

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

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

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

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

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

Individual Starters

Roquefort, Walnut and Pear Salad

Crab, Smoked Salmon and Avocado Tians

Baked Figs with Parma Ham and Goat's Cheese

Tomato and Goat's Cheese Galettes

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

Smoked Salmon and Fennel Tartlets

Homemade Seasonal Soup with Crusty Bread

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

(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

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

Buffet Style Main Courses

Rare Breed Barbeque Pulled Pork

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

Charcoal Barbequed Meats

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

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

Vegetables

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

Salads

Seasonal Garden Salads with Fresh Greens, Cucumber, 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.