



WHAT DOM'S KITCHEN INCLUDES

- Quality, trained and hand picked staff serving and cooking throughout your day working under Owner Chef; Dom and Front of House Manager Emma.
 - The use of crockery, cutlery and related service equipment (charges for breakages at cost price are applicable)
 - Local Bread and Butter
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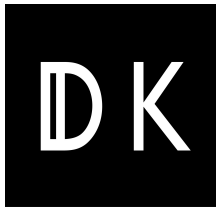
Dom's Kitchen wants to make your special day memorable and not just for the food. Dom and the team have many years of experience in hospitality & catering and want to manage your day in the best, most professional day.

Take a browse of the menus, feel free to write things down you do and don't like and get in touch to discuss your exact requirements. Every wedding and every venue has different needs and requirements, along with different kitchens and set ups. Menus and food choices can be tailored just for you, so if something looks good but might not quite work for you then we can work out an alternative.

If you book a wedding with us, you have our dedication by email, phone and in person. We will have various meetings and communications throughout the process to ensure everything is just right for you and your guests.

Many Thanks,
Dom & The Team

www.doms-kitchen.co.uk
www.facebook.com/domskitch
www.instagram.com/domskitch
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CANAPES

Canapés are well suited after the ceremony and before the main Wedding food.
Approx 1-2 hours is ideal to serve while family and friends mingle, reunite and meet.

SELECT 3 ITEMS - £5.00pp

SELECT 4 ITEMS - £6.50pp

SELECT 5 ITEMS - £8.00pp

SELECT 6 ITEMS - £9.00pp

Mini Beef Burgers, Gherkin Relish & Brioche Bun
Rare Beef, Horseradish Cream & Yorkshire Pudding
Pork, Apple and Vanilla Sausage Roll
Crisp Panko'd Ham Hock, Pineapple Chutney & Chilli
Pulled Chicken Caesar, Smoked Bacon & Tarragon
Pork Crackling, Sage Salt & Apple Sauce
Smoked Salmon, Lemon Cream & Poppy Seed
Mackerel Fillet, Sourdough, Cucumber & Lime
Crispy Cod Cake with Caper & Dill
Goats Cheese, Thyme and Caramelised Onion Tart
Smoked Cheese and Leek Bon Bons
Yorkshre Rarebit Toast, Red Onion Marmalade
Chickpea Puree, Moroccan Spice & Feta Cheese
Pickled Pear, Blue Cheese and Beetroot
Mature Cheddar and Sesame Seed Puff
House Olive and Charred Vegetable Tart
Mozzarella and Basil Pastry Whirl



AFTERNOON TEA

£18.00pp

A Selection of Finger Sandwiches

Yorkshire Ham, Wholegrain Mustard Mayo
Smoked Salmon, Horseradish Cream & Pickled Cucumber
Free Range Egg Mayonnaise, Local Cress
Yorkshire Cheese, Dom's Pickle

Savouries

Pork, Apple & Vanilla Sausage Roll
Roast Salmon, Parsley Mayonnaise, Sourdough

Sweet Treats

Selection of Scones with Preserves and Clotted Cream

Select 3 of the following:

Earl Grey Tea Loaf
Lemon Drizzle
Triple Chocolate Brownie
Macarons – 10 flavours available
Gin and Tonic Cake
Chocolate Delice
White Chocolate and Raspberry Cheesecake
Lemon and Ginger Treacle Tart



THE WEDDING BREAKFAST

STARTER SHARING BOARDS

To be shared by the table before your plated main course or buffet.

Sharing boards can also be made more substantial to have as a main course, please ask for a price

ANTIPASTI BOARD – Cured Meats, Roasted Vegetables, Mozzarella, Moon Dried Tomatoes, House Olives & Capers

YORKSHIRE BOARD – Malton Baked Bread, Ham Hock Terrine and Piccalilli, Pork, Apple & Vanilla Sausage Roll, Wensleydale Cheese, Yorkshire Butter

Or, select 4 items from the following to create your own board

Houmous (many flavours available) with Flatbreads and Yorkshire Rapeseed Oil

House Marinated Olives

Thyme and Garlic Charred Med Vegetables

Garden Rosemary and Basil Mozzarella

Pork, Apple and Vanilla Sausage Roll

Soft Yolk Scotch Egg, plain or black pudding.

Mini Tarts – Goats Cheese & Onion Jam, Smoked Haddock Thermidor or Pulled Ham, Mustard and Cheddar

Pork Crackling, Sage Salt and Apple Sauce

Cheese Straws with Parmesan and Sage

Wild Garlic Ciabatta Sticks

Vegetable Falafel with Pickles and Chutney



BUFFET MENU

£36pp

This menu is a great alternative to a sit down meal, it offers a more laid back feel for your guests. This can be adjusted so starters and desserts can be served to the table with a buffet main course.

