

Nomad Catering @ Thicket Priory

Please note, we do not charge any extra for staff, crockery, cutlery or equipment, the prices below are fully inclusive but are subject to V.A.T. @ 20%

The Night Before



Mexican Taco Stand

Pulled Spiced Chicken, Soft Corn Tacos, Pickled Red Onions
Pico de gallo, Tomatillo Salsa, Monterey Jack Cheese
Soured Cream
Red Jalapenos

From £16 per head

HorseBox Pizza

We have a fully converted horse-box to serve evening food, including a wood oven for stone baked pizza. Choose your toppings.....

From £18 per head

Create and name 3 Pizza's (each with 3 toppings) for your special day.

Display your creations on our blackboard for your guests to see:

Chorizo, Roasted red pepper, Red onion, Butternut squash, Spinach and Ricotta, Parma ham, Mascarpone, Rocket, BBQ chicken, Smoky bacon, Jalapenos, Sweetcorn, Pancetta, Mushroom, Gruyere cheese, Nduja, Pepperoni, Sun blush tomatoes, Buffalo mozzarella, Roasted Mediterranean vegetables, Goats cheese, Pine nuts, Fresh pesto, Lebanese Spiced chicken, Napoli Salami
Honey glazed ham, Louisiana pulled pork



Sample BBQ Platter

Lebanese Lamb Kofte
Slow Cooked Louisiana Beef Brisket
Smoked Paprika and Orange Chicken and Chorizo Skewers
Chipotle Coleslaw
Halloumi and Mediterranean Vegetable Kebab with Rocket and Basil Pesto
Tuscan Style New Potatoes
Fattoush Salad
Green Salad and Avocado, Balsamic and Honey Vinaigrette

£24 per head

Saturday Breakfast

Sausage/Vegetarian Sausage Sandwich

Served with Ketchup/Brown Sauce

Buffet Continental Style

Selection of Charcuterie, Honey Roast Ham, Sliced Cheese
Selection of Artisanal Sourdough Breads and Loaves

Homemade Granola with Greek Yoghurt
Homemade Jam, Marmalade and Fruit Compote

Hot breakfast pastries - Croissant, Pain au Chocolat, Pain au Raisin
Fresh Orange and Apple Juice
Tea and coffee service
Selection of Cereals

£20 per head

Wedding Breakfast

Canapes

Choose 3 from £9 per head – 6 total canapes per person
Choose 4 from £11 per head – 8 total canapes per person
Choose 5 from £12 per head – 10 total canapes per person



Meat

Pulled pork with Chipotle slaw, served in mini brioche buns
Quail egg scotch eggs – made with black pudding, chorizo, morcilla, boudin noir or haggis
Lebanese lamb kofte with mint yoghurt
Ballantine of Sauternes Foie Gras with Physalis and Orange Compote served on Toasted Brioche
Fillet of beef Rossini with red wine jus
Individual pancetta and gruyère quiches
Honey and sesame sausages

Buffalo mozzarella and balsamic-roasted fig wrapped in Parma ham
Slow-cooked beef rendang lemongrass skewers
Italian-style mini meatballs with polenta chips
Steamed Crispy Pork Belly Hirata Bun with Pickled Cucumber and Sriracha Sauce
Sticky Belly Pork with Lemongrass Dipping Sauce
Tandoori Lamb with Pomegranate, Cumin Yoghurt and Crispy Naan Bread
Spiced pork empanadita with fresh salsa
The “Yorkshire Pudding Wrap” with Rare Beef Fillet, Red Onion Confit and Horseradish
Morcilla and pistachio croquette with apple purée
Mini Pitta with Lamb Shawarma and Hummus Beirut
Spiced Chicken Tostadas with Pico de Gallo and Soured Cream
Crispy Korean Buttermilk Chicken with Asian Slaw, Beetroot Mayonnaise in a Brioche Bun
Chorizo and Yellison Goats Cheese Croquetas

