

Sample Menus prices start form £8.00 please contact us for a quote

Finger Buffet

Ham and cheese Crostini's,
Cheese and Pickle finger Rolls (V),
Mini Pizza,
Chicken salsa Goujons,
Vegetable Sticks with Hummus (V),
Mini vegetable frittatas (V),
Roast pepper and goats cheese Wraps (V),
Roasted pineapple & Wenslydale on a stick (V),
Curried coconut chicken sticks,
Bread sticks and dips
Quiche Selection (V),
Homemade Scotch eggs,
Handmade sausage rolls (v)
Coronation Chicken Vol au vent,
(Chinese or BBQ) Chicken Drumsticks'
Vegetable Samosa's (V)
Flat onion Bahjis(V)
Potatoes Dumplings (V)

Price is inclusive of VAT @ 20%, Crockery, Cutlery & Duni napkins.
Table linen is chargeable depending on table sizes and quantity.

Service staffs are charged for per hour, an accurate quote for staffing can be given after
site survey has been completed.

Any heavy kitchen equipment needed for us to fulfil your requirements will be hired and charged for

Simple Buffet

Sandwiches

Ham,
Cheese and pickle,
Tuna Mayonnaise,
Turkey and cranberry,

Quiche (V)

Cheese and Tomato,
Roasted red onion and Mozzarella,
Home made Scotch eggs
Handmade sausage rolls (v)
Coronation Chicken Vol au vent

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Simple Carved Buffet

Carved meats

Whole glazed ham
Sliced topside of beef
Sliced Roasted turkey

Roasted Vegetable Quiche (V)

Spring rolls, Samosas and Onion Bahjis (V)

Hot buttered New Potatoes

Salads

Tomato and Basil pasta
Traditional coleslaw
Mixed Seasonal Leaves

Dessert

(Served at your Table)
Choose 1 from Dessert Selector

A selection of Northern Cheeses can be added as an
Additional course if required or as a buffet item
Supplement applicable

Carved Buffet

Carved meats

Whole glazed ham

Sliced topside of beef

Sliced Roasted turkey

Mediterranean selection

(Salamis, Parma ham, Cured Italian meats)

Tandori Chicken pieces

Roasted Vegetable Quiche (V)

Spring rolls, Samosas and Onion Bahjis (V)

Roasted pepper and pesto Ciabatta (v)

Hot buttered New Potatoes

Salads

Tomato and Basil pasta

Chinese Style Rice

Traditional coleslaw

Mixed Seasonal Leaves

Dessert

(Served at your Table)

Choose 1 from Dessert Selector

A selection of Northern Cheeses can be added as an

Additional course if required or as a buffet item

Supplement applicable

Traditional Buffet

Local Smoked Salmon and Prawn Cocktail
Cocktail sauce, pickled Cucumber and lemon

Carve yourself bread board

Decorated Salmon glazed with cucumber

Honey, Mustard and Marmalade Glazed Ham

Tomato, Herb and olive Oil Marinated Chicken
With Celery

Salads

Tomato and Basil
Chinese style Rice
Moroccan Cous cous
Mixed Seasonal Leaves
Waldorf

Hot Buttered New Potatoes

Desserts

(Served at your Table)

Choice of 1 from Dessert Selector

A selection of Northern Cheeses can be added as an
Additional course if required
Supplement applicable

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Gourmet Buffet

A Selection of Yorkshire Delicacies
Mini Yorkshire pudding - Onion compote,
Yorkshire Harvest Terrine - Chutney
Smoked Whitby Haddock cakes—tartar sauce
Yorkshire Fettle and olive crostini

Carve yourself breadboard

Whole Roast Loin of rare breed Pork
Stuffing and applesauce

Display of Smoked and Cured Fish and Seafood

Sliced Sirloin of Beef with Horseradish

Gratin of Aubergine, peppers, mozzarella, pine nuts and Basil

Salads

Sugar Snap, Mange tout and bean sprout with sesame
Green bean, baby onion and blue cheese
Roasted vegetable and cous cous
Mixed Seasonal Leaves
Waldorf
Hot Buttered New Potatoes

Dessert

(Served at your Table)
Choose 1 from Dessert Selector

A selection of Northern Cheeses can be added as an
Additional course if required
Supplement applicable

Grazing Buffet

A Wonderful Concept for your Guests to Graze
In their own time

Cold Table

Honeydew and Charantais Melon

Parma Ham

Smoked Salmon

Smoked Mackerel

Poached Whole Salmon

Salads

Mixed Salad Leaves

Coleslaw

Cous Cous Salad

Tomato Basil

Vegetable / Pasta Salad

Grilled Mediterranean Vegetables

Glazed Seasonal Vegetable Panache

New Potatoes with Parsley Butter

Potato Gnocchi with Basil and Roasted Tomatoes

Penne Pasta with Butter and Parmesan

Boiled Rice

Hot Table

Glazed Ham

Thai Lamb Stew with Coriander Dumplings

Glazed Seafood Bake

Fillet of Beef En Croute

Dessert

(Served at your Table)

Choose 1 from Dessert Selector

A selection of Northern Cheeses can be added as an

Additional course if required

Supplement applicable

Desserts

Apple Crumble tart and Vanilla custard

Ginger Parkin with plum compote and ginger cream

Chocolate Tart with Chocolate sauce and cherry compote

Steamed Syrup Sponge with Local Double cream

Seasonal berry Mille Feuille with its own ice cream
(Available when in season)

Chocolate Mousse served with anzac biscuits

Eton Mess

(Strawberries, Vanilla cream and crushed meringue bound with
coulis and served with a brandy snap biscuit)
(only available when berries are in season)

Vanilla Pannacotta

Served with Peppered Balsamic Strawberries

Seasonal Fruit Salad

Local Double cream

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These dishes can be added to your buffet if you wish a hot item.

Supplement per portion chargeable.

Herb crusted Roast leg of lamb with redcurrant jelly, roasted new potatoes.

Meat and potato pie, mushy peas.

Roasted Loin of bacon, creamed pasta and Parmesan.

Roast rib of beef, roast potatoes and Horseradish.

Thai style lamb stew with coriander dumplings and steamed rice.

Creamy Fish Pie topped with mash Potatoes

Pan seared Chicken Breast with Tomato basil and olive oil sauce, Gnocchi and courgettes.

Baked Salmon Fillet with creamed peas, baby onions, dill and new potatoes.

Goujons of Sole served with sugar snap peas, roasted New Potatoes, Tartare sauce

Breaded Pork Steaks, spiced tomato sauce, spaghetti and wilted spinach

Roasted red onions, Aubergine and basil with Gnocchi and Pesto.

Slow Baked Tomatoes, Black olives, Spinach, Red peppers with baked Polenta and mozzarella.

Chorizo chicken (chicken in a sauce made from chorizo, baby onions, tomatoes and coriander) with Moroccan style cous cous

Please ask for a quote at current rates.

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