



Tying the Knot

AT TANKERSLEY MANOR HOTEL AND SPA

 | TANKERSLEY MANOR



IT'S WONDERFUL
Being in Love...

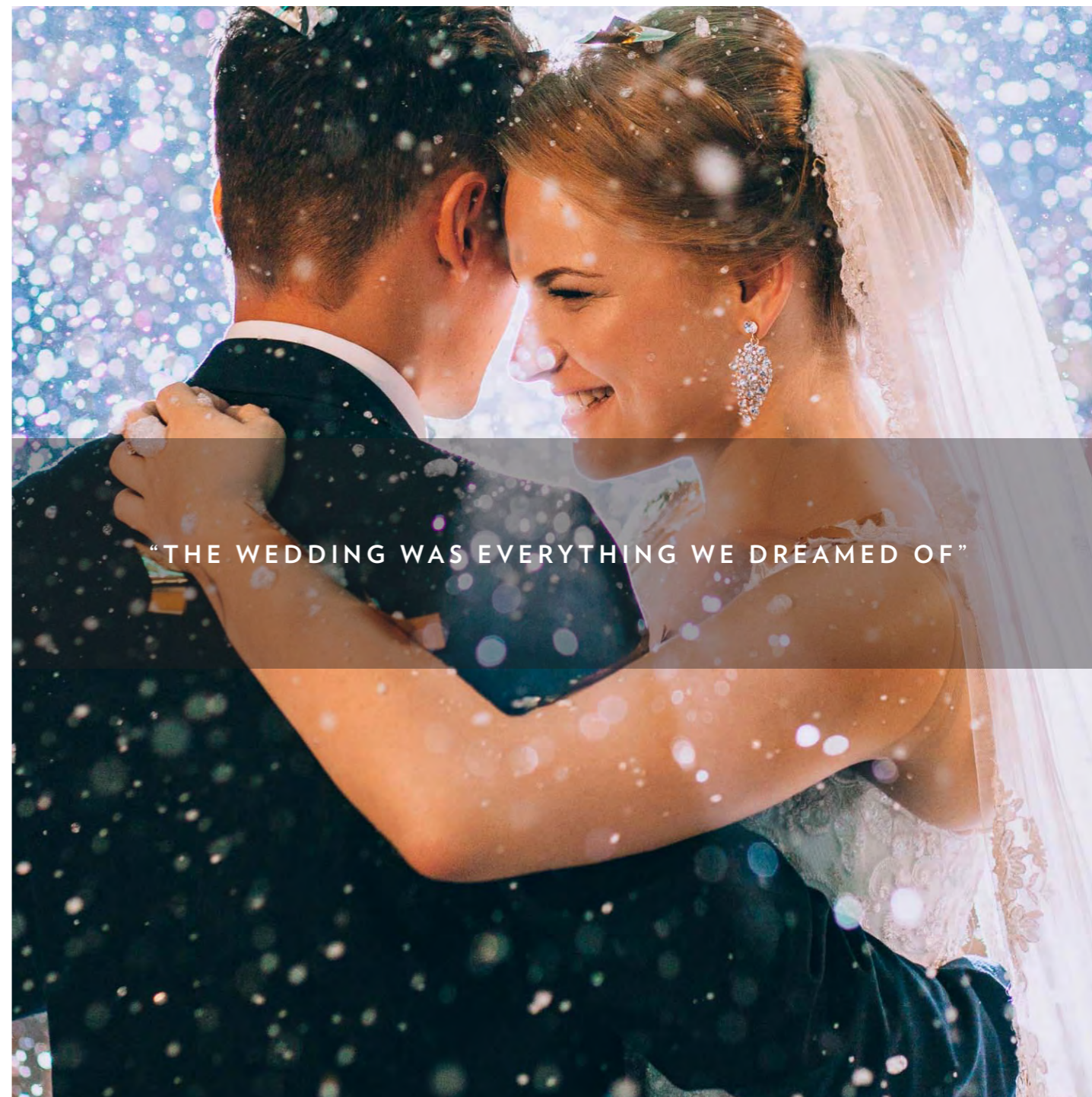
Congratulations, on your forthcoming marriage

The most important day of your life deserves the perfect setting

Situated in the picturesque Peak District and Yorkshire Dales, the Tankersley Manor Hotel and Spa is built around a 17th century manor house brimming with character and style that's just waiting to be the backdrop for your special day

We love to create truly memorable wedding days. From the moment you arrive to the time you leave as a newly married couple; we're devoted to making sure your day is everything you want it to be

We are delighted that you are considering having your wedding at our hotel and we look forward to talking through your ideas



“THE WEDDING WAS EVERYTHING WE DREAMED OF”



“FROM THE MOMENT WE SPOKE TO OUR WEDDING COORDINATOR UNTIL OUR BIG DAY IT REALLY WAS AN AMAZING EXPERIENCE - THE FOOD AND SERVICE WAS OUTSTANDING, SUCH A SPECIAL PLACE”

IT'S ALL IN THE
The Detail...

