



Wedding Catering

THICKET  PRIORY



Make your day a *true celebration* with Nomad

Leading luxury caterers and specialists in remarkable weddings. With over 15 years of experience, our reputation is built on phenomenal food, industry-leading creativity and faultless service: key ingredients for throwing unforgettable weddings at Thicket Priory, one of the country's finest venues.

We make weddings for foodies; refined, personal, and most importantly, delicious. With a wealth of knowledge and experience that we love to share, we can assure you that Nomad will help to make your wedding the most memorable of days.

Nomad & Thicket Priory

Having worked closely alongside the Thicket Priory team for some time, we offer a fully bespoke service to create the perfect food experience for your wedding celebrations.

Whether you have booked Thicket Priory for one or two nights. Our extensive range of sample menus are the starting point for your wedding and a bespoke food experience.

From your initial enquiry through to the big day itself, our events planning team will be on hand to make sure every element of your special day is planned and thought out.



How it works

Our sample menus run through a range of options to put together the perfect bespoke food for your wedding vision.

All our prices and quotations include all crockery, cutlery, staffing and event planning. This way there are no hidden costs.

Discuss your vision with James and our team

Our approach to creating your perfect day begins with a simple conversation. Once we know a little bit more about you, your tastes and preferences, we start to build a menu and quote that will blow your guests away with fabulous presentation and intricate flavour profiles.



Enjoy your first Nomad experience with a tasting

Once you've booked with us, we'll invite you in for your menu tasting. It's the ideal chance for us to get to know you and hear all your plans for the big day.

The final preparations and the big day itself

In the lead up, our team will pull together any finishing touches and are with you every step of the way. All the catering will be managed by us, so you can fully enjoy your day, knowing that a committed team are on hand throughout.

Nomad Menus

From indulgent sharing platters and street food inspired menus, to fine dining multi course tasting menus, all tastes and requirements will be met with bold new flavours, exciting ingredients and creative flair.



The Night Before...

Welcome your friends and family and start your wedding celebrations with a delicious feast.
Here are some ideas of what we offer for the night before your big day.

Mexican Taco Station

Pulled Spiced Chicken, Soft Corn Tacos,
Pickled Red Onions

Pico de gallo, Tomatillo Salsa,
Monterey Jack Cheese

Soured Cream

Red Jalapenos

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

Sourdough Pizza

Stone baked sourdough pizzas cooked right in front
of your guests.

Choose your pizza toppings, name your pizzas
and we'll display your creations on our blackboard for your
guests to pick from.

BBQ Station

Slow Cooked Louisiana Beef Brisket

Lamb Kofte

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

Prices from
£21 per head





Morning of the Wedding...

What better way to start your day than with our breakfast selection for your guests.

Served in the Old Kitchen & Parlour

Bacon & Sausage Sandwiches

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

Freshly Baked Pastries - Croissant, Pain au Chocolat, Pain au Raisin

Fresh Orange and Apple Juice

Tea and coffee

Selection of Cereals

Prices from
£20 per head

Canapés...

During your drinks reception, canapés are the perfect way to set the tone. Here's a selection of our newest creations and crowd-pleasing favourites.

One

Lamb Shawarma with Hummus and
Lebanese Flatbread
The "Yorkshire Pudding Wrap"
with Rare Beef Fillet,
Red Onion Confit and Horseradish
Szechuan Salt and Pepper King Prawn
with Wasabi Kewpie Mayonnaise
Baby Spinach and Mozzarella Arancini
with Tomato and Chilli Jam

Two

Quail Egg Scotch Eggs
Made with Black Pudding And Chorizo
Mini Pumpkin and Ricotta Tartlets with
Spiced Honey and Baby Rocket
Crispy Korean Buttermilk Chicken with Asian
Slaw, Beetroot Mayonnaise in a Brioche Bun
Asian-Style Tuna Ceviche with
Micro Coriander
Goats Cheese Mousse and Golden Beetroot
"Savoury Ice Cream" Mini Cone

Three

Pulled Pork with Chipotle Slaw,
Served in Mini Brioche Buns
Roasted Shallot and Thyme Tarte Tatin
Home-Cured Rhubarb Slingsby Gin
and Beetroot Gravavlax on Blinis
with Soured Cream
Creamy Feta and Caramelised Leek Borek
with Tomato and Cardamom Chutney

