

GRANGEFIELDS

A Derbyshire wedding venue on the
historic Trusley Estate





ESSENTIAL INFORMATION

Indoor ceremony capacity **160**

Outdoor ceremony capacity **175**

Dining capacity **170**

Total capacity, including evening guests **250**

Late license until 12:30 a.m.

CEREMONY

We can accommodate up to 160
guests in the ceremony room



OUTDOOR CEREMONY

We can accommodate up to 175 guests for an outdoor ceremony in warm weather.





DECORATIONS

Indoor Package

£500

Ceremony room

- 3 Large chandeliers (8 candles on each)
- 2 Large candelabras (16 candles on each)
- Tea lights around the 13 rusty wall lights (4 candles on each)
- 8 Large lanterns with church candles

Dance room

- 3 Sliver lanterns with church candles
- 3 Large tea lights per table (4 tables)
- Church candles as required on guest book table

Dutch Barn

- 2 Church candles on bar
- 3 Tea lights per table (number of tables dependent) – these can be placed onto the veranda bistro tables if not required on dining tables

Outdoor Package

£250

- 3 x Fire pits & 7 x Oil flares

Gelato Cart

£3.50 per pot

Our local ice cream is from Bluebell Dairy & Served in a 125ml pot.

Hire of the cart is free.

You may pick up to 3 flavours with a minimum order of 40 pots

Extras Package

£250

- 2 Large foliage hoops in the ceremony room
- Disco ball over dance floor
- Large postbox for letters & gifts
- 2 additional wooden easels
- Bride & Groom dining chairs with arm rests

Tuscan Tableware

£180

Italian hand painted plates and serving dishes with matching water glasses



Prices are for 2024

THE TUSCAN

Hand-painted in Italy, our new ceramics
will make a wonderful addition to your table
arrangements.





LETTERS

FEAST

We cook feasts on our BBQ,
presenting simple, memorable dishes.



CANAPÉS

Canapés Package

£9.50 per person

Cripps smoked salmon blini
lumpfish roe, chopped egg & onion
Grilled halloumi, rosemary, olive oil (V)
Bruschettas, roasted tomato, red pepper
& curley kale, chickpeas, chilli (VE)
Honey roasted sausages, spicy ketchup

Padron peppers, smokey yoghurt (V) 2.5
Roasted tomato & red pepper bruschetta (VE) 2.5
Curley kale, chickpeas, chilli, bruschetta (VE) 2.5
Grilled halloumi, rosemary, olive oil (V) 2.5
Spiced crispy cauliflower, curried aioli (V) 2.5
Welsh rarebit (V) 2.5
Honey roasted sausages, spicy ketchup 2.5
Wild mushroom & truffle croquettes (V) 2.5
Karaage chicken, wasabi mayo 3
Truffle mushrooms, brioche (V) 3
Nduja toast, goats cured 3
Cod goujon, tartare sauce 3
Cripps smoked salmon, brown bread, lemon 3

Monkfish spiedini, lemon aioli 3.5
Sea bass ceviche, chilli, lime 3.5
Seared tuna, nam jim 3.5
Cripps smoked salmon blini
lumpfish roe, chopped egg & onion 3.5
Shiitake & oyster mushroom tostada
pickled red onion, coriander crema (V) 3.5
Iberico ham & pan con tomate 4
Crispy layered potatoes, rare roast beef, bearnaise 4



*Priced per person
Prices are for 2024*

THE MENU

*The price includes
one starter, two sides & a pudding*

STARTERS

Crudites, focaccia, mojo rojo,
hummus (VE)

Roasted beetroots, rosary goats'
cheese, hazelnuts (V)

Burrata, marinated grilled
vegetables, basil, sourdough (V)

Falafel, tabbouleh, flat breads,
tahini (V)

Cured salmon, celeriac remoulade,
chervil, lemon

BBQ squid, romesco, rocket

Halibut salad, lemon, parsley

Beef carpaccio, aged parmesan

House cured meats, focaccia,
woodfired red peppers

MAINS

Rotisserie

	<i>Price Per person</i>
Chicken herb butter / tarragon cream	79
Porchetta salsa verde	80
Middle Eastern spiced leg of lamb cumin yoghurt	89
Suckling pig apple sauce	89
Rib of beef chimichurri / bearnaise	92

