



# PLATTERS

Our platters are very popular within the wedding scene. They are very versatile if you want to create a relaxed, social style of dining.

Most of current platter ranges are served on raised Oak platters that sit above glassware on tables therefore creating room. We have round and straight versions and these particular styles both of which are unique to The Hog and Apple Food company.

New ranges of platters are planned such as our 'wavy' edge style platters, due for 2017/2018

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# STARTER PLATTERS

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## PÂTÉ PLATTER BOARDS

Chicken liver pâté and a choice of terrines as an optional add in and served with balsamic crostinis, pickled baby vegetables, fresh breads, and onion marmalade

## THAI PLATTER

Salmon fishcakes, Asian chicken wings and vegetable spring rolls with peanut chicken satay, Thai pickled coleslaw and sweet chilli

### OPTIONS

- > Chicken satay skewers with satay dipping sauce
- > Salmon and crab Thai fish cakes with sweet chilli dip
- > Chilli and coriander king prawns with dipping sauce
- > Selection of Thai spring rolls
- > Thai noodle filo baskets
- > Asian beef salad in lettuce
- > Thai Pad croquettes
- > Selection of pickled Thai vegetables
- > Tempura prawns and vegetables

## THE ANTI-PASTI PLATTER

- > Selection of cured Italian meats
- > Selection of olives and caper berries
- > Moon fried vine tomato
- > Oven roasted pepper bruschetta's with fresh oregano
- > Dipping oil
- > Fresh buffalo mozzarella and chutneys
- > Homemade crunchy hummus
- > Dehydrated prosciutto
- > Fresh crusty breads

### OPTIONAL EXTRAS

- > Steak tartare, wild mushrooms and pickled peppers
- > Sliced bresaola with an Italian herb dressing
- > Sweet pickles
- > Toasted focaccia bread with sardines and sweet onions
- > Calamari and dipping sauce

## THE SPANISH TAPAS STYLE PLATTER

### EXAMPLE

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Patatas bravas, spanish garlic mushrooms, Ibérico ham, smoked paprika and chilli king prawns, selection of Spanish olives, Spanish anchovies and pickled chillies

### OPTIONS

- > Selection of Spanish Ibérico and Jamon
- > Patatas bravas prawn frittata
- > Salt cod frittatas
- > Ibérico charcuterie selection
- > Ibérico pork cheeks (other cooked cuts available)
- > Fresh cooked chorizo slices
- > Rice black pudding
- > Cheese and garlic mushrooms
- > Spicy Spanish meat balls
- > Sticky rare breed sausages with pimento infused honey
- > Spanish olive selection with anchovies
- > Manchego cheese and quince chutney
- > Pimientos rellenos (stuffed peppers)
- > Garlic chilli king prawns
- > Spanish style ribs and chicken wings
- > Chorizo Pâtés (sobrasado)



# STARTER PLATTERS

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## THE YORKSHIRE PLATTER

### EXAMPLE

- > Ham hock terrine
- > Homemade piccalilli
- > Sage and apple sausage roll or Yorkshire pork pies
- > Wild mushroom and Yorkshire blue cheese tart
- > Wensleydale cheese
- > Chutneys
- > Served with a warm tear and share bread

### ADD IN

- > Chicken liver parfait
- > Spice Grace farm black puddings
- > Breaded pig cheeks
- > Mini pork bellies
- > Vegetarian pâté
- > Sticky rare breed sausages
- > Whitby Mackerel pâté with crostinis
- > Bubble and squeak
- > Mini toad in the holes
- > Home-made sausage rolls (various flavours)
- > Sliced honey roast ham
- > Scotch egg with a spiced apple and pear sauce

## THE YORKSHIRE CHEESE AND CURED MEAT PLATTER

- > Choice of cheeses from Monks Folly, Yorkshire Blue, Coverdale, Barcliffe Brie, Snowdonia Bomber, smoked Wensleydale (please let us know if you have any other personal favourites)
- > Olives, grapes, crackers
- > Selection of homemade chutneys
- > Crackers
- > Selection of cured meats

## THE BBQ STARTER PLATTER

### EXAMPLE

- > Mini spicy BBQ skewers
- > Pots of pulled pork covered in sticky BBQ sauce
- > Pulled smoked beef
- > Mac and cheese
- > Selection of pickles and slaw

