

Feast.[®]
Y o r k s h i r e

CLASSIC FEASTS

‘feast’ (fēst) noun 1. a meal that is well prepared and abundantly enjoyed,
a celebration. verb 2. to eat sumptuously. adj 3. delicious.

CLASSIC FEASTS

HERE AT FEAST YORKSHIRE WE LOVE FOOD AND KNOW THAT YOU DO TOO. WE BELIEVE IN USING THE VERY BEST INGREDIENTS - IF THEY'RE HOME-GROWN IN YORKSHIRE, SO MUCH THE BETTER. HERE IS A FLAVOUR OF THE CLASSIC FEASTS WE CAN SERVE UP.

THE MENUS

CLASSIC FEAST - CANAPÉS for those who like to **start things off glam**
CLASSIC FEAST - À LA CARTE for those who like it **prim and proper**
CLASSIC FEAST - SPREAD for those who like to **pick and choose**
CLASSIC FEAST - HIGH TEA for those who **fancy tea and cake**
CLASSIC FEAST - SUPPER for those **who need refuelling**

{ These menus are for those of you who like things a little more traditional than the Tear and Share menus we offer. }

CLASSIC FEAST - CANAPÉS

‘start things off glam’

Thai chilli king prawn, mange tout forks
Curried chicken and mango in filo pastry baskets
Baby tomatoes with mozzarella and basil leaves, drizzled in an olive oil pesto dressing (v)
Pastry tartlets with a horseradish cream and British salted beef
Local baby sausages with red onion marmalade *
Thai crab cakes with a homemade sticky sweet chilli sauce
Prosciutto, ricotta, pesto and rocket rolls
Marinated feta, sun blushed tomatoes and olives on skewers (v)
Soft goat's cheese with red onion marmalade on wheat biscuits (v)
Oak smoked salmon and creamed pâté mini pancakes
Vichyssoise soup (v)
Sand Hutton asparagus wrapped in parma ham served with Hollandaise sauce
Smoked mackerel pâté on cucumber slices
Ricotta, spinach and nutmeg filo parcels (v)*
Salmon, ginger and tomato filo parcels *
Marinated chicken skewers with a peanut satay *
Slow cooked Chinese five spice belly pork with soy dipping sauce *
Miniature minted lamb and Wensleydale crumbles *
Parmesan sesame shortbread with creamed goat's cheese and beetroot relish (v)
Minted pea puree with Yorkshire ham
Smoked trout pâté with beetroot julienne on a brioche crostini
Sharp and sweet seabass bite
Slow cooked Moroccan lamb with a minted yoghurt sauce and apricot topping *
Wild mushroom soup shot (v)
Miniature cottage pies with potato, parsnip and horseradish mash *
Chinese spiced shredded duck with hoi sin sauce

3 canapés ... £4.75 p/p

For each additional canapé ... £1.30 p/p

WHAT'S THE DEAL?...A CLASSIC FEAST - CANAPÉS

- * Lovely looking service-ware and napkins.
- * A warm and friendly team to serve your guests.
- * Prices based on a minimum of 70 guests and where main food is also served.
- * You'll be pleased to know there's no VAT to add to these prices.
- * Please be sure to read our terms and conditions.

CLASSIC FEAST - À LA CARTE

‘prim and proper’ - all the courses, served to you

TO START

Wild mushroom and chestnut soup with crusty breads (v)
Smoked chicken Caesar salad
Passion fruit and lime ceviche sea bass on a bed of salad with oatcakes and crème fraîche
Beef carpaccio served with truffle oil dressed rocket and Parmesan salad (£)

TO FEAST

Confit duck legs served with caramelised onions and thyme leaves, dauphinoise potatoes and a redcurrant and red wine sauce
Madeira marinaded fetherblade of beef, served with a red wine and wild mushroom jus, celeriac cream mash and olive oil garlic greens
Salmon and ginger filo parcels with fondant potatoes, baked vine tomatoes and pea shoots
Slow-cooked belly pork on a bed of smoked bacon and braised Savoy cabbage, with a cider and cream reduction and pancetta crisp
Beetroot risotto and goat's cheese served with rocket and hazelnut crumbs (v)
Yorkshire sirloin roast beef served with Yorkshire puddings, roast potatoes, seasonal vegetables and a rich red wine gravy (£)

TO FINISH

Brioche summer fruit pudding served with Jersey clotted cream
Tart lemon posset with vanilla poached rhubarb
Plum and almond tartlet served with Madagascan vanilla cream
Belgian chocolate marquise and amaretti cream
Trio of fools; Blackberry, gooseberry or rhubarb and lemon biscuits
Duo of jelly with Yorkshire ice-cream; Blood orange and campari, sparkling elderflower and berry jelly
An assiette of three desserts (£)

