



THICKET PRIORY

Photo credit: Carla Whittingham Photography

SUSTAINABILITY

We are committed to building a sustainable world for our future generations



Locally Sourced Produce

We have carefully selected our suppliers to ensure they provide the best quality ingredients sourced locally and ethically



Homegrown Produce

Sourcing as much as possible from our families' farms means we know the provenance of our ingredients, reducing necessity for ultra processed foods and in turn, negative impact on human health



Homemade Food

Everything that we provide is homemade so we can control and minimise waste often caused by the mass food making market as well as having an intrinsic understanding of every ingredient. We never use artificial colours and preservatives



Recycling Cooking Oil

All of our oil is collected and recycled helping to reduce greenhouse gas emissions and tackle the climate emergency



Energy

We are always looking for ways to improve our energy consumption. Renewable LPG and solar energy are within our grasp as well as electric vehicles which we plan to bring into the fleet this year



Food Wrap & Eco Packaging

We minimise the use of cling film and food wrap by using re-useable, sustainable, food safe containers. Wherever we need to use disposable food containers, they are eco-friendly and biodegradable



Recycling & Waste Disposal

All of our waste goes to a waste recycling plant where it is filtered to reduce landfill





FUNDAMENTALS

Since our inception in 2013, our goal has been to provide a thoughtful and creative dining experience by crafting bespoke menus for each of our clients. At the centre of that is our team of event managers and chefs who approach every single event with care and enthusiasm backed by years of experience.

FABULOUS HOMEMADE FOOD

Everything that comes out of the Homegrown kitchen is homemade by our small skilled team of chefs, from paté to pastry and everything in between. We research and source only the best local ingredients for your dishes, some of which even come from our families farms, to offer a true farm to fork experience as well as minimising our impact on the environment.

SUPERB SERVICE

When you book with Homegrown, you aren't only booking us for your wedding day but for every minute that our team commits to your menu. We are with you from your initial idea, through testing menus, advising complimentary suppliers, meticulously planning service and the big day itself - because our experience is your enjoyment.

PERSONALISED MENU

With us you have the freedom to take your menu wherever you want to go, whether that's creating a bespoke or choosing directly from our menus, you can span every service style; sharing, gastro, chef's table, or keep it simple with one.



THE PROCESS

1

Discuss your ideas and create your menu with Alice. Once happy we confirm your booking with a 10% deposit and a signed booking form.

2

You will be assigned your own dedicated event manager. Your event manager will work with you to add innovative and personalised touches throughout your planning process.

3

Beyond our catering services, your event manager oversees event production, styling and staffing. We are well connected with venues, suppliers and vendors and can advise on complimentary aesthetics.

4

In the January-March ahead of your wedding day we would love to host you for a menu tasting with our team in our Wetherby tasting room. A great opportunity for us to get to know you and straighten out some of the finer details of the day. There are options for free and Chef's Table tastings.

5

One month before, your event manager will complete a pre-event checklist with you where we gather all your final details including menu, numbers and dietary requirements.

6

Our head chef will then create dishes for all your guests with dietary requirements and the balance invoice will be raised. Payment is due 2 weeks before your wedding day from which point you can sit back and enjoy the ride!

PASSIONATELY BESPOKE

You will create your menu alongside our founder, Alice Falkingham.

A chef in her own right, Alice started Homegrown Hospitality in 2013 with her partner Martin, a long-time event manager.

No two menus produced in our Wetherby kitchen are the same. We specialise in hearty Yorkshire food, influenced heavily by cuisines from around the world.

Our in-house events team work very closely with Alice and the kitchen team to craft menus specifically curated to reflect your budget and vision, all whilst showcasing seasonal produce and supporting some of our favourite Yorkshire suppliers.





HOT BUFFETS

A good wholesome meal! These are perfect for arrival or departure days.

Main + Vegetarian option + 2 sides

Choose 1 from:

- Beef lasagne
- Shepherd's pie
- Chicken and chorizo casserole
- Chicken leek and ham pie
- Creamy fish pie
- Beef stew and dumplings
- Steak and ale pie
- Toad in the hole with onion gravy
- Bangers and mash with onion gravy
- Gourmet cheese burger in brioche roll
- BBQ pulled pork with slaw in artisan roll
- Chicken balti
- Baked chicken Parmigiana
- Tuscan sausage and bean stew

And 1 from:

- Roasted vegetable lasagne
- Aubergine parmigiana
- Mushroom, thyme and lentil potato top pie
- Butternut squash and rosemary pie

Add 2 sides:

- Garlic bread
- Crusty bread
- Honey roast carrots and garden peas
- Roast potatoes
- Fries
- Buttery mashed potato
- Fragrant rice
- Poppadums and pickle tray
- Green salad
- Homemade traditional coleslaw

Add a dessert:

- Sticky toffee pudding with toffee sauce and custard
- Seasonal fruit crumble and custard
- Bread and butter pudding and custard
- Treacle or jam sponge and custard
- Lemon curd cheesecake
- Mango & passionfruit pavlova
- Indulgent chocolate brownie



GRAZING CRATES

Developed for outdoor dining during Covid, our grazing crates are as relevant today as they were then. Presented in reusable baskets for 2 or 6 people with biodegradable crockery, cutlery and napkins these are a perfect drop off for your party to help themselves to the day before or after your wedding.

