



# MENU

# WE ARE CH&CO

We are a group of chefs, nutritionists, and people-pleasers, with a shared passion for food that fuels emotional positivity as well as physical wellbeing. We pride ourselves on offering a personal service with a big personality.

We are known and trusted within the catering industry for quality-driven and impeccable service, boasting close to 30 years' experience of working with some of the UK's most prestigious venues, including the Historic Royal Palaces, The Royal Botanical Gardens at Kew and ZSL London Zoo. We are also exclusive Royal Warrant holders. If you want to find out more about us as a business, visit **[www.chandcogroup.com](http://www.chandcogroup.com)**.



# BREAKFAST

## ON THE CONTINENT

Freshly baked  
Danish pastries including:

- Croissant
- Pain au raisin
- Pain au chocolate
- Fruit Danish with cut seasonal fruits

## CLOSER TO HOME

- Griddled bacon cobs
- Cumberland bloomer sandwiches
- Scrambled egg & field mushroom wraps served with tomato ketchup, brown sauce

## GET UP AND GO BREAKFAST

- Apple & raisin 24-hour oats
- Seasonal fruit compote with Greek yoghurt & granola
- Smoked salmon & cream cheese bagels
- Banana & seeded muffin
- Fresh seasonal fruit platter

## THE FULL YORKSHIRE

- Bacon
- Sausage
- Black pudding
- Slow roasted tomatoes
- Roasted field-mushrooms
- Baked beans with eggs as you like them - scrambled, poached or fried (cooked to order)

## WITH MORNING COFFEE

- Yorkshire ginger parkin
- Carrot cake
- Chocolate brownie
- Sticky golden beetroot bars
- Apple & raisin flapjack
- Cupcakes
- Chocolate & avocado energy ball
- Peanut tracker power balls
- Pressed oat, fruit & nut seed bar

Why not start your day and event with one of our breakfast selections. Offering breakfast to your guests before the event starts can really boost their timely arrival chances, meaning your event can run perfectly to time. Our Continental, Closer to Home and Get up & Go varieties are perfectly suited to an informal, mainly standing reception style of meal, great while you sort out reception and housekeeping aspects of your event. For a more formal, sit-down style of breakfast our Full Yorkshire will provide the warmest welcome for your guests.

Not forgetting something tasty to go with Morning Coffee of course – please indicate your preference on your order.





# SANDWICH LUNCHES

## KEEP IT SIMPLE

- BLT on granary bread
- Chicken & salad on white bread
- Tuna, sweetcorn & rocket on brown bread
- Bleiker's smoked salmon & cream cheese on granary bread
- Egg, cress & spring onion on white bread
- Garden of vegan on wholemeal bread
- Kettle crisps
- Accompanied by Kettle Chips & ending with a fresh fruit platter

## WITH A TWIST

- Chargrilled chicken, avocado & red pesto on rustic baguette
- Rustic ham & cheddar cheese baguette
- Crayfish & sweet chilli flat bread
- Bleiker's smoked salmon, cucumber & crème fraiche on black rye bread
- Mozzarella, tomato & pesto ciabatta
- Lean & green tortilla wrap
- Accompanied by root vegetable crisps

## FINGER BUFFET

A great alternative to a sandwich lunch.  
Why not add something to your chosen lunch menu?

- Southern fried chicken skewers with Caesar
- Sate chicken skewers with peanut dipping sauce
- Pulled Somerset briskets & slaw, pretzel bun
- Steamed bao bun with char sui pork belly, bok choy & spring onion
- Lamb kofta, fennel, mint & seeded riata
- Smoked haddock fish cakes, gribiche
- Smoked salmon, cucumber & dill cream cheese wrap
- Teriyaki & sesame salmon brochette
- Popcorn-fried plaice goujons with preserved lemon mayo
- Queen scallop & chorizo kebabs with aioli
- Shitake & vegetable rice paper rolls with ketchup manis (soy) dipping sauce
- Smoked paprika wedges with aioli
- Cherry tomato, mint & feta bruschetta
- Portabella, walnut, miso steamed buns
- Edible garden with beetroot hummus

## SWEET ITEMS

- Glazed lemon tartlets
- Passion fruit & pomegranate meringues
- Macaroons
- Parkin panna cotta with forced Yorkshire rhubarb
- Dark chocolate pots with polenta & orange biscuits
- Sweet potato & sweet chocolate blondie
- Fresh fruit brochettes & granola

Perfect for a meal without cutlery.





