

Fryton Catering Co. *High Quality Country Catering*

Starters

To share per table

Seafood Platters

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

Cold Mediterranean Meat Platters

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

Best of Yorkshire Cheese Platters (V)

including cheeses such as Yorkshire Blue, Harrogate Blue, Yorkshire Fettle, Katy's White Lavender, and Olde Yorke. (sourced from Shepherd's Purse Cheese, Yorkshire Dales Creamery, and Wensleydale Creamery)

Baked Camembert (V)

served with Fig Relish and dipping bread (available as a sharing platter or as individual starters)

Individual Starters

Roquefort, Walnut and Pear Salad (V)

Crab, Smoked Salmon and Avocado Tians

Baked Figs with Parma Ham and Goat's Cheese

Tomato and Goat's Cheese Galettes (V)

Prawns and Smoked Salmon with Dill Mayonnaise, served with Summer Leaves

Smoked Salmon and Fennel Tartlets

Homemade Seasonal Soup with Crusty Bread (V) (VE options)

Seafood Cocktail with Creamy Marie-Rose Sauce

French Country Terrine with Plum Chutney and Summer Leaves to garnish

Brandy and Herb Pâté with Summer Leaves and Rustic Bread