

ABBOTSDIE EVENTS

Spennrigg, Askrigg, Leyburn, North Yorkshire, DL83DX

07966621047

info@abbotsideevents.co.uk

Note: the lists below are not exhaustive and if you have a favourite dish you prefer then we will endeavour to produce it for you.

Canapés



Canapes: Bacon & Egg, Mini Burgers, Prawn Rillet, Guacamole in a spicy cup, Chocolate Strawberries

Cream cheese stuffed Pepperdews (Little sweet piquanté pepper cups filled with a cream cheese and closed with a basil leaf)

Mini Smoked Applewood Cheese and Sun dried tomato tarts (filo pastry tartlets with a subtle smoked cheese and Sun dried tomato filling)

Crayfish cocktail (Succulent Crayfish tails and Marie Rose Sauce in a filo pastry case)

Roast Beef in Yorkshire pudding (Mini Yorkshire pudding with finest roast beef and horseradish)

Farmhouse Sausage (Our local butchers finest sausage, served with two wholegrain mustard dips)

Mini Beef burgers (handmade canape sized sliders – can be served as a cheese burger)

Smoked Salmon Blini (with Crème Fraiche lemon, dill and cracked black pepper)

Prawn Rillet in a Southern Pepper pastry cup (Prawns, Mascarpone, Lemon, Chives and a few drops of Tabasco in a mild red pepper and paprika flavoured pastry cup)

Basil Guacamole in a Spicy Mexican pastry cup (Basil, Avocado, Lime, Red onion, chilli, Tomato and Sour cream in a mildly hot Mexican spiced pastry cup)

Bacon & Egg (little crispy filo cups with bacon and baked quail egg sat inside)

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Morecambe Bay Spicy Shrimp Crostini (Morecambe bay shrimps, with lemon, parsley, garlic, onion and chilli)

Smoked Trout and Horseradish in mini Yorkshires (Local smoked trout fillets mixed with cream cheese, lemon and horseradish in mini Yorkshire puddings)

Pate Toasts (chicken liver pate, Brussels pate or Mushroom pate on Melba toasts or Crostini)

Mini Oat cakes with Mascarpone and Sweet Chilli Jam (Sweet and savoury bites)

Bruschetta (Sliced Ciabatta with cherry tomatoes, red onion, and basil)

Blue cheese Bites (Creamy Yorkshire Blue Cheese melted over crusty French bread with a hint of Dijon Mustard)

Teriyaki Beef and lettuce cups (Small tender strips of beef with a sweet soy marinade, cucumber, chilli, onion and coriander in gem lettuce cups)

Antipasti (Sun dried Tomatoes, Marinated olives, Stuffed baby squash, baby Artichoke, Stuffed peppers)

Chocolate Strawberries (Juicy strawberries dipped in fine Belgian Chocolate)

Fish and Chips (Cod Goujons and chunky chips served in mini cones)

Shot glass of Tomato and Red Pepper soup (served with a crispy pancetta dip)

Starters



Starters: Goats Cheese and Red Onion Tart, Ham Hock Salad, Antipasti platter

Seafood Trio.

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A sharing platter of Antipasti (with a selection: Sun dried Tomatoes, Olives, Cheeses, Cured meats, Anchovies, stuffed Baby Pumpkin and Peppers, Ciabatta bread, Olive oil and Balsamic vinegar, Griddled Artichokes and Red peppers.)

Smoked Salmon with prawns, horseradish cream and a lime vinaigrette (A light fresh starter with smoked salmon, prawns and dressed leaves)

Mozzarella and tomato salad (sliced mozzarella, ripe vine tomatoes, confit cherry tomatoes, basil leaves and a tomato vinaigrette)

Tomato and Red Pepper soup with Wensleydale cheese (creamy Wensleydale balances tangy tomatoes and sweet peppers, with fresh basil chopped black olives and a drizzle of balsamic reduction)

Smoked Salmon mousse (served in a jar with a watercress salad and crusty bread)

Prawn and Avocado Cocktail (Fresh avocado topped with juicy prawns, and a citrus dressing served with triangles of fresh brown bread)

