




*Weddings at Thicket Priory 2024-25*





*"From the moment we met I feel like we had a great relationship and we can't thank you enough for executing the wedding catering the way you and your fab team did. Your front of house team was a joy to be around. Everyone was so kind and friendly and truly made sure we were looked after. Thank you again"*  
Mr & Mrs O'Hara, Marquee at home. September 2022





*'Laughter is loudest  
where food tastes best'*

**Homegrown Hospitality** is a **family-run business** with Yorkshire farming at its heart, and we believe that every couple should enjoy a menu that they are *excited* to share with their friends and family on their wedding day.

At Homegrown we spend time getting to know our couples and build a truly personalised menu. We always use the best quality locally sourced and homegrown ingredients to create our menus.

Partnering with Thicket Priory, we are excited to provide our couples with a memorable wedding experience that they will cherish forever.





# Before 'I do'

## *Arrival Meal*

served in The Parlour

### *Suggestions:*

Beef Lasagne  
with salad and Garlic bread

Shepherd's Pie  
with buttered seasonal vegetables

Chicken and Chorizo Casserole  
with orzo pasta

Chicken Leek and Ham Pie  
with buttery mash seasonal vegetables

Beef Casserole and Dumplings  
with seasonal vegetables

Steak and Ale Pie  
with buttery mash and seasonal vegetables

Chicken Curry  
with rice, poppadum's and pickles

### *Vegetarian options:*

Roasted Vegetable Lasagne  
Mushroom, Thyme and Lentil Potato Top Pie  
Butternut Squash and Rosemary Pie  
Chickpea Masala

## *Wedding Day Breakfast*

served in The Parlour

### *Continental Breakfast*

selection of cured meats  
selection of continental cheeses  
artisan rolls  
croissants and pain aux chocolate  
fresh fruit bowl  
Greek yogurt  
granola  
fruit compote  
fruit juice  
tea and coffee

Bacon and Sausage sandwiches at your request

### *For the Bridal Party Served in the Bridal Suite*

a selection from the continental breakfast for up to 6  
people served in your room while you get ready





# Canapes

## Meat

Roasted Fig and Parma Ham  
with Yorkshire blue and walnut praline

Iberico Ham Cup  
with goat's cheese and fresh fig

Pepperoni Caprese Bites

Homegrown's Sausage Roll  
with wholegrain mustard mayo

Chicken Satay Skewers

Bacon, Brie and Red Onion Tart

Sticky Honey and Mustard Sausages

Sticky Pork Belly Bahn Mi Bite

Hoisin Duck Filo Cup  
with spring onion and cucumber salsa

Red Onion, Bacon and Cheddar Pinwheel  
with chive sour cream and bacon top

Mini Yorkshire Pudding  
with rare roast beef, horseradish and watercress

## Fish

Crayfish and Spicy Avocado  
in a filo cup

Oak Smoked Salmon Blini  
with lemon and dill cream cheese

Salt Cod Fritters  
with spinach aioli

Smoked Haddock and Cheddar Fishcake  
with tartare sauce

Crab on Toast  
with fennel and chilli

Prawn and Chorizo Bites

Smoked Mackerel  
on pumpernickel with pickled beetroot and  
horseradish

Breaded Oyster  
saffron aioli





# Canapes

## *Vegetarian*

Mozzarella, Sunblush Tomato and Basil Skewer

Caramelised Red Onion and Goat's Cheese Tart

Confit Cherry Tomato, Feta and Pesto Tart

Falafel Bites  
with pomegranate and cucumber yoghurt

Seasonal Soup Shot  
with sourdough crouton

Parmesan Shortbread  
whipped goat's cheese and rhubarb chutney

Brie Bite  
with cranberry sauce

## *Vegan*

Sweetcorn Fritters  
with tomato salsa and creamed avocado

Heirloom Tomato and Basil Cups

Sticky Roasted Pepper Tart


Watermelon with Whipped Minted Vegan Cheese  
and balsamic glaze

Hummus and Crudites Pot

Beetroot and Walnut Tart

Sweet Potato & Ginger Filo Cups  
with sambal





# *Snack-a-pes*

A snack-a-pe is a larger version of a canape served in the same manner but more substantial and a bit less formal – perfect as a starter replacement.