Fish

Queenie scallops 'St Jacques'
 Crab and Avocado Futomaki with Ginger and Mirin
 Cured Salmon
 Tandoori-style Crispy haddock with roasted mango and saffron mayonnaise
 Scallops and crispy pork belly with pea puree
 Asian-style tuna ceviche with micro coriander
 Baby poppy seed bagels with smoked salmon, cream cheese and dill
 Smoked haddock and spinach fishcakes with home-made tartare sauce
 Lobster ravioli with lobster cream and herb oil
 Thai crab cakes with Nuoc Cham chilli dipping sauce
 Szechuan salt and pepper king prawn with Wasabi Kewpie Mayonnaise
 Home-cured Rhubarb Slingsby Gin and Beetroot gravadlax on blinis with soured cream



Vegetarian

Salt and Pepper Cauliflower with Miso Mayonnaise and Micro Coriander
 Pickled Enoki Mushroom and Miso Baby Gem Wrap
 Parmesan shortbread with goats' cheese mousse and red onion confit
 Asparagus and quail egg tartlets
 Mini Bloody Mary gazpacho soup with herb oil
 Mini Pumpkin and Ricotta Tartlets with Spiced Honey and Baby Rocket
 Baby Spinach and Mozzarella Arancini with Tomato and Chilli Jam
 Roasted Shallot and thyme tarte tatin
 Sweet potato and Red Onion Bhaji with Homemade Mango Pickle and Chutney
 Wild mushroom and chive tartlet
 Sundried tomato and black olive palmiers
 Creamy Feta and caramelised leek borek with tomato and cardamom chutney
 Butternut squash and chickpea falafel with harissa hummus
 Yorkshire blue cheese and red onion Filo tartlet



Our Newest Creations...

Chargrilled Honey and Basil Watermelon with Feta Crumb with Dried Kalamata Olive Pieces
Wensleydale Cheese and Black Sheep Onion Croquetas with Apple and Cider Chutney
The "Edible Garden" – Black Pudding Soil, Crudités, Pickled Cauliflower, Beetroot Borani and Ajo Blanco
Beef Pho Shot with Lime and Coriander Beef Skewer
Queen scallops with Vanilla and Celeriac Puree, Toasted Hazelnut Crumb, Pickled Apple Straws
Mackerel Ceviche, Torched Mackerel with Horseradish Yoghurt and Cucumber Chutney
Goats Cheese Mousse and Golden Beetroot "Savoury Ice Cream" Mini Cone
The "Foie Gras Crumpet" with Fig Compote
Squid Ink Cracker with Whitby Crab, Pickled Celeriac, Brown Crab Mayonnaise and Parsley Emulsion
Mexican Birria Lamb Bon Bon with Chipotle Mayo and Pickled Red Onions
Swedish Style Meatballs with Pepper Sauce, Pomme Puree and Lingonberry Jam

Nibbles by Nomad

Sample Menu

Balsamic Tomato Chutney
Black Olive Tapenade
Lemon and garlic olives
Dulse Seaweed Butter
Crusty Sourdough Bread + Focaccia
£6 per head

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Starters

Sample Starter Selection

Arancini with Tomato and Chilli Fondue, Baby Watercress

£9 per head

Duck and Mango Salad, Confit Duck Bon Bons, Hoisin and Raspberry Vinaigrette

£12 per head

Warm Salad of Baby Spinach, Dolcelatte, Crispy Bacon Lardons, Roasted Vine Tomatoes and Pine Nuts

£12 per head

Salt and Pepper Chicken with Asian Slaw and Mizuna Leaves, served with Sriracha and Honey sauce

£12 per head

Crab and Avocado Tian, Grapefruit and Orange Salad, Citrus Dressing

£14 per head

Seared Scallops with Pea Puree, Crispy Bacon and Watercress Salad

£15 per head

Beetroot Cured Gravad lax, Fresh Dill and Horseradish Soured Cream and Yorkshire Watercress served with a Lemon and Rapeseed Vinaigrette

£12 per head

Smoked Haddock and Spinach Fishcake with Chive Beurre Blanc and Rocket Salad

£12 per head

Ham Hock terrine, served with Pickled Root Vegetables, Piccalilli Puree and Toasted Sourdough

