



DINING & EVENTS
EST 2020

Creating memorable

Dining Experiences

For you and your guests

Where Every Bite is a
Moment of Joy



Welcome to

SHB DINING & EVENTS

A perfect wedding will require, a fantastic venue, quality service and ***amazing food!***

We're all about making memories, from great food, to the finishing touches, we will make your big day feel truly personal. Our passionate team brings restaurant quality dining to every celebration big or small.

Let's make it unforgettable.

Anthony



“ Lets Keep things Simple ”

All package prices include all staffing, standard tableware and full service fees.

Prices are based on three canapés, main course, dessert and evening bites per person

2026/2027



Plated Gastro

80/89 Guests	£70
90/100 Guests	£66
100/119 Guests	£63
120/140 Guests	£61

Texas Style BBQ

3 Meats / 3 Sides

80/89 Guests	£65
90/100 Guests	£60
100/119 Guests	£57
120/140 Guests	£55

Fine Roasts & Spits

2 Meats / 3 Sides

80/89 Guests	£68
90/100 Guests	£63
100/119 Guests	£60
120/140 Guests	£58

FUSION TAPAS

3 main | 3 sides

80/89 Guests	£62
90/120 Guests	£60
100/119 Guests	£57
120/140 Guests	£54

SNAFFLING HOG ROAST
SHARING MENU

80/89 Guests	£64
90/120 Guests	£60
100/119 Guests	£57
120/140 Guests	£55

Lets Upgrade

- Change it up, switch the dessert for a starter
From £4 pp
- Add additional meats to your sharing boards
From £6 pp
- Additional canapé
£2
- Add an extra side dish
From £3 pp
- Add an extra tapas dish
From £3 pp
- Add a cheese course
From £7.95 pp
- Add unlimited tea and coffee
£2.50 pp
- Add an extra option to evening bites e.g. skin on fries
From £3 pp

Additional courses,
price on quotation



Make it your own

Bespoke table ware, chargers, place mats price on quotation.

- Cake cutting, presentation, garnish, bamboo plates, napkins
£150
- White linen napkins
£2 per item
- Additional evening guests
£8 pp



Example Canapé Menu

We suggest six canapés for one and half hour drinks reception.

LAND

- LAMB KOFTA | rosemary and sumac yoghurt
- HAM HOCK AND SMOKED CHEDDAR CROQUETTES | saffron aioli
- BULGOGI BEEF SKEWERS | miso, sesame and gochujang dip
- CHICKEN AND LIME LEAF SPRING ROLLS | chilli and garlic jam
- BOURBON GLAZED PORK BELLY BITES | chive and sour cream
- SHIN OF BEEF BIRRIA | croquette, salsa verde, smoked ancho chilli mayo
- CONFIT DUCK RILLETTE | toasted brioche, pickled cornichon, onion marmalade
- NDUJA ARANCINI | mozzarella, aged parmesan, basil, aioli
- ONGLET BEEF | Yorkshire pudding, smoked cheddar mash, horseradish jus
- CHERMOULA CHICKEN KEBAB | cucumber and preserved lemon yogurt
- SPICED LAMB SHOULDER FLAT BREADS | smoked feta, pickled red onions, hot honey
- BUTTERMILK CHICKEN TENDER SLIDER | hot honey, red cabbage slaw
- DUCK LIVER PARFAIT CONE | date purée, bacon crisp
- BBQ PULLED PORK SLIDER | red cabbage slaw, apple
- IBERICO HAM CROQUETAS | piquillo pepper jam, smoked garlic aioli

SEA

- CRAB | parmesan, lemon, arancini, miso mayo
- 'FISH AND CHIPS' | curry sauce, pea purée, cones
- MACKEREL CEVICHE SPOONS | yuzu, coriander, green chilli
- BEETROOT GRAVLAX | dill crème fraîche, blini, caviar
- SALMON MOUSSE CONE | jalapeño and lime mayo, whipped guacamole, coriander
- CRISPY FISH BHAJI | hot sauce, pickled red cabbage, taco
- CRISPY PRAWN TACO | chimichurri salsa | chipotle mayo
- SALT COD FRITTERS | sweet tomato and pepper sauce
- SHELL ON GRILLED BAY SCALLOP | curry butter, cauliflower purée, crispy seaweed ^{GF}
- THAI SALMON FISH CAKES | nam jim dressing ^{GF}
- GOCHUJANG PRAWN SKEWERS | honey and black vinegar dressing ^{GF}

GARDEN

- BEETROOT BORANI | smoked feta, toasted seeds, mint, dill
- TURKISH STYLE BOREK | spinach and lemon, feta, Greek yogurt parsley
- GRILLED COURGETTE | whipped feta, involtini, romesco, pecorino
- HERITAGE BEETROOT | truffled goat's curd, apple, hazelnut, tartlet
- FRIED SWEETCORN FRITTERS | guacamole, smoked tomato and pickled chilli relish
- MURGERLLA SMOKED BURRATA | rocket and roasted red pepper tartlets, basil pesto
- ROASTED BEETS | English goat's curd, arancini, chive sour cream
- CARROT, NIGELLA SEED AND RED ONION BHAJI | mango chutney, raita
- PULLED OSTER MUSHROOM | bao bun, coriander, smoked chilli sauce
- CHARD CORN AND COURGETTE FRITTERS | chilli, truffle mayo

SWEET

- DARK CHOCOLATE FUDGE BROWNIE | biscoff crumb, salted caramel
- STRAWBERRY AND CLOTTED CREAM PAVLOVA | white chocolate shard ^{GF}
- SICILIAN LEMON CURD | blueberry, meringue tartlet
- MINI CHURROS | cinnamon sugar, Belgium chocolate sauce
- TOFFEE APPLE | crumble cake, raspberries





Sharing Starter Feasting Boards

Our show-stopping *Sharing Boards* are always a winner and offer the ultimate social dining experience! Served to the middle of tables, guests can tuck in and help themselves. We suggest a minimum of four options.

