



Beverley
RACECOURSE

Wedding Menus

2020



EVENTCATERERS
—
Est. 1896

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INFORMAL DINING

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TERMS & CONDITIONS

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WE LIKE TO KEEP THINGS SIMPLE

Weddings require a great deal of organisation which is why we like to keep things simple with our pricing structure. Our menu prices are therefore inclusive of:

- Black or white linen table cloths and white linen napkins.
- All kitchen equipment, cutlery and crockery along with glassware if we're to provide your drinks.
- Experienced waiting staff to look after you and your guests.
- A member of our management team to oversee your wedding from start to finish.
- The pricing shown is inclusive of VAT, unless stated otherwise

NEED HELP?

One of our experienced managers would be pleased to meet you, without obligation, to discuss your requirements in more detail please contact us...

Canapés

CANAPÉ SELECTORS

Choose 3 items - **£7.90 per person**

Choose 4 items - **£9.90 per person**

Choose 5 items - **£11.50 per person**

COLD CANAPÉS

Chicken liver parfait en croute (gf)*

Goats cheese & red onion tart (v, gf)*

King prawn cocktail kebab (v, gf, df)

Smoked salmon & cream cheese pin wheel (v, gf)*

Wild mushroom & garlic on rosemary toast (ve, v, gf)*

Tartlets (please choose 2 fillings)

Yorkshire blue cheese & apricot (v)

Crab & dill with crème fraiche (v)

Duck liver parfait with caramelised orange (gf)*

Tomato & pesto marinated bocconcini (v, gf)*

Houmous with black olive & basil oil (ve, vgf, df)

HOT CANAPÉS

Mini Yorkshire pudding with beef & a horseradish crème fraîche Chicken, mango & dill filo cups (df)

Mini lamb koftas with mint yoghurt (df)*

Teriyaki salmon skewer (v, gf, df)

Red pepper & feta frittata (v, gf)

Spiced sweet potato cake (ve, v)

Courgette & halloumi with spiked red pepper gel (v, gf)

Polenta crostini with Yorkshire blue & balsamic red onion (v, gf)

Mini battered fish with mint pea purée (v, gf, df*)*

Starters

PLEASE SELECT ONE DISH FOR THE ENTIRE PARTY

SOUPS

Creamy curried cauliflower with coriander & cumin oil (ve,v, gf) £6.90*

Sweet potato, corn & spring onion chowder with chives & crème fraîche (ve,v, df*) £6.90*

Spicy carrot, butternut squash & bean broth (ve, v, gf, df) £6.90

Split pea, leek & sorrel velouté with herb oil & croutons (v, gf) £6.90*

Roast plum tomato & smoked paprika soup with micro herbs & basil (ve, v, gf, df) £6.90

MEAT

Yorkshire ham hock rillettes pressed with grape, mustard & chives with minted pea purée (gf, df) £8.90

Chicken, bacon & leek terrine with Yorkshire ale chutney & sour dough crisp (gf, df) £8.90*

Duck liver parfait with plum & red onion marmalade, watercress salad & ciabatta toast (gf) £8.90*

Coronation chicken salad with Asian coleslaw & mint yoghurt dressing (gf, df) £8.90*

Guinea fowl, smoked chicken & wild boar terrine pressed with pine nuts, tarragon & sun blushed tomato (gf, df) £9.20

Honey & sage glazed pork belly on chorizo crushed potato with a sweet masala jus (gf) £9.30

FISH

Bleikers smoked salmon with citrus pickled vegetable salad & micro herb garnish (gf, df) £9.90

Classic prawn cocktail salad with spiked seafood sauce & wholemeal bread crisp (gf, df) £9.90*

Salmon & prawn ballotine with saffron potato salad & beetroot chive salsa (gf, df) £8.80

Mackerel, trout & horseradish parfait with pressed cucumber, lemon gel & herb oil (gf) £8.80

Crab, shrimp & tomato timbale with lime, dill & fennel salad, crème fraîche dressing (gf) £9.90

Bliekers smoked salmon & oak roast potted salmon with shaved asparagus, sun blushed tomato salad & lemon oil drizzle (gf) £9.90

Hot roast salmon, crab & dill fishcakes with caper butter & pea shoots (gf, df*) £9.20*

Lobster, monkfish & king prawn pavé with citrus pressed fennel & brown shrimp dressing (gf, df) £11.50

VEGETARIAN

(all of which can be adapted for a vegan diet)

Italian antipasti salad with endive, stilton, walnut & poached pear, thyme & honey dressing (gf) £6.90

