

Get in touch
and let us help you make the big day perfect...



07809 880929
yorkshiregc@gmail.com



2020 Wedding Packages



A LITTLE ABOUT US...

Yorkshire Gourmet Company set out in 2015, with a passionate and clear goal - to make weddings amazing again.

Having so many people tell us that they were offered generic packages of menu A, B or C, we thought...

If a bride and groom can pick and choose everything for their wedding, from colours to centrepieces.. Then why can't it be, that the Bride & Groom get to make a totally bespoke menu choice too?

Do you want your event to be personally suited to your surroundings? Maybe a wedding in your own barn, countryside home or in the middle of a field? That's no problem for us.

We are fully adaptable to set up our portable kitchen, anywhere! This includes anything from a simple hog roast to a fine-dining table service.

THE BIG DAY WEDDING CATERING



STANDARD GANAPÉS

Arancini Balls with Pea
and Aged Cheddar (V)

Mini Goats Cheese with Rocket and
Crushed Walnuts (V)

Baby Mozzarella, Basil and Cherry
Tomato Skewers (V)

Thai Shredded Chicken
on Chicory Leaves

Smoked Haddock Fishcakes with
Cheddar and Peas

Tuna Tartlet with Sweetcorn and
Aubergine Brinjal Mayonnaise

Mushroom and Blue Cheese Tartlets (V)

Pulled Pork Balls with
Bbq Cheese Sauce

Duck Liver Parfait with
Pear and Ginger Chutney

Chicken Liver Parfait with
Pressed Apple Jam

Confit Duck and Hoi Sin with Asian
Slaw Mackerel on Toast with Apple
Mustard and Celeriac Remoulade

Crispy King Prawns Wrapped in Filo
Smoked Salmon and Horseradish
Creme Fraiche Toasts

Beetroot and Feta Parcels (V)

Prawn Cocktail on Chicory Leaf
with Marie Rose Dressing

Feta, Squash and Spinach Filo
Parcels with Curried Lentils (V)

Chorizo and Goats Cheese Tartlet

Mini Yorkshire Pudding with
Rare Beef and Rocket

Chinese Vegetable Spring Rolls
with Honey & Soy (V)

Vodka and fennel cured gravlax

Tomato Pesto Puff Pastry Pin Wheels (V)

Chicken Fajita with Peppers
and Hot Sauce in a Taco Shell

Soy Broccoli with Honey
and Sesame Seeds (V)

Fire Spiced Tiger Prawns with Lime
and Ginger Sweet Drizzle

Black Pudding Scotch Eggs
with Watercress

Duck Spring Rolls with Slaw
Vegetables and Hoi Sin

Tempura Tiger Prawns with
Lemongrass, Ginger and
Chilli Dipping Sauce

Ham Hock and Pea Soup with Parma
Ham Foam

SUPERIOR GANAPÉS

Fire Spiced Tiger Prawns with Lime
and Ginger Sweet Drizzle

Black Pudding Scotch Eggs
with Watercress

Duck spring rolls with slaw
vegetables and hoi sin

Roasted Asparagus Wrapped in
Gruyere and Parma Ham

Eggs Florentine with Spinach &
Hollandaise (V)

Avocado and Smoked Salmon
on Black Bread Toast

Fig with Honey Wrapped in Parma Ham

Queen Scallops with Chorizo
and Garlic Crumb

Roasted Sirloin Bruschetta with
Watercress and Horseradish

Salted Cod Brandade with Garlic
and Safron Aioli

Tempura tiger prawns with
lemongrass, ginger and
chilli dipping sauce

Arancini Balls with Spinach,
Pancetta, Garlic, Shallot
and Parmesan

Goats Cheese Croatian with Apple
Jam on Crispy Focaccia (V)

Crispy Soy Beef with Chilli and Sea
Salt, Soy and Honey Dip

Black Sticks Blue Cheese and
Roasted Mushroom Beignets (V)

Tempura Cod with Tartar Sauce
and Lemon Salt

Crab & Sweetcorn Fritters with Hot
Sauce Mayo Lobster, Cucumber,
Wasabi & Nori Sushi California Rolls

Chicken Ballottine with Rarebit
and Black Pudding Crust

Masham Sausages with Red Onion
Marmalade and Potato Croquet

Asparagus and Pea Tartlet with
Spinach and Sunflower Seed Pestu (V)

Chorizo, Apple, Thyme &
Black Pudding Tarts

Roasted Courgette with Goats Curd,
Red Pepper and Chia Seed Rolls (V)

Roasted Monkfish and Thai Peanut
Satay with Coconut and Peanut
Crumb

Roasted Vegetables and Halloumi
Skewers with Mint Raita (V)

HEATHER MENU

Selection Of 5 Standard Canapés.

