



THE FINEST FOOD FOR YOUR EVENT - THE FINEST FOOD FOR YOUR EVENT - THE FINEST FOOD FOR YOUR EVENT

H&A

at

THICKET  PRIORY

The finest food in an unmatched venue

The key ingredients for a perfect event include a fantastic venue, quality service, and amazing food. That's why The Hog & Apple Food Co, one of Yorkshire's leading catering companies, has partnered with Thicket Priory, renowned as one of the region's best venues.



Passionate about your big day

The Hog and Apple Food Co is well known for our quality, consistency and sustainability. We are true champions of Yorkshire food!

Established in 2008, we have continually pushed the boundaries of events catering, earning us a reputation as pioneers in our region. We source only the finest local produce, cultivate long-standing partnerships with independent suppliers, and continually invest in our handpicked team to guarantee the highest level of food and service possible.

We're proud of what we do and can't wait to share our passion for great food with you at your next event!





Our food

Our flavour-driven, season-focused dishes are all made from the best local ingredients and are perfected to please large gatherings. Our renowned chefs, with years of experience, bring their unique flair to catering. Our investment in staff and local suppliers ensures that every dish is delivered with attention to detail and enthusiasm.



Our people

We only employ dynamic, passionate and inspirational people to share the love for food and hospitality!

At the core of the company is a team of talented chefs, handpicked from within the industry, most of whom have previously served as head chefs at Yorkshire's renowned restaurants.

Our coordinators - the middlemen - have extensive knowledge and experience and are highly skilled in listening to and supporting our clients through the complexities of outside event planning.

And finally our front-of-house team - the final pieces of the puzzle, the people who bring all of the planning to life! Presentation is key as they carry out their roles with pride. We only use in-house staff who are trained in our own unique style.



Our suppliers

At the Hog and Apple's core is a commitment to quality, community and sustainability.

We are proud members of a vibrant network of independent businesses who source the finest local ingredients. By meticulously selecting the best suppliers, we can be confident that the product for your big day is the best it can be. Why settle for anything less?



Sustainability at The Hog and Apple

As a testament to food quality and sustainability alike, we have carefully selected local suppliers and implemented several measures that contribute to H&A operating as environmentally responsibly as possible.

Thoughtfully planned menus

Working within the seasons we carefully design dishes that incorporate local, sustainable food produce while evaluating the scope of each event to minimise food waste.

Energy

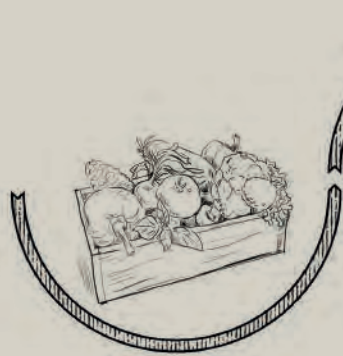
We have installed a solar PV array onto our preparation kitchens and facilities to reduce our carbon footprint and reduce cost, which helps channel our resources into new, sustainable initiatives. We use low-energy LED efficient lighting and modern catering equipment within our business that is efficient and economical.

Recycling and waste disposal

We run a simple and effective waste management system generating as little as possible to landfill.

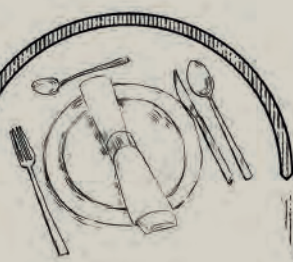
Oil

The catering business requires large amounts of oil through many processes. Where possible we aim to limit the amount of oil we use, and find alternatives wherever we can. We aim to reduce the environmental impact of our oil waste by employing an oil recycling program in which waste oil is processed and replaced with newly recycled oil.



