

Why choose Lockwoods on Location

Lockwoods on Location was born out of Lockwoods Restaurant. The restaurant has gained a national reputation for the quality and style of both our food and service, and our use of fresh local produce. We are listed in the Good Food Guide, and awarded "No 1 Family Run Restaurant in the UK" by The Times.

Matthew Lockwood, owner of the restaurant, spends a lot of time designing new menus, sourcing new ingredients and suppliers, and is also in demand to demonstrate his cooking at events, including the Great Yorkshire Show. Caz Lockwood has managed Corporate and Public events including conferences, product launches and dinners for up to 1,000 people in the UK, Europe and the US and most recently Produced the Royal barge for the Queen's Diamond Jubilee River Pageant. Rick Jones professional training at many of Yorkshires premier establishments means he can meet the most exacting standards required at your event.

This experience is what makes us different from most Outside Catering Companies who manufacture food in Industrial Units. Our experience means you can trust us to deliver a truly memorable Restaurant quality occasion.

Our Philosophy

We understand that no two events are the same and there is only one chance to make your event special. That is why we build a detailed profile of the event and make staged preparations from initial discussion to the final day.

Our professional approach and personal attention to detail is second to none, guaranteeing our customers an enjoyable, relaxed and trouble-free occasion.

Your Event

We can supply an extensive range of delicious menus from simple but elegant canapés to a sumptuous full a la carte. We tailor make the menu for each event to suit the occasion, your personality and preferences, the seasonal availability of fresh local produce, and we arrange tastings in the Restaurant.

We are able to cater for the full range of events from intimate small dinner parties, birthdays, christenings and weddings right up to a full corporate event, and in any location of your choice. Our experienced team can provide everything required from catering to complete event management, marquees to flowers, fireworks and entertainment, staff and full bar service so you can take it easy and just enjoy yourself.



Our Food

Food is at the core of everything we do. It is our passion. We love food and we are always talking about it. We source the best produce to create menus combining delightful flavours and tastes. We complete this with presentation that will surprise and delight. We have the luxury of an abundance of wonderful local and regional produce in Yorkshire to create dishes and keep food travel distance to a minimum.

Most importantly we work with you to design the food and delivery to work for you and your guests at your unique event.

The following are sample menus to give you an indication of what we can offer. We are pleased to cater for special dietary requirements on request.

Best of British Canapés Sample Menus 2012

Served Hot

Confit Duck and Hoi Sin Spring Rolls with Sweet Chilli Dipping Sauce

Ham Hock and Minted Pea Croquette

Served Warm

Mini Egg and Bacon Pies – Poached Quail Egg in a Filo Basket with Smoked Bacon & Black Pepper Hollandaise

Honey and Mustard Cocktail Sausages Skewers (Warm or Cold)

Roast Sirloin of Beef, Mini Yorkshire Puds & Horseradish Cream (Warm or Cold)

Olive, Feta & Tomato Herb Tartlet (v)(Warm or Cold)

Blue Cheese Rarebit, Pear and Saffron Chutney on Crisp Croustade (v)
(Warm or Cold)

Welsh Rarebit, Poached Quail Egg, Grain Mustard on Crisp Croustade (v)
(Warm or Cold)

Blue Cheese and Caramelised Onion Herb Tartlet (Warm or Cold) (v)



Served Cold

Creamed and Peppered Goats Cheese, Sunblushed Tomato, Filo Crown (v)

Smoked Salmon, Chive Crème Fraiche, Lemon Dust

Thinly Sliced Pink Roast Beef with Creamed Horseradish on Crostini

Carpaccio of Beef, Rocket, Parmesan Shavings and Truffle Oil

Smoked Mackerel Pate, Dill Crème Fraiche, Poached Quail Egg, Filo Tartlet

Sweet Chilli Prawns, Chive Sour Cream

Greenland Prawn Cocktail, Little Gem, 'Bloody Mary Mayonnaise'

Shredded Confit Duck with Hoi Sin & Spring Onion, Orange Segment on Crostini

Poached Salmon with Sour Cream & Capers on Granary Crostini

Boiled Egg, King Prawn and Olive Skewer

Roasted Med Veg & Grilled Goats Cheese Chevre Log in a Herb Tartlet (v)

