

Canapés

Flavour packed and bite sized, these are the perfect start to any party with a glass of something sparkling!

HOT CANAPÉS

Shredded butter chicken, cucumber cup, candied chilli and coriander cress

Mini chorizo sausage rolls, candied lemon

Mini Yorkshire pudding with rare roast beef and ale chutney

Sweet potato scones, creamed goats' cheese, golden sultanas and red onion jam

CHILLED CANAPÉS

Parmesan shortbread, cream cheese, dehydrated cherry tomatoes, red onion and orange marmalade

Baby cucumber cup, sun-dried tomato, parsley and olive tapenade, carrot and celery chip sticks

Beetroot falafel with pickled banana shallots, chilli jam

Classic smoked salmon blini

Starters

Yorkshire leek and potato soup with a warm cream cheese scone

Roasted tomato and garlic soup with parsley aioli

Roasted cauliflower soup with vintage cheddar and sweet potato doughnuts

Warm roasted squash and purple sage tart, frisee and shoots of English peas

Compressed watermelon, feta cheese, toasted pumpkin seeds

Barrel aged feta, puy lentils, olives, banyuls dressing

Chicken liver parfait, crunchy granola, walnut pickle and crispy chicken skin

Smoked Cumbrian ham hock terrine with English pear, white bean and sourdough
toast

Smoked mackerel pate, sweet and pickled vegetables served with toasted rye bread

Cocktail of prawns, seafood sauce

Starters are served with sliced harvester batch loaf and butter

Main courses

Slow roasted celeriac root, warm tartare sauce, pickled Kohlrabi, toasted hazelnut

Date roasted onion squash, ginger tomatoes, spiced dukkha and pomegranate

Warm salad of curried roasted cauliflower, chickpeas, dates, scorched bell pepper, pomegranate and black onion seed yogurt

Roast loin of English pork, mustard mash, seasonal vegetables, port and orange sauce

Soanes of Yorkshire chicken, mash, wilted greens and a chestnut mushroom sauce

Chargrilled chicken stuffed with sun-kissed tomato mousse and a white wine cream sauce

Roast chicken breast, fondant potato, market vegetables, proper rich gravy

Soanes of Yorkshire chicken, crushed potatoes, butternut squash puree, tender stem broccoli and a chorizo cream

Confit pork belly, crackling quavers, apple crisps, mashed potatoes, baby carrots and a cider jus

Beef bourguignon with smoked pancetta, roasted shallot pie, course grain mustard potatoes, market vegetables and a rich burgundy reduction

Seared duck, sweet potato puree, wilted spinach, salted caramel shallots, port jus and crispy kale

Roast salmon, baby spinach, warm potato and samphire salad served with a Prosecco cream

Roasted sirloin of beef, tender stem broccoli, heritage carrots, red burgundy jus, roast potato and Yorkshire pudding

Desserts

English apple and blackberry crumble tart with vanilla cream

Plum and apple tart with custard

Chocolate coffee pot, amaretti biscotti

Lemon and lime posset served with a sable biscuit

Rhubarb crème brulee, short bread biscuit

Raspberry frangipane with a raspberry gel

Yorkshire curd tart with berries and fresh cream

Strawberry cheesecake, vanilla cream, cherry compote

Warm sticky toffee pudding, proper toffee sauce and English custard

Chocolate and orange torte, English cream

Trio of Yorkshire cheeses, fruit and biscuits

Carvery

Starters

Roasted cauliflower soup with vintage cheddar and sweet potato doughnuts

Roasted tomato and garlic soup with parsley aioli

Warm roasted squash and purple sage tart, frisee and shoots of English peas

Chicken liver parfait, crunchy granola, walnut pickle and crispy chicken skin

Main course from the carvery

Honey glazed ham

Roast loin of pork with crackling, seasoning and apple sauce

Butter basted breast of turkey, cranberry stuffing and chipolatas

Your chosen joints are served with...

Yorkshire puddings

Proper crispy Maris Piper roasties

Roasted carrots

Seasonal greens

Roast gravy

Dessert

Lemon and lime posset served with a sable biscuit

Chocolate coffee pot, amoretti biscotti

Warm sticky toffee pudding, proper toffee sauce and English custard

Buffets

Finger buffet menu

Served chilled

Atlantic prawns, cocktail sauce

Chestnut mushroom & chive tartlet

Chicken Caesar wrap

Served hot

Deep fried prawns with sweet chilli dipping sauce

Salt and pepper fries

English pork & sage rolls - onion marmalade top

Savoury cheese & spinach muffins

Samosa chaat with Indian salad

Add any of the following items

Baby Mozzarella & sun kissed tomato skewers

Vegetable spring rolls

Beer batter onion rings

Or something sweet to finish

Dessert taster pots -

Lemon posset | Eton mess | Salted caramel chocolate

Assorted tray bakes -

Millionaire's slice | Chocolate brownie | Flapjack | White chocolate and
cranberry tiffin

Hot fork buffet menu

Hearty, Hot and Homely

Mains

Roast chicken & woodland mushrooms in a creamy sauce

Beef chilli, salt & pepper nachos, jalapeños and sour cream

“Leaky roof” English vegetable cottage style pie with leaky cheddar mash

Spiced butter nut squash and red lentil tagine

Proper Yorkshire Beef Stew – a big bowl of heart-warming, braised beef.

Spinach & ricotta cannelloni

Sides

Steamed bread with loads of garlic butter

Roasted new potatoes

Salad leaf with tomatoes, cucumber & red onion

Classic English coleslaw

Savoury rice