

### *Formal Corporate Occasions*

*Our family served meals are just the best way to break the ice and get people talking around a table. All of these options have been developed with that in mind and encourage the sharing of food which in turn creates a relaxed, formal atmosphere for your event.*



## *Starters*

### Bread Board

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

### Bruschetta Board

homemade bruschetta breads with toppings of traditional tomato and basil, rocket and walnut pesto and goats cheese and butternut squash

### Seafood Board

poached and smoked salmon, prawns and smoked mackerel pate with lemon crème fraiche, artisan rolls and english butter

### Antipasto Board

parma ham and yorkshire chorizo, parmesan and pecorino cheeses, tomato confit and olive tapenade served with a mixed selection of artisan breads

### Meat Lovers Board

pressed yorkshire ham hock terrine, free range chicken liver paté and duck rillettes served with a selection of chutneys, artisan breads and toasts with english butter

### Baked Barncliffe Brie

rosemary and thyme baked barncliffe brie with artisan dipping breads

### Hummus Platter

trio of hummus; indian spiced hummus topped with feta cheese, pomegranate; coriander pesto hummus and roasted cashews; roasted garlic and parmesan hummus with rosemary oil served with roasted root vegetable chips, crudités and artisan breads



## *Main Courses*

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

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

our speciality is served with homemade sage and onion stuffing and homegrown apple sauce. choose to eat it traditionally in artisan rolls with salads or as a roast dinner with rich gravy made from the meat juices and hot vegetables

### **Spring Lamb**

yorkshire spring lamb served sliced or whole to be carved at the table with homemade mint sauce and gravy made from the meat juices

### **Yorkshire Aged Beef**

grass fed silverside of beef served sliced or whole to be carved at the table with yorkshire puddings, horseradish cream and gravy made from the meat juices

### **Mixed Meats Platter**

yorkshire beef rib, yorkshire skirt steak, marinated free range chicken breast and mini spicy chorizo served with spicy chimmichurri sauce

### **Ploughman's Platter**

hand carved yorkshire ham, award winning pork pies, free range scotch eggs, homemade chicken liver pate, yorkshire cheddar and stilton, balsamic pickled onions, selection of yorkshire chutneys and pickles, artisan rolls and english butter

### **Bangers and Mash**

traditional cumberland sausage served on top of creamy mustard mash with rich onion gravy

### **Steak and Porter Ale Pie**

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

### **Creamy Chicken Pie**

free range chicken with butternut squash and leeks in a creamy wine sauce topped with a short crust pastry lid and served whole to each table

### **The Homegrown Burger**

our special recipe burger in an artisan brioche roll with blue cheese and crispy smoked bacon served with our house relish



## 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

## *Vegetarian Mains*

### Caramelised Onion and Goats Cheese Tart

caramelised red onions topped with creamy goat's cheese in a homemade short crust pastry case

### Pepper and Stilton Tart

roasted and pickled red and yellow peppers topped with stilton and thyme in a homemade shortcrust pastry case

### Spicy Bean Burger

homemade bean burger served in an artisan brioche roll with hummus, avocado and sweet chilli sauce

### Halloumi and Roasted Vegetables

roasted marinated halloumi skewer atop spiced roasted peppers, courgettes, red onion and garlic

### Spinach and Ricotta Cannelloni

homemade spinach and ricotta cannelloni spiced with nutmeg and topped with tomato sauce and parmesan cheese

### Moroccan Tagine

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



## *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  
mustard-dressed red cabbage, walnut and apple slaw  
new potato and chive salad  
cous cous and chickpea salad with crunchy mixed vegetables and moroccan spices  
italian pasta salad with tomato confit, 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*

roast potatoes  
herby roast new potatoes  
'proper' chunky chips with skin on cooked in dripping  
fluffy creamed potato  
butter glazed new potatoes  
mixed seasonal vegetables  
roast herby mediterranean vegetables  
mixed roasted root vegetables  
buttered peas and savoy cabbage  
green beans, bacon and parmesan  
wine braised red cabbage  
rich cauliflower cheese  
buttery swede and carrot mash  
homemade onion rings



## *Desserts*

### Banoffee Pie

crunchy biscuit base topped with sweet caramel and banana and finished with 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

### Crème Brulee

large (for sharing) homemade indulgent crème brulee served with a seasonal fruit compote and complimenting shortbread biscuits

### Pistachio Panna Cotta

homemade panna cotta loaf topped with a crushed pistachio and roasted almond crunch with fresh raspberries and tart raspberry coulis

### 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 topped with sweet italian meringue and served with dark chocolate curls

### Mango and Passionfruit Pavlova

homemade meringue nests topped with passionfruit chantilly cream and mango and passionfruit pieces

### Classic Eton Mess

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

### Chocolate Brownie

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



## *Dessert Platters*

### **Mixed Pudding Platter**

choose a maximum of two of our cold desserts to be served as a platter selection to each table

### **Afternoon Tea Platter**

homemade fruit scones with strawberry jam and clotted cream, chocolate, orange and almond brownie and seasonal fruit tart

### **Cheese Platter**

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

## *Hot Puddings*

### **Homemade Seasonal Fruit Crumble**

homemade crumble served whole to each table with vanilla custard

### **Chocolate and Hazelnut Bread and Butter Pudding**

rich layers of brioche loaf, dark chocolate and crushed hazelnuts served whole to each table with vanilla custard

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

served whole to each table with sticky toffee sauce