## *Meat Selection*

Chorizo Scotchd Quails Egg

Steak Profiteroles with Bearnaise Sauce

Homegrown's Sausage Rolls  
with red onion marmalade

Potato Skins  
filled with sour cream, bacon bits and chives

Yorkshire Pudding  
filled with slow-cooked beef daube casserole

Toad in the Hole

Lamb kofta  
in a mini pitta with tzatziki

Popcorn Chicken  
with Homegrown's ketchup

Philly Cheese Steak Slider

Bacon, Cheddar and Red Onion Marmalade Scones  
with cream cheese and chive

Antipasti Selection  
in a cone

Brie and Bacon Toastie

## *Fish Selection*

Fish Finger Slider  
with Homegrown's tartare sauce

Salt Cod Fritters Slider  
with spinach aioli

Fish and Chips

Smoked Salmon Mini Bagel  
with cream cheese and chive





# *Snack-a-pes*

## *Vegetarian*

Yorkshire Cheddar Sourdough Toastie  
with sweet chilli jam

Mozzarella & Chilli Jam Arancini  
with tomato sauce

Wild Mushroom Arancini  
with white wine and cream sauce

Bubble & Squeak Potato Cakes  
with Homegrown's ketchup

Mac 'n' Cheese Bites

Date & Walnut Scones  
with fig & Yorkshire Blue cheese

Goat's Cheese Sourdough Toastie  
with red onion marmalade

Pepperonata and Feta Bruschetta

## *Vegan*

Vegan Cream Cheese Sourdough Toastie  
with artichoke and spinach

Falafel Slider  
with roasted red pepper and hummus

Cauliflower Buffalo Wings  
with smoky tomato sauce

Morroccan Lentil 'Meat' Balls  
with roasted red pepper sauce

Courgette Fries  
with spicy chilli mayonnaise

Chipotle Mushroom Tacos

Sweet Potato and Black Bean Quesadillas



# Grazing Reception

## *Bruschetta Bar*

Toasted artisan bread drizzled with extra virgin olive oil and garlic and served with a selection of toppings:

Classic Tomato, Basil and Red Onion

Black Olive Tapenade

Rocket and Walnut Pesto

Roasted Pepper with Aubergine & Crumbled Feta

Roasted Butternut Squash with Goat's Cheese & Rosemary

Tomato and Garlic Confit

## *Live Kebab Station*

Selection of skewers; chicken, lamb, beef, vegetable with sauces:

Classic Buffalo Sauce

Peanut Satay Sauce

Basil Pesto

Caribbean Jerk Sauce

BBQ Sauce

## *Spanish Grazer*

Chorizo Sauteed in Red Wine

Spanish Chicken Skewers

Jamon Iberico

Asparagus in Serrano Ham

Dates in Streaky Bacon

Manchego and Fig Crostini

Goat's Cheese and Caramelised Red Onion Crostini

Rustic Breads and Aioli

Pickles and Pears

## *Italian Grazer*

Cured meats; Parma Ham, Salami Milano, Bresaola

Cheeses; Pecorino, Gorgonzola Dolce

Sunblush Tomato, Mozzarella and Basil Skewers

Ricotta and Pesto Crostini

Olive Tapenade

Ciabatta and Focaccia with Dipping Oils

Figs, and Grapes

## *Live Oyster and Scallop Station*

Finest Oysters and Scallops  
prepared as you wait



*"Food was always going to play a big part of our day, and we honestly couldn't have picked a more friendly, helpful and talented group of awesome guys and girls. Our guests still talk about how amazing the food was"*