£11 per head

Chicken Liver Parfait with Sticky Balsamic Baby Onions, Pickled Apples and Raisin Puree served with Toasted Brioche

£11 per head

Smoked Salmon, Crayfish and Prawn Terrine with Watercress Hollandaise and Granary Bread

£13 per head

Duck Liver Parfait with Orange and Cardamom Chutney with Toasted Brioche and Pea shoots

£14 per head

Roasted Vine Tomato and Basil Soup with Granary Roll

£9 per head

Butternut Squash, Honey and Sage Soup with Crusty Sourdough

£10 per head

Miso Cod with Edamame Beans and Soy Mirin Dressing

£12 per head

Baked Yorkshire Brie on Toasted Sourdough, Rosemary Candied Walnuts, Red Onion Confit and Baby Rocket

£12 per head

Caramelised Leek, Oregano and Wensleydale Filo Tart with Tomato and Cardamom Chutney, Yorkshire Watercress

£12 per head

Spiced Whitby Crab Tian with Mango and Sriracha, Brown Crab Samosa and Miso Mayonnaise

£14 per head

Korean BBQ Braised Pork Cheek with Puffed Rice, Crispy Ham Hock Bon Bon and Spiced Apple Compote

£14 per head

Sharing Starters

Antipasti

Parma Ham, Bresaola, Salami Milano and Coppa

Chargrilled Mediterranean Vegetables with Fennel and Basil Dressing

Buffalo Mozzarella and Spinach Arancini with Tomato and Chilli Jam

Sun-blushed Tomatoes

Rocket and Parmesan Salad

Lemon and Garlic Green Olives

Crusty Focaccia

Balsamic Reduction and Olive Oil

£13 per head

Mezze

Lebanese Lamb Kofte with Minted Yoghurt

Caramelised Leek and Feta Parcels

Butternut Squash Falafel

Grilled Halloumi Cheese with Herbs and Lemon

Lebanese Flatbreads

Babaganoush

Red Pepper Hummus

Beetroot Borani

£12 per head

French Sharing

Baked Camembert with Garlic, Rosemary and White Wine

Bayonne Ham

French Onion and Tomato Chutney

Pickled Cornichons and Silverskin Onions

Sourdough bread

£11 per head

Yorkshire Farmers

Mini Sausage and Black Pudding Roll with Homemade Brown Sauce

Ham Hock Terrine served with Apple and Date Chutney
Chicken Liver Pate with Red Onion Confit and Pickled Apple Slices
Baby Watercress and Vine Tomatoes
Crusty Farmhouse Baguette and Salted Butter
£12 per head

The Best of Yorkshire from the Fields and Coast

Dressed Whitby Crab with Bloody Marie Rose Sauce
Ham Hock Terrine with Piccalilli
Beetroot and Slingsby Gin Cured Salmon with Horseradish Crème Fraiche
Wensleydale Cheese Beignets with Tomato and Chilli Jam
Yorkshire Watercress
Crusty Sourdough and Salted Butter
£15 per head

Pan Asian

Crispy Duck and Pancakes, served with Cucumber,
Shredded Leek and Hoisin Sauce
Prawn Katsu with Wasabi Mayonnaise
Chicken Yakitori Skewers
Aubergine and Sweet Potato Tempura
Selection of Nigiri, Maki and Futomaki– Tuna,
Salmon, Cucumber and Avocado
Thai Prawn Crackers
£16 per head



Spanish Tapas

Sliced Serrano Ham
Manchego Cheese
Croquetas de Jamon
Gambas Pil Pil
Escalivada
Pan Rustico
Salsa Verde
Romesco Sauce
£13 per head

Yorkshire Fishermen's

Dressed Whitby Crab
Bleiker's Smoked Trout and Horseradish Pate
Lemon and Dill Cured Scottish Salmon
Potted Morecambe Bay Shrimp with Toasted Rye Bread
Steamed Langoustines with Marie Rose sauce
Watercress and Baby Spinach Salad with Lemon Vinaigrette
Served with Selection of Bread Rolls
£16 per head



