

EST. 2007

GOOD
FOOD
STORY

YORKSHIRE

Award-winning Weddings & Events
Menu Ideas

The Out Barn

The Out Barn is a spectacularly wonderful space for your wedding or celebration



Introduction

Congratulations and thank you for your enquiry.

This is the perfect starting point to explore menu ideas and consider all of the wonderful possibilities for your celebrations.

We have prepared this menu pack with menus, dishes and ideas you might like to consider, and that we know guests love.

On the day, our team have an enormous influence on your guests' experience and with this in mind we train all our staff to go above and beyond, always on the lookout for any guest in need, or any situation we can help with. We recruit and train all of our own staff ensuring a consistent level of outstanding service.

Multi-Award winning

We have won Best Wedding Caterer at the Wedding Industry Awards in 2017, 2015 and 2013, for Yorkshire and the whole of the North East. These awards are won based entirely on votes and comments from couples for whom we have catered for; driving us on to make sure every last detail of every wedding and event we cater at is perfect.



The Good Food Story - Wedding & Event Caterer - Addingham - www.goodfoodstory.co.uk - 01756 529 549

The Good Food Story

Canapés

Gourmet

Smoked mackerel and horseradish cream bruschetta
Chilli marinated king prawn and coriander skewers
Salmon and Dill Lollipop with Tartare Sauce
Smoked salmon on blini with chive & crème fraîche
Crab with pink grapefruit mayo crostini
Spiced crab cakes with tomato salsa

Grissini with Parma ham & basil pesto
Chorizo, cherry tomato & olive tapenade
Chicken parfait and homemade chutney crostini
Champion chipolatas with sticky honey glaze and sweet mustard mayo
Mini Yorkshire puds with rare roast beef and horseradish crème fraîche
Parma Ham wrapped asparagus and wholegrain mustard mayonnaise
Mini beef slider brioche with tomato relish
Shepherd's pie with butter mash topping
Satay chicken skewers *(contains peanuts)*

Parmesan, tomatoes, onion and green oil bruschetta (v)
Heirloom Tomato, Mozzarella, Basil & Cracked Pepper Caprese Salad (v)
Goats cheese & balsamic caramelised red onion filo tartlet (v)
Asparagus crostini with pea puree and pomegranate (v)
Herb crostini with hummus and sun blushed tomato (v)
Lancashire cheddar scone with sage butter (v)

Yorkshire blue cheese and crunchy leek (v)
Halloumi with honey, sesame and oregano (v)
Rosemary salt & sweet onion chutney cheese sables (v)
Balsamic roasted cherry tomatoes on pesto pastry with cheese crisp (v)
Pumpkin seeds, feta & herb micro muffin (v)
Yorkshire pudding with mushroom ragu (v)



Vegan

Mini tostada with pico de gallo (ve)
Falafel lollipops with mint soya Raita (ve)
Beetroot burger with hummus and salad (ve)
Pea & asparagus crostini with pomegranate (ve)
Mini potato skins with leek, wild mushroom & chives (ve)
Spinach & onion bhaji with chutney (ve)

Deluxe

Mackerel ceviche with radish and aji
Plaice goujon with a chunky chip and tartare sauce
Prawn, lime and chilli wontons with chilli dipping sauce
Tempura king prawns with chilli jam

Parma ham and quail egg crostini
Hoi sin infused duck with spring onion
Teriyaki chicken skewers with mango salsa
Bubble & squeak, pancetta and sour cream with a chive dip
Moroccan spiced lamb kofta with mint and natural yoghurt
Pork rilette with apple chutney

Arancini balls (v)
Mini patatas bravas (v)
Roasted pepper & goats cheese balls with chilli jam (v)
Goats cheese & pistachio truffles with onion marmalade (v)

Curried pea fritter with harrissa dip (ve)
Mushroom and sauerkraut pierogi topped with crispy onions (ve)

Wharfedale

STARTERS

Chicken Liver Parfait

With pickled red onion and toasted bread

Mackerel Pâté

With rhubarb chutney & rocket on crostini

Traditional Leek & Potato Soup (v)

With Yorkshire rarebit

Roasted Tomato & Red Pepper Soup (v)

