



THICKET PRIORY
NORTH YORKSHIRE

DINING BY MATTHEW HYDE – BABA GANOUSH CATERING

Firstly, we are delighted to be working with Thicket Priory. It is an elegant and timeless venue, making it the perfect place for your special event!

A little bit about us...

We are an award-winning catering team that love what we do! The team at Dining by Matthew Hyde are passionate about providing spectacular food and exceptional customer service. We believe in food that looks and tastes delicious and is served with enthusiasm and a smile!

Our food is created from the very best ingredients sourced from our local, Yorkshire suppliers. Food is such an important part of your event, which is why we offer a bespoke service that is tailored around what you, the customer, wants. we cater to all events from small intimate gatherings to larger parties.

Included in our cost per head are the following items:

- ❖ Catering Event Coordinator to assist you with all catering plans
- ❖ Dedicated Head Chef & Chef Team on the day
- ❖ Uniformed Waiting Staff
- ❖ Silver Cutlery & White crockery *coloured cutlery and crockery at additional cost
- ❖ Complementary menu tasting for up to 4 guests

We can supply linen at the following cost:

- ❖ White Linen Napkin - £1.00 + VAT per napkin
- ❖ Linen Tablecloth - £12.50 + VAT per cloth *all sizes and quantities must be specified

All meals must be catered for by our Chef Team and the lovely Thicket Priory Team will manage all your bar and beverage needs. The Pantries around Thicket Priory are not equipped for full catering needs; however, they are perfect for hot drinks, snacks and a good catch up!

Dietary Requirements

Dining by Matthew Hyde cater for all dietary requirements and just ask that we are made aware of these at least two weeks prior to the event.

Deposit Payment & Instalment Payment

In order to secure your date, we require a 25% deposit and completed contract within 3 working days of confirmation. A further payment of 10% is due the December prior to the event.

Final Number Meeting & Final Payment

Final numbers are due 10 weeks prior to your event. Final payment is due 8 weeks prior to the big day. Your final balance is calculated on your final numbers.



THICKET PRIORY

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GUIDING YOU STEP BY STEP

Once you have booked the incredible Thicket Priory for your big event, it's time to plan your feast!

Next Steps to completing your catering booking:

1. Contract and Deposit

To secure your date we require signed contract and 25% deposit payment.

2. The Tasting

We conduct all tastings in January, February, March and November. We have appointment slots throughout the day on Saturdays and Thursday evenings (6pm and 6:30pm appointments) subject to availability. Tastings typically take 1 – 1.5 hours and are for up to 4 guests, including yourself.

3. Three Month Prior - Helping Hand Appointment

Three months prior to the event is a great time to catch up and go through final details such as guest numbers, timings, menu choices and dietary requirements. From this meeting your event coordinator will complete a draft copy of your Action Plan to send for you to check.

4. Ten Weeks Prior – Final Numbers

We require confirmation of total guest numbers so that we can raise your total invoice.

5. Eight Weeks Prior - Final Payment

We require your remaining balance to be paid in full 8 weeks prior to the event.

6. Two Week Prior – Table Plans and Dietary Information

At least two weeks prior to the event, we require finalised table plans with names and dietary requirement information. Please note any pre-order must be sent across on a detailed plan and we advise that you have your guests' choices written on their name cards or somewhere visible on the table.

7. One Week Prior - Final Action Plan

Your finalised action plan will be sent for your approval and then forwarded on to the venue.

8. The Event!

The day has come – get ready to feast and have fun!

If you have any questions, please do let us know. We have an open-door policy and are always happy to help where we can. Our office always has coffee and cake on the go!