Four

Steamed Crispy Pork Belly Hirata Bun
with Pickled Cucumber and Sriracha Sauce
Spiced Chicken Tostadas with Pico De Gallo
and Soured Cream
Thai Crab Cakes
with Nuoc Cham Chilli Dipping Sauce
Sweet Potato and Red Onion Bhaji
with Homemade Mango Pickle
and Chutney

Five

Scallops and Crispy Pork Belly with Pea Puree
Lobster Ravioli with Lobster Cream and Herb Oil
Wensleydale Cheese and Black Sheep Onion Croquetas
with Apple and Cider Chutney
Mexican Birria Lamb Bon Bon with Chipotle Mayo
and Pickled Red Onions
Swedish Style Meatballs with Pepper Sauce,
Pomme Puree and Lingonberry Jamcream

Prices from £10 per head for 3 canapés
4 canapés £11 per head | 5 canapés £12 per head





Starters

After your big entrance, sit down with your guests and enjoy a starter.

Baby Spinach and Mozzarella Arancini with Tomato and Chilli Fondue, Baby Watercress

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

Seared Scallops with Pea Puree, Crispy Bacon and Watercress Salad

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

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

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

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

Butternut Squash, Honey and Sage Soup with Crusty Sourdough

Miso Cod with Edamame Beans and Soy Mirin Dressing

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

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

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

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

Prices from
£10 per head

Sharing Starters

Sharing platters are extremely popular, offering a different approach to dining.

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

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

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

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

Spanish Tapas

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

Prices start from
£10 per head



Plated Mains

Let your guests be wowed by the main event. Using the best, locally sourced produce.

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

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

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

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

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

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

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

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

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

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 Cavallo Nero with Bordelaise Sauce

continued overleaf





Plated Mains continued...

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

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

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

Porchetta stuffed with Herb Gremolata. Served with Marsala Sauce and Pommes Anna,
Steamed Tenderstem, Braised Chantenay Carrots

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

24 hour slow braised Shoulder of Lamb, Pommes Dauphinoise, Garlic French Beans, Ratatouille, Red Wine and Port Lamb Jus

Steak Menu

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

Chargrilled rib-eye Steak with Roasted Garlic Chimichurri, Confit Potatoes with Aioli and Black Garlic Ketchup

Sirloin Steak with Peppercorn Sauce, Fat Cut Chips and Roasted Portobello Mushroom

Prices start from
£20 per head

Sharing Mains

Our show-stopping Sharing Boards are always a winner and offer the ultimate social dining experience. Served to the middle of tables, guests can tuck in and help themselves.

Slow Cooked Lamb 'a la caldereta'

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)

Italian Sharing Main

Slow Cooked Beef Ragù Pappardelle

Lasagne Alforno

Pollo alla Crema with Wild Mushrooms

Tuscan Roast Potatoes

Garlic and Rosemary Focaccia

Rocket and Parmesan Salad with Balsamic Reduction and Olive Oil

Buffalo Mozzarella and 7 Tomato Salad with Basil Oil

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

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





Sharing Mains continued...

Whole Greek Style Spit Roast Lamb

Spit Roasted Whole Yorkshire Lamb with Rosemary, basted with Lemon & Olive Oil served with Garlic & Rosemary Roasted New Potatoes

Fresh Pitta Bread

Classic Greek Salad

Garden Salad

Served with Tzatziki, Mint Sauce, Roasted Garlic Babaganoush

Spanish Style Roast Chicken Dinner

Patatas Bravas

Chorizo in Red Wine and Honey

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

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 Tenderstem 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

Barbeque

Barbeques are huge during the summer and a great addition to your big day. Cooked over coals to deliver utterly delicious flavours, we elevate it with beautiful presentation, served in the centre of each table.

One

Bourbon Barbeque 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

Two

Moroccan Butterflied Lamb

Brazilian Peri Peri Style Chicken
with Mango Salsa

Merguez Sausages

6 oz. Beef Burgers served with Buns and
Homemade Burger Relish

Pomegranate and Pistachio Cous Cous

Fatoush Salad

Thai Crunchy Green Salad

Sweet and Sour Roasted Beetroot

French Baguettes

Three

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

Veggie Barbeque

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

Prices from
£21 per head

Vegetarian/Vegan Menu

With a wealth of experience, we know how important it is to cater for all dietary choices, which we offer at no extra cost. We offer a full range of vegan and vegetarian menus. Here is a selection of what we offer.

