



CANAPÉS

CANAPÉ SELECTION:

£1.75 + VAT PER BITE MINIMUM ORDER OF 100 CANAPÉS REQUIRED

- Petit ratatouille with Yorkshire goats cheese (V)
- Vegetable spring roll with soy dip (V)
- Mini caesar salad in crisp filo basket
- Vegetable sushi with ginger and soy sauce
- Classic cheese straws

£1.95 + VAT PER BITE MINIMUM ORDER OF 100 CANAPÉS REQUIRED

- Mini Yorkshire pudding with rare roasted beef and horseradish sauce
- Three mini sausages with a sweet mustard glaze
- Beef and Yorkshire ale mini pies
- Smoked salmon and cream cheese bagel
- Thai fish cakes with sweet chilli dipping sauce



CANAPÉS

CANAPÉ SELECTION CONTINUED:

£2.25 + VAT PER BITE MINIMUM ORDER OF 100 CANAPÉS REQUIRED

- Mini cheese steak burger with tomato relish and rocket
- Classic mini lamb kebab
- Mini hot dogs served with American mustard and crisp onions
- Potato cakes with smoked duck and cranberry chutney
- Mini classic cheeseburger

£2.75 + VAT PER BITE MINIMUM ORDER OF 100 CANAPÉS REQUIRED

- Chicken fillet marinated in lemongrass with tomato jam
- Mini fish and chips in paper cones
- Mini cottage pie



CANAPÉS

CANAPÉ SELECTION CONTINUED:

SOUP'S SERVED IN A 2OZ SHOT GLASS £2.15 + VAT PER BITE
MINIMUM ORDER OF 100 CANAPÉS REQUIRED

- Butternut squash
- Gazpacho (cold)
- Vichyssoise (cold)
- Pear & stilton
- Asparagus and chervil
- Cappuccino of wild mushroom
- Tomato and basil



CLASSIC & RETRO CANAPÉS

- Mini cheese burgers
- Mini hot dogs with American mustard
- Mini pizzas (vegetarian selection available)
- Scampi & chips with tartar sauce
- Gammon and egg
- Sausage and mash with onion gravy (vegetarian available)
- Roast beef and Yorkshire pudding with horseradish sauce
- Prawn cocktail
- Fish cake with sweet chilli dip
- Beef and ale pie
- Jacket potato with chilli con carne and sour cream

5 Bites - £11.50 per person plus VAT

6 Bites - £13.50 per person plus VAT

7 Bites - £14.95 per person plus VAT

Additional Bites after 7 @ £1.75 each plus VAT



▶ DESSERT CANAPÉ SELECTION

CHOOSE 5:

- White chocolate and blue berry crème brulee with sugared shortbread
- Classic bread and butter pudding with butterscotch sauce
- Rich chocolate tart with marmalade crème fraiche
- Raspberry tartlet with vanilla pastry cream
- Micro fruit salad with lime sugar syrup
- Mini bake well tartlets
- Sticky toffee pudding with vanilla ice cream
- Selection of mini cheesecakes
- Apple and blackberry crumble with custard

£6.50 +vat per person



MINI BURGER MENU

MINI ULTIMATE BURGER

Oracle Burger, Monterey Jack Cheddar Slice and Canadian Cured Streaky Bacon

MINI THAI BURGER

Oracle Burger, Sweet chilli sauce and coriander yoghurt

CHICKEN, AVOCADO & BACON BURGER

Chicken breast, fresh avocado, rocket, grilles bacon with guacamole, sour cream and tomato salsa

KIWI BURGER

Oracle burger, beetroot, egg, pineapple, cheese, salad and relish

VEGGI STACK

Chargrilled vegetables, sun dried tomato feta pesto and rocket

PORTABELLA

Whole portabello mushroom sweet red peppers, rocket, red onion and pesto

£12.50 + VAT PER PERSON

Choose 4 from the above



MINI CONE MENU

MINI FISH AND CHIPS IN CONE

MINI CHICKEN GOUJONS AND CHIPS IN CONE

SAUSAGE AND MASH ON A SPOON

PIZZA SLICES (V)

