

Evening Receptions and Dinner

All prices are excluding VAT

Canapes

4 Canapes pp £13.50 / 6 canapes pp £15.95

Savoury Canapes

Mini Yorkshire Puddings filled with Cumberland Sausage and Caramelised Red Onion

Thyme Roasted Pulled Chicken and Streaky Bacon

Goats Cheese and Smoked Salmon on Sourdough

Saffron Risotto Cake with Prawn and Spiced Pineapple Salsa

Crayfish, Mango, and Chilli Blini

Moroccan Spiced Lamb Koftas with Fresh Mint Yogurt

Pressed Confit Duck Rilette and Red Onion Marmalade

Parsnip and Honey Soup

Mini Fish And Chips with Fresh Tartare Sauce

Thai Fishcakes with Fig And Chilli Jam

Smoked Salmon, Salted Cucumber, and Lemon Crème Fraiche

Peppered Crusted Salmon with Herb Crème Fraiche, and Potato Rosti

Fresh Mozzarella, Tomato, Red Pepper, and Basil Toasted Bruschetta

Dessert Canapes

White Chocolate and Honeycomb Cups

Rhubarb And Sultana Crumble with Cold Crème Anglaise

Dark Chocolate and Raspberry Pots

Lemon Tartlets with Passion Fruit Cream

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Hot Small Bowl Menu

£14.95 per person

Please select 3 items from the below list

Mini Bangers and Creamed Mash with Port and Sweet Red Onion Gravy

Lamb Tagine Cooked in Honey, Almonds, and Sweet Potato

Fish Pie With Cheese and Sage Crunch Topping

Cajun Chicken Nacho Crunch, with Chunky Avocado Salsa

Saffron Risotto with Chilli Pineapple Prawns

Thai Chicken Curry with Spiced Jasmine Rice

Wild Mushroom and Feta Risotto and Truffle Oil

Beef Fillet in Red Wine with Pancetta and Button Mushrooms

Lemon Pepper Plaice Goujons with Sticky Sweet Chilli Sauce

Yorkshire Tapas

£14.95 per person

Please select 4 items from the below list

Black Sheep Beef Stew with Yorkshire Puddings

Wensleydale and Red Currant Tartlet

Whitby Cod Fishcakes with Fresh Tartar Sauce

Asparagus, Yorkshire Feta Cheese, New Potatoes, and Chorizo

Lishman's Sausage, Creamed Mash, and Red Onion Jus

Yorkshire Curd Tart with Vanilla Cream

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Street food

£10 per person

Please choose one option for all your guests from the below;

Traditional Fish and Chips with Tartar Sauce

Handmade Filled Gourmet Burgers and Wedges

Steak and Onion Baguettes

Chilli Hot Dogs and Nachos Platters

Katsu Curry and Sticky Rice

Indian Themed Buffet table

£15 per person

Chicken Tikka Masala

Lamb Rogan Josh

Lightly Spiced Pilau Rice

Homemade Naan Bread

Mint Raita

Mango Chutney and Poppadoms

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Thai Themed buffet table

£15 per person

Thai Fish Cakes served with Sweet and Sour Sauce

Chicken Satay Skewers

Thai Spring Rolls

Thai Green Chicken Curry

Fragrant Thai Rice

Mexican Themed buffet table

£15 per person

Traditional Beef Chilli

Five Bean, Coriander, and Rice Burritos

Crisp Masa Fried Chicken with Red Pepper Spiced Chipotle Mayo

Tortilla Chips with Hass Guacamole and Salsa Dip

Poached Rice

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Two and Three Course Dinners

2 courses £27.95 pp / 3 courses £35.00 pp

Include ½ bottle of wine per person

2 courses £35.95 pp / 3 courses £43.95 pp

Starters

Roast Parsnip and Honey Soup with Parsnip Crisps

Smoked Mozzarella, Plum, and Cherry Tomato Salad

Fish and Potato Cake with Sweet Chilli Fig Jam and Lemon Mayonnaise

Baked Chicken Nacho Crumb with Chunky Avocado Salsa

Smooth Chicken Liver Pate, Red Onion Marmalade, and Brioche

Yorkshire Toad in the Hole with Parsnip Puree and Onion Gravy

Yorkshire Feta, Wild Mushroom, and Mustard Tartlet

Mains

Thyme Garlic and Lemon Chicken Breast Fondant Potato and Red Wine Jus

Beef in Black Sheep Ale with Pomme Puree

Cajun Chicken Fillet with Sweet Potato Wedges, Fresh Lime Salsa, and Sour Cream

Lamb and Cherry Koresh with Spiced Vegetable Rice

Creamed Spiced Coconut Chicken with Cardamom Scented Rice

Peppered Salmon Fillet with Leek and Potato Rosti and Herb Crème Fraiche

Parmesan Polenta Cake with Wild Mushrooms and Romesco Sauce

Butternut Squash and Yorkshire Feta Filo Parcel

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Two and Three Course Dinners

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Desserts

Rhubarb and Sultana Crumble with Cold Crème Anglaise

Lemon Posset, Fresh Berries and Vanilla Cream

Sticky Toffee Pudding, Vanilla Pod Ice Cream and Baileys Toffee Sauce

Vanilla Pod Crème Brulee, Fresh Raspberries, and Shortbread Fingers

Tarte au Citron topped with Berry Eton Mess and Broken Meringue

Toffee Cheesecake with Spiced Ginger Poached Pear

White Chocolate and Raspberry Bread and Butter Pudding and Crème Anglaise