



The Peckish Kitchen

AUTUMN

CANAPÉS

Pick three

Merguez sausage roll & mint yoghurt

Fried cods cheeks with roast garlic aioli

Roast pumpkin soup shots with sage & truffle (ve)

Homemade taramasalata & crisps

Yorkshire fettle & black pepper croquettes (v)

Mini croque monsieur bites

Confit tomato & goats cheese toasts (v)

Crispy potatoes, sour cream, caviar & dill

Autumn vegetable pakora with coriander
& lime yoghurt (v)

Wild spore mushrooms on brioche toast
with truffle (ve?)

Yorkshire cheddar bites with Branston pickle ketchup (v)

Beef tartare 'Big Mac' hash browns, truffle crisps

STARTERS

Choose three to share tapas-style, or one to be plated per person

Burrata with a fennel, rocket & caper salad, sourdough croutons & lemon vinaigrette (v)

Roast pumpkin with goat curd, pumpkin seeds, crispy sage & brown butter (v)

Warm Whitby crab tart with watercress & apple salad

North Sea Prawn Cocktail

Potted beef & bacon, Yorkshire pudding & onion gravy

Herb Fed chicken terrine with roasted pistachios, fresh herb salad & pickled shallots

MAINS

Choose either a plated main per person with a potato side, or a sharing main to be enjoyed feast-style down the table with a potato, vegetable and salad side

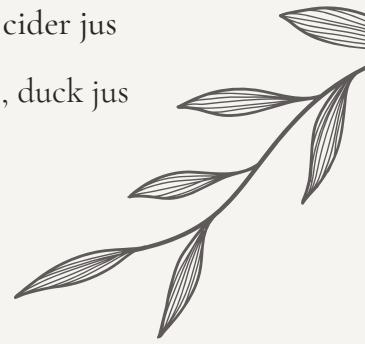
PLATED MAINS

Red wine braised lamb, celeriac gratin, Autumn greens, red wine gravy

Slow-roasted pork shoulder, smoky haricot beans, apple & mustard slaw, cider jus

Thirkleby duck breast, truffled cauliflower purée, crispy kale, blackberries, duck jus

Caramelised shallot tart, Yorkshire cheese crumb, red wine jus,
pea shoot & hazelnut salad (v)





SHARING MAINS

Bavette steak with bone marrow gravy, béarnaise sauce and chimichurri
Butter-basted rotisserie chicken with warm spices, Madeira gravy, roast garlic aioli
Grilled leg & saddle of lamb, slow-roasted shoulder, red wine jus & salsa verde

Potato

Mashed potatoes with brown butter and confit garlic (v)

Dauphinoise (v)

Beef fat chips, or skinny fries (ve)

Veg

Cauliflower cheese (v)

Grilled tenderstem broccoli with lemon (ve)

Maple carrots (ve)

Salad

Kale Caesar salad

Salad of Yorkshire leaves, herbs, flowers, cider vinaigrette (ve)

PUDDING

Sticky toffee pudding with miso butterscotch & clotted cream
Blackberry & apple brown butter crumble with vanilla custard
Chocolate mousse with boozy cherries, roasted pistachios & olive oil
Yorkshire cheese board with homemade oatcakes and rhubarb chutney

EVENING FOOD

Choose one option, however, with each option we can discuss having variations of this evening food. For example, if you choose to have pizza, you can then choose up to three pizza toppings to be served at your wedding. For each option there is a vegetarian and vegan alternative.

Hot Dog, sriracha mayo, crispy onions, herb salad

Deep-pan focaccia pizza of nduja, burrata & salsa verde

Smash burger, Yorkshire cheese, secret sauce, pickles

BBQ chicken shish, flatbreads & all the trimmings

Bacon naan, cream cheese, chilli ketchup, coriander

Chip butties, sriracha mayo, Spenwood cheese (v)

Please note we have an extended vegetarian / vegan menu, and can cater for all dietary requirements.

Our Autumn menu is for weddings and events in September, October and November. Please see our terms and conditions for more information about The Peckish Kitchen catering.