GREEK STYLE MEZZE

CHARGRILLED PORK SOUVLAKI KEBABS, OR CHICKEN KEFTEDES (MEAT BALLS) | lemon and tahini, sumac, herb dressing

KING PRAWN SAGANAKI VE | grilled ciabatta, hummus, roasted chickpeas, olive oil, sumac

CHARD GREEK PITTA | tzatziki dip, dill

SPANAKOPITA FILO PARCEL | feta and spinach, Greek olives, oregano, lemon, local feta

MARINATED GREEK, TOMATO AND ONION SALAD | pomegranate, basil, dill, lemon, sumac, olive oil

SPANISH STYLE MEZZE

GAMBAS AL AJILLIO | king prawns in chilli and garlic butter, lemon, toasted

PATATAS BRAVAS | lemon aioli

GRILLED CIABATTA BREAD | garlic, aioli, con tomate, olive oil, sea salt

PADRON PEPPERS | chilli flakes, salt, lemon, romesco

CLASSIC WARM SPANISH TORTILLA | tomato and chilli chutney

CLASSIC FRITTO MISTO | gremolata, grilled lemon, crispy squid, calamari, cod

SMALL GRILLED SPANISH CHORIZO SAUSAGES | sherry vinegar, honey

PINCHO, TOASTED CIABATTA | grilled goat's cheese, sun blushed tomato, serrano ham, olive

SPANISH HAM CROQUETTES | croquetas jamon serrano

ALL SERVED WITH ARTISAN BREADS AND PICKLES

YORKSHIRE SHARING BOARD

LOCAL BUTCHER PORK PIE | house ketchup
MATURE CHEDDAR AND ALE CHEESE BAKE | crostini
PORK, AND LOCAL BLACK PUDDING SAUSAGE ROLL | whisky brown sauce
CHORIZO AND PORK SCOTCH EGG | piccalilli
LOCAL CURED MEATS
POTTED CHICKEN LIVER PÂTÉ
HAM CROQUETTES | garlic mayo
CRISPY BRIE WEDGES | cranberry and orange chutney
HAM HOCK TERRINE | house pickles, date purée

ALL SERVED WITH ARTISAN BREADS AND PICKLES

ANTIPASTI SHARING BOARD

WARM ROSEMARY AND SEA SALT FOCACCIA BREAD | aged balsamic, oils
MARINATED KALAMATA OLIVES | garlic, olive oil, oregano
LOCAL CHEESES | buffalo mozzarella, mature cheddar or manchego
CURED MEATS |
charcutier cured meats, prosciutto, salami Milano, bresaola, sliced chorizo, serrano ham
INDUJA AND MOZZARELLA ARANCINI | tomato ragu dipping sauce, olive oil
CHARGRILLED MEDITERRANEAN VEGETABLES | crumbled feta, basil pesto, olive oil, lemon
WHIPPED FETA | chilli flakes, mint, black olives ^{GF} | ^{VG}
OR HUMMUS | smoked paprika chickpeas, olive oil ^{GF} | ^{VG}

ALL SERVED WITH ARTISAN BREADS AND PICKLES

SEAFOOD SHARING BOARD

MINI FISH 'N' CHIPS | pea and mint purée, tartare sauce
SMOKED MACKEREL PATE | chilli jam, pickled radish, rye bread
POTTED CRAYFISH AND PRAWNS | maryrose sauce ^{GF}
DEVILLED WHITE BAIT | lemon, samphire cress salad, paprika mayo
LOCAL SMOKED SALMON | capers, lemon ^{GF}
SMOKED TROUT | crème fraîche, avocado salsa ^{GF}
BLACK PEPPER CRISPY SQUID | green chilli sauce ^{GF}
SPICY CRISPY COD FRITTERS | garlic mayonnaise
BREADED SHRIMP | hot sauce

VEGETARIAN SHARING BOARD

BEETROOT AND YOGHURT DIP | aged balsamic ^{GF} | ^{VG}
WHIPPED FETA | chilli flakes, mint, black olives ^{GF} | ^V
SMOKED BABA GANOUSH ^{GF} | ^V
SAFFRON AND LEMON RISOTTO BALLS ^V
HUMMUS | smoked paprika, olive oil ^{GF} | ^{VG}
FALAFEL AND SOYA TAHINI DIP ^{GF} | ^{VG}
CORNISH YARG CHEESE ^{GF} | ^V
BAKED FETA | tomatoes, olive oil ^{GF} | ^V
CLASSIC SPANISH TORTILLA ^{GF} | ^V

ALL SERVED WITH ARTISAN BREADS AND PICKLES

Example

Fine Roasts and Spits

Our BBQ and chargrills menu brings a festive vibe to any occasion. Enjoy a two-course fine roast and BBQ offering with mains and sides served on wooden boards for easy sharing.

BEEF FEASTING OPTIONS - HOT ON THE COALS!

BARBEQUED GAUCHO PICANHA BEEF RUMP STEAK (TOP CAP RUMP) |
house chimichurri, pickled red onions, crispy shallots

ARGENTINIAN SMOKY CHURRASCO BEEF SKIRT SKEWERS | chimichurri

SLOW COOKED BEEF SHORT RIB (JACOB'S LADDER) | black treacle, house porter (beer) Harrogate Brewing

NEW YORK STRIP (32-DAY DRY AGED SIRLOIN) SLICED SERVED PINK |
rocket, parmesan salad, blue ranch sauce ^{GF}

GRILLED ONGLET (HANGER BEEF STEAK) | Café de Paris butter or salsa verde, grilled lemon

WHOLE ROASTED 32-DAY DRY AGED GRASS-FED SIRLOIN OF BEEF |
tarragon butter or Café de Paris butter, horseradish crème fraîche or red wine jus

LOW AND SLOW ANCHO CHILLI BIRRIA BEEF |
pickled green chillis, grilled lime, grilled soft tacos | *Great for tearing and sharing!*

SPECIALIST BEEF SELECTIONS

A supplementary charge will apply based on the selected beef cut

32-DAY DRY-AGED GRASS-FED PORTERHOUSE STEAK |
served pink with smoked nduja butter or truffle butter, sliced tableside

WHOLE 32-DAY DRY-AGED RIB OF BEEF | red wine jus, tarragon-sea salt butter, and horseradish crème fraîche

32-DAY DRY AGED GRASS-FED BEEF, CÔTE DE BOEUF SHARING BOARD |
roasted garlic, vine tomatoes, seasonal grilled asparagus, peppercorn sauce, beer batter onion rings