Ham Hock Terrine With Parsley And Wholegrain Mustard, Apple
And Pear Jam Baby Brioche Toasts And Mini Dressed Leafs

Smoked Haddock, Leek And Potato Chowder,
Aged Cheddar And Bacon Bits

Smoked Salmon And Spinach Tartlet With Ricotta And Parmesan,
Cherry Tomato And Cucumber Salad

Chicken Breast Wrapped In Thyme And Pancetta, With Velvet Mashed
Potatoes, Honey Roasted Root Vegetables And Red Wine Gravy

Salmon Fillet With Creamed Spinach, Peas And Lettuce, Lemon And
Parsley Crust And Herby Baby Potatoes

Wild Mushroom Risotto With Black Sticks Blue Cheese,
Shallots And Watercress

Sticky Toffee Pudding With Salted Butterscotch Sauce And Vanilla Cream

Chocolate Mousse In A Kilner Jar With Praline And Orange

Lemon Posset With Raspberry And Basil Crumble

served with seasonal buttered vegetables and condiments

LILIUM MENU

Selection Of 5 Standard Canapés

Heritage Tomato Bruschetta With Basil And Pecorino Pesto, Rocket And
Bocconcini

Amazing Chicken Liver Parfait In A Kilner Jar, Apple And Green
Tomato Chutney, Truffle And Shallot Butter, Warm Crusty Bread

Smoked Salmon With Posh Prawn Cocktail, Cornichon, Baby Leaf And
Candied Cucumber

Rare Breed Pork Belly With Black Budding, Pork Popcorn, Celeriac Puree,
Shallot Butter Fried Green Beans And Calvo Nero Crushed Duck Fat Hash,
Cider And Apple Gravy

Sea Bass Fillet On Panzanella With Roasted Red Peppers And Blushed
Tomatoes, Salsa Verde And Crispy Samphire Grass

Deep-Fried Risotto Balls (Also Known As Arancini) With Wild Mushroom
And Brie With Roasted Pepper And Pine Nuts Salad And Pesto

Artisan Cheeseboard With Pear And Apple Chutney, Ash Biscuits And
Grapes.

Poached Pear And Vanilla Frangipani Tart With Lemon
And Madagascan Honey Cream

Lemon And Raspberry Tart With Raspberry Sorbet

served with seasonal buttered vegetables and condiments

NERINE MENU

Selection Of 5 Standard Canapés

Goats Cheese And Caramelised Red Onion Tart With Candied Walnuts,
Watercress And Red Pepper Jam

Honey Baked Chorizo, Roasted Apple And Black Pudding Salad
With Cashew Nuts And Spinach. Pomegranate Dressing

Shell Baked Queen Scallops With Parmesan Spinach And Cheddar Crust,
Shallot And Garlic Butter Served With A Blackened Lemon

Nidderdale Lamb Rump, Slowly Cooked With Olive Mash,
Buttered Kale And Blackened Honey Thyme Carrots,
Ham Stock Boulangeré Potatoes, Redcurrant Jus.

Roasted Cod Chunk, Crab And Brown Shrimp Butter Crust Served On Pea
Pancetta And Wilted Gem Lettuce In A Light Lobster Bisque

Portobello Mushroom, Dolchelatte And Pine Nut Frittata, Served in its
Own Cast Iron Pan With Rocket And Raw Slaw Salad, Spinach Dressing

Rich And Gooey Chocolate Brownie With White Chocolate And Hazelnut
Crumb, Vanilla Anglaise And Smashed Honeycomb Rolled Ice Cream

Yorkshire Mess With Apple Sented Meringue, Macerated Strawberries,
Raspberry Biron And Honey Whipped Madagascan Cream.