We know that attention to every detail counts and our dedicated wedding team can help guide you along the way in the planning of your special day

Our wedding co-ordinators are highly knowledgeable and experienced in every aspect of planning a wedding, you truly will be in the safest of hands and you can be assured of a personal service

We are confident that our unique venue, delicious food and attentive service will ensure treasured memories for both you and your guests

THE FOOD

If Love...

**We know that, for your wedding to be perfect,
the food needs to be faultless**

That's why we have some of the finest chefs in the region,
ready and waiting to provide you with a completely
unforgettable wedding menu

We use fresh, seasonal ingredients and prepare them with
pride on your wedding day

Browse our menus for some food for thought, but if you have
something alternative in mind, let us know

“THE DAY WAS ABSOLUTELY AMAZING. WE BOTH,
ALONG WITH EACH FAMILY MEMBER ENJOYED THE FOOD,
OCCASION AND THE STRUCTURE OF THE DAY”





“EVERYTHING WAS PERFECT. WE HAD SUCH AN AMAZING DAY THAT WE WILL NEVER FORGET”

YOUR *Ceremony*

This is it... The moment you've dreamed about for years

Our dedicated wedding team will be here to help realise it in the most magical way possible, taking care of every tiny detail of the ceremony and if you have specific requirements we can help you to ensure that they become a reality

You concentrate on walking on cloud nine, we'll have everything else covered

We have a variety of licensed suites which means you can enjoy a seamless transition from ceremony to celebrations all under one roof

You will need to contact the Superintendent registrar at Barnsley Registrar's office regarding availability on your preferred date

Telephone **01226 773555**

Email registrationservice@barnsley.gov.uk

YOUR WEDDING DREAM

Brought to Life

From small and intimate affairs to the grand and lavish, we have a number of carefully-designed wedding suites to suit your requirements

The Tankersley Suite offers a versatile setting suitable for up to 250 guests during your wedding breakfast and 350 guests for your evening celebrations. The suite benefits from a private entrance, lounge bar and private terrace

The Pennine Suite is the perfect venue for smaller celebrations of up to 65 guests during your wedding breakfast and 100 guests for your evening celebrations. Guests can also enjoy pre-reception drinks in the private lounge bar or terraced area

The unique Crook Barn with wooden beams and exposed stone walls creates a romantic atmosphere to compliment your day and is apt for both ceremonies or intimate wedding celebrations

END YOUR PERFECT DAY

perfectly

As your dream day comes to an end, our gorgeous newly refurbished bedrooms are the ideal place to relax and reflect

We'll make sure there's a chilled bottle of bubbly waiting for you, because every last second should be special

Your guests can enjoy a luxurious night's stay too, with every one of our 98 bedrooms featuring superior decor, stunning fittings and exceptional finishing touches

INTIMATE WEDDING PACKAGE

Enjoy the perfect small wedding with our intimate wedding package in one of our private dining rooms

ON ARRIVAL

Hire of a private room for your ceremony

Red carpet welcome

DRINKS AND CANAPÉS

Prosecco wall with chilled prosecco for ladies and bottle bath with chilled bottled beer for men

Selection of three savoury canapés

Half a bottle of house wine to accompany the wedding breakfast

A glass of prosecco for the toast

YOUR WEDDING BREAKFAST

Wedding breakfast room hire

A dedicated events manager to run the day

Three course set wedding breakfast menu followed by freshly brewed coffee

White chair covers and organza sash to match your colour scheme

Cake stand and knife to display your wedding cake

Crisp white table linen and napkins

INTIMATE WEDDING PACKAGE

SPECIAL EXTRAS

A suite on the night of the wedding for the wedding couple with a bottle of house champagne and full English breakfast in the morning

Two complimentary leisure club passes for the month before your wedding

20% off pre-booked spa treatments for the wedding couple the day before or day after the wedding

