



GASTRO WEDDING MENU

MAIN COURSE

The team have come together to bring you an amazing selection of main course dishes that revolve around the quality of the produce local to us. With our own unique style, presentation and interpretation, we bring high end restaurant quality dining to your special event.

When a passionate team of chefs come together, something exciting happens.

At the start of every new season there's a new menu, a development of classic dishes and a new benchmark of possibilities.

The Hog and Apple Food Co's heart is in every dish; our heritage, our ethos, our reputation. Bursting with flavour and hand-picked from our Yorkshire Larder, there's a main course dish to suit all tastes.



CHICKEN

OXTAIL AND SPINACH POACHED CHICKEN BREAST

Sautéed chanterelle mushrooms, chicken consommé, savoy cabbage, braised fennel and fennel shoots.

CHICKEN SUPREME (CHICKEN BREAST) AND BALLANTINE

Chicken breast and chicken thigh, stuffed with spinach, pancetta and sausage meat farce, wrapped in Parma ham, chive crushed new potatoes, tender stem broccoli, chantenay carrots, chicken and thyme sauce.

CHICKEN BREAST, FRESH CHORIZO AND LANGOUSTINE

Sweet potato chips, warm rocket and samphire fricassee and a chorizo cream sauce.

PAN ROASTED CHICKEN BREAST WRAPPED IN PANCETTA

With mushroom couscous, green beans, carrot purée and a mushroom and smoked bacon cream sauce.

DUCK

GRESSINGHAM DUCK DUO

Confit leg of duck croquette, pan seared breast with pomme purée, wilted wild garlic, baby leeks and roasted baby carrots.

ASIAN DUCK

Soy and honey glazed duck breast with a hoisin and coriander risotto, pak choi and tempura vegetable garnish.

DUCK AND SCALLOP

Ravioli of duck, pan seared scallop, sweet potato fondant, wilted spring greens, sherry and plum jelly, with a butternut squash veloute.

CLASSIC DUCK

Pan fried supreme of duck or chargrilled breast, broccoli purée, asparagus and plum infused potato dauphinoise and masala jus.



PORK

BELLY PORK

Confit belly pork with crackling spear, spiced parsnip bubble and squeak, buttered samphire, wilted spinach, carrot and swede purée, apple and cider velouté.

PORK TRIO

Pan fried fillet, confit belly and braised cheek with pomme purée and cider sauce served with seasonal vegetable.

BELLY AND SHOULDER

Sous vide belly pork with a slow roast 'Old Spot' bon bon, with celeriac remoulade, carrot purée and apple infused potato rosti.

IBERICO PORK

>> NEW FOR 2016/2017

Contact us about this new and exciting range of ground breaking pork dishes.

LAMB

RACK OF LAMB AND SHEPHERDS' PIE

Cumin scented porcini mushroom purée, braised lamb broth, minted peas and individual casserole pans of shepherds' pie.

KERRY HILL LAMB SHANK

Slow braised lamb shank, mint and rosemary pomme purée, roast seasonal root vegetable, and rich lamb gravy.

RUMP AND SHOULDER OF LAMB

Roast rump of Kerry Hill flock Lamb and a beignet of confit shoulder, pearl barley rosemary and mint jus.

LAMB CUTLET AND LOIN

Herb crusted lamb cutlet with sliced loin, rosemary and mint dauphinoise potatoes, minted pea purée, chargrilled asparagus tips, honey glazed baby carrots and a Madeira jus.

BEEF



STEAK AND WOLD TOP ALE PIE

With chestnut mushrooms, flaky pastry and served with a cheddar mash, honey roasted carrots, rich gravy.

CHATEAUBRIAND

Served as the ultimate Sunday dinner with seasonal vegetables, roast potatoes, and Yorkshire puddings.

OR

Chateaubriand, tempura onion rings, field tomato/mushroom tian, stacked triple cooked chips, rocket and pea shoot salad, sauce béarnaise.