PERFECT ENDING

Yorkshire tea, peppermint tea, fresh filter coffee and homemade chocolates

£39.50 p/p

WHAT'S THE DEAL?...A CLASSIC FEAST - A LA CARTE

- * One dish from: ‘to start’ and ‘to feast’ and ‘to finish’ and a ‘perfect ending’.
- * Lovely looking crockery, cutlery, linen effect napkins.
- * A warm and friendly team to lay the cutlery, cook, serve to the tables and clear up.
- * Prices based on a minimum of 70 guests.
- * You'll be pleased to know there's no VAT to add to these prices.
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v-Vegetarian | £-There's a supplement for this | *-Served hot where possible

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CLASSIC FEAST - SPREAD

‘pick and choose’ - a buffet for those glorious summer days or a buffet to warm you right up

KEEPING IT COOL

Crusty breads, olis, vinegars and olives on the table to start

THE MAINS

Whole poached salmon with hollandaise sauce

Cooked Yorkshire ham served with a whole grain mustard and crème fraiche sauce

Sliced rare beef fillet on a bed of watercress, served with creamed horseradish (£)

Curried chicken, mango and cashew nut salad

Local butcher's pork pie served with homemade chutney

Sun blush tomato stuffed chicken breasts

Tarts: Roast red pepper (v) | Mushroom and thyme leaf (v) | Goat's cheese, spinach and pesto (v)
Salmon and leek

THE SALADS

Spiced nut and fruit couscous salad (v) | Korean carrot and coriander salad (v)

White bean, rocket and tuna salad with thinly sliced red onions and a lemon pepper dressing

Wild rice, Yorkshire feta, whole grain mustard and lemon salad (v) | Traditional potato salad (v)

Olive, feta, tomato, potato and green bean salad (v) | Pomegranate, cucumber, mint and lime salad (v)

Plum tomato, red onion, mozzarella and basil salad (v) | Chargrilled broccoli, chilli and garlic (v)

Selection of dressed salad leaves with pistachio nuts and crispy bacon

Roast butternut squash, puy lentil and soy dressed salad (v)

TO FINISH

A dessert bar - feast of many . . .

Brioche summer fruit puddings and Jersey clotted cream | Tart lemon posset and shortbreads

White chocolate pots | Award winning chocolate brownies | Sparkling berry jellies

PERFECT ENDINGS

Yorkshire tea, fresh filter coffee or peppermint tea and homemade chocolates

From £23.95 p/p

HEATING IT UP BUFFET

Crusty breads, olis, vinegars and olives on the table to start

THE MAINS

Fillet of pork stroganoff

Salmon and spinach en crouete

Mediterranean vegetable and gruyère filo parcel (v)

Sun blush tomato baked chicken

Moroccan style lamb tagine with apricots and served with a minted yoghurt (£)

Red Thai curry with fresh ginger, lime and chillies

Individual Pies

(served with garden peas or minted mushy peas)

Chicken and leek in a creamy white wine sauce

Beef, mushroom and red wine pie

Pork, apple and mustard cream pie

All meals to be served with appropriate vegetables and accompaniments
(e.g. dauphinoise potatoes, hand cut chips, creamy mash potato, rice, couscous, etc.)

TO FINISH

A dessert bar - feast of many . . .

Brioche summer fruit puddings and Jersey clotted cream | Tart lemon posset and shortbreads

White chocolate pots | Award winning chocolate brownies | Sparkling berry jellies

PERFECT ENDING

Yorkshire tea, fresh filter coffee or peppermint tea and homemade chocolates

£33.50 p/p

WHAT'S THE DEAL? . . . CLASSIC FEAST - SPREAD (COLD)

- * Keeping it cool packages (ask for more details).
- * Lovely looking crockery, cutlery, linen effect napkins.
- * A warm and friendly team to buffet-serve the food and and clear up.
- * Prices based on a minimum of 70 guests.
- * You'll be pleased to know there's no VAT to add to these prices.
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WHAT'S THE DEAL? . . . A CLASSIC FEAST - SPREAD (HOT)

- * Two mains and their sides followed with a dessert bar of 3 puds and a 'perfect ending'.
- * Lovely looking crockery, cutlery, linen effect napkins.
- * A warm and friendly team to buffet serve the food and and clear up.
- * Prices based on a minimum of 70 guests.
- * You'll be pleased to know there's no VAT to add to these prices.
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CLASSIC FEAST - HIGH TEA

'have one's cake and eat it too'