An allocation of 10 bedrooms at a preferential rate for your wedding guests

The full support of a dedicated wedding co-ordinator in the lead up to your wedding day

Package price based upon 30 guests

Available Sunday to Thursday, all year around

Excluding Maundy Thursday, Bank Holidays and New Year's Eve

Maximum number of guests is 60

SUMMER FAIRYTALE WEDDING

If all the planning and decisions are a little too much for you – opt for our fantastic fixed-price wedding package with lots of extras included – the hardest decision for you will be deciding on your guest list

ON ARRIVAL

Hire of a private room for your ceremony
Red carpet welcome

DRINKS AND CANAPÉS

Prosecco wall with chilled prosecco for ladies and bottle bath with chilled bottled beer for men
Selection of three savoury canapés
Half a bottle of house wine to accompany the wedding breakfast
A glass of prosecco for the toast

YOUR WEDDING BREAKFAST

Wedding breakfast room hire
A dedicated events manager to run the day
Three course set wedding breakfast menu followed by freshly brewed coffee
White chair covers and organza sash to match your colour scheme
Cake stand and knife to display your wedding cake
Crisp white table linen and napkins

SUMMER FAIRYTALE WEDDING

YOUR EVENING RECEPTION

Evening reception room hire
Evening food of your choice from our takeaway, BBQ, proper fodder or traditional buffet menus
Dancefloor and lighting
Resident DJ
Late bar licence

SPECIAL EXTRAS

A suite on the night of the wedding for the wedding couple with a bottle of house champagne and full English breakfast in the morning
Two complimentary leisure club passes for the month before your wedding
20% off pre-booked spa treatments for the wedding couple the day before or day after the wedding
An allocation of 10 bedrooms at a preferential rate for your wedding guests
Pre-wedding menu and wine tasting for the wedding couple
The full support of a dedicated wedding co-ordinator in the lead up to your wedding day

PENNINE SUITE

Package price based upon 60 day and 100 evening guests

TANKERSLEY SUITE

Package price based upon 80 day and 120 evening guests

Available Monday to Sunday, April to September

MAGICAL WINTER WEDDING

Whatever the temperature outside, it'll be warm, fun and full of love inside and there's no need to worry about moving from church to reception as you'll be under one roof for all your celebrations

ON ARRIVAL

Hire of a private room for your ceremony
Red carpet welcome

DRINKS AND CANAPÉS

Prosecco wall with chilled winter bellini for ladies and bottle bath with chilled bottled beer for men
Selection of three savoury canapés
Half a bottle of house wine to accompany the wedding breakfast
A glass of prosecco for the toast

YOUR WEDDING BREAKFAST

Wedding breakfast room hire
A dedicated events manager to run the day
Three course set wedding breakfast menu followed by freshly brewed coffee
White chair covers and organza sash to match your colour scheme
Cake stand and knife to display your wedding cake
Crisp white table linen and napkins

MAGICAL WINTER WEDDING

YOUR EVENING RECEPTION

Evening reception room hire
Evening food of your choice from our takeaway, big sharer, proper fodder or traditional buffet menus
Dancefloor and lighting
Resident DJ
Late bar licence

SPECIAL EXTRAS

A suite on the night of the wedding for the wedding couple with a bottle of house champagne and full English breakfast in the morning
Two complimentary leisure club passes for the month before your wedding
20% off pre-booked spa treatments for the wedding couple the day before or day after the wedding
An allocation of 10 bedrooms at a preferential rate for your wedding guests
Pre-wedding menu and wine tasting for the wedding couple
The full support of a dedicated wedding co-ordinator in the lead up to your wedding day

PENNINE SUITE

Package price based upon 60 day and 80 evening guests

TANKERSLEY SUITE

Package price based upon 80 day and 100 evening guests

*Available Monday to Sunday, October to March
Excluding Christmas Day, Boxing Day and New Year's Eve*

TWELVE DAYS OF CHRISTMAS

If you're dreaming of a winter wedding, we've got the perfect package all wrapped for you – the only thing we can't promise is the snow!

