

Fairhurts Catering

Starters

- Wensleydale Cheese & Leek Tartlet, pickled red onion, pea shoots & balsamic glaze
- Homemade Golden Vegetable Soup, coriander & truffle, rustic roll & butter
- Classic Prawn Cocktail with cucumber & dill relish
- Cauliflower Fritters, tzatziki & sesame ginger salad
- Chicken Liver Parfait, apple purée, pickled apple & brioche toast
- Ham Hock Terrine, homemade piccalilli & pork crackling
- Locally Smoked Salmon, lemon & black pepper crème fraîche, capers & herb croutons
- Pulled Pork Soft Taco with salsa verde aioli & pickled red onion

Main Courses

- Slow Cooked Beef Bourguignon with pancetta, mushrooms, pomme purée & baby vegetables
- Confit Gressingham Duck Leg with creamed cabbage, fondant potato & orange sauce
- Roasted Salmon Fillet with pea, pancetta & light curried cream sauce
- Thyme Roasted Chicken Breast with rosemary potatoes & chorizo mushroom sauce
- Slow Roasted Belly Pork with apple purée, black pudding crumb & cider cream sauce
- Yorkshire Dales Ribeye Steak with herb butter, chunky chips & garlic chutney
- Slow Cooked Lamb Shank with red wine sauce & potato gratin
- Herb Crusted Chicken with dauphinoise potato & red wine sauce
- Sea Bass en Papillote with herb potatoes, fine beans & citrus butter sauce

Desserts

- Trio of Desserts: crème brûlée, lemon cheesecake & chocolate brownie
- Tarte au Citron with berry compote & vanilla ice cream
- White Chocolate Crème Brûlée with shortbread & raspberries
- Mango & Passionfruit Cheesecake with sorbet & compote
- Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream
- Salted Caramel Chocolate Mousse with honeycomb
- Lemon Posset with berry compote & lavender shortbread
- Dark Chocolate Brownie with raspberry sorbet & meringue
- Cheese Board: Wensleydale, vintage cheddar, brie & Yorkshire blue, served with crackers, grapes, figs & sage honey

The Grill & BBQ Experience

A relaxed, sociable dining style perfect for summer evenings:

- Slow Cooked Yorkshire Belly Pork with cider & paprika
- Chargrilled Lamb Cutlets with mint, garlic & thyme
- Honey & Tandoori Chicken Breast with cumin
- Yorkshire Beef Sirloin in mustard & tarragon marinade
- Roasted Salmon with lemon butter & dill

Sharing dishes served to the centre of the table for a truly informal, memorable dining experience.