Main Course served sharing at the Table
Spit Roasted Meats

Hog Roast

Pig marinated in cider and served with crispy crackling, Homemade Bramley apple sauce and a Sage, Lemon & Onion stuffing

Crispy Jacket Potatoes/Oven Roasted Baby New Potatoes with Garlic and Thyme

Homemade Coleslaw

Green Salad

£22 per head

Whole Greek Style Spit Roast Lamb

Spit roasted Whole Yorkshire lamb with Rosemary, basted with lemon & olive oil and served with Roasted New potatoes with Garlic and Rosemary

served with

Fresh Pitta Bread

Classic Greek Salad

Garden Salad

Served with Tsatiki, Mint Sauce, Roasted Garlic Babaghanoush

£25 per head

Pimp my Burger

Served on a Board

Homemade Steak Burgers on Brioche Bun

Crispy Streaky Bacon, Gruyere Cheese

Jalapenos, Gherkins

Onion Rings, Skinny Fries

Baby Gem, Tomato and Red Onion Rings

Sauces – BBQ, Ketchup, Mayo, Burger Relish

£18 per head

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Italian Sharing Main

Slow Cooked Beef Ragu Pappardelle
Lasagne Alforno
Pollo alla Crema with Wild Mushrooms
Tuscan roast potatoes
Garlic and Rosemary Focaccia

Salads:

Rocket and Parmesan Salad with Balsamic Reduction and Olive Oil
Buffalo Mozzarella and 7 Tomato Salad with Basil Oil

£25 per head

Piggy Platter

Lemon and Herb Crusted Pork Loin, Slow Cooked Crispy Pork Belly, Sticky BBQ Baby Back Ribs,
Garlic and Paprika Pulled Pork
Apple Sauce, English Mustard and Smoky Barbecue Sauce
Oven Roasted Baby New Potatoes with Garlic and Thyme
Celeriac Remoulade
Mixed Baby Leaves with Honey and Mustard Dressing

£26 per head

Slow Cooked Lamb 'a la caldereta' /Persian Lamb

Roasted Tuscan Potatoes with Lemon, Garlic and Rosemary
Served Sharing Style:-

Textures of Carrot – Pickled, Roast, Raw with Maple, Fried Onion and Shiso Cress
BBQ Hispi Cabbage with Lemon and Tahini Yoghurt, Ancho Chilli Dressing
Fattoush Salad – Mixed Tomatoes, Radishes, Cauliflower and Crispy Pitta with Sumac Dressing
Aubergine and Chickpea Tagine (v)

£25 per head

American Style Barbecue Beer Can Chicken

American Style Barbecue Beer Can Chicken
Mac And Cheese With Gruyère And Monterey Jack Cheese
Homemade Corn Bread
Red Cabbage And Chipotle Slaw
Romaine And Chicory Salad With Walnuts And
Porter Poached Pear

£22 per head

Spanish style roast chicken dinner

Patatas Bravas
Chorizo in Red Wine
Spanish Style Slaw, With Green Peppers, Cabbage
and Pimientos
Lebanese Tomato Salad – Vine, Plum , Yellow and
Red Cherry Tomatoes, Pomegranates, Sumac and
Flat Leaf Parsley
Rocket, Mizuna and Pea shoots with Balsamic and
Honey Dressing

£22 per head



Round to Granny's for Sunday Lunch served at the table

Choose from:-

Medium Rare Roast Sirloin of Beef
Loin of Pork with Crispy Crackling and Roasted Apples
Leg of Nidderdale Lamb
Butter Roasted Chicken with Lemon and Garlic

Potatoes

Goose Fat Roasted Potatoes, Creamed Mashed Potatoes, Duchess, Anna, Dauphinoise
Yorkshire Puddings and "Proper" Red/White Wine and Onion Gravy

Vegetables

Slow Braised spiced Red Cabbage, Steamed Tender stem Broccoli, Gruyere Cauliflower Cheese, Roasted Heritage Carrots with Maple Glaze, Petit Pois a la Francaise, Creamed Leeks in White Sauce, Ratatouille, Medley of Green Vegetables, Braised Fennel, Savoy Cabbage with Pancetta, Roasted Autumn Vegetables with Honey and Mustard, Beetroot au Gratin with Horseradish Cream



