

## *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!



## *Starters*

Choose up to 2 from the following:

### **Bread Board**

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

### **Meat Lovers Board**

yorkshire hand carved ham, parma ham, yorkshire chorizo, homemade seasonal pate selection of chutneys, apricot and cranberry loaf

### **Seafood Board**

poached and smoked salmon, potted prawns, haddock fishcakes, homemade tartare sauce, artisan sourdough loaf

### **Vegetarian Board**

heritage tomato and goats cheese, mozzarella terrine, marinated grilled vegetables, homemade hummus, homemade pesto, artisan olive loaf



## *Sharing Mains*

Served on platters to be shared at the tables

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

slow cooked hog roast meat with perfectly crunchy crackling, homemade sage and onion stuffing and homegrown apple sauce, artisan bread rolls and rich gravy made from the meat juices. served alongside your choice of side dishes

### **BBQ Platter**

marinated yorkshire pork spare ribs, yorkshire sliced skirt steak, marinated free range chicken thigh, mini chorizo, corn on the cob, artisan breads, chutneys and sauces.  
served alongside your choice of side dishes

### **Lemon and Thyme Roast Chicken Platter**

roasted free range chicken marinated in lemon and thyme with sticky honey glazed root vegetables. served alongside your choice of side dishes

### **Roast Gressingham Duck Platter**

crispy roast duck breast and confit leg with spiced braised red cabbage and rich port gravy.  
served alongside your choice of side dishes

### **Slow Roast Lamb Shoulder Platter**

yorkshire spring lamb shoulder slow roasted and served on a platter on a bed of roast almond, bell pepper and feta cous cous and roasted seasonal vegetables.  
served alongside your choice of side dishes

### **Yorkshire Aged Beef Platter**

grass fed sirloin of beef served sliced or whole to be carved at the table with yorkshire puddings, roast potatoes, horseradish cream, rich gravy. served alongside your choice of side dishes

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

yorkshire grass fed beef and ale pie served whole to each table with smashed swede and carrot. served alongside your choice of side dishes

### **Farmers Tea Platter**

hand carved yorkshire ham, rare roast yorkshire beef, herby sausage roll, seasonal pate and summer quiche, yorkshire cheddar and wensleydale, 'proper' chunky chips with skin on cooked in dripping, balsamic pickled onions, selection of yorkshire chutneys and pickles, mini coconut and lime pavlova, ginger and honeycomb cheesecake, orange posset with rhubarb compote and chocolate brownie with raspberry mascarpone



## *Vegetarian Mains*

### **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

### **Spicy Bean Burger**

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

### **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 Potatoes*

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

## *Hot Side Dishes*

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*

Build your dessert sharing platter by choosing up to 2 choices from our cold desserts

### **Chocolate and Caramel Profiteroles**

sweet choux pastry buns filled with sticky caramel and chantilly cream and topped with rich chocolate ganache

### **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 compote and crisp cinnamon shortbread biscuit

### **Mango and Passionfruit Pavlova**

crisp and chewy meringue nests topped with passionfruit chantilly cream and mango and passionfruit pieces

### **Eton Mess**

crisp and chewy meringue, crushed and mixed into an indulgent cream with blueberry coulis and strawberries

### **Chocolate Brownie**

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



## *Hot Puddings*

Served whole to each table with a good jug of sauce!

### **Homemade Seasonal Fruit Crumble** with vanilla custard

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

rich layers of brioche loaf, dark chocolate and crushed hazelnuts with hot chocolate sauce

### **Sticky Toffee and Date Pudding** with sticky toffee sauce