LAMB FEASTING OPTIONS

- LOW AND SLOW MOROCCAN STYLE LAMB TAGINE | chickpeas, dried apricots, mint, pomegranate
- GREEK STYLE SOUVLAKI LAMB KEBABS | tzatziki, tomato, pickles, flat breads
- GREEK STYLE SLOW COOKED LEG ON LAMB | kleftiko style, lemon, garlic, oregano
- GRILLED LAMB KOFTAS ON ROSEMARY SKEWERS | harissa yogurt
- CHARGRILLED LAMB CUTLETS | chermoula, roasted garlic

PORK FEASTING OPTIONS

- KOREAN PORK YAKITORI KEBABS | nam jim sauce
- SWEET AND SAVOURY STYLE TERIYAKI PORK BELLY | Asian cucumber salad, peanut dressing
- HOT SWEET AND SPICY JERK STYLE PORK RIBS | jerk BBQ sauce, mango chutney salsa, coriander
- BBQ PORK SOUVLAKI KEBABS | tomato, red onion salad, lemon, sumac
- SLOW BRAISED PORK SHOULDER CARNITAS | house beer, citrus flavours, grilled corn tacos, chard corn salsa
- 12-HOUR LOW AND SLOW COOKED HOG | crispy crackling, infused salt, lemon, fennel
- SLOW ROASTED PORCHETTA | stuffed with garlic, fennel, cumin, pine nuts, lemon zest, salsa verde

Why not add some
grilled flat breads
great for tearing
and sharing?

CHICKEN FEASTING OPTIONS - ON THE GRILL!

- GREEK STYLE SOUVLAKI KEBABS | tzatziki, sumac
- KOREAN GOCHUJANG BBQ CHICKEN | tender chicken thighs, yakitori style
- TANDOORI STYLE CHICKEN SKEWERS | mint raita
- SMOKED PAPRIKA, LEMON PEPPER CHICKEN, SKEWERS | lemon, Nando style hot sauce
- WHOLE FREE-RANGE SPATCHCOCK CHICKEN | seasoned with ras el hanout, served with grilled flatbreads and harissa yogurt (bone-in)
- WHOLE FREE-RANGE SPANISH-STYLE POLLO ASADO | slow-roasted with a blend of herbs and spices (bone in)
- WHOLE PIRI PIRI SPATCHCOCK CHICKEN | sumac pickled red onions, parsley, lemon
- FREE-RANGE HALF SMOKED CHICKEN | sage butter, grilled lemon (bone-in)
- FREE-RANGE SPATCHCOCK RAS EL HANOUT CHICKEN | flatbreads, harissa yogurt (bone-in)

THE HUMBLE VEGETABLE

- CHARGRILLED CAULIFLOWER STEAK | sumac butter, harissa slaw
- CRISPY MUSHROOM SHAWARMA | oyster and portobello mushroom, sumac cucumbers, hot sauce, jalapeños
- SMOKEY AUBERGINE CHIMICHURRI STEAKS | garlic, lemon, romesco sauce
- CHARD SPRING CABBAGE | hot sauce, chickpeas, date relish
- CHIPOTLE AND HONEY HALLOUMI KEBABS | mint yogurt, lemon ^{GF}

FISH FEASTING OPTIONS

- CAJUN BAJA FISH (HADDOCK) | corn tacos optional, pickled red cabbage, hot sauce, pico de gallo, lime
- CAJUN BLACKENED FISH STEAK | lemon, chard corn slaw, coriander
- BBQ GARLIC, CHILLI AND LEMON KING PRAWNS SKEWERS | grilled lime ^{GF}
- DEVILLED WHOLE TANDOORI BARBEQUED MACKEREL | cucumber and mint raita, lemon
- BANANA LEAF WRAPPED SCOTTISH SALMON | charred lemon, dill sauce ^{GF}

Texas Style BBQ Feasting

Cooked over hickory wood and charcoal for genuine BBQ flavors, using top-quality rubs. Enjoy casual barbecue sharers and enhance your meal with recommended sides and salads.

BRING ON THE MEAT! _____

6-HOUR LOW AND SLOW BARBACOA LAMB |
ancho chilli, adobo marinade, corn tacos, chopped white onion, cilantro, lime, salsa

MAPLE AND BOURBON GLAZED PORK BABY BACK RIBS

COWBOY BUTTERED SMOKED CHICKEN PIECES | hot sauce, ranch sauce

HOT HONEY GLAZED PORK BELLY

GRILLED CUMBERLAND SAUSAGE | on sticks, smoke house gravy

GRILLED SMOKED SAUSAGES | mustard mayo

BASKET OF CRISPY FIERY CHICKEN WINGS | Texas hot buffalo sauce

BUTTERMILK SOUTHERN FRIED CHICKEN THIGHS (BONE-IN) OR SALT AND PEPPER TENDERS |
house hot sauce, garlic sauce, sesame

LOW AND SLOW SMOKED ALABAMA CHICKEN | Tubby Toms' lemon and cajun rub ^{GF}

CAROLINA STYLE BARBECUE PULLED PORK | banging butt rub seasoning ^{GF}

BARBECUED PULLED PORK SLIDERS | red cabbage slaw, chipotle mayo ^{GF}

STICKY RIBS BASKET | Louisiana style pork ribs with smoky bones rib seasoning ^{GF}

TEXAS STYLE BUTTERFLIED BBQ SHRIMP |
jalapeños, coriander, garlic, Texas house seasoning, grilled lime ^{GF}

CLASSIC GRILLED HOT DOG | toasted brioche bun, mustard, ketchup, crispy onions, chopped gherkins

BEEF BRISKET | slow cooked salt & pepper brisket, pickled red cabbage, mustard mayo ^{GF}



Sliders

SMASHED HOUSE GROUND BEEF PATTIE BURGER | house sauce, jack cheese

SMOKY PULLED PORK SLIDER | chipotle mayo, red cabbage slaw

HONEY AND CAJUN HALOUMI SLIDER BURGER | shredded lettuce, hot sauce optional ^{VE}

SOUTHERN FRIED CHICKEN TENDER SLIDER | red cabbage slaw, bbq sauce

FALAFEL SLIDER | mint yogurt, hot sauce, pickled red cabbage ^{VE | VG}

Tex-Mex!

We've taken tradional Mexican flavours and combined them with Texas BBQ meat that you know and love! Great as sharing style food or tacos!