THICKET PRIORY
— NORTH YORKSHIRE —

NIGHT PRIOR INSPIRATION

Grazing Feast Menu

minimum number of 30 guests

A selection of Breads, Crackers, Chutney, Oils, Butters & Dried Fruits

A selection of Cheeses

A selection of Cured Meats

Home Smoked Side of Salmon

Gourmet Sausage Rolls

Mini Pies with a choice of filling

Yorkshire Chorizo & Fettle Mini Quiche

Smoked Red Pepper & Goats Cheese Mini Quiche

Duck Pate with Star Anise

Two Salads (select from list below)

Three Mini Desserts (select from list below)

Sides

A Choice of 2

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Pickled Red Cabbage & Raisins

Fennel with Pomegranate / Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds

Fennel & Lemon Slaw / Pearl Cous Cous with Lemon & Pomegranate / Beetroot, Balsamic & Feta Salad

Peach, Honey & Mozzarella Salad / Roast Courgette, Marjoram & Olive Salad / Carrot & Carraway Salad

Chicory & Parsnip Salad / Roasted Red Pepper Salad with Dukkah / Greek Salad / Corn on the Cob

Orange & Feta Salad with Candied Fennel Seeds / Cucumber & Pickled Chilli Salad

Potato Salad / Roasted Beets / Sea Salt & Cracked Black Pepper Tomato Salad

Desserts

A Choice of 3

Macaroons / Mini Meringue Mess / Carrot Cake / Yorkshire Parkin

Brownie Bites (Plain, Cherry, Peanut Butter) / Mini Limoncello Possets / Jam Roly-Poly

Mini Marble Chocolate & Tonka Bean Possets / Mini Scones with Jam & Cream

Retro Tray Bakes (Tiffin, Rocky Road, Millionaire Shortbread / Cherry Bakewell)



THICKET PRIORY
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Yorkshire Picnic Menu

Menu A Mains / Three Sides

Menu B Three Mains / Three Sides

Mains

Steak & Ale Pies or Chicken Pies

Yorkshire Sausage Rolls or Scotch Eggs

Cheese & Onion Pasties (v)

Chicken Skewers & Mint Yogurt Dip

Haloumi & Vegetable Skewers (v)

Pate Platter with Breads, Oat Cakes, Chutney

Cheese Platter with Breads, Oat cakes, chutney, Grapes & Celery (v)

Continental Meat Platter (slices of chorizo, Salami, Pastrami)

Yorkshire Meat Platter (slices of Ham, Beef, Chicken)

Selection of Homemade Quiche

Feta & Broad Bean Bruschetta (v)

Chorizo & Brie Bruschetta

Rosemary & Lemon Chicken Drumsticks

Sides

New Potatoes with Aleppo Pepper & Cumin Seeds / Corn on the Cob / Potato Salad

Sea Salt & Cracked Black Pepper Tomato Salad / Coleslaw / Mixed Leaf Salad

Plum Tomato & Mozzarella Salad / Roasted Beets / Green Beans with Toasted Almonds

Fennel & Lemon Slaw / Pearl Cous Cous with Lemon & Pomegranate

Peach, Honey & Mozzarella Salad / Pickled Red Cabbage with Raisins / Beetroot, Balsamic & Feta Salad

Night Prior Home Comforts

Lasagne & Garlic Bread with a Selection of Salads

Curry & Rice with Stuffed Paratha

Casserole with your choice of side

Reduced BBQ Menu



THICKET PRIORY
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WEDDING DAY BREAKFAST & LUNCH

Please note all breakfast and brunch menus will be served in the Old Kitchen and are served with Freshly Brewed Yorkshire Tea and Coffee, Orange Juice & Apple Juice.

Breakfast served between 9.00 – 10.00

Hot Breakfast Rolls

Yorkshire Wolds Sausage Bap
Yorkshire Wolds Back Bacon Bap
Halloumi & Herby Mushroom Bap

Fresh Pastries

Homemade Pastries & Breakfast Muffins
Served with a selection of Preserves & Butter

Continental Platter

Selection of Meats & Cheeses
Homemade Pastries & Breakfast Muffins
Yogurt & Granola Pots
Fresh & Dried Fruits
Served with a selection of Preserves & Butter

Bagel Station

Fresh Bagels
Smashed Avocado, Lime & Chilli
Crispy Maple Bacon
Jam & Butter
Poached Eggs

