

**2017**

## **Wedding Platter / Sharing**

*This concept we developed for our own wedding and it was a great success so we have created a menu to allow you and your guests to enjoy it too. We wanted our guests to interact and enjoy the sharing concept during the Breakfast making it fun, interactive and relaxing. Please contact me to discuss this further if you wish.*

### **Canapés**

Smoked Salmon tartlet

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

**(Served on Boards for your guests to help themselves, served with Bread Basket and mixed leaves choose 6 items from the list below)**

## **Fish**

*Dill cured salmon, Salmon Rilette, Prawn Marie Rose, smoked Salmon, Lady Grey Cured Salmon, Smoked Mackerel Pate, Hot Smoked Salmon,*

## **Meat**

*Harvest Terrine, Chicken Liver Pate, Parma Ham, Salami, Mortadella, Pepper Salami, Smoked Venison (supplement Applicable), Smoked Chicken, Tarragon & Tomato Chicken, Serrano Ham (supplement Applicable), Beef Carpaccio with Parmesan, Confit Duck and truffle oil.*

## **Others**

*Mozzarella, Olives, Sun dried Tomatoes, Stuffed Peppers, Pepperonata, Chutney, Pickles, Pecorino Chilli Jam, Falafel,*

**WRAC**  
white rose caterers

# Main Courses

*(These can be carved / served by your Guests at the Table; we will provide aprons, chef hats and carving equipment for each table served with either salads or Vegetables or can be served by us on a Buffet should you wish)*

## **Roasted Topside of Local Beef**

*Roasted Potatoes, Yorkshire pudding and Horseradish*

## **Roasted Peppered "Bistro Fillet" of local Beef**

*classic pepper cream sauce and baby roast Potatoes*

*Supplement per person applicable*

## **"Spatchcock" Chicken BBQ or piri piri**

*Served with salads and flat breads*

*(Price reduction of £1.00pp)*

## **Slow Cooked Moroccan Style Shoulder of Lamb**

*Vegetable and Almond spiced Bulghar wheat*

## **"Weber Barbecued" 26 Hour Lamb Leg**

*Supplement per person applicable*

## **"Hog Roast" Pork Shoulder**

*Stuffing, apple sauce and Gravy*

## **"Proper" Chilli Con Carne**

*Diced Beef slow cooked with fresh chilli, kidney beans in a rich spicy sauce, served with Rice, Sour cream, green salad and Nachos*

## **"Curry Time"**

*Choice of Two Curries from the List below, served with all the accompaniments (Rice, Roti, pickles, Dahl and saag aloo, and chutneys*

### **Currys**

*Bhuna, Tikka Masala, Madras, Balti, Pathia, Korma,*

*Choose Chicken, Beef, Lamb or Vegetable.*

*A starter platter of Poppadums and pickle tray with kebab, bahji and Samosa can be done please ask*

## **Plated Service**

*(These can be plated normally with Vegetables served at the Table)*

### **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*

### **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

**(These will be served in bowls onto the Tables for your Guests to Help themselves)**

## **Plant Pot Tiramisu**

*Chocolate Soil and Basil*

## **Lemon Posset**

*With Berry compote*

## **Vanilla Pannacotta**

*Peppered balsamic strawberries*

## **Chocolate Tart**

*Black forest cherry compote, chocolate sauce*

## **Apple Crumble Tart**

*Vanilla custard*

## **Eton Mess**

*Strawberries, crushed meringue and cream*

## **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, Tablecloths, Linen Napkins, Service & Kitchen staff.**

*Any heavy kitchen equipment needed for us to fulfil your requirements will be hired and charged for. **Full Kitchen Build is subject to charge***

*A Travel charge will be applied to any venues out side a 45 minute travel time of or kitchen in west Yorkshire*

*Dietary requirements can be catered for.*

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