# BEVERAGES

## OPTION 1

- Hot beverage selection  
– coffee and teas
- Bottled water

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- Hot beverage selection  
– coffee and teas
- Bottled water
- Favourite biscuit selection

## OPTION 3

- Hot beverage selection  
– coffee and teas
- Bottled water
- Flapjack bites

## OPTION 4

- Hot beverage selection  
– coffee and teas
- Bottled water
- Fresh fruit bites

## OPTION 5

- Hot beverage selection  
– coffee and teas
- Bottled water
- Selection of mini  
sweet pastries

## OPTION 6

- Hot beverage selection  
– coffee and teas
- Bottled water
- Mini cake selection

### Extras

- Fresh fruit juice (choose Cranberry, Orange or Apple)  
– 1 litre jug – serves 6
- Add selection of cordials

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# COLD FORK BUFFET

## MEATS (PICK 1)

- British charcuterie board with chutney, breads & oils
- Roast beef, turkey honey glazed ham with pickles
- Pressed ham hock terrine with pickled vegetables & relishes
- Chicken Caesar with soft boiled egg

## FISH & SEAFOOD (PICK 1)

- Poached trout, crayfish with lemon, mayonnaise & blini's
- Seared tuna niçoise
- Potted shrimp & crab tartlets with seaweed salad
- Treacle cured salmon, rye bread & pickled cucumber

## VEGETARIAN & FLEXITARIAN (PICK 1)

- Falafel with flavoured hummus, seeds & slaw
- Seared marinated halloumi with tabbouleh & zhoug
- Chargrilled, marinated vegetables with pesto & flat bread
- Goats cheese tartlets with sticky red onion & nigella seeds

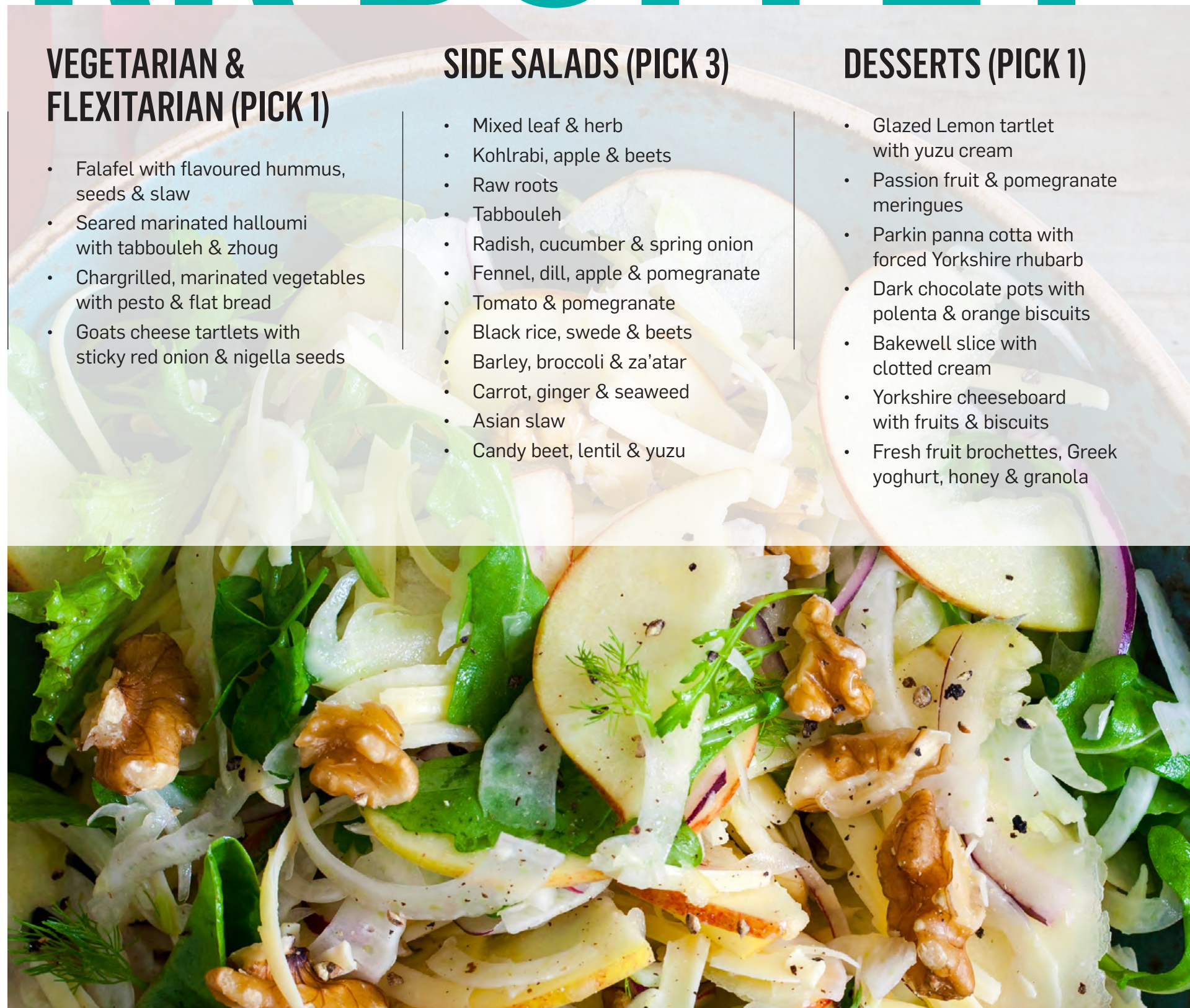
## SIDE SALADS (PICK 3)