Vegan, GF and DF Options available on request



THICKET PRIORY
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Light Lunch Menu

minimum of 30 guests

Open Sandwiches

A Choice of 3

Yorkshire Beef with Dill Pickles, Mustard & Rocket

Whitby Crab with Cucumber & Radish Salsa

Roasted Beet Hummus & Yorkshire Fettle

Home Smoked Beetroot Salmon & Horseradish

Wolds Ham Hock with Pineapple Salsa

Yorkshire Cheese Savoury with Spring Onion

Ribblesdale Goats Cheese & Fig Chutney

Avocado, Lime & Chilli

Traditional Egg & Micro Cress

Salads

A Choice of 3

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Pickled Red Cabbage & Raisins

Fennel with Pomegranate / Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds

Fennel & Lemon Slaw / Pearl Cous Cous with Lemon & Pomegranate / Beetroot, Balsamic & Feta Salad

Peach, Honey & Mozzarella Salad / Roast Courgette, Marjoram & Olive Salad / Carrot & Carraway Salad

Chicory & Parsnip Salad / Roasted Red Pepper Salad with Dukkah / Greek Salad / Corn on the Cob

Orange & Feta Salad with Candied Fennel Seeds / Cucumber & Pickled Chilli Salad

Potato Salad / Roasted Beets / Sea Salt & Cracked Black Pepper Tomato Salad

Additional Items

Home Smoked Salmon / Duck Pate with Star Anise

Gourmet Sausage Rolls / Mini Pies / Halloumi & Mushroom with Wild Garlic Pesto, Rocket

Yorkshire Chorizo & Smoked Tomato Quiche / Goats Cheese & Sand Hutton Asparagus Quiche

A selection of Yorkshire Cheeses / A selection of Yorkshire Meats

Rustic Breads with Flavoured Butters & Oils



THICKET PRIORY
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Afternoon Tea

*Includes a choice of four finger sandwiches per person, mini scone with jam & cream, two desserts
Served with freshly brewed Yorkshire Tea and Baba Blend Coffee made in conjunction with York Coffee Emporium*

Sandwiches

A Choice of 4

Yorkshire Ham & Mustard

Traditional Cucumber (v)

Smoked Salmon & Crème Fraiche

Yorkshire Roast Beef & Horseradish with Pickled Red Onion

Yorkshire Cheese Savoury (v)

Baba Ganoush with Feta (v)

Coronation Chicken

Hummus & Toasted Almonds (v)

Traditional Egg & Cress

Goats Cheese & Damson Gin Chutney (v)

Tuna & Caper

Pastrami & Pickle Avocado & Brie (v)

Chorizo & Smoked Tomato Chutney

Sweets

A Choice of 2

Chocolate éclair

Lemon Posset

Yorkshire Parkin

Beetroot Brownie

Honey & Fruit Tarts

Mini Yorkshire Trifle

Cinnamon Muffins with Burnt Apple Puree

Carrot Cake with Nutmeg Cream

Chocolate Orange Choux Buns

Seasonal Macaroon

Chocolate & Tonka Bean Pots



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Canape Menu

3 Canapés per person

4 Canapés per person

5 Canapés per person

6 Canapés per person

Meat

Duck Pate with Damson Gin Chutney
Deep Fried Chicken Bites with Kimchi Mayo
Mini Minced Black Pudding 'quail' Scotch Egg
Chorizo, Black Pudding & Quail Egg Stack
Arancini Bites – Bolognese or Ox Cheek & Parmesan
Mini Toad in the Hole (*please note this is a Yorkshire Portion*)
Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings
Mini Yorkshire Pudding with Roast Beef & Gravy (*please note this is a Yorkshire Portion*)
Sand Hutton Asparagus - wrapped in Parma Ham or served simply with Aioli (*seasonal*)
Crispy Ham Hock with Roasted Pineapple
Ox Cheek, Smoked Potato & Parmesan Spoon
Honey & Mustard Sticky Sausages
Chorizo & Brie Bites
Mini Pies

Fish

Home Smoked Salmon Blini, Crème Fraiche, Dill
Mackerel Pate with Spiced Cucumber & Toasts
Mini Thai Fishcakes with Sweet Chilli Dipping sauce
Prawn Skewers with Sweet Chilli Dip