ON ARRIVAL

Hire of a private room for your ceremony
Red carpet welcome

DRINKS AND CANAPÉS

Hot chocolate station with Baileys, Tia Maria and Cointreau, complete with whipped cream and mini marshmallows
Hot chestnuts

A glass of house wine to accompany the wedding breakfast
A glass of prosecco for the toast

YOUR WEDDING BREAKFAST

Wedding breakfast room hire
A dedicated events manager to run the day
White chair covers and organza sash to match your colour scheme
Christmas crackers in silver or gold
Three course set wedding breakfast menu followed by freshly brewed coffee and warm mince pies
Cake stand and knife to display your wedding cake
Crisp white table linen and napkins

TWELVE DAYS OF CHRISTMAS

YOUR EVENING RECEPTION

Evening reception room hire
Evening food of your choice from our proper fodder menu
Dancefloor and lighting
Resident DJ
Late bar licence

SPECIAL EXTRAS

A suite on the night of the wedding for the wedding couple with a bottle of house champagne and full English breakfast in the morning
Two complimentary leisure club passes for the month before your wedding
20% off pre-booked spa treatments for the wedding couple the day before or day after the wedding
An allocation of 20 bedrooms at a preferential rate for your wedding guests
The full support of a dedicated wedding co-ordinator in the lead up to your wedding day

PENNINE SUITE

Package price based upon 50 day and 70 evening guests

TANKERSLEY SUITE

Package price based upon 70 day and 90 evening guests

*Available 20th December – 4th January
Excluding Christmas Day, Boxing Day and New Year's Eve*

NEW YEAR'S EVE WEDDING

Incorporate the glitz and glamour of New Year's Eve into your wedding with this special one night only package. Welcome the start of a new year and the start of your new married life during one fabulous celebration

ON ARRIVAL

Hire of a private room for your ceremony
Red carpet welcome

DRINKS AND CANAPÉS

Hot chocolate station with Baileys, Tia Maria and Cointreau, complete with whipped cream and mini marshmallows
Hot chestnuts

A glass of house wine to accompany the wedding breakfast
A glass of prosecco for the toast
A glass of prosecco to see in the New Year

YOUR WEDDING BREAKFAST

Wedding breakfast room hire
A dedicated events manager to run the day
White chair covers and organza sash to match your colour scheme
Three course set wedding breakfast menu, followed by freshly brewed coffee
Cake stand and knife to display your wedding cake
Crisp white table linen and napkins

NEW YEAR'S EVE WEDDING

YOUR EVENING RECEPTION

Evening reception room hire
Evening food of your choice from our takeaway, big sharer, proper fodder or traditional buffet menus
Dancefloor and lighting
Resident DJ until 1.30am
Late bar licence until 1.30am

SPECIAL EXTRAS

A suite on the night of the wedding for the wedding couple with a bottle of house champagne and full English breakfast in the morning
Two complimentary leisure club passes for the month before your wedding
20% off pre-booked spa treatments for the wedding couple the day before or day after the wedding
An allocation of 30 bedrooms at a preferential rate for your wedding guests
Pre-wedding menu and wine tasting for the wedding couple
The full support of a dedicated wedding co-ordinator in the lead up to your wedding day

PENNINE SUITE

Package price based upon 60 day and 100 evening guests

TANKERSLEY SUITE

Package price based upon 90 day and 130 evening guests

YORKSHIRE PICNIC WEDDING

Dare to be different...

Weddings don't always need to be a traditional affair, if you're looking for fun and informal gathering, our picnic package could be the one.

Picture long trestles joined together to make a more sociable and informal setting where your guests will be served baskets of wonderful things to eat, family style

ON ARRIVAL

Hire of a private room for your ceremony

Red carpet welcome

DRINKS

A refreshing cucumber gin cocktail

A glass of prosecco for the toast

YOUR WEDDING BREAKFAST

Wedding breakfast room hire

A dedicated events manager to run the day

Sharing picnic menu followed by freshly brewed coffee

White chair covers and organza sash to match your colour scheme

Cake stand and knife to display your wedding cake

Crisp white table linen and napkins

YORKSHIRE PICNIC WEDDING

YOUR EVENING RECEPTION

Evening reception room hire

Evening food of your choice from our proper fodder menu

Dancefloor and lighting

Resident DJ until 12.00am

Late bar licence until 12.00am

SPECIAL EXTRAS

A suite on the night of the wedding for the wedding couple with a bottle of house champagne and full English breakfast in the morning

Two complimentary leisure club passes for the month before your wedding

20% off pre-booked spa treatments for the wedding couple the day before or day after the wedding

An allocation of 10 bedrooms at a preferential rate for your wedding guests

The full support of a dedicated wedding co-ordinator in the lead up to your wedding day