*-Mrs & Mrs Shortman, The Yorkshire Wedding Barn, June 17*





# *Starter Sharing Boards*

## *The Yorkshire Hog*

Ham Hock Terrine  
Homegrown's Sausage Roll  
Black Pudding Doughnuts  
Bacon Jam and Apple Chutney  
Cornichons and Balsamic Onions  
Artisan Bread

## *Homegrown's Cicchetti*

Three Cheese Arancini with Chilli Jam  
Pork & Nduja Meatballs in Tomato Sauce  
Whipped Ricotta with Confit Tomato and Garlic  
Antipasto Skewer  
Rosemary Focaccia

## *Platter de Paris*

Chicken Liver Parfait  
Baked Camembert with Rosemary and Garlic  
Sticky Fig Pinwheels  
Artisan Bread Rolls  
Red Onion Chutney

## *Cured Meats Platter*

Cured Meats; Parma ham, Salami Milano, Bresaola  
Shaved Pecorino  
Olive Oil, Balsamic Vinegar  
Artisan Rolls  
Figs and Grapes

## *Mezze Platter*

Lamb Koftas with Tzatziki  
Baked Feta with Lemon, Pepper and Red Onion  
Cumin Fried Padron Peppers with Sumac and Lemon  
Spinach and Ricotta Pastizzi  
Artichokes  
Warm Flatbreads

## *The Catch*

Gin & Beetroot Cured Salmon  
Smoked Haddock Fishcake with Tartare Sauce  
Prawn Tempura with Chilli Jam  
Potted Crayfish with Lemon and Tarragon Butter  
Artisan Bread Rolls

## *Vegan Mediterranean Board*

Hickory Smoked Butter Bean Dip  
Hummus with Chilli Oil  
Sundried Tomato and Pine Nut Dip  
Chargrilled Vegetables and Sundried Tomatoes  
Maple Roasted Fig  
Artisan Bread Rolls

## *Vegan Mezze Board*

Carrot, Orange, Ginger and Walnut dip  
Ragu topped Hummus with Roasted Chickpeas  
Herby Falafel and Stuffed Olives  
Warm Flatbreads



*'Thank you SO MUCH for helping to make our wedding day so perfect!!! You have been flexible and understanding from the off, taking time to get to know us, devising a menu that was truly scrumptious! I can't thank you all enough! for delicious food, superb staff and endless enthusiasm. Thank you thank you!!!'*

Beth and Rob, Marquee at home, June 21





# A la Carte Starters

## Meat

Charcuterie Plate  
caramelised fig, swavery walnuts, balsamic onions,  
grissini

Chicken Liver Parfait  
Homegrown's chutney, sourdough toasts

Warm Duck Salad  
compressed beetroot, whipped feta, mustard and  
pomegranate dressed rocket, sourdough croutons

Ham Hock Terrine  
sourdough toast, Homegrown's rhubarb chutney

## Fish

Smoked Haddock Fishcake  
tartare sauce, frisee, lemon vinaigrette

Oak Smoked Salmon and Prawn Salad  
fennel, lemon balm, lemon vinaigrette

Panfried Scallop  
pea puree, pea shoots

## Vegetarian

Baked Goats Cheese & Beetroot Salad  
pea shoots, sourdough croutons, praline dressing

Buffalo Mozzarella Salad  
heritage tomato, basil pesto, toasted pine nuts

Caramelised Onion Tarte Tatin  
ginger-dressed leaves

Baked Feta on Toast  
roasted peppers and red onion

Cheddar Beignet  
ratatouille, chive dressing

Spinach and Ricotta Ravioli  
roasted cherry tomato sauce

Leek and Potato Soup  
mascarpone cream, cheddar scone





# *Main Sharing Boards*

## *Hog Roast Board*

Pork from our family farm, slow cooked with perfectly crunchy crackling, homemade sage and onion stuffing, Homegrown's apple sauce, artisan bread rolls and cider gravy