Vegetarian / Vegan

Mini Tacos with Avocado Salsa & Micro Coriander (VE)
Wensleydale & Leek Bon Bon
Manchego & Cherry Rarebit
Buffalo Mozzarella & Tomato Skewer
Ribblesdale Goats Cheese, Fig & Honey Tartlet
Crushed Broad Bean, Mint & Yorkshire Fettle Filo Cone with Extra Virgin Olive Oil (VE)
Stuffed Mini Heritage Tomato (VE)
Smoked Carrot, Ricotta & Hazelnut Tart
Honey Glazed Peach & Mozzarella Bites
Yorkshire Blue, Grape & Port Tart
Arancini Bites - *Truffle Mushroom*
Mushroom & Yorkshire Blue Vol au Vents
Halloumi Fries with Sweet Chilli Dip
Yorkshire Rarebit Tartlet
Cream Cheese & Cucumber on Focaccia
Seasonal Vegan Vol au Vents (VE)



THICKET PRIORY
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Orchard Menus

Two Course

Set Menu

Pre-Order Choice Menu (*choose 2 starters / 2 mains / 2 desserts*)

Three Course

Set Menu

Pre-Order Choice Menu (*choose 2 starters / 2 mains / 2 desserts*)

Additional Items

Homemade Bread with Two Flavoured Butters

Homemade Bread with Two Flavoured Dips

Please see below for Choices

Butters

Salted / Wild Garlic / Beetroot / Cardamom / Smoked / Balsamic

Dips

Baba Ganoush / Balsamic / Olive Oil / Aioli / Wild Garlic Pesto / Hummus / Tzatziki

Cheese

*All cheese boards are served with oatcakes, homemade chutney and grapes
and can be served to the table per person or as a cheese table*

3 cheeses

4 cheeses

5 cheeses

Or wow your guests with a three, four or five tiered Cheese Cake decorated with oat cakes, chutneys, grapes & figs!

Speak to a Member of the Team for a bespoke Cheese Cake quote.



THICKET PRIORY
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Starters

Soup

Leek & Potato / French Onion Soup / Spiced Squash & Red Lentil Soup / Curried Parsnip Soup
Roasted Tomato Soup with Slow Roasted Tomatoes / Garden Pea & Watercress Soup
All soups served with rustic breads and a salted or flavoured butter

Fish

York Gin & Beetroot Cured Trout with Celeriac & Apple Remoulade
East Coast Fishcakes with Samphire & Sea Herbs
King Prawn & Crayfish Cocktail, Pickled Vegetables
Whitby Crab Beignet with Green Mango Salsa
Squash Risotto with Scallops, Back Bacon & Crispy Sage - £1.50 supplement PP

Game, Meat & Poultry

Crispy Ham Hock, Dressed Watercress Salad & Bajan Pepper Mayonnaise
Pressed Yorkshire Game Terrine with Homemade Damson Gin Chutney & Toasts
Carpaccio of Beef with Micro Rocket, Parmesan & Black Truffle - £2.00 supplement
Duck Pate with Spiced Ginger Chutney & Toasts
Bolognese Arancini with Spiced Arrabiata Sauce

Vegetarian / Vegan

Roasted White Onion Risotto in Whole Roasted Onion with Hedgerow Crumb (VE)
Truffle Mushroom Arancini (VE) with Mushroom Ketchup (V)
Wensleydale & Leek Croquette with Creamed Leeks (V)
Fig & Baked Goats Cheese Tart with Pine Nuts, Bootham Honey & Chutney (V)
Confit Beef Tomato & Mozzarella Salad with Micro Basil (V)
Candied & Golden Beetroot Tart with Homemade Ricotta & a Micro Salad (V)
Yorkshire Pudding with Onion Gravy (V)
Asparagus & Parmesan Twists with Aioli (V)

Create your own Sharing Starter – see next page for items



THICKET PRIORY
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Sharing Starter Pick List

£1.50 + VAT pp Supplement

Served with Rustic Bread, Olive Oil and Balsamic

Select 5 individual items from the below list:

Inspired by The Med

Meat - Parma Ham / Salami Milano / Salami Napoli / Chorizo / Serrano / Bresaola / Chorizo in Red Wine

Cheese - Taleggio Cheese / Manchego / Gorgonzola / Brie / Vintage Cheddar / Herby Feta Cubes