### OPTIONS

- > Buffalo chicken wings with spicy sauce
- > Tempura onion rings
- > Sausages hugged by bacon and cheese
- > Spicy cheesy tacos with jalapenos
- > Sticky ribs with sauce
- > Breaded garlic mushroom
- > Slaw
- > Sweet chilli king shrimp
- > BBQ pulled pork
- > Slow smoked beef brisket
- > Buttermilk chicken wings
- > Sticky beef short ribs

## INDIAN PLATTER

- > Lamb kebab
- > Onion bhaji
- > Vegetable samosa served with lime and chilli pickle and mango pickle
- > Naan breads
- > Optional lamb chops
- > Chicken pakora



# MAIN PLATTERS

>> NEW FOR 2016/2017

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## 'SELECTION OF CUTS'

All the boards sit above the table with their sides. All are served with either hot sides such as roast vegetables, a potato option and a rich meat gravy or you can choose to add cold summer salads

>> All served in a sharing style

### RARE BREED HOG CUTS

- > Hog roast pork
- > Confit belly pork, roasted loin with crackling
- > (other cuts available)

### BEEF CUTS

- > Sliced roast striploin of beef
- > Braised beef short rib
- > Sous vide blade of beef
- > (other cuts available)

### LAMB CUTS

- > Carved leg of lamb
- > Minted braised lamb shoulder
- > Sous vide lamb rump
- > (other cuts available)

## THE SMOKEHOUSE BBQ

(Please refer to our chargrill menu for other options)

- > Our very own sticky BBQ ribs
- > Braised beef pots
- > Spicy buttermilk chicken
- > Smokey BBQ beans and corn bread finished with tabbouleh
- > Mac and cheese
- > Carolina style coleslaw
- > BBQ beans and cheesy potatoes

>> All platters can be served plated if you like the dishes but do not want platters

>> All the starter platters can be adapted to either starter or main course.

>> 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.

## PORCHETTA BOARD

A classic Italian style roast pork extravaganza

Special cuts of the pork rolled together, stuffed with herbs and roasted to perfection

A great one to serve with summer salads

## THE SPANISH BOARD

A real foodies board

Carefully selected cuts of Ibérico pork and Galician steak

Served with an array of hot and cold Spanish inspired accompaniments

## THE STEAK BOARD

Affordable and crowd pleasing options that uses rump or flat iron steak served with skinny fries, salad and condiments or upgrade and enjoy porter house, sirloin or rib eye with sauces from peppercorn, bone marrow jus, béarnaise



# MAIN PLATTERS

>> NEW FOR 2016/2017

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## THE TOMAHAWK (NEW FOR WEDDINGS 2016/2017)

The true spectacle. The Tomahawk is an on-the-bone rib steak, cut from the fore-rib with the entire rib bone left, hence the name. We marinate this steak in a BBQ marinade then grill it layering up the glaze. The steak is served with peppercorn sauce or spicy BBQ. A stack of triple cooked chips, beef tomato, field mushroom and salad.

This is a sharing steak and one no-one will ever forget.

## CHATEAUBRIAND

Our most popular board

Yorkshire Dexter chateaubriand served on a board, whole or portioned, served with a classic steak garnish (same as the Tomahawk) or with bowls of tabbouleh coleslaw, roasted new potatoes and mixed leaf.

It can also be served with dauphinoise and traditional sides as more of a roast dinner option.

## MOROCCAN TAGINE

Traditional Moroccan tagine served in our purpose made tagine pots, brought to tables to share with cous cous, tabbouleh, crispy flat bread and condiments. Use our raised platters to lift everything up and create more room for ease of service.

## CLASSIC BEEF, PORK, CHICKEN OR LAMB

Choose which ever cut you want from striploin of beef, leg of lamb, loin of pork, or chicken crowns.

We can serve on traditional oak carving boards to each table with a selection of family serve sides such as roast potatoes, seasonal roast vegetables, Yorkshire puddings and gravy.

## ITALIAN FEAST

Create your own bespoke Italian style banquet by adding meats, salads, and pastas

## MEXICAN PLATTER

Chicken quesadilla and bowls of tortillas, salsa, chilli, jalapenos and cheese

### OPTIONS

- > Pots of Mexican pulled pork, chipotle sauce and pulled beef brisket with tortillas or as burritos
- > Mexican chicken wings
- > Chunky Mexican coriander and jalapeno salad,
- > Bowls of refried black beans and salsa, bowls of Mexican rice
- > Sour cream, guacamole, salsa

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