- Mixed leaf & herb
- Kohlrabi, apple & beets
- Raw roots
- Tabbouleh
- Radish, cucumber & spring onion
- Fennel, dill, apple & pomegranate
- Tomato & pomegranate
- Black rice, swede & beets
- Barley, broccoli & za'atar
- Carrot, ginger & seaweed
- Asian slaw
- Candy beet, lentil & yuzu

## DESSERTS (PICK 1)

- Glazed Lemon tartlet with yuzu cream
- Passion fruit & pomegranate meringues
- Parkin panna cotta with forced Yorkshire rhubarb
- Dark chocolate pots with polenta & orange biscuits
- Bakewell slice with clotted cream
- Yorkshire cheeseboard with fruits & biscuits
- Fresh fruit brochettes, Greek yoghurt, honey & granola

Please select one platter from each of our collections, then add three salads and one dessert to complete your menu. We include a fresh fruit platter with every order from this range.





# HOT FORK BUFFET

## MEATS (PICK 1)

- Slow cooked feather blade with shallots, bacon & mushrooms
- Sticky pork & kimchi YumBuns with siracha sauce
- Sri Lankan style chicken & cashew nut curry

## FISH & SEAFOOD (PICK 1)

- Herb crusted cod with chickpeas, sunblushed tomatoes & rocket pesto
- Fish pie topped with mash potato & Wensleydale cheese
- Thai green monkfish & prawn curry

## VEGETARIAN & FLEXITARIAN (PICK 1)

- Cauliflower steaks with halloumi fries & chimichurri sauce
- Root vegetable & jack fruit tagine
- Quinoa falafel burgers with beetroot relish, hummus & crispy tortilla

## SIDE ORDERS (PICK 1)

- Wok-fried bassicas
- Honey-roasted carrots
- Sweet potato wedges
- Sticky rice
- Fragrant spiced grains

## BREAD

Seeded sourdough

## SALADS (PICK 3)

- Mixed leaf & herb
- Kohlrabi, apple & beets
- Raw roots
- Tabbouleh
- Radish, cucumber & spring onion
- Fennel, dill, apple & pomegranate
- Tomato & pomegranate
- Black rice, swede & beets
- Barley, broccoli & za'atar
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Please select one platter from each of our collections, then add three salads and a side, plus one dessert to complete your menu.

We include fresh bread and a fruit platter with every order from this range.





