

THICKET PRIORY

NORTH YORKSHIRE

2022 - 2023



AMAZING FOOD IN A STUNNING VENUE



The key ingredients for a perfect wedding should include a fantastic venue, quality service and amazing food. This is why one of Yorkshire's leading catering companies, The Hog & Apple Food Co., has teamed up with one of the region's top venues: Thicket Priory.

A TRUE CHAMPION OF **YORKSHIRE** FOOD



Established in 2008, The Hog & Apple Food Co. has a reputation for quality, passion and a dedication to bringing that extra special something to your big day. Our chefs take great pride in sourcing local seasonal produce to create food that will delight you and your guests.

From relaxed and informal sharing platters to five-course tasting menus, our skilled and visionary team uses its years of expertise to deliver delicious food for your wedding at Thicket Priory.

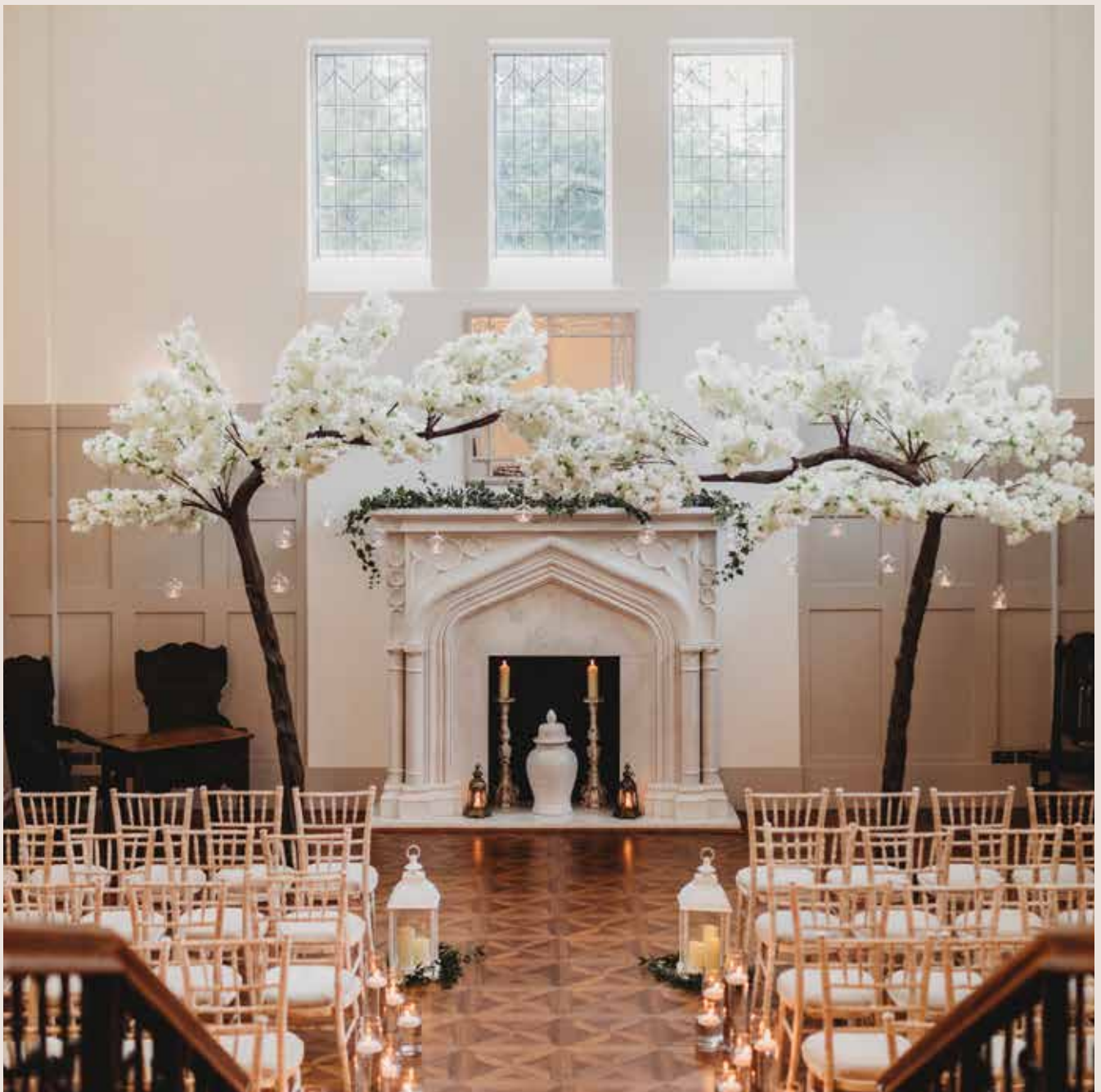


HOW IT WORKS

In this brochure you'll find several example menus that have been created as a guide to help you build your perfect wedding-day menu at Thicket Priory.

Each package offers a different style of service, a colourful variety of cuisines, and prices that will work for all budgets.

Remember: these menus are examples, meaning they can be tailored according to personal tastes, dietary requirements, and budgets. You can even dispense with menus and packages listed here and create your own, bespoke wedding menu!



Vegans and vegetarians, fear not: we have created some amazing veggie meals and menus. And wedding guests with kiddies in tow can rest assured that tasty (and healthy!) children's meals are readily available!



Lastly, please be reassured that H&A takes food allergies seriously - individual dishes and entire menus can be adapted according to dietary requirements.

For a full list of menus, email info@thehogandapple.co.uk or ged@thehogandapple.co.uk.



COSTS & WHAT'S INCLUDED

Using the costs listed with each menu (and in the summary at the end of the brochure) you should be able to get a realistic appraisal of the overall cost of your wedding-day catering package, which includes starter, main, dessert and evening food.

Of course, price per head can vary depending on the number of guests (as a rule: price per head becomes cheaper the more guests you have).

The prices listed in the following pages are based on a minimum of 75 guests.

