Your Wedding

Tapton Hall Sheffield

Thank you for giving us the opportunity of promoting
Tapton Hall for your forthcoming wedding.
We welcome you, your family and friends to view our facilities.

We trust all the information provided will persuade you of the benefits of holding your special day here at Tapton.

We offer a variety of rooms seating from 18 to 200 persons and we are licensed to hold Civil Ceremonies.

We take great care in sourcing the very best and freshest produce from local suppliers to ensure our catering is of the highest standard.

We offer you a range of menus to choose from with a variety of options.

All our Wedding Packages include a Toastmaster and a Red Carpet.

You will find our dedicated and friendly team will guide you through your special day ensuring everything runs perfectly.

We are happy to recommend a number of suppliers for all those little extras that make your day extra special.

We look forward to welcoming you and your guests on this very special occasion.

Your Wedding

Tapton Hall Sheffield

On arriving at Tapton you and your guests will walk the red carpet, through the elegant Victorian 'old house' entrance doors into the beautiful hallway with the magnificent staircase.



We have 5 rooms licensed for weddings, each of which makes an attractive setting for the civil ceremony

The Lounge will seat up to 40 persons
The Committee Room will seat up to 50 persons
The Ranmoor Room will seat up to 80 persons
The Portrait Gallery will seat up to 100 persons
The Lecture Theatre will seat up to 100 persons
The cost for the use of any of the above rooms is £175.00

Wedding Menu A

Tapton Hall Sheffield

Country Vegetable Soup served with Herb Croutons

Bangers and Mash

Choose from one of the following:

Pork & Leek/ Wild Boar/ Venison & Red Wine/ Cumberland/ Chicken & Black pudding

Served with one of the following:

Garlic & Thyme Mash/ Cheddar & Chive Mash/ Sweet Potato & Shallot or just Plain

All served with Rich Onion Gravy & Seasonal Vegetables

Chocolate fudge cake served with Cream



Wedding Menu B

Tapton Hall Sheffield

Roast Plum Tomato Soup with Basil Oil

Chef's Homemade Steak & Ale pie

Served with Creamy Mash Potatoes & Seasonal Vegetables

Rustic Apple Pie with Thick Devon Custard



Wedding Menu C

Tapton Hall Sheffield

Homemade Leek & Potato soup

Oven Roasted Supreme of Chicken in a Tarragon & White Wine Cream

Served with Roast Potatoes & Seasonal Vegetables

Vanilla Cheesecake with a Mixed Berry Compote



Wedding Menu D

Tapton Hall Sheffield

Country Vegetable Soup with Herb Croutons

Supreme of Chicken wrapped in Parma Ham, served on a Tomato & Basil Sauce

Served with Roasted Potatoes & Seasonal Vegetables

Tart au Citron with Raspberry Coulis



Wedding Menu E

Tapton Hall Sheffield

Duck & Orange Pate with Plum & Citrus Chutney served with Warm Toasted Brioche

Honey Roasted Pork Loin Chop with Apple Sauce & Calvados Jus

Served with Minted New Potatoes, Fine Green Beans & Roasted Carrots & Parsnips

Cream Filled Profiteroles with a Rich Dark Chocolate Sauce



Wedding Menu F

Tapton Hall Sheffield

Smoked Haddock Fishcake with Spinach & Lemon Butter Sauce

28 Day Aged Slow Roasted Sirloin of Beef served with Yorkshire Pudding and Pan Gravy

Served with Roasted Potatoes & Seasonal Vegetables

Crème Brulee with Almond Biscotti & Fresh Berries



Wedding Menu G

Tapton Hall Sheffield

Goats Cheese Pannacotta with Pea Puree and Balsamic Reduction

Roast Lamb Rump with Honey & Rosemary & a Sweet Red Current Jus

Served with Dauphinoise Potatoes, Fine Green Beans & Sugar Snap Peas

Dark Chocolate Marquise with Cherry Compote & Caramel & Hazelnut Ice Cream



Wedding Menu H

Tapton Hall Sheffield

Ballotine of Salmon with Crème Fraiche & Caviar

Fillet of Beef with Wild Mushroom Fricassee, Roasted Shallots, Asparagus Tips & Madeira Reduction

Served with Chateau Potatoes & Seasonal Vegetables

Assiette Gourmande



Vegetarian Mains

Tapton Hall Sheffield

Chargrilled Mediterranean Vegetables baked in Filo Pastry with Tomato Coulis

Roast Aubergine filled with Tuscan Bean Stew & Parmesan Cream

Wild Mushroom Tagliatelle with Tarragon Cream Sauce & Parmesan Shavings

Roast Stuffed Peppers with Cous Cous Salad & Tomato & Olive Compote

Alternative Evening Reception Options

Tapton Hall Sheffield

Fish & Chip Supper

Fish & Chips served in a cone with a side of Mushy Peas



Pie & Pea Supper

Traditional Pie & Pea Supper served with Gravy & Mint Sauce



Cheese Platter per Table

English & some not so English Cheeses Served with Biscuits, Grapes, Apple, Celery & Chutney



Bacon Sandwiches

Crisp Bacon on your choice of Bread



Hog Roast

Full Hog served with Stuffing, Apple Sauce, Breads, Salads, Dips & Wedges



Finger Buffet

Tapton Hall Sheffield

A selection of Open Sandwiches with various fillings

Then choose from 6, 8 or 10 of the following items

Selection of Mini Quiche Sausage Rolls Pork Pies

Pizza Slices

Deep Fried Breaded Mushrooms

Chicken Goujons

Place Goujons

Spicy Wedges

Selection of Mini Indian Savouries

A selection of Chinese Bites

Vegetable or Chicken Fajitas Raps

Jacket Potato Shells with Cheese & Bacon

Deep Fried Stuffed Sweet Cherry Peppers

Chef's Selection of Salads

£15.95 6 Items

£17.95 8 Items £19.95 10 Items

BBQ Buffet

Tapton Hall Sheffield

Prime Succulent Beef Burgers
Pork & Leek Sausages
Minute Steak
Tandoori Chicken

£16.95 per head*

Veggie Burger and Veggie Sausage Served with Chef's Selection of Salads, Bread Buns, Jacket Potatoes, Corn on the Cob, & Selection of Sauces

Add £2.00 for:

Pork Ribs Lamb Kofta

Add £4.00 for:

Pork Ribs
Lamb Kofta
Trout & King Prawn Parcels
Chargrilled Pineapple with Orange Cream

Carved Buffet

Tapton Hall Sheffield

Chilled Honeydew Melon with Raspberry Coulis & Champagne Sorbet

Locally Sourced Roast Pork, Stuffing & Apple Sauce
Whole Roasted Norfolk Turkey with Cranberries
Poached Dressed Salmon, Cucumber & King Prawns
Honey Baked Sliced Gammon topped with Chargrilled Pineapple
Fresh Whitby Seafood with Garden Leaves Marie Rose Dressing
Roasted Red Pepper & Mozzarella Terrine
Selection of Homemade Breads
Hot Minted New Potatoes
Selection of Chef's Salads, Olives, Pickles & Chutneys

Trio of homemade desserts



Wedding Menu H

Tapton Hall Sheffield

Drinks Package A

Glass of Bucks Fizz on arrival

Two Glasses of Selected House Wine with the Wedding Breakfast

Glass of Sparkling Wine for the Toast



Drinks Package B

Glass of Bucks Fizz or Pimms or Classic Kir



Two Glasses of Selected House Wine with the Wedding Breakfast

Glass of House Champagne for the Toast

We can arrange for Canapés to be served at an extra cost of £5.00 per head