Afternoon Tea:

Mini artisan rolls filled with:

- Hand carved ham and red onion marmalade
- Cheddar and chilli jam
- Cucumber and Longley Farm cream cheese
- Salmon and asparagus quiche
- Homegrown's sausage rolls
- Indulgent chocolate brownie
- Strawberry tart
- Scone with clotted cream and strawberry jam

Ploughman's:

- Award winning pork pie
- Herby scotch eggs
- Cheddar and leek quiche
- Chicken liver parfait
- Fountains Gold cheddar and Wensleydale
- Pickles, vine tomatoes and grapes
- House chutney
- House salad and homemade coleslaw
- Artisan bread rolls
- Indulgent chocolate brownie
- Scone with clotted cream and strawberry jam

Antipasti:

- Generous selection of cured meats
- Griddled courgette and cheddar quiche
- Marinated olives and artichoke hearts
- Mozzarella pearls and sun-blushed tomatoes
- Ricotta and pesto
- Homegrown's hummus and crudites
- Griddled vegetables in basil oil
- Feta-stuffed peppers, figs and grapes
- Artisan bread rolls and grissini
- Honey panna cotta
- Chocolate dipped filo roll

*vegetarian & vegan options available



BREAKFASTS

BREAKFAST SANDWICHES

Locally baked bread cake with:

- Linton House Farm pork sausages
- Crispy smoked streaky bacon
- Halloumi and smashed avocado

Choice of tomato ketchup, chilli jam, brown sauce, red onion marmalade

CONTINENTAL BREAKFAST

- Selection of cured meats and cheeses
- Sliced bread, butter and preserves
- Selection of pastries
- Greek yoghurt, granola and compote
- Fruit juices
- Tea and coffee

FULL ENGLISH

- Smoked back bacon and Linton House pork sausage, black pudding, potato hash, mushrooms, roasted tomato, fried egg
- Yoghurt, granola and fruit compote
- Toast, butter and preserves
- Tea and coffee, fruit juice

FLUFFY AMERICAN PANCAKES

- Fruit compote and Greek yoghurt
- Smoked streaky bacon and maple syrup

BAGEL BAR

Plain, poppy seed, cinnamon and wholegrain bagels with:

- Smoked salmon
- Smoked streaky bacon
- Parma ham
- Sliced edam
- Tomatoes
- Strawberries
- Longley Farm cream cheese
- Chocolate and hazelnut spread
- Smashed avocado
- Pickles
- Butter
- Jam





RECEPTION



CANAPÉ MENU

MEAT

Fig and Parma ham with Harrogate Blue cheese and walnut praline
Chicken satay skewers, peanut satay sauce, coriander mayo
Braised short rib in red wine on fried crispy potato base
Hog roast bon bon with apple purée
Sticky honey and mustard sausages
Hoisin duck filo cup with spring onion and cucumber salsa
Mini jacket potato with chive sour cream and bacon crumb
Mini Yorkshire pudding with rare roast beef, horseradish and watercress
Mini chicken cordon bleu bites crispy panko'd chicken, Linton House ham, cheese
Crispy pork dumpling, xo sauce, yuzu mayo, sesame

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
Prawn toast with yuzu mayonnaise, fish ceviche, coriander and lime

VEGETARIAN

Mozzarella, sun-blushed tomato and basil skewer
Stilton and poached pear on puff pastry with rhubarb chutney
Falafel bites with pomegranate and cucumber yoghurt
Crispy panko'd brie with cranberry sauce
Baked feta in filo blanket with honey and black sesame
Whipped goats cheese tart with red onion marmalade

VEGAN

Sweet potato tortilla with charred corn, tomato salsa and creamed avocado
Sticky roasted pepper tart
Watermelon with whipped minted vegan cheese and balsamic glaze
Cauliflower velouté roasted garlic and parsley oil





SNACKAPÉ MENU

YOU HAVEN'T HEARD OF A SNACKAPÉ BECAUSE WE INVENTED IT! Bigger than the very formal canape, they are designed to do a bit more than offer a nibble with a drink. Three of them during your drinks reception will stave off the tipsiness and double as a starter! A *clever way to save on budget too!*