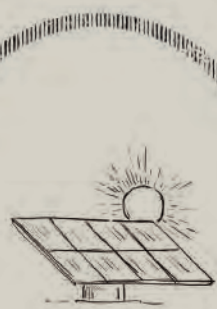
Locally sourced food products

We use Yorkshire-based food producers, being mindful to select suppliers that share our sustainability values. All of our fruit and vegetables are sourced from Class One, a company that acquires all of its produce from local farmers. We are proud of our process as it allows us to reduce our carbon footprint while supporting British farming.



Sustainable travel

We have incorporated our first electrical vehicle into our business and are hoping to expand to a fully electrical fleet soon. Logistically, we aim to reduce our carbon footprint as much as possible by encouraging carpooling and cycle-to-work schemes amongst our staff.



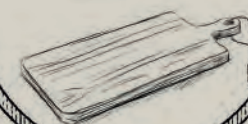
Eco packaging

We avoid plastic packaging. All our evening food packaging comes from biodegradable, sustainable companies like Green-Gate.



H&A platters and service equipment

50% of H&A's catering offering revolves around "relaxed & social" dining. This incorporates the use of wooden products designed by us to honour our local landscape. Sourced from a local carpentry sawmill called Scawton Sawmill who use wood from a sustainable source.



Crockery

Our locally sourced, handmade crockery beautifully reflects our commitment to quality and craftsmanship. We also partnered with a new business - Rock Garden Ceramics who have already created collections for two of our venues, with more on the way!





Our crockery

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Rock Garden Ceramics

Local couple Lydia & Zak started their business with the simple idea of bringing back handmade items and celebrating the authenticity of locally crafted goods. In early 2023, an exciting investment from The Hog and Apple helped the business grow. Now, Lydia not only creates custom pieces for Hog and Apple but also for several well-known Michelin-starred restaurants.

** Crockery and cutlery is included in your wedding package*





Canapés

These are not your average canapés! Set the tone of the event with some of our exciting wedding reception snacks.

Most couples choose 3 - 5 different canapés but with so many to choose from you're more than welcome to add more.

** We will always provide safe alternatives for guests with dietary requirements.*

Prices:

£12 for 3 canapés per head

£14 for 4 canapés per head

£16 for 5 canapés per head



Dietary requirements

We take allergens seriously, with strict measures in place to prevent cross-contamination. Relax and enjoy your dining experience, knowing we've got you covered. We have a designated chef who creates all of our exciting plant-based and allergen-friendly dishes, designed to work alongside our main dishes.

On the day of your event, an allergen-trained dietary leader will oversee that each guest receives their specified meal.

Let us know about any allergies or dietary needs, and we'll gladly adapt your meal to suit!



Our offerings

On the following pages, you'll find a selection of our offerings with example menus and prices, designed to give you a better sense of your catering costs. When choosing your wedding menu, you have the flexibility to select any dish from any menu. We'll integrate your selections into a catering plan that's tailored to you.



What's included at Thicket Priors

For a two day event, we work with you to create a full catering package. Adding additions of Night Prior and breakfast services. Our packages are designed to give you a clear idea of the overall cost of catering for your event.

- Starter
- Main
- Dessert
- Evening food (Additional evening guests are £14)
- Travel
- Setup
- Crockery and cutlery
- Our front-of-house and back-of-house staff, plus an assigned co-ordinator to help you through the planning process.
- VAT!

** Prices listed on the following pages are based on a guest count of 65-120. If your guest number is outside of this range, please contact us for a personalised quote.*

KEEP IT SIMPLE

Timeless favourites that will be a hit with every one of your guests



Example Wedding Menu

Starter

Chicken liver parfait

Served with H&A red onion marmalade, dressed watercress, crispy onions and sourdough crostini

Main Course

The Ultimate H&A Roast

Choice of either: Strip loin of Dexter beef, Leg of Lamb, Loin of free-range rare breed pork or roast chicken

Choice of either: H&A signature potatoes, roast potatoes, mashed potatoes or dauphinoise

