

## *Sharing Meals*

Served on sharing platters, designed to be passed around the table along with bowls of salads and side dishes, your guests can help themselves to exactly what they fancy and the hungry can dive in for seconds without feeling guilty!



## *Starter Sharing Boards*

### **Artisan Bread Board (v)**

a selection of mixed artisan bread and olives with extra virgin olive oil and balsamic vinegar

### **Pickled Piglet**

yorkshire ham hock terrine, pickled vegetables, chorizo braised in yorkshire cider, homegrown's sausage rolls, apple chutney, black pudding bomb, balsamic pickled onions, red onion straws

### **The Italian**

prosciutto de parma, bresaola, marinated olives and sun blush tomatoes, ricotta with basil pesto, ripe tomato and basil bruschetta topping, crostini, artisan breadsticks

### **The Catch**

yorkshire gin cured salmon, lemon and tarragon potted crayfish, smoked haddock fishcakes, tartare sauce, watercress with lemon vinaigrette, pickled cucumber and beetroot, artisan sourdough

### **Vegetariano (v)**

buffalo mozzarella, heritage tomatoes, basil, marinated olives, olive oil, grilled marinated vegetables, sundried tomato and parmesan straws

### **Platter de Paris (v)**

baked camembert, creamy garlic mushrooms, rosemary roast potatoes, fig pinwheels, olive straws, parisienne loaf



## *Main Course Sharers*

Loaded platters to be shared at the tables along with your choice of accompanying salads and side dishes

### **Yorkshire Reared Hog Roast and Crackling**

hot roast pork with perfectly crunchy crackling, homemade sage and onion stuffing and homegrown apple sauce, artisan bread rolls and rich gravy made from the meat juices.

### **BBQ Platter**

yorkshire sliced herb marinated skirt steak, sticky pork spare ribs, lemon and thyme chicken thigh, sykes house chorizo blend sausages, corn on the cob, chutneys and mustard.

### **Surf and Turf**

yorkshire whole skirt steak with chimichurri, whole garlic and lemon king prawns, chipolatas in streaky bacon, onion rings, vine tomatoes

### **Finger Lickin' Chicken**

homegrown's chicken kiev, indian spiced skewered chicken, herb marinated butterflied chicken breast, mango and lime salsa

### **Roast Gressingham Duck Platter**

crispy roast duck breast and confit leg with spiced braised red cabbage and rich port gravy

### **Yorkshire Aged Beef Platter**

grass fed topside of beef served sliced or whole to be carved at the table with yorkshire puddings, horseradish cream, rich gravy

### **Steak and Black Sheep Ale Pie**

yorkshire grass fed beef and ale pie served whole to each table



### **Farmers Tea Platter**

Ham hock terrine, rare roast yorkshire beef, herby sausage roll and summer quiche, yorkshire cheddar and wensleydale, 'proper' chunky chips with skin on cooked in dripping, traditional homemade crunchy coleslaw, dressed green salad with mixed tomatoes, balsamic pickled onions, selection of Yorkshire chutneys and pickles, artisan bread selection

### *Vegetarian Main Courses*

#### **Roasted Beetroot and Goats Cheese Tart**

sliced roasted beetroot topped with creamy goat's cheese in a homemade short crust pastry case

#### **Pepper and Stilton Wellington**

roasted and pickled red and yellow peppers with stilton and thyme pate in a homemade flaky pastry case

#### **Mac and Gold**

our version of macaroni cheese in a rich sauce made from yorkshires own fountain's gold cheddar

#### **Seasonal Risotto**

the best vegetables of the season bound in in creamy rice with a parmesan crisp

#### **Homegrown Parmigiana**

a take on the classic with a rich tomato sauce, aubergines, courgettes and parmesan

#### **Moroccan Tagine (Vegan)**

warming root and seasonal vegetables slow cooked in moroccan spices and served with fruity couscous



## *Side Dishes*

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  
crunchy homemade traditional coleslaw  
mustard-dressed red cabbage, walnut and apple slaw  
citrus and nutty quinoa superfood salad  
beef tomato and buffalo mozzarella salad with basil and extra virgin olive oil

beef dripping roast potatoes  
herby roast new potatoes  
'proper' chunky chips with skin on cooked in dripping  
fluffy creamed potato  
butter glazed new potatoes  
baked sweet potatoes  
dauphinoise potatoes

mixed seasonal vegetables  
roast herby mediterranean vegetables  
roasted cauliflower and broccoli with chilli  
mixed roasted root vegetables  
buttered peas and savoy cabbage  
green beans, bacon and parmesan  
braised red cabbage  
rich cauliflower cheese  
homegrown's onion rings



## Desserts

### **Chocolate and Caramel Profiteroles**

sweet choux pastry buns filled with salted caramel cream and with rich chocolate ganache and salted caramel

### **Ginger and Honeycomb Cheesecake**

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

### **Orange Posset**

tangy orange cream with sticky rhubarb and ginger compote with crisp shortbread biscuit

### **Panna cotta**

delicious set vanilla cream with seasonal compote and crispy tuile

### **Berry Mess**

crisp and chewy meringue, crushed and mixed into a vanilla cream with blueberry coulis, raspberries and strawberries

### **Chocolate Brownie**

rich, homemade, indulgent chocolate brownies served with raspberry mascarpone cream

### **Dessert Table**

a selection of all of the above in miniatures displayed for your guests to choose

### **Seasonal Fruit Crumble**

with vanilla custard

### **Sticky Toffee and Date Pudding**

with sticky toffee sauce

### **Cheese Board**

fountains gold cheddar, organic cornish brie, shepherds purse Yorkshire blue and wensleydale served with fruits, yorkshire chutneys, english butter and cheese biscuits