SLIDERS

Falafel with roasted red pepper and hummus (vg)
Smoky pulled pork with apple and red cabbage slaw
Buttermilk chicken with little gem and chilli mayo

TACOS

Spiked battered fish and citrus slaw with chilli and coriander mayo
Pulled pork barbacoa with guacamole and cheese sauce
Chilli beef tacos with little gem, sour cream and cheddar
Smoky aubergine with avocado and jalapeño (vg)

SAUSAGE

Homegrown's sausage roll with red onion marmalade
Chorizo scotch eggs with mustard mayo
Toad in the hole with Linton House sausages and onion gravy

CROQUETAS

Courgette and lemon croquetas with smoky tomato sauce (vg)
Cauliflower cheese croquetas with black garlic mayo (v)
Kickass cheddar and smoked bacon croquetas with rich tomato sauce

FRITTO

Beer battered fish and chips with Homegrown's tartare sauce
Oyster mushroom with chilli mayo (vg)
Crispy Korean chicken with black and white sesame seeds
Calamari and aioli
Mozzarella & chilli jam arancini with tomato dipping sauce (v)

BRUSCHETTA

Pepperonata and feta (v)
Baked halloumi with honey and chilli (v)
Parma ham and melon
Burrata, tomato and basil (v)

LIVE STATIONS

LIVE GRILL STATION

Selection of skewers;
Chicken, lamb, beef, vegetable with sauces:
Classic buffalo sauce
Peanut satay sauce
Basil pesto
Caribbean jerk sauce
BBQ sauce

TEPPANYAKI STATION

Teriyaki noodles
Yakitori chicken
Chilli beef

SMORES STATION

Mini and toasting marshmallows with skewers
and a tabletop firepit
Hot chocolate
Chocolate biscuits

OYSTER STATION

Finest Lindisfarne oysters with:
Mignonette
Horseradish granita
Lemon & Tabasco

PRETZEL WALL

Artisan pretzels
Dipped in chocolate
Chocolate fondue
Cheese fondue
Plain





The pleasure was absolutely all ours! From start to finish, during the whole wedding planning process, Homegrown have been been a dream to work with and really brought our vision and Italian story to life. We have had so many compliments on the food both on the day and afterwards, and it really was just utterly delicious.

BETH & CHRIS
Hornington Manor – October 2024



HOME GROWN'S HOGS

LINTON HOUSE PORK

We are very proud to offer pork that's not only reared right here in Yorkshire, but by Alice's own mum and stepdad. Our pigs are a cross between a ginger Duroc and a British Large White and they are bred to be a wee bit fatter than other pigs in the UK which results in a fabulous marbling, wonderful flavour and tender meat.

You can enjoy it at your event in many forms, from a classic hog roast to our signature Chef's Table pork dish.

THE HOME GROWN HOG ROAST

Life for us began with hog roasts so its only right that they are still a big part of our offering!

Our hog roasts can be enjoyed in a variety of ways including the night before your wedding, as the main event, as evening food or the day after. They can be served from our street food van, as a banquet, on sharing boards or cinema style.

Hog Roast Menu

Slow cooked Linton House pork and crackling
Homemade apple sauce
Homemade sage and onion stuffing
Artisan bread rolls

For the non-meat eaters

Halloumi and hummus with roasted pepper and sweet chilli

Recommended Sides

We think the best sides to accompany a hog roast are:

- Traditional crunchy coleslaw
- Herby roast new potatoes



ROASTS

Served with Yorkshire puddings, roast potatoes, cauliflower cheese, honey roasted carrots and parsnips, seasonal greens and lashings of gravy!

Choose your style

To Carve – designate a carver and have some fun with this

Gastro – partially plated with vegetables on the side for an element of sharing

Plated - no fuss, everyone has their own food

Choose your meat

- Sirloin of Yorkshire beef and horseradish
- Beef rump and wholegrain mustard
- Loin of Linton House pork and apple sauce
- Belly of Linton House pork and apple sauce
- Leg of Yorkshire lamb with mint sauce

THE SUNDAY ROAST BOARD

Belly of pork, slow cooked beef daube, roasted chicken supreme, pigs in blankets, Yorkshire puddings, roast potatoes

Seasonal vegetables, roasted roots and cauliflower cheese to the table



BARBECUE

Our BBQ Platters are still our most popular option for a sharing main course but the humble BBQ is also a perfect gathering or post wedding party option too. Choose your meat, 4 from:

LINTON HOUSE PORK

- Slow cooked pork belly with sticky hoisin sauce
- BBQ'd pulled pork and pink pickled onions
- Farm pork sausage
- Sticky glazed gammon and pineapple skewer