Pick – 3 Salads/Snacks, 2 Mains (1 Meat/Fish and 1 Vegetarian) 2 Reinforcements, 1 Dessert

Salads/Snacks

Mixed Leaf Salad
Beetroot and Feta Salad
Roasted Vegetable Cous Cous
Tomato, Mozzarella and Basil Salad
Honey and Mustard Slaw
Humous, Olives and Flatbreads
Falafels and Tahini Sauce
Giant Cous Cous, Charred Pepper and Mint Salad
Local Potato Salad

Mains

Yorkshire Beef, Wild Mushrooms, Roast Garlic and Paprika Cream Sauce
Chicken and Yorkshire Chorizo, Red Pepper and Tomato Sauce
Thai Green Chicken Curry
Pork Belly Cubes with Cider and Apples OR Chilli, Ginger and Garlic Glaze
Pulled BBQ Pork Shoulder
Smoked Haddock, Leeks, Pea and Cheddar Sauce
Squash and Lentil Dahl
Pulled BBQ Jackfruit with Pickles
Pan Fried Potato Gnocchi, Tomato and Olive Sauce with Basil



Reinforcements

Garden Herb Roasted Potatoes
Braised Saffron Rice
Wild Garlic and Lemon Crushed Potatoes
Butter Fried Rosemary and Sage Parmentier Potatoes
Pesto Roasted Peppers, Red Onions and Courgettes
Seasonal Greens

Dessert

Eton Mess
Mixed Fruit Platter
Chocolate Brownies – Salted Caramel/Triple Choc/Raspberry & White Choc
Cheesecake – Summer Berry/Lemon Meringue/White Chocolate

Cheeseboard - £5.00pp

Cheeses from Near and Far, Celery, Grapes, Chutney and Biscuits



PLATED WEDDING BREAKFAST

Soups

Cauliflower and Truffle

Tomato and Red Pepper

Wild Mushroom

Roasted Squash, Sage and Parmesan

Starters

Caramelised Goats Cheese Salad, Pickled and Compressed Beetroots, Walnut & Maple Syrup

Ham Hock Terrine, Piccalilli, Pickled Vegetables, Yorkshire Honey Glaze

Crisp Pork Belly, Crackling, Apple Pearls & Apple Jelly

Runny Scotch Egg, Tomato Chutney & Watercress

Torched Pears, Blue Cheese, Crispy Ham & Mustard Vinaigrette

Garden Green Risotto, Parsley Pesto & Parmesan Tuille

Mezze Starter – Gazpacho Shot, Cured Meat, Mozzarella and Blushed Tomato



Mains

Menu A

£39.50pp

Pork Belly, Caramelised Apple, Confit Potato, Red Wine Jus
Chicken Breast with: Fondant Potato, Roast Root Vegetables OR
Dauphinoise Potato, Charred Shallot and Wild Garlic Butter
Potato Gnocchi, Tomato and Pepper Sauce, Herb Oil and Parmesan
Spiced Vegetable Tagine, Cous Cous and Flatbreads
Mushroom Risotto, Tarragon Oil and Parmesan

Menu B

£43.50pp

Yorkshire Lamb Rump, Crushed Peas, Sprouting Broccoli, Mint Jus
Pork Fillet, Black Pudding Spring Roll, Baby Fondant Potatoes, Cider Sauce
Chicken Breast, Parsley Potatoes, Asparagus, Bacon Crumb and Tarragon Jus
Salmon Fillet, Baby Salmon Cake, Herb Potatoes, Caper Salsa
Duck Breast, Curly Kale and Celariac and Chorizo 'Gratin'
Wild Mushroom and Spring Green Wellington, Herb Cream Sauce



Desserts

A Taste of Raspberry – Cheesecake, Brulee, Meringue
Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream
Dark Chocolate Parfait, Honeycomb and Ginger
Milk Chocolate Mousse, Hazelnut Shards and Berries
Seasonal Berry Mess
Salted Chocolate & Peanut Bar, Banana Cake, Caramel Ice Cream
Yorkshire Parkin, Treacle and Stem Ginger Glaze

3 Desserts in Miniature

Please get in touch with your favourites or have a look below for a few ideas.

Sticky Toffee Pudding, Caramel Sauce
Lemon Meringue Cheesecake
Yorkshire Parkin, Treacle Caramel Sauce
Berry Mess
Seasonal Fruit Crumble
Chocolate Mousse, Praline Shards



EVENING BUFFET TABLE

£14pp

This is a substantial buffet suitable for the evening to follow a Wedding Breakfast. Ideal served alongside your Wedding cake or a 'Cheese' cake.

