

ABBOTSDIE EVENTS

Spenrigg, Askrigg, Leyburn, North Yorkshire, DL83DX
Tel: 07966621047 ~ Email: info@abbotsideevents.co.uk

Please note: the lists below are not exhaustive; these are just intended as inspiration! If you have a favourite dish or particular style that you prefer then we will endeavour to produce it for you.

Canapés

Meat Canapés

Farmhouse sausage Our butcher's farmhouse sausage, served with two wholegrain mustard dips

Bacon & egg Curls of crispy pancetta with a delicate baked quail egg, sat inside a filo case

Mini beef burgers Handmade canape-sized sliders. Can also be served as a cheese burger, with the option to include a mini beer (30ml beer glass)

Roast beef in Yorkshire pudding Mini Yorkshire pudding with finest rare roast beef and horseradish sauce

Teriyaki beef & lettuce cups Small tender strips of beef with a soy marinade, cucumber, chilli, onion and coriander in gem lettuce cups

Poppadum & curry Small bite-sized poppadum with a slow-cooked shoulder of lamb and tomato curry

Pate toasts Chicken liver pate, Brussels pate or mushroom pate, on melba toasts or crostini

Poultry Canapés

Confit duck leg Pulled duck, plum sauce, lightly pickled carrot, spring onion and radish, served on a spoon

Fish & Shellfish Canapés

Crayfish cocktail Succulent crayfish tails with marie rose sauce and micro salad

Morecambe Bay spicy shrimp crostini Morecambe Bay shrimps, potted in spiced butter and served on small hot toasts

Hot smoked mackerel pate Lightly smoked mackerel pate, topped with thin slices of sushi ginger and cranberries

Smoked salmon blini With crème fraiche, lemon, dill and cracked black pepper

Fish & chips Cod goujons and chunky chips, served in mini cones

Cheese Canapés

Cheese beignets Deep fried crispy-coated cheese balls with dips; mozzarella & tomato chutney, feta & red onion marmalade, halloumi & sweet chilli jam

Red onion & Yorkshire Wensleydale tarts Moreish warm morsels with sweet, tangy Raydale Preserves Red Onion Marmalade and melted Yorkshire Wensleydale cheese

Cream cheese-stuffed pepperdews Little sweet piquanté pepper cups, filled with cream cheese and wrapped in a basil leaf

Smoked Applewood cheese & sun-dried tomato tarts Filo pastry tartlets with a subtle smoked cheese and sun-dried tomato filling

Vegetarian Canapés

Balsamic tomato tarts Balsamic roast cherry tomatoes, pesto, and a parmesan, chive & black pepper crisp

Basil guacamole in a spicy Mexican pastry cup Basil, avocado, lime, red onion, chilli, tomato and sour cream in a mildly hot Mexican-spiced pastry cup

Bruschetta Sliced ciabatta with cherry tomatoes, red onion, and basil

Antipasti Sun-dried tomatoes, marinated olives, stuffed baby squash, baby artichoke, and stuffed peppers

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Starters

Sharing starters

Sharing platter of antipasti With a selection: sun-dried tomatoes, olives, cheeses, cured meats, anchovies, stuffed baby pumpkin & peppers, ciabatta bread, olive oil and balsamic vinegar, griddled artichokes and red peppers

Greek meze Tabbouleh, houmous, tzatziki, taramasalata, Greek lamb meatballs, grilled aubergines, butter beans in tomato sauce, marinated feta and olives, bread sticks, pitta breads

Rustic picnic Sourced from great local producers; pork pies, hams, cheeses, scotch eggs, breads, butter, chutneys and pickles

Fish and Shellfish

Abbotside seafood trio Smoked salmon, dill, lemon, cracked black pepper and cream cheese roll; prawn cocktail with a dash of tabasco sauce on a gem lettuce leaf; potted brown shrimp in a mini jar, all served with a crusty seeded roll

Potted Morecambe Bay shrimp Morecambe Bay shrimps with a hint of mace, cayenne and lemon, potted with Yorkshire Butter and served in jars with crusty bread and side salad

Gravadlax Salmon cured in beetroot, aromatic herbs and Hendricks Gin, with its cucumber notes a perfect companion

