

Weddings / Events 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 (V) (VE options)

Seared Honey Soy Ginger Tuna wrapped in Seaweed

Cherry Tomato, Basil and Mozzarella Skewers (V)

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 (V)

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 (V) (VE)

Pea and Mint Soup Shots (V) (VE)

Falafel with Fresh Tzatziki (V)

Tomato, Feta and Basil Pesto Bites (V)

Olive and Rosemary Drop Scones with Creamy Goat's Cheese (V)

Cheese Sables with Yorkshire Blue and Strawberries (V)

Strawberries with Dolcelatte Cheese (V)

Mini Duck Pancakes with Hoisin Sauce and Cucumber

Chicken Satay Skewers with a Peanut Dip

Stuffed Raspberries with Chantilly Cream (V)

Mini Meringues with Fresh Cream and Summer Fruits (V)

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

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)

WEDDING BREAKFAST MENU

Fryton Catering Co.

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 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.

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.

Desserts

Like all our food, our desserts are freshly homemade for your event. 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

