Peckish

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 trout tartare blinis

Mini Welsh rarebits (v)

Crispy potatoes, sour cream, caviar & dill

Spiced game skewers with coriander relish

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)

Baked Bluemin White cheese, caramelised walnuts, pickles & toast (v)

Cured beef carpaccio, Old Winchester cheese, rocket, capers & mustard vinaigrette

Peckish prawn cocktail

Spice-cured salmon, pickled beetroot, blood orange, chicory & horseradish

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.

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

Chicken 'coq au vin' pie

POTATO

Mashed potatoes with brown butter & confit garlic (v)

Dauphinoise (v)

French fries with rosemary & smoked garlic salt (ve)

VEG

Braised red cabbage (ve)

Charred hispi cabbage with lemon (ve)

Rosemary & maple 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 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 winter menu is available for weddings and events in December, January and February.
Please see our terms and conditions for more information about The Peckish Kitchen 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)