Stilton and Fig Salad (Blue cheese, figs, salad leaves with a honey & thyme dressing and crusty bread)

Warm Bacon Salad with Black Pudding (Bacon, black pudding, rocket leaves and a mustard dressing)

Local Hot Smoked Trout Salad (with a beetroot and watercress salad)

Goats Cheese and Red Onion Tart (Red onions sautéed in balsamic vinegar and topped with slices of goats cheese)

Pea and Fresh Spinach soup with fresh mint (Sweet peas, tangy spinach a dash of cream and vibrant fresh herbs; can be served with a small side salad of spinach, peas, goats cheese and pancetta)

Creamy Garlic Mushrooms (A creamy mushroom starter with garlic and parmesan cheese)

Ham Hock and Pea Salad (Locally cured ham hocks shredded with a fresh pea, baby broad bean, mange tout and pea shoot salad)

Rustic Veg and Ham soup with Lentils (Tasty ham, root vegetables and tomatoes form substantial hearty soup)

Pate (Chicken liver pate, Brussels pate or Mushroom pate served with a light salad and crusty bread)

Melon with Parma ham (Fresh melon, Parma ham, a watercress salad and light wholegrain mustard vinaigrette)

Potted Morecambe Bay Spicy Shrimp (Morecambe bay shrimps, with lemon, parsley, garlic, onion and chilli served in jars with crusty bread and side salad.)

Seafood Trio (Smoked Salmon and cream cheese roll, Modern prawn cocktail on a gem lettuce leaf and Potted shrimp in a mini jar)

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Meat/Fish options



Mains: Spit Roast Beef, Hog Roast, Wedding banquet style tables

Hog Roast marinated in cider and served with crispy crackling, homemade Bramley apple sauce and a sage & onion stuffing. We can source Iron Age pigs, Traditional old British breed pigs as well as the standard farm reared pigs from our local butcher.

Whole Dales hill lamb either spit or tray roasted studded with garlic and rosemary and cooked in a red wine and herb marinade served with a herb and red wine reduction gravy and a choice of mint sauces. (Can also be roasted in a Moroccan fashion with Harrisa and with cumin, chili, apricots, mint, coriander and citrus zest. Or stuffed with rice or cous cous)

Spit roast beef (locally reared Topside, Sirloin or Fillet) slowly spit roasted with a herb and wholegrain mustard crust then served with Yorkshire puddings, a red wine onion gravy, and horseradish sauce. As an alternative we can serve beef as whole joints to each table with a carving board, knife, apron and chef's hat for a designated guest to carve.

Spit Roast Chicken (free range or organic) marinated in lemon, thyme, olive oil and garlic, with a golden crisp skin and juicy succulent flesh. Served plated with traditional bread sauce and sage & onion stuffing.

Whole Roasted Turkeys with crisp golden skins and juicy succulent flesh. Served with traditional Roast Turkey accompaniments - chestnut stuffing, sage & onion stuffing, bread sauce, and cranberry sauce.

Whole Roasted Venison Haunch – marinated in red wine, thyme and black pepper then slowly spit roasted served with, a red wine & thyme gravy, and redcurrant sauce.

Steak and Ale Pie – quality local beef steak, mushrooms, onions and stout slowly braised before being topped with either puff or shortcrust pastry

Sausage and Mash - using Hammonds Butchers finest handmade Cumberland type farmhouse sausage, served with buttery wholegrain mustard mash and onion gravy.

Stuffed Pork loin - Succulent rolled pork loin with crispy crackling stuffed with Bramley apples, sage & onion stuffing and wholegrain mustard. Can be served as a presentation joint to carve on each table

Salmon En Cruet Succulent fillets of salmon with a cream cheese and herb coating inside flaky puff pastry Can be served as a presentation joint to carve on each table

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Steamed Salmon either Whole or Fillets Succulent salmon slowly poached with either a honey and dill sauce or Hollandaise sauce

Whole Roast Ox – for very large numbers (plated 400 plus or as a sandwich 600-2000) we can cook a Whole Beef Carcase on a spit. An amazing spectacle cooked over 24 hours producing sensational tender succulent beef.

