

Grazing

Our grazing stations are brilliant when you want your guests to eat when they want to. Perfect for an informal reception, a wedding breakfast to encourage mingling or as dessert that lasts long after the meal is finished.

Bruschetta Bar

toasted artisan bread drizzled with extra virgin olive oil and garlic
ripe tomatoes with olive oil, ripped basil & parmesan cheese
black olive tapenade
rocket and walnut pesto
roasted pepper, aubergine & crumbled feta
butternut squash, chevre goats cheese & rosemary
tomato and garlic confit

Seafood Station

smoked haddock fishcakes
poached salmon
crab and avocado salad
tarrogon and lemon potted crayfish
lemon and garlic shell on prawns
caper and horseradish cream
lemon and dill crème fraiche
tartare sauce, seafood sauce
artisan sourdough loaf

Pulled Pork Station

spicy bbq pulled pork in artisan brioche sliders
traditional crunchy coleslaw
mustard dressed red cabbage
apple and walnut slaw
cajun spicy mixed pepper slaw
beetroot, cabbage and pistachio slaw



Fajita Station

Chicken, beef and prawns cooked on display in mexican spices
Tortilla Wraps
Stir fried peppers, onions and mushrooms
guacamole
grated fountains gold cheddar
refried beans
salsa
little gem and cherry tomatoes

Kebab Station

selection of chicken skewer, lamb skewer, beef skewer and seasonal grilled
vegetable skewer, served with the sauces of your choice
classic buffalo sauce
peanut satay
basil pesto
caribbean jerk
bbq sauce

Homegrown Small Plate Station

Toad in the hole with onion gravy
shepherds pie and roasted roots
steak and black sheep ale pie with buttery mash
lemon and thyme roast chicken with swede and carrot
root vegetable tagine with minty cous cous

Tapas Station

spicy chorizo in red wine
sticky chicken wings
meatballs in tomato sauce
baked dates in serrano ham
stuffed mushrooms
chickpea and spinach with cumin and garlic
green beans with pine nuts and sundried tomatoes
baked peppers and aubergine with a crumble feta top
patatas bravas



Spanish Grazer

chorizo sautéed in red wine
spanish style chicken skewers
jamon iberico
asparagus in serrano ham
dates in streaky bacon
Manchego and fig crostini
goats cheese and caramelised red onion crostini
rustic breads with aioli
pickles and pears

Italian Grazing Station

parma Ham
salami Milano
braesola
olive tapenade
pecorino
gorgonzola dolce
ricotta and pesto crostini
sunblush tomato, mozzarella and basil skewers
ciabatta and foccacia with dipping oils
figs, and grapes

Antipasti Station

selection of meats to include
hand carved ham, parma ham, chorizo piccante, braesola
Parmesan and Olde York Cheeses
roasted mediterranean vegetables in basil oil
ripe tomatoes, roasted red onion, olive oil, ripped basil
rocket and walnut pesto
broad bean and mint
marinated olives and sunblush tomatoes
selection of bruschetta bases and artisan rolls



Ploughman's Station

Hand carved Yorkshire Ham
Homegrown's sausage rolls
Award winning scotch eggs
Homegrown's chicken liver pate
Fountains gold cheddar
Shepherds purse yorkshire blue
Barncliffe brie
Wensleydale
Coleslaw and green salad
Cheese biscuits, artisan rolls, selection of chutneys, english butter

Dessert Station

A selection of miniatures served on decorative ladders for your guests to help themselves to
mango and passionfruit pavlova
indulgent chocolate brownie with raspberry mascarpone
ginger and honeycomb cheesecake
berry mess
orange possett with rhubarb compote and shortbread biscuit
chocolate and caramel profiteroles
seasonal panna cotta