Dips – Pesto / Hummus / Tzatziki / Sour Cream / Aioli

Nibbles – Olives / Artichokes / Sun Dried Tomatoes / Salt & Pepper Tomatoes / Pickled Beets

Padron Peppers / Meatballs in Tomato Sauce / Patatas Bravas

Mini Arancini – Truffle & Mushroom / Bolognese / Ox Cheek & Parmesan

Inspired by Yorkshire

Quail & Black Pudding Scotch Eggs

Mini Pies

Mini Quiche

Pickled Onions

Mini Pork Pies

Crispy Ham Hock

Pork Scratchings

Pigs in Blankets

Gherkins

Crispy Chicken Bites

Asparagus & Parmesan Twists (*seasonal*)

Dried Fruits & Figs

Wensleydale Bon Bons

Mini Yorkshire Puddings

Inspired by the Sea

Mackerel Potted Pate

Hot Smoked Salmon

York Gin Cured Trout

Pint of Prawns

Mini Fishcakes (Thai or Traditional)

Cod Goujons

Scampi

Whitebait

Pickled Octopus



THICKET PRIORY
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Mains

Lamb

Wolds Saddle of Lamb
Yorkshire Lamb Shank a Red Wine Reduction
Duo of Lamb: Pressed Shoulder / Crispy Lamb Belly, Hot Pot / Herb Crusted Rack
Yorkshire Rack of Lamb with Hedgerow Crumb - £3.00 + VAT pp supplement

Beef

Yorkshire Featherblade of Beef with Port Reduction
Yorkshire Beef Wellington & Truffle Pomme Anna - £3.00 + VAT pp supplement
Flat Iron Steak*, Mushroom, Slow Roast Tomato, Frites & Baba Butter
**plus a choice of sauce: Peppercorn / Bearnaise / Salsa Verde*

Poultry, Duck & Game

Wolds Duo of Chicken (your choice of Breast - Confit Leg - Poached Thigh, Wild Garlic Bon Bon)
Pan Fried Duck Breast with Port Reduction
Hay Roasted Saddle of Venison, Onion Gravy - £2.00 + VAT pp supplement

Pork

Pork Ballotine with Apple Croquette & Calvados Jus
Pork Belly with Granny Smith Apple Sauce
Pork Loin with Black Pudding Bon Bon

Vegetarian

Dishes can all be adapted to be Vegan
Wild Mushroom & Celeriac Wellington with Squash Velouté
Vegetable Pithivier, Truffle, Butterbean & White Onion Sauce
Chestnut, Spinach & Yorkshire Blue en Croute
Chestnut, Spinach & Yorkshire Blue en Croute with a Leek & Blue Cheese Velouté
Squash Ravioli, Crispy Sage, Truffle Oil
Seasonal Risotto served in a Whole Onion

Fish & Seafood

Smoked Haddock Risotto with Flat Leafed Parsley Pesto
Monk Fish, Puy Lentils & Smoked Pancetta
Roast Cod, Spiced Squash Puree, Samphire, Sea Herb Bhaji, Raita
No Potato Required with any of the Fish Dishes

*Our dishes come with locally sourced seasonal organic vegetables from Goodness Vegetables and are served with your choice of Mashed Potato, Dauphinoise, Boulanger or Fondant (unless stated in the description).
All meat is sourced locally from William Peat Butchers, Barnard Castle & M&K Butchers Bishopthorpe Road.*



THICKET PRIORY
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Desserts

The Baba Ganoush Mess (Pavlova, Seasonal Fruits, Cream)
Lemon Tart with Whole Chocolate Sphere with Seasonal Fruits
Traditional Sticky Toffee Pudding with Butterscotch
Chocolate Tart with Champagne Strawberries
Yorkshire Curd Tart with Poached Rhubarb & Clotted Cream
Spiced Rhubarb Crème Brulee with Ginger Brandy Snap
Malted Milk Panna Cotta, Oat Cookies, Raspberry
Dark Chocolate & Tonka Bean Delice, Kirsch Cherries
Hazelnut & Caramel Chocolate Tart with Chocolate Mousse
Tarte au Citron, Tempered White Chocolate, Edible 24 Carat Gold
Tart Tatin with Cream
Tiramisu

