

## *Canapes and Drinks Receptions*

*Whatever your event we can offer a drinks reception that will set it off perfectly. We think that a canape should be a little burst of flavour and we have achieved just that in this selection. Being Yorkshire folk, they're just a bit more than a mouthful and they're all homemade from the best locally sourced ingredients.*

*Our Reception packages include a choice of drinks with a selection of canapes and our table packages include reception drinks, drinks for the meal with a choice of wines, table water and a toast drink.*

*Both options include service and glassware.*

*Ask us about creating a menu specifically for your event.*



*Drinks Reception and Canape Packages*

(quotes include glassware and service for all drinks packages)

*The Bakers Package*

From £26pp

house sparkling wine *or* pimm's on arrival with top up

house sparkling wine for toasts with top up

choice of 6 canapes pp from our menus

*The Patisserie Package*

From £30pp

bellini *or* homegrown sloe prosecco *or* winter/summer cocktail on arrival with

top up

house sparkling wine for toasts with top up

choice of 6 canapes pp from our menus

*The Artisan Package*

From £36pp

house champagne on arrival with top up

house champagne for toasts with top up

choice of 6 canapes pp from our menus



## *Reception and Table Drinks Packages*

(quotes include glassware and service for all drinks packages)

### *The Stable Package*

from £17.95pp

house sparkling wine or pimms reception drink

1/2 a bottle of house wine per person (choose from 2 red / 2 white)

1 glass of house sparkling wine for toasts

table water

(upgrade table wine to our premium house wines for £3.50pp)

### *The Cottage Package*

from £19.95pp

bellini or homegrown sloe prosecco or winter/summer cocktail reception drink

1/2 a bottle of house wine per person (choose from 2 red / 2 white)

1 glass of house sparkling wine for toasts

table water

(upgrade table wine to our premium house wines for £3.50pp)

### *The Manor Package*

from £26.95pp

house champagne reception drink

1/2 a bottle of premium house wine per person (choose from 2 red / 2 white)

1 glass of house champagne for toasts

table water

### *Service of Provided Drinks*

We would be very happy to serve reception and table drinks provided by you to your guests. We make a charge of £6.50pp for this service which covers all staffing required and prep of cold drinks. We do not include ice, refrigeration, glassware and extras (fruit etc.).



## *Fish Canapes*

### Prawn and Chorizo Bites

juicy king prawn skewered with soft baked yorkshire chorizo and peppery rocket

### Hot Smoked Salmon Blini

a soft blini topped with hot smoked salmon and lemon cream cheese

### Crayfish and Spicy Avocado Tartlet

bitesize filo basket filled with spicy avocado and lemon mousse and topped with crayfish tails and a hint of red chilli

### Smoked Mackerel and Horseradish Toasts

bitesize artisan crostini topped with smoked mackerel, horseradish cream and shaved pickled gherkin

### Olive and Anchovy Tapenade on Crostini

rosemary and olive oil artisan crostini topped with zingy olive tapenade

### Beetroot Marinated Tuna

beetroot marinated piece of raw tuna with cucumber seeds and beetroot shoots



## *Meat Canapes*

### Chicken Liver Paté Tartlet

thyme infused sourdough crostini topped with caramelised red onion chutney and smooth chicken liver pate

### Parma Ham, Pecorino and Pear Rolls

sweet pear and pecorino cheese wrapped in italian parma ham

### Fig, Parma Ham and Blue Cheese Crostini

ripened fig bound in parma ham with yorkshire blue cheese atop sourdough crostini

### Chicken Satay

homemade satay sticks in shot cups with spicy peanut sauce

### Mini Beef and Yorkshire Puds

filled with horseradish cream, rare roast yorkshire beef and a sprig of watercress

### Mini BLT

crispy smoked bacon, lettuce, tomato and mayonnaise sandwiched in toasted bread

### Hoisin and Honey Glazed Sausages

sykes house farm chipolata sausages glazed in hoisin and honey with sesame seeds

### BBQ Pulled Pork

bbq marinated pulled pork with slaw in a taco cup

### Yorkshire Ham Rarebit

profiterole filled with a creamy homemade ham and cheese sauce served with our house dipping relish



## *Vegetarian Canapes*

### Mozzarella, Tomato and Basil Bite

bitesize filo basket filled with a rich sundried tomato paste, buffalo mozzarella and basil

### Roquefort and Peach Bruschetta

ripe sliced peaches with creamy roquefort atop a bitesize bruschetta

### Caramelised Red Onion and Goats Cheese Tart

bitesize short crust pastry tart filled with a caramelised red onion chutney and topped with creamiest goat's cheese

### Hummus and Crudités

homemade hummus with carrot and cucumber dippers in a mini glass

### Mushroom and Gorgonzola Pate

mushroom and gorgonzola pate filling in a vol-au-vent

### Heritage Tomato Parmesan Cups

parmesan cup filled with fresh heritage tomatoes tossed in a garlic, oil and caper Dressing

### Greek Bite

cucumber round topped with a rich whipped feta and sunblushed tomato cream and finished with an olive slice

### Mini Jacket Spuds

yorkshire grown new potato filled with pimento cream cheese

### Spicy Thai Salad

crisp wonton cup filled with fresh crunchy salad vegetables tossed in a thai dressing and finished with crushed peanuts



## *Sweet Canapes*

### Mini Berry Pavlova

mini homemade meringue nest filled with rich cream, chocolate and raspberry filling

### Profiterole Dippers

homemade choux pastry filled with crème patisserie laced with a crunchy salted caramel and served with a rich homemade chocolate dipping sauce

### Chocolate Orange Brownie Bite

bitesize secret recipe chocolate and orange brownie with cream cheese topping and finished with a candied orange and dark chocolate flash

### Mini Lemon Tartlets

sweet shortcrust pastry case filled with tangy lemon filling and topped with a fresh raspberry

### Port and Chocolate

shot glass of aged port with a rich homemade chocolate truffle

### Cream Scones

mini fruit scones topped with clotted cream and sliced fresh strawberries

### Florentine

dark chocolate round with dried fruit and caramelised nut topping

### Mini Cheesecake Bite

a mini version of our honeycomb and ginger cheesecake