With a Gruyère crouton

Yorkshire Goats Cheese and Red Onion Tartlet (v)

In puff pastry with a balsamic glaze

Onion Tart with Gruyère (v)

With braised onions & rosemary

Baked Goats Cheese Salad (v)

With a beetroot and walnut dressing

Char grilled Halloumi (v)

With a courgette, mint & lemon salad

Salad Trio (v) (vegan option available)

Celeriac & pear, beetroot & port, blue cheese & Caesar gem

Roasted Butternut Squash Soup (v) (vegan option available)

With mascarpone and sage buerre noisette

Broad Bean & Feta Bruschetta (v) (vegan option available)

Smashed broad bean with garlic & feta

Chick Pea Cake (ve)

With crisp green salad and roasted red pepper sauce

MAINS

Roast Chicken Supreme

With Parma ham, carrot & suede mash, green beans, leek & bacon jus

Slow Roasted Beef Brisket

With baby onions, chantenay carrots, mash, thyme & rosemary jus

Organic Salmon Fillet

With crushed new potatoes and a cream & chive velouté

Pork Leek & Apple Sausage

With creamed potatoes and caramelized shallots

Mushroom Stroganoff (v) (vegan option available)

Assorted wild mushrooms with wild rice

Pan-seared Chicken Supreme

With spiced rhubarb and lentil with parmesan roasted potatoes

Roast Vegetable & Brie Wellington (v)

In butter puff pastry with tomato and pepper puree and fine beans

Asparagus & Pea Risotto (v) (vegan option available)

With a Parmesan cracker

Nidderdale

STARTERS

Roast Peach and Parma Ham Salad

With an Amalfi lemon vinaigrette

Yorkshire Poached Salmon

With peppery rocket, sauce vierge, balsamic reduction

Classic Prawn & Crayfish Salad

With lemon, compressed cucumber and a wholemeal bloomer

Roasted Chicken Thigh

With fennel & clementine salad and a root 'slaw

Ham Hock Terrine

With piccalilli on crostini

Crispy Baked Camembert ^(v)

With fig relish and toasted ciabatta

Yorkshire Ale Rarebit ^(v)

With ciabatta croute, crisp apple salad and a spiced plum chutney

Salmon and Smoked Haddock Fishcake

With a mango & chilli salsa

Mushroom Ragout ^(v)

With a crisp baked ciabatta

Portobello Mushroom ^(ve)

With spinach, garlic & pine nut crumb

Beetroot Carpaccio, Goats Cheese & Mint Salad ^(v)

With fresh mint, olive oil & lemon dressing

MAINS

Roast Sirloin of Beef

With roasted potatoes, seasonal vegetables, Yorkshire puddings, a rich beef gravy and horseradish

Kilnsey Trout

With cherry tomatoes & spinach, garlic sautéed potatoes and a saffron beurre blanc

Local Pork Two Ways

Belly on fondant potato & fillet in pancetta on baked apple with crackling spike and pork & apple gravy

Wild Guilthead Bream

With brown shrimp butter, bed of champ, pea puree

Lemon & Thyme Chicken

With chateau potatoes, medley of vegetables and a garlic & thyme foam

Aubergine Parmigiana ^(v)

With Parmesan

Duo of Indian Spiced Lamb

Rump of lamb and a rogan josh shepherd's pie with aubergine puree, spiced greens and a masala sauce

Pork Belly

With a medley of roasted sweet potato, beetroot and lavender

Toad in the hole ^(v)

Vegetarian Sausage with Yorkshire pudding, onion gravy and creamed potatoes

Truffled Mac 'n Cheese ^(v)

Topped with Crispy Leeks and crisp green salad

Mushroom Pithivier ^(v)

Madeira Mushrooms in butter puffed pastry with tenderstem broccoli



Swaledale



STARTERS

Tuna Niçoise Salad

With quail's egg and new potatoes

Wood Pigeon & Black Pudding

With wild mushroom, rocket nest and a quail egg

Filo Parcel ^(v)

Filled with Goats cheese and toasted quinoa, with Tabouleh and spiced carrot puree

Trio of Salmon

Smoked, beetroot cured and tartar with baked crostini, freshly picked micro leaves and a gin and tonic gel

