Peckish

SPRING

CANAPÉS

Pick three.

Merguez sausage roll & herb yoghurt

Focaccia garlic bread with lardo & truffle

Broad bean, Spenwood cheese & rosemary tartlet

Smoked trout tartare with horseradish & cucumber

Spring vegetable pakora with coriander & lime yoghurt (v)

Yorkshire cheddar bites with Branston pickle ketchup (v)

Fried cod cheeks with roast garlic aioli

Whipped Olde York cheese with spring vegetables & crisps

Spicy pork belly & pickled rhubarb skewers

Crispy potatoes, sour cream, caviar & dill

Chicken liver parfait, pickled pear, brioche

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)

Spilman's asparagus, crispy bacon, Old Winchester cheese & wild garlic hollandaise

Spicy Whitby crab on toast with brown shrimps & pickled cucumber

Peckish prawn cocktail

Herb Fed chicken and pistachio terrine with a 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

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

Chicken & spring vegetable pie

POTATO

Crispy new potatoes with wild garlic butter (v)

Dauphinoise (v)

French fries with rosemary & smoked garlic salt (ve)

VEG

Roast cauliflower with smoked chilli & lemon butter (v)

Buttered spring greens (v)

SALAD

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

Kale Caesar salad

PUDDING

Served for sharing

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 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 spring menu is available for weddings and events in March, April and May.
Please see our terms and conditions for more information about Peckish catering.

Peckish

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)