# CANAPÉ EVENTS

## MEATS

- Pulled lamb shoulder shepherd's pie
- Southern fried chicken served in buns with sour cream & slaw
- Poached chicken, pomegranate & fennel
- Three Little Pigs chorizo, aioli & crispy shallot rings
- 24-hour slow roasted pork belly with apple ketchup & black pudding
- Duck 'ham' with plum chutney & sourdough

## FISH & SEAFOOD

- Smoked salmon, dill crème fraiche, blini & caviar
- Tuna ceviche, tiger milk, chilli & coriander
- Crab & parmesan cheese tartlets
- Beer battered goujons with hollandaise tartare
- Seared queen scallops with lemon dressing & seaweed seasoning
- Salt & pepper squid with spiced red pepper mayo

## VEGETARIAN & FLEXITARIAN

- Courgette & goats cheese roulade with sun-blushed tomato
- Cauliflower wings with BBQ or chimichurri sauce
- Quinoa falafels with beetroot relish
- Whipped split peas with harissa
- Halloumi chips & zhourg
- Onion & nigella seed bahji with lime & mango pickle

## SWEET BITES

- Glazed lemon tartlet with yuzu cream
- Passion fruit & pomegranate meringues
- Ginger parkin with forced Yorkshire rhubarb & cheesecake cream
- Dark chocolate pots with polenta & orange biscuits
- Bakewell slice with clotted cream
- Fresh fruit brochettes, honey & granola

We recommend compiling a menu for your canapé event formed of seven canapés from a mix from the collections above. Try two each from the meat, fish & seafood and vegetarian & flexitarian, plus one dessert bite.

If you are planning a pre-dinner canapé party, then opting for three from the savoury collections will be perfect.





# BOWL

## MEATS

- Braised beef with caramelised shallot, sticky stout gravy & thyme crumb
- Chicken Caesar with soft boiled egg
- Tandoori quail breast with coconut rice & mango relish
- Spiced lamb meatballs, warm tabbouleh & yoghurt

## FISH & SEAFOOD

- Thai green monkfish & prawn curry, sticky rice
- Seared tuna niçoise
- Cod with batter bits, mushy peas & yoghurt tartare
- Treacle-cured salmon, salsa verdi, cucumber & chicory

We recommend compiling a menu for your event consisting of 4 bowls per person. Create your own choice by selecting 1 from each of the collections above. We will gladly create you a specific bespoke or themed menu – do contact us to discuss this.