Package price based upon 50 day and evening guests

Available Sunday to Thursday, all year around

Excluding Maundy Thursday, Bank Holidays and New Year's Eve

Maximum number of guests is 75 for the day and 100 for the evening

TWILIGHT WEDDING

Our twilight package offers a complete hassle-free solution to planning your evening reception

With our wealth of experience and impressive hospitality, we'll deliver a special evening that's everything you want it to be

ON ARRIVAL

Red carpet welcome

DRINKS

Prosecco wall with chilled prosecco for ladies and bottle bath with chilled bottled beer for men

YOUR EVENING RECEPTION

Evening reception room hire

A dedicated events manager to run the evening

Evening food of your choice from our proper fodder menu

Cake stand and knife to display your wedding cake

Crisp white table linen and napkins

Dancefloor and lighting

Resident DJ

Late bar licence

TWILIGHT WEDDING

SPECIAL EXTRAS

A suite on the night of the wedding for the wedding couple with a bottle of house champagne and full English breakfast in the morning

An allocation of 10 bedrooms at a preferential rate for your wedding guests

The full support of a dedicated wedding co-ordinator in the lead up to your wedding day

PENNINE SUITE

Package price based upon 80 evening guests

TANKERSLEY SUITE

Package price based upon 130 evening guests

Available Monday to Sunday October to March

Sunday to Thursday April to September

Excluding Maundy Thursday, Bank Holidays and New Year's Eve

CANAPÉS

Tiny but tasty, these treat sized temptations are sure to be an impressive addition to the start of your day

SERVED COLD

- Mini prawn cocktail
- Farmhouse pate and red onion chutney
- Mini goats' cheese and onion tart v
- Wild mushroom and tarragon bruschetta v
- Smoked applewood cheese savoury v

SERVED HOT

- Mini toad in the hole
- Hoi sin duck spring roll with hoisin sauce
- Battered mini cod and tartare sauce
- Tandoori chicken skewer
- Mini beef burgers
- Vegetable samosa with cucumber and mint raita v
- Vegetable spring roll with hoisin sauce v

£5.25 per person for a choice of 3 canapés
Additional canapés can be added for £2.00 per person

NIBBLES

Choose from these tempting selections of nibbles to enjoy before your ceremony, all perfectly presented to add an allure of splendour from the start

- Salted gourmet popcorn v
- Artisan olives v
- Pork scratchings
- Root vegetable crisps v
- Spicy Asian rice crackers v
- Baked Parmesan cheese straws v

£3.50 per person for a choice of three nibbles
Additional nibbles can be added for £2.00 per person

WEDDING EXTRAS

WEDDING EVE DINNER

A private dinner for close family and friends, the night before your wedding, is the perfect way to ease your way into your celebrations

We'll set up a beautiful dining room where you can enjoy our private dining menus from £20.00 per person and we'll provide you with a glass of sparkling wine each and nibbles at no extra charge

BRIDAL BITES

Share a bridal treats mini feast with our entourage on the morning of your wedding.

We will serve a glass of prosecco, a selection of sandwiches and mini sweet treats to your bedroom for £12.50 per person

POST WEDDING BREAKFASTS OR BRUNCH

A private breakfast or brunch is the perfect way to spend a little extra time with your guests who travelled far and wide to be a part of your day

We'll set up a dining room where you can enjoy our private breakfast or brunch menus from £5.00 per person for guests staying overnight on a bed and breakfast rate

HEN PARTY PACKAGES

We've got all you need to make it a hen do to remember!

HEN PARTY SPA DAY

£45.00 per person

A 25-minute treatment (choose from personalised express facial shoulder, neck and scalp massage, salt and oil scrub, invigorating foot, treatment lift and firm eye treatment back or neck and shoulder massage)

Full use of spa facilities, including robes, slippers and fluffy towels
Light lunch and glass of fizz

20% off additional pre-booked treatments

Minimum group size 6 and the bride to be goes free!

Speak to the Spa team for terms and conditions

GIRLS NIGHT IN PACKAGE

from £149.00 per room, based upon two people sharing

Cocktails and canapes upon arrival
Three course dinner

Accommodation in twin or double rooms (single occupancy available)

Full Yorkshire breakfast

A 50-minute ESPA ritual treatment

Full use of spa facilities, including robes, slippers and fluffy towels

Light lunch

20% off additional pre-booked treatments

WEDDING EXTRAS

TRADITIONAL OR BOOZY AFTERNOON TEA PARTIES

Looking for a more relaxed hen party that is suitable for all ages? From just £15.00 person we can provide you with either a traditional or boozy afternoon tea complete with cocktails served in your very own private dining room for a fabulous afternoon treat!

