

# PLATTERED STARTERS



This is the start of your informal, relaxed, and social wedding dining experience.

Using our unique and individually designed Oak raised platters, let your guests graze and chat over amazing food.

H&A

SPRING (MARCH/APRIL/MAY)

THE YORKSHIRE DELI BOARD

Ham hock terrine

Chicken liver parfait

Homemade piccalilli/ House chutney and red onion marmalade

H&A sausage roll or Yorkshire pork pies

Goats' cheese and beetroot slaw drop scones

Yorkshire blue and fountains gold (or your favourite cheeses)

Served with a warm tear and share bread, plus H&A butter

*Optional additions*

Spiced Grace farm black pudding croquettes,

Crispy pig cheek croquettes

Mini pork bellies,

Sticky rare breed sausages,

Whitby mackerel pâté,

Toad in the holes,

Sliced trademark treacle cured M&K butcher's ham

H&A

# THE ITALIAN ANTIPASTI BOARD

Selection of charcuterie meats

of olives, and Italian antipasti veg

Fresh buffalo mozzarella and H&A Italian chutney

Homemade crunchy hummus

Dehydrated prosciutto

Balsamic crostini

Fresh basil, cherry tomato, balsamic glaze and focaccia

## **Optional extras**

Arancini

Calamari and dipping sauce

Italian meatballs

H&A

# THE SPANISH TAPAS STYLE PLATTER

Patatas bravas or switch this for our trademark frittata

Spanish garlic mushrooms with fresh parsley

Iberico ham

Garlic chilli king prawns - pil pil style

Selection of Spanish olives, Spanish anchovies, pickled chillies and bruschetta

Manchego and quince chutney

## Extra Options

Selection of Spanish Ibérico and Jamon,

Ibérico charcuterie selection,

Ibérico pork cheeks (other cooked cuts available)

Chorizo served hot

Spanish meatballs

Sticky rare breed sausages with pimento infused honey,

Chorizo pâté (sobrasada) on bruschetta

Iberico and Manchego cheese hot croquettes

H&A

# THE ASIAN STREET FOOD PLATTER

Thai fishcakes with sweet chilli dip,  
crispy Asian chicken wings in garlic and soy glaze, with Nam Chim,  
spring rolls

Grilled chicken with Katsu sauce

Thai pickled coleslaw and sweet chilli

Tempura prawns

## **Extra options**

Fresh salmon tartare with lime and coriander dressing

Chilli and coriander king prawns with soy sauce

Thai rare beef

Miang Moo Grob (crispy pork belly slices in chilli and lime)

Tempura prawns

Tempura vegetables

H&A

# GREEK STARTER BOARD

Lamb koftas with chilli jam

Mini falafels with greek yoghurt

Fava

Babaganoush

Flatbreads

Greek salad

## **Extra options:**

Labneh

Sunblush tomato hummus

Halloumi

H&A

## THE INDIAN STREET FOOD PLATTER

A selection of our take on Indian street food served tapas style. This is a great one for those looking to try and achieve a full veggie starter platter. The spicing is mild, the taste is amazing

**Vada pav**- spiced potato cake with green pepper chutney mint yoghurt in a brioche bun

**Cauliflower pakora** – cauliflower soaked in curry sauce and deep-fried in a crisp batter

**Onion bhaji** – buttermilk-soaked onion fried till crisp with a classic curry sauce

**Chicken tikka pakora** – a classic served with chilli and lime mayo

**Vegetable samosa** – with mint and coriander dip

**Kachori lamb kebab** – a minced lamb kebab on a skewer roasted and glazed in a chilli sauce

This starter comes with a homemade pickle tray. The selection will vary on the season and will come with poppadoms

H&A

## THE BBQ STARTER PLATTER

Served on a bed of crunchy cheesy nachos with jalapeno salsa

Pots of pulled pork covered in sticky BBQ sauce

OR

Pulled smoked BBQ beef

pickled slaw

### Extra Options

Buffalo chicken wings with spicy sauce

Tempura onion rings

Sticky ribs with sauce

H&A