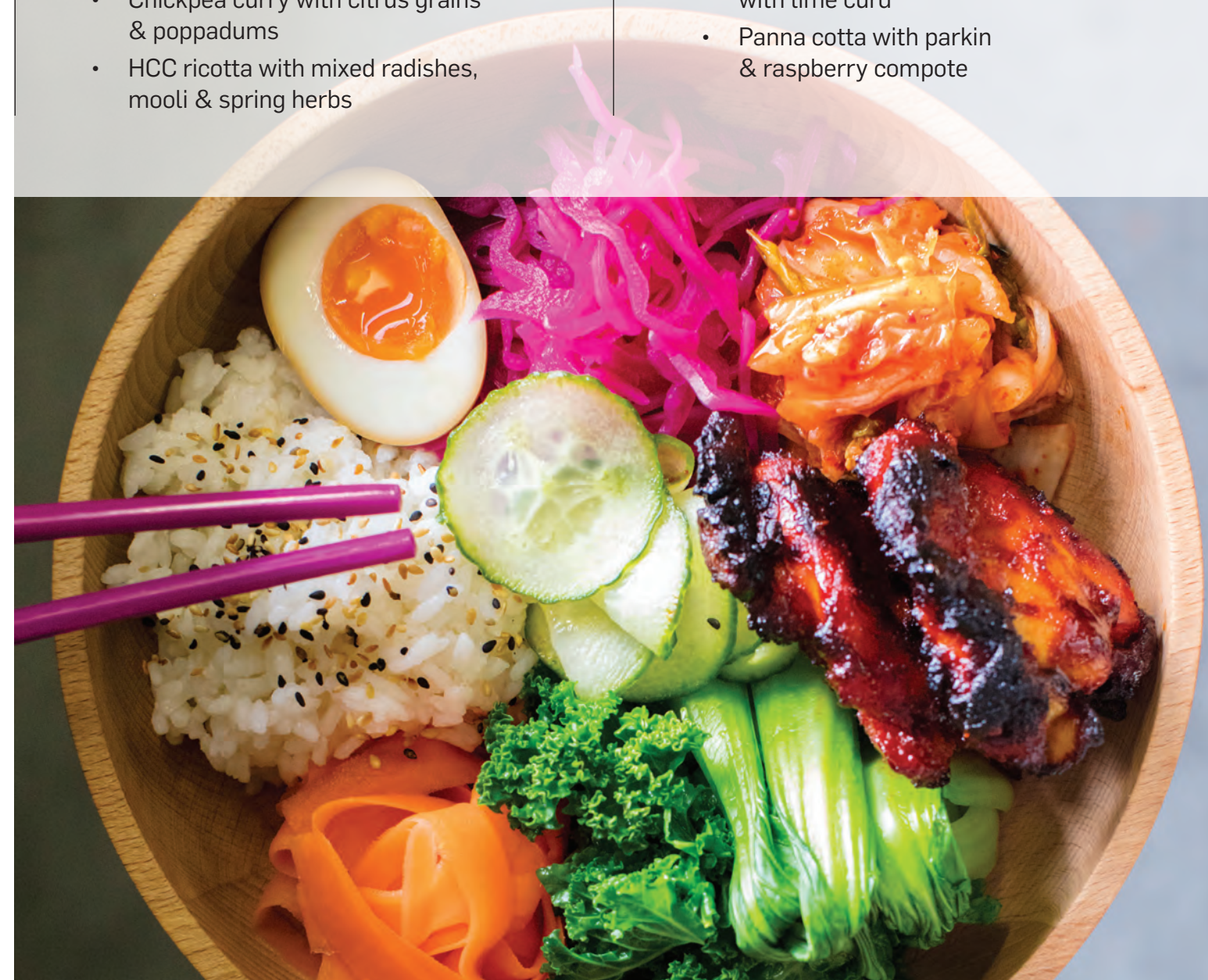
# FOOD

## VEGETARIAN & FLEXITARIAN

- Roasted aubergine, butter bean hummus, dukkah & spring onion
- Courgette & cumin with halloumi & red pepper chutney
- Chickpea curry with citrus grains & poppadums
- HCC ricotta with mixed radishes, mooli & spring herbs

## THE FINAL CHAPTER

- Dark chocolate mousse, passion fruit, chamomile & chocolate nibs (vegan)
- Sticky toffee pudding with poached pear
- Lemon meringue cheesecake with lime curd
- Panna cotta with parkin & raspberry compote





# STREET FOOD

## PIZZA TUGO

- Shredded free range pork, lemon thyme, mozzarella & rocket calzone
- Mixed mushroom pizza
- Classic margarita
- Panzanella salad, dough balls

## THE YORKSHIRE MASH COMPANY

Well-sourced sausages served with all manner of mash & topped with proper gravy

- Cumberland sausages
- Pork & leek sausages
- Mushroom & leek sausages
- Mash tatties
- Bubble & squeak
- Sweet potato & butternut mash
- Red onion marmalade
- Apple ketchup
- Onion rings
- Gravy

## SHAWARMA GRILL

Authentic Middle Eastern kebabs with all the trimmings

- Shish Taouk
- Spiced pulled lamb shoulder
- Za'atar pan fried halloumi
- Sweet potato falafels
- Khobez
- Tabbouleh
- Baba ganoush
- Hummus
- Courgette dipping sauce
- Labneh

## YUM BUNS

Fresh steamed classic bao buns with delicious fillings

- Pulled char sui pork, spring onion & pak choy
- Miso salmon, cucumber & pickled ginger
- Roasted portabella mushroom, walnuts & ketjap manis (Indonesian soy sauce)
- Mooli, seaweed & peanut slaw
- Sweet potato fries

## MISO READY

Fresh, fragrant protein broths – create your perfect bowl-to-go!

- Crispy chicken
- Marinated soft tofu
- Gyozas
- Ramen or udon noodles
- Miso broth
- Ramen broth
- Shredded vegetables
- Soya eggs, chilli flakes, crispy panko crumbs

Our pop-up, street food market-style stalls add a contemporary air to your informal meal requirement. Each will have a range of hot food and sides suitable for both vegetarians and meat eaters, with flexibility built in as each meal can be tailored to each guest's taste. Select 2 or 3 Stalls from our list and we will ensure the wow-factor comes as standard.

Pricing will be provided for these on request and will depend on guest numbers – please contact us for more information on 01423 537325.





# BANQUETING MENUS

## AMUSE BOUCHE

Little tasters, designed to excite the palate, these will be created by our head chef on request and designed to complement your chosen menu.

