



THE MENU



FRESH

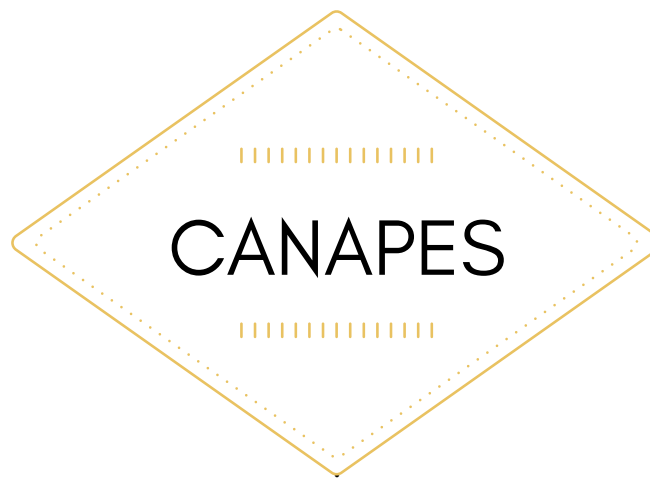
The freshest of ingredients. Prepared with care and attention to detail.

CREATIVE

Imaginative menus and a flair for presentation. Show stopping crockery and platters.

SEASONAL

The best of local seasonal ingredients. Picked for taste and quality from top suppliers.



Drinks Reception Nibbles

Pretzels | Handcooked Salted Crisps | House Marinated Olives

Pork, Apple and Vanilla Sausage Roll

East Coast Fish and Chips, Tartare Sauce, Lemon

Beetroot Cured Salmon, Caviar and Horseradish Blini

Whipped Goats Cheese, Thyme and Caramelised Red Onion Tart (v)

Mini Burger, Vintage Cheddar, Burger Sauce, Brioche Bun

Chicken Liver Mousse, Apple Chutney, Toast

Himalayan Salt Aged Steak and Chips, Béarnaise Butter

Smoked Honey and Wholegrain Mustard Chipolatas

Chili, Garlic and Sesame Chicken Skewer

Torched Baron Bigod, Granny Smith Chutney, Ciabatta (v)

Marinated Watermelon and Feta Salad Stacks (v)

Yorkshire Pudding, Flat Iron Steak, Horseradish, Proper Gravy

Lamb Kofte, Mint, BBQ'd Aubergine

Pulled Shortrib Burgers, Harrogate Blue, Onion Chutney, Truffle Mayo

Duck Spring Rolls, Hoisin, Ginger, Coriander

Baby Yorkshire Rarebits (v)

Cod Fishcake, Baby Capers, Parsley Mayonnaise

Whitby Crab Toast, Pickled Fennel, Lemon Aioli, Chive

Oysters - Cucumber Mignonette | Tabasco | Lemon

Vegetarian/vegan/dietary requirement alternatives provided for each choice of canape



Roasted Tomato and Red Pepper Soup, Coriander, Olive Oil (ve)

Mezze Plate - Cured Meats, Mozzarella, Blushed Tomato, Olives, Ciabatta

Hot Smoked Salmon Fishcake, Samphire, Warm Tartare Sauce

Salad Of Yorkshire Beetroot, Goats Cheese, Candied Walnuts and Honey (v)

Runny Scotch Egg, Tomato Chutney

Twice Baked Fountain's Gold Souffle, Spinach and Tarragon Pesto (v)

Roast Pork Belly, Doreen's Black Pudding, Apple and Crackling

Smoked Tomato and Mozzarella Arancini, Arabiatta Sauce, Basil, Parmesan (v/ve)

Pressed Ham Hock Terrine, Pear Gel, Pickles

The Ultimate Prawn Cocktail - King Prawns | Avocado | Sunblushed Tomatoes | Marie Rose
Sauce | Caviar