Smoked salmon mousse Served in a jar with a watercress salad and melba toasts

Salads / Cheese

Mozzarella & tomato salad Sliced mozzarella, mozzarella pearls, vine tomatoes, confit cherry tomatoes, parmesan tuile, basil leaves, and a basil & tomato vinaigrette

Stilton & fig salad Blue cheese, figs and salad leaves, with a honey & thyme dressing and crusty bread

Warm bacon salad with black pudding Crispy black treacle-cured bacon, black pudding bonbon, rocket leaves and a Raydale Preserves mustard dressing

Goat's cheese & red onion tart Red onions, sautéed in balsamic vinegar and topped with slices of goat's cheese

Melon, mozzarella & prosciutto skewers Melon balls, mozzarella pearls, prosciutto, and a basil vinaigrette

Soups

Pea & fresh spinach soup with fresh mint Sweet peas, tangy spinach, a dash of cream and vibrant fresh herbs – or served as part of an assiette, with a ham hock salad

Tomato & red pepper soup with Yorkshire Wensleydale cheese Creamy Yorkshire Wensleydale cheese balances tangy tomatoes and sweet peppers, with fresh basil, chopped black olives and a drizzle of balsamic reduction

Rustic vegetable & ham soup with lentils Tasty ham, root vegetables and tomatoes form a substantial, hearty soup

Meat / Poultry

Pate Chicken liver pate, Brussels pate, pork terrine or mushroom pate, served with a light salad and crusty bread

Pork belly Pork belly, cooked slowly (sous vide); incredibly tender, succulent pork with crispy pork crackling, a cider and apple puree, and buttery wilted spinach

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Pea & ham A fun, vibrant assiette starter of a pea, spinach & mint soup, served in a shot glass with a ham hock, pea, baby broad bean and crispy pancetta side salad, pork scratchings, pea shoots, balsamic reduction and bread

Vegetarian

Balsamic roast cherry tomato tart A flaky puff pastry base, topped with pesto and roast balsamic cherry tomatoes, with optional parmesan, black pepper and chive crisp

Main course

Beef

Finest Yorkshire Dales beef Locally-reared Topside or Sirloin. Slowly spit roasted with a herb and wholegrain mustard marinade. Works well as a table-carved option, a great “ice breaker” on wedding tables; we serve beef as whole joints to each table with a carving board, knife, apron and chef’s hat for a designated guest to carve.

Yorkshire Dales steak Fillet of finest grass-fed dry aged beef with béarnaise sauce, chunky chips and a light side salad

Abbotside beef, vegetable & Black Sheep Ale stew Our special stew, home-made with real care, cooked slowly for 48 hours

Whole roast ox For very large numbers (plated 400+, or as a sandwich 600-2000) we can cook a whole beef carcass on a spit. An amazing spectacle, cooked over 24 hours, producing sensational, tender, succulent beef.

Lamb

Duo of Dales lamb Whole leg of lamb and individual shepherds pies, made from eight hour, slow-roast lamb shoulder. Each table receives a presentation board with a whole leg of lamb, chef’s hat, apron and carving set for a designated guest to carve. Each guest also receives a small, individual shepherds pie.

Rump of Dales lamb With a lemon, rosemary and garlic marinade, served with a lamb jus

Lamb shank A slow-braised lamb shank in a rich lamb and redcurrant sauce

Whole Dales hill lamb Studded with garlic and rosemary, and cooked in a red wine and herb marinade. Can also be roasted in a Moroccan fashion, with harissa, cumin, chilli, apricots, mint, coriander and citrus zest, or stuffed with couscous.

Pork

Stuffed pork loin Succulent rolled pork loin with crispy crackling, stuffed with Bramley apples, sage & onion stuffing, and wholegrain mustard. Can be served as a presentation joint to carve on each table.

Sausage & mash Hammonds Butchers of Bainbridge’s finest handmade Cumberland-type farmhouse sausage, served with buttery wholegrain mustard mash and onion gravy

Hog roast Marinated in cider and cooked slowly for 15-20 hours, served with crispy sea salt crackling. We can source Iron Age pigs and traditional old British breed pigs, as well as the standard farm-reared pigs from our local butcher.