Asado

Scottish salmon hollandaise	85
Top rump beef chimichurri / bearnaise	86
Butterflied leg of lamb smoked aubergine, salsa verde	89
Dry aged sirloin beef chimichurri / bearnaise	90
8-hour whole lamb chimichurri	90
T-bone steak café de Paris	100

Vegetarian

Roasted squash ricotta, chilli, pesto (V)	65
Turla turla Middle Eastern vegetables cumin yoghurt (V)	65
Chickpea & tamarind curry coriander, lime, coconut rice (V)	65

SIDES

Marinated tomatoes, red peppers,
sourdough, capers (VE)

Tenderstem broccoli, chilli, garlic (VE)

Grilled gem lettuce, braised peas (VE)

French beans, roasted cherry tomatoes,
pecorino (V)

Green salad, mustard vinaigrette (VE)

Roasted root vegetables (VE)

Caramelised sweet potatoes (VE)

Crushed new potatoes, butter, parsley (V)

Duck fat roasties, garlic, rosemary

Gratin dauphinoise (V)

Cripps chips (V)

Buttered mash (V)

PUDDINGS

Chocolate torte (V)

Lemon tart, thick cream (V)

Tart tartin, crème fraiche (V)

Chocolate fondant, double cream (V)

Lemon sorbet sgroppino
Cripps vodka, prosecco, mint (VE)

Churros, chocolate, cream (V)

Apple and blackberry crumble
vanilla custard (V)

Treacle sponge, custard (V)

Crème brulee, shortbread (V)

Lancashire cheese (V)

Ginger loaf, butterscotch (V)



*Children half portions, half price
Prices are for 2024*

CRIPPS & CO FEAST

£120 per person

*This menu aims to cover all your guests' varying diets in one splendid, sharing feast.
The price includes all of the dishes below.*

STARTERS

- Iberico ham
- Halibut salad, lemon, parsley
- Crudites, focaccia, mojo rojo, hummus (VE)
- Marinated grilled vegetables, basil (VE)
- Wild mushroom and truffle croquettes (V)

MAINS

- Top rump, chimichurri / bearnaise
- BBQ chicken, lemon, garlic
- Roasted squash, ricotta, chilli, pesto (V)
- Green salad, mustard vinaigrette (VE)
- Grilled tenderstem, chilli, garlic (VE)
- Roast potatoes, garlic, rosemary (VE)
- Caramelised sweet potatoes (VE)

PUDDINGS

- Lemon sorbet sgroppino
- Cripps vodka, prosecco, mint (VE)
- Chocolate torte (V)

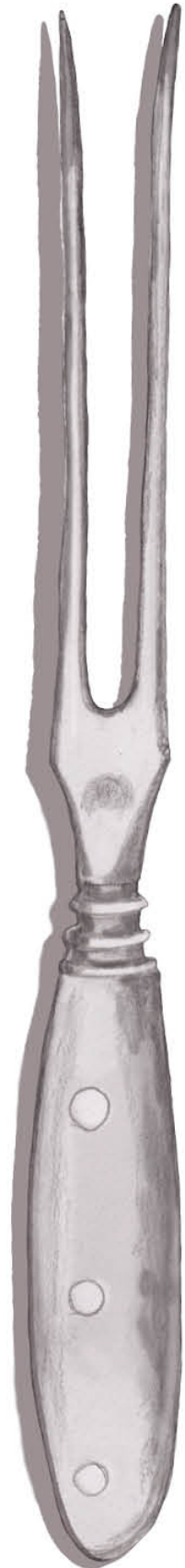


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THE GARDEN FEAST

£87 per person

A three course feast of vegetarian & vegan dishes



CANAPÉS

Add £9.50 per person

Padron peppers (VE)

Wild mushroom & truffle, croquettes (V)

White bean crostini
salsa verde, burnt chilli (VE)

Shiitake & oyster mushrooms tostada
pickled red onion, coriander crema (V)

STARTERS

All of the following to share:

Grilled fennel, labneh, pangritata (V)

Smoked miso aubergines, crispy
shallots, sour cream (VE)

Warmed hummus, dukkha, harissa (VE)