## *BBQ Board*

Hoisin pork spareribs, garlic and oregano marinated bavette steak, lemon and thyme marinated chicken, mini chorizo sausages, corn on the cob, chutney and mustard

## *Surf and Turf Board*

Marinated Yorkshire bavette steak with bearnaise sauce, garlic & lemon butterfly king prawns, honey and mustard glazed sausages from our farm, onion rings, herb marinated mushrooms & roast vine tomatoes

## *Middle Eastern Board*

pulled harissa lamb with tahini yogurt and pomegranate, chicken shish tawook kebabs, falafel, tzatziki, cumin spiced aubergine 'stew', blackened lemons, warm flatbreads

## *Tapasito! Board*

Spicy chorizo in red wine, sticky chicken wings, garlic and lemon prawns, pork and n'duja meatballs in tomato sauce, ham and cheddar croquettes, patatas bravas

## *The Sunday Roast Board*

Slow-cooked daube of beef, belly of pork, herbed chicken supreme, pigs in blankets, Yorkshire puddings, beef dripping roast potatoes, cauliflower cheese, seasonal greens and roasted roots, horseradish, apple sauce, gravy

## *Northwest of India Board*

Chicken tikka, rump of lamb tikka, lamb koftas, coconut and lime tiger prawns, onion bhaji, spiced roast cauliflower, Bombay potatoes, lentil dahl, flatbreads, mango chutney and raita





# Side Dishes

## *Salads*

Balsamic Dressed Rocket and Tomato Salad  
parmesan and pine nuts

Mixed Leaf, Sweet Pear and Pecorino Salad  
pomegranate dressing

Beetroot, Feta and Watercress Salad  
walnuts and honey balsamic glaze

Watermelon, Cucumber and Mint Salad  
balsamic glaze

Griddled Courgette, Feta and Pine Nut Salad

Potato and Chive Salad

Pesto and Pine Nut Pasta Salad

lemony herb Israeli cous cous Salad

Tabbouleh

## *Slaw style*

Crunchy Homemade Traditional Coleslaw

Mustard Dressed Red Cabbage, Walnut and Apple Slaw

Homegrown's Superfood Salad

## *Potatoes*

Herby Roast New Potatoes

Butter Glazed New Potatoes

Buttery Mashed Potato

Beef Dripping Roast Potatoes

'Proper' Chunky Chips

Dauphinoise Potatoes

Garlic Hasselbacks

Saffron Potatoes

## *Hot Vegetables*

Herby Roast Mediterranean Vegetables

Mixed Roasted Root Vegetables

Peas and Savoy Cabbage  
shallot butter

Roasted Cauliflower and Broccoli with Chilli

Green Beans, Bacon and Parmesan

Braised Red Cabbage

Rich Cauliflower Cheese

Homegrown's Onion Rings





# *A la Carte Main Courses*

## *Meat Dishes*

Chicken Leek and Ham Pie  
hasselback potatoes, garden peas

Homegrown's Chicken Kiev  
loaded jacket potato, smashed garden peas

Roast Supreme of Paprika Chicken  
pepperonata, chilli potatoes, chorizo crisp and tomato  
confit sauce

Pan Fried Duck Breast  
dauphinoise potato, braised red cabbage, plum sauce

Trio of Sausages from Our Farm  
buttery mashed potato, fine beans, onion gravy

Roast Loin of Pork  
Homegrown's sausage roll, bubble and squeak rosti,  
caramelised apples, rich pork sauce

BBQ'd Tenderloin of Pork  
chimichurri, red cabbage slaw, chunky hand cut chips

Leg of Lamb Kleftiko  
slow cooked peppers, hasselback potatoes, lamb sauce

Roast Sirloin of Beef  
Yorkshire pudding, roast potato, fondant roots,  
cauliflower cheese, tender stem broccoli, red wine gravy

Daube of Beef Featherblade  
dauphinoise potatoes, Parma ham crisp, honey carrots

