canapes with £1.50 Supplement per Choice

Beef Wellington, Parma Ham, Horseradish Hollandaise

Prawn Filo & Sweet Chilli

Tasting Spoon of Curried Scallop and Sweet Potato

Rare Asian Beef, Confit Red Pepper Bruschetta

Smoked Duck, Burnt Orange, Orange Gel

Quail Egg Scotch Egg

Quail Egg, Celery Salt

Tuna Tartare, Balsamic Vinegar & Olive Crumb

Cornish Crab, Burnt Cucumber & Crisp Apple

Balsamic Fig & Parma Ham Skewer



THE ILEX COURTYARD

CLASSIC

STARTERS

Roasted Tomato Soup

Pesto Croute and Basil Oil

Glazed Chicken Liver Pate

Apple Puree, Glazed Apple, Orchard Chutney, Crostini Crisps

Duo of Compressed Melon

Feta Cheese & Oregano, Roquito Peppers, Green Oil

Ham Hock Terrine

Mustard Emulsion, Pickled Vegetables, Mini Loaf

All served with White & Granary Rolls with Butter

MAIN

Braised Feather Blade of Beef & Yorkshire Pudding

Fondant Potato, Roasted Root Vegetables, Red Wine and Onion Gravy

Roast Chicken Breast

Savoy Cabbage & Bacon, Roasted Chantenay Carrots, Buttered Mash Potato, Crispy Leeks, Chicken & Thyme Jus

Slow Cooked Belly Pork & Crackling

Green Beans & Carrots, Rosti Potatoes, Black Pudding Bon-Bon, Cider Apple Sauce

Braised Lamb Shank

Crushed New Potatoes, Greek Style Green Beans, Rosemary and Red Currant Jus

DESERTS

Lemon Tiramisu

Lemon Curd, Crushed Meringue, Vanilla Cream, Shortbread Biscuit

Trio of Desserts

Strawberry Cheesecake, Chocolate Orange Brownie, Raspberry Eton Mess

Black Forrest Cheesecake

Chocolate Paint, Mixed Berries, Blackberry Gel

Locally Sourced Cheese & Biscuits

Onion Chutney, Mixed Grapes, Celery, Butter

£54.95pp

(Please select one starter, main and dessert for your entire party, them accompany with a vegetarian/vegan dish where necessary. Included in the menu cost is also Tea, Coffee and Chocolate Mints)



THE ILEX

COURTYARD

TIMELESS

STARTERS

Lakes Gin & Beetroot Cured Salmon

Picked Baby Vegetables, Lemon & Pepper Creme Fraiche

Pressed Pork & Apple Terrine

Apple Puree, Apple Sticks, Radish, Popcorn Crackling, Mustard Cress

French Onion Soup

Gruyere Croutes`

Cartmel Valley Game Smoked Chicken Breast

Mango Salsa, Mango Mayonnaise, Chilli Oil and Rocket

Lancashire Cheese Bomb Salad

Candied Walnut, Beetroot Gel, Hawkshead Onion Chutney

MAIN

Spiced Confit Duck Leg

Vanilla Mash Potato, Orange Glazed Carrots, Pak Choi, Star Anise Jus

Pan Fried Salmon Fillet

Buttered Samphire, Saffron Potatoes, Seasonal Vegetables, White Wine & Dill Cream Sauce

Slow Braised Press Shin of Beef

Dauphinoise Potato, Cauliflower Puree, Sauté Greens, Mushroom & Red Wine Sauce

Roast Chicken Breast Wrapped in Cumbrian Air Dried Ham

Stuffed with Sun Blushed San Marzano Tomato and Basil from Holker Kitchen Gardens

DESSERTS

Chocolate Plant Pot

Chocolate Soil, French Berries, Edible Garden

Mango and Passion Fruit Tart

Chocolate Soil & Raspberry Gel

Trio of Desserts

Banoffee Pie, Lemon Curd Cheesecake, Chocolate Delice

Locally Sourced Cheese & Biscuits

Onion Chutney, Mixed Grapes, Celery, Farmhouse Butter

£59.95pp

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THE ILEX

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PREMIUM

STARTERS

Prawns, Brown Shrimp and Crayfish Cocktail

Bloody Mary Gel, Picked Cucumber and Marie Rose

Minted Pea & Watercress Soup

Cumbrian Air Dried Crumble

Confit Salmon & Whipped Goats Cheese

Crispy Capers, Pickled Beets, Lemon & Watercress Dressing

Char Grilled Vegetables & Tomato Terrine

Sun Dried San Marzano Tomatoes, Asparagus and Basil

Smoked Cartmel Valley Game Duck Breast

Tomato and Chilli Chutney, Glazed Poached Pear, Tamarind and Plum Sauce

MAIN

Fillet Steak and Fondant Cottage Pie

Celeriac Puree, Baby Carrots & Turnips, Red Wine Jus

Pressed Shoulder of Lamb & Mini Hotpot Pie

Minted Pea Puree, Baby Leek & Carrot, Buttered Kale, Rosemary & Red Currant Jus

Roast Chicken Breast & Confit Leg Ballontine

Fondant Potato, Cavolo Nero, Baby Vegetables, Chicken Jus

Pan Fried Seabass & Brown Shrimps

*Buttered Samphire, Saffron Potatoes, Chantenay Carrots & Mixed Beans.
Tomato & White Wine Cream Sauce*

DESERTS

Strawberries & Cream

Strawberry Delice, Strawberry Chips, Strawberry Gel, Mini Strawberry Meringue, Strawberry Dust, Fresh Strawberry..... and Cream !

