



Sanders Yard Bistro

Catering Options

Sandwich and Crisp Platter - £8.00 per person

A choice of three sandwich fillings and crisps to share.

Greenland Prawns in a Marie Rose Sauce
Smoked Salmon & Cream Cheese
Tuna Mayo and Cucumber
Yorkshire Ham, Tomato & Mustard
Roast Chicken & Thyme Mayo
Roast Beef & Horseradish
Bacon, Lettuce & Tomato
Bacon, Brie and Cranberry
Egg Mayonnaise (V)
Brie, Pesto and Tomato (V)
Mature Cheddar, Tomato Chutney (V)
Hummus, Sundried Tomato & Rocket (V*)

Minimum order 10 people

Canapés - £8 per person (a selection of 5)

Rarebit Bites (V)
Pigs in Blankets (GF)
Brie & Bacon Crostini
Pear & Parma Ham Bites (GF)
Roast Beef & Horseradish Yorkshire Pudding
Goats Cheese & Roasted Red Pepper Bruschetta (GF)
Chili & Avocado Salsa Tortillas & Sour Cream (GF, V)
Feta, Sun-Blushed Tomato & Basil Scones with Onion Chutney (V)
Pâté on Toast (Crab, Mushroom, Duck or Red Pepper) (GF, V*)
Whipped Feta & Toasted Pita Bread (V)
Panko King Prawns & Sweet Chili Sauce
Smoked Salmon & Cream Cheese Blinis
A Variety of Tartlets

Lemon and Poppyseed Cake
Tart au Citron
Chocolate Brownie
Fruit Scone and Cream
Chocolate Covered Strawberries

Minimum order 10 people

Afternoon Tea - £21.00 / £26.00 per person

Your choice from a range of Twinning's tea, coffee or a glass of Prosecco
Freshly made scone with whipped cream & preserves or feta and basil scone.
A variety of home-made cakes & desserts from our cake counter
A selection of freshly prepared sandwiches of your choice
Home-made tart of the day, humus & olives or soup of the day

Gourmet Afternoon Tea also available

Minimum order 2 people

Cold Finger Buffet - £14 per person

Tart of your choice
Cajun Chicken Kebabs (GF)
Falafel and Mint Yoghurt (V*)
Hummus, Pita Bread and Olives (V*)
Onion Bhaji and Mango Chutney (V*)
Cheese and Tomato Chutney Scones (V)
Smoked Salmon and Cream Cheese Wraps

Minimum order 10 people

Cold buffet - £20 per person

A choice of homemade tarts – 2 varieties
Pork Pie & Chutney
Mixed Cold Meats (GF)
Poached Salmon with Crème Fraiche and Chives
Onion Bhaji and Mango Chutney (V*)
Moroccan Humus and Olives (GF, V*)
Guacamole, Salsa and Tortilla Chips (V*, GF)
Selection of Salads – 3 varieties
Artisan Breads
A selection of Sauces and Chutneys

Minimum order 10 people

Hot buffet - £25 per person

Marinated Chicken Kebabs (GF), Lamb Koftas or Pulled Pork - 1 Choice
Fish Cakes, Calamari or Garlic and Chilli King Prawn Kebabs - 1 Choice
Falafel & Flat Bread (V*), Veggie Chilli (V*) or Puff Pastry Baked Brie (V) - 1 Choice
Mustard & Honey Sausages or Meatballs in a Tomato Sauce - 1 Choice
Selection of Salads – 3 varieties
Garlic Herb Roasted Potatoes (V*)
Artisan Breads

Minimum order 10 people

Mixed Buffet – £25 per person

Hot and cold foods from above, 3 from each section plus 3 salads of your choice.
Additional dishes can be added.

Minimum order 10 people

Sharing Platters - £25 based on 2 people sharing

Bistro - Yorkshire Ham, Prosciutto, Chorizo, Humus & Olives, French Brie & Walnuts served with Dressed Salad, Chutney & Warm Pita (GF, S#)

Vegan - Falafel, Marinated Vegetables, Humus & Olives, Mushroom Pâté, Stuffed Vine Leaves & Warm Pita Bread Served with a Dressed Salad (V#, GF, S#)

Mezze - Greek Salad, Humus, Mixed Olives, Pitta Bread, Roasted Red Peppers, Pesto Bread, Falafel & Sun-Blushed Tomatoes (GF, S#)

Seafood (£10 Supplement) - Cod Goujons, Calamari, Crispy Prawns, Fishcake of the Day, Salt & Pepper Squid, Smoked Salmon Salad, Dips and fries

Tart Selection

French Brie and Caramelised Onion (V)
Red Pepper, Olive & Goats Cheese (V)
Sundried Tomato, Olive & Feta (V)
Brie, Cranberry & Rocket (V)
Mushroom & Mature Cheddar (V)
Yorkshire Ham & Tomato
Bacon, Brie & Basil
Salmon, Mascarpone & Chive
Chorizo, Mozzarella & Pepper

