

SINCE 2001

SALTS

CATERING

CANAPE MENU

MEAT

- RARE ROASTED BEEF ONGLET CROSTINI WITH COLSTON BASSETT STILTON, BABY ROCKET AND PORT INFUSED RED ONION MARMALADE
- ASIAN CHICKEN SKEWERS WITH MALAYSIAN SPICES
- KING PRAWN & CHORIZO SKEWER WITH A RED WINE & THYME GLAZE
- BUBBLE & SQUEAK ROSTI WITH QUAILS EGG, PANCETTA & FRUITY SAUCE
- CHICKEN LIVER PARFAIT ON TOASTED BRIOCHE WITH RHUBARB AND DATE CHUTNEY
- CHORIZO AND ROASTED RED PEPPER EMPANADITAS WITH AVOCADO RELISH
- TERIYAKI FILLET BEEF WITH STEM GINGER, SESAME SEEDS AND WASABI RICE CRACKER
- MINI CAESAR SALAD EN CROUSTADE WITH QUAILS EGG AND DRY-CURED BACON
- THYME INFUSED SWEET POTATO, FRENCH BLACK PUDDING AND PEA PUREE
- HAM HOCK TERRINE CROSTINI WITH A CELERIAC REMOULADE AND PICCALILLI
- CHAR SUI BARBECUE PORK WITH FIVE SPICE AND CHILLI IN A WONTON CUP
- DUCK LIVER PARFAIT IN A FILO CUP WITH CUMBERLAND JELLY
- SEARED DUCK BREAST ON BRIOCHE WITH PORT JELLY AND CARAMELISED QUINCE
- CARPACCIO OF BEEF ON POLENTA WITH ROCKET, PARMESAN AND TRUFFLE OIL
- CLASSIC ITALIAN FOCACCIA TOPPED WITH BALSAMIC ONION CONFIT, GOAT'S CHEESE AND PROSCIUTTO
- GLAZED SMOKED DUCK BREAST ON A POTATO ROSTI WITH ELDERBERRY JELLY AND CRISPY GINGER

FISH

- SEARED TUNA WITH CLASSIC NIÇOISE SALAD AND DRESSING IN A PASTRY BOX
- CRAB AND AVOCADO TART WITH ROUILLE AND A NERO TART CASE
- NORTH YORKSHIRE SMOKED SALMON ON A POTATO PANCAKE WITH BEETROOT RELISH AND SET SOUR CREAM
- SALTED COD FISH CAKES WITH AIOLI
- ANCHOVY CROSTINI SERVED WITH A CLASSIC SPANISH FRITTADO SAUCE
- PORTUGUESE PRAWN RISSOLES WITH HOMEMADE AIOLI
- THAI TUNA WITH SOY GINGER AND LYCHEE WITH A MANGO AND CHILLI DIP ON A CHILLI SPOON
- POTTED SHRIMP ON TOAST
- PEELED PRAWN SKEWERS WITH CHIPOTLE CHILLI AND A GARLIC AND LIME MAYONNAISE

100%
HAND
MADE



CRAFTING
GOODNESS
SINCE
2001

Quality
PRODUCE
- CRAFTED IN -
YORKSHIRE

GRAB
-AND-
GO!

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VEG

- SEMI-DRIED TOMATO, BOCCONCINI MOZZARELLA AND OLIVE, DRIZZLED WITH BASIL OIL
- BABY RED PEPPER STUFFED WITH CREAM CHEESE AND CHIVES
- CLASSIC ITALIAN BRUSCHETTA WITH FRESH HERBS AND OLIVE OIL
- ASPARAGUS WITH A SHERRY HOLLANDAISE IN A PASTRY BARQUETTE (SEASONAL ONLY)
- ROASTED CHERRY TOMATO ON PARMESAN SHORT BREAD WITH BAKED GARLIC CONFIT
- BEETROOT AND GOATS CHEESE MOUSSELINE ON PARMESAN AND POPPY SEED SHORT BREAD
- GOAT'S CHEESE AND SHALLOT TARTE TATIN WITH HOMEMADE AUTUMN TOMATO CHUTNEY
- FILO TARTLET FILLED WITH LEMON ROASTED FENNEL AND YORKSHIRE BLUE
- CHAR GRILLED COURGETTE STRIPS FILLED WITH RICOTTA AND SEMI-DRIED TOMATO
- MINI ARANCINI RISOTTO BALLS WITH GOAT'S CHEESE AND CHILLI JAM

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SWEET

- MINIATURE LEMON MERINGUE PIES
- CHOCOLATE AND RASPBERRY ECLAIRS
- MINI CHOCOLATE AND MANGO TARTS
- MINI PEANUT BUTTER BROWNIES
- MAPLE AND PECAN TARTS
- WHITE AND DARK BELGIAN CHOCOLATE-DIPPED STRAWBERRIES
- MINIATURE ITALIAN BAKED LEMON TART WITH GLAZED RASPBERRIES
- RASPBERRY AND VANILLA CHEESECAKE
- TOFFEE AND MASCARPONE TARTLETS
- BANANA AND BANOFFI CRUMBLES
- CARROT AND WALNUT CAKE
- BITTER CHOCOLATE AND ORANGE MOUSSE IN A CHOCOLATE CUP
- HAZELNUT CHOCOLATE BROWNIE WITH STRAWBERRY AND CREAM

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