Poached Pear, Grilled Goats Cheese, Pesto (v)

Fresh Pink Seared Tuna with Fresh Coriander & Mango Salsa on Crostini

Chicken Liver Parfait

Peeled and Skewered Quail Egg with Homemade Celery and Citrus Salts (v)





Pudding Canapés

Selection of Fruit Fools served in Shot Glasses
Rhubarb, Gooseberry & Blackberry

Mini Treacle Tartlets with Clotted Cream

Rich Chocolate Brownie Chunks with Strawberry

Mini Rhubarb and Ginger Crumbles

Miniature Lemon Cheesecakes





Best of British Sample Menus 2012

SILVER A

To Start

Oak Roast and Smoked Salmon Roulade, Lilliput Caper Dressing, Fresh Lemon and Baby Leaves
Warm Baked Bread Rolls and Herb Butter

To Follow

Roast Breast of Chicken, Fondant Potato, Green Bean Parcel, Tarragon Cream Sauce

To Finish

Rich Chocolate and Brandy Mousse, Red Berries and Chocolate Shard

SILVER B

To Start

Ham Hock and Confit Duck Terrine with Mixed Leaves and Red Onion Chutney
Warm Baked Bread Rolls and Herb Butter

To Follow

Roast Fillet of Scottish Salmon, Lemon Cous Cous, Chargrilled Peppers, Herb Gremolata

To Finish

Summer Berry Jelly with Passionfruit Crème Fraiche





GOLD A

To Start

Lockwoods Prawn Cocktail with Shredded Lettuce, Greenland Prawns and Marie Rose Sauce
Warm Baked Bread Rolls and Herb Butter

To Follow

Sirloin of Yorkshire Beef, Bourguignon Sauce, Shallots and Button Mushrooms
Served with Bowls of Thyme Roasted Potatoes and Baby Carrots

To Finish

Lemon Cheesecake and Blueberry Compote

GOLD B

To Start

Carpaccio of Smoked Venison, Black Olive and Walnut Dressing, Wild Rocket
Warm Baked Bread Rolls and Herb Butter

To Follow

Duo of Salmon and Seabass, Chilli Caramel, Lime Syrup, Saffron Fondant

To Finish

Chocolate and Armagnac Terrine, Pistachio Praline, Black Cherry Compote





PLATINUM A

To Start

Mackerel Escabeche with Pickled Vegetables
Warm Baked Bread Rolls and Herb Butter

To Follow

Roast Breast of Duck, Spring Onion Rosti, Fine Green Bean Parcel, Peppercorn Sauce

To Finish

Elderflower Pannacotta with Fresh Fruit and Shortbread

PLATINUM B

To Start

Goats Cheese Crottin and Pear Salad with Baby Leaves and sweet Basil Dressing (v)
Warm Baked Bread Rolls and Herb Butter

To Follow

Roast Fillet of Seabass, Thyme Roasted New Potatoes, Confit Plum Tomatoes and Olives,
Sauce Bois Boudran

To Finish

Treacle Tart, Cappuccino Anglaise, Gingerbread Cream





OUR OTHER FAVOURITES

Below are a few of our other favourites to give you a taste of what else we can offer.

To Start

Beetroot and Cherry Tomato Gazpacho (v)

White Onion and Confit Garlic Soup (v)

Crispy Goats Cheese, Rocket and Sunblushed Tomato Salad, Sweet Basil Dressing (v)

Local Beef Fillet Carpaccio with Yorkshire Blue Salad and Crispy Capers

Spinach and Goats Cheese Tart with Red Onion Chutney and Parmesan Curls (v)

Beetroot and Dill Cured Gravdax with Sour Cream Blinis and Dill Crème Fraiche

To Follow

Roast Fillet of Sea Bream with Potato Gnocchi, Pea Puree, Pea Shoots and Crisp Parma Ham

The finest 'Yorkshire Sausage', Bubble and Squeak, Caramelised Red Onion Gravy

Gressingham Duck, Dauphinoise Potato, Little Sauerkraut and Orange Tart, Star Anise Jus

Smoked Haddock topped with Yorkshire Rarebit, Crispy Potato Cake, Confit Tomatoes

Thyme and Garlic Marinated Rack of Yorkshire Lamb, Spring Onion Potato Rosti, Baby Carrots, Lamb Jus and Mint sauce





VEGETARIAN

To Start

Salad of Yorkshire Feta Cheese with Roasted Beets, Toasted Walnuts and Rocket Pesto.

