

Buffet – Full Menu

Fryton Catering Co.

As every event is different, please choose from the options below to create your own bespoke menu. These options are just a guideline.

Canapés

(please choose six from the options below)

Mini Yorkshire Puddings served with Yorkshire Roast Beef and Fresh Horseradish

Sandhutton Asparagus wrapped in Puff Pastry with Sesame Seeds with a Hollandaise Dip

Seared Honey Soy Ginger Tuna wrapped in Seaweed

Cherry Tomato, Basil and Mozzarella Skewers

Rosemary and Garlic Bruschetta with Cream Cheese, Smoked Salmon and King Prawns

Bite-sized Sausages in a Honey Mustard Glaze

Stilton and Caramelized Red Onion Tartlets

Brandy and Herb Pâté Croustades, garnished with Red Grapes

Mini Cottage Pies

Citrus Crab and Guacamole Spoons

Parma Ham wrapped Melon Balls on skewers

King Prawn, Chorizo and Tomato Kebabs

Sandhutton Asparagus Soup Shots

Pea and Mint Soup Shots

Falafel with Fresh Tzatziki

Tomato, Feta and Basil Pesto Bites

Olive and Rosemary Drop Scones with Creamy Goat's Cheese

Cheese Sables with Yorkshire Blue and Strawberries

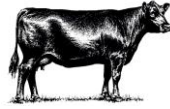
Strawberries with Dolcelatte Cheese

Mini Duck Pancakes with Hoisin Sauce and Cucumber

Chicken Satay Skewers with a Peanut Dip

Stuffed Raspberries with Chantilly Cream

Mini Meringues with Fresh Cream and Summer Fruits



From the Farm

Meat Based Buffet Dishes

Charcoal Barbequed Meats (V options)

Options include burgers, kebabs, piripiri chicken fillets, 6oz Castle Howard sirloin steaks, and sausages. Vegetarian barbeque options, such as 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.

Yorkshire Sausage Roll Slice

In Golden Pastry

Topside of Yorkshire Beef

Locally Sourced and Roasted to your preference

Yorkshire Gammon

Glazed with Honey, Demerara Sugar and Cloves

Yorkshire Sausage and Black Pudding Rolls

In Golden Puff Pastry

Mixed Seasonal Game Terrine

Wrapped in Bacon and served with Sloe Berry Chutney

Sliced Country Terrine

Served with Fruit Chutney

Mixed Seasonal Tall Game Pie

In Traditional Cranberry Topped Pastry

Roasted Chicken Roll

With a Couscous and Pine Nut Stuffing

Summer Sausage Rolls

In Delicious Golden Pastry

Coronation Chicken

Creamy Coronation Chicken with Apricots

Rare Breed Barbequed Pulled Pork

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

Cold Mediterranean Meat Platters

With Salamis, Parma Ham, Marinated Olives, and Slow-Roasted Tomatoes, served with a selection of Dipping Oils and Rustic Breads



From the Sea

Seafood Buffet Dishes

Whole Poached Salmon

Dressed in Cucumber and accompanied with King Prawns and Langoustines

Seafood Platter

with Lobster, Crab, Hot Smoked Trout and Smoked Salmon, served with a selection of Dips and Crusty Breads

Oven Baked Salmon Fillets

In a Homemade Basil Pesto Crust

Salmon and Trout Terrine

Layers of Salmon and Fresh Dill

Pesto Crusted Salmon

Whole Salmon Fillet Topped with a Fresh Basil Pesto Crust

Smoked Salmon Platter

With Fresh Dill and Lemon



From the Field

Vegetable Based Buffet Dishes

Puff Pastry Slices (V)

Topped with Cherry Tomatoes, Red Onion and Feta

Selection of Quiches (V options)

Including Traditional Quiche Lorraine, Salmon and King Prawn, Red Onion and Stilton, Mushroom and Leek, Salmon and Asparagus, and Roasted Vegetable

Red Lentil and Cheese Terrine (V)

Sliced and Served Cold

Roasted Mediterranean Vegetable Terrine (V) (VE)

Sliced and Served Cold

Chive and Spring Onion Savoury Cheesecake (V)

Roasted Mediterranean Vegetables with Feta Cheese (V)

Roasted Vegetable / Lemon and Pomegranate Couscous (V) (VE)

Potatoes (V) (VE options)

Dauphinoise Potatoes, Roasted Potatoes, New Potatoes, Potato Salad or Triple Fried Chunky Chips are all available

Vegetables (V) (VE)

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

Salads

Traditional Homemade Coleslaw (V)

Fruity Homemade Coleslaw (V)

With Grapes and Sultanas

Basil Pasta Salad (V)

With Basil Pesto, Pine Nuts and Mozzarella

Greek Pasta Salad (V)

With Olives, Artichoke, Slow Roasted Tomatoes, Feta Cheese and Fresh Basil

Potato Salad (V)

With Fresh Herbs, Chives and Wholegrain Mustard

Seasonal Garden Salad (V) (VE)

With Fresh Greens, Cucumber and Cherry Tomatoes dressed in Fresh Vinaigrette

Bulgur Wheat Salad (V) (VE)

Spiced Bulgur Wheat, Chickpea and Roasted Squash Salad

Tomato, Cucumber and Coriander Salad (V) (VE)

Broccoli Salad

With Grated Mature Cheddar and Smokey Bacon Lardons

Mixed Bean Salad (V) (VE)

With Balsamic Dressing

Tomato, Red Onion and Balsamic Salad (V) (VE)

Fennel and Celery Salad (V) (VE)

Tabbouleh Salad (V) (VE)

All our buffets are served with freshly baked rolls/crusty bread loaves and butter.

Desserts

Like all our food, our desserts are freshly homemade for your event. Desserts are accompanied with fresh double cream.

Homemade Fryton Roulade
With Fresh Summer Fruits

Tiramisu
Layered and served individually in dessert glasses

Chocolate Torte
Rich Velvety Chocolate Filling on a Biscuit Crumb Base

Frangipane Tart
Topped with Crème Fraiche and Summer Fruits

Blueberry and Bramble Cheesecake

Fresh Lemon Tart

Dark Chocolate Mousse

Pecan Tart

Fresh Fruit Salad (VE)
Served with Sorbet

Dark Chocolate Brownie (VE)
Served with Icecream

Profiteroles in Rich Chocolate Sauce

Strawberry and Raspberry Pavlovas

Marbled Raspberry Baked Cheesecake

Lemon Meringue Pie

Summer Berry Tarts

Crème Brulee

Party Pavlova Tower

Yorkshire Cheeseboard
With Savoury Biscuits