



Dinner Packages

For 25-40 Guests

- ❖ **A Welcome Glass of Sparkling Wine or Soft Drink Alternative**
- ❖ **Three Course Meal with Tea & Coffee from the Menus Below**
- ❖ **Half a Bottle of Wine or Soft Drink Alternatives with Your Meal**
(Additional Bottles of Wine Can Be Purchased or Required on the Evening)

If you don't require all of elements of the package offer, please speak to a member of our team for a bespoke quote.

Special Dietary Requirements

In order to ensure all guests enjoy the catering provided, please notify us in advance of any guests with food allergies or any other special dietary requirements. If informed prior to the event, our caterers will do all they can to accommodate these.

Please note that all prices exclude vat



Three-Course Dinner Menu

By Poppy Caterers

£50 per Guest ex. VAT

*** Please select one option from each course to be served to All guests with the exception of those with special dietary requirements ***

Starters and Sharing Platters

Trio of Melon with Raspberry or Mango Coulis

Chicken Liver Terrine with Cream and Brandy

Tomato, Basil and Mozzarella Salad

Asparagus Wrapped in Parma Ham and Grilled Mozzarella

Waves of Scottish Smoked Salmon

Mediterranean Sharing Platter: Spanish & Italian Meats and Greek Style Meze

Fish Sharing Platter: Locally Sourced Seafood Selection including Smoked Salmon, Whitby Crab and Mackerel

Vegetarian Sharing Platter: Red Pepper Pate, Couscous, Poached Pears and Parmesan & Seasonal Berries & Vegetables

Main Course

Chicken Breasts Stuffed with Mozzarella Wrapped in Parma Ham & Slowly Cooked in a Fresh Tomato & Basil Sauce

Poached Highland Salmon with Hollandaise Sauce & Asparagus

Yorkshire Steak & Ale Pie Topped with Crusty Pastry
Marinated in York Ale, Brewed in the City of York

Breast of Duck Pan Fried Served with a Plum or Orange Sauce

Trio of Game Sausages, Wild Boar, Venison, Pheasant, Served with Horseradish Mash & Caramelized Onion Jus

Mushroom Wellington, a Blend of Field Mushrooms
and Cashew Nuts Encased in a Light Puff Pastry

Roasted Vegetable & Brie Strudel

Casserole of Spicy Beans with Herb Dumplings



Desserts

Sticky Date and Toffee Pudding

White and Dark Chocolate Mousse with Amaretto Biscuits

Lemon Posset with a Lemon Curd Surprise and Sugared Almond Shortbread

Caramelised Apple Tart Served with Apricot Sauce

Profiteroles and Hot Chocolate Sauce flavoured with Grand Marnier

Tea, Coffee and Chocolate Mint Crisps



Three-Course Dinner with Canapés

By Croft Kitchen

£55 Per Guest ex. VAT

*** Please select three canapés and one option from each course to be served to all guests with the exception of those with special dietary requirements ***

Canapés on Arrival

Warm Hartley's Sausage with a Honey and Mustard Seed Dressing

Crostini with a Red Pepper and Olive Tapenade

Smoked Salmon Blinis with Crème Fraîche and Horseradish

Prawn Cups with a Mango and Lime Salsa

Wensleydale and Chutney Tart

Chicken Fillet with a Chilli Jam Dip

Mushroom and Garlic Bites

Blinis with Cream Cheese and Chives

Crostini with Caramelised Red Peppers

Mushroom Bouchée

Poppy Seed Scones with Cream Cheese and Chives

Starters

Cream of Mushroom and Garlic Soup with White Truffle Oil
and Fresh Tarragon Croutons

Smoked Haddock, Gruyère and Saffron Tart with a Green Dressed Salad

Bruschetta with Caramelised Baby Tomato, Olives and Basil

Ham Hock Terrine with Granary Bread and Spiced Tomato and Apple Chutney

Smoked Chicken with Fresh Mango, Toasted Pine Nuts and Caesar Salad

Main Course

Free Range Nidderdale Chicken Breast with a Thyme and Rosemary Sauce, New Potatoes, Honey Glazed
Carrots and French Beans

Vale of York Beef and Black Sheep Casserole
with Olive Oil Mash and a Selection of Vegetables



Slow Cooked Pork in Cider with Caramelised Apples and Pears Pork Crackling, Mashed Potato and a Selection of Vegetables

Award Winning Masham Pork Sausage with Olive Oil Mashed Potato, Carrots and Beans and Caramelised Onion Gravy

Lamb Tagine with a Fruity Couscous and Mixed Salad

Mushroom and Spinach Wellington Served with a Tomato and Thyme Sauce

Roasted Mediterranean Vegetable Stack with Chargrilled Halloumi and Warm Pesto Sauce

Desserts and Cheese Platters

Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream

Crème Brûlée with Shortbread

Lemon and Lime Tart with a Fresh Berry Compote and Chantilly Cream

Chocolate and Pear Tart with Crème Fraîche

Yorkshire Parkin, Apple Compote and Custard

A Cheese Board Served with Home Made Chutney, Celery, Grapes and Oat Cakes:

Yorkshire – A Selection of Four Local Cheeses

or International – A Selection of Four World Cheeses

(Additional £5 per Guest for Cheese Boards)

Tea, Coffee and Homemade Fudge