Granary Bruschetta with Fresh Buffalo Mozzarella, Oven Dried Tomato, and Balsamic Drizzled Rocket

Puff Pastry Tart of Sweet Potato and Caramelised Onion with Fine Herb Crème Fraiche, Dressed Leaves

To Follow

Individual Thyme Shortcrust Pastry with Wild Mushrooms, Spinach, Saffron Cream and Wild Rocket Pesto

Wild Mushroom and Spinach Strudel with Yorkshire Feta, Tomato and Rosemary Sauce

Spring Onion and Potato Rosti, Roast Butternut Squash, Goats Cheese Crottin, Porcini Cream Sauce





CHEESE

A selection of the finest cheeses can be provided as an additional course for guests following dessert.

We specialise in the wonderful cheeses that Yorkshire has to offer including:

Mrs Bells Yorkshire Blue

King Richard III Wensleydale

Epicures Larder – Wold Blimey

Yorkshire Tasty

Coverdale

Yellison Goats Log

Served with Grapes, Celery, Quince Jelly, Fruit Bread and Millers Damsil Biscuits

We can also make wonderful tiered cheese cakes for those who prefer a savoury cake!



Best of British Buffet Sample Menus 2012

FINGER BUFFET SELECTION

Sandwiches (All Served Open)

Pink Sliced Roast Beef and Horseradish

Smoked Salmon, Prawns and Dill

Chargrilled Vegetables, Basil Pesto (v)

Broad Bean, Pea, Mint and Yorkshire Fine Fettle Cheese Bruschetta (v)

Coverdale Cheese and Roast Ham with Tomato and Apple Chutney

(choose two)

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Dips

Smoky Aubergine and Coriander Hummus (v)

Guacamole (v)

both served with crisp Pita Bread

(choose one)

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Confit Duck and Hoi Sin Spring Rolls with Chilli Dipping Sauce

Nidderdale Chicken Satay Skewers with Peanut Dipping Sauce

Homemade Sausage Turnovers with Red Onion Chutney

Shallot, Potato, Thyme and Goats Cheese Tatin (v)

Ham and Cheese Croquettes with Aioli

Cheese and Sesame Straws (v)

(choose two)





COLD BUFFET SELECTION

Carved Home cooked Honey and Mustard or Hambleton Ale and Treacle Ham with Red Onion Chutney

Roast Yorkshire Sirloin of Beef with Fresh Horseradish Sauce

Selection of Antipasto, Salami, Chorizo, Mortadella and Fontina Cheese

Roast Local Beef Fillet Tail with Grain Mustard Dressing

Dressed Poached Salmon with Lemon and Tarragon Mayonnaise

Spinach and Yellison Farm Goats Cheese Tart (v)

Sliced Yorkshire Meatloaf with Henderson's Relish and Beetroot Chutney

Nidderdale Chicken, Ham and Coverdale Pie, Ale Relish

Poached King Prawns on Asian Mango and Orange Rice Noodle Salad

Spanish Tortilla with Piquillo Peppers (v)

Chicken, Bacon, Sundried Tomato and Basil "Sausage Roll"

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Confit Duck and Hoi Sin Spring Rolls with Chilli Dipping Sauce

Nidderdale Chicken Satay Skewers with Peanut Dipping Sauce

Homemade Sausage Turnovers with Red Onion Chutney

Shallot, Potato, Thyme and Goats Cheese Tatin (v)

Ham and Cheese Croquettes with Aioli

Cheese and Sesame Straws (v)



COLD BUFFET CONTD.