Caramelised sweet potatoes, crushed
white beans, miso, spring onions,
ginger (V)

MAIN

Choose one of the following:

Roasted squash
ricotta, chilli, pesto (V)

Aubergine parmigiana (V)

Chickpea, lime, coriander & tamarind
curry, basmati rice (V)

Middle eastern roasted vegetables
cumin yoghurt (V)

Choose two of the following sides:

Panzanella salad, tomatoes, roasted red
peppers, sourdough, capers (VE)

Roasted broccoli, Romesco, toasted
almonds (VE)

Roasted hispi cabbage, brown butter (V)

Seasonal salad, lemon oil (VE)

Cripps chips (VE)

Skillet baked potatoes, herb cream,
spring onions (V)

Crushed new potatoes, herbs,
olive oil (VE)

Roast potatoes, garlic, rosemary (VE)

PUDDING

Choose one of the following:

Churros & chocolate (V)

Chocolate Nemesis
orange labneh (V)

Buttermilk panna cotta
BBQ rhubarb (V)

Ginger loaf
butterscotch sauce (V)



*Children half portions, half price
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LATE NIGHT

HOT DOGS

Chilli dog, guacamole & jalapenos	12
Hot dog, ketchup, American mustard & crispy onions	
Veggie dog, kimchi & sriracha mayonnaise (V)	
Fish Dog, minted mushy peas & Tartare	

BAZ & FRED'S PIZZA

With a choice of three toppings

*Minimum of 80 pizzas
(gluten free pizzas £3 supplement)*

15

BAO BUNS

Chilli Prawns coriander and sesame	15
Crispy tofu, black bean mayo, choy sum, chilli pickle (V)	
Beef brisket, pickled mooli, wasabi slaw, coriander	

ROLLS

Smoked streaky bacon, ketchup	9
Roasted pork belly, asian slaw, bourbon ketchup	10

CHEESE

Local cheese with white ham, French bread, oatcakes & grapes	10
Lancashire cheese & Eccles cakes	9



*Priced per person
Prices are for 2024*



Baz and Fred's award-winning sourdough pizzas.

BAZ & FRED'S PIZZA

*£15 per person
Minimum order 80 pizzas
Gluten free pizzas £3 supplement*

TOMATO & MOZZARELLA

Tomato, buffalo mozzarella & fresh basil

GOATS CHEESE & CAMELISED ONION

Rosary goats cheese, caramelised onions, tomato, rocket & balsamic vinegar

CHORIZO & CHILLI

Chorizo, fresh chilli, tomato, buffalo mozzarella, basil & B&F's chilli oil

NDUJA

Nduja (spicy pork), tomato, buffalo mozzarella & fresh basil

PROSCIUTTO

Prosciutto, mixed mushrooms (cooked with thyme, garlic & butter), tomato, buffalo mozzarella, parsley oil, rocket & basil

COURGETTE

Courgette, Rosary goats cheese, fresh chilli, tomato, parsley oil, rocket & fresh basil

LEEK & PANCETTA

Leeks, pancetta, Rosary goats cheese, parsley oil, rocket & fresh basil

ROASTED CHERRY TOMATO & PESTO

Slow roasted cherry tomatoes, B&F creamy pesto, tomato, mozzarella & rocket

SALAMI

Napoli salami, B&F pesto, fresh chilli, tomato, mozzarella & rocket



WINE

Our in-house wine buyers have long-standing relationships with artisan winemakers around Europe. We buy directly from the vineyards, which means excellent value for good quality wine.



WINE LIST

SPARKLING	<i>Glass</i> <i>125ml</i>	<i>Bottle</i> <i>750ml</i>
Champagne Camille Bonville Grand Cru Blanc de Blancs	10	45
The Grange Classic NV Hampshire, Dry	9.5	42.5
Prosecco di Valdobbiadene Valdellövo, Extra Dry	7	29.5
Rosé Spumante Valdellövo, Extra Dry	7.5	31.5

RED	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
Château Planères de Saint Jean Cotes de Roussillon	6	21
Château Labastide Haute Cahors, Malbec	6.5	24.5
Château Mourgues du Grès Côtes du Rhône	7	25.5
Fattoria Le Fonti Sangiovese	7	25.5
Fattoria Nicodemi Montepulciano d'Abruzzo	7.5	26.5
Pago de Larrea Rioja Crianza	8	29.5
Contino Rioja Reserva		47.5