Seared King Scallops

- i) Celeriac remoulade, pancetta & fragrant micro herbs
- ii) Pea puree & saffron lemon foam
- iii) Roast tomato confit

Mackerel Ceviche

With pickled cucumber, radish & aji

Gambas Pil Pil

With toasted ciabatta

Asparagus in Clarified Butter ^(v)

With sauce maltese, spaghetti squash & toasted pine nuts

Stuffed Chicken Ballantine

With peach chutney, crostini and rocket salad

Seared Tunafish

With a sweet mango, cashew salad & coconut dressing

Wild Mushroom Ravioli ^(v)

With shaved parmesan

Celeriac Fritter ^(ve)

With chervil and orange salad

Roast Pumpkin Tart ^(v)

With Gruyère and pine nuts in shortcrust with a peppery leaf salad

MAINS

Locally Reared Fillet Steak

With tarragon rosti potato, Portobello mushroom, vine tomato, pink peppercorn jus and watercress

Pan Fried Halibut

With sun blushed tomato, sautéed baby potatoes, king prawns and a shellfish velouté

Rack of Lamb

With a Dijon herb crust, fondant potato, heritage carrots and a redcurrant & port reduction

Beef Wellington

With mushroom duxell in puff pastry, purple sprouting broccoli and a red wine & tarragon jus

Slow Roast Belly Pork & Black Pudding Bon Bon

With wholegrain mustard creamed potato, black pudding and a merlot reduction

Wild Boar Loin

With celeriac rosti, blueberry jus and heritage carrots

Loin of Venison

With a fondant potato, braised red cabbage, roasted beetroot and juniper berry jus

Pan Fried Duck

With roasted fennel, dauphinoise potato & red wine jus

Roasted Cod Steak

With Champagne sauce, coriander new potatoes and goji berries

Layered Filo Pie ^(ve)

With peppers, aubergine, capers, almonds, garlic & spiced carrot puree

Almond & Kohlrabi Koftas ^(ve)

With tomato & ginger masala and jasmine rice

Watercress Risotto ^(v)

With Gorgonzola beigenets

SHARING FOOD

Grazing Starters & Carving Joint Mains

The perfect ice breaker, sharing courses are always popular with guests, providing a generous dining experience with plenty of choice. This style of food provides a much more informal experience. The carving mains can be pre carved or why not nominate a head of each table to carve for guests? Aprons, carving irons and chef's hats can all be provided

SHARING STARTERS

Antipasti

Bresaola, Parma ham, Milano salami, Spanish manchego
Parmesan, olives, sundried tomatoes,
Olive oil & balsamic vinegar, focaccia and grissini

Mezze (v)

Falafel, spanakopita, Persian saffron potato cake,
Feta with toasted spices, oil, padron peppers,
Baba ganoush, hummus and flatbread

Seafood

Beetroot cured smoked salmon, mackerel paté
Langoustine, potted shrimp, lemon wedges
Tartar sauce, lemon chive butter and wholemeal bloomer

CARVING MAINS

Roast Beef

Sirloin of Beef served with...
Yorkshire puddings, goose fat roast potatoes, chantenay carrots
green beans, gravy and horseradish

Porchetta

Porchetta served with...
Creamy dauphinoise, roast Mediterranean Vegetables,
with a rocket & Parmesan salad

Spiced Lamb

Lamb served with...
Flat bread, jewelled cous cous, Greek salad and tzatziki

Wild Boar

Tender wild boar served with...
Roast rosemary new potatoes, braised red cabbage,
Greens and red wine reduction

SHARING FOOD

The Barbecue

The barbecue menu is cooked fresh in front of your guests during the drinks reception giving guests a hint of what is to follow. The food is then taken to the kitchen and dressed and presented on large wooden boards for sharing to tables. This is a generous sharing style menu with at least one of each barbecue item prepared for each guest.

