

EVENTS MENU

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BREAKFAST



BREAKFAST

BREAKFAST SANDWICHES

£3.75

plus VAT per person

Griddled breakfast bloomer sandwich with
homemade tomato confit

With your choice of:

Dry cured Yorkshire bacon

Hofmann's pork sausage

Scrambled egg

Field mushroom

BREAKFAST MUFFINS

With your choice of:

Poached free range eggs (v)

£4.25 plus VAT

Poached egg and dry cured Yorkshire bacon
and homemade tomato confit

£5.25 plus VAT

Scrambled egg with bacon

£5.25 plus VAT

Scrambled egg and smoked salmon

£6.25 plus VAT

BREAKFAST BUFFET

£5.75

plus VAT per person

Breakfast pot

- fresh yohurt and rhubarb compote, topped
with crushed granola

Freshly baked croissants

with English butter and jam

Fruit bowl

TEAS, COFFEES AND SOFT DRINKS



TEAS, COFFEES AND SOFT DRINKS

Yorkshire tea, fruit and herbal infusions and freshly brewed filter coffee	£2 plus VAT
Yorkshire tea, fruit and herbal infusions, freshly brewed filter coffee and biscuits	£2.75 plus VAT
Yorkshire tea, fruit and herbal infusions, freshly brewed filter coffee and pastries	£3.50 plus VAT
Jugs of elderflower, lime and lemongrass or cranberry pressé	£5 plus VAT per jug
Still or sparkling water	£1.80 plus VAT per 330ml glass bottle
Fruit juice (orange or apple)	£1.50 plus VAT per glass

CASUAL DINING



SANDWICH BUFFETS

OPTION 1

£4.50

plus VAT per person

SANDWICHES

A selection of sandwiches on your choice of white or granary bloomer bread:

Egg mayonnaise

- Chopped egg with mayonnaise

Yorkshire ham with Dijon mustard mayonnaise

Wensleydale cheese with Yorkshire chutney

Chicken Caesar

- Sliced chicken with crispy bacon, cos lettuce and

Caesar dressing

Falafel in pita bread

- shredded lettuce, cucumber, falafel and mint yoghurt

OPTION 2

£7.50

plus VAT per person

SANDWICHES, SALAD AND DESSERT

Sandwich selection as above plus

Roasted vegetable skewers with mushroom, peppers, onion and tomato

SALAD

Mixed green leaf salad

Plus one of the following salads

Chargrilled baby potato and pesto

Penne pasta with tomato and red onion sauce

Savoy and red cabbage coleslaw

DESSERT

Mini scones served with jam and cream

Fruit bowl

OPTION 3

£8.50

plus VAT per person

SANDWICHES, QUICHE AND DESSERT

Sandwich selection as above plus

Greek salad skewers with feta, cucumber, olives
and cherry tomatoes

QUICHE

One of our homemade quiches

Spinach and Paresan

Smoked salmon and watercress or

Ricotta, tomato and basil

DESSERT

A selection of desserts, mini cakes
and cream scones

Fruit bowl

SOUP AND A SANDWICH

£6.05

plus VAT per person

Sandwich selection as above plus

Homeade soup of the day

FINGER BUFFET

A variety of freshly prepared sandwiches, wraps
and filled pitta

Yorkshire ham and mustard on white

Open soft roll topped with egg mayonnaise and cress

Chinese vegetable and chilli hoisin beef wrap

Mini pitta pocket with Yorkshire fettle and sunblushed
tomato

Sesame and chilli crusted salmon fillets

Polenta dusted chicken fillets with citrus mayonnaise

Lamb, feta and pine nut filo parcel

Twice cooked lightly seasoned potato bites with
tomato salsa, sunblush tomato pesto, aioli and
chive crème fraîche

Ricotta and spinach tart

Pate with oat cakes and Yorkshire chutney

Add additional items, including desserts, from the finger
buffet selector on page 12-13.

