

## *Buffets (Feasts)*

*Our buffets are a feast for the eyes and the tummy's! Everything we use is sourced in Yorkshire. We use only the best quality ingredients and we home roast our meats, home poach our fish and make all of our salads, dips etc.*



## *Main Courses*

All of our main courses are served with your choice of salads and side dishes from our menu overleaf

### Yorkshire Reared Hog Roast and Crackling

our specialty is served with homemade sage and onion stuffing, homegrown apple sauce and artisan rolls

### Spring Lamb

whole yorkshire spring lamb with homemade mint sauce served with artisan rolls

### Yorkshire BBQ

our own recipe beef burgers, farm pork sausages and marinated chicken skewers served with crusty and soft artisan rolls with english butter and a selection of pickles and chutneys

### Yorkshire Farmers Banquet

hand carved yorkshire ham, poached salmon sides, award winning pork pies, free range scotch eggs, homemade herby chicken roll, balsamic pickled onions, selection of yorkshire chutneys and pickles, artisan rolls and english butter

### Italian Feast

cured meats and italian cheeses, artisan breads, bruschetta and breadsticks with dips of rocket and walnut pesto, tomato confit, and olive tapenade, marinated vegetables, olives, sundried tomatoes and marinated mini mozzarella, caprese salad and garlic and cheese stuffed sharing bread

### Afternoon Tea

selection of miniature sandwiches, herby homemade sausage roll and savoury scone with wensleydale and spicy tomato chutney. Homemade fruit scones with clotted cream and homemade strawberry preserve. Selection of cakes and patisserie to include; mini summer fruits pavlova, lemon posset with a ginger crunch, orange and almond chocolate brownie and chocolate and honeycomb caramel tart served with a pot of tea and coffee with milk and sugar



## *Salads*

orange-dressed spinach mixed pepper and avocado salad  
balsamic-dressed rocket and tomato salad with parmesan and pine nuts  
mixed leaf, sweet pear and pecorino with pomegranate dressing  
beetroot, feta and watercress salad with walnuts and honey balsamic glaze

three bean salad with spicy chimichurri vinaigrette  
crunchy homemade traditional coleslaw  
new potato and chive salad  
cous cous and chickpea salad with crunchy mixed vegetables and moroccan spices  
italian pasta salad with confit tomatoes, garlic and olives  
citrus and nutty quinoa superfood salad  
beef tomato and buffalo mozzarella salad with basil and extra virgin olive oil

## *Hot Side Dishes*

herby roast new potatoes  
'proper' chunky chips with skin on cooked in dripping  
roast herby mediterranean vegetables



## *Desserts*

### Banoffee Pie

crunchy biscuit base topped with sweet caramel and banana and finished with fresh whipped cream

### Chocolate and Salty Caramel Tart

sweet pastry base filled with a chewy salted caramel topped with a rich dark chocolate mousse and served with honeycomb

### Ginger and Honeycomb Cheesecake

crunchy ginger biscuit base with homemade stem ginger and chocolate covered honeycomb through a creamy vanilla cheese topping

### Tangy Lemon Tart

crisp shortcrust base topped with homemade lemon curd filling, served with dark chocolate curls

### Mango and Passionfruit Pavlova

meringue topped with passionfruit chantilly cream and mango and passionfruit pieces

### Classic Eton Mess

meringue, crushed and mixed into an indulgent cream with raspberry coulis and strawberries

### Chocolate and Raspberry Roulade

light chocolate cake filled with rich chocolate mousse and raspberries bound in fresh whipped cream

### Chocolate Brownie

rich, indulgent chocolate brownies served with raspberry mascarpone cream

### Cheese Table

selection of yorkshire cheeses served with fruit, yorkshire pickle, english butter and crackers

### Dessert Table

selection of your favourite desserts displayed for your guests to choose from

