

Sample Menus

Highfield Farm
The Yorkshire Wolds At Its Best

Canapés

Sticky Sausages (Hot)
Prawn & Chorizo Skewers with Garlic Mayonnaise (Hot)
Mini Yorkshire Puddings with Pork Sage Apple and Onion or Beef and Horseradish (Hot)
Filo Parcels with Mozzarella, Red Pesto and Basil (hot)
Cheese Soufflés (Hot)

Blue Cheese and Walnut Shortbread with Mango Chutney
Mozzarella, Basil and Tomato Skewers
Parma Ham Wrapped Lychees
Smoked Salmon Crostini
Mushroom & Cream Cheese Bruschetta

All the above are charged at 80p per canapés

Menu A - £20.00 per head

Givendale Prime Beef Casserole
Beef Lasagne
Chicken & Roasted Red Pepper and Pesto lasagne
Steak & Ale Pie
Sausage and Mash with Onion Gravy
Fragrant Chicken with Rice
Pork Stroganoff
Salmon Fishcakes with Crème Fraiche Tartare

Fruit Crumble
Sticky Toffee Pudding
Chocolate Brownie
Fruit Pavlova
All the above can be served with Ice Cream, Cream or Custard

Menu B - £26.50 per head

Homemade Soup of the Day
Yorkshire Hot Smoked Salmon Cheesecake
Goats Cheese and Red Onion Tart
Mackerel Pate
Creamed Garlic Mushrooms with Crusty Bread

Roast of Your Choice (Beef, Pork, Gammon, Chicken)
Pork stuffed with Black Pudding and wrapped in Parma Ham
Chicken Breast with Taleggio, Pesto, & Vine Tomatoes
Minted Lamb Casserole with Porcini Mushrooms
Herb Crusted Salmon

Tart au Citron
Baked Cheesecake
Panna Cotta with Boozy Berries
Pear & Almond Tart
Chocolate Mousse with Orange & Hazelnut Shortbreads

Menu C - £40.00 per head

Gravadlax, Spring Onion Pancake with Lemon Butter Sauce
Duck Terrine with Orange Confit
Smoked Haddock and Pancetta Fishcakes with Crème Fraiche Tartare
Roasted Red Pepper Mousse with Tomato, Basil and Avocado salad
Three Fish Terrine with Tomato Vinaigrette
Carpaccio of Givendale Prime Fillet with Tarragon and Mustard Dressing, Rocket and Parmesan

Pork Tenderloin with Creamy Caramelised Apples
Seared fillet of cod with Braised Peas and Lettuce
Chicken Fillet wrapped with Pancetta stuffed with Gorgonzola and Pine Nuts
Aubergines stuffed with their own Chutney, Feta and Pine Nuts
Duck Breast Roasted with Honey, Ginger and Soy Sauce with Apple and Potato Rosti
Venison Steak with Chestnuts, Wild Mushrooms and Cranberries
Rack of Lamb with a Herb Crust and a Red Wine, Rosemary and Redcurrant Sauce
Roast Fillet of Givendale Prime Beef wrapped in Parma Ham with Béarnaise Sauce

Berry Bavarois with Berry Coulis and an Almond Tuile
Ginger Poached Rhubarb with Vanilla Cream Pots
Chocolate & Hazelnut Tarte with Chocolate Ice-cream and Raspberry Coulis
A trio of: Chocolate Panna Cotta, Orange Mousse and Roasted Figs with Honey and Walnuts
Vanilla Cream Pots with Armagnac and Orange Apricots, with a Hazelnut and Orange Biscuit
Roasted Autumn Fruits with Brown Sugar Meringue and Ginger Ice-cream

All of the above are served with seasonal vegetables
Tea or Coffee Included
We can also tailor dishes to suit most intolerances or allergies.

Our dining room is not open to the public and your meal will be prepared solely for you. To avoid waste, it is not possible to offer a full menu on the evening and therefore could you please choose two starters, two main courses and two desserts for your party and then ask your guests to make their choice from your selection. Please could you let us have your numbers at least seven days before your event.

Please note the above prices are based on a minimum of 10 people, if numbers are lower the cost may have to be adjusted.

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