



- Supper Menus -

Served later in the evening after an earlier dinner or evening-only function

All prices given are per person and exclude Vat.

 We are more than happy to create a bespoke menu
for your individual needs. 



Menus

Finger buffet

Sandwiches

Honey roast ham, stilton and onion marmalade

Chicken Caesar salad

Prawn and cucumber

Cheddar cheese, pickle, tomatoes and lettuce ✓

Tuna sweet corn mayo

Grated cheese with chilli tomato jam ✓

Poached salmon and homemade tartare sauce

Bacon & brie

Coronation chicken with fresh coriander

Egg mayonnaise with cress ✓

Smoked salmon with soft cheese and chives

Pork and homemade apple chutney

Roast beef with Dijon mustard

Smoked chicken and mango salsa

Wensleydale, watercress and apple chutney ✓

Chargrilled Mediterranean vegetables ✓

Local sausage, egg mayonnaise and lettuce

Cheese and spring onion ✓

Roast ham with homemade chutney

Bacon, lettuce and tomato



Wraps

Aromatic crispy duck, spring onions, cucumber and hoi sin sauce

Mexican salsa and beans ✓

Greek salad ✓

Chicken Fajita with cheese, guacamole and sour cream

Spicy aubergine and red lentils ✓

Mediterranean vegetables and couscous ✓

Slow roast belly pork and sauerkraut

Blackened salmon with a citrus labne

Quiches

Broccoli and stilton quiches ✓

Cheese and caramelised onion ✓

Leek, bacon and mustard

Mushroom and ricotta ✓

Pea, broad bean and goats cheese ✓

Smoked haddock and spinach

Quiche Lorraine

Savouries

Homemade sausage rolls

Local pork pie and pickle

Margherita pizza ✓

Pepperoni Pizza

New potatoes with a cream cheese dip ✓

Flat bread with taramasalata, tzatziki and hummus

Onion bhajis with mint raita ✓

Brochette with goat's cheese, sundried tomato and basil ✓

Chips and dips



Bacon, cheese and onion rolls

Baby baked potatoes and sour cream ✓

A selection of bouches

Skewers

Satay Skewers

Lemon chilli prawn sticks

Sesame soy glazed beef skewers

Honey and sesame seed chipolatas

Minted lamb kebabs with a tahini and honey dip

Basil marinated mozzarella and cherry tomato skewers ✓

Ginger orange pork skewers

Feta cheese and olive ✓

Honey roast salmon and red pepper skewers

Desserts

Caramelised lemon tart

Tuscan orange cake

Chocolate Brownies

Homemade cupcakes

Soft Italian chocolate cake

Scones with clotted cream and strawberry jam

Date and walnut cake

Homemade flapjacks

Mini Pavlovas

Selection of muffins

Please select one item from each list, sandwich and wrap selection (three types of filling and one wrap counts as one selection) **9.75 per guest**, extra choices are **1.95 per guest per choice**. Prices exclude Vat.



Lighter bites

Hot dogs with fried onion in roll with mustard and tomato sauce

Hot belly pork and apple sauce

Roast beef and onion served with horseradish and mustard

Homemade burgers with onions with tomato sauce

Bacon rolls with brown sauce and tomato ketchup

Brie and red onion marmalade ✓

Mediterranean Vegetable and pesto ✓

4.20 per guest (+Vat)

Something different

We offer a selection of bowl food with is served in individual bowls buffet style.

Mild chicken curry with rice

Spaghetti bolognese with garlic bread

Shepherd's pie

Chilli con carne

Mini sausage and mash

Mushroom and spring onion risotto ✓

Beef and local ale stew

7.50 per guest (+Vat)



Table platters

These are served buffet style for your guests to help themselves and are intended as a light supper.

Ploughman's table

Chef's selection of cheeses

Home baked ham

Homemade pate

Freshly baked breads

Pickles and relishes

Yorkshire Cheeses

Mature Wensleydale

Yorkshire blue

St Helen's goats

Fine Fettle

Mrs Bell's blue

Homemade bread

Water biscuits

Homemade chutney

Grapes and celery

Italian

Selection of pizzas

Macaroni cheese ✓

Lasagne or spaghetti bolognaise

Pasta salad with marinated Mediterranean vegetables ✓

Mixed leaf salad

Garlic bread

Home cured olives



Casablanca

- Moroccan savoury stars
- Fruit chicken tagine
- Baked aubergines ✓
- Wedding rice ✓
- Beetroot and melon salad ✓

Antipasta

- Continental cheeses
- Salami and cured meats
- Marinated Artichoke hearts
- Home cured olives
- Grilled red and yellow peppers
- Bread sticks and seeded crackers

Indian

- Chicken korma
- Tandoori prawn kebabs
- Vegetable curry ✓
- Sag aloo ✓
- Onion bhajis ✓
- Pilau rice
- Naan bread
- Poppadoms and pickle tray ✓

All the above table platters are 8.95 per guest (+Vat)



Just desserts (please choose four)

Caramelised lemon tart

Tuscan orange cake

Chocolate Brownies

Homemade cupcakes

Soft Italian chocolate cake

Scones with clotted cream and strawberry jam

Date and walnut cake

Homemade flapjacks

Mini Pavlovas

Selection of muffins

7.95 per guest (+Vat)



Booking form

Please complete and return to:

Sutton Park Events/Park Catering

Lakeview, York Road

Sutton on the Forest

YORK YO61 1EN

Tel: 01347 811942

Email: suttonparkevents@btconnect.com

Name _____

Address _____

Postcode _____

Email Address _____

Telephone Number _____

Mobile Number _____

Date of event _____

Type of event _____

Location of event _____

Contact details for location _____

Number of guests (approx) _____

Non-refundable
deposit enclosed Y

I confirm that I have read the terms and condition and agree to them Y

Signature _____

Print name _____

Date _____