Steak and Ale Pie  
buttery mashed potato, green beans, ale sauce

Surf and Turf  
bavette steak, garlic roasted king prawn, chunky hand-cut  
chips, roasted mushroom, onion ring, garlic butter sauce

Fillet of Beef  
wilted spinach, mushroom filo parcel,  
rosemary potato, peppercorn sauce

Beef Wellington  
fondant potato, parsnip puree, roasted carrots,  
wilted spinach, red wine sauce

Yorkshire Bavette Steak in Parma Ham  
chimichurri, garlic hasselbacks, rocket, cherry tomatoes,  
parmesan

Rump of Lamb  
salsa verde, boulangère potatoes, spring greens





# *A la Carte Main Courses*

## *Fish*

Pan Fried Sea Bass  
panzanella salad with chilli dressing

Roast Cod Loin  
chickpea, garlic & tomato chowder, king prawns,  
sourdough

Smoked Haddock Risotto  
garden peas, poached egg

Salmon Fillet  
prawn & caperberry beurre noisette,  
crushed new potatoes, kale

Cured Salmon en Croute  
fennel and new potato salad

## *Vegan*

Beetroot and Squash Wellington  
fondant potato, wilted spinach, roasted carrots,  
red wine sauce

Open Ratatouille Lasagne  
stuffed courgette flower, basil oil

## *Vegetarian*

Posh Mac 'n' Cheese  
fountains gold sauce, chive oil, garlic bread,  
dressed leaves

Aubergine Parmigiana  
garlic dough sticks, dressed frisse

Roasted Gnocchi  
squash, sage beurre noisette, crispy sage leaves

Spinach and Mushroom en Croute  
new potatoes, white wine and cream sauce

Stuffed Roasted Butternut Squash  
warm lentil and bulgar wheat salad, feta, pine nuts

Roasted Vegetable Galette  
garlic hasselback potatoes, tomato confit sauce





# Dessert Sharing Boards

Banoffee pot

Chocolate and Pear Tart

St Clement's Posset

Layered Chocolate Pot de Creme

Mango and Passionfruit Pavlova

Pecan Slice with Caramel Mascarpone

Vanilla Panna Cotta with Roasted Figs

Brownie with Black Cherry Mascarpone

Apple and Calvados Tarte Tatin

Fun Fair Doughnuts with Chocolate Fudge Dipping  
Sauce

Chocolate & Hazelnut Profiterole

Homegrown's Berry Mess

Lemon S'mores Meringue Pie

Passionfruit & Lemon Tart

Sticky Toffee Pudding with Sticky Toffee Sauce

Spiced Rum Tiramisu

Rhubarb Trumble

## *Cheesecake Options: -*

Stem Ginger and Honeycomb

Black Forest

Tangy Lemon

Chocolate Orange

Raspberry & White Chocolate





# *Plated Desserts*

## Hedgerow

compressed apple, hazelnut crumb, custard cream,  
blackberry sorbet, roasted hazelnuts

## Sticky Toffee Pudding

toffee sauce, fig ice cream

## Creme Brulee

raspberry compote, orange shortbread

## Raspberry and White Chocolate Cheesecake

raspberry coulis

## Vanilla Poached Pear

cinnamon biscuit, caramel sauce

## Apple Tarte Tatin

Calvados cream

## St Clement's Posset

brulee'd oranges, lemon shortbread

## Lemon Tart

crème fraiche, candied lemon peel

## Choc 'n' Nut

bitter chocolate creameaux, roasted pistachio  
crumble, caramel sauce

## Vanilla Panna Cotta

macerated strawberries

## Winter Panna Cotta

sticky raisin and rum sauce

## Rhubarb and Custard Eton Mess

## Raspberry Mille feuille

vanilla cream

## Chocolate & Hazelnut Profiteroles

chocolate fudge sauce

## Spiced Rum Tiramisu

chocolate coffee beans, amaretti biscuit crumb

## Summer Pudding

clotted cream ice cream



# *Little Tum mies*

You know what your young people will eat so you can decide who wants a children's meal and who will eat from your main menu

