



SPRING

CANAPÉS

Pick three.

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| Merguez sausage roll & herb yoghurt | Fried cod cheeks with roast garlic aioli |
| Focaccia garlic bread with lardo & truffle | Homemade taramasalata with spring vegetables & crisps |
| Broad bean, Spenwood cheese & rosemary toast | Spicy pork belly & pickled rhubarb skewers |
| Smoked salmon tartare, horseradish, cucumber | Crispy potatoes, sour cream, caviar & dill |
| Spring vegetable pakora with coriander & lime yoghurt (v) | Chicken liver parfait, pickled pear, brioche |
| 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)
- Barbecued Spilman's asparagus, soft-boiled hen's egg, crispy bacon & wild garlic hollandaise
- Spicy Whitby crab on toast with brown shrimps & pickled cucumber
- North Sea prawn cocktail
- Herb Fed chicken terrine with roasted pistachios, fresh herb salad & pickled shallots
- Yorkshire chorizo with white beans, English feta & pesto vinaigrette

PLATED MAINS

Choose one plated main per person with a potato side.

Roast rump of lamb, white bean, garlic & rosemary purée, Spilman's asparagus, lamb jus

Cider-braised pork, celeriac purée, purple sprouting broccoli, cider jus

Herb Fed chicken supreme, fregola, braised chicory, wild garlic, saucisson sauce

Grilled cauliflower steak, whipped feta, crispy chickpeas, roasted pepper sauce, purple kale (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

Herb Fed chicken basted in wild garlic butter, roast chicken focaccia, confit garlic aioli, roast chicken jus

Grilled leg & saddle of lamb, slow-roasted shoulder, red wine jus & salsa verde

POTATO

VEG

SALAD

Crispy new potatoes with wild garlic butter (v)

Roast cauliflower with smoked chilli & lemon butter (v)

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

Dauphinoise (v)

Buttered spring greens (v)

Kale Caesar salad

Beef fat chips, or skinny fries (ve)

PUDDING

Warm treacle tart and crème fraîche ice cream

Poached rhubarb, elderflower jelly, panna cotta

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)

