Sample Menu Weddings, corporate events, outside catering

£20 per person

Salmon cured in dill with salad of beetroot & horseradish

Seasonal vegetable soup with homemade organic bread

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Pot roasted chicken breast with garlic & thyme roasted new potatoes, seasonal vegetables & chicken juices

Beetroot wellington with honey roasted seasonal vegetables & beetroot puree

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Dark chocolate and hazelnut brownie with toasted hazelnut cream

Vanilla pannacotta with almond biscotti and fresh berries

Optional Extras can include:

Tea & Coffee £2pp
Seasonal Canapés on arrival from £2pp
Prosecco Reception from £4pp
Evening buffet from £10pp

These menus are samples however they are available subject to seasonal changes and market availability. If you would like to discuss a tailor made menu please contact us.



Sample Menu Weddings, corporate events, outside catering

£26 per person

Pressed terrine of ham hock with piccalilli vegetables & apple salad

Seasonal vegetable soup with homemade organic bread

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Slow cooked shin of beef with horseradish mashed potato, Seasonal vegetables & caramelised onion jus

Risotto of Yorkshire mushrooms & leeks

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Yorkshire Parkin with apple & vanilla

Vanilla pannacotta with almond biscotti and fresh berries

Optional Extras can include:

Tea & Coffee £2pp
Seasonal Canapés on arrival from £2pp
Prosecco Reception from £4pp
Evening buffet from £10pp

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Weddings, corporate events, outside catering

£30 per person

Pressed terrine of ham hock with piccalilli vegetables & apple salad

Seasonal vegetable soup with homemade organic bread

Salmon cured in dill with salad of beetroot & horseradish

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Slow cooked belly of pork with creamed cabbage, mashed potato, breaded Milestone black pudding & jus

Pot roasted chicken breast with garlic & thyme roasted new potatoes, seasonal vegetables & chicken juices

Risotto of Yorkshire mushrooms & leeks Or

Beetroot wellington with honey roasted seasonal vegetables & beetroot puree

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Yorkshire Parkin with apple & vanilla

Vanilla pannacotta with almond biscotti and fresh berries

Dark chocolate and hazelnut brownie with toasted hazelnut cream

These menus are samples however they are available subject to seasonal changes and market availability. If you would like to discuss a tailor made menu please contact us.