Spinach, artichoke & vine tomato filo tart with chive hollandaise sauce £6.90

Salt roasted heritage beetroot with whipped goats cheese, watercress salad & balsamic pearls (ve, gf) £7.20*

Chargrilled chilli broccoli & asparagus with bocconcini, romaine leaf & toasted pine nuts (gf) £6.90

Mains

PLEASE SELECT ONE DISH FOR THE ENTIRE PARTY

FISH

Oven baked cod in a saffron cream sauce with creamed olive potatoes, wilted greens and confit tomatoes (gf, df)* **£19.80**

Salmon en croûte with butternut squash gratin and watercress purée **£19.80**

Chargrilled sea salted salmon steak with herbed new potatoes, feta, pumpkin seeds and a salsa verde (gf) **£19.80**

Pan fried seabass fillet with Provençale lentils, roasted Mediterranean vegetables and a lemon and dill cream sauce (gf) **£21.95**

CHICKEN / GUINEA FOWL / DUCK

Roast chicken breast wrapped in prosciutto crudo ham with fountains gold cheese, crushed herb potato cake, buttered greens and a thyme glaze jus (gf) **£18.60**

Chargrilled chicken fillet with rosemary pommes Anna potatoes, heritage roast carrot, French beans and a pan glaze gravy (gf, df)* **£18.60**

Corn-fed chicken breast with wild mushroom and garlic farce, saffron potatoes, cannellini bean, garden pea and sage broth (gf) **£19.25**

Confit Gressingham duck leg with bubble and squeak, spiced red cabbage, creamed parsnips with a port, fig and redcurrant reduction (gf, df)* **£23.50**

Thyme and garlic butter basted guinea fowl, pressed leg meat, sweet potato fondant, roasted baby vegetables and a Claret jus (gf, df)* **£24.50**

PORK

Slow cooked pork shoulder braised with cider and sage, apple mashed potato, crackling, honey roast carrot and pan glazed jus (gf, df)* **£19.80**

French trimmed pork rack with fondant potato, parsnip purée and buttered greens (gf, df)* **£19.80**

Honey and wholegrain mustard basted pork loin with caramelised apple and crackling, colcannon potato and buttered greens (gf, df)* **£19.80**

Panko and sesame seed crusted pork fillet with garlic sautéed potatoes, spiced butternut squash purée and steamed pak choi **£21.50**

Mains Continued

L A M B

Garlic and rosemary studded Yorkshire leg of lamb with chateau potato, roast winter root vegetables and a red wine glaze (gf, df)* **£22.50**

Pressed shoulder of lamb with creamed potatoes, roast heritage carrots, buttered greens, minted peas and a redcurrant jus (gf, df)* **£22.50**

Lavender infused roast lamb rump and confit shoulder with dauphinoise potato, minted pea purée and sweet chantenay carrots (gf) **£25.80**

Dijon mustard and herb crusted lamb rack with fondant potato, niçoise vegetables, garlic and Claret jus (gf, df)* **£27.95**

B E E F / G A M E

Braised steak in Yorkshire ale with smoked bacon, pearl onions and field mushrooms, horseradish mashed potato, tender stem broccoli (gf, df)* **£23.95**

Confit beef brisket & fondant potato, served with fresh seasonal vegetables & red onion broth (gf, df)* **£23.95**

Roast prime Yorkshire sirloin of beef with Yorkshire pudding, buttered creamed potato, seasonal market vegetables and a watercress garnish (gf, df*)* **£30.95**

Seared peppered beef fillet, wild mushroom and leek pithivier with caramelised shallots, creamed spinach and a rich beef glaze (gf, df*)* **£32.95**

Herb crusted venison loin with sweet potato and thyme rosti, salt baked celeriac, roast squash and a blackberry and Claret jus (gf, df*)* **£34.95**

V E G E T A R I A N

(All of which can be adapted for a vegan diet when pre-ordered)

Butternut squash and caramelised red onion galette (gf, df)* **£18.00**

Spinach, sun blushed tomato, tarragon and ricotta filo tart with chargrilled asparagus and shaved parmesan **£18.00**

Baked Portobello mushroom with plum tomatoes and mozzarella, tomato and basil sauce (gf) **£18.00**
Roasted cauliflower and mascarpone polenta bake, sautéed wild mushrooms, rocket and pine nut salad (gf, df)* **£18.00**

Desserts

PLEASE SELECT ONE DISH FOR THE ENTIRE PARTY

CHILLED DESSERTS

Tiramisu with espresso cream and chocolate shards (v) £6.95

Baked vanilla cheesecake with ginger crumble and caramel sauce (v) £6.95

White chocolate posset with grenadine soaked rhubarb (v, gf) £6.95

Dark chocolate and raspberry roulade with vanilla cream and berry compote (v) £6.95