BEEF

- Bavette in garlic and oregano with chimichurri
- Cote de boeuf with salsa verde
- 6oz beef burger
- Slow cooked smoked brisket
- Bourbon and soy marinated rib eye

CHICKEN

- Chicken and chorizo skewer
- Lemon and thyme marinated chicken thigh
- Chicken tikka
- Chilli chicken and pineapple skewers

LAMB

- Harissa lamb rump
- Lamb kofta

FISH

- Sweet chilli salmon
- BBQ'd tiger prawns
- Cod with chorizo butter

VEGETARIAN AND VEGAN

- Halloumi and roasted red peppers
- BBQ'd cauliflower steak, chimichurri
- BBQ'd sweet potato steak with tahini yoghurt

ADD YOUR GARNISH

- BBQ'd pineapple
- Buttered corn on the cob
- Warm flatbreads

ADD YOUR SAUCES

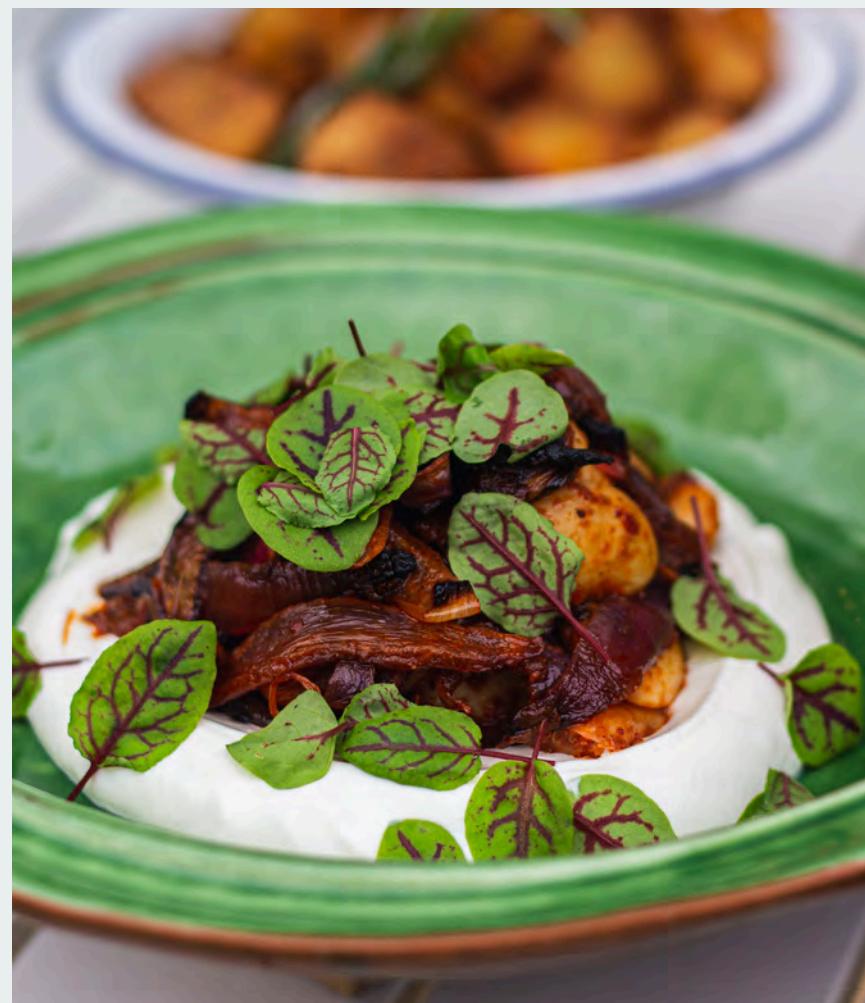
- BBQ Sauce
- Aioli
- Salsa verde
- Chimichurri
- Homegrown's ketchup
- Bearnaise sauce
- Szechuan pepper sauce
- Tzatziki

ADD YOUR SIDES

Choose from our extensive menu of delicious hot and cold sides



FOOD TO SHARE



SHARING STARTERS

ARTISAN BREAD BOARD

A selection of mixed artisan bread, olives, extra virgin oil and balsamic vinegar

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 Italian tomato sauce, whipped ricotta with confit tomato and garlic, Italian cured meats, music bread and grissini

ESPAÑA

Ham and cheese croquetas with smoky paprika dipping sauce, chorizo braised in wine with crunchy bread, serrano ham, manchego

CHINESE MIXED STARTER

Peanut satay chicken, prawn toast, salt and pepper spare ribs and hoisin dipping sauce, duck spring roll with plum sauce, spiced prawn crackers, crispy seaweed