BARBECUE MAINS

GOURMET: Select 3 Mains | GRANDE: Select 4 Mains

Peppered rump steak
Chilli glazed tiger prawn
Honey mustard sausages
Kilnsey trout fillet with herb butter
Cajun spiced chicken with crème fraîche
4oz handmade steak burger in a brioche bun
'Sticky' Bourbon glazed short ribs
Char-grilled salmon fillet
Garlic & lemon chicken
Spiced lamb kofta
BBQ pulled pork

Mediterranean veg & halloumi kebab (v)

Portobello mushroom with Yorkshire blue (v)

Spicy corn & chickpea burger in a brioche bun (ve)

Satay seitan (contains peanuts) (ve)

Salt n' pepper tofu (ve)

SALADS & SIDES

GOURMET: Select 3 Sides | GRANDE: Select 4 Sides

Moroccan spiced couscous
Lime & chilli corn on the cob
Simple fresh leaf & herb salad
Gorgonzola with nectarine & honey
Zesty tomato, cucumber, red onion, crouton
Quinoa with avocado, lemon, and sweet pea shoots
Tomato, mozzarella & basil
Kohlrabi, apple & beetroot
Artisan breads & butter
Sweet potato wedges
New potatoes & chive
Carolina style 'slaw

SUPPLEMENTAL MAINS

King scallop *each* (3.00 pp supplement)

4oz beef sirloin (4.50 pp supplement)

4oz fillet steak (7.50 pp supplement)



Dessert Menu

Classic Desserts

Salted caramel chocolate torte
Chocolate & orange brownie
Apple & cinnamon crumble
Signature lemon meringue
Baked vanilla cheesecake
Duo of chocolate mousse
Strawberry cheesecake
Sticky toffee pudding
Classic tiramisu
Lemon possett
Prosecco jelly
Tart au citron
Key lime pie
Treacle tart
Eton mess
Classic crème brûlée
Belgium chocolate torte (ve)
Blueberry cheesecake with a cashew nut cream (ve)
Coconut rice pudding with mango & passionfruit (ve)
Summer berry pavlova
with aquafaba meringue & coconut cream (ve)

Deluxe Desserts

Orange marmalade bread and butter pudding with clotted cream and cinnamon
Vanilla shortbread tower with strawberry and basil mousse and basil caramel
Passion fruit bhapa doī with passion fruit chutney and strawberry coulis
Kentish pudding pie served with roast micro apples and vanilla cream
Guinness cake with sweet mascarpone cream and cherry compote
Chocolate torte with coffee mousse and chocolate crackling
Buttermilk & vanilla panacotta with summer fruit coulis
Pecan, pistachio & raspberry tart with vanilla foam
Honey, lemon & lavender posset with raw comb
Pear and amaretti eton mess
Cherry & almond clafoutis
Gin and summer fruit trifle



Supper Menu

Hot Snacks

Roasted veg & Greek halloumi in pitta bread (v)
Tender pulled pork & 'slaw in a brioche bun
Premium bacon rashers in fresh white baps
Chicken tandoori kebabs with a yoghurt dip
Cajun chunky wedges + crème fraiche (v)
Roast beef and Yorkshire pudding wraps
Local pork pies and minted mushy peas
Curried vegetable & pea samosa (v)
Triple cooked chips in cones (ve)
Hot pizza slice (*variety of toppings*)
Cumberland sausage sandwich
Hot dogs (*variety of toppings*)
Mini fish and chips
Mac n' cheese (v)

Service Style

Our evening food is served hot and fresh and taken directly to your guests where ever we find them.

Hot Bowls

Chilli con carne with wild rice
Mozzarella, tomato and basil pasta
Thai veg green curry with coconut rice (v)
Beef bourguignon with roast garlic mash
Champion sausage and mash with rich onion gravy
Moroccan style chick pea and butternut squash tagine (v)
Honey and sesame glazed duck breast on oriental noodles
Thai lamb massamam with coconut rice
Vegetable & lentil dahl with chapatti (v)
Chicken rogan josh with mini naan
Prawn Pad Thai

Other Evening Food

Please ask for more information on these additional options

Cheeseboard, ploughman's and cheese towers
Traditional Spanish paella from a giant pan
Barbeque & hog roast
Buffets



Buffet Menu

Classic

Savoury - Choose 4 types

Asian style Beef & sesame noodles
Lamb tagine with spiced couscous
Pork with fennel salad
Lemon & thyme chicken
Brie & pepper quiche (v)
Vegetable samosa's (v)
Champion pork pies
Spanish frittata (v)
Scotch egg halves

