

WEDDING MENU 1

STARTERS

Chicken Liver & Pistachio Pâté
served with red onion chutney and tomato
rosemary focaccia

Beetroot & Goats Cheese Stack
marinated in sweet chilli oil

Roast Tomato & Red Pepper Soup
served with basil croutons and crusty roll

Duo of Melon
served with a seasonal fruit compote and lemon sorbet

MAINS

Traditional Roast Beef
served with Yorkshire pudding and a horseradish
& red wine jus

Yorkshire Chicken Supreme
served with a choice of wild mushroom & garlic or roast
tomato & red pepper sauce

Roast Cod Loin
served with leek & watercress sauce

Seasonal Vegetable Risotto
served in a roasted red pepper, topped with
parmesan-style shavings and rocket

All main meals are served with seasonal vegetables
and potatoes

DESSERTS

Strawberry Shortbread Stack
served with mascarpone cream

Baileys and Brioche Bread & Butter Pudding
served with crème anglaise

Lemon and Lime Tart
topped with crushed meringue and mascarpone cream

Triple Chocolate Cheesecake
served with chocolate sauce and vanilla cream



**Freshly Brewed Coffee & Handmade
Chocolate Truffles**

£24 + VAT per person

WEDDING MENU 2

STARTERS

Beetroot, Orange and Squash Soup
served with coriander sour cream and toasted crostini

Smoked Mackerel, Salmon & Prawn Timbale
on rocket with salsa verde

Caramelised Onion, Leek and Wensleydale Tart
served with tomato & onion salad and beetroot
& orange dressing

Chicken, Duck & Cranberry Terrine
served with plum & apple chutney

MAINS

Slow Cooked Beef Brisket
with redcurrant dumpling and spice mulled wine jus

Belly Pork
served with black pudding and honey mustard sauce

Chef's Sustainable Catch of the Day / Roast Sea Trout
served with chorizo & courgette potato cake and
beetroot & tomato salsa
(Subject to availability)

Roast Vegetable Trio
A selection of roasted vegetables filled with tabbouleh
salad, sweet potato & squash gratin and broad bean
with Fine Fettle Yorkshire

All main meals are served with seasonal vegetables
and potatoes

DESSERTS

Sticky Toffee Pudding
served with vanilla custard

Mini Dessert Trio
Chocolate brownie, lemon curd choux buns
and white chocolate cheesecake

Cherry Chocolate Truffle Cup
served with morello cherry cream

Poached Pears
served in a seasonal spiced wine, with lemon fennel
shortbread and sorbet



**Freshly Brewed Coffee & Chocolate
Dipped Strawberries**

£26 + VAT per person

Your guests may have allergies. Please ensure you share your chosen menu with your party and contact us with allergy information prior to the event.

For Wedding Menus and Yorkshire Menu, please choose one item from each course. Guests can be offered a choice for an additional 10% on the menu price. All choices must be selected and pre-ordered no later than 7 days prior to the celebrations.

YORKSHIRE ROAST CARVERY

Please make one selection from each course

STARTERS

Chef's Soup of the Day
served with a crusty roll

Watermelon and Feta
on rocket with a sweet chilli drizzle

MAINS

Please choose two meats, all served with Yorkshire puddings:

Topside of Beef with Horseradish

Traditional Turkey with Cranberry

Honey Roast Ham with Mustard

Roast Pork with Apple

Salmon Fillet Topped with Lemon & Herb Crumb

Seasonal Squash & Sweet Potato Casserole

All main meals served with seasonal vegetables and potatoes

DESSERTS

Triple Chocolate Tart

Vanilla Cheesecake

Chilled Fruit Crumble

£23 + VAT per person

TAPAS

Menu subject to a limit of 80 people

STARTERS

Olives infused in Coriander & Chilli

Bread with Chilli Oil & Aioli

Patatas Bravas

MAINS

Please select four dishes in addition to those above:

Greek Salad

Tequila Hot Chicken Wings

Mexican Potato Salad

Lime & Coriander Fishcakes with Chilli Mayonnaise

Cheese & Bean Quesadillas

Meatballs in Spiced Tomato Sauce

Smoked Salmon Bruschetta

Mushroom Garlic & Tomato Bruschetta

Pastrami and Cheese Selection

Chicken & Chorizo Chimichanga

**Smoked Garlic Mushrooms with Goats Cheese
and Chilli Jam**

Salted Anchovies

DESSERTS

Mini Dessert Selection
strawberry shortbread stack, chocolate brownie,
fruit skewers, lemon tart

£20 Per Person + VAT

**Mini desserts can be one of your 4 choices
or an additional dish £4.95 + VAT per person**

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FINGER BUFFET MENU

Please choose 5 items served to the table

Lamb Koftas
served with tzatziki dip

Lemon and Pepper Chicken Skewers
served with lemon dill mayonnaise

Maple BBQ Glazed Chicken Drumsticks

Mini Cheeseburger
served in a brioche bun

Mediterranean Vegetable & Halloumi Skewers

Sundried Tomato & Pesto Tart

Mint Pea & Spinach Risotto Balls
served with garlic mayonnaise

Falafel
served with red onion chutney

Wild Mushroom, Sundried Tomato Pizza
topped with rocket

Salmon Goujons
served with tartar sauce

Seaside Supper
Crab cakes, chips and mint peas

Pork Pie
served with seasonal chutney

Homemade Pork & Apple Sausage Rolls

Tomato & Mozzarella Rolls

Marinated Olives and Bread Selection

Mixed Salad

Tomato & Onion Salad

Cajun Potato Wedges

Hand Cut Chips

Mint-Butter New Potatoes

Filled Wraps and Pittas

Choice of 2 fillings for 30-60 people, or 3 fillings for over 60 guests

Smoked Cheese & Tomato Chutney, Roasted Vegetable Hummus,
Prawn with Vodka & Dill Mayonnaise, Smoked Salmon & Cream Cheese,
Coronation Chicken, Sweet Chilli Beef and Tomato, Feta Tomato and Rocket

Traditional Open and Closed Sandwiches

Choice of 2 fillings for 30-60 people, or 3 fillings for over 60 guests

Honey Roast Ham and Mustard Mayonnaise, BBQ Chicken,
Pesto and Tomato, Roast Beef and Horseradish, Ploughman's,
Egg Mayonnaise and Cress, Turkey Cranberry

Mini Desserts
Please choose 2

Chocolate Brownie
Jam & Cream Scone

Strawberry Shortbread
Vanilla Cheesecake

£17 + VAT per person

Extra items £3.50 + VAT per person

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HOT BUFFET MENU

Please choose two mains and a vegetarian option

Minted Lamb Moussaka

Yorkshire Belly Pork
served with black pudding and honey apple sauce

Beef Bourguignon
served with horseradish dumpling

Roast Chicken Supreme
served with creamed leeks and bacon

Chorizo & Chicken Lasagne

Roast Mediterranean Vegetable Lasagne

Beef Lasagne

Roast Salmon Fillet
served with watercress & dill sauce

Lemon & Pepper Chicken Skewers
served with lemon tarragon sauce

Fish and Chips
Cod with a lemon & dill crumb, chips and mint peas

Courgette, Basil & Pea Risotto
encased in a roasted red pepper

All dishes are served with potatoes, rice, seasonal vegetables
and salad appropriate to the chosen dishes

Mini Dessert Platter
Please choose 3

Strawberry Shortbread Stack

Carrot and Walnut Cake

Macarons

Lemon and Lime Tart

Jam & Cream Scones

Vanilla Cheesecake

Triple Chocolate Brownie

Hull Fair Chocolate Truffle Cup

Chocolate Dipped Strawberries

Eton Mess Trifle

£22 + VAT per person

FORK BUFFET MENU

Please choose one platter

Mediterranean Platter

A selection of meat including chorizo, Serrano ham and salami, served with hummus, red pepper & tomato pâté, mixed olives and sundried tomatoes