MINI ULTIMATE BURGERS

MINI PRAWN COCKTAILS IN CONE

VEGETABLE PAKORAS (V)

£11.50 + VAT PER PERSON

Choose 5 from the above



BBQ MENUS

BBQ MENU:

£11.50 PER PERSON + VAT MIN ORDER X 40 PEOPLE

- 100% ground beef burgers freshly made with herbs and seasoning sesame seeded buns
- Beef and tomato sausage, pork and herb sausage
- Vegetarian burgers & sausages
- Lemon and coriander chicken fillets
- Marinated vegetable brochettes
- Mixed seasonal salad
- Potato salad with dijon mustard
- Selection of relishes and sauces

£14.95 PER PERSON + VAT MIN ORDER X 40 PEOPLE

- 100% ground beef burgers freshly made with herbs and seasoning sesame seeded buns
- Beef and tomato sausage, pork and herb sausage
- Vegetarian burgers & sausages
- Char grilled fillet of chicken in the following marinades: lemon & coriander, tikka marsala
- BBQ rump steak
- Grilled tuna, swordfish or fish of the moment (£3 supplement)
- Tomato & red onion salad balsamic dressing
- New potato & chive salad
- Mixed seasonal salad
- Selection of relishes and sauces



BBQ MENUS

BBQ MENU CONTINUED:

£17.95 PER PERSON +VAT MIN ORDER X 40 PEOPLE

- 100% ground beef burgers freshly made with herbs and seasoning sesame seeded buns
- Beef & tomato sausage, pork & herb sausage, chicken & tarragon
- Vegetarian burgers & sausages
- Char grilled fillet of chicken in the following marinades: lemon & coriander, cajun spices
- Sumi bi yaki king prawns
- Peppered steak
- Tomato & red onion salad balsamic dressing
- New potato & chive salad
- Mixed seasonal salad
- Homemade coleslaw
- Selection of relishes and sauces
- Glazed lemon tart with raspberry compote



FINGER BUFFET MENUS

THE YORKSHIRE FINGER BUFFET:

£11.95 PER PERSON + VAT MIN ORDER X 10

- Freshly made sandwiches to include some of the following:
 - Mature cheddar and local fruit chutney
 - Honey roasted ham with dijon mayonnaise
 - Tuna sweet corn mayonnaise
 - Roast beef with horseradish sauce
 - Roast chicken with salad and lemon dressing
 - Sliced egg and watercress
- Home baked flaky pastry sausage roll with tomato dip
- Mini sausages rolled in a honey and mustard glaze
- Selection of mini quiches including vegetarian options
- Mini pork pies with HP sauce
- Mature cheddar cheese with vine tomato skewers (V)
- Yorkshire parkin



FINGER BUFFET MENUS

A TASTE OF THE MEDITERRANEAN FINGER BUFFET:

£12.95 PER PERSON + VAT MIN ORDER X 10

- Wrap selection to include some of the following:
 - Humus with roasted mediterranean vegetables (V)
 - Buffalo mozzarella with ripped basil and char grilled peppers (V)
 - Marinated chicken breast with lemon grass and coriander
 - Italian ham with tapenade and black olives
- Mini Pitta breads with various dips and salsas
- Spicy falafel with minted yoghurt
- Vegetable samosa's with chilli dip
- Chicken lime and coriander skewers with mango salsa
- Mozzarella, tomato & avocado crostini (V)
- Sun kissed tomato and mozzarella bruschetta
- Italian style chocolate tart



FINGER BUFFET MENUS

A TASTE OF THE EAST FINGER BUFFET:

£12.95 PER PERSON + VAT MIN ORDER X 10

- Naan breads filled with some of the following:
 - Lightly spiced lamb kofta with minted yoghurt
 - Chicken coronation style with fresh coriander
 - Tandoori chicken and cucumber
 - Grilled Indian style vegetables and green salad (V)
- Dim sum selection (V)
- Onion bhajis with mint raita
- Duck spring rolls with oriental dipping sauce
- Satay chicken with a satay dipping sauce
- Poppadoms with a selection a dips and salsas
- Mini fruit tartlets with mango coulis
- Oracle Yorkshire cheeseboard



