



## SUMMER

### CANAPÉS

*Pick three.*

- |                                                           |                                                             |
|-----------------------------------------------------------|-------------------------------------------------------------|
| Merguez sausage roll & herb yoghurt                       | Fried cod cheeks with roast garlic aioli                    |
| Pea & feta croquettes with spicy mayo (v)                 | Focaccia prawn toasts with Yorkshire salami & chilli relish |
| Green gazpacho & pickled chilli shots (ve)                | North Sea tuna ceviche, charred sweetcorn                   |
| Wild spore mushrooms on brioche toast, truffle (v)        | Crispy potatoes, sour cream, caviar & dill                  |
| Summer vegetable pakora with coriander & lime yoghurt (v) | Yorkshire cheddar bites with Branston pickle ketchup (v)    |
| BBQ chicken skewers with hazelnut satay                   | Beef tartare 'Big Mac' hash browns                          |

### STARTERS

*Choose three to share, or one to be plated per person.*

- Burrata with a fennel, rocket & caper salad, sourdough croutons & lemon vinaigrette (v)
- Barbecued summer leeks, soft-boiled hen's egg, crispy bacon & hollandaise
- Whitby crab salad, pickled melon, mixed leaves, almond vinaigrette
- North Sea prawn cocktail
- Herb Fed chicken terrine with roasted pistachios, fresh herb salad & pickled shallots
- Cured beef carpaccio, beef tomatoes, rocket, Old Winchester cheese, crispy capers

## PLATED MAINS

*Choose one plated main per person with a potato side.*

Butterflied leg of Newsham Estates lamb, summer garlic & broad beans, soft herb salad, rosemary jus

Roast loin of pork, braised peppers with chorizo, green beans, basil & oregano

Barbecued leg of Herb Fed chicken, sweetcorn fritter, salad of courgettes, raisins & pine nuts

Herb-roasted summer squash with lentils, goat's cheese & basil oil

## 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 with olives, tomatoes & parsley, served with green sauce & roast garlic aioli

Barbecued leg & saddle of lamb, Moroccan-style slow roasted lamb shoulder, green herb sauce

### POTATO

Crispy new potatoes with brown butter & chives (v)

Dauphinoise (v)

Beef fat chips or skinny fries (ve)

### VEG

Sweetcorn with smoked chilli, lemon and garlic (v)

Buttered greens (v)

### SALAD

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

Kale Caesar salad

## PUDDING

Amalfi lemon tart

Elderflower jelly, crème fraîche ice cream, fresh summer berries

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

Lamb or chicken kebabs, smoked garlic yoghurt, chilli sauce, salad

Bacon naan, cream cheese, chilli ketchup, coriander

Chip butties, sriracha mayo, Spenwood cheese (v)