£16.50
plus VAT per person

£2.50
plus VAT per item,
per person

CHILLED BUFFETS

OPTION 1

£17.75

plus VAT per person

Roast cumin and coriander marinated turkey breast
Coverdale and Wensleydale cheeses and Yorkshire
chutney
Yorkshire fettle, red pepper and basil frittata
Savoy and red cabbage coleslaw
Selection of pickles and dressings

OPTION 2

£21.95

plus VAT per person

Tasters of your Yorkshire favourites

Yorkshire ham with sunblushed tomatoes
Potted salt beef and horseradish
Selection of artisan breads
Orange scented duck rillette mini bruschetta
Roast salmon, fennel and lime salad

Pickles and dressings
Cucumber and poppy seed salad
Chargrilled broccoli and chilli salad
Potato, radish and wholegrain mustard salad

Crème brûlée with apple and cinnamon compote

FINGER BUFFET SELECTOR

Select from the following to add to the standard finger buffet or create your own menu from the options below.

FRESHLY PREPARED SANDWICHES

(Select up to three fillings)

Egg mayonnaise

- Chopped egg with mayonnaise

Yorkshire ham with Dijon mustard mayonnaise

Wensleydale cheese with Yorkshire chutney

Chicken Caesar

- Sliced chicken with crispy bacon, cos lettuce and Caesar dressing

Falafel in pitta bread

- Pitta bread filled with shredded lettuce, cucumber, falafel and mint yoghurt

Plus any four items from the list below

MEAT AND POULTRY

Cajun spiced chicken lollipop with coriander dip

Chicken goujons with lemon and garlic dip

Mini cumin spiced dales lamb kebab with minted yoghurt

Roast chicken pieces

Pâté with oat biscuits and Yorkshire chutney

Yorkshire pork and apple sausages with a sweet chilli glaze

Mini steak pies

Traditional gala pork pie with Yorkshire chutney

Duck and hoisin parcels with chilli and spring onion

Minimum of 5 items
at a cost of £2.50
plus VAT per item.

FISH

King prawns wrapped in filo pastry
Tartlets of crab, tarragon and parmesan
Salmon and haddock fish cakes with caper dip
Goujons of market fish with tartare sauce
Mini Thai salmon kebabs
Filo baskets filled with prawns and marie rose

VEGETARIAN

Osset's Masterpiece beer rarebit on bruschetta
Houmous with pitta breads
Tartlets of Yorkshire goats cheese with red onion and
port marmalade
Fine Fettle and sundried tomato frittatas
Potato wedges with sour cream dip
Mini jackets filled with feta cheese and black olives
Onion bhajis with raita
Falafel with tzatziki

DESSERTS

Fruit kebabs
Chocolate éclairs
Vanilla slices
Jam doughnut
Chocolate brownies

Freshly brewed filter coffee or Yorkshire tea

HOT FORK BUFFETS

OPTION 1

£15.95

plus VAT per person

Chilli con carne with sour cream

Chicken curry

Roast salt new potatoes or Pilau rice

Mixed leaf salad with minted cucumber and red onion

French bread with butter

Individual vanilla pannacotta with fruit compote

VEGETARIAN ALTERNATIVE

Macaroni cheese with rustic polanaise crumb

OPTION 2

£18.95

plus VAT per person

Tender beef cooked in red wine with shallots and
button mushrooms

Locally sourced chicken fillets with a Muscat wine and
basil cream sauce

Three bean chilli, nachos and sour cream

The above served with

Roasted new potatoes with rock salt and rosemary

Stir fried spring greens

French breads with butter

Lemon posset with berry compote

OPTION 3

£20.85
plus VAT per person

Lamb tagine with sultana and cumin cous cous
Chicken with red wine, tarragon, tomato and mushrooms
Butternut squash and red pepper risotto topped with
feta cheese

The above served with

Roasted new potatoes with rock salt and rosemary
Stir fried spring greens
French breads with butter

Chocolate pot / Raspberry syllabub

Available with all options

Freshly brewed filter coffee or Yorkshire tea
with chocolate mints

FORMAL DINING



OPTION 1

STARTER

3 courses £29.50
plus VAT per person

Salmon and herb rilette with a celeriac remoulade,
capers and pea shoots

Chicken liver parfait with spiced squash and apple
chutney and bruschette

Honeydew and Ogen melon with orchard fruits and a
berry compote

French onion soup with gruyere croute

All the above served with a bloomer platter per table

MAIN

Breast of chicken on a spinach and potato mash with
roast pumpkin and squash with a stout jus