Seafood Selection

Smoked salmon, prawns, smoked mackerel and trout served with smoked mackerel & horseradish pâté and lemon dill mayonnaise

Yorkshire Roast Platter

Honey roast ham, beef and turkey, with mini Yorkshire puddings, cranberry stuffing, chicken liver pâté and mini chipolatas wrapped in bacon

Vegetarian Selection

Mediterranean vegetable tart, squash falafel, spinach and Fine Fettle Yorkshire risotto balls, mixed olives and tomato bocconcini skewers

Salad Selection
Please choose two salads

Greek Salad with Feta and Black Olive

Red Cabbage & Fennel Coleslaw

Mixed Bean with Lemon Vinaigrette

Grilled Courgette, Tomato & Basil Salad

Garden Salad

Tabbouleh Salad

All platters are served with seasonal potatoes, bread and oils

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**Desserts**  
Please choose 2:

Peanut Butter Tiffin  
Strawberry Shortbread Stack  
Mini Macarons

Lemon Tart  
Chocolate Cherry Truffle Cup  
Vanilla Cheesecake

£22 + VAT per person

## STREET FOOD SUPPER MENU

Please choose 2 items

**Beef Tomato, Pesto & Mozzarella Ciabatta**

**Spicy Falafel, Sweet Chilli and Rocket Ciabatta**

**Mini Sage & Onion Patty and Chips**  
served in a cone with Hull chip spice

**Mini Fish and Chips**  
served in a cone with pea purée

**Braised Beef Brisket Ciabatta**  
topped with caramelised onions

**Cheeseburger**  
served in a brioche bun topped with burger  
relish and gherkins

**Roast Turkey, Cranberry and Stuffing Baguette**

Please choose 1 side

**Cajun Potato Wedges    Sweet Potato Chips**  
**Hand-Cut Chips**

**£12.50 + VAT per person**

## EVENING SUPPER PIE MENU

Please choose 2 items

**Newsome Brewery Chunky Steak & Ale Pie**

**Steak & Wild Mushroom Stroganoff**

**Moroccan Lamb**  
Slow cooked lamb mince in a spiced fruity Moroccan sauce

**Slow Cooked Pork & Apple**  
in caramelised onion & cider sauce

**Chicken, Chorizo & Leek Pie**

**Tandoori Chicken**

**Festive Pie**  
Turkey, chicken, sausage and cranberry stuffing

**Fisherman's Choice**  
Sustainable fish selection in creamy smoked cheddar sauce

**Seasonal Squash, Sweet Potato and Ribblesdale**  
**Goats Cheese Pie**

All pies are served with the appropriate gravy

Please choose 2 sides

**Sautéed Potatoes**

**Sweet Potato Fries**

**Mash Potato**

**Mint Crushed Peas**

**Hand-Cut Chips**

**Seasonal Vegetables**

**£13.50 Per Person + VAT**

## CHILDREN'S MENU

Suitable for guests up to the age of 12

**Tomato Soup**  
served with a crusty roll

**Garlic Bread**  
topped with cheese

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Neapolitan Pasta
served with garlic bread

Chicken Burger
Breaded chicken fillet in a brioche bun, served
with homemade tomato ketchup and chips

Tomato & Mozzarella pizza
served with chips

Yorkshire Sausages
served with mashed potato, Yorkshire
pudding and onion gravy

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**Fruit Medley**  
served with raspberry sorbet

**Chocolate Brownie**  
served with vanilla ice cream

**Ice Cream Sweet Shop**  
Two scoops of ice cream served with  
a selection of sweets and toppings

**2 courses: £12 + VAT per child**

**3 Courses: £14 + VAT per child**

## CANDY BARS

We can provide your own personalised contemporary candy  
bars in Martini or other glassware

Choose from our sustainable palm oil sweet selection  
in The Deepartment Store

**A kilo of sweets is £7 + VAT**

## SOURCING LOCALLY

Our menu is inspired by locally sourced  
and sustainable ingredients.

To learn more about our sourcing policy please  
see our website [www.thedeep.co.uk](http://www.thedeep.co.uk)

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