PLATTER DE PARIS

Chicken liver parfait, baked camembert with rosemary and garlic, sticky fig pinwheels, artisan bread rolls, red onion marmalade

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

CURED MEATS PLATTER

Parma ham, salami milano, bresaola, shaved pecorino, olive oil, balsamic vinegar, artisan rolls, figs, and grapes

VEGAN MEDITERRANEAN BOARD

Hickory smoked butter bean dip, hummus with chilli oil, muhammara, chargrilled vegetables and sundried tomatoes, maple roasted fig, artisan bread rolls





SHARING MAINS

SURF AND TURF BOARD

Seared Yorkshire cote de boeuf with tiger prawns, onion rings, herb marinated mushrooms, roast vine tomatoes and garlic butter sauce served with chunky triple cooked chips & balsamic dressed rocket and cherry tomato salad with parmesan and pine nuts

PAN-ASIAN

Chicken yakitori skewers, crispy chilli beef with Asian salad, pork belly char sui bao buns served with fried rice, sweet potatoes with black rice vinegar and wok fried greens with chilli and sesame

TAPASITO BOARD

Chicken, chorizo and red pepper skewers, chilli and garlic prawns, pork and nduja meatballs in tomato sauce, ham and cheddar croquette, Spanish olives, Padron peppers served with patatas bravas with tomato sauce and aioli and griddled aubergine and peppers

GREEK BOARD

Lamb Koftas with tzatziki, chicken souvlaki skewers, griddled halloumi, chickpea ragu topped hummus, roasted peppers, warm flatbreads served with squash and feta salad with pomegranate and tabbouleh

MEXICANA PLATTER

Pork shoulder barbacoa with pink pickled onions, carne asada (BBQ'd steak) with chimichurri, crispy spiced fish tacos with citrus slaw and spicy garlic and lime sauce served with green rice, patatas bravas with smoky tomato sauce and chilli mayo, and classic Mexican salad with spiked chilli, lime and coriander dressing

PORCHETTA

Rolled loin and belly of Linton House Pork stuffed with rosemary, garlic and fennel with salsa verde and focaccia served with garlic Hasselback potatoes and fennel, pear and radish salad with lemon and ginger dressing

HOG ROAST BOARD

Linton House Pork, slow cooked with perfectly crunchy crackling, homemade sage and onion stuffing, Homegrown's apple sauce, artisan bread rolls and cider gravy served with crunchy traditional coleslaw and herby roast new potatoes or pork fat roasties and seasonal vegetables

NORTH WEST OF INDIA SHARING 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

PERSIAN BOARD

Spiced BBQ'd chicken thigh with blackened lemon and muhammara, slow roast Persian lamb served with garlic Hasselback potatoes, roasted squash with tahini yoghurt, mint and pine nuts and jewelled za'atar and wild rice salad with coriander and pomegranate

SHARING DESSERTS

We love dessert here as much as every other course which is why these are all homemade too!

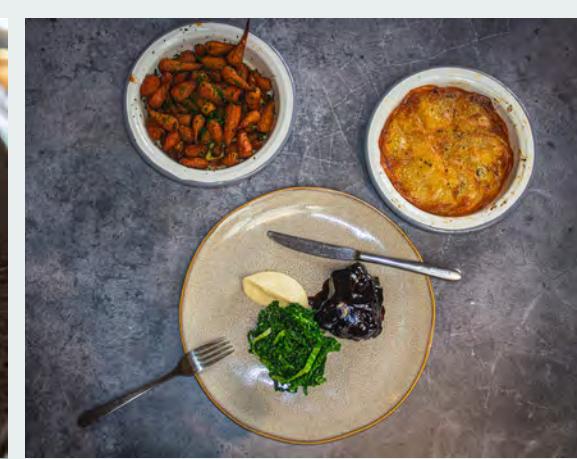
A TRIO OR A MIX OF 6 ARE PLAYFUL:

- Limoncello tiramisu
- Lemon posset with rhubarb compote
- Raspberry palmier mille-feuille
- Blueberry frangipane tart
- Summer berry trifle
- Mango and passionfruit pavlova
- Pineapple upside down cake with rum caramel
- Strawberry mousse with vanilla cream
- Poached pear and boozy berry mess
- Banoffee pot
- Chocolate brownie with raspberry mascarpone
- Chocolate and hazelnut profiterole
- Sticky toffee pudding
- Vegan chocolate delice
- Vanilla panna cotta with summer berry compote
- Espresso martini panna cotta
- Ginger and chocolate cheesecake with honeycomb
- Lemon cheesecake
- Raspberry and white chocolate cheesecake
- Lemon meringue pie
- Berry mess