10-HOUR LOW AND SLOW MEXICAN STYLE BEEF BIRRIA |
pickled red onions, garlic sauce, green chilli sauce ^{GF} | ***Why not turn this into tacos, great for sharing***

OVERNIGHT ANCHO CHILLI PORK SHOULDER | house chilli sauce, crema, pickled red onions ^{GF}

TEXAS CHILLI CON CARNE | made with beef, pickled red chillies, avocado, salsa

TACO BUTTER CHARGRILLED CAJUN AND LIME SKEWERS |
crema, pickled red onions, grilled tortillas | ***Great for sharing!***

TACO DE CARNITAS STATION

HOT HONEY CHICKEN TACOS | green chilli tomatillo salsa, coriander, pickled red onion

TACO DE BIRRIA | spicy slow cooked beef, pickled red onions, garlic sauce, green chilli sauce

TACO'S DE CARNITAS 8-HOUR SLOW BRAISED CHIPOTLE PORK SHOULDER |
salsa verde, crispy onions, pico de gallo, lime

TACO DE POLLO AHUMADO (CHICKEN) | red cabbage slaw, chimichurri

TEMPURA VERDURES (DEEP FRIED CRISPY CAULIFLOWER AND PEPPERS) |
katsu seasoning, chipotle mayo, pickles, lime ^{VE}

SPICY SHRIMP TACOS | chard corn mango salsa, lime, avocado, coriander

LOADED NACHOS | nacho sauce, salsa, smashed avocado with chilli and lime, crema, pico de gallo, lime ^{VE}

SPICY PINTO BEANS TACO | crema, pickled red chillis, crispy onions ^{VE}



SIDES

Pimp your Texas BBQ with some recommended sides and salads.

SHB SMOKED BEEF BRISKET MAC N CHEESE ^{VE}

HOUSE RAINBOW SLAW | pickled radishes ^{VE}

CRISPY MOZZARELLA FINGERS | homemade ketchup ^{VE}

DIRTY CORN RIBS | cajun ribs, hot sauce crema, pickled red onions ^{VE}

SEASONED SKIN ON HOUSE FRIES | ketchup and garlic mayo ^{VE | GF}

TORTILLA CHIPS | mozzarella, smashed avocado with chilli and lime, banging jalapeño salsa, crispy bacon bits

SHB LOADED CHILLI NACHOS | ground beef, crema, jalapeños

MAC N' CHEESE BALLS | hot sauce ^{VE}

HOUSE POTATO SALAD | honey and mustard dressing ^{VE | GF}

TEX-MEX SPICY PINTO COWBOY BEANS ^{VE}

CRISPY ONION RINGS | barbecue sauce ^{VE | GF}

LOADED TATER TOTS | nacho sauce, smoked bacon bits ^{GF}

RANCHO STYLE SALAD | crispy bacon bits, garlic croutons, rancho dressing ^{VE}

WHOLE FIRE PIT ROASTED SKILLET (YAMS) |
sweet potato, crumbled feta, pickled red onions, pomegranate, dill, coriander ^{GF}

CHARD HISPI CABBAGE | chimichurri ^{GF | VG}

FIRE PIT ROASTED MAPLE CARROTS | smoked sea salt ^{GF}



Example Tapas and Small Plates

GAMBAS PIL PIL | pan fried king prawns, chilli, garlic and lemon butter ^{GF}

GOAT'S CHEESE AND ROASTED RED PEPPER ARANCINI BALLS | red pepper coulis ^{VE}

CHARD BABY CALCOTS | romesco, toasted almonds, smoked paprika oil ^{VE}

CLASSIC SPANISH STYLE PATATAS BRAVAS | punchy aioli ^{VE}

CURED MEAT AND CHEESE PLATTER | prosciutto, serrano, pecorino, manchego cheese, rocket, olive oil ^{GF}

CHORIZO SAUSAGE | puy lentils cooked in red wine, sherry, infused honey, balsamic glaze ^{GF}

CRISPY SZECHUAN | black pepper, chilli squid, saffron aioli

SPICED LAMB KOFTA | lemon and coriander cous cous, mint yoghurt

SWEET AND SOUR STICKY FIERY CHICKEN WINGS | sesame, hot honey, garlic glaze

SPICY SICILIAN MEATBALLS | cooked in a rich tomato sauce, parmesan

CRISPY ROSEMARY AND PARMESAN POLENTA CHIPS | homemade beetroot ketchup

BLACK PUDDING BON BON | mustard mayo, apple matchstick garnish

BEEF BRISKET HASH CROQUETTES | parsnip purée, pickled red cabbage

CHICKPEA SAAG CURRY | spinach, topped with spicy cauliflower pakora, dukka ^{VE}



Evening Bites Street Food

BEST OF BRITISH STREET FOOD SHACK

THE WHOLE HOG BURGER!

12-hour roast pork belly, sea salt crackling, apple and cider sauce, house slaw, baconnaise

OUR SIGNATURE DON HOG BURGER!

barbecue pulled pork burger, farmhouse cheddar, streaky bacon, chilli jam, house slaw

THE MAC DADDY LOADED FRIES |

house seasoned fries, mac n cheese, barbecue pulled pork, crispy bacon bits, baconnaise

FILTHY HOG DOG |

fully loaded grilled dog with chipotle pulled pork shoulder, pickled red chillies, crispy onions

THE SNAFFLING HOG BOX | sea salt and bacon crackling with baked apple purée

CLASSIC CHIP SHOP STYLE MINI FISH N CHIPS |

tarter sauce, minted peas, and curry sauce (optional), served in a paper cone

THE SNAFFLING HOG BOX PIE AND PEAS |

locally sourced pork pie, mushy peas, mint sauce, proper gravy

PIGS 'N' BLANKETS | chilli jam optional

MEDITERRANEAN STREET FOOD SHACK

SPICED LAMB KOFTA KEBAB | Greek pickled chilli sauce, mint yogurt, salsa, cabbage, flat bread, fresh lime

GRILLED HALLOUMI FLAT BREAD | hummus, pickled cabbage, salsa and mint yogurt, chilli sauce

LEBANESE STYLE FALAFEL PITTA | fresh salsa, pickled red cabbage, mint yogurt

CHICKEN GYROS | tomato, red onion, cucumber, salsa and tzatziki, wood fired pitta

WOOD FIRED PIZZA STATION

WOODFIRED PIZZA STATION SERVING 10-12 INCH HAND ROLLED

Authentic wood fired pizzas, sourdough base, full pizza menu available.