Strawberry mascarpone crème brûlée with shortbread biscuit (v, gf) £6.95

Vanilla and raspberry panna cotta with a meringue kiss (v, gf) £6.95

Dark chocolate and amaretto terrine with a black cherry kirsch compote (v) £6.95

Sugar glazed lemon tart with a passion fruit curd and white chocolate shard (v) £6.95

HOT DESSERTS

Homemade ginger sponge with caramelised orange syrup and thick cream (v) £6.95

Black cherry frangipane tart with honeycomb ice cream and toffee sauce (v) £6.95

Homemade double chocolate brownie with salted caramel sauce (v, gf) £6.95*

Apple and pear granola crumble with vanilla anglaise (v) £6.95

VEGAN DESSERTS

Aquafaba pavlova with marinated strawberries and vegan ice cream (gf, df) £6.95

Apple and pear granola crumble with a warm berry compote (gf, df) £6.95

Dark chocolate orange foam mousse (gf, df) £6.95

Baked lemon and raspberry cheesecake, chocolate shard (gf,df) £6.95

Carvery

THREE COURSES - £36.45 PER PERSON

PLEASE CHOOSE ONE OF THE FOLLOWING STARTERS:

- Creamy curried cauliflower with coriander & cumin oil (v, ve*, gf, df*)*
 - Sweet potato, corn & spring onion chowder with chives & crème fraîche (v, gf, df*)*
 - Spicy carrot, butternut squash & bean broth (ve, v, gf, df)*
 - Split pea, leek & sorrel velouté with herb oil & croutons (v, gf*)*
 - Roast plum tomato & smoked paprika soup with micro herbs & basil (ve, v, gf, df)*
- All the above served with a bloomer platter per table with butter

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CHOOSE ANY TWO OF THE CARVERY JOINTS BELOW:

- Leg of lamb, lemon, garlic & sea salt (gf, df)*
- Harrissa spiked leg of lamb, Moroccan spiced vegetables (gf, df)*
- Traditional roast pork loin, crackling, seasoning, apple sauce (gf, df)*
- Chorizo & sausage meat stuffed belly pork, rolled & slow roasted*
- Chestnuts, cranberry, orange & sausage meat stuffed turkey ballotine wrapped in smoked streaky bacon (df)*
- Tarragon glazed breast of chicken, lemon & red onion seasoning (df)*
- Pesto & sun blushed tomato crusted salmon fillet, herb butter sauce*
- Baked salmon fillet, potato, beetroot, lemon & dill crumble top*
- Thyme & mushroom roasted salmon cut of beef (served medium) (gf, df)*
(£5.00 including VAT per person supplement for this dish)
- Traditional sirloin of beef, thyme & garlic (gf, df)*
(£8.00 including VAT per person supplement for this dish)

Your chosen joints are served with:

Yorkshire puddings (gf), roast gravy (df, gf), wilted greens, roasted roots with thyme, roast potatoes (gf, df)*

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PLEASE CHOOSE ONE OF THE FOLLOWING DESSERTS:

- Strawberry mascarpone crème brûlée with shortbread biscuit (v, gf*)*
- Baked vanilla cheesecake with ginger crumble & caramel sauce (v)*
- Vanilla & raspberry panna cotta with a meringue kiss (v, gf)*
- Dark chocolate & amaretto terrine with a black cherry kirsch compote (v, gf)*

Enhancements

Coffee

Freshly percolated coffee or Yorkshire tea with milk

£1.60 per serving

Freshly percolated coffee or Yorkshire tea with milk & mints

£1.75 per serving

Cheeseboards

SERVED WITH OUR YORKSHIRE HOMEMADE CHUTNEY
& CHEESE BISCUITS

TWO CHEESE BOARD

£7.90 per person

Yorkshire Blue

Traditional Wensleydale

THREE CHEESE BOARD

£10.50 per person

Traditional Wensleydale

Yorkshire Blue

Coverdale

Childrens Menu

£ 1 4 . 9 5 P E R C H I L D

P L E A S E S E L E C T O N E M A I N O P T I O N F O R A L L C H I L D R E N :

Either a complete dish

Mild chilli con carne with pilaf rice and mini naan (gf)*
Penne pasta with a creamy tomato sauce and garlic bread

Or one of the following with two sides

Homemade chicken nuggets

Burger

Pizza

Pork sausages

Homemade fish goujons

Roast chicken pieces

Sides

Jacket potato (gf, v)