Apple & Pear Tarte Tatin with
Blackcurrant Creme Anglaise and Basil Dust

served with seasonal buttered vegetables and condiments

ORCHID MENU

Little Charcuterie Board Including Chorizo, Parma Ham And Mortadella,
Lancashire Bomb Aged Cheddar, Red Onion Jam, Balsamic Confit Onions,
Hummus And Pesto

Smoked Chicken Salad With Crispy Noodles And Charred Peaches. Pomegranate
And Honey Dressing, Crushed Avocado, Sunflower Seeds And Raw Straw Vegetables

Charred Asparagus With Poached Hens Egg, Smoked Mash Puree
And Pangrattato Crumb

King Scallops With Carrot Puree, Crab Crust, Peas And Pancetta

Pan Roasted Venison With Olive Mash, Celeriac Puree, Wild Mushrooms
And Calvo Nero, Gin And Blackcurrant Jus.

Butternut Squash And Ricotta Ravioli With Spinach And Pine Nut Cream Sauce,
Charred Asparagus And Parmesan Crisps

Cornfed Chicken With Celeriac Puree, Blackened Root Vegetables,
Romanesco Cauliflower, Pancetta Crisps And Shallot Butter Green Beans

Wild Sea Bass With Blood Orange And Papaya Salsa Sat On Charred Broccoli
Marinated In Chilli, Garlic, Sesame And Soy.

Little Assiette Of Lemon And Raspberry Bruleé - Sticky Toffee Pudding
With Butterscotch - Strawberry Pimms And Mint Jelly

Raspberry And White Chocolate Roulade With Acacia Honey And Vanilla Cream

Five Selection Artisan Cheeseboard With Conference Pear And Apple
Chutney, Ash Biscuits And Frozen Grapes

Rich Bitter Chocolate And Pistachio Tart With Brown Bread
And Spiced Rum Ice Cream

served with seasonal buttered vegetables and condiments

MENU ADDITIONS

Palate Cleanser Sorbet in Between Courses, choose from:

Champagne Apple And Basil Lemon Crush
Pear And Gin Raspberry

Cheese Board Course

Or Soup Course

Prosecco/Bellini on arrival plus toast aperitif

Additional Extras Are As Follows

Waiters and wine servers, linnens and table napkins, tables and chairs
Cutlery and crockery, water jugs, festive accomplishments ie crackers/hats,
name cards and seating charts, table dressings, extended or overnight
stay & travel.

Tiny Little Monsters

If they are proving a pest please bring them into the back kitchen and we
will give them menial tasks like washing up and chopping carrots, but
seriously were all family people here and love the little ones, so they get
special treatment... half price for the Darlings!

We can of course cook a infinite amount of different dishes to
suit your palate and your pocket, please contact us for a bespoke
package.

We cater in line with the FSA for the 14 allergens legislation and
are fully trained to accomodate all dietary requirements, please
let us know your needs at time of enquiry.

We also offer a complete cook off when you agree a menu with us.

The cook off and ingredients will be charged at £100 for each
person, up front flat fee, but half will be deducted from your
package price.

THE BIG DAY EVENING RECEPTION



Hog Roast Menu

Minimum 80+

Free Range Rare Breed 'Old Spot' Hog Roast from Taste Tradition Thirsk

- Selection Of Day-Fresh Bread Buns From Our Local Bakery
- Our Own Range Of Chutneys, Sauces And Pickles
- Duck Fat Roast Potatoes With Rosemary, Sea Salt And Garlic
- Proper Homemade Sage And Onion Stuffing
- Gravy Made From Rich Basting Pan Juices
- Selection Of Coleslaws And Pastas (2 Of Each)
- Amazing Crackling
- Cutlery And Crockery, Condiments

Sides

Mediterranean Roasted Vegetables with Olive Oil and Rocket

New York Deli Style Sweet Chilli and Corn Coleslaw

Half Sweet Potatoes with Chilli and Garlic Seasoning

Garden Salad with Cucumber, Onion and Tomatoes, Balsamic Dressing

New Potato Salad with Garden Herb Mayonnaise

Jacket Potato Wedges with American Style Seasoning

Ripped Iceberg With Blue Cheese Sauce, Bacon Bits and Fried Onions

Corn on The Cobs Rolled in Sea Salt, Chilli, Coriander and Ginger Flatbreads, Mint
Yoghurt and Pickles

Seasoned French Fries with Garlic and Black Raisins

Roasted Skin on Butternut Squash with Sesame Seeds and Paprika

Cesar Pasta Salad with Parmesan, Garlic Crutes and Bacon

Indian Style Safron Rice with Sultanas, Apricots, Almonds and Spiced Pepper Mayo

Stuffed Peppers with Polenta, Mushrooms and Blue Cheese

Tuna Pasta Salad with Tangy Aubergine Pickle and Sweetcorn

Macaroni Cheese with Burnt Cheddar Crust Israli Cous Cous with Peppers, Cherry
Tomatoes, Feta And Raisins



American Style Fire Pit BBQ

80+

Served from our catering hercules gazebos, cooked by your fabulous chef on our 6ft american grills fully sheltered come rain or shine!