Bride and groom can design their own pizzas.

PIZZA MENU

CALZONE 10-INCH PIZZA | a choice of toppings, covered in parmesan, garlic butter

MY PERSONAL FAVOURITE IS NDUJA |

chorizo, pork, garlic, roquito red peppers, mozzarella, spinach, fresh tomato

WOOD FIRED GARLIC BREAD | mozzarella parmesan, rocket

LOADED HOUSE SKIN ON FRIES | (multiple options upon request)

AMERICAN STREET FOOD SHACK

CLASSIC AMERICAN STYLE GRILLED DOGS |

dill pickles mustard mayo, house ketchup, crispy onions served in a brioche bun

SMASHED BURGER SLIDER |

jack cheese, house burger sauce,crispy streaky bacon, crunchy iceberg lettuce, brioche bun.

HICKORY SMOKED BBQ STYLE PULLED PORK SLIDER |

red cabbage slaw, chipotle mayo, brioche bun

HOG BOX LOADED MAC AND THREE CHEESE | pulled pork, jalapeños, crispy bacon bits.

PULLED PORK LOADED FRIES | hickory smoked barbeque sauce, jalapeño, mozzarella cheese, bacon bits.

LOADED BUFFALO SOUTHERN FRIED CHICKEN BOX | American red cabbage slaw, buffalo sauce

TACO DE CARNITAS STATION

TACO'S DE CARNITAS |

8-hour slow braised chipotle pork shoulder, salsa verde crispy onions, pico de gallo, lime.

SPICED POLLO TACOS | (chicken thighs) crunchy house slaw, salsa, lime, crema, nacho crumb

TEMPURA VERDURAS |

(deep fried crispy cauliflower and peppers) katsu seasoning, chipotle mayo, pickles, lime

LOADED NACHOS | nacho sauce, salsa, smashed avocado with chilli and lime, crema, pico de gallo, lime

Why not pimp your chosen menu with some banging sides!

ASIAN STREET FOOD SHACK

STICKY ASIAN PORK BOA BUNS | pickled cucumber, hot sauce, crispy onions

VEGETARIAN OPTION | oyster mushrooms or tofu

YAKITORI JAPANESE CHICKEN SKEWER | sticky rice or Asian slaw, chard spring onion, lime

KATSU CHICKEN CURRY | crushed cashew, fragrant sticky rice, pickled cucumber, chilli, coriander

SPICY GOCHUJANG CHICKEN BURGER | Asian slaw, siracha mayo, pickled cucumber

We have alternative options available, please ask for details.



Example Plated Gastro Banqueting

SLOW ROASTED PORCHETTA |
sage and fennel stuffing, glazed carrots, cavolo nero, pork jus

WHOLE ROASTED SIRLOIN OF BEEF |
tarragon butter or Café de Paris butter horseradish crème fraîche

CHARGRILLED CHICKEN SUPREME |
lardons of pancetta, petits pois, pomme purée, vine tomatoes, chicken jus



Plated Gastro Menu

The SHB plated gastro menu offers a diverse selection of high-quality dishes cooked from locally sourced ingredients in Yorkshire.

FROM FIELD TO PLATE - SMALL PLATES

CRISPY YELLISON GOAT'S CHEESE BON BONS | lavender honey, salt baked beetroot, heritage beetroot purée, candied beetroot, apple matchsticks, beetroot crisps, walnut pesto, micro water cress ^V

HAM HOCK, CHEDDAR AND CROQUETTE | pea purée, soft boiled egg, mustard vinaigrette

CONFIT OF CHICKEN AND HAM TERRINE | bacon jam purée, tarragon mayo, pickled radish, toasted brioche

ITALIAN BURATTI SALAD | crispy parma ham, confit heritage tomato, pecorino, capers, focaccia croute, aged balsamic, basil ^V

CHARRED LOCAL MACKEREL | celeriac remoulade, nam jim dipping sauce ^{GF}

GRILLED SALMON THAI FISH CAKES | Asian crunchy slaw, som tam dressing, peanut sauce, pickled radish

CURED SALMON GRAVLAX | celeriac, shaved fennel and mustard salad, caperberries, dill sauce ^{GF}

ROASTED CURRIED BUTTERNUT SQUASH SOUP | yogurt kale pesto, crispy chilli oil, local artisan bread, salted house butter ^{VE | GF}

INDUJA AND MANCHEGO ARANCINI | tomato salsa, aioli, pecorino, herb oil

PORK YAKATORI SKEWERS | house hot sauce, apple and fennel slaw, miso mayo, crispy onions ^{GF}





FROM FARM TO FORK - LARGE PLATES

ROASTED LOIN OF VENISON |

potato terrine, field mushroom purée, pear and elderflower ketchup, red wine jus

DUCK BREAST | soy glaze, parsnip purée, pickled shimeji mushrooms, braised chicory, beetroot ketchup, grains

BRAISED BEEF CHEEK | black treacle, bordelaise sauce, pancetta, chestnut mushrooms, chantenay carrots ^{GF}

SLOW ROASTED PORCHETTA | sage and fennel stuffing, glazed carrots, cavolo nero, pork jus

CHARGRILLED ON THE BONE SADDLE BACK PORK CHOP |

chard hispi cabbage, beurre noisette (brown butter) lilliput capers, lemon, parsley

SLOW BRAISED GRASS-FED FEATHER BLADE OF BEEF |

Harrogate Brewing local plum porter, cavolo nero, pomme purée, grilled heritage carrots

CHARGRILLED CHICKEN SUPREME |

crispy, lardons of pancetta, petits pois, pomme purée, vine tomatoes, chicken and ham croquette, chicken jus.