All served alongside Bluebird Bakery Breads and English Salted Butter



ANTIPASTI BOARD

Cured Meat Selection, Hummus, Marinated Olives, Mozzarella, Sunblushed Tomatoes, Charred Red Peppers, Balsamic and Olive Oil, Sourdough

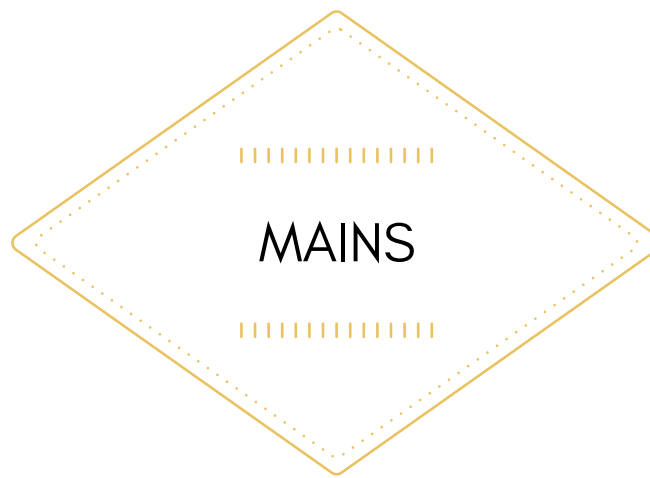
YORKSHIRE PLOUGHMANS

Local Pork Pies, Pork & Apple Sausage Roll, Mature Cheddar, Wensleydale with Cranberries, Yorkshire Blue, Pickles and Sourdough

CHEESE FEAST

Warm Oozy Camembert
Malton Baked Crusty Breads, Chutneys, Olives and Sundried Tomatoes

Individual boards will be provided for guests with dietary requirements



Beef Shin and Yorkshire Ale Pie, Mashed Potato, Proper Gravy

24hr Slow Braised Beef Cheek, Dauphinoise Potatoes, Celeriac Puree, Rosemary Gravy

Beef Cheek, Bacon Crumb, Olive Oil Mash, Red Wine Sauce

Herb Roast Chicken Breast, Fondant Potato, Red Wine Gravy

Wild Garlic and Herb Butter Chicken Breast, Dauphinoise Potatoes

Pork Belly, Pomme Anna, Crackling, Cider Gravy

Pork Belly, Fondant Potato, Crackling, Apple Gravy

All Served With Stockpot Carrot and Tenderstem Broccoli

Wild Mushroom, Truffle and White Wine Wellington (v/ve)

Spinach, Pine Nut and Feta Parcel (v/ve)

Salt Baked Celeriac Pot Pie (v/ve)

Beetroot and Carrot Wellington (v/ve)

Served With Potatoes, Stockpot Carrot and Tenderstem Broccoli

Potato Gnocchi, Tomato and Pepper Sauce, Herb Oil (v/ve)

Butternut Squash Risotto, Coriander Oil and Pumpkin Seeds (v/ve)



Pork Belly, Pork Fillet, Panko Crumbed Cheek, Celeriac, Apple, Apple Sauce

Lamb Rump, Braised Shoulder, Baby Carrot, Mint Jelly, Potato Gratin, Lamb Jus

Duck Breast, Hasselback Potatoes, Yorkshire Kale, Cherry Jus

Pork Belly, Confit Cheek, Black Pudding Spring Roll, Bramble Apple Sauce, Red Wine, Jus