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Poultry

Confit duck leg Succulent fall-apart Gressingham duck leg with crispy skin, served with an orange and Cognac sauce

Spit roast chicken Free range or organic; marinated for 24 hours in lemon, thyme, olive oil and garlic, with a golden crisp skin and juicy succulent flesh

Chicken tagine Moroccan chicken with preserved lemons and olives

Whole roasted turkey With crisp golden skin and juicy succulent flesh

Our Finest Pies (individual or sharing)

Chicken, ham & leek pie Sumptuous brined and roasted chicken, local roast ham, and butter-sautéed leeks in a coarse mustard, white wine and cream sauce, topped with flaky puff pastry

Steak & ale pie Quality local beef steak, mushrooms, onions and craft ale, slowly braised before being topped with either puff or shortcrust pastry

Fish

Salmon en croute Fillets of salmon with a cream cheese and herb coating, wrapped inside flaky puff pastry

Fish & chips Succulent cod in a crispy batter, triple fried chips, handmade tartar sauce and mushy peas. Why not have it served in paper bags and newspaper, as a fun and different wedding breakfast?

Baked Mediterranean white fish Sustainably-sourced, seasonal white fish fillet baked in a tomato sauce, with Kalamata olives, capers and basil

Salmon; whole or fillets Slowly poached or steamed, served with Hollandaise sauce

Venison

Whole roasted venison haunch Marinated in red wine, thyme and black pepper and slowly spit roasted

Paella

Big pan paella A spectacle in itself; vivid Mediterranean colours and amazing aromas

Either **Seafood paella** Mussels, king prawns, sustainably-sourced white fish, and squid

or **Chicken & chorizo paella**

BBQ

Barbecue Balsamic-marinated flank and skirt steak, butterflied leg of Dales lamb, spatchcocked chicken, farmhouse sausage, corn on the cob, red peppers, and aubergine, with our home-made barbeque sauce, chimichurri sauce and garlic mayo. Big smoky flavours and amazing flavour.

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Vegetarian options

Roast vegetable lasagne Delicious layers of pasta and Mediterranean vegetables in a creamy sauce

Mozzarella & tomato salad Sliced mozzarella, mozzarella pearls, vine tomatoes, confit cherry tomatoes, parmesan tuile, basil leaves and a basil & tomato vinaigrette

Spicy chickpea & bean burgers Chickpeas and mixed beans in a falafel-style burger

Roast vegetable & chickpea stew Roasted aubergine, pepper, courgette, onion, garlic and tomato with chickpeas in a tomato sauce, and the option of feta crumbled on top

Mushroom en croute Puff pastry surrounding a mixture of fresh mushrooms & herbs in a rich béchamel sauce, glazed & baked

Balsamic roast cherry tomato tart A flaky puff pastry base, topped with pesto and roast balsamic cherry tomatoes, with optional parmesan, black pepper and chive crisp

Creamy garlic mushrooms Selection of mushrooms in a white wine, garlic and cream sauce, with a grilled parmesan and breadcrumb top

Greek salad Black and green olives, feta cheese, red onion and mixed leaves, dressed in a white wine vinaigrette

Smoked Applewood & cherry tomato tart A lovely subtle-flavoured cheese combined with eggs, milk, fresh cream & plump sweet cherry tomatoes, on a wholemeal pastry base

Mixed bean, pea, spinach & Yorkshire Wensleydale cheese salad Mixture of white and green beans, peas, spinach, and onion in a tangy vinaigrette, with crumbled Yorkshire Wensleydale cheese

Thai green vegetable curry A green Thai curry with seasonal vegetables, in a coconut milk sauce

Side Dishes

Potatoes

New potatoes With Yorkshire Butter, sea salt and fresh garden mint

Jacket potatoes

Goose fat roast potatoes With sea salt and rosemary, or rosemary & garlic

Creamy buttery mashed potatoes

Potato gratin Rich creamy potato baked slices with garlic, onion and nutmeg

Spicy potato wedges

Chunky chips

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Hot Vegetable dishes

Roasted vegetables Either Mediterranean: butternut squash, sweet potatoes, peppers, courgettes and red onions slowly roasted with fresh herbs, garlic and olive oil. Or Root vegetables: mini carrots, beetroot, turnip, parsnip, onion.

Ratatouille Peppers, courgette, onions, tomatoes & herbs

Medley of vegetables Using the best available seasonal vegetables – we will speak with our greengrocer and use what they recommend for the week of your event. Cooked al dente and tossed in melted butter, soft herbs and sea salt – for example fine green beans, garden peas, and Chantenay carrots.

