

From £26.95 Please contact us for a quote

Canapés

Smoked Haddock Cromesquis
(Deep fried Cheesy, smoked haddock and chive)

Sesame and Poppy Seed Bread Sticks with Hummus

Confit Duck Parcels, Damson Plum Sauce

Herby Cream Cheese and Truffle oil

Marinated Wild Mushrooms

Crispy Fried Chicken Chilli Dip

Falafel with Pea Guacamole

Rosemary and Thyme Focacaccia with Balsamic Oil

Shrimp Marie Rose with Cucumber

Yorkshire Blue and Spinach Mousse, Crostini

Rilette of Fresh and Smoked Salmon, Pickled Cucumber

Peppered Pineapple, Sweet Chilli Dip

Guacamole, Tortilla Crouton

Please select 3 types
(More canapés per person will incur a supplement)

Starters

Whitby Smoked Haddock Fishcake

with mixed Leaves, caper mayonnaise and lemon dressing

Salmon “Three Ways”

Potted, Cured and Smoked served with Pickled Cucumber,
Horseradish and rocket leaves

Supplement per person applicable

Yorkshire Fettle (V)

Yorkshire fettle cheese served on a crostini, red onion marmalade
and baby leaf salad

Yorkshire Harvest Terrine

Coarse Country style terrine with rustic bread and plum and apple
chutney

Homemade Soup(V)

Your favourite made fresh

Thai Style Chicken and glass noodles

sweet chilli dressing and bean shoots

Rustic Style Pate

Cumberland sauce and salad leaves

Parma Ham

Roasted plums, honey balsamic dressing,
rocket and bean shoot salad.

Supplement per person applicable

Prawn Cocktail

Classic Marie Rose sauce, crisp leaves and brown bread and butter

Main Courses

Pan-fried Chicken Breast

With Roasted new potatoes, served with baby onion, red wine and bacon sauce

Roasted Topside of Local Beef

Roasted Potatoes, Yorkshire pudding and Horseradish

Baked Fillet of Salmon

Grilled Courgettes, Roasted Tomatoes, new potatoes
Olive, lime and basil dressing

Fillet Of Hake

Wrapped in Parma Ham with a mussel and prawn chowder

Steamed Steak Pudding

With a rich thyme, mushroom and spring onion gravy
Mashed potatoes

Roasted Pepper and Mozzarella Risotto (V)

Baked aubergine and Parmesan

Lemon Ricotta and Pea Parpadelle (V)

With basil and pecorino

Roasted Peppered "Bistro Fillet" of local Beef

Crushed celeriac, classic pepper cream sauce and baby roast
Potatoes

Supplement per person applicable

Herb Roasted 3 Bone Lamb Rack

Crushed new potatoes with basil and tomato jus

Supplement per person applicable

Slow Roasted Lamb Shoulder

Crushed new potatoes, minted peas redcurrant gravy

Supplement per person applicable

Desserts

Ginger Parkin

With plum compote and ginger flavoured cream

Vanilla Pannacotta

Peppered balsamic strawberries

Chocolate Tart

Black forest cherry compote, chocolate sauce

Apple Crumble Tart

Vanilla custard

Yorkshire Rhubarb Mess

Poached rhubarb, crushed meringue and cream

Raspberry Spiked Chocolate Brownie

Organic double cream

Northern Cheese Board

Served with chutney, apple, sourdough bread and oatcakes

Supplement per person applicable

Filtered Coffee, Tea and mints

Price is inclusive of VAT @ 20%, Crockery, Cutlery, Glassware & Linen napkins.

Service staffs are charged 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.

A Travel charge will be applied to any venues outside the 60 mile radius of or kitchen in west Yorkshire

Please select one choice at each course.

Dietary requirements can be catered for.

Menu choices and guest selections must be given 1 month prior to your event.