For smaller events, we have a minimum cost in place ensure that we can cover all overheads. So, if your guest numbers are below 75, contact us for a more accurate quote.

All crockery, cutlery and staff are also included in the package!





"& Apple" Flavours of chocolate, vanilla and apple, 2022



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 The Hog and Apple Food Company  @thehogandapple



Thicket Priory at Night

CANAPÉS



We recommend that you kick-off proceedings with some amazing canapés. As with the rest of the food at H&A, these are not your average canapés. Canapés set the tone of the food for the day, and we have lots to choose from! We recommend serving your guests three or four different canapés during the reception (after the marriage ceremony) - but feel free to add more!

Some canapés carry a supplement, but most fall into the price bracket. Please ask to see the full H&A canapés menu.

The hardest thing will be choosing from the menu!



PRICES

£8.50 for 3 canapés

£9.50 for 4 canapés

£10.50 for 5 canapés

* Prices per head

MENU SUGGESTION

STARTER

Anti pasti sharing board with a mixture of cured Italian charcuterie, buffalo mozzarella, mixed marinated anti pasti veg with mixed olives, a house balsamic pesto and dipping oil, fresh basil and fresh warm focaccia.

MAIN COURSE

Roast carving joint of your favourite meat at each table ready to serve with all your favourite accompaniments.

DESSERT

Seasonal fruit Eton mess with rich Chantilly cream and strawberry tuile served in Kilner jars.

EVENING FOOD

Loaded chips and posh bacon sandwiches.

KEEP IT SIMPLE



CHOICE OF STARTER

Such as antipasti platter or plated starter.

MAIN COURSE

Traditional roast carving joint on a board,
sides in bowls for family service style or plated.

DESSERT

Simple dessert from our menus.

SIMPLE EVENING FOOD

Such as bacon and sausage sandwiches.

PRICES

75 - 80 guests	£85 *
81 - 90 guests	£83
91 - 105 guests	£81
106 - 115 guests	£79
116 - 125 guests	£77

* Minimum price

THE YORKSHIRE ROAST WEDDING PACKAGE



STARTER

Yorkshire deli board with ham hock terrine, chicken liver parfait, in house mini pork pies, Yorkshire cheese, chutneys, day fresh bread and H&A butter.

Vegetarian option: Roast red pepper terrine, Yorkshire ale and Wensleydale melting cheddar tarts with tender stem broccoli.