Prices from £21 per head

Barbeque Option 1

Bourbon BBQ Slow Cooked Beef Brisket
Lemon, Rosemary and Garlic Chicken
Lebanese Lamb Kofte
Mediterranean Vegetable and Halloumi with Basil and Rocket Pesto
Tuscan New Potatoes
Mac n' Cheese with Crispy Onions and Gruyere Cheese
Chipotle Coleslaw
7 Tomato Caprese Salad with Basil and Red Onions
Salad Leaves

£24 per head

Barbeque Option 2

Lebanese Chicken Thighs with Lavender and Honey
Pork and Apple Sausages
Mild Thai Spiced Salmon Steaks
Sweet and Sour Roasted Beetroot
New Potato Salad
Greek Salad
Rocket and Parmesan Salad

£22 per head

Barbeque Option 3

Moroccan Butterflied Lamb
Brazilian Peri Peri Style Chicken with Mango Salsa
Merguez Sausages
6 oz. Beef Burgers served with Buns and Homemade Burger Relish

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Pomegranate and Pistachio Cous Cous

Fatoush Salad

Thai Crunchy Green Salad

Sweet and Sour Roasted Beetroot

French Baguettes

£28 per head

Barbeque Option 4

Nidderdale Fillet of Beef with Freshly made Bearnaise Sauce

Lemon and Garlic Tiger Prawns

Toulouse Sausage

Spanish Style Chicken and Chorizo Skewers

Peppers Piedmontese

Caesar Salad

Celeriac Remoulade

Courgette, Chickpea and Feta Salad

Green Salad with Avocado and Balsamic Vinaigrette

Selection of Sourdough and Rye Breads

£33 per head

Veggie BBQ

Charred Corn on the Cob with Chipotle Butter

Cauliflower Steak with Lemon and Tahini Yoghurt

Miso Aubergine

Mediterranean Vegetable and Halloumi Kebab with Basil Pesto

Peppers Piedmontese

Tandoori Paneer with Minted Raita

Main Course Plated

Confit of Duck with Pomme Puree, served with Roasted Plums, French Beans and Red Wine and Cherry Jus

£23 per head

Pan Seared Venison Fillet with Braised Radicchio and Blood Orange, Celeriac Puree and Pickled Blackberries

£30 per head

Slow Smoked Beef Brisket Louisiana Style

Red Cabbage and Chipotle Slaw

Charred Corn on the Cob

Loaded Wedge Salad, With Crispy Onions, Chives and Ranch Dressing

Sweet Potato Fries

£24 per head

Lightly Cured Salmon served with a Mussel and Cockles Velouté, Samphire and Sea Vegetables, Crushed New Potatoes

£22 per head

Supreme of Chicken with Smoked Paprika Crumb, Chicken and Chorizo Bon Bon, Sauteed New Potatoes, Lemon and Garlic French Beans and Steamed Tenderstem Broccoli, Chorizo in red wine for sauce

£21 per head

Spanish Style Baked Cod Loin served with Gremolata, Spanish Tomato and Mussel Stew, Samphire, Sauteed New Potatoes and Steamed Tenderstem

£25 per head

Barbecued Tenderloin of Pork , Compressed Apple and Marsala Soaked Raisins, Boulanger Potatoes and Braised Chantenay Carrots

£21 per head

Lemon, Garlic and Thyme Crusted Rack of Lamb, Pommes Anna , Garlic French Beans, Ratatouille, Pea Puree , Red Wine and Port Lamb Jus

£27 per head

6 Hour Slow Cooked Nidderdale Beef Cheek, Cavalo Nero, Pommes Anna, Maple Glazed Rainbow Carrots, Beetroot Powder, Red Wine Sauce

£22 per head

Supreme of Corn Fed Chicken, Chicken "Scratchings", Crispy Pancetta, Pommes Anna, Roasted Vine Tomatoes and Petit Pois in a Riesling Sauce, Buttered Spinach