SWEET

Cream filled profiteroles with a chocolate topping
Cranberry flapjack dipped in white chocolate
A pot of lemon dressed strawberries and vanilla cream
Mini buttered scone halves, jam and clotted cream
Traditional brioche summer pudding pot
Yorkshire parkin | Mini lemon meringue pies
Cinnamon carrot cake with cream cheese topping
White chocolate dipped pistachio shortbread
Tart lemon posset | Mini cream fruit meringues
Very rich triple chocolate brownies
Rich gingerbread | Caramel shortbread

SAVOURY

Sandwiches on a mix of white and brown bread
Beef, horseradish and watercress
Smoked salmon with horseradish cream cheese
Cooked ham with a whole grain mustard
Smoked mackerel pâté and cucumber
Creamy free range egg and cress sandwiches (v)
Cream cheese and cucumber (v)
Tomato (v)

You could also add some canapés

AFTERNOON TEA WOULD'T BE SO WITHOUT A POT OF...

Fresh filter coffee, Yorkshire or peppermint tea and homemade chocolates
or an alternative of sparkling elderflower

Any three items per person ... £7.00 p/p

Each additional item ... £1.50 p/p

WHAT'S THE DEAL?...A CLASSIC FEAST - HIGH TEA

- * An array of slate and vintage cake plates full of your chosen foods and napkins served with tea and coffee.
- * A warm and friendly team to serve and clear up.
- * Prices based on a minimum of 70 guests.
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CLASSIC FEAST - SUPPER

'need refuelling?'

HOT SANDWICHES

Yorkshire bacon butties
Yorkshire sausage sandwiches
Fish finger sandwiches
Both served with cones of chips served with brown sauce, ketchup or mayonnaise

£5.50 p/p

BOWL FOODS

Chilli con carne with rice, topped with sour cream and guacamole
Thai green chicken curry with oriental vegetables and noodles
Red wine beef stew with creamy horseradish mash
Smoked haddock risotto with a dressed rocket salad
Mini butchers baby sausages served on a creamy mash and rich onion gravy
Lamb braised with prunes and red wine served with apricot and coriander couscous
Creamy lamb and almond curry served with rice
Five spiced belly pork served with cider sauce and onion mash
Creamed fish pie with haddock, prawns and salmon topped with cheesy mash

£4.25 p/p

(we suggest 2 - 3 p/p)

EVENING PIE AND PEAS

Individual Pies:

Chicken and leek in a creamy white wine sauce
Beef, mushroom and red wine
Pork, apple and mustard cream
Leek, potato and Caerphilli cheese (v)

Pies, peas and scallion champ (- mash!)
– to keep you going all night!

£9.00 p/p

WHAT'S THE DEAL?...A CLASSIC FEAST - SUPPER

- * Depending on your menu choice - lovely looking crockery, cutlery and napkins.
- * A warm and friendly team to cook, serve and clear up.
- * Prices based on a minimum of 70 guests and where main food is also served.
- * You'll be pleased to know there's no VAT to add to these prices.
- * Please be sure to read our terms and conditions.

FEAST...KEEPING YOU HYDRATED

'bubbles, wine and much much more'

HERE AT FEAST YORKSHIRE WE HAVE BEEN BUSY WINE TASTING AND HAVE SELECTED OUR FAVOURITES FOR THE WINE PACKAGES.

OUR OFFERING

SIMPLE - £18.80 p/p

On arrival Sparkling wine - one glass
Whilst you feast (Feast's selected red, white or rose wine) - ½ bottle
Whilst you toast Sparkling wine - one glass
Fed and watered Mineral or sparkling water ½ litre

PREMIUM - £22.00 p/p

On arrival Sparkling wine - two glasses or, one cocktail
Whilst you feast (Feast's selected red, white or rose wine) - ½ bottle
Whilst you toast Sparkling wine - one glass
Fed and watered Mineral or sparkling water ½ litre

COCKTAILS

From £5.00 per glass p/p

CHAMPAGNE INSTEAD OF SPARKLING

£4.00 supplement per glass p/p

IF YOU KNOW WHAT YOU LIKE

AND YOU'D LIKE TO PROVIDE IT YOURSELF, WE CAN POUR
IT FOR YOU - **£4.50 p/p**

If you provide the drinks and would like us to provide the service, then rather than us charge corkage by the bottle we prefer to charge a 'per person' service fee instead. This covers the provision of glassware for an arrival drink and at the table (pre-dinner drinks glass, wine glass, champagne flute and water glass per person). These will be polished beforehand, laid on the tables and then taken away after the meal to be washed. This service also includes the pouring of your arrival drinks, first drinks at the table, and the replenishment of your wine and water.