Potato options

New potatoes (with butter, sea salt and fresh garden mint)

Jacket Potatoes

Goose fat Roasted Potatoes (with sea salt and rosemary or rosemary & garlic)

Creamy mashed Potatoes

Potato Gratin (rich creamy potato baked slices with garlic, onion and nutmeg)

Spicy Potato Wedges

Chunky chips

Hot Vegetable dishes

Roasted vegetable (Either Mediterranean: Butternut squash, sweet potatoes, peppers, courgettes and red onions slowly roasted with fresh herbs, garlic and olive oil. OR Root veg: mini carrots, beetroot, turnip, parsnip, onion).

Ratatouille (Peppers, courgette, onions, tomatoes & herbs).

Medley of vegetables - (any three from Fine Green Beans, Broad Beans, Garden Peas, or Carrots tossed in a soft herb butter)

Warm pickled vegetables (selection of seasonal vegetables gently pickled in a spiced vinegar)

Or please ask if you have a preference for other vegetables.

Salad options

Mixed baby leaf Salad (A combination of different salad and herb leaves)

Jewel Salad (a colourful combination of cherry tomatoes, red and yellow peppers, cucumber & green grapes with a light olive oil, lemon & wholegrain mustard dressing).

Vine tomato (Ripe vine tomatoes, red onion & fresh basil)

Spicy Cous Cous (Spicy couscous - a delicious salad with onions, fresh ginger & chilli, nuts, apricots, sultanas mint, parsley & fresh coriander.)

Traditional Coleslaw (A creamy mixture of crunchy white cabbage, onion and carrot).

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Winter veg coleslaw – vibrant red and white colours of red cabbage, red onions and white cabbage.

Kale and Red Cabbage Coleslaw (A healthy crunchy mix with carrots, onions and cider vinegar dressing)

Pasta Salad (pasta with cucumber, spring onions, sweetcorn & cherry tomatoes in a delicious roasted pepper & red onions dressing).

Red Cabbage Salad with Sweet Sesame Dressing (An explosion of colour and crunch, peppers, red cabbage, carrots and Pak Choi).

Beetroot Jelly (Cubes of cooked beetroot in a spiced vinegar and raspberry jelly).

New Potato Salad (Traditional potato salad sprinkled with chives in a mayonnaise dressing)

Greek Salad (Black and green olives, feta cheese, red onion and mixed leaves dressed in a white wine vinaigrette).

Waldorf salad (A crunchy combination of Red Apple, Celery and chopped Walnuts in a yoghurt and mayonnaise dressing).

White Bean Salad (Cannellini and Butter beans with spring onions, garlic, chilli and parsley with a white wine vinegar dressing)

Mixed Bean, Pea, Spinach and Wensleydale Cheese Salad (Mixture of white and green beans, peas, spinach, onion in tangy vinaigrette with crumbled Wensleydale Cheese)

Desserts



Desserts: Lemon Meringue Pie, Desserts in Jars; a tiered Cheesecake; Abbotside Trio (1. Tart Citron, Pavlova, Mini Chocolate liqueur cups – Baileys, Grand Marnier, Amaretto or 2. Chocolate Brownie, Pavlova and Lemon Sorbet)

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Abbotside Trio – Chocolate torte, Lemon Tart and Mini Strawberry Pavlova (an eye catching plate of three mini desserts – other combinations available on request.) **not available for buffet service**

Apple pie (classic British pudding with buttery pastry and bramley apples)

Tart Citron (A rich sharp fresh lemon custard, in a sweet pastry case)

Chocolate truffle torte (rich chocolate truffle flavoured with Amaretto liqueur and topped with Amaretti biscuits.)

Pavlova (Crunchy and gooey meringue, local Dales whipped cream, strawberries and raspberries)

Chocolate Brownie (A real favourite dessert for chocolate lovers, served warm with a soft sticky center and crisp outer)

Salted Chocolate Tart. (Luxurious rich Belgian chocolate ganache with a subtle hint of sea salt flakes)

Treacle Tart (A real old favourite, sweet & sticky served warm or cold, on a crisp base topped with lattice pastry.)