Sage and onion stuffed pork loin with dauphinoise
potatoes, roasted apple puree, red wine jus and
vegetable gateau

Salmon and haddock roulade with new potato and
crayfish mash, green beans and a beurre blanc

Slow cooked daube of beef with mustard mash and
brunoise of beets with a red wine and mushroom sauce

DESSERT

Pear and apple crumble with a vanilla custard

Vanilla crème brûlée with winter berries

Trio of: Espresso pannacotta, chocolate ganache,
caramelised oranges

Chocolate sponge with chocolate sauce

Freshly brewed filter coffee or Yorkshire tea
with chocolate mints

For Vegetarian options see page 23.

Please select 1 dish from each course for the entire party

We are happy to provide alternatives for guests with dietary
requirements, please advise us of these in advance

OPTION 2

STARTER

3 courses £31.50
plus VAT per person

Yorkshire fettle, baby gem, cucumber toasted pine nuts, olives and sundried tomato

Salad of smoked chicken, dressed with cos leaves, pinenuts, crunchy croutons, crispy ham and a parmesan dressing

Pressing of Nidderdale trout and smoked salmon with pea shoots, tomato capers and shallots

Spiced butternut squash and sweet potato soup

Pan fried salmon on a seafood, dill and white wine cream

All the above served with a bloomer platter per table with butter

MAIN

Roast chicken breast on Yorkshire chorizo crushed potato, pan fried chanterells, roasted roots and a madeira wine glaze

Roast pork loin, belly and crispy pancetta, pressed gratin potato, savoy cabbage and calvados jus

Shoulder of lamb with rosemary scented fondant potato, caramelised red cabbage, pea and mint puree and a redcurrant jus

Braised beef steak with wholegrain mustard mash, cauliflower and neep timbale and stout sauce

Cod loin roasted with cherry tomatoes, basil and white wine served with Lyonnaise potatoes and pancetta

DESSERT

Treacle sponge pudding with a Grand Marnier custard

Trio of: Apple crumble, chocolate terrine, Charlottes of Whitley Jersey ice cream

Caramelised lemon tart with a winter berry compote

Individual black cherry pavlova with Chantilly cream

Apple tart tatin and cinder toffee ice cream

Freshly brewed filter coffee or Yorkshire tea
with chocolate mints

For Vegetarian options see page 23.

Please select 1 dish from each course for the entire party

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OPTION 3

STARTER

3 courses £35.25
plus VAT per person

Smoked haddock and leek tart with mirco salad and hollandaise sauce

Smoked salmon, crayfish mousse and beetroot gravadlax

Confit duck, roast baby leeks, wild mushrooms and juniper dressing

Crab and potato salad with pickled pink ginger and a fennel, radish and lemon emulsion

Woodland mushroom soup and truffle oil

All the above served with a bloomer platter per table with butter

MAIN

Roast cannon of lamb on celeriac dauphinoise potatoes, romanesque, pureed carrots, butter glazed parsnip and a redcurrant jus

Roast saddle of venison, fondant potato, spiced red cabbage, baby carrots and port jus

Roast fillet of beef with a beetroot rosti and peppered kale, roast shallots and sorrel mushrooms with a merlot jus

£2.00 plus VAT per person
supplement for this dish

Carve your own! Roast sirloin of beef served with family style roast root vegetables and potatoes

Fillet of seabass on a sweet potato mash with a spring onion, chilli and lemon oil

DESSERT

Baked chocolate tart with vanilla clotted cream

Trio of: winter berry cheesecake, chocolate torte,
caramelised lemon tart

Trio of sticky sponges served with a vanilla custard: jam,
treacle, spotted dick

Panettone bread and butter pudding, vanilla poached
apricots and vanilla ice cream

Trio of: mini crème brûlée, chocolate ganache, mulled
wine poached pear

Rhubarb tart with vanilla ice cream and rhubarb confetti

Freshly brewed filter coffee or Yorkshire tea
with chocolate mints

For Vegetarian options see page 23.