Honey roast Carrots and parsnips

Savoy Cabbage

Our Yorkshire puddings

Lashings of rich, thick gravy

Skillets of cauliflower cheese or our H&A sausage stuffing

Dessert

H&A Sticky Toffee Pudding

No need to sell this to you - it sells itself. Served with toffee sauce and vanilla ice cream

Evening Food

Bacon and sausage butties

Served in a soft bread bun with ketchup or brown sauce

“NOSE-TO-TAIL”

By embracing 'nose-to-tail' cooking, we pay tribute to the entire animal, while also promoting sustainability and creativity in our culinary practices. The approach not only minimises food waste, but allows us to fully explore the diverse flavours and textures offered by every part of the animal.



Example Wedding Menu

Starter

Roast Pigeon

With haggis bonbon, H&A bubble & squeak finished with H&A jus

Main Course

The H&A Yorkshire nose to tail 'Old Spot' platter

All the best cuts of pork used and cooked in creative way:

Confit belly pork, roasted loin, crispy cheek and pulled shoulders

Typically served with Yorkshire puddings, seasonal vegetables, stuffing, sauces, and chive crushed new potatoes

All pulled together with a proper gravy

Dessert

“And Apple” the showstopper *requires a supplement*

White chocolate mousse, apple compote, mirror glaze, chocolate soil, chocolate twig

*requires a supplement on top of any packages

Evening Food

The shawarma (Greek style street food)

Slow braised lamb shoulder or marinated chicken thigh dressed in our spicy sauce.

Served in a flour wrap with chilli mayo, tzatziki, skinny fries, fresh lettuce, pickled sumac slaw and pickled greek peppers

MODERN BRITISH

We take the flavour-focused ethos of hearty pub classics and elevate them to refined dishes, fit for your special day.



Example Wedding Menu

Starter

“Fish and chips”

Crispy cod loin, cubed crispy potatoes, pea puree, crispy capers and a curry and mint dressing

Main Course

Our trademark Pork three ways

“H&A Journey”- The history of H&A on a plate-

Belly pork brined in apple liquor for 24 hours then confit.

Pork cheek, slowly braised in cider and beef stock, served crispy

Pork fillet, sealed then water bathed for 3 hours

Served with parsnip purée, buttered spinach, potato fondant, parsnip crisps and a pork liquor sauce

Crackling spear

Apple purée

Dessert

“Rhubarb and Custard”

Our head chef crafts a forced rhubarb compote, rhubarb gel and rhubarb sherbet to create what is arguably one of our finest desserts. Served with a delicious doughnut on the side.

Evening Food

The Hog and Apple roast meat sandwiches

Kerry Hill leg of lamb with redcurrant sauce, mint, and rocket.

Served in a soft, flour roll

CHEF'S TABLE

Fine & contemporary dining



Example Wedding Menu

Starter

Baked 'queenie' scallops

Baked in the shell with garlic butter and rich melted gruyère cheese

Main Course

Pan Roasted Duck Breast

With confit duck leg in an Israeli couscous risotto, garlic and potato purée, black carrots and a game jus

Dessert

Lemon and fennel

Frozen lemon mousse and meringue sandwich, pickled fennel, fennel pollen, lemon curd, yoghurt sorbet and micro lemon balm

Evening Food

Pizza

Our H&A Stone-baked pizzas are made fresh onsite with a selection of toppings. Choices Include: Margherita, spicy meat feast or goats cheese with red onion marmalade

RELAXED AND SOCIAL

A distinctive feature at H&A. Our handcrafted, raised oak platters host a sharing banquet, creating a true spectacle to wow your guests.



