

## **Menu Proposals**

# **Canapés**

*Smoked Salmon tartlet*

*Smoked Chicken, Crème Fraiche with Tarragon*

*Vietnamese Pork Balls with Chilli sauce*

*Sesame and honey glazed Chipolata*

*Pitta crisps with Sundried tomato and cannellini bean dip*

*Parmesan shortbreads*

*Confit Duck Parcels, Damson Plum Sauce*

*Herby Cream Cheese and Truffle oil*

*Marinated Wild Mushrooms*

*Crispy Fried Chicken Chilli Dip*

*Falafel with Pea Guacamole*

*Yorkshire Blue and Spinach Mousse, Crostini*

*Rilette of Fresh and Smoked Salmon, Pickled Cucumber*

*Shredded Chilli beef gem cups*

*Pulled Pork with Asia Slaw*

*Crab and spring onion Tartlette*

**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*

## **Yorkshire Fettle (V)**

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

## **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

## **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

## **Breast of Chicken**

Wrapped in Parma Ham, Lyonnaise potatoes,  
Mixed mushroom and thyme gravy

## **Roasted Pepper and Mozzarella Risotto (V)**

Baked aubergine and Parmesan

## **Moroccan Aubergine Stew (V)**

With Herb Cous Cous

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

Crushed celeriac, classic pepper cream sauce and baby roast  
Potatoes

*Supplement per person applicable*

## **Slow Roasted Lamb Shoulder**

Crushed new potatoes, minted peas redcurrant gravy

*Supplement per person applicable*

# Desserts

## **Chocolate Delice**

*With plum compote and ginger flavoured cream*

## **Vanilla Pannacotta**

*Peppered balsamic strawberries*

## **Chocolate Tart**

*Black forest cherry compote, chocolate sauce*

## **Sticky Toffee Pudding**

*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%, Service staff, Crockery, Cutlery, Glassware, White Linen napkins. Table cloths are chargeable please ask for a quote**

**Marquee Kitchen build is chargeable**

*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 out side a 45 minute travel time 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.*

# Option 2

## Starters

### **Yorkshire Harvest Terrine**

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

### **Homemade Soup (V)**

Your favourite made fresh

## 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

## Desserts

### **Apple Crumble Tart**

Vanilla custard

### **Sherry Trifle**

Vanilla cream

### **Filtered Coffee, Tea and mints**

**Price is inclusive of VAT @ 20%, Service staff, Crockery, Cutlery, Glassware, White Linen napkins. Table cloths are chargeable please ask for a quote**