

SHB PRIVATE DINING & BANQUETING MENU 24/25

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We only source the best local artisan supplier in and around Yorkshire, cooking over wood and charcoal for that authentic Flavors.

Recommended canapés, Choose a minimum of 3.

CANAPES

Beef birria croquettes with pickled red onion, aioli.

Courgette involtini, stuffed with sun blushed tomato, basil, whipped feta.

Goat's cheese and roasted red pepper arancini balls, saffron aioli.

Doreen's Black pudding bon bons with whisky brown sauce

Carrot, onion & spinach bhaji with lime pickle, mango chutney, raita dip

Low & slow confit cherry tomatoes, whipped ricotta, basil pesto, crostini, rocket, parmesan.

Buttermilk chicken sliders with harissa mayo, crunchy slaw.

Hoisin duck Filo basket filled with rare smoked duck, Asian dipping sauce, spring onions.

YOU CAN VIEW A COMPLETE LIST OF OUR DELICIOUS
CANAPES ON OUR WEBSITE:
www.shbdiningandevents.com

FROM FIELD TO PLATE STARTERS

Choose one option.

Buratti salad with Parma ham, sun blushed tomato, parmesan crouton, rocket pesto, aged balsamic.

Grilled salmon Thai fish cakes with Asian crunchy slaw, Som tam dressing peanut sauce, pickled radish.

Roasted curries butternut squash soup with yogurt kale pesto local artisan bread and salted house butter.

Chard roasted curried cauliflower, served on whipped hummus, coconut, quinoa, chilli oil, micro coriander salad.

Saffron, mozzarella, and sun blushed tomatoes arancini balls with arabbiaata sauce, pecorino, rocket, basil oil

Ham hock terrine, house pickles, Piccadilly, sourdough croutes, date puree

Charred local mackerel, roasted heritage beetroots, whipped goats' cheese, endive, chicory, shaved fennel, orange salad.

Trio of fish platter, crayfish prawn cocktail, deep fried crispy shrimp, blikers smoked salmon, with pickled dill cucumber, rye bread, water cress, lemon aioli. (Supplement charge)

Duck liver parfait with smoked duck breast, textures of carrot, onion marmalade, toasted brioche.



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FROM FIELD TO PLATE MAIN COURSES

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Slow roasted porchetta with sage & fennel stuffing, glazed carrots, cavolo Nero, pork jus.

Whole roasted sirloin of beef with tarragon butter or café de Paris butter horseradish creme fraiche.

Venison wellington, pomme puree, chard tender stem broccoli, chard squash puree, pickled red currants,

Barbecue miso poussin with yuzu, garlic, and chilli dip, daikon salad, red cabbage & carrot slaw.

Chargrilled on the bone saddle back pork chop with chard hispi cabbage, beurre noisette (brown butter) lilliput capers, lemon.

6 hr slow cooked grass-fed feather blade of beef with colcannon chard heritage carrots, bourguignon garnish, red wine sauce.

Chargrilled chicken supreme with lardons of pancetta, petits pois, pomme puree, vine tomatoes, chicken jus.

Chard cauliflower steak with chimichurri, harissa roasted chickpeas, romesco sauce, toasted almonds, chard baby leeks.

Miso barbecued aubergine with crispy chill dressing, whipped tofu, chard spring onions.

FROM SEA TO PLATE

Oaked smoked salmon with lavender, ras el hanout Mediterranean Israeli cous cous, young coriander, harissa yogurt.

Black cod with miso, dashi broth, crispy green salad, pickled red ginger, pea puree.

Roasted hake, vermouth cream, textures of samphire, broad beans, line caught mussels, lobster arancini, pea shoots, garlic chive oil.

Seafood chowder with a medley of, clams, mussels, prawns and smoked haddock and salmon, wild sea purslane.



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FROM FIELD TO PLATE

Authentic Spanish style paella with smoked artichokes, roasted red peppers, grilled lemon.

Chard cauliflower steak with chimichurri, harissa roasted chickpeas, romesco sauce, toasted almonds, chard baby leeks.

Miso barbecued aubergine with crispy chill dressing, whipped tofu, chard spring onions.

FROM FIELD TO PLATE RECOMMENDED SIDES

Choose three options to share.

Chard chicory, fennel, walnut salad, with orange & water cress

Parmesan & truffle skin on fries

Baby gem rancho style salad bacon bits, pecorino

Tuscan style panzanella salad, heritage tomato, basil, olives, sourdough

Roasted baby potatoes, paprika, sage, lemon.

Classic dauphinoise potatoes with confit of garlic.

Chard tender stem broccoli, sesame chilli, garlic dressing,

Spiced bulgur wheat, quinoa, coriander, mint, low & slow vine tomatoes, toasted dukkha.

Kohlrabi & Celeriac, grain mustard remoulade

Classic Fattoush salad with spiced roasted cauliflower

Blue cheese & cheddar potato bake with a banging crumble.

Roasted carrot salad with chard kale, Harissa yogurt dressing, toasted pumpkin seeds.



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DESSERT COURSE

choose one option or have as a sharing trio of desserts.

MENU

Classic rhubarb crème brulee with pistachio shortbread biscuit.

Classic pavlova filled with Chantilly cream and summer fruits, white chocolate shards, passion fruit.

S.H.B Salted caramel sticky toffee pudding with vanilla pod ice cream, praline crumb.

Sicilian lemon potted cheesecake with fresh raspberries and white chocolate.

Spanish style churros rolled in cinnamon sugar, warm chocolate dipping sauce.

Lemon and raspberry posset with lang de chat biscuit, textures of forest fruits, torched meringue.

Fair ground style trio of desserts, mini donuts filled with strawberry jam, tossed in sugar, slated caramel popcorn, mini candy floss on a stick. (Supplement charge)

Please have a look at the website for more options and inform us of any dietary requirements.

Why not add a cheese course to finish your feast or let our chef's pair some of our selected organic wines. We also can provide a full extensive cocktail or drinks packages to suit your occasion or event.

THIS INCLUDES TABLE SERVICE AND TABLEWARE

PRICING IS SUBJECT TO CHANGE 2024/25

IF YOU WOULD LIKE SOMETHING MORE BEPSOKE THEN DON'T
HESTITAE TO GET IN TOUCH

Thanks chef Anthony & team SHB.



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