Giant Macaroon

Bramble & Apple / Strawberry / Rhubarb & Custard / Lemon / Chocolate Orange / Cherry / Raspberry

Cheesecake

Strawberry & Champagne / Salted Caramel / Raspberry & White Chocolate / Chocolate Orange

Posset

Citrus & Rum Posset with Spiced Ginger Shortbread / Limoncello with Dehydrated Raspberries
Chocolate Tonka Bean with Raspberries

Crumble

Apple Crumble with Black Cardamom Custard / Rhubarb & Custard Crumble

Create your own Sharing Dessert – see next page for items

Why not upgrade to:

Duo of Mini Desserts ~ **£1.00 + VAT PP supplement**

Trio of Desserts ~ **£2.00 + VAT PP supplement**

**Duos and trios must be selected from the cold desserts.*



THICKET PRIORY
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Mini Sharing Desserts

£1.50 + VAT pp Supplement

Either served to each guest table or displayed on a dessert table

Select three individual items from the below list:

Pistachio Financier

Marbled Chocolate Pots with Tonka

Mini Yorkshire Parkin & Clotted Cream

Chocolate Torte

Mini Mess

Mini Cheesecake

Mini Creme Brulee

Cherry Bakewell Tart

Mini Tiramisu

Trifle Pots

Brownie

Rocky Road

Lemon Tart

Chocolate Tart

Curd Tart

Macaroons

Lavender & Pistachio Cake

Bowls of Strawberries & Cream (*Seasonal*)

Tea & Coffee Station

Baba's own blend of Coffee from The York Coffee Emporium & Yorkshire Tea

Tea & Coffee

Tea & Coffee plus Petit Fours



THICKET PRIORY
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Yorkshire Roast Menu

Two Course Menu

Three Course Menu

Yorkshire Roast Menu includes 1 Meat Option, 1 Potato Option, Seasonal Organic Vegetables, Homemade Gravy & a Selection of Sauces. Served sharing style to the tables with a carving knife and fork.

Select Starter or Dessert Options from our Orchard Menu.

Please note that Yorkshire Puddings are included with Beef Options only, unless requested.

Meats

All our meat is locally sourced from William Peat Butchers and M&K Butchers, Bishopthorpe Road, York

Roast Leg of Lamb with Rosemary
Roast Sirloin of Beef ~ £2.00 supplement
Wensleydale Bacon Loin
Hay Roasted Salmon
Herb Crusted Cod
Silverside of Beef
Roast Chicken with Lemon & Thyme
North Sea Roasted Hake
Yorkshire Dales Saddle of Lamb ~ £2.00 Supplement
Roast Pork with Sage & Thyme
Normandy Chicken
Whole Mushroom & Celeriac Wellington (VE)

Potatoes

Creamy Mash / Parmentier Potatoes / Roast Potatoes / Dauphinoise Potatoes / Duchess Potatoes
Fondant Potato / Stock Pot Potatoes / Hasselback Potatoes



THICKET PRIORY
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Yorkshire Pie & Mash Menu

Two Course Menu

Three Course Menu

Yorkshire Pie & Mash Menu includes 1 Pie Option, 1 Potato Option, Seasonal Vegetables OR Peas, Homemade Gravy & a Selection of Sauces.

Select Starter or Dessert Options from our Orchard Menu.

The Pies

Yorkshire Beef & Ale Pie

Game & Port Pie

Chicken, Leek & Pancetta Venison Pie

Yorkshire Lamb Hot Pot

Creamy Golden Vegetable (V)

Yorkshire Pork Pie

East Coast Fish Pie

Turkey & Stuffing

Rabbit Pie

Golden Beetroot Tart Tatin (V)

