



THICKET PRIORY

NORTH YORKSHIRE

STARTERS

All served with artisan breads and Yorkshire butter

Whitby Crab, Curried Emulsion, King Prawns, Cardamom & Limes

Whitby Crab Claw, Compressed Watermelon, Cucumber Ketchup

Terrine of Duck Confit, Quails Egg Bon Bon, Chicory, Cherry Emulsion

Pea & Ham Panna Cotta, Quails Egg, Black Pudding, Pulled Pork

Gin Cured Salmon, Hot Smoked Salmon, Beetroot Powder, Saffron Dressing, Potato Salad

Carpaccio of Dry Aged Beef Fillet, Truffle Oil, Anchovies, Parmesan

Lobster Custard, Crayfish Tail, Chicken Broth

Corn Fed Chicken Liver Parfait, Onion Relish, Cherry Gel, Brioche Crostini's

Duck Leg Croquette, Carrot Textures, Citrus Salad

Twice Baked Hop Cheese Souffle, Heritage Beets, Beetroot Gel

Chicken Caesar Croquettes, Romaine, Spinach Dressing

Cod Avocado & Chorizo, Brandade Sauce

Glazed Asparagus Spears, Hens Egg, Blue Cheese, Truffle Oil

Pan Fried Mackerel, Beetroot, Herb Salad & Fennel

Ham Hock Terrine, Cauliflower Dressing, Vale of York Sausage, Bruschetta

Octopus Carpaccio, Confit Red Pepper, Sesame Dressing

English Pea Tart, Roast Leeks, Yarg, Saffron Hollandaise

Roast Cauliflower Panna Cotta Cauliflower Bhaji, Raita & Oils



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AMUSE BOUCHE

Foie Gras, Brioche, Cherries
Goats Cheese Fondue, Beets
Corn Fed Chicken, Ceps
Freshly Chucked Oysters, Lemon
King Scallop, Curried Cauliflower, Chorizo

MAINS

Wagyu Beef Fillet, Truffle Pommes Puree, Trompets, Sweet Potato, Banana Shallots

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Venison Rack, Savoy And Wensleydale Parcel, Spinach Wellington, Duchesse Potatoes, Squash, Junipers

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Dover Sole Veronique, Mussels, Bouquetiere Of Veg, Smoked Potatoes

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Lobster Thermidor, Rilette Of Crab, Panko Crumb Oysters, Compressed Mango, Lobster Bisque

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Ballontine Of Duckling, Pan Fried Mallard, Trio Of Purees, Duck Fat Fondant

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Grand Reserve Rib Eye Steak, Wild Garlic Pomme Puree, Asparagus, Morels, Textures Of Cauliflower



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DESSERTS

Raspberry And Vanilla Cheesecake Dome, Raspberry Pearls, Sabayon

Dark Chocolate And Hazelnut Sphere, Edible Gold, Caramel

Lemon Tart, Sable Breton Base, Aperol Glaze

Gin And Tonic Mousse, Cucumber, Gin Jelly, Blueberries

Italian Lemon Meringue, Limoncello Gel, Ginger Tuile

Cherry Velvet Wave, Dentelles, Kirsch Anglaise

Peach Bellini, Champagne Centre, Chocolate And Cinnamon Cookie

Dark Chocolate Caramel Bar, Truffle, Crisp Base, Caramel Quenelle, Chocolate Soil

Rhubarb And Custard Bomb, Mirror Glaze, Cinnamon Biscuit, Vanilla Pod Ice Cream

Pear And Thyme Tarte Tatin Caramel Sauce, Honeycomb Ice-Cream

Local And Continental Cheeses, And Accompaniments

Freshly Brewed Coffee And Cream Selection Of Petit Fours

Cheese Course, Local And Continental Cheeses



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Choose six canapés (included)

Mini Scotch Eggs, Harissa Dressing
Mini Yorkshires, Roast Beef And Horseradish
Buttermilk Fried Chicken, Chipotle Mayonnaise
Fillet Of Beef, Tiger Prawn, Tomato Glaze
Mini Beef Sliders, Smoked Cheese And Relish
Beef Bourguignon Croquette, Aioli
Philly Steak Sandwich
Chicken Jalfrezi, Crispy Onion
Ham Hock Terrine, Peas And Egg
Shepherds Pie, Parmesan Mash
Spicy Lamb Pasties, Chilli Jam
Rare Breed Pork Apple And Pancetta Rolls
Salt Cod Croquettes, Wasabi Mayonnaise
Monkfish Tail, Beer Batter, Wild Garlic Dressing
Mini Tuna Burger, Ginger And Spiced Mayonnaise
Sun blush Tomato Palmiers, Tomato Compote,
Spinach And Feta Tartlets, Quince Jelly
Filo Baked Figs, Peppered Goats Cheese

Vegetarian & Dietary On Request

Evening Food Included



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