

Croft Kitchen Wedding Menus

This being one of the most magical days of your lives, you can relax and enjoy it knowing that your reception will run smoothly and be in capable hands we've organised the catering for hundreds of weddings with great success.

We offer a Master of Ceremony who works closely with you and your best man.

We carefully source our fresh ingredients from known local producers and so will be able to let you know exactly where your meat is farmed, whether it be lamb from the Trevelyns' farm on the North York Moors or venison farmed in the Vale of York by Catherine Priestley.

Menus cards can be created for your guests showing the provenance of your food, which makes great table talk and reassurance that you are eating the best and supporting small local farmers and producers.

All of our dishes are home-made by us to your exact requirements. Whether you want haute cuisine, traditional Yorkshire, or specialist menus such as Medieval or Georgian, we'll delight you with our creativity.

Here is a selection of dishes you might like to choose from to compose your own menu. Please choose one starter, one main course and one pudding. Canapés with your reception drink are complimentary.

We have also put together some sample menus for you to have a look at. These give you an idea of the pricing structure. If you have a specific dish or menu in mind then we would be more than happy help recreate it.

Special dietary requirements can be catered for.

Please choose one starter, main course plus one vegetarian course and a pudding. Or you can give your guests a choice of each course, please ask for advice, there may be an additional charge.

These dishes can be altered in any way to suit you.

Vegetarian options are also available and other special dietary requirements can be catered for if you let us know in advance.

CANAPES

Vegetarian canapés

Crostini with roasted red peppers, olives and sun blushed tomatoes

Cream cheese and chive blinis

Mushroom bouchee

Bruchetta with goats cheese and red onion marmalade

Rosemary focaccia with melted gruyere and mushrooms

Tiny tartlets of goats cheese and caramelised red peppers

Mini rosemary and olive drop scones with a tomato and avocado salsa

Crostini of artichoke hearts with ad chives with parmesan

Chickpea, lentil and cumin cakes with a fresh coriander and chilli dip

Bruchetta with sun blushed tomatoes and Yorkshire fettle

Cheese and tomato frittata

Fish canapés

Minature poppy seed scones with Bliker's smoked trout

Smoked salmon blinis with horseradish and mustard crème fraiche

Prawn, mango and lime salsa in pastry cups

Smoked salmon and chive pate on soda bread

Mini poached salmon and dill tarts

Hot smoked oysters wrapped in bacon

Home cured gravadlax with a mustard and dill sauce on our own granary bread

Peppered filet of tuna served on a sesame seed scone with plumb chutney

Meat canapés

Local sausage with a sticky honey and mustard dressing

Little Yorkshire pudding with roast beef horseradish cream

Mini toad in the hole with onion chutney

Chicken liver pate with a fig and port chutney served on toasted whole meal bread

Duck confit and home made pear compote in a pastry cup

Hot duck and kumquat kebabs

Mulled pears wrapped in prosciutto.

STARTERS

All our starters are served with our own baked fresh bread.

SOUPS

- Leek and potato soup with a rocket pesto and rosemary focaccia (v)
- Red lentil, chilli and chickpea soup with malted walnut and seed bread
- Ham hock and lentil soup with rustic Sicilian style bread
- Pea and mint soup with large parsley and garlic croutons (v)
- Butternut squash soup with fresh chilli crutons and crème fraiche served with granary and honey bread (v)
- French onion soup with gruyere toast (v)
- Cream of mushroom and garlic soup with white truffle oil and fresh tarragon croutons

FISH STARTER

- Smoked haddock, gruyere and saffron tart with a green dressed salad.
- Avocado, prawn and fennel cocktail.
- Classic king prawn cocktail with pink grape fruit and fenel, fresh chilli and lime served with
- Gravadlax home cured with a new potato, beetroot and crisp lettuce salad and a sweet mustard and dill sauce
- Smoked mackerel pate with a watercress salad

VEGETARIAN STARTER

- Spiced mulled pears, date and walnut salad with creamy stilton dressed watercress.
- Goats cheese tart with red onion marmalade & a sun blushed tomato salad.
- Field, shitake and chestnut mushrooms with quails eggs and green bean salad.
- Bruchetta with caramelised baby tomato, olives & basil.

MEAT STARTER

- Chicken liver pate with our own apple and plum chutney
- Potted pork- braised slowly with juniper and serve with warm granary bread and spiced apple chutney.
- Smoked chicken salad with avocado, fresh mango and toasted Pine nuts.
- Carpaccio of beef fillet with a rocket salad, parmesan crisp and a balsamic reduction.
- Parma ham, poached pears and creamy Yorkshire blue cheese dressing with chicory leaves.

MAIN COURSE

All main courses are served with potatoes and fresh vegetables.