Salad options

Crunchy green & red salad A combination of endive, lorro rosso and romaine lettuces

Jewel salad A colourful combination of cherry tomatoes, red and yellow peppers, cucumber & green grapes, with a light olive oil, lemon & wholegrain mustard dressing

Vine tomato Ripe vine tomatoes, red onion & fresh basil

Spicy couscous A delicious salad with onions, fresh ginger & chilli, nuts, apricots, sultanas, mint, parsley & fresh coriander

Traditional coleslaw A creamy mixture of crunchy white cabbage, onion and carrot

Winter veg coleslaw Vibrant red and white colours of red cabbage, red onions and white cabbage

Kale, beetroot & red cabbage A healthy, crunchy mix with carrots, onions and a cider vinegar dressing

Pasta salad Pasta with cucumber, spring onions, sweetcorn & cherry tomatoes in a delicious roasted pepper & red onion dressing

Red cabbage salad with sweet sesame dressing An explosion of colour and crunch; peppers, red cabbage, carrots and pak choi

New potato salad Traditional potato salad, sprinkled with chives in a mayonnaise dressing

Greek salad Black and green olives, feta cheese, red onion and mixed leaves, dressed in a white wine vinaigrette

Waldorf salad A crunchy combination of red apple, celery and chopped walnuts in a yoghurt and mayonnaise dressing

White bean salad Cannellini and butter beans with spring onions, garlic, chilli and parsley, and a white wine vinegar dressing

Mixed bean, pea, spinach & Yorkshire Wensleydale cheese salad Mixture of white and green beans, peas, spinach, and onion in a tangy vinaigrette, with crumbled Yorkshire Wensleydale cheese

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Desserts

Chocolate, cherry & pistachio Dark chocolate and cherry cheesecake, cherry tart, cherry brandy, fresh cherries, cherry tagliatelle, dried cherries, and a pistachio crumb and brittle

Abbotsdie trio – chocolate torte, lemon tart & mini strawberry pavlova An eye-catching plate of three mini desserts – other combinations available on request

Chocolate orange Rich dark chocolate ganache with Gran Marnier, encased in a dark chocolate case with a surprise orange posset underneath the ganache, macerated strawberries, shortbread and cream

Apple pie Classic British pudding with buttery pastry and Bramley apples

Tart au citron A rich, sharp fresh lemon custard, in a sweet pastry case

Chocolate truffle torte Rich chocolate truffle, flavoured with Amaretto liqueur and topped with amaretti biscuits

Pavlova Crunchy and gooey meringue, local Dales whipped cream, strawberries and raspberries

Chocolate brownie A real favourite dessert for chocolate lovers; served warm with a soft, sticky center and crisp outer

Salted chocolate tart Luxurious rich Belgian chocolate ganache with a subtle hint of sea salt flakes

Treacle tart A real old favourite; sweet & sticky, served warm or cold, on a crisp base topped with lattice pastry

Sticky toffee pudding Decadent, sticky classic pudding; a moist, light sponge cake covered in butterscotch sauce with our local Brymor ice cream

Fresh fruit salad A colourful selection of seasonal fruits

Apple & toffee crumble pie A traditional hot apple crumble dotted with small pieces of toffee, in individual pastry cases. Served with our local Brymor ice cream

Baked American-style cheesecake Creamy vanilla and lemon cheesecake

Profiteroles Little choux buns filled with cream and covered in a chocolate sauce

Chocolate gateau Layers of chocolate sponge & chocolate fudge, topped with a deep dark chocolate mousse, smothered in chocolate pieces

Lemon meringue pie Shortcrust pastry base, tangy lemon filling and sweet meringue top

Bakewell tart Buttery pastry with raspberry jam and a light, yet rich almond sponge

Lemon posset or lime & passion fruit posset Creamy, light dessert countered with the tang of citrus, served with either a ginger biscuit or shortbread

Homemade cheesecakes Made from mascarpone cheese & served on a crisp homemade biscuit: Lemon ~ Strawberry ~ Raspberry ~ Summer-Fruit ~ Blackcurrant ~ Lime

Strawberries & cream Fresh strawberries with cream and optional meringues

Traditional cheeseboard Cheeses served with grapes, celery and a selection of cheese biscuits. This can be first displayed as a “Cheese cake”; tiered layers of cheese wheels

