



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 (v) | 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) | Truffled Wild Spore mushrooms on brioche toast (v) |
| Yorkshire cheddar bites with Branston
pickle ketchup (v) | Steak tartare hash browns |

STARTERS

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

- Burrata with a fennel, rocket & caper salad, chilli croutons & lemon vinaigrette (v)
- Roast pumpkin with goat curd, pumpkin seeds, crispy sage & brown butter (v)
- Warm Whitby crab tart with watercress & apple salad
- Peckish prawn cocktail
- Potted beef & bacon, Yorkshire pudding & onion gravy
- Herb Fed chicken and pistachio terrine with a fresh herb salad & pickled shallots

PLATED MAINS

Choose one plated main per person with a potato side.

Red wine braised lamb shank, 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, Harrogate Blue 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 of lamb, slow-roasted shoulder, red wine jus & salsa verde

Chicken, ham & mushroom pie

POTATO

Mashed potatoes with brown
butter and confit garlic (v)

Dauphinoise (v)

French fries with rosemary &
smoked garlic salt (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

Served for sharing

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 chutney

Our menus are designed to give you a flavour of the food we serve at weddings and are subject to seasonal availability and change.

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

Our autumn menu is available for weddings and events in September, October and November.

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

Spicy lamb hot dog, sriracha mayo, crispy onions, herb salad

Deep-pan focaccia pizza of nduja, burrata & salsa verde

Peckish smash burger

Chicken wraps with smoked garlic yoghurt, chilli sauce, salad

Bacon naan, cream cheese, chilli ketchup, coriander

Chip butties, sriracha mayo, Spenwood cheese (v)