£19 per head

Pan-fried Fillet of Nidderdale Beef Short Rib Ragù and Ox Cheek Bon Bon

Served with Celeriac Puree, Thyme infused Dauphinoise, Maple Glazed Heritage Rainbow Carrots and Cavalo Nero with Bordelaise Sauce

£30 per head

Sumac and Lemon Spiced Lamb Rump with Smoked Aubergine Puree
Pommes Anna and Dukkah Crusted Heritage Carrots, Sumac and Pomegranate Jus

£26 per head

Fillet of Hake, Caper Butter, Warm New Potato Salad with Tarragon and Parsley. Steamed Tenderstem Broccoli and Green Beans

£25 per head

Crispy Pork Belly slow braised in Cider, served with Pomme Puree, Savoy Cabbage and Bacon, Roasted Honey and Mustard Vegetables, Apple and Cider Sauce

£22 per head

Porchetta stuffed with Herb Gremolata

Served with Marsala Sauce and Pommes Anna, Steamed Tenderstem, Braised Chantenay Carrots

£24 per head



Black Sheep Braised Blade of beef

Served with Creamy Mashed Potatoes, Charred Hispi Cabbage, Lemon and Garlic Fine Beans, Rainbow Carrots and Red Wine Jus
£22 per head

Slow Cooked Lamb

24 hour Slow braised Shoulder of Lamb, Pommes Dauphinoise, Garlic French Beans, Ratatouille, Red Wine and Port Lamb Jus
£23 per head

Steak Menu

Sous vide Fillet of Beef dusted in Cep Powder, Potato Gratin, Spinach Puree, Roasted Parsnips and Bordelaise Sauce
£29 per head

Chargrilled rib-eye steak with Roasted Garlic Chimichurri, Confit Potatoes with Aioli and Black Garlic Ketchup
£26 per head

Sirloin steak with Peppercorn Sauce, Fat Cut Chips and Roasted Portobello Mushroom
£27 per head

Dessert

Warm Chocolate Fondant with White Chocolate Ice Cream and Fresh British Strawberries
£9 per head

Tarte au Citron Brûlée with Fresh Raspberries and Coulis, Raspberry and Sorrel Sorbet
£9 per head

Classic Warm treacle tart with Vanilla Bean Ice Cream
£9 per head

Summer Berry Pavlova with Raspberry Coulis and Crème Chantilly
£8 per head

Roasted Fig and Clementine Frangipane with Vanilla Clotted Cream
£9 per head

Dark Chocolate and Salted Caramel Biscoff Brownie, White Chocolate Chunks served with Vanilla Ice Cream and Dark Chocolate Soil
£8 per head



Sticky Toffee pudding served with Biscoff Ice Cream
Salted Caramel Miso Sauce, Pecan Nut Tuile and Parkin
Crumb
£9 per head

Crème Brûlée with fresh Raspberries and Burnt Orange
Shortbread
£8 per head

Lemon Posset with Blackberry Compote and Cranachan
Biscuits
£8 per head

Buttermilk Panna Cotta with Strawberry Compote and
Honeycomb
£8 per head

Apple and Blackberry Crumble with Nut Granola Crust and Spiced Rum Anglaise
£9 per head



Sharing Desserts

Pavlova Nomad Style
Summer Berries, Raspberry Coulis, Fresh Passion Fruit, White Chocolate and Raspberry Shards,
Edible Flowers, Chantilly Cream
£9 per head

Apple Tart Fin, served with Clotted Cream Ice Cream and Salted Caramel Sauce
£9 per head

Sherry Trifle Raspberry jam, Strawberry Compote, Sherry jelly, Crème Patisserie, Basil cream, Light
and Fluffy Swiss Roll, served with Honeycomb
£10 per head

Sample Dessert Assiette Gourmande / Mini's Pick your own:

Mini Rhubarb Fool with Rhubarb Gin Poached Rhubarb
Sticky Toffee and Candied Pecan Cake
Classic Lemon Tart with Crispy top and Raspberry Coulis
Casa Luker 85% Chocolate Mousse in Shot Glass
Strawberry and Cream Pimms Milkshake
Mini Pavlova Nomad Style with Raspberry, White Chocolate Shards and Passion Fruit
Burnt Orange and Cointreau Crème Brulee
Glazed Apricot Frangipane tart
Individual Black Forest Trifle
Dark Chocolate and Salted Caramel Tart with Cocoa Nibs
Crème Catalan with Pistachio Crust
Pastel de Nata – Portuguese Custard Tarts
from £12 per head