PARTY NIGHTS

Throughout the year we host a number of different events from live acts and bands to themed nights from just £19.95 per person. Please see our latest calendar of events for full details

Book 10 places or more and the bride to be goes free or book 20 places or more and not only will the bride go free, but we'll also provide you with a glass of sparkling wine each and nibbles for all your guests

In addition to any of the above we can arrange a cocktail class with our bar manager or team building activities nearby, or if you have your own ideas (and surprises), just get in touch!

If you are the bridesmaid setting up a surprise party for your bride to be, we can help you plan the hen party with the utmost secrecy

SPA AND BEAUTY PACKAGES

Unwind before your big day with spa treatments tailored just for you, from relaxing massages to revitalising facials and pedicures, we'll make sure you look and feel your best when you walk down the aisle

GROOM THE GROOM PACKAGE

£75.00

File and buff on fingers

ESPA for men facial

Back, neck and shoulder massage

Pint of beer

BEAUTIFUL BRIDE PACKAGE

£75.00

GELeration manicure

GELeration pedicure

Treatment of your choice from: back, neck and shoulder massage, ESPA personalised facial or full body salt and oil scrub

Glass of fizz

WEDDING BREAKFAST MENU

Please choose one starter, one main course and one dessert for all your guests, in addition a vegetarian starter and main course may be chosen for your guests

TO START

Homemade soup
choose from our selection of favourites

Smooth farmhouse paté
onion marmalade and sourdough shard

Rilette of pulled ham hock
beetroot pickle and toasted brioche

Pressed chicken and leek terrine
apple and celery salad

Smoked trout fillet
beetroot and scallion salad

Dovetail of seasonal melon v

Seasonal fruit and berry compote

Buffalo mozzarella and tomato salad v
pesto dressed leaves

Goats cheese tart v
dressed leaves and balsamic glaze

SHARING PLATE STARTERS

Alternatively, you can choose one of the below sharing platters that will be served individually to each table to share

The Yorkshire sharer
mini sausage and tarragon rolls, ham hock terrine, Yorkshire cheese, homemade piccalilli, chutneys and breads

Paté sharer
smooth farmhouse paté, mackerel terrine, mushroom terrine, pickled vegetables, marmalades and breads

Charcuterie sharer
cured meats, cheese, mixed olives, marinated vegetables, brown jam, dipping oil and breads

Grill sharer
pulled-pork, buffalo chicken wings, tortilla chips loaded with melted cheese and jalapeños, mini corn on the cobs, salsa and sour cream

MAINS

Roasted English sirloin of beef
Yorkshire pudding, roasting gravy

Pan fried chicken supreme
wild mushroom and madeira cream sauce

Slow roasted lamb shoulder
Yorkshire pudding, mint jus

Roasted loin of pork
sage and pear stuffing with apple jus

Roasted cod
wrapped in pancetta with tomato provençal sauce

Pressed pave of root vegetables v
crispy onion and tomato fondue

Butternut squash and sweet potato risotto v
shaved parmesan

Wild mushroom lasagne v
toasted focaccia bread

HOUSE VEGETABLE SELECTION

Please choose two of the following house vegetables to accompany all dishes:

Honey-roasted carrots

Clapshot mash - mashed carrot and swede

Honey-roasted root vegetables

Braised red cabbage

Carrots and garden peas
(family served to each table)

Panache mix - fine beans, sugar snaps and carrots
(family served to each table)

Mixed greens - peas, mangetout, cabbage and broccoli
(family served to each table)

HOUSE POTATO SELECTION

Please choose one of the following house potatoes to accompany all dishes:

Gratin dauphinoise baked with garlic, cream and cheese

Creamy mashed potato

Duck fat roasted potatoes
(family served to each table)

Parsley and chive buttered new potatoes
(family served to each table)

Rosemary and garlic roasted new potatoes
(family served to each table)

DESSERTS

Sticky toffee pudding
butterscotch sauce, vanilla ice cream

Double chocolate brownie
mint chocolate ice cream

Strawberry cheesecake
Chantilly cream

Tiramisu torte
coffee cream

French apple tart
toffee ice cream

Treacle tart
caramel ice cream

Baked lemon tart
Chantilly cream

Clementine tart
orange marmalade

SHARING DESSERTS

Alternatively, you can choose one of the below sharing desserts that will be served individually to each table to share

