





THE
BACKROOM
EST. 2011



Light Bites - Option 1

£ 9 . 9 5 + V A T P E R P E R S O N

Crostini with goats cheese, red pepper and caramelised red onion

Crostini with rare roast beef, horseradish and rocket

Corn fritters and sweet chilli dip

Butternut squash, chick pea and spinach filo pastry parcels

Marinated chicken skewers with dipping sauce

Locally made pork pies and homemade rhubarb and date chutney

Homemade and freshly baked quiche with pan-fried mushrooms and brie

Pipers handmade potato chips.



SALTS
CATERING



Light Bites - Option 2

£ 1 1 . 9 5 + V A T P E R P E R S O N

Homemade and freshly baked quiche with Wensleydale and roasted cherry tomato

Malaysian chicken skewers with satay dip

Crostini with rare roast beef with blue cheese and rocket

Crostini with Goats cheese, balsamic caramelised red onion and roasted pepper

Mini galettes with goats cheese, sweet potato and chilli

Summer sausage rolls with chicken, homemade pesto and sundried tomato

Homemade free range Scotch eggs

Mozzarella, balsamic onion and tomato skewers with homemade chutney

Piper's handmade potato chips

A selection of homemade cakes and tarts

(e.g. lemon drizzle cake, chocolate brownie, blackcurrent frangipane tart, spiced apple and sultana cake, chocolate and mango tart).



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EST. 2013



Premium Cold Buffet

£ 9 . 2 5 + V A T P E R P E R S O N

Yorkshire outdoor reared ham with Colman's English mustard

Matured cheddar with homemade rhubarb and date chutney(v)

Select two or more nibbles from:

Crostini with goats cheese, red pepper and caramelised red onion

Crostini with rare roast beef, horseradish and rocket

Corn fritters and sweet chilli dip

Butternut squash, chick pea and spinach filo pastry parcels

Homemade and freshly baked quiche with Wensleydale and roasted cherry tomato

Malaysian chicken skewers with satay dip

Mini galettes with goats cheese, sweet potato and chilli

Mozzarella, balsamic onion and tomato skewers with homemade pesto

Locally made pork pie and homemade chutney

A selection of homemade cakes and tarts
e.g lemon drizzle cake, chocolate brownie, blackcurrent frangipine tart,
spiced apple and sultana cake, carrot and walnut cake

Sliced fresh fruit platter

Typically pineapple, melon grapes, plums or oranges



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EST. 2013

Hot Fork Buffet

PLEASE TELL US YOUR CHOICES AND
WE WILL TAILOR A QUOTE FOR YOU
(CHOOSE A MAIN DISH PER 20 GUESTS - MAX 4 DISHES)

Main Meat & Fish Dishes

Yorkshire shin of beef bourguignon
Spiced beef chilli with peppers and red kidney beans
Chicken, chorizo and chick pea stew with tomatoes and peppers
Chicken and sweet potato curry with spinach, coconut and coriander
Chicken, bacon and leek casserole
Thai chicken and vegetable curry with coconut and coriander
Pork and leek sausage casserole, onion, celery tomatoes, butter beans and fresh herbs
Spiced harissa chicken with sweet potato and white beans
Pork, leek and apple casserole
Lasagne made with Yorkshire beef
Moroccan lamb tagine
Seafood pasta bake with salmon and prawns

Main Vegetarian Dishes

Mediterranean roasted vegetable lasagne (V)
Vegetable curry with peppers, tomatoes aubergines, sweet potato coconut and coriander(V)
Mushroom and courgette stroganoff with brandy and coarse grain mustarf (V)
Roast aubergine parmigiana (V)
Vegetarian mousakka(V)

Accompaniments

New potatoes in butter and chives
Homemade coleslaw
Basmati rice
Roasted new potatoes with rosemary and olive oil
Mediterranean cous cous salad
Tomato, sea salt, red onion and pesto salad
Asian Coleslaw



Notes

Allergies and special requirements

Please note that all of our menu items may contain one or more of the 14 allergens which, by law, we must now make you aware of :

Specifically gluten, crustaceans e.g. prawns, eggs, fish, peanuts, soya, milk, nuts, celery, mustard, sesame, sulphur dioxide preservative, lupin and molluscs.

Please let us know in advance if you require specific allergen information or a specific meal to cover your requirements and we will be happy to help.

Additional notes

The above menus are our most popular menus. If you are looking for something different, please let us know.

We can't feasibly put every menu option in here and make this a manageable booklet.

If you are looking for a carribean style menu, an italian menu, an afternoon tea based picnic, a hamper based menu, a mexican or Thai menu, or whatever it may be, we should be able to cater for you - Just ask and we'll do our best to put together a bespoke menu and quote.