Amazing hand pressed burgers from award winning r&j butchers in ripon and award leading sausages from paul at masham sausages.

- New York Steak Burgers with French's American Mustard, Gem Salad, Gherkins, Chorizo, Emmental Cheese and Pastrami in Brioche Bun
- Pulled Pork and Steak Stack Burgers with Crispy Maple Bacon, JD Dirty Bbq Sauce, Slaw and Salad in Brioche Bun.
- Black Jack Burger with Roasted Portobello Mushroom, Caramelised Red Onion marmalade and Black Sticks Blue Cheese with Salad in Brioche Bun
- Boston Hot Dogs, Blackened Onions, Mustard Mayo, Firejack Cheese, Ketchup and Watercress in a Warm Soft Roll.
- Peri Peri Chicken with Lime and Chilli, Skewered with Red Peppers, Courgettes, Corn and Red Onions.
- Hot Sauce Chicken Wings With Blue Cheese Sauce
- Jd Slow Braised Belly Pork With Apple Jam and Slaw in a Brioche Bun
- Jerk Chicken, Sweet & Spicy, Marinated For 12 Hours & Served with hot Sauce Gravy

Yorkshire Style Grill

80+

Served From Our Catering Hercules Gazebos, Cooked By Your Fabulous Chef
On Our 6Ft American Grills Fully Sheltered Come Rain Or Shine.

- Steak Stack Burger with Fried Onions, Swaledale Mature Cheddar, Lettuce and Tomato Relish, Oven Bottom Bap
- Masham Sausage with Ipa Braised Onions Sticky Bbq Tomato Jam and Watercress
- Black Sticks Blue Burger with Baked Flat Mushrooms, Red Onion Jam, Lettuce & Tomato With Dirty Bbq Mayo Oven Bottom Muffin
- Chicken Korma Skewers with Courgettes, Sweet Green Peppers and Onions.
- Lemon, Garlic & Rosemary Char Chicken
- Lamb Kofta Skewers With Apricot, Mint, Honey And Ras Al Hanut Seasoning
- Dry Cured Gammon Chumps with Maple and Mustard, Pineapple and Chilli Salsa
- Harrogate Bacon, Sausage and Free Range Egg Banjo Buttie, with Brown or Red Sauce... Simple!



Evening Finger Food Buffet

Including Cutlery And Crockery

Freshly Made With Local Products

- Mini Fish and Chips
- Wild Boar Apple and Chorizo Sausage Rolls
- Pulled Pork and Slaw Sliders
- Sticky Soy and Honey Sausages
- Mini Bacon Sandwiches and Ketchup
- Mini Cheese Burgers Sliders
- Vegetarian Quiche Selection
- Peri Peri Chicken Wings
- Jacket Filled Wedges with Spring Onion and Cheddar
- New York Deli Style Coleslaw
- Open Ciabatta Rustic Sandwiches Selection
- New Potato Salad with Garden Herb Mayonnaise
- Garden Salad with Cucumber, Onion and Tomatoes, Balsamic Dressing
- Selection Of BBQ Sauces, Ketchups, Relishes and Mayonnaise

Evening Reception Desserts

Including Cutlery & Crockery

- Stewed Berry Pavlova with Vanilla and Honey Cream
- Sticky Toffee Pudding with Salted Butterscotch Sauce
- Yorkshire Cheeseboard Selection with Classic Accompaniments
- Raspberry and White Chocolate Cheesecakes
- Goey Chocolate and Hazelnut Brownie with Chocolate Sauce
- Profiteroles Filled with Vanilla Cream and Chocolate Drizzle
- Lemon and Raspberry Tartlets
- D.i.y Eaton Mess with Raspberries, Whipped Cream and Meringue
- Apple and Frangipane Tarts with Apricot Glaze
- Chocolate & Orange Mousse with Pistachio and Sea Salt Crumble
- Italian Coffee, Sponge and Mascarpone Tiramisu Cake