Fresh Fruit Salad (A colourful selection of seasonal fruits)

Apple and Toffee crumble pie (A traditional hot Apple crumble dotted with small pieces of Toffee, in individual pastry cases; served with ice cream) **not available for buffet service**

Baked American style cheesecake (creamy vanilla and lemon cheesecake)

Profiteroles (Little choux buns filled with cream and covered in a chocolate sauce)

Chocolate Gateau (Layers of chocolate sponge & chocolate fudge, topped with a deep dark chocolate mousse, smothered in chocolate pieces.)

Lemon Meringue Pie - (Shortcrust pastry base, tangy lemon filling and sweet meringue top)

Bakewell tart - (buttery pastry with raspberry jam and a light yet rich almond sponge)

Lemon Posset or Lime and Passion Fruit Posset - (Creamy light dessert countered with the tang of citrus served with either a ginger biscuit or shortbread)

Homemade cheesecakes. (Made from Mascarpone cheese & served on a crisp homemade biscuit: Lemon ~ Strawberry ~ Raspberry ~ Summer-Fruit ~ Blackcurrant ~ Lime)

Strawberries and cream (fresh strawberries with cream and optional meringues)

Traditional Cheeseboard (Cheeses served with grapes, celery and a selection of cheese biscuits. This can be first displayed as a “Cheese cake” – tiered layers of cheese wheels)

Desserts in Jars (a fun attractive way of serving your desserts – we can provide the posset options, the chocolate torte option or a mixed layered dark and white chocolate torte with Amaretto and Baileys; Cheesecake options or Trifle)

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Vegetarian options

Roast Vegetable Lasagne (Delicious layers of pasta and Mediterranean vegetables in a creamy sauce served with slices of garlic bread)

Spicy bean burgers. (Mixed beans and vegetables with a hint of cayenne pepper)

Roast vegetable and chickpea stew (roasted aubergine, pepper, courgette, onion, garlic and tomato with chickpeas in a tomato sauce)

Mushroom En-Croute Puff pastry surrounding a mixture of fresh mushrooms & herbs in a rich béchamel sauce, glazed & baked.

Creamy Garlic Mushrooms Selection of mushrooms in a white wine, garlic and cream sauce with a griddled parmesan and breadcrumb top

Spinach & Yorkshire Blue Cheese Slice A combination of creamy Yorkshire Blue cheese & spinach in a béchamel sauce & wrapped in puff pastry.

Smoked Applewood & Cherry Tomato Tart A lovely subtle flavoured cheese combined with eggs, milk & fresh cream & plump sweet cherry tomatoes on a wholemeal pastry base.

Mediterranean Vegetable Flan Wholemeal pastry case filled with courgettes, peppers, onions & aubergines, sautéed in olive oil

Thai Green Vegetable Curry (A green Thai curry with seasonal vegetables in a coconut milk sauce)

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Miscellaneous

Cold or Hot Buffets – choice from:



Meat and Fish (ham, beef, turkey, chicken); Salmon; Sausages; Salami and cured meats.

Selection of cheeses

Savoury pastry items Mediterranean Vegetable Flan; Yorkshire Blue Cheese & Leek Flan; Fresh Salmon & Broccoli Quiche; Fresh Salmon & Asparagus Quiche; Cheshire Cheese & Leek Flan Stilton Quiche; Celery & Walnut Flan; Smoked Applewood & Cherry Tomato Tart; Mushroom En-Croute; Spinach & Yorkshire Blue Cheese Slice; Cheese & Onion Slice; Pork & Apple Slice; Pork pie; Sausage roll; Meat & Vegetable pasty.

Sandwiches – closed or open

Salads and potato options (see above)

Nibbles – crisps and nuts

Pickled onions, chutneys, relishes, sauces

Bread and crackers.

Sweet item Scones, tray bakes, mini fruit tarts, cakes

Fish and Chips

Battered goujons of Cod with chunky chips served in cones