## *Children's Starters*

Dips with Crudités and Breadsticks  
Yorkshire Pudding with Gravy  
Garlic Bread  
Tomato Soup with Cheesy Croutons

## *Children's Mains*

Mac 'n' Cheese  
Our Farm Pork Sausage and Mash with Peas and Carrots  
Fish Goujons with Chips and Peas  
Cheeseburger with Roasties and Ketchup  
Italian Tomato and Cheese Pasta

## *Children's Desserts*

Fruit Salad and Vanilla Ice Cream  
Strawberries and Whipped Cream with Chocolate Sprinkles  
Chocolate Brownie with Vanilla Ice Cream  
Seasonal Sponge and Custard





*"Homegrown Hospitality were fantastic from start to finish as the caterers for our wedding at Burtonfields Hall. The staff were all really lovely and the food was incredibly delicious. We can't thank you enough for everything you put together for us. Thank you for being part of our big day and making it run so smoothly."*  
Anna & Andrew, Burtonfields Hall, October 22





*I couldn't be more pleased with Alice & the team at Homegrown Hospitality. The level of service they provided for our wedding was worth every penny. Many, many guests told us it was the best wedding food they had ever had! I can't recommend them highly enough!!*

*Amy and Will August 2022*



# Street Food

## *Our Farm Reared Hog Roast and Crackling*

served with

apple sauce made using Bramley apples from our orchard

homemade sage and onion stuffing

local artisan rolls

*You can add salads for a more substantial meal*

## *The Cow Pattie Gourmet Burgers*

We use Sykes House Farm 6oz burger patties;

The Dexter - burger sauce, cheddar, salad stack

The Jersey - double cheddar, smoked bacon, burger sauce, salad stack

The Wensleydale Heifer - Wensleydale cheese, caramelised red onions, salad stack

The Belgian Blue - Yorkshire Blue cheese, smoked bacon, burger sauce, salad stack

The Brahman - onion bhaji, mango chutney and raita

The Grassland - halloumi, sweet chilli and hummus

The Bull - spicy cheddar, chilli sauce and jalapeños

The Yorkshire Bird - crispy panko chicken breast, garlic mayo, salad stack

## *Nice and Toastie Horsebox*

Cornish brie and crispy smoked streaky bacon

Harrogate Blue and red onion marmalade

Chèvre goat's cheese and pesto

Kickass Cheddar and spicy chorizo

Wensleydale and chilli jam





# *Cinema Style Evening Food*

'Cinema Style' evening food is an excellent way to ensure everyone gets some food without breaking up the party

## *Food in the Hand*

Fish Finger Sandwiches  
with tartare sauce

Bacon or Sausage Sandwiches  
with ketchup or brown sauce

Burrito  
chicken, beef or vegetarian

Gyros  
chicken, pork or halloumi

Korean Fried Chicken Bao Buns  
coriander, pickled cucumber

Buttermilk Chicken Burger  
salad stack, chilli mayo

Hot Dogs  
our farm pork sausages and sticky onions in a baguette

Chicken Tikka Naan Wrap  
salad, mint raita

## *Bowl Food*

Chilli Con Carne (or vegetarian)  
with guacamole and tortilla chips

Green Thai Curry  
with rice and poppadum

Tikka Massala  
chicken or vegetable with rice and poppadums

Our Farm Pork Sausage  
with mash and onion gravy

Fish and Chips

Paella  
chicken and chorizo or vegetable

Pie and Peas  
award winning pork pie, mushy peas and gravy





# *Evening Grazers*

## *Yorkshire Ploughman's Grazer*

Hand carved Yorkshire ham, award-winning pork pies, free-range scotch eggs, a selection of cheeses with fruit and crackers, a selection of Yorkshire chutneys and pickles, artisan rolls and English butter.