Salad - Choose 2 types

Orzo, tomato & pepper salad (v)
Rocket & pea shoot salad (v)
Greek salad
South carolina slaw (v)
Roast vegetable & tahini salad (v)
Tomato, mozzarella & basil (v)
Potato & chive salad (v)
Crunchy leaf & crouton (v)
Fresh pasta salad (v)

Sweet

Chocolate brownie
Tarte au citron
Seasonal berries

Afternoon Tea

Open Sandwiches

Pastrami, Dill & American mustard with pickle & mayonnaise on grilled sour dough
Salmon, fennel, pickled onion ring, salmon caviar & lemon on Danish rye
Cream cheese, cracked black pepper, cucumber and cornichon on French brioche (v)

Savoury

Spanish tortilla, crouton base, green sour cream, cayenne pepper & red amaranth (v)
Chicken Skewers in fresh coriander & sweet chilli with a sour cream dip
Beef fillet and horseradish in a homemade Yorkshire pudding
Spicy pea & potato samosas (v)

Sweet

Chocolate & Chantilly cream choux bun
Lemon posset mousse with a lemonchello jelly topping & flower
Freshly baked open fruit scones with clotted cream, strawberry jam

Extras

Hot Carvery (£8.40 per guest)

Honey glazed conveyor of Ham
Slow cooked Yorkshire Beef

Antipasti (£11.40 per guest)

Bresaola, Parma ham, Milano salami, Spanish manchego
Parmesan, olives, sundried tomatoes,
Olive oil & balsamic vinegar, focaccia and grissini

Cheese Board (£5.40 per guest)

Slate with selection of fine cheese
With crackers, celery, grapes and local chutney

Cheese Tower (£330 one off)

Fully dressed centrepiece – a 4 cheese tower of rounds with your favourite cheese – accompanied with crackers, celery, grapes and local chutney

2019 - 2020

Canapés

Gourmet	3 pieces each per guest Additional pieces	- £7.50 per guest - £2.10 each
Deluxe	Upgrade a canapé to a Deluxe canapé	- £0.75 per canapé

Menus

Wharfedale	Starter + Main + Classic Dessert	- £55.50 per guest
Nidderdale	Starter + Main + Classic Dessert	- £63.00 per guest
Swaledale	Starter + Main + Deluxe Dessert	- £72.00 per guest

Sharing Food with a Classic Dessert - From - £69.00 per guest

The Barbecue - Sharing Food

Gourmet	Barbeque Sharing Menu + Classic Dessert	- £63.00 per guest
Grande	Barbeque Sharing Menu + Classic Dessert	- £69.00 per guest

Dessert Upgrades

Upgrade to a Duo	- £3.30 per guest
Upgrade to an Assiette	- £4.80 per guest
Upgrade to a Deluxe Dessert	- £3.30 per guest

Coffee & Tea Cafetières of Coffee, Yorkshire & fruit Teas, Mint Chocolate

Table Service	- £2.40 per guest
Coffee Station	- £1.80 per guest

Supper Menu

Hot Snacks	Minimum Order: 2 types for 60 guests	- £4.80 per snack
Hot Bowls	Minimum Order: 2 types for 60 guests	- £7.20 per bowl

Please note Evening Supper prices are correct where a full day menu has also been booked; for events where we are serving an evening supper only, revised prices will apply.

Buffet Menus beautifully presented, served buffets, 2 courses

Classic Style	- £33.00 per guest
Afternoon Tea Style	- £42.00 per guest

Travel Staff, equipment, food, refrigerated vans - covers all vehicles and costs

When catering within 10 miles of Addingham base - first 10	- no charge
Additional miles	- £4.80 per mile

Equipment If catering in a marquee or venue with no commercial kitchen

Kitchen equipment configure, install & safety check	- £360.00 one off
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Prices above based on minimum guest numbers of 60 and include VAT

For guest numbers below 60 revised prices may apply

Canapés

Gourmet	3 pieces each guest	- £7.95 per guest
	Additional pieces	- £2.20 each
Deluxe	Upgrade a canapé to a Deluxe canapé	- £0.90 per canapé

