



AUTUMN

CANAPÉS

Pick three.

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| Merguez sausage roll & herb yoghurt | Fried cod 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 (v) |
| 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

PLATED MAINS

Choose one plated main per person with a potato side.

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

Choose a sharing main to be enjoyed feast-style down the table with a potato, vegetable and salad side.

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

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

Kale Caesar salad

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

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

Our summer menu is available for weddings and events in June, July and August.

Please see our terms and conditions for more information about The Peckish Kitchen catering.



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.

EVENING FOOD OPTIONS

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)

