



Yorkshire's Finest

Menu suggestions each can be expanded in detail.

Various handmade Canapés as listed (see specific menu): served as finger food

Starters served at the table:

Duck pate on orange with homemade melba toast and chicory leaf

French Onion soup croutons and parmesan/gruyere freshly baked rolls

A trio of melon and wine berry on pineapple

Melon and Parma ham

Trio of salmon, Smoked, poached, mouse quenelle.

Main course ideas:

served as... Carvery/ Hot buffet / Silver service

Full charcoal fired Barbecue menu (see specific menu)

Roast beef Ribs, Sirloin, Rump , Topside.

Roasted Gammon / Ham Honey and mustard glaze. red-current.

Roast Turkey

Roast Lamb Boned leg,

Roast pork with crackling

Individual speciality steak pies with mushy peas.

Full hog roast/ A side of Ox roast

Roast half Pheasant with crispy bacon ,garden peas and triple cooked chips.

Poached salmon whole or fillets with Hollandaise new potatoes

Various casseroles Bourguignonne and roasts Stifado and wedges , Goulash and baked,
Potatoes.

Steak stroganoff, and Mushroom Stroganoff(V) with wild grain rice

Steak puddings ,Steak and kidney, Steak and stilton, Steak and Ale.

Cottage pie/ Shepards pie

Toad in the hole and mash with a balsamic gravy.

Trio (beef , pork, venison) of Bangers and mash.

Lamb shanks in a wine jus or minted gravy.

Ham hock /knuckle of pork with cracklin on bone.

Parma wrapped chicken breast with basil and Mozzarella or feta and watercress stuffing.

Coq au vin with jacket potatoes

Chilli con Carne and rice

Lasagne alla forno with salad (see specific menu)

Dessert Ideas:

Fresh fruit salad , Profiteroles fresh and homemade, Strawberries and cream, Eton mess.

Made by third party Tart au citron, Apple pie, Chocolate gateaux, etc

Or Cheese boards

***Fixed costs:**

May need to be applied but is dependent on your individual requirements, venue facilities, location of events etc.

We will always advise of our preferred method with the best result and best "wow" factor. We also are mindful to give best value for our clients and can usually give cost saving options.

Additional Detail and notes

All prices are subject to VAT @ 20 %

No allergens advised at this point.. if you do become aware of any guests that do have specific requirements please do let us know asap.

Crockery and cutlery can be provided at extra cost

Table cloths and linen napkins are not included.

No provision for any beverages made.

At time of appointment we request a 10% of total estimated cost deposit. (The exact cost is subject to alteration as guest numbers and menu choice may change) or £300.00 as a non refundable deposit whichever is greater.

A clean water supply will be required (distance is not a problem)

Electricity supply will be required if baking on site we require a minimum of 2x3kw supplies at maximum load.

***Fixed costs include**

Include all staff wages, sundries, transport, installation of any cooking and extra refrigeration equipment, heated serving equipment, heated service gallery and de-rig

Public liability insurance (£5m)

Liaison with other parties involved

Overseeing smooth running of event behind and at front of house

Removal of all rubbish and clean site to original state.

All crockery and cutlery washed if applicable or provision of disposables.

Simple white paper napkins will be provided at the buffet tables.

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We claim the finest because we truly believe in only the very best ingredients... in the land.

We are primary food producers. Below are a few notes as to the provenance of the products we procure for your piece of mind and your guests' delectation. We are also registered with the Food and Health service of Leeds CC. We are proud to be rated as a five star (5/5) business.