Example Wedding Menu

Starter

Beef taco

Barbacoa beef, pickled apple and fennel slaw, sriracha mayo finished with BBQ, pineapple, and chipotle and jalapeño sauce

Main Course

The Smokehouse BBQ platter:

Chargrilled sirloin steak, BBQ pulled pork, Buttermilk fried chicken

Tabbouleh

Chorizo mac and cheese

fried corn on the cob ribs

Fresh, colourful side salad of your choice

Dessert

Posh Eton Mess

A contemporary take on the classic with raspberry panna cotta, pimms jelly, meringue shards and fresh berries

Evening Food

Loaded fries

American classic fries topped with cheese sauce, crispy onion, bacon crumb, chillis and our filthy sauce

FUSION DINING

Fusion dining blends various culinary traditions to craft fresh and innovative flavours, offering a unique perspective on traditional dishes.



Example Wedding Menu

Starter

Katsu, Scallop & Pork Belly

Belly pork & pan fried scallops with katsu gel and a beurre blanc-style katsu emulsion

Main Course

The Korean board

All cooked on our Bocohan charcoal grill

BBQ skirt steak in ko-rican sauce, charred chicken thighs topped with Korean pesto, crispy pork belly with hoisin dip.

Served with pineapple kimchi, red onion and cucumber dressed with red dragon dressing, baby gem dressed in feta, chilli, and spring onion

Dessert

Asian Choux bun

Filled with a yuzu and white chocolate Crème Pâtissière, spiced plum compote and plum vinegar gel

Evening Food

Bao Buns (Asian steamed buns)

Soft Japanese steamed buns filled with Korean sticky beef with sriracha mayo, pickled cucumber and kimchi



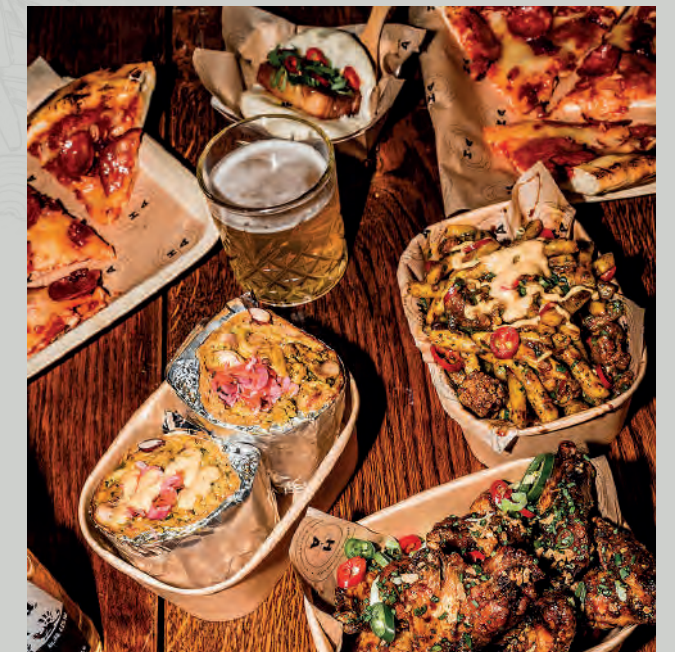
Evening food

We have lots of options here all of which revolve around the street food scene or better put, simple, tasty food that's easy to eat and doesn't put a halt on the flow of the wedding when everyone is having a good time!

During our walk-round service, our friendly staff offer our gourmet snacks to guests from our custom usherette boxes.

How about our loaded 10" hot dog with chilli and cheese? Or our steamed bao buns with chicken katsu! If there's something you have in mind but can't find, just let us know and we'll see if we can accomodate.

*All of our evening foods fit into your package price apart from our trademark Hog Roast which would require a supplement per head



Tea & coffee

After dinner, you can have tea & coffee served to your table or from a tea and coffee station outside of the ballroom.

We use local supplier - York coffee emporium and of course, Taylor's Yorkshire tea.



Breakfast services

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

We offer a range of breakfast options from classic continentals, to bacon and sausage sandwiches, to our full English Breakfast with all the trimmings - served with table service in the ballroom.

Chat to us about the specifics and we can put the perfect option together for you.

All our breakfasts are served with tea, coffee and fruit juices.

