

Grazing

Our grazing stations are brilliant when you want your guests to eat when they want to. Perfect as a reception, as the main food or as dessert and at weddings also great as evening food. With each station designed as a single course for 50 people you can choose a selection to add variety to your event.



Bruschetta Bar

Toasted artisan bread drizzled with extra virgin olive oil and garlic and served with a selection of toppings.

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

Kebab Station

Selection of chicken skewer, lamb skewer, beef skewer and seasonal grilled vegetable skewer. Brush with the sauces of your choice

classic buffalo sauce

peanut satay

basil pesto

caribbean jerk

bbq sauce

Antipasto Station

A popular favourite of a selection of finest charcuterie and cheeses served with artisan breads

Prosciutto de parma

chicken liver pate

Braesola

parmigiana reggiano

spicy chorizo

shepherds purse olde yorke

marinated olives

marinated mediterranean vegetables



Build your own Burger Station

Our own recipe grassfed beefburgers in artisan brioche sliders

Best Yorkshire grassfed beef burgers in artisan brioche sliders.

Yorkshire smoked bacon mayo

traditional crunchy coleslaw

black bomber cheddar

shepherds purse

Yorkshire blue

chevre goats cheese

roasted red onions

selection of pickles, sauces and chutneys

Little gem lettuce and tomato

Seafood Station

A selection of the greatest seafood our island can offer

tarrogon and lemon potted prawns

smoked haddock fishcakes

smoked mackerel pate

king and atlantic prawns

dressed crab

caper and horseradish cream, lemon and dill crème fraiche, tartare sauce

Cheese Lovers Grazing Station

A selection of the best cheeses Yorkshire can offer with a variety of cheese biscuits and real butter

fountains gold cheddar

shepherds purse yorkshire blue

ribblesdale ewes milk

barncliffe brie

wensleydale

selection of fruit

cheese biscuits and english butter



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

Yorkshire Tapas Station

Beef and Yorkshire pud
bangers and mash
lemon and thyme roast chicken
steak and black sheep ale pie
swede and carrot
seasonal greens
roast spuds
real gravy

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



BBQ Station

Cooked as a centrepiece

Whole marinated skirt steaks with spicy chimmichurri

Lemon and Thyme Chicken Thighs

Farm Pork Sausages

Sticky pork spare ribs

Salad Station

balsamic-dressed rocket and tomato salad with parmesan and pine nuts

mixed leaf, sweet pear and pecorino with pomegranate dressing

crunchy homemade traditional coleslaw

new potato and chive salad

cous cous and chickpea salad with crunchy mixed vegetables and moroccan spices

citrus and nutty quinoa superfood salad

beef tomato and buffalo mozzarella salad with basil and extra virgin olive oil

Hot Pudding Station

Sticky toffee pudding

Apple and cinnamon crumble

Bread and butter pudding

Seasonal fruit pie

Hot toffee sauce, Custard, Cream

Cold Dessert Station

lemon and ginger cheesecake

mango and passionfruit pavlova

chocolate brownie

pistachio pannacotta

double cream, ice cream, raspberry mascarpone