MAIN COURSE

H&A free range rare breed trademark hog roast. Served to each table on boards and bowls with either summer salad or hot sides e.g. Yorkshire puddings, roast potatoes etc. *Vegetarian option:* Chickpeas and aubergine roast, honey glazed carrots and roast veg cassoulet.

DESSERT

Lemon posset with a rich butter crumb, lemon balm and a freeze dried raspberry shortbread.

EVENING FOOD

Gourmet chicken or lamb kebab served in a warm pitta with chips and sauces. *Vegetarian option:* Falafel and fresh Lebanese salad with tabbouleh and tzatziki.

MENU SUGGESTION



STARTER PLATTER

Such as our Yorkshire deli board.

MAIN COURSE

Trademark free range, Gloucester Old Spot hog roast with hot or cold sides served in bowls to tables. You can also add in other cuts of the hog.

DESSERT

Choice of classic gastro pub desserts.

EVENING FOOD

Street food evening option.

PRICES

75 - 80 guests	£85 *
81 - 90 guests	£83
91 - 105 guests	£81
106 - 115 guests	£79
116 - 125 guests	£78

* Minimum price

RELAXED & SOCIAL: SHARING PLANKS, BOARDS, BBQ & CHARCOAL



STARTER

Pulled pork pots, buffalo wings and loaded nachos with our house cheese and jalapeño sauce.

Vegetarian option: BBQ pulled jackfruit on loaded nachos with BBQ bhajis.

MAIN COURSE

Buttermilk fried chicken, smoked BBQ brisket, chargrilled flat iron steak with sides of chorizo mac and cheese, Carolina slaw, pit beans, spiced wedges and a selection of BBQ sauces.

Vegetarian option: Smokey halloumi sliders with sticky beetroot relish and a selection of BBQ sweet potato, avocado tacos and Mexican salsa.

DESSERT

New York style cheesecake or a classic layered Kilner jar dessert with banoffee and chocolate brownie, vanilla ice-cream and chocolate pouring sauce.

EVENING FOOD

Chargrill hot dogs loaded with chilli and cheese in toasted brioche or a H&A handmade veggie sausage with veggie chilli.

MENU SUGGESTION



STARTER PLATTER

Such as our barbecue board.

MAIN COURSE SHARING BOARD

A selection of BBQ dishes brought on boards to tables. Served with a selection of sides.

DESSERT BOARD

Either a plated dessert or a selection of similar sweets.

EVENING FOOD

Street food from the chargrills and wood oven.

PRICES

75 - 80 guests	£88 *
81 - 90 guests	£86
91 - 105 guests	£84
106 - 115 guests	£82
116 - 125 guests	£80

* Minimum price

PLATED GASTRO WEDDING BREAKFAST IMAGINE YOUR FAVOURITE GASTRO PUB



STARTER

Yorkshire chorizo cannelloni
with crispy confit belly pork, chorizo sauce.
Vegetarian option: Roast sweetcorn fritters
with smoky sweetcorn sauce.

MAIN COURSE

Sous vide Dexter beef flat iron, with slow braised short
rib croquette, burnt celeriac puree, potato rosti,
leak ash and parsnip crisps.
Vegetarian option: Roast butternut squash filo parcel
with pea and leak pearl barley risotto
and pimento sauce.

DESSERT

Sticky toffee pudding with our homemade ice cream
and rich toffee sauce.

EVENING FOOD

The famous H&A free range, rare breed, Yorkshire hog
roast with our day fresh bread buns, homemade
chutneys and sauce, stuffing and crackling.
(£3.50 supplement)

MENU SUGGESTION



STARTER PLATTER

Belly pork and chorizo chutney.

MAIN COURSE

Slow braised lamb shank or Whitby cod with crispy fish cheek.

DESSERT

Your favourite from the gastro menu or choose a 'His and Hers'.

SIMPLE STREET FOOD

Choose from the spit roast meat options or a selection of street food.

PRICES

75 - 80 guests	£91 *
81 - 90 guests	£89
91 - 105 guests	£87
106 - 115 guests	£85
116 - 125 guests	£83

* Minimum price

THE CHEFS TABLE:

FINE & CONTEMPORARY DINING



STARTER

Warm crispy ham hock, burnt pineapple chutney, sweet Sicily syrup 63 degrees duck egg or our Whitby mackerel and goats cheese mousse with pickled beets and aged parmesan.