Mashed potato (gf, v)

Chips (gf, v)

Vegetables with gravy (gf, v)

Baked beans (gf, v)

Salad (gf, v)

P L E A S E S E L E C T O N E D E S S E R T O P T I O N F O R A L L C H I L D R E N :

Ice cream with various sauces and toppings

Fresh fruit kebabs with chocolate sauce

Fruit jellies with ice cream

Or children can have a half portion

of the chosen wedding breakfast

C H I L D R E N ' S M E N U P R I C I N G S T R U C T U R E

Children 3 to 11 years old 50% reduction

Children 12 years old and over full price

Drinks Packages

BRONZE

£12.50 PER PERSON

Arrival

Bucks fizz

Wedding Breakfast

*A glass of house Grenache Carignan
Merlot-Richelieu (France)*

OR

Columbard/ Ugni-Richelieu (France)

Toast

A glass of Prosecco

SILVER

£18.50 PER PERSON

Arrival

A glass of Prosecco

Wedding Breakfast

*Two glasses of
Sauvignon blanc-Tonada (Chile)*

OR

Merlot-Tonanda (Chile)

Toast

A glass of Prosecco

GOLD

£28.50 PER PERSON

Arrival

A glass of house Champagne or Elderflower spritzer

Wedding Breakfast

*Malbec, Las Pampas (Argentina) and Sauvignon
Blanc Bishops Leap, Marlborough, New Zealand,
available throughout the meal*

*Still and sparkling water available throughout the
meal*

Toast

A glass of Prosecco

ADDITIONAL DRINKS OPTIONS

Slingsby rhubarb gin with Fever-tree tonic **£8.95**

Pimm's and lemonade **£5.50**

Pimm's and gin cocktail **£7.00**

A glass of Mercier brut Champagne **£8.95**

A bucket of 10 mixed bottled beers **£45.00**

Mineral water available throughout the meal **£2.50**

Cocktails available from **£8.95**

CHILDREN'S OPTIONS

Option A

£4.50 per child for squash throughout the reception

Option B

£6.50 per child for orange juice throughout the reception

Option C

£11.00 per child for a choice of soft drinks throughout the reception

Evening Dining

BACON OR SAUSAGE BAPS
SERVED IN BRIOCHE BUNS
£ 7 . 7 5

Served with crispy wedges

BARBECUE MENU
£ 1 4 . 9 5

8oz butchers beef burger

Yorkshire sausage

VEGAN FINGER BUFFET
£ 1 5 . 5 0

Vegan cream cheese and pepper tacos

Curried cream cheese and mushroom tart

Leek and sun dried tomato frittata

Vegan spring rolls

Sweet potato fries,

*Mixed bean, avocado and heritage tomato
with pesto, spring onion and coriander*

SELECTION OF SLIDERS
IN MINI BRIOCHE BUNS
£ 1 6 . 5 0

Barbecue pulled pork

Herb and red onion beef burger

Mixed fishcake

Chicken and herb burger

Served with coleslaw, mixed salad

and crispy wedges

MOBILE PIZZA MAN
£ 1 2 . 0 0

(a minimum of 75 guests is required)

To include vegan options

HOT SANDWICHES
£ 1 5 . 5 0

*Flat iron steak sandwich with red onions on
ciabatta*

OR

*Posh fish finger sandwich in sliced bloomer breads
with homemade tartare sauce*

*Served with coleslaw, mixed salad
and crispy wedges*

HOT PORK SANDWICHES
£ 1 5 . 5 0

*Selection of pork joints (leg, shoulder and loin)
served in a brioche bun*

Served with coleslaw and crispy wedges

Add any of the following sides for £2.50 each

Waldorf salad (gf)

Heritage tomato and red onion (gf)

Chargrilled Mediterranean vegetable salad (gf)

Green salad (gf)

*New potato salad with wholegrain mustard
mayonnaise (gf)*

Pesto pasta salad

Evening Dining Continued

SELECTION OF PORK PIES, TWO YORKSHIRE CHEESES
AND CURED MEAT

£ 1 7 . 5 0

Served with

Olives (v, gf)

Houmous (vg, gf)

Bread sticks

Sun blushed tomatoes (vg, gf)

Chargrilled vegetables (v, gf)

Chutneys

VEGETARIAN / VEGAN

Should you have any vegetarian and/or
vegan guests the following two items
will be provided for them:

Bean burger (ve)

Vegan sausage (ve)

Served with:

Mini jacket potato (v, gf)

Mixed tossed salad (v, gf)

Crunchy coleslaw (v, gf)

Bread baps, relish and sauces