Chicken & Thyme with Dry Cured Back Bacon

Cottage Pie

Toad in the Hole

Shepherd's Pie

Potatoes

Creamy Mash / Smoked Mash / Mustard Mash

Parmentier Potatoes / Hasselback Potatoes



THICKET PRIORY
NORTH YORKSHIRE

Sharing Feast Menu

Main Dishes

Spiced Lamb with Pomegranate & Prunes
Steak Tagliatta with Rocket & Parmesan
Pork Tenderloin with Salsa
Seasoned Chicken (Choice of Breast / Thighs / Wings)
Sliced Steak
Jerk Spiced Pulled Pork
Sticky Pork Ribs
Yorkshire Sausages
Beef Stroganoff
Whole Honey Roast Ham
Pulled Chicken with Lemon & Fennel
Bacon Joint & Roast Gammon
Traditional Pulled Lamb Shoulder with Rosemary & Marjoram
Wild Boar Cassoulet
Yorkshire Beef Ragu
Whole Seabass
Whole Salmon
Coq au Vin or Coconut Fish Curry
Vegetable Dahl with Roasted Squash & Pomegranate (V)
Chicken & Chorizo Bean Cassoulet with Garlic Pesto
Mixed Bean Cassoulet with Garlic Pesto (V)
Moroccan Spiced Tagine

Sides

Hasselback Potatoes / Sweet Potato Wedges / Buttered Potatoes / New Potatoes with Aleppo Pepper
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Corn on the Cob / Potato Salad / Coleslaw
Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw
Pearl Couscous with Lemon & Pomegranate / Chicory & Parsnip Salad / Mixed Leaf Salad / Greek Salad
Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive / Roasted Red Pepper & Dukkah
Cucumber & Pickled Chilli Salad with Sesame Seeds / Orange & Feta Salad with Candied Fennel Seed

Sauces

Salsa Verde / Green Mango Salsa / Port Reduction / Summer Jus / Red Onion Chilli & Lime Salsa
Satay Sauce / Wild Garlic Pesto / Tzatziki / Raita



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Baba BBO Menu

Mains

Sticky Pork Ribs with your choice of marinade
Chicken with your choice of marainade
Yorkshire Gourmet Beef Burgers
Organic Chicken Burgers
Lamb Burgers with Minted Yogurt
Mixed Bean Burger with Salsa (VE)
Halloumi & Mushroom Burger (V)
Courgette & Olive Burger (VE)
Minute Steak with your choice of sauce
Rump Steak with your choice of marinade – Supplement £2.50 + VAT PP
Gammon Steak with Garlic, Parsley or Pineapple Salsa
Buttermilk Chicken
Seabass
Roast Salmon
King Prawns
Vegetarian Sausage (V)
Halloumi & Vegetable Skewers (V)
Local Yorkshire Sausages (Traditional / Black Pudding & Apple / Chorizo / Chilli / Sage & Onion)

Sides

Hasselback Potatoes / Sweet Potato Wedges / Buttered Potatoes / New Potatoes with Aleppo Pepper
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Corn on the Cob / Potato Salad / Coleslaw
Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw
Pearl Couscous with Lemon & Pomegranate / Chicory & Parsnip Salad / Mixed Leaf Salad / Greek Salad
Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive / Roasted Red Pepper & Dukkah
Cucumber & Pickled Chilli Salad with Sesame Seeds / Orange & Feta Salad with Candied Fennel Seed

Sauces

Smokey BBQ / Sweet Chilli / Salsa Verde / Green Mango Salsa / Port Reduction / Summer Jus
Red Onion Chilli & Lime Salsa / Satay Sauce / Wild Garlic Pesto / Tzatziki / Raita



THICKET PRIORY
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Exclusive Menu by Matthew Hyde

£70.00 + VAT pp

5 Canapes pp

Three Course Set Menu

Freshly Brewed Baba Blend Coffee & Yorkshire Tea

Petit Four

Menu designed personally by Matthew Hyde, bespoke to your event

Enjoy a personal Chef Table menu tasting



THICKET PRIORY
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Children's Menu

Children under three ~ **Complimentary**

Children under ten ~ **£12.00 + VAT pp**

Please note: all children must have the same menu unless they have dietary requirements

Starters

Cheesy Garlic Bread (V)

Crudites & Hummus (V)

Prawn Cocktail

Chicken Goujons with Dips

Soup of your choice

Mains

Homemade Chicken Nuggets, Chips & Beans

Yorkshire Sausage & Mash with Organic Vegetables

Baba Burger with Wedges & Beans

Baba Bean Burger with Wedges & Beans (VE)