Salad Selection

Potato with Crispy Smoked Bacon & Egg
Curried Potato and Egg (V)
Tomato, Basil & Mozzarella (V)
Mediterranean Pesto Pasta (V)
Roasted Sweet Potato,
Red Coleslaw
Couscous (V*)
Mixed Green (V*)
Greek (V*)

Set Menu Options – POA**Mexican**

Chicken Fajitas (GF), Pulled Pork Empanadas, Chili Con Carne (GF), Sweet Potato Quesadilla (V, GF), Re-Fried Beans (V*), Sweetcorn Fritters, (V) Chorizo Potatoes (GF), Nachos (GF, V*), Salads and Dips

French

Cock Au Vin, Sausage and Bean Cassoulet, Charcuterie, Baked Salmon (GF), Baked Camembert(V), Tartine Selection, Brie and Wild Mushroom Tart(V), Salads and Breads

Greek

Chicken Souvlaki (GF), Moussaka, Lemon and Dill Baked Cod (GF), Meatballs in a Tomato Sauce, Houmous and Olives (V*), Marinated Halloumi (V), Stuffed Peppers (V*), Lemon and Herb Potatoes (GF, V*), Salads, Breads and Dips

Spanish

Paprika Chicken (GF), Meatballs in a Tomato Sauce, Chorizo and Pork Casserole, Patatas Bravas(V*), Tortilla (GF, V), Garlic King Prawns (GF), Manchego and Tomato Bake (V, GF), Salads and Breads

Yorkshire

Pork Pie, Pickles, Ham, Yorkshire Blue and Wensleydale (GF, V), Loaded Yorkshire Puddings, Roast Beef and Onion Gravy, Honey Coated Sausages, Cod Bites, Chips and Home-made Tartare Sauce, Steak and Blue Sheep Ale Pie, Chicken Parmesan Bites, Seafood Platter including Whitby Kipper Pâté, Dressed Crab and Smoked Salmon (GF)

Tiered Set Menu – Option (A) £30pp, Option (B) £35pp, Option (C) £40pp

A set 3 course menu with options for your guests.

To Start:

- (A) Creamy Whipped Feta topped with toasted pine nuts served with toasted bread (V, N)
Roasted Vegetable Bruschetta served with a balsamic glaze (V*, GF)
Creamy Rosemary Garlic mushrooms topped with crispy Pancetta (GF)
- (B) King Prawn Cocktail served with spiced smashed avocado crostini (GF)
Parma Ham and Melon Salad (GF)
Pear and Stilton Salad served with candied walnuts (V, GF)
Moroccan Humus served with mixed olives and pita bread (V*GF)
- (C) Crispy Salt and Pepper Squid served with garlic and lemon aioli
Glazed Ham Hock Terrine served with a tangy tomato chutney and malted toast
Harissa Roasted Chickpeas served with a beetroot salad, humus and pita bread (V*GF)
Asparagus and Poached Egg drizzled with hollandaise sauce (V, GF)

To Follow:

- (A) Goat's Cheese and Caramelised Onion Tart served with a spiced tomato relish and an apple and walnut salad (V,N)
Garlic and herb baked tenderloin of pork in a wild mushroom sauce, served with sage and onion stuffing, broccoli and potato gratin
Smoked Haddock Fishcakes served with home-made tartare sauce and a dressed salad
- (B) Courgette Risotto served with toasted pine nuts and roasted cherry tomatoes (V,N)
Pesto, Sun-Dried Tomato and Mozzarella Stuffed Chicken Breast served with rosemary roasted potatoes, green bean and a creamy white wine sauce (GF)
Marinated fillet of salmon served with a sweet potato cake, avocado salsa and medley of vegetables
- (C) Moroccan Casserole served with herbed cous-cous dressed salad and flat bread (V*)
Rich Boeuf Bourguignon served with a potato gratin and green beans
Baked Cod Loin with a lemon and herb crumb served with a prawn and dill sauce and vegetables

Desserts to be chosen from the selection below, other desserts are available.

Desserts – Approximately £25/£45

All our desserts are vegetarian, please we also supply vegan and gluten free options.

Cakes:

Chocolate
Lemon and Poppy
Coffee and Walnut (N)
Carrot (N)
Salted Caramel (V*)
Date and Toffee Pudding

Tarts and Pies:

Cherry Pie
Bakewell Tart (N)
Pear, Almond and Bramble Tart (N)
Peanut Butter Torte (N)
Orange and Treacle Tart
White Chocolate and Raspberry Torte

Cheesecakes:

Lemon Meringue (or whatever flavour you like!)
Baked Chocolate Crunchie
Devine Baked White Chocolate

Small (12 portions) Large (16 portions)

The above is an example of the menus and catering services we provide for occasions such as private dining, celebrations, weddings at the bistro or a venue of your choice.

We can modify the menu to suit your needs whether it is a traditional buffet, three course dining or a specific dietary requirement.