▶ BUFFET MENUS

£14.00 +VAT PER PERSON MIN ORDER X 20 PEOPLE PLEASE CHOOSE 3 MAIN ITEMS AND 1 DESSERTS

£16.50 +VAT PER PERSON MIN ORDER X 20 PEOPLE PLEASE CHOOSE 4 MAIN ITEMS AND 2 DESSERTS

£18.00 +VAT PER PERSON MIN ORDER X 20 PEOPLE PLEASE CHOOSE 5 MAIN ITEMS AND 2 DESSERTS

OUR BUFFETS ARE SERVED WITH STANDARD ITEMS AS BELOW AND WE ASK YOU TO CHOOSE OTHER DISHES:

STANDARD BUFFET ITEMS:

- Vine tomato and roasted red onion salad with opal basil and balsamic dressing
- Homemade coleslaw made with organic mayonnaise
- New potato and chive salad
- Nicoise salad
- Cous cous with coriander cress and mediterranean vegetables
- Fresh baked bread basket

MAIN DISHES:

- Chicken cooked in a korma sauce
- Swedish meat balls in a roasted tomato sauce
- Beef and mushroom stroganoff
- Continental meat platter with pickles
- Salmon fillets with asparagus
- Thai style fish cakes with chilli dipping sauce
- Platter Danish open sandwiches
- Tomato and mozzarella quiche (V)
- Spinach and potato pakoras (V)
- Cream cheese Jalapeno peppers (V)
- Mixed vegetable dim sums (V)
- Vegetarian lasagne (V)



▶ BUFFET MENUS

BUFFET MENU CONTINUED:

DESSERTS:

- Glazed lemon tart with clotted cream
- Warm apple and blackberry crumble with vanilla custard
- Amaretto chocolate cheese cake
- Bitter chocolate tart with orange cream
- Raspberry & rhubarb frangipan
- Fresh fruit salad (season depending)

EXTRA DISHES CAN BE ADDED AT ANY TIME PLEASE ASK YOUR EVENT MANAGER FOR COSTS



EXTRAS

OUR HOG ROASTS ARE SPIT ROASTED ON SITE, SO YOUR GUESTS CAN SAVOR THE WONDERFUL AROMA.

HOG ROAST STANDARD (MIN 70 PEOPLE):

This includes 50kg spit roasted gilt hog with 100 pork sausages, fried onions, bread cakes, apple sauce, sage & onion stuffing

£10.50 + VAT PER PERSON

HOG ROAST COMBO (MIN 70 PEOPLE):

This includes 50kg spit roasted gilt hog with 100 pork sausages, fried onions, bread cakes, apple sauce, two types of stuffing, garlic mushrooms, new potatoes, rich chocolate cake with cream

£12.95 + VAT PER PERSON

PAPER PLATES AND PAPER NAPKINS ARE INCLUDED IN THE COST



▶ EXTRAS

CHOCOLATE FOUNTAIN RENTALS:

Chocolate fountains are a fantastic center piece for your event. We supply the fountain, along with 10kgs of Belgian chocolate and a selection of dipping foods for your guests to dip in

- **OPTION 1 (RECOMMENDED)**
We will come along to your event set up our fountain with a black cloth, provide all the dipping food (approx 150 people) provide the chocolate, skewers and black napkins and a uniformed operator to manage the fountain for the duration of the event.

COST **£295.00** INCLUSIVE (SUBJECT TO VAT)

- **OPTION 2**
We will supply the fountain and 10kg of Belgian chocolate. (You supply the dipping food)

COST **£195.00** INCLUSIVE (SUBJECT TO VAT)

DIPPING FOODS (SUBJECT TO AVAILABILITY)

INCLUDED

- Marshmallows
- Fresh strawberries
- Fresh pineapple
- Melon
- Curl wafers
- Sweets
- Profiteroles

EXTRA DIPPING FOODS AVAILABLE* CHOOSE ANY 3 @ £1.00 PER PERSON

- *Mini doughnuts
- *Fudge
- *Kiwi fruit
- *Bananas
- *Orange segments
- *Jelly babies
- *Fresh mango