Fish Finger Sandwich with Chips & Peas

Cheesy Tomato Pasta (VE)

Pizza with your choice of toppings

Dessert

Brownie Surprise (V)

Baba Mess (V)

Mud Pie (V)



THICKET PRIORY
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LIGHT BITES & EVENING INSPIRATION

All our Evening Food is served in recyclable and biodegradable kraft paper boxes

Please note we are unable to cater splits in options & at least 80% of your full guest numbers must be catered for

Bao Bun Station

One Filling

Two Fillings

Sticky Asian Pork / Chilli Crispy Chicken / Hoisin Steamed Mushroom (V)

Salt & Pepper Tofu (V) / Teriyaki Pulled Beef

Hot Sandwiches

All sandwiches served on freshly baked white or brown rolls - GF & VE bread rolls available

One Filling

Two Fillings

Gourmet Hot Dogs / Gourmet Beef Burgers / Sloppy Joes

Yorkshire Pulled Pork with Apple Sauce & Stuffing

Roast Chicken with Sage & Onion Stuffing

Hot Gammon with Homemade Piccalilli or Honey & Mustard

Wolds Sausage Sandwich / Vegetarian Sausages Sandwich (V)

Yorkshire Wolds Bacon Sandwich / Yorkshire Cheddar Toasties (V)

Marinated Halloumi & Vegetables Sandwich (V)

Fish Finger Sandwich on Ciabatta / BBQ Pulled Jackfruit Baguette (VE)

Paella

One Flavour

Chicken & Chorizo / Vegetable (V) / Seafood (£1.50 + VAT pp Supplement)

Mac 'n' Cheese Tubs

Traditional

Dirty (your choice of Truffle, Pancetta OR Chorizo) - **£10.00 + VAT pp**



THICKET PRIORY
NORTH YORKSHIRE

Truffle / Smoked Pancetta / Yorkshire Chorizo

Pie & Peas

One Filling

Two Fillings

Ramen Tubs

Pork Belly

Chicken

Tofu Ramen

Rustic Burrito or Fajita

Served with homemade guacamole, salsa & sour cream

One Filling

Two Fillings

Chicken / Beef / Pork / Vegetable

Dirty Fries or Wedges

From

Sour Cream / Jalapenos / Cheddar Cheese / Yorkshire Chorizo

Smoked Pancetta / Salsa / Guacamole / Truffle Cheese

Ploughman's Picnic

Two Items

Three Items

Cheese & Onion Pasty / Pork Pies / Sausage Rolls / Quiche

Scotch Eggs / Meat Pie / Chicken Pie

Bespoke Mediterranean Grazing Feast

Selection of meats & cheeses with olives, dips & breads.

Traybake Pizza

Two Flavoured Pizzas with your choice of Toppings

From



THICKET PRIORY
NORTH YORKSHIRE

POST EVENT BREAKFAST & BRUNCH

*Please note all Breakfast and Brunch menus will be served in the Old Kitchen
Unless you opt for a Cooked Breakfast Buffet, which is served in the Ballroom.
All menus are served with Freshly Brewed Yorkshire Tea and Coffee, Orange Juice & Apple Juice.*

Cooked Breakfast Buffet

Yorkshire Wolds Sausages
Yorkshire Wolds Smoked Back Bacon
Free Range Scrambled Egg
Mushrooms in Rosemary & Wild Garlic
Slow Roasted Tomatoes
Baked Beans
Doreen's Black Pudding
Parmentier Potatoes
Selection of Toast from Haxby Bakehouse

Brunch Menu

Pastries & Breakfast Muffins
Smoked Salmon Bagels with Cream Cheese & Dill
Yorkshire Streaky Smoked Bacon
Free Range Scrambled Egg
Smashed Avocado with Chilli & Lime
Mushroom & Halloumi Stacks
Parmentier Potatoes
Selection of Breads from Haxby Bakehouse
Preserves & Bootham Honey
Yogurt & Granola Pots

Additional Breakfast Options

Please see 'Wedding Day Breakfast & Lunch' menu page for details

Hot Breakfast Rolls
Fresh Pastries
Continental Platter
Bagel Station

All the above served with Yorkshire Tea, Baba Blend Coffee & Juices