Canapés

Salt and Pepper Cauliflower with Miso Mayonnaise And Micro Coriander
Pickled Enoki Mushroom and Miso Baby Gem Wrap
Vegan Parmesan Shortbread with Vegan Feta and Red Onion Confit
Pulled Jackfruit and Slaw Buns
Mini Gazpacho Soup with Herb Croutons

Starters

Goats Cheese Crouton and Roasted Red Onions, Rocket and Watercress
Salad with Balsamic Reduction
Gnocchi with Salsa Verde and Gran Moravia Shavings
Chantenay Carrots Cooked Slowly then Fire Charred with Pickled Carrot,
Carrot and Cashew Puree and Seeded Spelt Grain
Pea and Shallot Tortellini with Asparagus, Garden Peas, Broad Beans
and a Pernod and Saffron Sauce
Pumpkin and Pecorino Risotto, Affila Shoots, Ciabatta Tuile and Basil Oil
Yorkshire Brie Beignets, Spiced Tomato Chutney and Garlic Focaccia

The Best Of Yorkshire from the Fields

Wild Mushroom Parfait with Black Garlic and Chives
Veggie Sausage and Black Sheep Sausage Roll
Wensleydale Cheese Croquetas with Cider and Apple Chutney
Yorkshire Watercress
Crusty Sourdough and Salted Butter

Mains

Curry Roasted Cauliflower Steak with Turmeric and Cauliflower Puree,
Chermoula and Pickled Raisins
Butternut Squash Terrine with Pine Nut Risotto,
Tenderstem Broccoli and Pickled Squash
Aubergine and Chickpea Tagine, served with Moroccan Jewelled
Pomegranate and Pistachio Cous Cous, Fattoush Salad
and Lebanese Flatbread
Thai Red Vegetable Curry, served with Fragrant Jasmine Rice and
Vegetarian "Prawn" Crackers
Portobello Mushroom, Harrogate Blue Cheese and Spinach Wellington
Served with Ratatouille and French Beans

Prices start from
£20 per head

Dessert

Finishing your perfect meal your way, whether it's with your favourite pudding or a spectacular sharing dessert for each table.

PLATED DESSERTS

Warm Chocolate Fondant with White Chocolate Ice Cream
and Fresh British Strawberries

Tarte au Citron Brûlée with Fresh Raspberries and Coulis,
Raspberry and Sorrel Sorbet

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

Roasted Fig and Clementine Frangipane with Vanilla Clotted Cream

Crème Brûlée with fresh Raspberries and Burnt Orange Shortbread

Lemon Posset with Blackberry Compote and Cranachan Biscuits

Buttermilk Panna Cotta with Strawberry Compote and Honeycomb

Apple and Blackberry Crumble with Nut Granola Crust
and Spiced Rum Anglaise

Sticky Toffee pudding served with Biscoff Ice Cream

Salted Caramel Miso Sauce and Parkin Crumb





LARGE SHARING DESSERTS

Pavlova Nomad Style

.....
Summer Berries, Raspberry Coulis, Fresh Passion Fruit,
White Chocolate and Raspberry Shards,
Edible Flowers, Chantilly Cream

.....
Apple Tart Fin, served with Clotted Cream Ice Cream
and Salted Caramel Sauce

.....
Sherry Trifle Raspberry jam, Strawberry Compote,
Sherry jelly, Crème Patisserie, Basil cream,

.....
Light and Fluffy Swiss Roll, served with Honeycomb
.....

SHARING MINI DESSERTS / TRIO OF DESSERTS:

Choose 3 to have as a plated assiette or mini desserts served in the
centre of the table for your guests to share

.....
Sticky Toffee and Candied Pecan Cake

.....
Classic Lemon Tart with Crispy top and Raspberry Coulis

.....
Casa Luker 85% Chocolate Mousse in Shot Glass

.....
Glazed Apricot Frangipane Tart

.....
Dark Chocolate and Salted Caramel Tart with Cocoa Nibs Nomad Brownie

.....
Burnt Orange and Cointreau Crème Brulee

.....
Individual Black Forest Trifle

.....
Mini Pavlova Nomad Style with Raspberry,

.....
White Chocolate Shards and Passion Fruit
.....

