Evening Food

All that dancing will make you hungry. Whether you are having evening guests joining you and you want them to feel as special as your day guests or just want to give your wedding party a 'bit-a snap' late on to 'soak up' the excesses, we have options for all requirements and budgets.

For something a bit different, take a look at our alternative wedding cakes



Evening Food

Yorkshire Reared Hog Roast and Crackling

our speciality is served with homemade sage and onion stuffing and homegrown apple sauce in artisan roll and opt for salads for a more substantial meal.

Yorkshire Ploughman's Buffet

hand carved yorkshire ham, award winning pork pies, free range scotch eggs, selection of cheeses with fruit and crackers, mixed green salad and traditional coleslaw, selection of yorkshire chutneys and pickles, artisan rolls and english butter

BBQ

our own recipe beef burgers and farm pork sausages served in artisan brioche and torpedo rolls with mature cheddar, roasted red onions and a selection of sauces and chutneys; add a selection of salads to make this more substantial

Mexican Fajitas

spicy beef and chicken with onions and peppers, refried beans, crisp lettuce, guacamole, salsa, sour cream and grated cheddar

Malaysian Chicken Curry

sam's family recipe chicken curry with fragrant rice and sambal

Pie and Peas

award winning yorkshire pork and steak pies served with hot mushy peas

Bacon and Sausage Sandwiches

deep filled crispy smoked yorkshire streaky bacon and farm pork sausage sandwiches with chutneys and sauces

Selection of Yorkshire Sandwiches

hearty artisan loaves filled with: barncliffe brie and cranberry, yorkshire ham and caramelised red onion chutney, yorkshire rare beef and horseradish, mature cheddar and sunblush tomato and smoked salmon and longley farm cream cheese

Cheese Table

(ask us about choosing to have this as your wedding cake) selection of yorkshire cheeses served with fruits, yorkshire pickle, english butter and cheese biscuits