Salads

Tomato and Mozzarella Salad (v)

Feta, Mint, Carrot and Cous Cous Salad (v)

Caesar Salad with Little Gem, Garlic Croutons and Parmesan Shavings (v)

Roasted Mediterranean Vegetable, Olive and Feta Salad (v)

Kohlrabi Coleslaw (v)

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Potatoes

Ripon Workhouse Museum Garden Heritage Potatoes tossed with either Vinaigrette and Mint (v), or Horseradish and Mustard Cress (v)





HOT BUFFET SELECTION

Pork Meatballs with Lemon and Thyme in a Rich Chunky Tomato sauce

Confit Tomato, Coconut Milk and Thai Red Curry Sauce (vegetarian and vegan)

Moroccan Spiced Lamb Tagine

Nidderdale Chicken and Leek Pie

Beef Bourguignon

Lockwoods Famous Fish Pie with Mrs Kirkham's Crust

Thai Green Chicken Curry

Homemade Potato Gnocchi with Butternut Squash and Button Mushrooms in a Sage Cream Sauce (v)

Moroccan Spiced Chickpeas with Honeyed Sweet Potato, Toulouse Sausage and Roast Garlic Greek Yoghurt
(vegetarian option without Toulouse)

Patatas a la Riojanos

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Buttered and Minted New Potatoes (v)

Turmeric Rice (v)

Mashed Potato (v)

Green Salad (v)

Caesar Salad with Parmesan Shavings and Garlic Croutons (v)

Homemade Tomato and Rosemary Focaccia (v)





SPANISH THEMED HOT BUFFET

Matthew Lockwood has spent much time in the Basque region of Spain exploring the fine products and favours. Here we present our Best of Spanish Buffet.

Bread with Aioli and Oil, Mixed Olives
Manchego and Quince Jelly (v)

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Patatas Bravas (v)
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Ensalata (v)

Spanish Artichoke Hearts, Anchovies and Manchego, Mixed Leaves, dressed with
Ortigosa olive Oil (v)

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Pork Meatballs in a Rich Tomato Sauce

Chicken and Serrano Ham Croquettes with Aioli

Andalusian Chickpea and Morcilla Stew with Pancetta and Belly Pork

Paella Valencia, Chicken and Seafood with Saffron Rice

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Sardine Escabeche

Salt Cod Fritters and Aioli

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Roasted White Asparagus and Baby Artichokes with Manzanilla Sherry (v)



YORKSHIRE THEMED BUFFET

YORKSHIRE FINGER BUFFET SELECTION

Sandwiches (All Served Open)

Pink Sliced Yorkshire Roast Beef and Horseradish

Taste Traditions Black Treacle Ham and Coverdale Cheese with Tomato and Apple Chutney

Yorkshire Rarebit with Hendersons Relish and Yorkshire Ale Chutney

Whitby Crab and North Atlantic Prawn with Marie Rose Sauce

(choose two)

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Mini Yorkshire Puddings, Roast Beef, Sage Stuffing

Appletons of Ripon Pork Pie with Ale Chutney

'Yorkshire' Sausages glazed with North Yorkshire Moors Heather Honey and Rosebud Preserves English Country Mustard

Coverdale Cheese Straws (v)

Nidderdale Chicken Drumsticks with Sticky Yorkshire Sauce

Lockwoods Yorkshire Black Pudding Scotch Egg

Bleikers Smoked Salmon Plate with Shallots and Capers

Mackenzies Smoked Trout Pate with Yorkshire Flatbreads

Pheasant Terrine with Yorkshire Ale Chutney and Davills Country Loaf

Homemade Yorkshire Sausage Turnovers with Red Onion Chutney

(choose Three)





YORKSHIRE COLD BUFFET SELECTION

Carved Home cooked Honey and Mustard or Hambleton Ale and Treacle Ham with Red Onion Chutney

Roast Yorkshire Sirloin of Beef with Fresh Horseradish Sauce

Sliced Pork Rilette with Apple and Sage Jelly

Roast Local Beef Fillet Tail with Grain Mustard Dressing

Sliced Yorkshire Meatloaf with Hendersons Relish and Beetroot Chutney

Nidderdale Chicken, Ham and Coverdale Pie, Ale Relish

Whitby Crab and North Atlantic Prawn Platter with Iceberg and Marie Rose

Yellison Farm Goats Cheese, Spinach and Button Mushroom Strudel (v)

(choose two)

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Mini Yorkshire Puddings, Roast Beef, Sage Stuffing

