

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