Desserts in jars A fun and attractive way of serving your desserts; we can provide the posset options, the chocolate torte option or a mixed layered dark and white chocolate torte with Amaretto and Baileys; cheesecake options or trifle

ABBOTSDALE EVENTS

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Hot and Cold Buffet

Plated Buffet

Meats Rare roast beef, honey roast ham, roast gammon, roast turkey or chicken

Fish -Salmon; sides or whole

Pastry Broccoli & Wensleydale Blue cheese quiche; fresh salmon & asparagus quiche; Yorkshire Wensleydale cheese & leek flan; Smoked Applewood & cherry tomato tart; mushroom en crouete; Cheddar cheese & ham quiche; mature Cheddar & Raydale Red Onion Marmalade quiche; pork pie; sausage roll

Sauces & bread basket

Hot buttery new potatoes

Selection of four or five salads such as coleslaw, jewel salad, vine tomato salad, crunchy green & red salad

Dessert Selection of three cold desserts such tart au citron, chocolate torte, strawberries & cream

Finger Buffet

Savoury pastry items Broccoli & Wensleydale Blue cheese quiche; fresh salmon & asparagus quiche; Yorkshire Wensleydale cheese & leek flan; Smoked Applewood & cherry tomato tart; mushroom en crouete; Cheddar cheese & ham quiche; mature Cheddar & Raydale Red Onion Marmalade quiche; pork pie; sausage roll

The quiches and tarts can be made in dainty, bite-size cases.

Sandwiches Rare beef, wholegrain mustard & watercress; roast ham & piccalilli; smoked salmon & cream cheese; Yorkshire Wensleydale cheese & Raydale Red Onion Marmalade; egg mayonnaise; cucumber and cress; chicken & mango chutney

Nibbles Crisps & nuts

Pickled onions, chutneys, relishes, sauces

Crudités & dips

Bread & crackers

Sweet items Scone with jam & clotted cream; chocolate brownie; tray bakes; mini fruit tarts; cakes

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Evening Reception / Party

Fish & chips Battered goujons of cod, freshly fried, served with chunky chips in cones

Hog roast Marinated in cider and cooked slowly for 15-20 hours, served with crispy sea salt crackling. Served in Cocketts of Hawes' quality bread rolls, with homemade cider & apple sauce and sage and onion stuffing

Big pan paella A spectacle in itself; vivid Mediterranean colours and amazing aromas. Either **Seafood paella** Mussels, king prawns, sustainably-sourced white fish, and squid or **Chicken and chorizo paella**

Barbecue Balsamic marinated flank and skirt steak, butterflied leg of Dales lamb, spatchcocked chicken, farmhouse sausage, corn on the cob, red peppers and aubergine, with our home-made barbeque sauce, chimichurri sauce and garlic mayo. Big smoky flavours and amazing flavour

Hot Beef sandwiches – Finest Yorkshire Dales Beef (locally-reared Topside) slowly spit roasted with a herb and wholegrain mustard crust. Served in quality fresh baked bread rolls with peppery leaves, Raydale red onion marmalade, chimichurri sauce, horseradish sauce and Raydale honey & beer mustard

Whole Roast Ox For very large numbers (sandwich 600-2000) we can cook a whole beef carcass on a spit. An amazing spectacle, cooked over 24 hours, producing sensational tender succulent beef. Served in quality fresh baked bread rolls with peppery leaves, Raydale red onion marmalade, chimichurri sauce, horseradish sauce and Raydale honey & beer wholegrain mustard

Hot Chicken sandwiches - Spit Roast Chicken (free range or organic) marinated for 24 hours in lemon, thyme, olive oil and garlic, with a golden crisp skin and juicy succulent flesh. Served in quality fresh baked bread rolls with sage & onion stuffing and sauces

Hot lamb sandwiches - Whole Dales hill lamb served with peppery leaves and sauces in quality fresh bread rolls

Hot bacon & sausage sandwiches Bacon and sausage straight from our local butcher, served hot with sauces in a quality white bread roll

Pork pies, hams, cheese and breads A grazing table with pork pies, cold roast ham, cheeses, chutneys and pickles with Yorkshire Butter and local cheeses

Pie & peas Small individual warm pies and mushy peas