



The Peckish Kitchen

WINTER

CANAPÉS

Pick three

Merguez sausage roll & mint yoghurt

Bone broth Bloody Mary shooters

Fried stuffed olives (v)

Yorkshire chorizo & prawn skewers

Winter vegetable pakora with
coriander & lime yoghurt (v)

Yorkshire cheddar bites with Branston pickle ketchup (v)

Fried cods cheeks with roast garlic aioli

Smoked salmon tartare blinis

Mini Welsh rarebits (v)

Crispy potatoes, sour cream, caviar & dill

Tandoori-style game skewers with coriander relish

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)

Caramelised onion tarte tartin with goat curd, watercress and apple (v)

Cured beef carpaccio, Old Winchester, rocket, capers & mustard vinaigrette

North Sea Prawn Cocktail

Spice-cured salmon, pickled beetroot, blood orange, chicory & horseradish

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

Roast rump of lamb, pearl barley risotto, turnip tops, rosemary jus

Slow-roasted pork belly, celeriac & apple purée, savoy cabbage with mustard, Madeira jus

Chicken supreme, wild mushroom, bacon and white bean fricassee,
wilted spinach, truffle 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 garlic & herb sausage, chicken jus and roast garlic aioli

Grilled leg & saddle of lamb, lamb hot pot, red wine jus & mint sauce

Potato

Mashed potatoes with brown butter and confit garlic (v)

Dauphinoise (v)

Beef fat chips, or skinny fries (ve)

Veg

Braised red cabbage (ve)

Charred hispi cabbage with lemon (ve)

Rosemary roast pumpkin (ve)

Salad

Kale Caesar salad

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

PUDDING

Brown sugar custard tart with crème fraîche

Roast pear & quince pavlova with toasted almonds

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

Our winter menu is for weddings and events in December, January and February. Please see our terms and conditions for more information about The Peckish Kitchen catering.