Beef Fillet, Oxtail Potato, Charred Shallot, Pickering Watercress, Porcini Jus

24hr Beef Cheek, Truffle Mash, Pancetta Gravy

The Big Yorkshire Roast

Roast Chicken Breast and Pork Stuffing

Slow Braised Beef Cheek

Vegetarian/Vegan Wellington

Rare Striploin of Beef

Served With

Roast Potatoes, Yorkshire Pudding

Honey Roasted Chantenay Carrots, Tenderstem Broccoli,

Truffled Cauliflower Cheese

Red Wine Gravy



CHOOSE 2 MEATS | 1 SIDE | 2 SALADS

plus 2 options for your veggie/vegan guests

Sliced Yorkshire Flat Iron Steak

Sticky Beef Cheek | Bacon Crumb or Habanero

Rosemary and Lemon Boneless Chicken Thighs

Peri Peri Boneless Chicken Thighs

Lamb Kofte, Minted Yogurt

Chilli and Ginger Glazed Pork Belly Burnt Ends

BBQ Pulled Pork Shoulder

Hickory Smoked Pork Sausages

Pulled Lamb Shoulder, Rosemary and Garlic

Yorkshire Lamb Rump With Fresh Mint Pesto

Sesame and Maple Glazed Halloumi (v)

Teriyaki Mushroom Skewers (ve)

BBQ Pulled Jackfruit (ve)

Chilli and Ginger Tofu (ve)



SIDES

Loaded Potato Wedges

Cheesy Glazed Mash

Parmesan and Truffle Fries

Wild Garlic and Herb Roasted New Potatoes

Dom's Ultimate Mac and Cheese

SALADS

Mustard and Maple Dressed Rainbow Slaw

Heritage Tomato, Mozzarella and Parsley Pesto Salad

House Salad, Caesar Dressing, Croutons

Tabbouleh Salad – Bulgar Wheat, Broccoli, Lemon and Parsley

Giant Cous Cous, Bulgar Wheat, Charred Red Pepper



Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream

Dark Chocolate Parfait, Honeycomb and Ginger

Lemon Posset, Lemon Curd, Pistachio Shortbread

Milk Chocolate Mousse, Hazelnut Shards and Berries

Coconut Panna Cotta, Passionfruit and Pineapple

Salted Chocolate & Peanut Bar, Popcorn, Caramel, Caramelised Banana

Lemon Cheesecake, Curd, Meringue

Yorkshire Parkin, Treacle and Stem Ginger Glaze, Clotted Cream

Triple Chocolate Brownie, Honeycomb, Vanilla Ice Cream

Yorkshire Mess, Strawberry, Raspberry, Meringue

Classic Creme Brulee, Lemon Shortbread

Billionaire's Salted Caramel Chocolate Tart, Creme Fraiche

Seasonal Apple Crumble, Vanilla Ice Cream, Apple Crisp

Madagascan Vanilla Panna Cotta | Rhubarb and Ginger



Choose any 3 mini desserts

Sticky Toffee Pudding, Salted Caramel Sauce

Caramelised Lemon Tart

Dark Chocolate Parfait, Honeycomb and Ginger

Lemon Posset

Dark Chocolate Mousse

Classic Creme Brulee

Warm Triple Chocolate Brownie

Yorkshire Mess, Strawberry, Raspberry, Meringue

Billionaire's Salted Caramel Chocolate Tart

Seasonal Apple Crumble, Custard Shot

Lemon Meringue Cheesecake



This can be added to your wedding breakfast package.

THE ULTIMATE GRAZING TABLE

A Selection of Cured Meats, Sausage Rolls, Pork Pies, Cheeses, Crackers,
Chutneys, House Marinated Olives, Pretzels

STREET FOOD

Woodfired Pizzas

24 hour BBQ Pork Bao Bun, Pickled Red Cabbage and Chili

Fish and Chips, Tartare Sauce and Lemon

Pulled Pork, Apple Sauce, Brioche

Yorkshire Smoked Bacon Rolls

Pulled Lamb Shawarma, Arabic Flatbread, Mint & Tahini Sauce

Award Winning Local Pies, Mushy Peas, Proper Gravy

Posh Fish Finger Sandwich

Fully Loaded Nachos (V)

Lentil Dahl, Roast Cauliflower, Mango Chutney, Poppadom (VE)

Sesame and Ginger Tofu, Charred Broccoli and Rice Noodles (VE)

DOM'S KITCHEN

NAVIGATION WHARF
MALTON
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WWW.DOMSKITCHEN.CO.UK