Traditional sherry trifle

Cream patisserie filled profiterole stack
with chocolate dipping sauce

Seasonal fruit crumble with jugs of custard

Bread and butter pudding with jugs of creamy vanilla custard

Platter with a trio of traditional cheeses served with celery, grapes, chutney and biscuit selection - supplement of £25.00 per table
(based upon 10 people)

SOUP, INTERMEDIATE COURSE AND CHEESE

HOMEMADE SOUP SELECTION

*Please feel free to ask if you have a personal favourite...
Can be served as a starter or as an intermediate course*

Cream of chicken and sweetcorn

Roast Italian plum tomato and basil v

Cream of asparagus and tarragon v

Asian spiced parsnip and white onion with coriander cream v

Baby leek and potato v

Sweet potato and butternut squash v

Mushroom with chive cream v

**Add a soup as an intermediate
course for £3.00 per person**

INTERMEDIATE COURSES

Add a sorbet to freshen things up, served in a shot glass

choose from:

lemon, mango, passion fruit, raspberry or orange

£2.95 per person

CHEESE BOARD

Platter with a trio of traditional cheeses served with celery, grapes, chutney and biscuit selection

**Served per table of 10 people to
replace the dessert for £25.00 per table**

**Served per table of 10 people as
an additional course for £45.00 per table**

EPIC EVENING FOOD

THE TAKEAWAY

Choose two options from the following:

Chippy Tea

beer battered haddock, chunky chips, chip shop gravy, curry sauce and mushy peas

Kebab Shop

lamb donner meat, iceberg lettuce, white cabbage, pitta breads, garlic mayonnaise and chilli sauce

The Indian

tandoori chicken tikka skewers, pilau rice, masala sauce, sag aloo, poppadum's and minted cucumber raita

The Chinese

sweet and sour pork, sweet chilli vegetable stir fry, vegetable spring rolls and savoury rice

The American

beef burgers, fries, onion rings, cheese slices, tomato, onion, gherkins, lettuce, ketchup and mustard

The Mexican

tom chicken, spicy rice, soft tortilla wraps, shredded lettuce, tortilla chips, salsa, guacamole and sour cream

Falafel v

spicy deep-fried chickpea patty, pitta breads, minted yoghurt and salad

Goats cheese v

roasted red pepper and pesto focaccia, rocket and balsamic

PROPER FODDER

Choose one from the following:

Cumberland sausage butties

Roast beef and onion baps

Grilled bacon butties

Slow roast pulled pork and sage seasoning

Mushroom and fried egg butties v

Roast vegetable and hummus wraps v

Bowls of chips, ketchup and brown sauce

Bowls of roast potatoes, horseradish sauce, apple sauce and proper gravy

BIG SHARER

Available October to March only

Choose two dishes from the following:

BBQ chicken

roasted new potatoes and corn on the cob

Texan beef chilli

spicy rice, tortilla chips, guacamole and sour cream

Beef steak and ale pie

thick cut chips and garden or mushy peas

Classic chicken stroganoff

savoury rice and garlic bread

Italian beef lasagne

garlic bread and leaf salad

Mushroom lasagne v

garlic bread and leaf salad

Chilli sin carne v

spicy vegetable chilli, rice, tortilla chips,
guacamole and sour cream

Cauliflower mac 'n' cheese v

garlic bread and leaf salad

BBQ MENU

Available April to September only

Choose three items from the following:

Garlic and thyme chicken skewers

Cajun spiced chicken thighs

Minted lamb skewers

Honey glazed belly pork

Cumberland sausages

Homemade beef burgers

Vegetarian sausages v

Vegetable skewers with spiced tomato glaze v

Falafel burgers v

Choose one item from the below:

Oven bottom jacket potatoes

Roasted garlic new potatoes with sour cream

Roasted sweet potato wedges

Choose two items from the below:

Corn on the cob with garlic butter

Mixed seasonal salad

Red cabbage coleslaw

Waldorf salad

New potato and spring onion salad

Tomato, garlic and chilli pasta salad

Caesar salad

Rocket, parmesan and pine nut salad

*Served with a selection of sauces and
bakers' basket of bread buns*

BUFFET MENU

A selection of open sandwiches and wraps with chef's fillings

Choose three items from the following:

Sausage rolls with brown sauce

Pork pies with chutney

Scotch eggs

BBQ chicken wings

Sticky sausages

Vegetable spring rolls with sweet chilli sauce v

Crispy chicken strips with sweet and sour dip

Cod goujons with tartare sauce

Mini beef burgers

Indian selection with minted cucumber raita v

Margherita pizza fingers v

Choose one item from the below:

Lightly spiced potato wedges and dips

Roasted garlic new potatoes with sour cream

Roasted sweet potato wedges

Choose two items from the below:

Mixed seasonal salad

Red cabbage coleslaw

Waldorf salad

New potato and spring onion salad

Tomato, garlic and chilli pasta salad

Caesar salad

Rocket, parmesan and pine nut salad

EVENING DESSERTS

HOTCH POTCH DESSERT TABLE

Create that wow factor with a dessert table featuring a selection of mouth-watering desserts. There'll be something that is sure to appeal to all of your guests from our selection of cakes and mini desserts

£4.00 per person

CHEESE TABLE

When your wedding guests have the munchies, the cheese table is often the go-to table to forage from. Our spectacular cheese table is just the recipe for some serious party fuel that will keep your guests dancing all night long!

Trio of traditional cheeses served with celery, grapes, chutney, olives, biscuit selection and bread rolls

£250.00 serves approximately 50 guests

LATE NIGHT SNACKS

Feeling peckish? Following on from your evening food, treat your guests to some delicious late night snacks

NACHO FEAST

Large bowls of lightly salted tortilla chips served with grated cheese, jalapenos, sour cream, salsa and guacamole

£15.00 serves approximately 10 guests

DIRTY FRIES

Large bowls of skinny fries served with grated cheese, crispy bacon pieces, jalapenos and BBQ sauce

£15.00 serves approximately 10 guests

LITTLE PEOPLES PACKAGE

DRINKS

A bottle of juice on arrival
Unlimited squash to accompany the wedding breakfast
Glass of pink lemonade for the toast

WEDDING BREAKFAST

Children's menu for children aged 3 to 11 to years of age
Choice of half portion of the wedding breakfast or children's menu for children 12 to 17 years of age
White chair covers and organza sash to match your colour scheme for children aged 3 years and above (if included within the chosen wedding package)

SPECIAL EXTRAS

A children's activity pack for all children under 12 years of age
Please choose one starter, one main course and one dessert for your younger guests or the children's picnic which will be served during starter service

TO START

Tomato soup v
crusty bread
Cheesy garlic bread v
Baked potato skins v
filled with cheddar cheese
Seasonal fruit kebab v
berry coulis dipping sauce

MAIN COURSES

Mini breaded chicken fillets
fries and garden peas
Pork sausages
mashed potato, garden peas and gravy
Beef burger
in a floured bun with salad and fries
Penne pasta v
tomato sauce and garlic bread

DESSERTS

Ice cream sundae
wafer and sauce
Seasonal fruit kebab
chocolate dipping sauce
Chocolate brownie
vanilla ice cream
Ice cream cookie sandwich
smarties

CHILDREN'S PICNIC

Ham and cheese sandwiches
Chicken skewers
Cocktail sausages
Carrot and cucumber fingers
Packet of crisps
Chef's assorted sweet treats

YORKSHIRE PICNIC SHARING MENU

Baskets, platters, boxes and jars of wonderful things to eat, served at the tables for your guests to share, family style.

Traditional pork pies
Homemade sausage and tarragon rolls
Scotch eggs
Quiche v
Selection of freshly made, mini sandwiches:
Ham, grain mustard mayonnaise and leaf
Roast beef, horseradish and leaf
Mature cheddar cheese and pickle v
Cream cheese and cucumber with chives v
Chicken liver pate
Smoked mackerel terrine
Coleslaw
Mediterranean cous cous salad
Mixed salad
Homemade piccalilli
Chutney jars
Pickled onions
Breads
Cake boxes full of homemade:
Fruit tarts and meringues
Scones with jam and cream
Selection of cakes

FOLLOWED BY:

Selection of Yorkshire cheese served with celery, grapes, chutney and biscuits



“THE WHOLE DAY WAS PERFECTION,
WE ABSOLUTELY LOVED IT”

USEFUL
Contacts

Barnsley Register Office

www.barnsley.gov.uk

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WTK Entertainments

Resident DJ

djwaynetking@aol.com

07966 206059

Tracy Williamson Venue Styling and Floral Design

Recommended Venue Dresser

www.tracywilliamson.co.uk

contact@tracywilliamson.co.uk

07932 665522

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