## STARTERS

- Carrot Soup, crisp chickpeas & tarragon
- Pressed ham hock, chicken & new potato terrine with fresh herbs & celeriac remoulade
- Beef carpaccio, rocket, pickles & horseradish
- Treacle cured salmon with beets, dill & sour cream
- Heirloom tomatoes, rocket & broad bean hummus with sourdough
- Whipped Yorkshire blue, celery, grape, apple salad & raisin puree

## MEAT & FISH MAIN COURSE

- Beef, pease pudding, caramelised carrots, kale & fondant potato
- Herb crumbed chicken breast, popcorn leg with bacon, shallot & mushroom sauce
- Herdwick lamb hotpot with lamb cutlet & brassicas
- Slow cooked pork belly, tenderloin with mustard, crackling & greens
- Parsley crusted cod loin with chickpeas, tomato & basil ragout
- Baked sea bass, cauliflower, quinoa & warm pea dressing

## VEGETARIAN & FLEXITARIAN MAIN COURSE

- BBQ'd cauliflower, halloumi chips, capers & chimichurri
- Griddled carrot steak, tabbouleh & almond yoghurt
- Spinach, leek & oregano kataifi pie
- Roasted turnips, lentils, zhough, pickled spring onions

## DESSERT COURSE

- Dark chocolate mousse, passion fruit, chamomile & chocolate nibs (vegan)
- Upside down forced rhubarb pudding, caramelised apple & custard ice cream
- Sticky toffee pudding with poached pear
- Lemon meringue cheesecake, lime curd
- Panna cotta with parkin & raspberry compote
- Bakewell tart with clotted cream & steeped fruits
- Fruit platters with sorbet

Please select one dish per course (plus a Vegetarian alternative of course) for your event. We will gladly create you a specific bespoke or themed menu – do contact us to discuss this.





# HARROGATE

# BANQUET MENU

Locally sourced Yorkshire Menu

## STARTER

Skipton goats cheese, pickled pear  
& beets with hazelnut pesto

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## MAIN COURSE

Roasted herdwick lamb shoulder,  
speckled lentils, leeks & charred onions

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## DESSERT

Ginger parkin, forced Yorkshire  
rhubarb & cheesecake cream

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## WITH COFFEE

Yorkshire curd doughnuts  
with apple puree & truffle





# DAY DELEGATE MENU 1

## ARRIVAL

- Hot beverage selection – coffee and tea
- Mini selection of breakfast  
Danish pastries
- Fresh fruit bites
- Fruit juice and water

## MID MORNING

- Hot beverage selection – coffee and tea
- Bottled water
- Flapjack bites

## LUNCH

- Artisan sandwich lunch
- Kettle crisps / vegetable crisps
- Fresh fruit bowl

## AFTERNOON

- Hot beverage selection – coffee and tea
- Mini cake selection
- Bottled water

Our Day Delegate Menus are designed to cater seamlessly for your whole-day workshop or conference events, when your guests will be with us throughout the day. From making a great first impression, to refreshing your guests at times to suit your programme, choose one of our set menus, and leave the rest to us.

(minimum number: 10 people).





# DAY DELEGATE MENU 2

## ARRIVAL

- Hot beverage selection – coffee and tea
- Morning breakfast rolls –  
Cumberland sausage, grilled back  
bacon and tomatoes – or mushroom  
and scrambled eggs
- Fresh fruit bites
- Fruit juice and water

## MID MORNING

- Hot beverage selection – coffee and tea
- Bottled water
- Traditional favourite biscuits
- Dried nut / fruit bowls

## LUNCH

- Cold or hot fork buffet
- Cordials or fruit juice

## AFTERNOON

- Hot beverage selection – coffee and tea
- Mini cake selection
- Bottled water

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(minimum number: 10 people).





# CONFERENCE MENU

## ARRIVAL

- Hot beverage selection  
– coffee and tea
- Mini selection of breakfast  
Danish pastries
- Fresh fruit bites
- Fruit juice and water

## MID MORNING

- Hot beverage selection  
– coffee and tea
- Bottled water
- Flapjack bites

## LUNCH

- Sandwich lunch
- Kettle crisps / vegetable crisps
- Cheese board
- Fresh fruit bowl

## AFTERNOON

- Hot beverage selection  
– coffee and tea
- Mini cake selection
- Bottled water

## EVENING

- Hot fork buffet
- Hot beverage selection –  
coffee and tea

