

# Sample Wedding Menus

## BY HARRI & ED

**Yorkshire Lavender** is delighted to provide a range of delicious catered options for your big day from our trusted partners **BY HARRI & ED** - from traditional three course meals to Buffets, Afternoon Teas and Street Food.

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### **Sample Menu A - From £50pp** *(this option is included as part of our wedding packages)*

Oak Smoked Salmon, Brown Bread & Watercress  
Chicken Liver Parfait, Red Onion Marmalade & Sourdough Toast  
Seasonal Soup with Homemade Bread  
Pear, Blue Cheese & Walnut Salad

Roast Beef with all the Trimmings  
Pan Roast Chicken Supreme, Fondant Potato, Green Beans & Roast Chicken & Tarragon Sauce  
Pan Fried Salmon Fillet, Cous Cous, Sauce Vierge & Greens  
Shallot Tarte Tatin with Ratatouille & Watercress

Sticky Toffee Pudding with Toffee Sauce & Chantilly Cream  
Vanilla Crème Brûlée with Shortbread  
Dark & White Chocolate Brownie with Chantilly Cream & Honeycomb  
Mini Pavlova with Fresh Fruit

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### **Sample Menu B - From £60pp**

Wild Mushroom Tartlet with Mascarpone & Cress  
Ham Hock & Parsley Terrine with Piccalilli & Homemade Ciabatta  
House Cured Salmon Gravavlax, Blinis, Cream Cheese & Dill  
Burrata, Tomato, Courgette and Basil

Braised Beef Shin, Creamed Potato, Bourguignon Sauce & Greens  
Slow Roast Pork Belly, Mash, Apple Puree, Seasonal Veg & Sage Jus  
Dauphinoise, Red Onion & Brie Pithivier with Vegetarian Gravy & Roasted Root Vegetables  
Roast Chunk of Cod, New Potatoes, Samphire & Warm Tartare Sauce

Vanilla Cheesecake with Passionfruit Jelly & Raspberry Sorbet  
Lemon Posset with Shortbread & Berries  
Seasonal Trifle with Brandy Snaps  
Vanilla Choux Bun Topped with Chocolate served with Berries

## Sample Menu C - From £70pp

Trio of Salmon – Smoked, Gravavlax & Confit served with individual accompaniments  
Pea, Mint & Feta Arancini with Pea Puree & Herb Salad  
Beef Carpaccio, Parmesan & Rocket  
12 hour Pork Belly, Tikka Sauce, Spinach & Yoghurt

Beef Wellington, Green Beans, Creamed Potato & Red Wine Jus  
Butternut Squash Rotolo with Goats Cheese, Pinenuts & Sage  
Duo of Duck – Roast Breast, Confit Leg, Dauphinoise, Koffmans Cabbage & Blackberry Jus  
Salmon en Croute, Tenderstem Broccoli, New Potatoes & Dill Cream Sauce

Trio of Puds – E.g. Mini Lemon Meringue, Pannacotta & Chocolate Choux Bun  
Italian Lemon Meringue Pie with Raspberries  
Vanilla & White Chocolate Pannacotta, Yorkshire Rhubarb & Honeycomb  
Dark Chocolate Pave, Poached Pears, Chantilly Cream & Chocolate Tuile

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### Canapés - From £2.50 per canapé

*(3 canapés per person included in our wedding packages)*

To start the day or in place of starters, for example:

Cheddar Cheese Gougeres  
Honey and Mustard Sausages  
Smoked salmon Blinis with Dill Cream Cheese  
Haddock Goujons  
Crispy Beef Nuggets with Sweet Chilli  
Yorkshire Blue, Fig & Parma Ham

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### Afternoon Tea - From £25pp

A choice of Scones, Sandwiches, Cake,  
Desserts & Pastries

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### Street Food - From £10pp

**Including:**

Loaded Fries, Pie & Peas, Burgers, Pizza,  
Loaded Hotdogs, Curry, Buttermilk Fried  
Chicken, Fish & Chips, BBQ or Gyros

### Sharing Menus - From £50pp

Menus created for the whole table to share,  
for example:

Seafood platter/charcuterie board  
Table carved meats with all the trimmings  
Chocolate Sharing Board

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### Buffet - From £20pp

**Hot or Cold Buffet including:**

Sandwiches, Terrines, Sausage Rolls, Roast  
Meats, Quiches and more

**Or Hot buffets including:**

Curries, Bourguignon, Hot Meats with  
Trimmings, Hog Roast style and more

*All can be created bespoke to meet your  
requirements.*