SERVED WHOLE TO BE SHARED FAMILY STYLE:

- Apple pie and double cream
- Seasonal fruit crumble and vanilla custard
- Bread and butter pudding and vanilla custard
- Treacle sponge and vanilla custard
- Sticky toffee pudding with sticky toffee sauce and cream
- Boozy fruit trifle
- Homegrown's berry pavlova
- Mango and passionfruit pavlova
- Lemon meringue pie
- Banoffee pie
- Stem ginger and honeycomb cheesecake
- Black forest cheesecake





GASTRO DINING

Our dishes in the gastro range are hearty and wholesome familiar crowd pleasers



GASTRO STARTERS

BEETROOT & GIN CURED SALMON

House cured salmon, beetroot purée, pickled pink onions

PLoughman's STARTER

Award winning pork pie, Kickass cheddar, balsamic onion, cornichon, piccalilli

ONION BHAJI (VG)

Mint raita, mango chutney, spiced salad

CHICKEN LIVER PARFAIT

Melba toasts, piccalilli vegetables, apple chutney

LINTON HOUSE HAM HOCK TERRINE

Homegrown's rhubarb chutney, pickled carrot and cucumber, focaccia crostini, mustard

BAKED GOATS CHEESE AND BEETROOT SALAD (V)

Pea shoots, sourdough croutons, praline dressing

ROASTED TOMATO SOUP (V)

Mascarpone cream, cheddar scone

CLASSIC PRAWN COCKTAIL

Atlantic prawns, spiked Bloody Mary sauce, lettuce, brown bread and butter

BURRATA (V)

Heritage tomato, basil pesto, toasted pine nuts

MUSHROOMS ON TOAST

Sourdough base, wild mushroom fricassee, cream sauce

SMOKED HADDOCK AND CHEDDAR FISHCAKE

Leeks, mornay sauce

BRUSCHETTA

Ciabatta with pesto, cherry tomatoes, crushed Kalamata olives, basil, red onion, capers





GASTRO MAINS

SHOULDER OF YORKSHIRE LAMB

Ratatouille, boulangère potatoes and lamb sauce with honeyed carrots to the table

STEAK AND ALE PIE

Pomme purée and beef sauce with seasonal vegetables to the table

LINTON HOUSE PORK SAUSAGES

Bubble and squeak mash, cider gravy with seasonal vegetables to the table

SLOW BRAISED BEEF CHEEK

Celeriac purée, sautéed savoy cabbage, beef and red wine sauce with boulangère potatoes and honeyed carrots to the table

SURF & TURF

Pink marinated bavette, tempura prawn & langoustine bisque served with triple cooked chips and rocket and tomato salad to the table

ROAST SUPREME OF GARLIC & HERB MARINATED CHICKEN

Chicken fat roast potatoes, chicken sauce with honey roasted roots and seasonal vegetables to the table

BBQ'D COLLAR OF LINTON HOUSE PORK

Sautéed apple & BBQ sauce with apple and red cabbage slaw and triple cooked chips to the table

ROAST LOIN OF COD

Toulouse sausage and white bean cassoulet with sautéed green beans, garlic and shallots to the table

CONFIT DUCK LEG

Charred white cabbage, blackberry and port sauce with Lyonnaise potatoes to the table

LEMON RISOTTO (V)

Crispy burrata, herb gremolata

ROAST CAULIFLOWER STEAK (VG)

White bean purée, harissa and red onion butterbeans, chimichurri

GASTRO DESSERTS

STICKY TOFFEE PUDDING

Sticky toffee sauce, vanilla ice cream

APPLE AND RASPBERRY CRUMBLE

Vanilla custard

BLACK FOREST TRIFLE

Layered chocolate sponge, cherry jelly, cherry jam, Chantilly cream

DARK CHOCOLATE BROWNIE

Caramel cream and hazelnut brittle

CLASSIC BERRY MESS

Meringue, Chantilly cream, fresh seasonal berries

LEMON TART

Passionfruit coulis, vanilla cream

BANOFFEE PIE

Layered biscuit, caramel, brûlée'd banana and Chantilly cream

PINEAPPLE UPSIDE DOWN CAKE

Coconut ice cream, rum caramel

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Raspberry coulis





CHEF'S TABLE STARTERS

KING SCALLOPS

Black truffle, maitake, chicken and tarragon butter sauce

WILD MUSHROOM RAVIOLI

Beurre noisette, hazelnuts, wild mushrooms

LINTON HOUSE PIG CHEEKS

Mushroom, pickled celeriac

YORKSHIRE LAMB RIB

Smoked potato, mint

CRISPY ASIAN PORK BELLY

Asian slaw

WHITBY CRAB SALAD

Apple, cucumber, lemon verbena, herb mayonnaise

HAM AND EGG CRUMPET

Matchstick potatoes

CAULIFLOWER CROQUETTES (V)