Prices:

Hot breakfast sandwiches: £16.50

Continental breakfast: £21.50

Full English breakfast (departure breakfast only): £26

The Night Prior

We can create an exciting grazing table or buffet, ideal for welcoming guests arriving at different times.

For winter weddings, we offer a variety of hot options such as lasagna, stews, our head chef's famous Thai curry served with sticky rice and fresh mango salad.

Guests can also enjoy a "build your own" shawarma, burrito, or fajita stations.

Prices:

Grazing feasts: £31 per head

Yorkshire afternoon tea: £31 per head

'Build-your-own' feasts: £32 per head

Hot comfort food: £33 per head



Prices: How it all works

2025

Keep it simple:	
65 - 74:	£95
75 - 80	£91
81 - 90	£89
91 - 105	£87
106 - 115	£85
116 - 125	£83

Nose to tail:	
65 - 74:	£95
75 - 80	£91
81 - 90	£89
91 - 105	£87
106 - 115	£85
116 - 125	£83

Relaxed & social:	
65 - 74	£99
75 - 80	£95
81 - 90	£92
91 - 105	£90
106 - 115	£88
116 - 125	£86

Modern British:	
65 - 74	£102
75 - 80	£98
81 - 90	£96
91 - 105	£94
106 - 115	£92
116 - 125	£90

Chef's table:	
65 - 74	£105
75 - 80	£102
81 - 90	£99
91 - 105	£97
106 - 115	£94
116 - 125	£92

Fusion dining:	
65 - 74	£106
75 - 80	£102
81 - 90	£100
91 - 105	£98
106 - 115	£96
116 - 125	£94

2026

Keep it simple:	
65 - 74:	£99
75 - 80	£95
81 - 90	£93
91 - 105	£91
106 - 115	£89
116 - 125	£87

Nose to tail:	
65 - 74	£99
75 - 80	£95
81 - 90	£93
91 - 105	£91
106 - 115	£89
116 - 125	£87

Relaxed & social:	
65 - 74	£104
75 - 80	£100
81 - 90	£96
91 - 105	£94
106 - 115	£92
116 - 125	£90

Modern British:	
65 - 74	£107
75 - 80	£103
81 - 90	£101
91 - 105	£99
106 - 115	£97
116 - 125	£95

Chef's table:	
65 - 74	£110
75 - 80	£106
81 - 90	£104
91 - 105	£102
106 - 115	£99
116 - 125	£97

Fusion dining:	
65 - 74	£111
75 - 80	£107
81 - 90	£105
91 - 105	£103
106 - 115	£101
116 - 125	£99



Once you feel comfortable with the estimated costs and who we are as a company, you can secure a date with a deposit of £1000 (+ VAT)

Once this is paid, the date is yours and the pressure is taken off losing the booking!

