Peckish

SUMMER

CANAPÉS

Pick three.

Merguez sausage roll & herb yoghurt

Pea & feta croquettes with spicy mayo (v)

Green gazpacho & pickled chilli shots (ve)

Truffled Wild Spore mushrooms on brioche toast (v)

Summer vegetable pakora with coriander & lime yoghurt (v)

BBQ chicken skewers with hazelnut satay

Fried cod cheeks with roast garlic aioli

Prawn toasts with Yorkshire salami & chilli relish

Trout ceviche spoons

Crispy potatoes, sour cream, caviar & dill

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)

Barbecued summer leeks, crispy bacon, Old Winchester cheese & hollandaise

Whitby crab salad, pickled melon, mixed leaves, almond vinaigrette

Peckish prawn cocktail

Herb Fed chicken and pistachio terrine with a 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, braised courgettes with 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 of lamb, Morrocan-style slow roasted lamb shoulder, green herb sauce

Chicken, leek & wild garlic pie

POTATO

Crispy new potatoes with brown butter & chives (v)

Dauphinoise (v)

French fries with rosemary & smoked garlic salt (ve)

VEG

Sweetcorn with smoked chilli, lemon and garlic (v)

Buttered greens (v)

SALAD

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

Tuscan tomato & bread salad

PUDDING

Served for sharing

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 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 summer menu is available for weddings and events in June, July and August.
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)