Citrus Stone

Lemon Gel, Champagne Caviar & Basil Meringue

Salted Caramel & Peanut Butter Terrine

Toffee Popcorn, Fudge Pieces, Toffee Sauce

Locally Sourced Cheese & Biscuits

Onion Chutney, Mixed Grapes, Celery, Butter

£64.95pp

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THE ILEX
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VEGAN

STARTERS

Roasted Tomato Soup
Basil Oil

Duo of Compressed Melon
Vegan Mozzarella

Beetroot Carpaccio
Vegan Cream Cheese

Sweet Potato Falafel
Red Pepper Hummus, Pomegranate Salad

Wild Mushroom Arancini
Roasted Tomato Ragu, Fresh Rocket

MAIN

Pearl Barley & Wild Mushroom Risotto
Crispy Tofu, Balsamic Beets, Beetroot Gel, Toasted Pine Kernels, Red Wine Syrup, Rocket, Straw Potatoes

Pan Fried Potato Gnocchi
Salt Baked Celeriac, Celeriac Stock, Pickled Wild Mushrooms, Green Vegetable, Straw Potatoes & Rocket Pesto

Baked Aubergine & Baba Ganoush
Cajun Spiced Vegetables & Quinoa, White Bean Puree

Fondant Quorn Shepherds Pie
Seasonal Vegetable Croquette, Char Grilled King Oyster Mushroom, Baby Vegetables, Minted Pea Puree, Rosemary and Red Currant Jus

Salt Baked Sweet Potato
Mint & Coconut Emulsion, Crispy Quinoa, Chargrilled Spring Onions, Catalan Romesco Sauce

DESERTS

Vegan Chocolate Brownie & Soya Chocolate Cream

Vegan Sticky Toffee, Tahini Sauce, Honeycomb

Caramelised Pineapple, Coconut Mousse, Passion Fruit & Lime

Aquafaba Meringue, Berry Compote & Vanilla Cream

Vegan Cheese & Biscuits, Chutney, Grapes & Celery

£54.95pp

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vegan dish where necessary. Included in the menu cost is also Tea, Coffee and Chocolate Mints



THE ILEX
COURTYARD
SHARERS

**Our Sharers & Host the Roast menu is served to you on platters and boards
Bringing a great choice of options for your friends and family to share**

**Included in your Sharers or Host the Roast Menu is a choice of 4 Canapés, Main Course and
Dessert Option**

TO START

A Choice of Handmade Canapés Served to your Guests

MAINS

Meat Feast £49.95

Piri Piri Chicken, BBQ Beef Brisket & Pulled Pork

Jacket Wedges, Buttered Corn on the Cob, Jerk Rice & Peas, Chicory & Baby Gem Salad, Pineapple
Salad & Pittas

Mediterranean Feast £49.95

Sweet Paprika Smoked Chicken Thighs, Sliced Chorizo, Air Dried Ham, Salami and Pastrami

*Patatas Bravas, Mozzarella, Tomato, Sticky Balsamic, Fresh Basil and Sun Blushed Tomato Salad
Roasted Mediterranean Vegetables, Olives, Feta, Aioli and Focaccia*

Roast Loin of Pork, Crackling, Sage and Onion Stuffing £54.95

Sirloin of British Beef or Studded Leg of Lamb with Garlic, Mint and Lemon £59.95

Choice of Side

*Cauliflower & Broccoli Cheese, Honey Roasted Root Vegetables, Garlic Roasted Potatoes, Yorkshire
Puddings, Jugs of Roast Gravy*

or

*Baby New Potatoes Cooked in their Skins with Sea Salt and Rosemary, Platters of Char Grilled
Mediterranean Vegetables, Moroccan Spiced Cons Cous, Rocket & Parmesan Salad, Cucumber & Mint
Raita*

DESSERT OPTIONS

Eton Mess Sharer

Giant Raspberry Meringues, Whipped Cream, Raspberries and Strawberries, Berry Coulis

Sticky Toffee Pudding

Butterscotch Sauce, Smashed Honeycomb, Jugs of Creamy Custard

Slate Served Mini Desserts Choice of 4

*Chocolate Brownie, Mini Jam Doughnut, Cheesecake Shot, Lemon Drizzle Cake, Chocolate Shot,
Mini Banoffee, Eton Mess, Bakewell Tart, Lemon Posset, Victoria Sponge
Additional Mini Dessert £2.95 per person*

Freshly Brewed Coffee and Selection of Teas



THE ILEX COURTYARD

EVENING FOOD

To give a proper street food feel all of our evening food options are served into good quality fully compostable serving containers with recyclable cutlery.
We do like to do our bit for the environment so we will also donate 20p per person to the Ocean Plastic Cleanup Charity.