- Free range Nidderdale chicken breast with a thyme and rosemary sauce, new potatoes, honey glazed carrots and French beans.
- Vale of York beef slowly braised in Tadcaster stout.
New potatoes, carrot and swede mash and green beans.
- Slow cooked pork in cider with caramelised apples and pears pork crackling. Mashed potato, and a selection of vegetables
- Slowly braised lamb shank with tomatoes, rosemary and garlic, new potatoes with roasted root vegetables.
- Shoulder of lamb slow roasted with tomatoes, garlic and rosemary new potatoes, green beans and caramelised carrots. Carved at the table by appointed guest.
- Cold Salmon filet with a lime and coriander sauce, baby potatoes, buttered carrots and spring greens.
- Lamb Tangine with a fruity cous-cous and mixed salad.

- Venison with blackberries potato and celeriac mash, caramelised carrots and braised cabbage.

- Fish and seafood stew

VEGETARIAN MAIN COURSE

Aubergine baked with olive oil and stuffed with cous-cous, fresh coriander, plum tomatoes, chickpeas and mozzarella.

Goats cheese and red onion tart.

Shitake and field mushroom lasagne.

Spinich and ricotta roulade with a red pepper sauce

Roasted mediterranean vegetables with char grilled halloumi.

Red onion, fetta and olive tart.

PUDDING

- Warm Moist chocolate cake with fresh vanilla pod ice cream.
- Crème brulee with short bread hearts and crystallised rose petals.
- Pavlova swans with a compote of seasonal fruit and a berry sauce.
- Sticky toffee pudding with a caramel sauce and vanilla ice cream.
- Tunisian Orange cake with a caramelised cinnamon and star anise glaze, strawberry compote and crème fraiche.
- Lemon and lime tart with a fresh berry compote and chantilly cream.
- Chocolate and pear tart with crème fraiche.
- Strawberry and vanilla cheesecake.
- Apple pie with our own vanilla custard.
- Mulled pears with a dark chocolate sauce and crème fraiche.
- Sparkling baked Alaska with a blackcurrant compote.
- Apple and raspberry Charlotte with vanilla ice cream.
- Dark chocolate pots with a brandy snap biscuit and crystallised ginger.
- Lemon posset with vanilla shortbread

CHEESE PLATERS

A cheese board

Each served with home made chutney, celery, grapes and oat cakes.

Yorkshire – a selection of 4 local cheeses.

International – a selection of 4 world cheeses.

SAMPLE MENUS

These menus can be altered in anyway to suit your party.
Special diets are catered for, please advise.

Prices are per person for a minimum of 30 guests.
If you would like to compose your own menu using the dishes above, then please contact us and we would be happy to give you a quote or advise with menu choice.

An additional cheese course is £4 per person.

Menu A

Canapés

Warm Hartley's sausage with a honey and mustard seed dressing
Crostini with a red pepper and olive tapenade
Smoked salmon blinis with crème fraiche and horse radish

Starter

Leek and potato soup with a rocket pesto
Rosemary and garlic focaccia

Main course

Free range chicken with a rosemary and thyme sauce
Buttered new potatoes
Baton carrots and green beans

Pudding

Individual pavlova swans with a chantilly cream, a compote of fresh fruit and a berry sauce

Tea or coffee

Price £30.00 per person

Menu B

Canapes

Prawn cups with a mango and lime salsa
Celery boats with Yorkshire Blue
Chicken fillet with a chilli jam dip

Starter

Prawn and shrimp cocktail verrine
Granary and honey bread

Main course

Slowly braised lamb shoulder with tomatoes, rosemary and garlic
Potato and celeriac mash
Roasted root vegetables

Pudding

Tunisian Orange cake with a caramelised cinnamon and
star anise glaze and crème fraiche

Tea or coffee

Price £32.00 per person

Menu C

Canapes

Smoked oysters wrapped in bacon
Blinis with cream cheese and chives
Crostoni with caramelised red peppers

Starter

Goats cheese tart with a lightly dressed salad & red onion marmalade
Pumpkin & sunflower seed bread

Main course

Moroccan spiced chicken cooked very slowly
Cous-cous with char grilled vegetables
Mixed salad

Pudding

Crème brulee with fresh raspberries
love heart short bread with crystallised rose petals

Coffee or tea

Price £32.00 per person

Menu D

Canapes

Smoked salmon blinis

Mushroom bouchee

Poppy seed scones with cream cheese and chives

Starter

Caramelised red onion soup with cheddar croutons

Main course

Roast sirloin of beef, Yorkshire pudding

Roast potatoes, creamed leeks and baton carrots

Pudding

Apple and blackberry crumble with our own vanilla sauce

Coffee or tea

Price £40.00 per person