SLOW BRAISED CRISPY BELLY OF PORK |

carrot and ginger purée, black pudding bon bon, apple gel, port jus

FREE RANGE OUTDOOR REARED PORK LOIN |

wrapped in prosciutto ham, squash purée, truffle potato terrine, crispy kale, asparagus spears, pork jus ^{GF}

SPECIALIST DISHES

GRASS FED BEEF 3 WAYS | 32-DAY DRY AGED SIRLOIN OF BEEF, SLOW BRAISED BEEF CHEEK

BOURGUIGNONNE PIE | truffle mash cottage pie, wilted greens, bordelaise sauce ^(supplement charge)

FROM SEA TO PLATE

BARBECUED MASALA MACKEREL FILLET | green yoghurt, coriander, lime, pickled red onions

CRISPY COD CHEEKS | triple cooked chips, smashed pea and mint, lemon, tartare sauce

ROASTED HAKE |

beurre blanc, textures of samphire, broad beans, line caught mussels, lobster arancini, pea shoots, garlic chive oil

SEAFOOD CHOWDER MEDLEY |

local sustainable, chard leeks, clams, mussels, prawns, smoked haddock, potato, sea purslane ^{GF}

TANDOORI GRILLED SHELL ON KING PRAWNS | mint, dill, cucumber salad, lime pickle ^{GF}

SALMON WELLINGTON | salt bake celeriac purée, watercress salad, dill, mustard and caper sauce

MASSAMAN FISH CURRY | crunchy asian slaw, chopped peanuts, pickled red chilli

FROM FIELD TO PLATE

- WILD MUSHROOM RISOTTO | parmesan and truffle oil, mushroom arancini, pea shoots ^V
- SPINACH AND CHICKPEA PAKORA | spiced tomato salsa, sour cream ^V
- ROASTED GREEN KABOCHA SQUASH | ras el hanout, squash purée, burrata, pecorino, kale pesto ^{VE}
- AUTHENTIC SPANISH STYLE PAELLA |
smoked paprika, bomba rice, artichokes, roasted red peppers, grilled lemon ^{VE | V}
- CURRIED TARKA DAHL | roasted squash, pickled red onion, coriander, chilli oil, garlic and coriander flat bread ^{V | VE}
- MEDITERRANEAN VEGETABLE TART | smoked feta, parmesan, herb and panko crumble, tomato ragu, herb oil ^{VE}
- CHARD CAULIFLOWER STEAK |
chimichurri, smoked cauliflower and cheddar purée, pickled red onion, fresh herb salad ^{VE}
- MISO GLAZED BARBECUED AUBERGINE | crispy chill dressing, tahini, chard spring onions, puffed rice ^{GF | VE}

"ITS ALL ABOUT THE HUMBLE VEGETABLE " - SIDES MENU

- GRILLED TANDOORI BUTTERNUT SQUASH | whipped feta, roasted chickpeas, pickled ginger ^V
- BABY SPINACH SALAD | yuzu, truffle oil, parmesan ^{VE | GF}
- GRILLED CARROTS | barbecue glaze, roasted chickpeas, chermoula, labneh ^{V | VE | GF}
- CHARD PURPLE SPROUTING BROCCOLI | tahini, smoked almonds ^{VE | GF}
- BEEF FAT CRISPY POTATOES | chipotle mayo ^{GF}
- ROASTED GREEN KABOCHA SQUASH | ras el hanout, burrata, kale pesto ^{VE}
- CRISPY DEEP FRIED BEER BATTER SQUASH FRITTERS | greek yogurt, crispy chilli oil ^V





Plated Gastro Banqueting

DESSERT COURSE _____

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

CLASSIC RHUBARB CRÈME BRÛLÉE | pistachio shortbread biscuit

CLASSIC PAVLOVA | chantilly cream, summer fruits, white chocolate shards, passion fruit

S.H.B SALTED CARAMEL STICKY TOFFEE PUDDING | vanilla pod ice cream, praline crumb

SICILIAN LEMON POTTED CHEESECAKE | fresh raspberries, white chocolate

SPANISH STYLE CHURROS | rolled in cinnamon sugar, warm chocolate dipping sauce

LEMON AND RASPBERRY POSSET | langue de chat biscuit, textures of forest fruits, torched meringue

FAIR GROUND STYLE TRIO OF DESSERTS | mini donuts filled with strawberry jam, tossed in sugar, salted caramel popcorn, mini candy floss on a stick. (Supplement charge applies)

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.

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



Hog Roast Banqueting

Whether it is an informal festival vibe or the whole show stopping banqueting table we have got you covered to cater for that perfect event or wedding.

Locally supplied 65-75kg free range pig, we can cater a minimum of 65 to 150 guests.

MENU

12- HOUR LOW AND SLOW SPIT ROASTED FREE RANGE HOG |
fennel and garlic rub, infused lemon and banging sea salt crackling

SELECTION OF SOFT WHITE BUNS | butter

FARMHOUSE SAGE AND ONION STUFFING |

CARAMELISED APPLE AND YORKSHIRE CIDER CHUTNEY |

PROPPER YORKSHIRE GRAVY AND YORKIE PUDDS OPTIONAL |

GARDEN VEGETABLE HOUSE SLAW | red cabbage, shredded carrot, kale, sliced apple

RANCHO HOUSE SALAD | parmesan and garlic croutons

MEDITERRANEAN STYLE PASTA SALAD | kalamata olives, crumbled feta cheese

BABY ROASTED POTATOES | garlic, rosemary, thyme butter

SIDES

GRILLED CORN ON THE COB | chilli and garlic butter ^{VE}

CHARGRILLED MEDITERRANEAN VEGETABLE | basil rocket pesto, local feta ^{VE}

SKIN ON HOUSE FRIES | dips ^{VE}

THE SNAFFLING HOG BOX MAC AND CHEESE | ^{VE}

CHEDDAR CHEESE GRATIN POTATOES | banging crumble topping ^{VE}

CHARGRILLED BROCCOLI | chilli and garlic sesame ^{VE | VG}

WOOD FIRED CARROTS | gremolata and harriash roasted chickpeas, yoghurt ^{VE}

ARTISAN BREADS | oils, aged balsamic ^{VE}

CLASSIC GREEK SALAD | olives, cucumber, tomato, sliced red onion crumbled feta cheese, house dressing ^{VE}

POTATO SALAD | capers, grain mustard, honey and chopped parsley, mint, dill ^{VE}

BARBECUED FOOD

Why not add some great barbecue food to your hog roast banquet or some great seasonal sides

FREE RANGE BUTCHERS' CLASSIC PORK SAUSAGES
OR AUTHENTIC GERMAN BRATWURST | pickles, mustard mayo