RIB EYE OR FILLET STEAK

Chargrilled rib eye or fillet steak, hand cut chips, shitake mushrooms, crunchy pickled coleslaw, and peppercorn sauce.

FLAT IRON STEAK, BRAISED SHORT RIB BEEF

Long horn flat iron steak with a braised beef short rib croquette, dauphinoise potatoes, confit shallots, celeriac purée and chantenay carrots and bone marrow jus.

SIRLOIN OF LONG HORN BEEF WITH GUINNESS BRAISED OXTAIL

With field mushroom, spinach and salsify, potato rosti, artichoke purée, a port and red wine sauce.



FISH

MACKEREL THREE WAYS

Pan seared fillet with flat bread, Ballantine of fillet, mackerel terrine with a baby fennel, baby beetroot and quinoa salad and a red pepper hollandaise.

SOY AND HONEY GLAZED SALMON FILLET

Served on pickled cucumber with warm Asian noodle salad and a bisque style sauce.

BEER BATTERED WHITBY HADDOCK

With thick, hand cut chips, pea purée, tartar sauce, garnish.

FILLET OF SEABASS

With a lightly curried shellfish bisque, sea vegetables, mussels and saffron potatoes.



VEGETARIAN

WILD MUSHROOM STRUDEL

Pea and leek risotto and a mushroom jus.

GOATS CHEESE AND MUSHROOM TIAN

Butternut squash risotto with lasagne terrine, cherry tomato and roast red pepper gazpacho.

CHARGRILLED ASPARAGUS AND RADICCHIO SALAD

Sautéed potatoes, poached ducks egg, lemon hollandaise and parsnip crisps.

RED ONION AND BALSAMIC TARTE TARTAN

Cauliflower rarebit, purple sprouting broccoli, pomme purée.

THAI STYLE RED CURRY WITH GLASS NOODLE

Tempura veg garnish and chilli flat breads.



TRADITIONAL

ALL ABOUT THE PRODUCE. TRADITIONAL WEDDING BREAKFASTS SERVED IN OUR OWN UNIQUE AND RELAXED STYLE. THE BELOW JOINTS OF MEATS CAN BE SERVED ON CARVING BOARDS TO EACH TABLE ALONG WITH THE CONDIMENTS AND SIDES IN TRAYS, CRATES, BOWLS, BOARDS AND DISHES AS A FAMILY SERVED SHARING STYLE OF DINING.

SPIT ROAST STRIP LOIN OF DEXTER BEEF

Celeriac purée, roast root veg.

SPIT ROAST LOIN OF RARE BREED PORK

Apple sauce and sausage apricot farce, braised fennel and leek.

ROAST LEG OF LAMB

Celeriac purée, roast root veg.

LEMON AND SAGE MARINATED ROAST CHICKEN SUPREME

With sage seasoning and bacon wrapped rare breed, taste tradition, award winning sausage.

All the above are served with Yorkshire puddings, baby roast new potatoes, a choice of seasonal vegetables or roast root vegetable and a gravy, jus or sauce to complement each meat.

THE HOG AND APPLE HOG ROAST WEDDING BREAKFAST

How it all started. The history of The Hog and Apple on a plate. The warm traditional sides with Hog Roast all plated or partially plated.

- > The rare breed 15 hour 'Old Spot' Hog Roast
- > The full range of chutneys
- > Our apple and plum sauce
- > Homemade stuffing
- > Crackling

All the above comes to the table on an oak plank or as plated portion.

- > Choice of potatoes
- > Choice of vegetables for example, cider braised cabbage and crispy pancetta, honey glazed chantenay carrots, roast root vegetables
- > Yorkshire pudding with sage and fennel
- > A rich gravy

The above traditional sides can be changed with salads to create a summer style, relaxed hog roast wedding breakfast that is served in bowls and on boards to each table.

The above hog roast can also be swapped with a full lamb roast or hindquarter of beef roast.

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.