Please select 3 Sandwiches/Wraps & 3 Reinforcements

Sandwiches

Choose from White/Wholemeal/Wraps

Yorkshire Ham, Wholegrain Mustard Mayonnaise

Chicken, Smoked Bacon, Tarragon Aioli

Smoked Salmon, Horseradish Cream & Pickled Cucumber

Tuna, Creme Fraiche, Lemon and Wasabi

Yorkshire Cheese, Dom's Pickle

Free Range Egg Mayonnaise, Local Cress

Smoked Mackerel, Creme Fraiche and Lime

Goats Cheese and Sun Dried Tomato Chutney

Reinforcements

Dom's Slaw – with Mustard, Honey, Rapeseed Oil, Zest and Herbs

Roast Vegetable Cous Cous

Yorkshire Potato Salad

Mixed Seasonal Salad

Smoked Cheddar and Leek Bon Bon

Pork Sausage Roll with Onion Jam

Black Pudding or Plain Scotch Eggs

BBQ Jackfruit Sausage Rolls

Confit Tomato and Basil Whirls

Savoury Scones – Cheese and Bacon or Indian Spiced with Yorkshire Butter

Local Pies and Chutney



LIGHT BITES BUFFET

£9.50pp

This is a great option if you are following a large meal or buffet. Ideal served alongside your Wedding cake or a 'Cheese' cake.

Choose 4 from below:

Goats Cheese and Balsamic Onion Tarts

Handcooked Crisps and Yorkshire Rapeseed Mayonnaise

Wild Garlic Flatbreads with Bloody Mary Ketchup

Sundried Tomato and Basil Pastries

Truffled Mushroom and Spinach Quiches

Mixed Seasonal Salad

Chicken Drumsticks Roasted with Smoked BBQ Sauce

Onion Bhajis with Fresh Mint Yogurt

Pork and Black Pudding Sausage Rolls



'Cheese' Cakes -£2.50pp

(based on min 40 people)

A cheese cake is a fantastic show piece for any wedding day, it looks fantastic as well as being a great food option. The cake will be garnished and on display and then portioned and presented on the evening buffet if applicable. Here is a small sample list of cheeses, please ask if you have a favourite!

Swaledale Old Peculiar

Wensleydale

Brie

Harrogate Blue

Blacksticks Blue

Applewood Smoked

Blue Stilton

Sage Derby

Camembert Rustique

Munster



GENERAL INFORMATION

All children (14 and below) can eat from the same menus as adults but for half the price.

It is important that ALL of your guests enjoy your day and the food as much as possible. It is really beneficial if we can be informed about allergies and dietary requirements so that we can plan and prepare for your guests.

Before the event, we require a detailed seating plan with the locations of allergy/dietary requirements, along with place cards & menu cards if you require us to set these and anything else for the big day.

Dom's Kitchen will happily help you with set up the day before and on the day e.g placecards chairs as long as prior agreements have been made.



Terms and Conditions

In these Terms and Conditions 'the client' means the person or company booking the event.

Quotations

Written quotations are valid for 3 months from the date of quotation and may be subject to change following a site visit or further information gathering. All prices are subject to VAT at the prevailing rate. All quotations contain fixed costs which will not be reduced if the final number of guests is less than originally quoted for.

Confirmation

Verbal/email confirmation of any event will be taken as acceptance of Dom's Kitchen Terms and Conditions. A booking is subject to availability at the time of confirmation and will only become confirmed upon receipt of a completed and signed event booking form and a non refundable deposit of £500. If you would like to meet and discuss the details of your Wedding before paying then this can be arranged. A non refundable payment of 50% of the remaining balance is due 12 weeks before the event, with the rest of the balance to be paid no later than 4 weeks prior to the day.

Deposits can be paid by Cheque/Debit or Credit Card (2.5% fee)/Bank transfer.

Menu Prices and Numbers

Menu prices quoted by Dom's Kitchen are prepared on the basis of specific numbers of guests. All prices are based on costs prevailing at the time of quotation and are conditional upon market availability. Prices are subject to variation in the event of changes to numbers of guests.

Confirmation of final numbers must be given not later than 6 weeks before the event, after which time, any decrease in numbers cannot be accepted and the full charge will be made. Dom's Kitchen will notify the Client promptly of any price changes or variations to the quotation.



Delivery

Anytime or date stated by Dom's Kitchen for the delivery or removal of goods required in the provision of services is an estimate only and shall not be an essential term of the contract. Delivery and collection will be attempted to all reasonable areas at the venue or facility.

However, should the access be restricted or additional time, personnel or facilities required, additional costs will be passed on to the client.

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