Please select 1 dish from each course for the entire party

We are happy to provide alternatives for guests with dietary
requirements, please advise us of these in advance

VEGETARIAN MENU

Please select one choice for all guests

All served with vegetables from your main course selection

Price the same as main course selection

Wild mushroom and lentil nut roast with a port and thyme glaze

Potato gnocchi with Yorkshire blue and a broccoli floret in a parmesan basket topped with sunblushed tomato

Butternut squash pumpkin and fine fettle cheese filo wellington with an onion and caraway dressing

Chargrilled artichoke tart with a Provençale ratatouille

Roasted red pepper filled with stir fried vegetables and basmati rice topped with chargrilled asparagus served with tomato & garlic

AFTER DINNER OPTIONS

Freshly brewed filter coffee or Yorkshire tea with
chocolate mints

£2.00
plus VAT per person

CHEESE BOARDS

Served with our Yorkshire homemade chutney and
cheese biscuits

TWO CHEESE BOARD

£5.50
plus VAT per person

Yorkshire blue
Traditional Wensleydale

THREE CHEESE BOARD

£7.95
plus VAT per person

Traditional Wensleydale
Mrs Bell's Yorkshire Blue
Coverdale

CARVERY

STARTER

Main course only

£14.75 plus VAT per person

Please choose one of the following starters:

Cream of wild mushroom soup with black pepper straw

2 courses

£18.75 plus VAT per person

Traditional minestrone soup with parmesan croute

3 courses

Minted pea and ham hock soup with crumbled
fettle cheese

£22.95 plus VAT per person

Cream of cauliflower, roasted garlic and parsley soup
with croutons

Minimum order 75 people

*All the above served with a bloomer platter per table
with butter*

CARVERY / MAIN

Whole roasted hog with seasoning and apple sauce

Or choose any two of the carvery joints below:

Traditional roast pork with seasoning and apple sauce

Stuffed loin of pork with wild mushroom and
spinach centre

Leg of lamb with a basil and orange crust

Leg of lamb with pear and mint seasoning

Turkey supreme stuffed with orange and cranberry
forcemeat

Roast turkey breast with seasoning

Salmon and pea risotto wellington

Salmon, spinach and chorizo kubliac fragranced with fresh tarragon

Roast topside of beef with horseradish

Served with:

Yorkshire puddings, roast gravy, petit pois, carrots, cauliflower cheese, roast potatoes

DESSERT

Please choose one of the following desserts:

Classic sugar crusted crème brûlée with gooseberry shot

Meringue with summer berry and Chantilly cream

Sticky toffee pudding with butterscotch sauce and dairy ice cream

Apple crumble tart with vanilla custard

This menu is also available plated, please choose 1 dish from each course for the entire party

CANAPÉS



CANAPÉ SELECTOR

FISH

Choose 6 items

£14.50

plus VAT per person

Mini seafood pie with mushy peas ♦

Chilli & lime marinated tiger prawn and mange
tout skewer

Mini devilled crab cakes with tomato remoulade ♦

Oak smoke salmon blinis with horseradish crème fraiche

Smoked mackerel pate on mini Scottish oatcake

Mini Hull fish & chips with tartare sauce dip ♦

Crab & coriander tart

Coriander and lime salmon lollipop with
sweet chilli dip ♦

MEAT AND POULTRY

Chicken liver parfait with baby onion and sultana
chutney

Mini Yorkshire pudding filled with braised beef
and horseradish

Yorkshire cocktail sausages with honey glaze ♦

Asparagus wrapped in Parma ham

BLT en croute ♦

Mini shepherds pie ♦

Mini cajun chicken kebab with sweetcorn relish ♦

VEGETARIAN

Mini falafel & mint yoghurt

Mushroom risotto balls ♦

Cherry tomato, mozzarella & basil pesto spoons ♦

Melon, Yorkshire fettle and red grape kebab

Goats cheese & onion confit tart

Goats cheese cheesecake with beetroot jam

Tiny parmesan & black olive shortbread with parsley

pesto and St Helens Farm goats cheese

Mushroom, thyme & garlic frittatas

SWEET

Mini chocolate profiteroles

Skewers of tropical fruit

Mini raspberry meringue kisses

Mini chocolate truffle cakes

Caramelised lemon tartlets

Chocolate cups with strawberries and orange

crème fraîche

Marshmallows with strawberries and chocolate

Mini scones with clotted cream & raspberry jam

Chocolate spoons with raspberry

♦ Denotes hot item

SUPPER CANAPÉ

OPTION 1

YORKSHIRE CHAMPIONS

Served as a buffet or waiter service

£16.95

plus VAT per person

STARTER BOWLS

Seared salmon and tilapia Niçoise salad

Feta and black olive salads

Additional items may be
added to this menu
for a charge of
£2.50 plus VAT per person