MAIN COURSE

Kerry Hill lamb cutlet and rolled lamb belly with minted pearl barley, crisp shoulder or lamb and fresh peas.

DESSERT

Chocolate delice with elements of Nitro. Sensory and interactive dessert - Table fills with smoke combined with the smell of your dessert. Liquid nitrogen pearls.

EVENING FOOD

A selection of your favourite flavours of authentic stone baked pizzas and our chicken katsu Asian steamed bao buns.

MENU SUGGESTION



STARTER PLATTER

Innovative, vibrant, seasonal and tasty.

MAIN COURSE

From our trademark trio of por to sous vide venison, we are pushing the boundaries.
Show stopping.

DESSERT

Something designed exclusively for you,
a delicious duo or trio.

EVENING FOOD

Choose a selection of different street food options.

PRICES

75 - 80 guests	£92 *
81 - 90 guests	£90
91 - 105 guests	£88
106 - 115 guests	£86
116 - 125 guests	£84

* Minimum price



STARTER

Asian platter with a mix of Vietnamese summer rolls, Thai salmon fish cakes, chicken satay and Asian beef salad.

MAIN COURSE

Beef bosam served with sticky rice, and a range of garnished nam chim. Table sharing banquet of Asian flavours.

DESSERT

Yuzu panna cotta with coconut sorbet, white chocolate cremeux, lemon and lime garnish sablé biscuit.

EVENING FOOD

Aisan burritos and bao buns.

From an Italian banquet to a Thai feast, based on our team's travels around the world, and food we all love, there's a cool alternative menu for the most adventurous of couples. This is where we really go for it.



PRICES

75 - 80 guests	£95 *
81 - 90 guests	£93
91 - 105 guests	£91
106 - 115 guests	£89
116 - 125 guests	£87

* Minimum price



SNACK SELECTION

LAMB BROTH

Peas | Mint | Barley

CODS ROE EMULSION

Sourdough | Smoked Scallop Oil | Furikake

PORK BELLY

Katsu Gel | Coriander

MONKFISH

Line Curry | Pickled Carrot

ROASTED CAULIFLOWER

Poacher Custard | Gherkin

AGED STRIP LOIN

Onion | Mushroom Puree | Truffle Sauce | Pan Roast Hispi

CHOCOLATE DELICE

Yoghurt Sorbet | Olive Oil Salt

LEMON PARFAIT

Yuzu Curd | Fennel Filo | Black Berry Ice Cream

MENU SUGGESTION

THICKET PRIORY TASTING MENU

For the complete foodies!
We are offering an option for
weddings of a certain size our
5, 6 and 7 course tasting
menu.

We can offer
alternatives for each course to
suit your tastes
or dietary needs.



PRICE

Price on Application

STREET FOOD



If you are interested in this style for your entire wedding, we can discuss your requirements and build up a bespoke package for you.



PRICES

From £77 per head *

* Minimum price

BESPOKE OPTION

Bring us your ideas, perhaps you have a theme for your wedding day?

Meet with our chefs and create your own dishes
or adapt a dish that is a favourite of yours.

You can take elements from our suggestions or create your menu from scratch.
We will help you build on your ideas and create a fully bespoke
and personalised menu that you and your guests will love!



At The Beach! Dessert Board



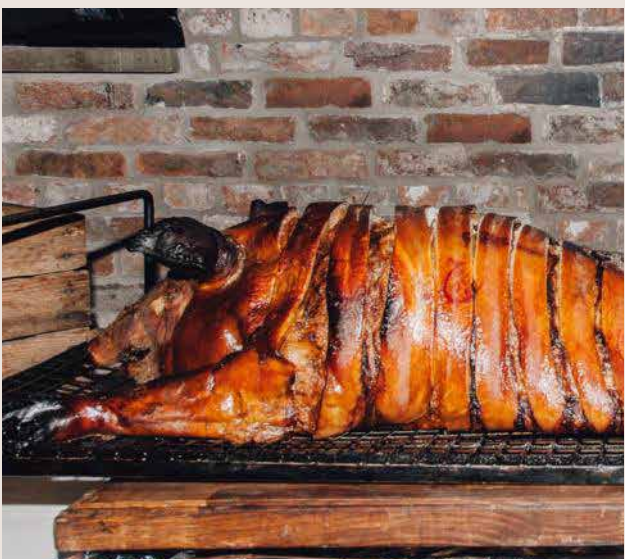
The Woodland Dessert Platter

PRICE

From £88 per head *

* Minimum price

EVENING FOOD



Wow ... this can sometimes be the best bit!