RECYCLING OF BOTTLES POST EVENT

£15.00 per bin bag

(Please ask if interested)

RECYCLING OF BOTTLES

£15.00 per bin bag

WHAT'S THE DEAL?...IF WE PROVIDE YOUR DRINKS

- * The above packages included the drinks, the collection, delivery, chilling and serving of drinks, the laying of polished glassware (all taken away after and washed by us!).
- * Please ask for current wine menus
- * We can also provide certain soft drinks for those who are not drinking.
- * You'll be pleased to know there's no VAT to add to these prices.
- * Please be sure to read our terms and conditions.

WHAT'S THE DEAL?...IF YOU KNOW WHAT YOU LIKE

- * Glassware (4 items) and service as detailed above.
- * You'll be pleased to know there's no VAT to add to these prices.
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FEAST CLASSIC EXTRAS

'for the other bits you might need'

L I N E N

White 132" round **£16.00 each**

White 118" round **£14.00 each**

White 108" round **£13.00 each**

White 90" round **£12.00 each**

White 70" X 70" square **£9.00 each**

White 90" X 90" square **£11.00 each**

White 70" X 144" rectangular **£12.50 each**

White 70" X 108" rectangular **£11.50 each**

White linen napkins **£1.20 each**

T A B L E D E S I G N - T H O S E L I T T L E E X T R A S . . .

We have other little bits to help create your dream event ♥

C U P C A K E T O W E R

Cup Cakes - mixed berry, carrot cake, chocolate chip, lemon curd, almond and blueberry (minimal wheat). All decorated with butter/ cream cheese icing and fruit topper **£1.70 each**

Top tier cake - Iced with traditional butter icing (diameter of 7") **£30.00 each**

Ball of white roses (for the top) **£20.00 each**

[A cake stand can be hired for £10.00 We ask that it is all returned clean, but if not we're afraid it is chargeable]

W H A T ' S T H E D E A L . . . F O R T H E E X T R A S ?

- * Please ask for more details on the above.
- * We just ask you put the hired linen back in the bags provided, ready for collection the following day.
- * Delivery charges for the linen may apply, please ask.
- * We can source other colours of linen, please ask for further details.
- * You'll be pleased to know there's no VAT to add to these prices.
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**FEAST YORKSHIRE - WHAT PEOPLE
ARE SAYING, CAUSE WE ALL KNOW...**

THE PROOF IS IN THE PUDDING!

There aren't really the words in which
to express both mine and
Jamie's gratitude for the
absolutely amazing food you
created for our wedding day! It was
truly scrummy and everybody who
came to the wedding was blown away
with the 'Feast' you created!

CHARLOTTE

'To thank you most warmly for providing such an excellent party at York Minster
earlier this month. You gave service of the highest quality and provided most
tempting food and drink. Look no further for recommendation.'

- ROBERT

I WOULD LIKE TO THANK
YOU FOR MAKING
YESTERDAY SO
SUCCESSFUL. IT WAS IN
NO SMALL WAY UP TO
YOU AND YOUR SUPERB
STAFF.

WE HAD A GREAT DAY AND
THE FOOD WAS FANTASTIC
EVERYONE WHO SPOKE TO
ME WERE SO COMPLIMEN-
TARY ABOUT IT ALL.

- KATHRYN

We still can't believe how spectacular the day was. Perfect is the
best way to describe it and you helped to make it perfect! As I
said everyone said how fantastic the food was. Fine food cooked
in a field! - DIANE

I just wanted to let you know they were the best brownies I have
ever tasted.' - MARY

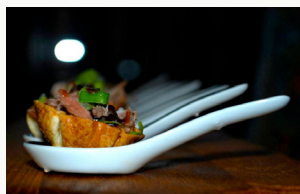
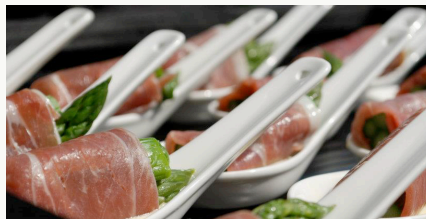
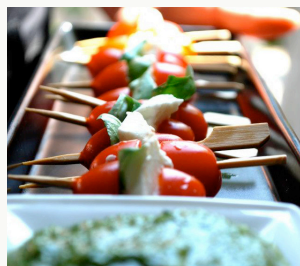
I can honestly say it was the best cheddar I've tasted - JOHN

'Thank you so very much for all your hard work; the canapés and drinks were spot on and your
service was excellent! Everything went without a hitch and that was largely due to you and your
team. We could not recommend you more highly.'

- EMMA & MICHAEL

'MANY THANKS FOR THE DELICIOUS
FOOD. IT WAS MARVELOUS ... IT REALLY
WAS A FEAST, I HOPE YOU WILL HELP
US AGAIN IN THE FUTURE.'

- JUDITH



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