Appletons of Ripon Pork Pie and Ale Chutney

'Yorkshire' Sausages glazed with North Yorkshire Moors Heather Honey and Rosebud Preserves English Country Mustard

Nidderdale Chicken Drumsticks with Sticky Yorkshire Sauce

Lockwoods own Yorkshire Black Pudding Scotch Egg

Bleikers Own Smoked Salmon Plate with Shallots and Capers

Mackenzies Smokehouse Smoked Trout Pate with Yorkshire Flatbreads

Pheasant Terrine with Yorkshire Ale Chutney and Davills Country Loaf

Homemade Yorkshire Sausage Turnovers with Red Onion Chutney

Coverdale Cheese Straws (v)

(choose two)



YORKSHIRE COLD BUFFET CONTD.

Salads

Tomato and Langthornes Buffalo Mozzarella Salad (v)

Shepherds Purse Yorkshire Fine Fettle, Mint, Carrot and orkshire Spelt Salad (v)

Herbs Unlimited Mixed Yorkshire Salad with Caesar Dressing, croutons and Wensleydale Shavings (v)

Traditional Yorkshire Salad (v)

Ripon Workhouse Museum Red Cabbage Coleslaw (v)

(choose any two salads)

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Potatoes

Ripon Workhouse Museum Garden Heritage Potatoes tossed with either Vinaigrette and Mint (v), or Horseradish and Mustard Cress (v)

(choose one)





FEASTING MENU

All food served family style at the table

Antipasto Board

Italian and Spanish Antipasti Selection served on Wooden Planks propped on Tomato Tins

Milano Salami, Felino Salami, Cured Bresaola, Pistachio Mortadella, Finest Serrano Ham, Bocconcini Mozzarella, Pecorino and Quince Jelly, Shot glass of Honey, Roasted Vine Tomatoes and Misto Olives, Italian Roasted Peppers and Chargrilled Marinated Aubergine & Courgette

Our Own Homemade Tomato and Rosemary Focaccia

To follow...

(choose one)

Beef Bourguignon With Whole Grain Mustard Mash

Moroccan Lamb or Chicken Tagine With Cous Cous & Flat Breads

Thai Green Chicken Or Seafood Curry With Sticky Turmeric Rice

Lockwoods Fish Pie With Chantenay Carrots and Peas

Chicken & Leek Pie, Puff Pastry Lid, Garlic and Rosemary Roasted New Potatoes

Poached Darné of Salmon With Super Food Salad of Quinoa, Edamame Beans, Spring Onions, Peas, Avocado and Mint

To finish...

(choose one)

Wooden Boards or Slates with one of the following:

Chocolate Brownies or Seasonal Fruit Pavlova
with Jugs of Cream





HOG ROAST MENU

All of our hogs are rare breed Gloucester Old Spot. They are slowly roasted until perfectly tender and then served in fresh bread rolls with apricot and sage stuffing and apple sauce

Salads

Tomato and Mozzarella Salad (v)

Feta, Mint, Carrot and Cous Cous Salad (v)

Caesar Salad with Little Gem, Garlic Croutons and Parmesan Shavings (v)

Roasted Mediterranean Vegetable, Olive and Feta Salad (v)

Kohlrabi Coleslaw (v)

(Choose any Two Salads)

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Potatoes

New Potatoes tossed with Vinaigrette and Mint (v)

Crushed New Potatoes with Horseradish and Mustard Cress (v)

(Choose One)

Choose any two salads and one potato dish to complete your hog roast selection.



DESSERTS

Fresh, Plain or Fruit Scones

Fat Rascals

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Individual Cream Cupcakes

Individual decorated Fairy Cakes

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Lockwoods famous Chocolate Brownies

Lockwoods Tiramisu

Lockwoods own Treacle Tart

Lemon Cheesecake

Soft Rich Chocolate Torte

Summer Berry Tart

Summer Berry Pavlova

Award Winning Yorkshire Curd Tart

Yorkshire Parkin with Stamford Farm Clotted Cream

Selection of Artisan Yorkshire Cheeses

Desserts can be added to any of our menus.



AFTERNOON TEA

Quintessentially English, afternoon tea on the lawn, in the park, at your home or at a unique venue for a simple get together with friends and family.