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Tasting Plate of Strawberries – Strawberry Tart, Roasted Strawberries with Balsamic, White Chocolate and Strawberry Mouse, Strawberry and Passion Fruit Pavlova
£11 per head

Tea and Coffee

Station - £2 per head

Served at the table - £3 per head

Linen

Tablecloths, Napkins and any display tables including folding of napkins, and setting out of tablecloths
£6 per head (Wedding Breakfast Only, further available if required)

Evening Food Options

Street Food / Food Stations

Fish and Chips

Mushy peas, Curry Sauce, Tartare Sauce, Ketchup, Vinegar, Salt

£9 per head

Lebanese Lamb Flat Breads

Lamb Shawarma, Tsatsiki, Rose Harissa, Crunchy Baby Gem Lettuce, Cherry Tomatoes, Lebanese Flat Breads

£10 per head

Loaded Fries

Skin-on fries with Pulled Beef Brisket, Pickles, Monterey Jack Cheese, Crunchy Onions and Chipotle Mayonnaise

£10 per head

Gyros

Marinated chicken or pork served in fresh pitta with tsatsiki and salad

Sweet Potato Fries, Wild Garlic Mayonnaise and Chilli Sauce

£10 per head

Burrito Station

Spicy Shredded Chicken, Coriander and Paprika Ground Beef, Roasted peppers and onions, Fresh salsa and Guacamole, Monterey Jack Cheese, Soured Cream and Jalapenos

£10 per head

Live Crepe Station - Savoury and sweet, made in front of your guests

From £10 per head

Sample Menu Ideas

Savoury Crepe Toppings

Swiss Mountain

Smoked Bacon, Mascarpone, Mushrooms and Spinach

Viva Italia

Mozzarella, Garlic and Rocket Pesto, Parma ham, Tomato

Cheese Supreme

Cheddar, Brie and Gruyere

Sweet Crepe Toppings

Berry Good

Strawberries, Raspberries, White Chocolate Sauce, Whipped cream

Funky Monkey

Sliced Banana, Nutella, Chocolate Sauce, Whipped cream

Cinnamon Sugar

Old School

Lemon Juice and Granulated sugar

Ice Cream Tuk Tuk

DIY Sundae – From our converted Tuk Tuk

Variety of Ice creams

Raspberry Coulis, Dark Chocolate Sauce, Mini Blondies, Summer Berries, Honeycomb, Caramelised Pecan Nuts, Hundreds and Thousands, Salted Caramel

£10 per head

Asian Street Food Stall

Chicken satay skewers with Peanut Dipping Sauce

King prawn, aubergine, or sweet potato tempura with wasabi mayonnaise

Char siu Pork Bao Buns

Vegetable gyozas

Crispy Duck and Hoisin Mini Pancakes

From £12 per head

Samosa Chaat

Crispy Punjabi samosa topped with spicy chana or ragda, yogurt, and chutney mixture

£10 per head

24 hour 'Low and Slow' Pork Sandwich

Pulled pork and homemade slaw served in a brioche bun with Chipotle Coleslaw

£10 per head

French Baguette with Toulouse sausage

Selection of Mustards, pickles, tomato sauce

£9 per head

Warm Pork Pie and Mushy Pies with Mint Sauce

£8 per head

Mini Hamburgers with Bacon and Cheese

£8 per head

Mini Hot Dogs with Homemade Relish
£8 per head

Bacon/Sausage Sandwiches
£7.50 per head

Sweet Potato Wedges with Aioli (add on option)
£3 per head

Hog Roast and Crackling Sandwiches with Apple Sauce
£9 per head

British and Continental Cheeseboard with Fresh and Dried Fruits, Homemade Chutneys, Biscuits, Crackers and Crusty French Baguette
£8 per head

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