We have loads of ideas here, all of which styled on our favourite 'street-food', or, better put: simple, tasty food that's easy to eat and keeps your guests going until the end of the night!

How about our 10-inch gourmet hot dog menu with chilli and cheese? Our stone-baked artisan pizza fresh from the oven? Or our Japanese steamed buns with chicken katsu?! Maybe you fancy our posh gourmet kebabs?

Whatever the answer, there really is something for everyone!

We use an innovative style of service, with food served to guests in H&A-custom usherette boxes and trays.

Evening food options are all included in your package – only the Hog Roast is an additional extra.

Additional evening guests £13 per head.

TEA & COFFEE

After dinner, you can have tea and coffee served to your table,
or served from a tea and coffee station.

We use the North Star roast and York Coffee Emporium
plus Yorkshire Tea as standard.

PRICE

£1.95 per head

YOU'VE GOT QUESTIONS!

Whats included in my package? This is the big question! Your starter, main, dessert, evening food plus all your crockery, cutlery and staff is included . If you want to add canapés in, thats great, if not, no worries. Table linen is kept separately as each setup and client requirement is different

Is crockery and cutlery included? We have a set range of beautiful crockery and cutlery that is of neutral colour to compliment the venue. This is all included in the costs. However, H&A do have a number of different ranges that can be chosen from at a supplementary cost. The standard supplement for a choice of crockery is £295. There are some options on cutlery that are included in this supplement cost apart from our "cutipol-grey range" that is priced as per event and numbers.

So, do all the costs include VAT as well? Yes! No hidden extra VAT costs

Whats the process? Ideally, before booking Thicket, you need to have been given the H&A brochure to give you an outline idea of the amazing food we offer, so you can get a rough overall cost. So, work through the brochure. At the least, use the prices as a guideline. Get in touch with us if you want to get a more focused cost before booking or want to ask any questions. But work on how many guests you have x the package price plus canapés (optional). All pre and post wedding meals are separate.

Is there a catering deposit?

There is a standard £500 plus vat deposit towards the catering which is removed at the time of final invoicing, five weeks before the big day. Through a series of meetings/emails, we will build your very own package and menu that you and your guests will love. Start by asking us for our up to date menus. Six weeks before the wedding, we will be in touch for final numbers and then we will invoice you for the remaining amount.

Where are all the main menus? Can we only choose the packages!? No! You can have anything you like! The packages are only a guide for you. We will send you all the menus separately to choose from if you want to veer away from the package. This is what H&A is know for. Personlised packages to suit every couple individually.

Do we have to commit to our final guest numbers now and will we be tied in?! No, we understand being so far out, that its impossible to get your final guest numbers accurate. All our quotes have plus and minus 10% worked into them which is what we expect to see from first contact through to the last 6 weeks.

Can you choose food and dishes that are not in the packages? Yes! Ask for our full list of menus. We love to hear about the food you love and will work whatever you like into a package for you.

So I can mix and match the packages? Yes- no problem. If you want a platter for starter, but a plated gastro main, thats no problem.

How do we know how much its all going to cost? Use the package prices as your guide eg 100 guests x the keeping it simple package £x. Then consider canapés if you want or Just get in touch and we will set up a quick zoom meeting so you can find out quickly.

How do package costs work? We work on a sliding scale, so the more guests you have the lower the costs e.g. Choose "keeping it simple" £per head. The scale goes from 75 guests up to 125 guests. Just slot the rough amount of guests your predicting into those costs. We will create a more cost effective solution if your guest numbers are above 125 and below 75, just bare in mind, we have a minimum overall cost to work to based on 75.

