

Fryton Catering Co.

High Quality Country Catering

About the Company

Fryton Catering is a family owned and run business that has been supplying the Yorkshire area with high quality country catering for over twelve years. We undertake first class catering for every conceivable occasion and event, both indoors and outdoors. From impressive corporate event catering, weddings and formal black-tie occasions, to less formal events such as hog roasts, birthdays, barbeques and picnics, our standards and values remain consistently excellent no matter the occasion. While we provide many examples of set menus and dishes, please note that these are only suggestions- we try at all times to cater to your tastes and preferences.

Our Suppliers

We are proud to be from North Yorkshire and have been supporting local businesses, traders and producers for many years. Wherever possible, we support locals by providing them with regular and reliable trade. Some of the many businesses we support include:

Fryton Grange

Our Hog Roast pork is bred and reared directly by us at our own small holding, and they are all rare breed Oxford Sandy & Black pigs.

Beer & Bubbles

Our sister company, Beer & Bubbles run a fully licensed and professional bar for your guests.

Castle Howard

All our meat (excluding our rare breed pork) is directly from the Castle Howard Butchers. The beef supplied by Castle Howard is outdoor reared grass-fed Aberdeen Angus, 21-28 days hung.

Michael Lee Fine Cheese

Sources quality cheese directly from the producers

Malton Fisheries

Seafood sourced directly from Whitby and Scarborough

Apple Charlotte

Occasion Cake Maker in Kirkbymoorside

Groovy Moo Fresh Artisan Gelato

The Yorkshire Baker

Paleys Green Grocers, Malton

The Bakery, Malton

Roost Coffee Roasters, Malton