Menus

Wharfedale	Starter + Main + Classic Dessert	- £57.00 per guest
Nidderdale	Starter + Main + Classic Dessert	- £66.00 per guest
Swaledale	Starter + Main + Deluxe Dessert	- £75.00 per guest

Sharing Food with a Classic Dessert - From - £70.50 per guest

The Barbecue - Sharing Food

Gourmet	Barbeque Sharing Menu + Classic Dessert	- £66.00 per guest
Grande	Barbeque Sharing Menu + Classic Dessert	- £70.50 per guest

Dessert Upgrades

	Upgrade to a Duo	- £3.30 per guest
	Upgrade to an Assiette	- £4.80 per guest
	Upgrade to a Deluxe Dessert	- £3.30 per guest

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Buffet Menus

beautifully presented, served buffets, 2 courses

Classic Style	- £36.00 per guest
Afternoon Tea Style	- £45.00 per guest

Travel

Staff, equipment, food, refrigerated vans - covers all vehicles and costs

When catering within 10 miles of Addingham base - first 10	- no charge
Additional miles	- £5.70 per mile

Equipment

If catering in a marquee or venue with no commercial kitchen

Kitchen equipment configure, install & safety check	- £400.00 one off
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Prices above based on minimum guest numbers of 60 and include VAT

For guest numbers below 60 revised prices may apply

Dietary Requirements

Dietary Requirements

All of your guests will be catered for to the highest standards including those with dietary requirements such as vegetarian, vegan or gluten free. We have a full alternative menu covering these requirements or we can in some cases make the same menu in a dietary requirement appropriate version (especially in the case of Gluten Free).

We have a lot of experience in this area and believe every guest should receive the same high level of service and wonderful food experience, and will work with you closely to ensure we achieve this.

Note: Each additional dish provided adds preparation time prior to and on the event day, so in the case of multiple dietary requirements we reserve the right, where possible, to offer a dish or a variation that covers more than one dietary requirement. In the event that multiple dishes are still preferred, this may be possible but could involve additional costs.

Allergies and Ingredients

Food allergies or intolerances of any kind can usually be catered for. We can provide more information on ingredients, methods and our due diligence in this area, and are happy to talk to any guests directly if required.

Deadline

All dietary requirements, allergies and intolerances must be supplied a minimum of 3 weeks prior to the day, but whenever possible by 6 weeks prior.

Short Notice

If a requirement for a guest is identified at the last minute, we will do our best to provide for the guest but not at the detriment to the rest of the menu and service.



Menu Tasting

YOUR MENU TASTING

For confirmed bookings (date confirmed with a deposit), where guest numbers are above 60, a complimentary tasting for 2, of your chosen menu is included. Additional options can be added based on the additional costs noted below. For guest numbers below 60 a £30 per person charge will apply.

COMPLIMENTARY TASTING

Up to 5 Canapé choices

1 Starter choice

1 Main choice

Up to 2 Dessert choices

COMPLIMENTARY BBQ TASTING

Up to 5 Canapé choices

3 or 4 BBQ Main Options
As per gourmet or grande

3 or 4 BBQ Main Options
As per gourmet or grande

Up to 2 Dessert choices

EXTRA ITEMS / COURSES

priced per item

£2.50 - per extra Canapé

£6.00 - per extra Starter

£9.00 - per extra Main

£6.00 - per extra Dessert

ADDITIONAL GUESTS

Additional guests may join the tasting, either as non-eaters at no extra charge, or, if preferred, can join in for a charge which will depend on the tasting menu selected. Please ask for more details.

TASTING FORMAT

At tastings we prepare and present dishes in the same way we would on the day – this is to give an accurate idea of how things will look and taste. Everything is very carefully prepared using the same methods and steps that we would use for the real thing. This takes a lot of time and can take 2 to 3 days of preparation; therefore we do ask you to choose carefully what you would like to taste and give us plenty of notice to allow for planning, orders and preparation.

PLEASE NOTE: Due to wedding and event commitments during our busiest months of May, June, July, August and September it can be difficult for us to offer tastings during this time.



The Good Food Story

Award winning Wedding & Event Caterer

www.goodfoodstory.co.uk

01756 529 549

Weddings & Events

Based in Addingham, West Yorkshire