How much are additional evening guests? £13 per head. We just add these on as extra

How does it work, do we offer our guests a choice on the invites? Most couples don't, so normally, you just need to ask for dietary requirements. This is the simplest, cheapest option. But if you do want to offer a choice to your guests, this is possible. Expect there to be a supplement for a "choice menu" which we can discuss.

How does the evening food work, do we just pick one thing? Thats what most do, but at a small supplement, you can have a choice

Do we offer tastings? There is always an opportunity to come along to one of the open nights where H&A will be cooking up some of the favourites!

Do we provide wedding cakes? Yes! One of our pastry chefs owns her own freelance wedding cake design business so we will be happy to offer this and the savings associated with keeping it own house!

Are there any supplements we need to consider? There aren't many, trust us! But think about feeding your suppliers for example (photographers etc love to get in on the food action, and its usually in there contract. Band on the evening etc). Certain evening foods have supplement e.g. Hog roast has £3.95 per head supplement. Higher end cuts of meat within each package may carry supplements.

What about dietary requirements and allergies? If you or any of your guests have dietary requirements, find out by asking on the invites. You don't need to model your whole menu around them. Choose a menu that suits you and we will adapt accordingly for all those that require an alternative.

NIGHT PRIOR



You get to enjoy the luxury of Thicket Priory for an exclusive period of time so we are able to offer pre-wedding dining and post wedding breakfasts to cover your stay at the venue.

For the night prior to the wedding, everyone has different ideas and tastes from informal street food to lavish grazing platters and sharing boards.

Your special guests will likely be arriving at different times so we can guide you through what will work best, chat about your specific tastes and cover the logistics of arrivals.

Prices vary depending on what you want and how many guests you're catering for but work on a starting cost from £28 per head inc VAT.

Platter Feasts, Sharing Board & Grazing Tables from £28 per head

Street Food Style Banquettes £29 per head

Yorkshire Afternoon Teas £32 per head

Simple Soul Food** from £24 per head

Other options available, contact us for bespoke requirements

*All prices include VAT, staff, crockery and cutlery

**Pie & Mash, Asian style bowls, BBQ options

BREAKFAST &

When it comes top breakfasts, we've got you covered!

Who doesn't want a good breakfast after your big days festivities? So we can offer everything from a full traditional Yorkshire breakfast with all the trimmings to something little lighter like a continental, cereals or just good old fashioned breakfast sandwiches.

No matter what your requirements, chat to us about the specifics and we can put the perfect option in place for you.

Prices start from £15 per head inc VAT.

Full Breakfast setups start at £24 per head

Continental £19 per head

Hot Breakfast Sandwiches, tea and coffee £15 per head

Other options available, contact us for bespoke requirements



*All prices include VAT, staff, crockery and cutlery

PRICES

KEEP IT SIMPLE

75 - 80	£85 *
81 - 90	£83
91 - 105	£81
106 - 115	£79
116 - 125	£77

THE YORKSHIRE HOG ROAST

75 - 80	£85 *
81 - 90	£83
91 - 105	£81
106 - 115	£79
116 - 125	£78

RELAXED & SOCIAL

75 - 80	£88 *
81 - 90	£86
91 - 105	£84
106 - 115	£82
116 - 125	£80

PLATED GASTRO

75 - 80	£91 *
81 - 90	£89
91 - 105	£87
106 - 115	£85
116 - 125	£83

CHEFS TABLE

75 - 80	£92 *
81 - 90	£90
91 - 105	£88
106 - 115	£86
116 - 125	£84

FUSION DINING

75 - 80	£95 *
81 - 90	£93
91 - 105	£91
106 - 115	£89
116 - 125	£87

THICKET PRIORY TASTING MENU

Price On Application

STREET FOOD

From £77

BESPOKE

From £88

CANAPÉS

£8.50 for 3, £9.50 for 4,
£10.50 for 5 per head

TEA & COFFEE

£1.95 per head

* Minimum price. All prices are per head
For smaller events a surcharge may apply

NOTES & MENU BUILDER

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For all food menus at Thicket Priory contact us:

The Hog & Apple Food Co.

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Photography Credit

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