## *Yorkshire Cheese Grazer*

*(ask us about choosing to have this as your wedding cake)*

Selection of Yorkshire cheeses served with fruits, Yorkshire chutneys, English butter and artisan biscuits

## *Finger Food Grazer*

Selection of finger sandwiches, sticky sausages on sticks, hummus and crudité pots, posh cheddar and pineapple on sticks, mozzarella, tomato and basil skewers, mini brownies, fruity flapjack



A close-up photograph of a wedding cake decorated with fresh fruit, including strawberries, figs, and kiwi, along with various flowers like daisies and chrysanthemums. The cake is covered in white frosting and dusted with powdered sugar.

# *Alternative Wedding Cakes*

## *Brownie Tower*

Our brownies are an old family recipe, and they are seriously indulgent.

A Brownie Tower Wedding cake is a real spectacle and so different.

We like to dress in seasonal styles and colours using flowers, herbs and fruit but you can give us a theme to run with too!

## *Savoury 'Cakes'*

Dressed with fruit, greenery and flowers to match yours

### *Cheese 'Cake'*

Fountains Gold Cheddar  
Wensleydale and Cranberry  
Harrogate Blue  
Organic Cornish Brie  
Cornish Yarg  
Chevre Goat's Cheese  
Godminster Cheddar Heart

### *Cheese and Pie 'Cake'*

Fountains Gold Cheddar  
Wensleydale and Cranberry  
Award Winning Pork Pie  
Cornish Yarg  
Pork and Stuffing Pie  
Chevre Goat's Cheese  
Godminster Cheddar Heart





## *After 'I do'*

### *Post Party Breakfast*

served in the ballroom

#### *Full English Breakfast*

Yorkshire Tea

Dancing Goat Coffee

Yorkshire smoked back bacon

Linton House Farm pork sausage

Black Pudding

potato hash

roasted field mushroom

roasted cherry tomato

fried or poached free range egg


sourdough toast

butter and preserves

Orange Juice

Apple Juice





## *'After 'I do'*

### *Hog Roast*

Slow Cooked Hog Roast and Crackling  
served with

apple sauce made using our homegrown apples  
homemade sage and onion stuffing  
local artisan rolls

+ Add salads and sides for a more substantial  
meal

### *BBQ*

Choose a few from the following and add salads and sides:

Pink sliced skirt steak with chimichurri  
Sykes House Farm beef burger and brioche roll with cheddar  
Minted lamb rump  
Lamb koftas  
Lemon and thyme marinated chicken thigh  
Chicken and chorizo skewer  
Our farm pork sausages  
Sweet chilli salmon  
Cumin spiced cauliflower  
Halloumi and bbq'd peppers  
Chermoula spiced vegetable skewer





## *Our Promise to You*

### *What we include in our quote*

We include everything that you will require for us to deliver your menu on your wedding day at Thicket Priory so there aren't any hidden extras that will catch you out later down the line. We try to be as transparent as possible so that you know exactly where you are and be confident that everything is covered.

- Event Manager / Front of House Manager for the duration
  - Front of House and Kitchen team for the duration
  - Any additional kitchen equipment required
  - White crockery and elegant silverware
- Our Yorkshire oak boards and rustic service bowls to display
- Linens: Table linens, table squares including turn around and Sunday breakfast, linen napkins
  - All transport and deliveries

### *Tasting Days*

We hold a tasting day every January/February. This is a fantastic opportunity for you to really start to get excited about your food on your wedding day and also to get to know the team, our service ware and service style. Many couples like to invite parents along too. You can choose from 2 menus, a sharing and an a la carte and we serve canapes, starter, main and dessert. It is designed to give you the confidence in us and whatever food choices you make. These tasting days are free for up to 2 people and additional guests are charged at £60pp. Private tastings can be accommodated upon request at our premises and are chargeable.





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