Black garlic mayonnaise

CHICKEN SATAY

Asian slaw, coriander mayonnaise





CHEF'S TABLE MAINS

FILLET OF YORKSHIRE BEEF

Short rib bonbon, fondant potato, celeriac purée, chard, red wine sauce

LOIN OF LINTON HOUSE PORK

Sweet onion purée, wilted leeks, potato rosti, crackling, pork sauce

ROAST GRESSINGHAM DUCK BREAST

Carrot purée, star anise glazed crumble topped carrot, port and orange sauce

RUMP OF HARISSA SPICED YORKSHIRE LAMB

Cumin potato terrine, chickpea tagine, pomegranate gel, mint raita, lamb sauce

HAUNCH OF VENISON

Ragout tortellini, creamed and charred baby leek, venison sauce

ROASTED HAKE

Brown butter leeks, mussel beurre blanc, pickled mussels, gnocchi

BEEF FEATHERBLADE

Dauphinoise potatoes, wilted leeks, honey carrot, Parma ham crisp, beef sauce

ROAST VEGETABLE PITHIVIER

Celeriac purée, sautéed kale, vegetable jus

BEEF WELLINGTON

Parsnip purée, wilted spinach, honey roasted carrot, fondant potato

CHEF'S TABLE DESSERTS

BURNT BASQUE CHEESECAKE

Salted chocolate cremeaux, candied orange

PISTACHIO TIRAMISU

Layered pistachio mascarpone, coffee soaked fingers

CHOCOLATE AND NUTS

Dark chocolate delice, peanut butter mascarpone, peanut crumble and brittle, dulce de leche

CRÈME BRULÈE MILLE-FEUILLE

Raspberry coulis and fresh berries

THE HEDGEROW

Compressed apple, hazelnut crumb, custard cream, bramble sorbet, steeped blackberries

CHOCOLATE AND CHERRY BOMBE

Chocolate delice, cherry centre, mirror glaze

EARL GREY PANNA COTTA

Homemade shortbread

WHITE CHOCOLATE PAIN PERDU

Blueberry compote, clotted cream ice cream

BROWN SUGAR CUSTARD TART

Caramel ice cream, shortbread crumb

RASPBERRY AND WHITE CHOCOLATE BREAD AND BUTTER PUDDING

Crème anglaise



EVENING FOOD

STREET FOOD

We have 2 street food vans at Homegrown

Hog Roast

If you haven't already indulged, now is the time!

Nice & Toastie

A selection of gourmet toasties filled with bechamel, Yorkshire cheddar and a host of additions



CINEMA STYLE FOOD

We walk amongst your guests with baskets loaded with food

- 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, sticky onions in a torpedo roll
- Chicken tikka Naan wrap, salad, mint raita, mango chutney

PIZZA

Choose 3 from:

- Margarita: house tomato sauce, mozzarella, basil
- Caprese: salami, nduja, stracciatella, chilli honey
- Portobello: mushroom, oregano, sea salt, garlic oil
- Tonno: tuna, fresh green chilli, red onions, roquito peppers, oregano
- Caprino: goats cheese, red onion marmalade
- Salsiccia: smoked mozzarella, fennel sausage, red onion marmalade, chilli flakes
- Verde: peppers, red onions, mushrooms, griddled courgettes
- The Yorkshire: Yorkshire Blue cheese, walnut, honey
- The Homegrown: BBQ pulled pork, red onions

BOWLS

For those who prefer to eat with a fork, a warming bowl food

option could be perfect for you

- Chilli con carne with guacamole and tortilla chips
- Green Thai curry with rice and poppadums
- Tikka masala; chicken or vegetable with rice and poppadums
- Our farm pork sausage with mash and onion gravy
- Paella; chicken and chorizo or vegetable
- Award winning pork pie and peas with gravy





WEDDING CAKES

CHEESE 'CAKE'

fountains gold cheddar
wensleydale and cranberry
harrogate blue
organic cornish brie
cornish yarg
chevre goats 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 goats cheese
godminster cheddar heart

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

VICTORIA SPONGE

For those looking for something really simple but oh so effective, our XL Victoria sponge could be just the thing! Layered with vanilla mascarpone and summer berries and adorned with berries and flowers.





'From the moment we met 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 were a joy to be around. Everyone was so kind and friendly and truly made sure we were looked after. Alice, the food was wonderful. Absolutely everyone commented on how fab it was but I particularly wanted to pass on the comments from my vegan friends, who said it was the best vegan food they've had at a wedding. Thank you for putting so much care and attention on to every single dish you served.'