WHITE	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
Château Les Miaudoux Bergerac Sec	6	21
Domaine Baron Touraine Sauvignon	6.5	24.5
Tamellini Soave Veneto	7.5	26.5
Weingut Haart Haart to Heart Riesling	8	29.5
Auntsfield, Single Vineyard Sauvignon Blanc, Marlborough NZ	9	31.5
	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
ROSÉ		
Château Mourgues du Grès Fleur d'Églantine	7	25.5



DRINKS

COCKTAILS		GIN	RUM	OTHER SPIRITS	ON DRAUGHT
	<i>Glass</i>				<i>pt ½</i>
Pimms (Seasonal) Pimms, Lemonade, Fruit & Fresh Mint	9.50	Cripps	Ram's Skull	Kahlua	Camden Hells
Cripps Espresso Martini Vodka, Coffee Liqueur, Espresso	9.50	Cripps Rubarb & Ginger	Ram's Skull White	Baileys	Peroni
Cripps Negroni Cripps Gin, Campari, Punt E Mes	9.50	Cripps Pink	Sailor Jerry's	Cripps Limoncello	Asahi
Old Fashioned Maker's Mark Bourbon, Sugar Syrup, Angostura Bitters	9.50	Cripps Saville Orange	Kracken Black Spiced	Jagermeister	Deya x Cripps
Passionfruit Martini Cripps Vodka, Passionfruit, Lime Juice, Sugar Syrup	9.50	Plymouth	Havana Club 3	Disaronno	Guinness
Spritz Aperol Campari Lillet Prosecco, Soda	9.50	Cotswolds	Havana Club 7	Sambuca White/Black	Lucky Saint
Cripps Limoncello Spritz Limoncello, Prosecco, Soda	9.50	Hendricks	Dark Matter	Cointreau	Cornish Orchards Gold
FLUTES	<i>Glass</i>	Roku Japanese	Diplomatico	La Vieille Prune	
Bellini Peach purée, Prosecco	8.5	Monkey 47	Santa Teresa		
Rossini Strawberry purée, Prosecco	8.5	Bathtub Old Tom	Mount Gay XO		
Kir Royale Crème de Cassis, Prosecco	8.5	Salcombe			
VODKA	<i>25ml</i>	Tanqueray No 10	COGNACS	TEQUILA	BOTTLES
Cripps	5.20	Botanist	Courvoisier VS	Ram's Skull Blanco	<i>500ml 330ml</i>
Cripps Vanilla	5.20	Garden Swift	Ducastaing Armagnac	Ram's Skull Reposado	Pacífico Clara
Cripps Amalfi Lemon	5.20		Meukow VS	Cazcabel Coffee	Peroni
Belvedere	5.70	WHISKY	Hine Rare Vsop	El Rayo Reposado	Estrella Galicia
Grey Goose	5.70	Monkey Shoulder	Hennessey XO	Patron Silver	Bottled Ale
Chase	6.20	Johnny Walker Black Label		Fortazela Blanco	Rekordelig Cider Strawberry & Lime or Mixed Berries
Chopin Potato	6.70	Jameson	BOURBON	Casamigos Reposado	MIXERS
		Tullamore Dew	Jack Daniel's	Don Julio 1942	Pepsi Draught
		Glenmorangie	Maker's Mark		Diet Pepsi Draught
		Glenfiddich 12	Bulleit Bourbon		Lemonade Draught
		Laphroaig 10	Woodford Reserve	MOCKTAILS	Cordial
		Talisker 10		Rhubarb, Orange & Ginger, with fresh orange slice	Fever-Tree Ginger Ale
		Belvenie Doublewood 12		Elderflower & Cucumber with fresh cucumber ribbon	Artisan Mixers
		Dalwhinnie 15		Red Gooseberry & Elderflower with lemon slice & rosemary sprig	Red Bull
		Macallan 12		Strawberry & Lime with lime & sliced strawberry	Folkington Juices
		Hibiki Harmony			Coke
		Lagavulian 16			Diet Coke
					Rhubarb & Apple Sparkling
					Hildon Water





CRIPPS
& Co