GRILLED 6-OUNCE BRITISH BEEF BURGERS | choose soft white rolls or brioche buns

SALT AND PEPPER BABY BACK RIBS | hickory smoked barbeque sauce ^{GF}

CLASSIC PIGS IN BLANKETS | sweet chilli jam ^{GF}

HONEY LIME AND GARLIC CHICKEN SKEWERS | roasted red peppers ^{GF}

HALLOUMI AND ROASTED VEGETABLE SKEWERS | mint yogurt ^{VE}

SWEET POTATO AND LENTIL CURRY | spinach, chilli, coriander ^{VE}

*Vegetarian options and dietary requirements are available upon request.
We endeavour to work with local, in season produce.*

Sides and Salads

WE RECOMMEND 3 SIDES

Why not add some great salads and seasonal sides to your wedding breakfast, cooked on coals until chard on the barbecue for maximum flavour with a choice of dressings.



ON THE COALS

MAPLE ROASTED CARROTS | smoked feta, pickled red onions, dill, coriander ^{VE | GF}

APRICOT HARISSA GLAZED BLACKENED SQUASH ON THE COALS | tahini dressing, pomegranate ^{VE | GF}

CHARD HISPI CABBAGE | miso butter, edamame beans, gomashio sesame salt

CHARD CHICORY | fennel, radicchio salad, crushed walnuts, orange slices, watercress ^{VE | GF}

GRILLED BABY GEM RANCHO STYLE SALAD | bacon bits, pecorino, garlic sourdough croutons

TUSCAN STYLE PANZANELLA SALAD |

heritage tomato, cucumber, bocconcini, basil, capers, sourdough, aged balsamic ^{VE}

BEEF DRIPPING POTATOES | chipotle ^{GF}

ROASTED BABY POTATOES | paprika, sage, lemon butter ^{VE | GF}

CHARD TENDER STEM BROCCOLI | chilli, garlic, radish sesame, dressing ^{VE}

BLUE CHEESE AND CHEDDAR POTATO BAKE | garlic, cream, panko crumble topping ^{VE}

PARMESAN AND TRUFFLE SKIN ON FRIES | punchy aioli ^{VE}

SKILLET SHAKSHUKA | feta, fire roasted peppers, yogurt, avocado, pickled red onions ^{VE | GF}

SALADS

CHARD KALE, POMEGRANATE, SMOKED ALMOND SALAD ^{VE | VG | GF}

BAHARAT CHARD CARROTS | kale, harissa yogurt dressing, toasted pumpkin seeds ^{VE | GF}

TARRAGON AND MUSTARD GREEN BEANS SALAD | sesame ^{VE | GF}

CLASSIC GREEK STYLE SALAD | local feta cheese, black olives, tomato, cucumber ^{VE | GF}

CRUNCHY APPLE AND KALE SLAW | apple cider vinegar dressing, shredded cabbage, carrots ^{VE | GF}

JERSEY ROYAL POTATO SALAD | fresh mint, cornichon, red onion sour cream, french dressing ^{VE | GF}

VERMICELLI VIETNAMESE NOODLE SALAD |

pickled daikon, bean sprouts, carrot ribbons, cashew nuts, som tum, lime, chilli dressing, fresh garden herbs ^{VE}

ISRAELI COUS COUS SALAD |

harriash roasted chickpeas, dried apricots, medjool dates, feta, mint, pomegranate, crispy onions ^{VE}

CAULIFLOWER LEBANESE FATTOUSH SALAD | lemon and sumac dressing, fresh mint ^{VE | VG}

GRILLED BABY GEM RANCHO STYLE SALAD | bacon bits, pecorino, garlic sourdough croutons ^{VE}

TUSCAN STYLE PANZANELLA SALAD |

heritage tomato, cucumber, bocconcini, basil, capers, sourdough, aged balsamic ^{VE}



DESSERT STATION

Why not add one of our eye-catching dessert tables as shown on Instagram. This can include the following:

VINTAGE POPCORN MACHINE | includes popcorn, cartons and set up

6 FT DONUT WALL | includes donuts, vintage candy and set up

KART BUFFET STATION | includes candy and setup, one member of staff

ICE CREAM KART |
serving the very best local Yorkshire dairy ice cream, cones, toppings,
and tubs included, plus one staff member, 2-hour service time

WILLY WONKA'S CHOCOLATE FOUNTAIN |
marshmallows on sticks, fruit skewers or pretzels

CLASSIC CANDY FLOSS ON A STICK |
two flavours, bubble gum, strawberry, includes set up and staffing

PLEASE ENQUIRE FOR MORE DETAILS

Example Dessert Menu

Wedding sharing trio served on a two-tier dessert stand. Serves up to six guests.

GLAZED LEMON TART | fresh raspberries

ETON MESS | Pimm's macerated strawberries, pistachio ^{GF}

CLASSIC VICTORIA SPONGE | raspberries

RASPBERRY, ALMOND AND LEMON CURD BISCOTTI TRIFLE

CHOCOLATE TART AND SALTED CARAMEL PEANUTS

VANILLA PANNA COTTA | strawberry salsa, shortbread crumb

CARAMELISED BANOFFEE POTS | biscoff crumb

SICILIAN LEMON CHEESECAKE POTS

CHARRED PINEAPPLE, MASCARPONE AND CRUSHED MERINGUES ^{GF}

DARK CHOCOLATE MOUSSE | cocoa nibs, soya yoghurt, agave nectar ^{VG | GF}

S.H.B SIGNATURE BROWNIE | biscoff sauce ^{VG}

MANGO AND PASSION FRUIT PAVLOVA | edible flowers ^{VG | GF}

SPANISH STYLE CHURROS | cinnamon sugar, warm chocolate dipping sauce

MINI FAIRGROUND JAMMY DONUT BALLS | in a cone

Menu Tasting

“Our Ethos & aim is to make each event truly unique, offering that more relaxed casual informal dining experience that guests really like to enjoy so sit back relax and unwind for the evening and let Chef Anthony cater your proposed feast of a menu, from a welcome drink on arrival followed by some innovative canapes to get you excited about food before your feast.”

“RESTAURANT QUALITY DELIVERED TO THE MASSES” KEY POINTS TO CONSIDER”

Each couple can bring up to six adult guests, and are priced at £60pp, minimum of four guests.