ROSIE & GEORGE

160 guests at home in a marquee



PRICE GUIDE

All of our dishes are priced individually to allow you the flexibility to build your own menu:

CANAPES / SNACKAPES

3pp from £10.50 - £12

SHARING

Platters of food to be shared at the table with sides

- Starters from £5.00 - £11.95pp
- Mains from £18 - £30pp
- Desserts from £7.75 - £10pp

Staff, hireware and kitchen set up for 100 guests approx. £1875

GASTRO

Crowd pleasing hearty food. Main part plated with sides to share at the table

- Starters from £7.75 - £10.00pp
- Mains from £17.00 - £30pp
- Desserts £9pp

Staff, hireware and kitchen set up for 100 guests approx. £2250.00

CHEF'S TABLE

Fully plated meals

- Starters from £11 - £14pp
- Mains from £27 - £44pp
- Desserts from £11pp

Staff, hireware and kitchen set up for 100 guests approx. £2500

EVENING FOOD

- Cinema style evening snacks from £10pp
- Street food - Hog Roast or Toasties served from our street food vans from £13p

DRINKS

- Drinks packages from £20pp
- Full bar service free with minimum spend £2500

WEDDING CAKES

- Brownie Tower £5.00pp
- Victoria Sponge for 100 - £660
- 5 Tier Cheese Cake - £550
- 5 Tier Cheese & Pie Cake - £575

BREAKFAST

- Continental from £15pp
- Bagel bar from £15pp
- Full English Breakfast from £25pp
- Pancakes from £20pp

ARRIVAL/DEPARTURE MEAL

- Hog Roast from £13pp
- Hot Buffet from £25pp
- Grazing crates from £25pp

*Prices correct as of March 2025

FREQUENTLY ASKED QUESTIONS

1. What is included in our quote?

We take the thinking out of the process for you and nobody likes nasty surprises! We include everything you need to create the menu you have chosen, so kitchen, crockery and cutlery, white linen napkins, kitchen and waiting staff and VAT at 20% is all included as standard.

2. Do you provide linens?

White linen napkins are included as standard, and table linens can be added should you need them. If you are creating a theme with specific colours, we have a range of coloured linen to choose from for a small additional cost.

3. What is your crockery and cutlery like?

We include standard white crockery and cutlery for our sharing and gastro meals and our chefs table range include an upgraded range of crockery designed by our chefs to compliment the dishes. Our range of cutlery is beautifully simple.

4. Can we style our tables?

If you want to style your table settings we have access to a range of suppliers and can help you to create the look that you want.

5. Do you provide glassware?

When you book your drinks and/or bar through us we include all glassware required. We have a range of cut and coloured glass options for upgrade if you wish.

6. Can we choose our drinks on the bar?

We operate our fully stocked bar which includes everything you would expect to find on a bar. You have the freedom to add personalised elements such as cask of ale choice and His & Hers cocktails. We will always accommodate any requests if we can so feel free to ask.

7. When do we need to decide everything?

We set everything in stone 4-6 weeks ahead of your wedding day. At this point you need your numbers, dietaries, food choices, timings etc. all finalised so we're able to start bringing everything together for you.

8. We are getting married in a marquee / barn, what do you need?

For a standard menu up to 120 people we ask for a space of 6x6m minimum with 6x trestle tables, water and electricity (at least 6 sockets which can all draw 13amp individually). We will provide all cooking equipment

9. When do you set up?

We will set up the day before. We will install and test all kitchen equipment, lay tables and set up drinks/bar as required. If you are getting married in a venue, we will liaise with them to organise this.

10. How do we cater for dietary requirements?

We ask that you collate all of your guests with dietary requirements into a spreadsheet which we require at your final meeting with us 4-6 weeks before your wedding day which we will use to create your dietary dishes. We try to minimise the number of dietary dishes to ensure smooth running of service on your wedding day.

11. Can we taste our menu?

We offer 2 options for tastings. The first is a group tasting, here, we choose reception snacks and a 3 course menu and you are invited along with other couples to enjoy a meal at our premises on the Thorp Arch Estate. The second option is a chef's table tasting, here you can book a private session for up to 6 people max. We will consult with you beforehand so that you can taste exactly what you want and then you are wined and dined through an evening of food! This is £600 inc VAT (as of march 25)



NOTES

Start your plan ahead of our call:

WHO WE HAVE WORKED WITH:



Start your journey with us:

Email: team@homegrownhospitality.co.uk

Call: 01937 206011

Web: www.homegrownhospitality.co.uk

Homegrown Hospitality, unit 123, North Roundabout, Thorp Arch Estate, Wetherby, LS23 7BJ