MAIN BOWLS

Now choose any three items from the list below

Lishmans award winning sausages with mash
and onion gravy

Mini fish and chips

Chicken tikka masala with pilaf rice and naan bread

Braised steak and Black Sheep ale with herb dumplings

Yorkshire pudding with beef and freshly grated hot
horseradish

Steak and chips

(£1.00 supplement)

Yorkshire burger and fries with onion rings

Mini pulled sticky pork with apple sauce sandwich and
potato wedges

Skewers of Yorkshire beef with soy, ginger and chilli

Shepherd's pie

Pork spare ribs with potato wedges

All the above served with crunchy homemade Yorkshire
slaw or potato salad

DESSERT POTS

Now choose any two dessert pots from the list below

Cheesecake

Eton mess

Seasonal berry meringues

Classic banoffee

Crunchy chocolate torte

SUPPER CANAPÉ

OPTION 2

MASTERPIECE SELECTION

Served as a buffet or waiter service

£19.95

plus VAT per person

STARTER BOWLS

Chose any two items from the list below

Additional items may be
added to this menu

for a charge of
£2.50 plus VAT per person

Feta and black olive salad

Fillet of chargrilled mackerel

Watercress salad

Sundried tomato pesto

MAIN BOWLS

Now choose any three items from the list below

Calamari in Ossett's Masterpiece beer batter
with chilli aioli

Baked Camembert with garlic and thyme,
focaccia toasts and crisp apples

Saffron infused Paella with Yorkshire chicken and
local seafood

Spinach and ricotta tortellini, sage and lemon butter,
topped with toasted pine nuts and shaved Parmesan

Prawn and salmon bisque with tomatoes, chilli
and cream

Heritage tomato, wild rocket, fragrant basil salad
with lemon and rapeseed oil dressing

Beef and pancetta meatballs in a tomato and
oregano sauce

Spiced aubergine and chickpea curry, coconut cream
Pork tenderloin with dried apricots in a Dijon cream
sauce and crispy Kale
Wild mushroom, chargrilled chicken and Sandhutton
herb risotto
Root vegetable and pearl barley cassoulet with
herb dumplings
Homemade miniature beef sliders with tomato jam and
Fountains Gold cheese

DESSERT POTS

Now choose any two dessert pots from the list below

Caramelised citrus tart
Baked salt caramel cheesecake
Baileys infused chocolate torte
Raspberry crème brûlée

WINES, BEERS AND SPIRITS



BAR LIST

WHITE WINES

Bar prices includes VAT

Colombard/Ugni Blanc - Richelieu (France)	£15.50
Sauvignon Blanc - Tonada 2013 (Chile)	£18.25
Chablis - Domaine Testut, Burgundy 2011/2012 (France)	£25.95

RED WINES

Grenache Carignan Merlot - Richelieu (France)	£15.50
Merlot – Tonada 2013 (Chile)	£18.25
Fleurie La Madone - La Reine de l'Arenite 2013 (France)	£27.50

ROSE WINES

Bush Vine Blush - Richelieu (France)	£15.50
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SPARKLING WINE

Le Dolci Colline Prosecco NV (Italy)	£20.50
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CHAMPAGNES

Canard Duchêne Brut NV	£36.00
Canard Duchêne Rosé NV	£42.50
Veuve Clicquot Brut NV	£53.50

SPIRITS (PER 25ML)

Jack Daniels	£3.20
Vodka	£3.50
Gin	£3.50
With Mixer	£0.50

BEER / LARGER

Hepworth Masterpiece Beer, 500ml bottle	£3.75
Sculptor's Bronze Treacle Stout, 500ml bottle	£3.75
Peroni lager, per 330ml bottle	£3.75

We are happy to source
alternative wine or champagne