If you wish you can upgrade to white crockery and cutlery for £1.00 per person

HOME

Herdwick Lamb Hot Pot
Home Made Beef Cottage Pie with Garden peas
Crusty Bread
£12.50 per person

BUENAZO

Chunky Beef Chilli
Coriander Rice
Soft Tacos topped with Grated Cheddar & Nachos
Chicken Fajita Wraps, Sour Cream, Guacamole and Salsa
Smoked Paprika Vegetable and Rice Burrito
£14.95

GAP YEAR

Thai Red Chicken Curry
Crispy Shredded Beef, Soy & Ginger Glaze
Vegetable Spring Rolls
Fragrant White Rice
Prawn Crackers
£14.95

SPICE

Butter Chicken Marsala
Holker Venison & Pork Rogan Josh
Spinach and Cauliflower Balti
Pilau Rice
Mini Poppadum's
£14.95

HANGRY

Mini Sliders
Cheeseburger, Tomato Relish, Brioche Bun
Fish Finger Sub Roll, Tartare Sauce
Crispy Chicken Sub Roll, Cajun Mayo
Breaded Field Mushrooms Brioche Bun, Salsa Verde
£14,95

LOW KEY

Hot Sandwiches with Artisan Breads & Wraps
Salt Beef & Pickles
BBQ Pulled Pork
Chicken Fajita Wraps
Grilled Haloumi & Cajun Vegetables
£14.95

TAPAS

Chicken, Chorizo & Butter Bean Casserole
Paella Rice
Spiced Pork Pinchitos
Chargrilled Mediterranean Vegetable and Harissa Pitta
Roasted Pepper Salad
£14.95 per person

WOOD FIRE

Wood Fired Sourdough Pizza & Baked Focaccia
Baked Fresh in our own Pizza Oven
£9.95 per person
£295 setup fee

GRAZE

Lancashire Grazing Table
Regional Cheese
Charcuterie Meats, Pork Pies, Artisan Breads, Pickles, Flavoured Butters & Chutneys
or
Mediterranean Grazing Table
European Cheese, Charcuterie Meats, Olives & Pickles, Sun Blushed Tomatoes, Roast Peppers, Focaccia, Ciabattas & Baguettes, Olive Oil & Balsamic
£19.95 per person

HOG

Rare breed Slow Roasted Gloucester Old Spot Hog
Roast served on a choice of Freshly Baked Breads, with Crisp Crackling, Sage & Onion Stuffing, Bramley Apple & Cider Sauce, Smoked Sticky BBQ & Sweet Chilli
£9.95 per person
Minimum Numbers of 100

Add 4 Salads for £4.95 per person

Green Salad Crisp

Mixed Salad Leaves, Spring Onion & Cucumber Served with French Dressing

American Style Slaw

Vine Ripened Tomato & Mozzarella
Balsamic Dressing

Warm New Potatoes with Herb & Sea Salt Butter



THE ILEX COURTYARD

DRINK

The drinks are offered as a guide but can be tailored to suit your specific requirements. In addition to our drinks packages we have well stocked bars with comprehensive wine lists. Alternatively, a cash or credit bar is always available on request

Package 1 - £12.00pp

1x Glass of Bucks Fizz or 1x Bottle of Beer on arrival. 1x Glass of house wine with wedding breakfast, 1x Glass of Prosecco with speeches.

Package 2 - £15.00pp

2x Glasses of Prosecco either on arrival (or 1 on arrival / 1 with speech) 2x glasses of house wine or 2x bottles of beer

Package 3 - £18.00pp

1x Glass of house champagne on arrival. Half bottle of house wine or three bottles of beer per person

“All In” Packages

Platinum £59.95 inclusive pp

A fully inclusive bar with House Champagne, Prosecco, House Spirits, House Wines, Beers and Soft Drinks

Gold £44.95 inclusive pp

A fully inclusive bar with Prosecco, House Spirits, House Wines Beers & Soft Drinks

Silver £34.95 inclusive pp

House Wines, Beers and Soft Drinks

Cash Bar

Cash bars can also be setup for your evening guests on your behalf

A setup fee of £350 + VAT is charged for this facility to include staff, glassware, ice, bar sundries and licensing where applicable, subject to venue.

We can provide a full cocktail and cocktail bar service as well, complete with flare bar staff and illuminted bars
- Please just ask for more details.

Terms & Conditions

Minimum Numbers

Ilex Brasserie 30 Day and 60 Night

Deer Park Marquee 70 Day & 100 Night

All pricing includes VAT unless otherwise stated