The ritual of afternoon tea goes back hundreds of years in England. Delicate sandwiches, delicious cakes and the comforting refreshing taste of freshly brewed tea is a delightful and fun experience.

We have a unique offer to provide you with everything you need for an afternoon tea event. Our complete **vintage tea set** will be used to serve all the food and drinks including dainty cake stands, tea and coffee pots, with white linen and fresh flowers.

Why not ask your guests to dress up for the occasion. We can set up gazebos, tables or rugs wherever you choose. If you want to add another English tradition to the occasion we can include Pimm's cocktails in your package!





Below is a sample of the package we can provide but we can adapt this to any theme or memorable favourite afternoon tea item you like.

YORKSHIRE AFTERNOON TEA

Elderflower Cordial and Sparkling Water

Pimms No 1 Cup and Lemonade

Pots of Yorkshire Tea and Earl Grey

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“Potters” Egg Mayonnaise and Mustard Cress Bridge Rolls (v)

Taste Traditions Ham and Rosebud Preserves Mustard Sandwiches on Granary

Cucumber Sandwiches (v)

Bleikers Smoked Salmon and Cream Cheese Sandwiches

Miniature Quails Scotch Eggs with Lockwoods own Black Pudding

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Mini Raisin Scones with Clotted Cream and Strawberry Preserve

Mini Lemon and Raspberry Tarts

Mini Fresh Cream Cupcakes

Brandy Snaps filled with Rich Strawberry Fool

Victoria Sponge Cake and mini Tarts





ANYTIME SNACKS

Hot Sandwiches

'The Yorkshire' Pork Sausages served in a Floured Bun

Swarbricks of Ripon own Cured Bacon in a Floured Bun

Roast Field Mushroom and Caramelised Onion in a Floured Bun (v)

(All Served with a choice of Ketchup, Brown Sauce or Mustard)

Cheese & pate platters

Appetiser Stations serving

Oysters

Whole Serrano Ham





BRUNCH

The Lighter Option

Fresh fruit platter, Croissants, Pain au Chocolat, A Selection Of Muffins

Bacon & Sausage Sandwiches

Taylors Tea, Coffee & Freshly Squeezed Orange Juice

The Full English

Fresh fruit platter, Croissants, Pain au Chocolat, A Selection Of Muffins.

A Hot Buffet Breakfast Of Locally Sourced Bacon, Sausages, Scrambled Eggs, Tomatoes, Mushrooms, Lockwoods Black Pudding

Toast or Basket of Warm Bread Rolls

Taylors Tea, Coffee & Freshly Squeezed Orange Juice



DRINKS

We have a number of drinks packages and wine lists to compliment your menu, for example...

Champagne Package

One reception drink (either Champagne or Pimms, Non Alcoholic alternative available)

Half a Bottle of House Wine

One Glass of Champagne for the Toast

£19.00 per Head

Fizzy Package

One reception drink (either Cava or Pimms, Non Alcoholic alternative available)

Half a Bottle of House Wine

One Glass of Cava for the Toast

£16.00 per Head

We can create a bespoke drinks package for your event and can even provide a bespoke cask of Ale.





Services

Catering

A full Spectrum of Catering Services are available, from a home drop off Buffet to a large marquee event.

Bar and Wines

Outside bar provision with a full range of beers, wines, spirits and champagnes. We can offer real ale from Hambleton Ales, Black Sheep and Theakstons. Fine wines can also be supplied by our numerous Wine Merchants to suit your requirements.

Entertainment and Music

Lockwoods on Location can provide a wide range of entertainment from DJ's to live jazz, comedy, celebrity guest speakers and table magic.

Flowers and Décor

We can provide bespoke interiors, exteriors and floral design to ensure your event matches your dreams. From themed décor, floral arrangements, table decorations and much more.

Marquees and Furnishings

Lockwoods on Location can arrange marquees, in any shape or size.

Event Management

From conception to completion we can manage all aspects of your Wedding, Private Party or Corporate Event.

Event Production

With our team of lighting, AV, sound and set designers we can work with you to develop a truly memorable and professional event.

Venue Selection

We have knowledge of, and relationships with, many venues across the North of England and further afield, and can help you find and book a suitable venue for your event.