You will experience your full wedding breakfast catering, canapes on arrival, table wine supplied by the venue, plated or sharing starters, sharing or plated main course, and we finish the evening off with our signature trio of desserts and more.

Our menu tastings must be paid in full upon booking due to the work involved. Tasting evenings are available on Thursday and Friday evenings at our hub in Harrogate, and run from 6.00pm until 10pm, and onsite parking is available. You will have the opportunity to chat, discuss and plan your catering in more detail and choose your desired tableware.

Please advise us of any dietary requirements prior to booking. Menu tastings are non-refundable.

HOW TO BOOK

Booking a time slot couldn't be simpler, just following the link on the desired date and we will confirm that the date is available.

EMAIL: INFO@SHBDININGANDEVENTS.COM

SITE DETAILS

Our hub is on the outskirts of the lovely spa town Harrogate, North Yorkshire, where we have some of the best local artisan suppliers.

Killinghall Business Park,
Kennel Hall Farm, HG3 2AY

We are really looking forward to working with you to help create your special day from start to finish. myself and team are always on hand to answer any questions and queries you may

Terms and Conditions

SHB Dining and Events will complete an event contract once the client has agreed the price and quote given to them, a copy of which will be sent to the client and should be returned within 14 days along with a £500 deposit, taken off the final balance payable, signed in agreement with our terms and conditions. (Please note we can only hold your preferable date for 14 days). Wedding bookings over the price of £9,000 will require a £1,000 deposit, taken off the final balance payable.

INITIAL QUOTATION

Initial quotes are built as a package and produced in respect to a minimum guest count of 80 adults. Children and supplies are charged outside of the minimum number at a separate cost. Should your numbers drop by more than 10 guests the quote will need to be revised, and the price will be updated as quotes are based on the “more you have the less you pay” basis.

If you choose to remove courses before your 60-day contracted period, we will have to again re quote the full package. Night food prices are always discounted for numbers greater than 100 guest if numbers drop below 100 guests the price will increase.

FINAL NUMBERS

Provisional numbers will be taken at the time of booking and a quote given in respect to these numbers. SHB Dining and Events reserves the right to set the minimum number to be charged at 80 adult guests for weddings, other events to be negotiated on enquiry. Children and supplies are charged additionally to the minimum number. We require final numbers at least 60 days prior to the event (unless otherwise obtained in writing). Children are priced accordingly for under 12 years of age, over 12 will be charged at an adult price. Under 3,s are free.

If the client gives less than 60 days' notice of a lesser number of guests attending than that previously notified by the client, then we reserve the right to charge the client the full per head charge for each guest not attending.

CHANGES TO MENU

Once an event/menu spec has been provided and the menu and price agreed and contract signed in line with the menu/event spec, there can be no significant reduction in the services you have contracted SHB Dining and Events to provide, unless agreed with SHB Dining and Events. Please note quotes are priced according to the number of courses and services provided, the removal of courses (if agreed) will require a quotation, and an increase in price per course.

Minor changes that do not reduce the event cost can be made up to 60 days before your contracted event.

Terms and Conditions

PAYMENT TERMS

An initial payment deposit of £500 will be taken at the time of booking, to secure the date and will be deducted from the final balance. Six months before your event we will invoice for 25% of the remaining balance. The final balance remaining must then be settled no less than 60 days prior to your event, via BACS transaction into the account details below or the payment link sent via the QuickBooks invoice. We will issue your invoices 30 days before these deadlines, to remind you of the six month and 60 day period. Please note, should you wish to pay by American Express you must inform us, as we will add the card service charge of 2.9% to your final balance. Any queries on any invoice must be raised within 5 working days of the date of the invoice. Should any such queries remain unresolved within 3 working days thereafter it will be the obligation of the client to make immediate payment of the undisputed amount.

LATE PAYMENTS

Failure to pay an account by the due date will incur statutory interest charges at 8% of the invoice total, plus the Bank of England base rate. This action could also result in the event being cancelled by us.

The client is responsible for checking and settlement of all accounts.

Please note that cheques are only accepted 60 days prior to your event and only one cheque will be accepted.

CANCELLATION

SHB Dining and Events may cancel its contracted services, should any of the following circumstances occur:

If the venue of the event or any part of it is closed due to fire, dispute with employees, alteration, decoration or by order of public authority. The insolvency of the client.

Should an account, whether for a previous or forthcoming event, be overdue.

Should the client cancel a booking, the full deposit of £500 will be forfeited and a charge may be made equivalent to any loss suffered by the SHB Dining and Events, cancellation charges will be calculated as a % of the total booking value according to the following period notice:

25% if cancelled 12-16 weeks prior to the event.

50% if cancelled 6-12 weeks prior to the event.

75% if cancelled 1-6 weeks prior to the event.

90% if cancelled less than one week prior to the event.

All cancellations must be received by SHB Dining and Events in writing. Cancellation charges will be effective on the date this is received by SHB Dining and Events.

GENERAL

SHB Dining and Events will not be held responsible for the quality of food if not served at the scheduled times as agreed in the event specification sheet. Should your event times run over by more than 30-minutes we reserve the right to charge you for additional staffing hours.

We cannot be held responsible for any issues arising from not being notified of allergy or dietary requirements. All dietary and allergy requirements must be made in writing at the time of menu confirmations or no less than two weeks before the event date, or additional charges could be added.

It is also the responsibility of any allergy sufferer to make sure they have the correct medication with them at the event. SHB Dining and Events reserves the right to serve customers who have informed us of allergies minor or server who have not brought the relevant medication to the event.

The client shall be liable for any losses or damage caused to the property of the Company, its personnel, or patrons, by the guests of the event. This contract may only be signed by an adult over the age of 18. If the organiser of the event is under the age of 18, a responsible parent or guardian should sign the contract. This person will then be responsible for adhering to these terms and conditions.

Changes to numbers, transfer of date or any other administration changes will occur fees and must be discussed with notice. Public liability certification will be available on request, as well as current food hygiene and first aid and allergy management qualifications. In some cases, risk assessments will be requested.

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





DINING & EVENTS

EST 2020



07494 916552 | info@shbdiningandevents.com

WWW.SHBDININGANDEVENTS.COM