Fryton Catering Co. High Quality Country Catering

Main Course

Whether they are shared or individual, all main courses can be accompanied by sides for the table to share, such as vegetables, salad and potatoes- see the 'sides' section for more information.

Shared Main Courses

Served in large dishes or platters to be shared per table.

Castle Howard Roasted Leg of Lamb

In a Garlic and Rosemary Marinade, served with Seasonal Vegetables/Salad and Potatoes (one joint per table)

Castle Howard Roasted Beef

Served with Yorkshire Puddings, Seasonal Vegetables/Salad and Potatoes (one joint per table)

Seafood Platters

A Platter of Crab, Lobsters, Crevettes, King Prawns, Hot Smoked Trout, Smoked Salmon and Mackerel

Meat Platters

A Platter of Aga Roasted Gammon, Yorkshire Beef, and a selection of European Salamis

Yorkshire Venison Casserole

(also available as individual main courses)

Salmon en Croute

With Golden Flaky Pastry and a hint of Dill (salmon served whole to be portioned at table)

Beef Bourguignon

A Rich Braised Beef Stew

Chicken and Leek Pie

With a Homemade Pastry Crust (also available as individual main courses)

Individual Main Courses

Marinated Fillet of Salmon

With Honey, Soy, Coriander and Ginger

Slow Braised Shin of Beef

With Red Wine and Button Mushrooms

Moroccan Lamb Tagine

Served with Fragrant Couscous

Vegetable Tagine (V)

Served with Fragrant Couscous

Pork Stroganoff

With a Rich Creamy Sauce

Fillet of Salmon

Served with Asparagus and Creamy Hollandaise Sauce

Wild Fish Pie

In a Rich White Sauce, topped with Fluffy Mashed Potato and Dill (also available as a large pie to share per table)

Chicken Cacciatore

Chicken Fillets in a Tomato, Olive and Mascarpone Sauce

Slow Cooked Lamb Shanks

Served on a Bed of Root Vegetables with Rich Lamb Gravy

Coq au Vin

Chicken cooked in a Red Wine Sauce with Shallots and Button Mushrooms

Thick Pork Sausages

On a Leek and Cheese Mash, served with Yorkshire Puddings

Steak and Ale Pie

Served with Rich Beef Gravy with a Rich Beef Gravy (also available as a large pie to share per table)

Chicken Chasseur

Chicken with Button Mushrooms and Fresh Herbs in a White Wine Sauce

Mixed Bean and Vegetable Casserole (V) (VE)

(also available as a large casserole to share per table)

Yorkshire Chicken Fillets

Filled with Yorkshire Blue Cheese, Slow Roasted Tomatoes, and wrapped in Parma Ham.

Boursin Chicken Fillets

Filled with Boursin Cheese, Slow Roasted Tomatoes, and Wrapped in Yorkshire Bacon

Layered Filo Pastry (V) (VE options)

Filo Pastry filled with layers of caramelized red onions, roasted Mediterranean Vegetables, Fried Mushrooms, Camembert Cheese, Sun Dried Tomatoes, and Pine Nuts

Buffet Style Main Courses

Also available as supper/evening food options. For more extensive buffet options, please see our Cold Buffet Menu.

Rare Breed Barbequed Pulled Pork

Served with Wraps and Dips, Triple Cooked Chips, and Salads

Charcoal Barbequed Meats (V options)

Options include burgers, kebabs, piripiri chicken fillets, 6oz sirloin steaks, sausages etc.

Vegetarian barbeque options, such Quorn sausages and burgers, stuffed peppers and halloumi and vegetable kebabs are also available. Served with bread rolls, condiments, and your choice of salads.

Rare Breed Hog Roast

Our own rare breed pigs are slow roasted for twelve hours to ensure perfect crackling and tender meat. Hog roasts are perfectly accompanied by homemade apple sauce, stuffing, bread rolls and your choice of salads.

Sides

Whether they are shared or individual, all main courses can be accompanied by sides for the table to share. Options include:

Potatoes (V) (VE options)

A choice of Dauphinoise Potatoes, Roasted Potatoes, New Potatoes, or Triple Fried Chunky Chips

Vegetables (V) (VE)

Colourful bowls of tender mixed seasonal vegetables, broccoli, carrots, etc.

Salads (V) (VE)

Seasonal Garden Salads with Fresh Greens, Cucumber and Cherry Tomatoes dressed in Fresh Vinaigrette. Alternatively, cold buffet salads are also available as sides (see cold buffet menu)

Breads

All tables are provided with a bread basket of freshly baked rolls or rustic crusty breads.