



WINTER

CANAPÉS

Pick three.

Merguez sausage roll & herb 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 cod 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 cheese, 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

PLATED MAINS

Choose one plated main per person with a potato side.

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

Pot-roast celeriac, brown butter hollandaise, confit leeks, purple kale

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 garlic & herb sausage, chicken jus and roast garlic aioli

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

POTATO

Crispy new potatoes with
brown butter & chives (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

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

Kale Caesar salad

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

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)