TEA & COFFEE

Served at a station, or table service for you guests. Prices from £3 per head

Prices from
£10 per head

Evening Food

Dance into the night, and whilst the party continues, we will set up a street food station for all your peckish guests.

Fish and Chips

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

Lebanese Lamb Flat Breads

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

Loaded Fries

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

Gyros

Marinated Chicken or Pork served in Fresh Pitta with Tsatsiki and Salad
Sweet Potato Fries, Wild Garlic Mayonnaise and Chilli Sauce

Burrito Station

Spicy Shredded Chicken, Coriander and Paprika Ground Beef,
Roasted Peppers and Onions or Fresh Salsa and Guacamole,
Monterey Jack Cheese, Soured Cream and Jalapenos

Pizza Station:

Guests can choose Pizza slices from all three of your Pizza creations
Add Skinny/Chunky/Sweet Potato Fries

Banh mi

Slow Cooked Pork Belly, Chicken Liver Pate, Raw Carrots,
Pickled Cucumber, Mayonnaise and Sriracha, Served on
Fluffy White Baguette

Live Crepe Station

Savoury and Sweet, made in front of your guests

Samosa Chaat

Crispy Punjabi Samosa topped with Spicy Chana or Ragda,
Yogurt, and Chutney Mixture

24 hour 'Low and Slow' Pork Sandwich

Pulled Pork and Homemade Slaw served in a Brioche Bun
with Chipotle Coleslaw

French Baguette with Toulouse Sausage

Selection of Mustards, Pickles, Tomato Sauce

Prices from
£9 per head

Morning after the Wedding...

Wake up after your big day and enjoy a delicious breakfast with all your friends and family.

The Full Yorkshire

Audsley's of Harrogate Pork Sausage , Dry Cured Back Bacon , Doreen's Black Pudding, Scrambled/
Poached Burford Brown Eggs, Baked Beans , Hash Brown and Toasted Sourdough

.....

Veggie Yorkshire

Vegetarian Sausage, Baby Spinach, Scrambled/Poached Burford Brown Eggs, Baked Beans , Roasted
Tomato, Portobello Mushroom, Hash Brown and Toasted Sourdough

.....

The Full Scottish

Tattie Scone, Lorne/Square Sausage, Grilled Tomatoes, Haggis, Dry Cured Back Bacon,
Scrambled/Poached Burford Brown Eggs, Portobello Mushroom and Toasted Sourdough

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Eggs Benedict

Poached Eggs with Freshly-made Hollandaise, Toasted Muffin and served with your choice of Crispy
Bacon, Smoked Salmon or Roasted Portobello Mushroom and Baby Spinach

.....

American Style Pancakes

Fluffy Blueberry Pancakes with Crispy Streaky Bacon and Maple Syrup

.....

Tea and Coffee, Selection of Jams, Preserves

Prices from
£28 per head

Important bits of info

Allergies & Dietary Requirements

We treat all guest allergens with the utmost importance and will make sure all procedures are in place to deliver a full allergen free menu at no extra cost. We will create alternative dishes or substitute ingredients to make sure every guest receives a delicious meal.

Children's Menus

Little ones are always catered for and can choose from our menu of kids classics, or a smaller plate of the grown-ups food. We charge children's menus at 50% of the adults menu.

Crockery & Cutlery

All crockery and cutlery is included in our prices. We have a large selection of different options to complement each dish.

Linen

We provide tablecloths, napkins and runners in a full range of colours. Our staff will fold napkins and set out tablecloths at no extra cost.

Our Produce

We use locally sourced, fairtrade and sustainable ingredients where possible. We have some fantastic suppliers that we've been working with for a number of years.

Choice Menus

If you would like to offer your guests a choice of your preselected dishes, we are happy to offer this at a small extra charge. We would need your guests menu choices by 4 weeks before the wedding.

Catering Deposit

We take a 10% deposit to secure your booking, which is then removed from you final invoice.

Final Guest Numbers

There is full flexibility to change your guest numbers up until 4 weeks before the wedding date.

ALL PRICES ARE SUBJECT TO VAT



Nomad Catering
1 Cardale Park
Harrogate
North Yorkshire HG3 1RY

T: 01423 210016
E: James@nomad-catering.co.uk
I: [@nomadcateringjb](#)

