



Wedding Sharing Boards Menu

Choose as a sharing starter or main course or to simply graze during the day

All boards serve 4-6 guests £8.00pp as a starter or £12.00pp as a main course and all served with a selection of local artisan breads

Yorkshire sharing board

Audsley butcher pork pie

Onion marmalade

Pickles, cornison, balsamic onions,

Mature cheddar farmhouse cheese

Watercress & apple salad, mustard dressing

Toasted sourdough

Chorizo & pork scotch egg

Yorkshire dry cured ham

Salted butter & sourdough

Antipasti Sharing Board

Warm Focaccia bread with aged balsamic & oils, rosemary & sea salt

Marinated olives, kalamata, basil pesto

Arancini Balls choice of?

Pecorino cheese or Manchego

Selection of cured meats, prosciutto, salami Milano, bresola

Peri peri hummus with roasted chickpea & toasted pumpkin seeds

Pickles



Seafood Sharing Board

Mini fish & chips pea puree, tartar sauce

Smoked Mackerel pate, chilli jam, flat breads

Potted Prawn & cray fish

Devilled white bait, lemon, samphire cress salad

Vegetarian Sharing Board

Deep fried falafel

Grilled pitta, humus, roasted chickpeas, toasted seeds, or dukkha

Baked box camembert with garlic, rosemary, onion marmalade

Roasted courgette, red peppers, aubergine, basil pesto, crumbled feta

Seasoned sweet potato fries, aioli

Babaganoush dip





Wedding Sharing Board Desert platter

Choose 3 £7.00pp

Churros with chocolate dip

Waffle: Bischoff or banoffee

Mini Donut & dipping sauce

Classic pavlova

Love cake with raspberries and pistachio

Salted caramel brownies

American style baked cheesecake with blueberries & white chocolate

All boards are garnished with seasonal fruits