



CANAPES

YORKSHIRE CANAPE

Mini Yorkshire Pudding, Yorkshire Pudding, Horseradish Cream
Mini Yorkshire Sausages, Yorkshire Chutney
Whole Tail Whitby Scampi, Tartare Sauce
Mini Fish 'n' Chips, Salt & Vinegar
Homemade Leek Scone, Blue Wensleydale, Onion Marmalade v

MEAT BASED CANAPE

Mini Cheese Burger, Sweet Chilli Jam
Mini Hot Dog, Sweet Mustard, Tomato Ketchup
Thai Chicken Tartlet
Mini Chicken Satay, Peanut Dipping Sauce
Chicken Caesar, Parmesan Shavings
Lamb Kofta, Minted Yoghurt Dip
Cheese Scone, Rare Roast Beef, Piccalilli

FISH BASED CANAPE

Scallops, Parma Ham, Olive Tapenade
Blini, Cream Cheese, Smoked Salmon, Cracked Black Pepper
King Prawns, Lemon, Garlic, Sweet Chilli Sauce
Thai Fish Cakes, Plum Sauce

VEGETARIAN BASED CANAPE

Tri-Colour Skewer: Olive, Tomato, Basil, Mozzarella v
Pumpernickel, Tapenade, Ricotta, Tomato v
Tartlet: Ratatouille, Olive v
Shot Glass: Gazpacho v
Tartlet: Goats Cheese, Tomato v

SWEET CANAPE

Little Cream Meringue v
Little Chocolate Brownie v
Little Banoffee Pie v
Little Chocolate Mousse

COSTS

Choice of Three Canape per person - £7.20
Choice of Five Canapes per person - £12.00
Each Additional Canape - £2.40
Or a balanced selection of Chef's Canape
At lease forty per platter - £79.95

Costs include:

Serving Staff, Canape Napkins, VAT @ 20%
For Delivery Only Cost, please enquire



BOWL FOOD

A more substantial Canape

Small bowls of food with a fork is served to each guest.
Bowl food can be served at an informal Supper Party






MEAT BOWLS

Boeuf Bourguignon on Crushed Potatoes
Thai Green Curry on Sticky Rice
Rump of Lamb on Dauphinoise Potatoes
Pork Belly on Apple Couscous
Mini Pork and Leek Sausages on Mashed Potatoes, Gravy
Shredded Duck Confit on Roasted Seasonal Vegetables, Plum Sauce






FISH BOWLS

Salmon on Crushed New Potatoes, Cream & White Wine Sauce
Fish 'n' Chips, Mushy Peas
Salmon Fish Cakes, Watercress Salad, Tartare Sauce

VEGETARIAN BOWLS

Thai Red Vegetable Curry on Sticky Rice 
Ratatouille Vegetables topped with Goats Cheese 
Wild Mushroom Risotto, Shaved Pecorino 
Mushroom Stroganoff on Buttered Noodles 
Vegetable Korma on Coriander Rice 

PUDDING BOWLS

Homemade Tiramisu 
Sticky Toffee Pudding, Sticky Toffee Sauce 
Homemade Traditional Eton Mess 
Apple & Berry Crumble, Custard Sauce 
Chocolate Torte, Chantilly Cream, Honeycomb Crumb 

COSTS

One Food Bowl per person - £6.50 per person
Two Food Bowl per person - £12.50 per person
Three Bowl Food per person - £19.00 per person

Costs include:

Chef to Cook, Serving Staff, Canape Napkins, VAT @ 20%



FINGER BUFFETS

Finger Buffet prices include:

Quality Paper Plates, Paper Napkins and VAT @ 20%.

Waiting Staff are not included but can be arranged at £18.00 per hour including VAT @ 20%.

SIMPLE FINGER BUFFET

£7.95 per head

Cut Sandwiches in Brown and White Bread; filled with:

Free Range Egg Mayonnaise 

Home Roast Ham and Tomato

Coronation Chicken

Flat Bread Wrap filled with Tuna Mayonnaise

Ratatouille and Olive Tartlet 

'Voakes of Whixley' Pork Pie

Crisps


Chef's selection of Mini Puddings (allowing one per person)

CUT SANDWICH BUFFET

£9.95 per head

Cut Sandwiches in Brown and White Bread; filled with:

Free Range Egg Mayonnaise 

Grated Cheddar and Yorkshire Chutney 

Home Roast Ham and fresh Tomato

Tuna Mayonnaise and Cucumber

Vegetable Spring Rolls 

Ratatouille and Olive Tartlet 

"Voakes of Whixley" Sausage Rolls

Homemade Satay Sticks with Peanut Dipping Sauce

Crisps

Chef's Selection of Mini Puddings (allowing one per person)



FINGER BUFFETS (CONT.)