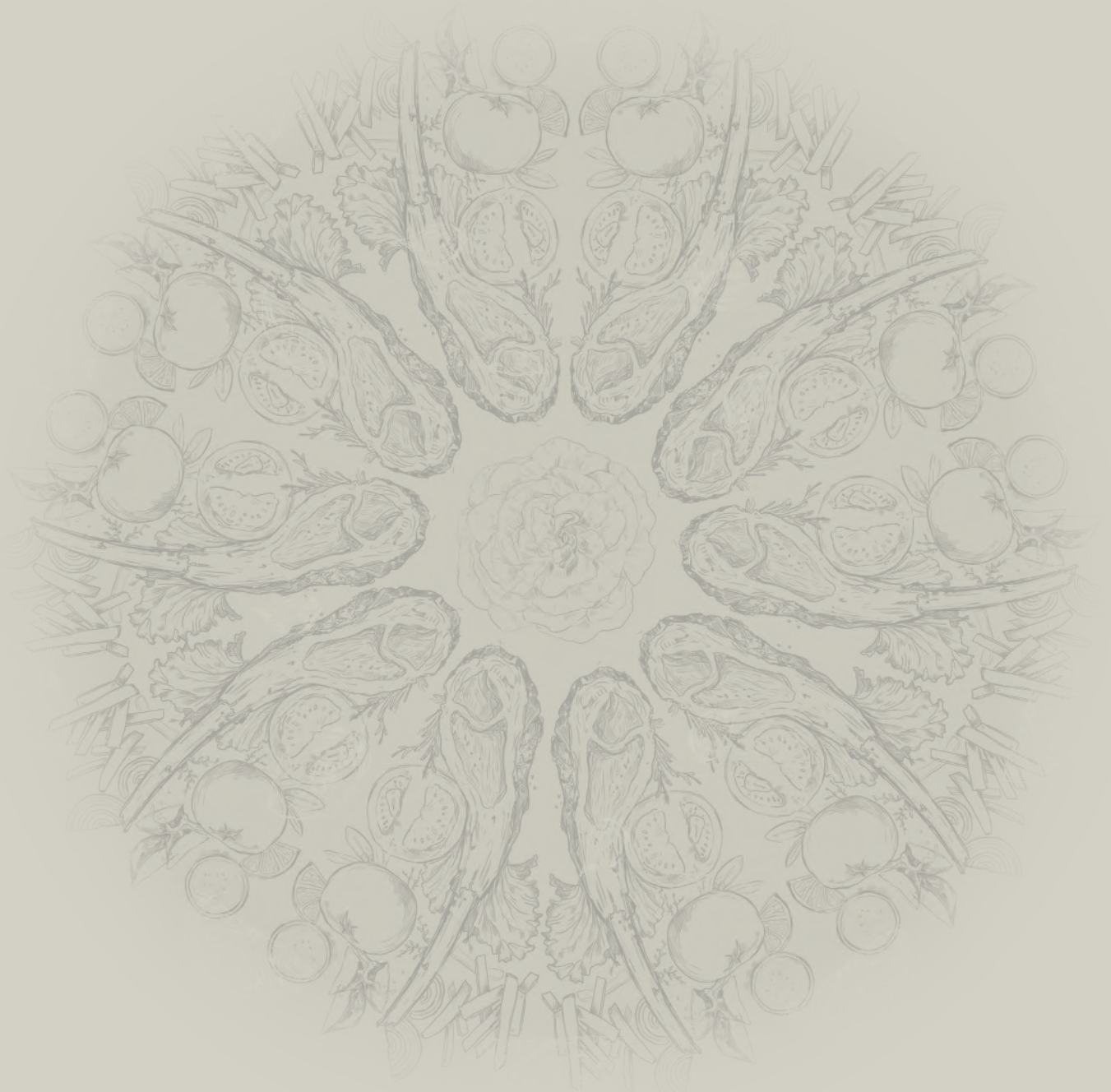
We will then work with you to design your bespoke package. We understand that numbers may fluctuate. Rest assured, we're flexible and will seamlessly adjust to accommodate your needs as we progress in the planning process.

The planning process:

- **Contact:** You'll have a designated coordinator on hand for contact via email at any time.
- **Meetings:** The sweet spot for your full menu-planning meeting is usually around 6 months before your event. However, if you'd like to meet us earlier, we're always happy to accommodate your schedule!
- **Tastings:** We host tastings during our quiet months for all of our booked couples. You'll get to sample our food, giving you 100% reassurance in the quality of food for your wedding day.
- **Finalising your catering plan** (6 weeks before)
We will be in touch around this time to ask for your confirmed guest numbers, list of dietary requirements, table plans and any last amendments to food choices.
- **Final Payment:** 4 weeks before.



H&A



07496 674 190

(8am – 5pm Mon – Fri. 8am – 1pm Sat)

The Hog & Apple Ltd,
Unit F, Escrick Business Park, York, YO19 6FD

www.thehogandapple.co.uk

@thehogandapple

info@thehogandapple.co.uk