Finger Buffet prices include:

Quality Paper Plates, Paper Napkins and VAT @ 20%.

Waiting Staff are not included but can be arranged at £18.00 per hour including VAT @ 20%.

BRIDGE ROLL SANDWICH BUFFET

£12.50 per head

Locally baked Mini Bridge Rolls in White, Brown and Granary Bread; filled with:

Free Range Egg Mayonnaise and Cress 

Grated Wensleydale and Yorkshire Chutney 

Home Roast Beef and Horseradish Mayonnaise

Chicken, Bacon and Avocado

Poached Salmon with Mayonnaise and Cucumber

Homemade Leek Scones, Onion Marmalade, Blue Cheese 

Crudit , Tortilla Chips and Dips 

Vegetable Samosas with Mango Chutney 

Honey Glazed Mini Pork Sausages

Homemade Mini Quiche Lorraine

Crisps

Chef's Selection of Mini Puddings (allowing one per person)

FINGER BUFFET EXTRAS

Small Orange Juice Bottle

£1.20 per head

Small Mineral Water Bottle

£1.20 per head



REMEMBRANCE, ANNIVERSARY, CHRISTENING AND AFTERNOON TEA BUFFETS

A Complete Buffet Package which includes:

White Table Linen for the Buffet Table, Crockery Loan, Quality Paper Napkins, Waiting Staff and VAT @ 20%.

MENU A

£17.00 per head

A selection of Cut Sandwiches in Brown and White Bread; filled with:

Local Free Range Egg Mayonnaise 

Grated Cheddar and Tomato 

Tuna Mayonnaise and Cucumber

Home Roast Ham and Chutney

Homemade Individual Mini Vegetarian Quiche 

“Voakes of Whixley” Pork Pie

Mini Honey Glazed Pork Sausages

Homemade Mini Sultana Scones filled with Jam and Cream

Homemade Mini Chocolate Eclairs

Freshly Brewed “Taylors of Harrogate” Teas and Coffee

MENU B

£19.50 per head

Locally baked Mini Bridge Rolls in White, Brown and Granary Bread; filled with:

Local Free Range Egg Mayonnaise and Cress 

Grated Wensleydale Cheese and Yorkshire Chutney 

Fresh Poached Salmon with Mayonnaise and Cucumber

Home Roast Beef with Horseradish Mayonnaise

Homemade Mini Quiche Lorraine

Choux Puff filled with Herb Cream Cheese 

Sesame Chicken with a Mustard Mayo Dip

Mini Skewer; Tomato, Basil and Baby Mozzarella 

Homemade Mini Sultana Scones filled with Jam and Cream

Homemade Mini Chocolate Eclairs

Homemade Mini Victoria Sponge Cakes

Freshly Brewed “Taylors of Harrogate” Teas and Coffee



SUPPER BUFFETS

For an informal Gathering a Supper Buffet is an ideal choice.

Supper Buffet Prices include:

Chafing Dish Loan, Crockery and Cutlery Loan, White Table Linen for the Buffet Table, Quality Paper Napkins and VAT @ 20%. Waiting Staff are not included but can be arranged at £18.00 per hour inc VAT @ 20%





SUPPER BUFFET MAIN COURSE

£14.95 per head

Choose two of the following Meat and Fish Dishes:

Thai Green Chicken Curry and Sticky Rice
Moussaka, Layers of Aubergine, Minced Lamb, Tomato, Feta Cheese Sauce
Beef Casserole, Herb Dumplings, Seasonal Vegetables
Lamb Tagine, Herb Couscous
Coq au Vin, Chicken, Red Wine, Mushrooms, Smoked Bacon
Chilli Con Carne and Rice, Side Dishes of Sour Cream, Mature Cheddar
Luxury Fish Pie, Haddock, Salmon, King Prawns, White Sauce, Cheesy Mash

Choose one of the following Vegetarian Dishes:

Mushroom Stroganoff and Basmati Rice 
Roasted Vegetable Lasagne, Mixed Leaf Salad on the Side 
Thai Red Vegetable Curry and Sticky Rice 
Chickpea, Root Vegetable and Apricot Tagine with Herb Couscous 

SUPPER BUFFET PUDDING COURSE

£5.50 per head

Choose two of the following Dishes for a 50/50 Choice:

Homemade Profiteroles with Chocolate Sauce
Homemade "Aga" Pavlova, Whipped Cream, Fresh Fruit, Coulis
Homemade Tiramisu - Classic Italian Pudding
Homemade Apple Crumble and Custard Sauce
Homemade Sticky Toffee Pudding and Sticky Toffee Sauce



FORK BUFFETS

The Cold Fork Buffet Price includes:


Crockery and Cutlery Loan, White Table Linen for the Buffet Table, Quality Paper Napkins and VAT @ 20%.
Waiting Staff are not included but can be arranged at £18.00 per hour inc VAT @ 20%

COLD FORK BUFFET

£22.50 per head

Main Course, Pudding served from a Buffet Table

Tea and Coffee served from a Buffet Table

“Voakes of Whixley” Pork Pie with a side dish of Yorkshire Chutney
Home Roast Ham, Marmalade Glazed with a side dish of English Mustard
Yorkshire Blue Cheese and Leek Quiche 

New Potato and Chive Salad, Vinaigrette Dressing 

Mixed Leaf Salad, Caesar Dressing 

Roast Carrot, Coriander and Bean Salad 

Homemade Traditional Coleslaw 

Basket of freshly baked Breads with Butter 

Homemade Chocolate Roulade with Pouring Cream

Homemade Banoffee Pie 

Freshly brewed “Taylors of Harrogate” Coffee and Teas



FORK BUFFETS (CONT.)



The Hot and Cold Fork Buffet Price includes:

Crockery and Cutlery Loan, White Table Linen for the Buffet Table, Quality Paper Napkins, Waiting Staff, a Chef to cook and VAT @ 20%.



HOT AND COLD FORK BUFFET

£34.00 per head







Cold Dishes - Choose two dishes from the following:

- Fresh Poached Salmon with Lime & Coriander, side dish of Mayonnaise
- Homemade Tomato, Broccoli and Basil Quiche 
- Coronation Chicken with Apricots and Almonds
- Homemade Asparagus Quiche 
- Locally smoked Chicken and Fresh Mango, Lime and Mango Dressing
- Home Rare Roast Beef with Horseradish Sauce



Hot Dishes - Choose from two dishes from the following

- Roasted Vegetable and Mushroom Lasagne 
- A Casserole of Beef marinated and cooked in Yorkshire Ale
- Chicken served in a White Wine, Cream and fresh Tarragon Sauce
- Pork and Mushroom Stroganoff with Rice
- A mild Vegetable Curry with Basmati Rice 







Cold Salads - Choose three dishes from the following:

- Homemade Apple Coleslaw 
- Tomato, Red Onion and Olive Salad 
- Mixed Leaf Salad 
- Pasta with Roasted Vegetables, Sundried Tomatoes, Tomato Dressing 
- Couscous with Vegetable Jewels, Mint & Yoghurt Dressing 
- A salad of Rice, Peppers, Red Onion, light Curried Mayo Dressing 

Included in the Price:

- Hot Minted New Potatoes and Seasonal Vegetables 
- Assorted Breads and Butter 

Puddings - Choose two dishes from the following:

- Homemade Lemon Tart with Fruit Coulis 
- Profiteroles with warm Chocolate Sauce 
- Homemade Banoffee Pie 
- Homemade Apple Pie with Vanilla Custard 
- Sticky Toffee Pudding with Sticky Toffee Sauce 
- Homemade Chocolate Roulade with fresh pouring Cream 

Freshly brewed "Taylors of Harrogate" Coffee and Teas



BBQ MENUS

Available: May, June, July, August and September

BBQ Buffet Prices includes:

Crockery and Cutlery Loan, White Table Linen for the Buffet Table, Quality Paper Napkins, Waiting Staff, a Chef to cook and VAT @ 20%.

BBQ MENU A

£22.50 per head

Grilled "Fodder" Burger presented in a locally baked Sesame Bun with side orders of Sliced Tomato, Mayonnaise and Tomato Relish

Tandoori marinated Chicken finished on the BBQ with a side dish of Mango Chutney

Grilled locally produced Pork Sausages with side dishes of Sweet Mustard and Yorkshire Chutney

Homemade Traditional Coleslaw
Homemade New Potato and Chive Vinaigrette
Homemade Roast Carrot, Coriander and Bean Salad

Homemade White Chocolate and Raspberry Cheesecake

BBQ MENU B

£27.00 per head

Chicken Breast marinated in Honey and Fresh Ginger finished on the BBQ with a side dish of Mango Relish

Local minced Lamb Kofta enhanced with Spices and Mint with a side order of Minted Yoghurt

Memphis style BBQ pulled Pork presented in a locally baked soft white Bread Roll with homemade Apple Coleslaw on the side

Mixed Leaves with Caesar Dressing
Noodle Salad with Peanuts and Sweet Chilli Dressing
Beetroot Salad in a Horseradish Mayo Dressing
Aubergine, Tomato and "Fine Fettle" Salad

Homemade Lemon Tart with Coulis and pouring Cream
Fresh Strawberries with Cointreau Crème Anglais