



Sanders Yard Bistro

Please find below an example of the menus and catering services we provide for occasions such as private dining, christenings, weddings, parties and wakes.

We can modify the menu to suit your needs whether it is a traditional buffet or specific dietary requirement such as vegan, vegetarian or gluten free.

We offer a wide range of cakes and desserts to compliment your menu choices.

Outside Catering Services:

BBQ
Set Menu
Mobile Bar
Grazing Tables
Waiting on Staff
Sharing Platters
Drinks Reception
Canapé Reception
Hot & Cold Buffet

Afternoon Tea - £13.95 / £19.95 per person

Your choice from a range of Twinning's Tea, Taylors of Harrogate Coffee or a glass of Prosecco
Freshly made scone with whipped cream & preserves or cinnamon toast
A variety of home-made cakes & desserts from our cake counter
A selection of freshly prepared sandwiches of your choice *
Home-made tart, Moroccan humus & olives or daily special

Gourmet Afternoon Tea also available

Canapés - £4.95 per person (a selection of 5), £5.95 (6) £6.95 (7)

Pigs in Blankets
Brie & Bacon Crostini
Pear & Parma Ham Bites
Roast Beef & Horseradish Yorkshire Pudding
Goats Cheese & Roasted Red Pepper Bruschetta
Chili & Avocado Salsa tortillas & sour cream
Feta, Sun-Blushed Tomato & Basil Scones with Onion Chutney
Pâté on Toast (Crab, Mushroom, Duck or Red Pepper)
Whipped Feta & Toasted Pita Bread
Cranberry & Brie Tartlette
Panko King Prawns & Sweet Chili Sauce
Smoked Salmon & Cream Cheese Blinis

Sweet Canapés available upon request

Finger Buffet - £10.95 per person

Open BLT Sandwich
Cajun Chicken Kebabs
Hummus, Pita Bread and Olives
Brie and Caramelised Onion Tart
Onion Bhaji and Mango Chutney
Vegetable Samosa & Mint Yoghurt
Mini Sausage Rolls & Sweet Pickle
Roast Beef and Horseradish Open Sandwich
Scotch Eggs or Locally Produced Pork Pie & Tomato Chutney

Cold buffet - £13.95 per person

Dressed poached salmon (minimum order of 25 people) or honey roasted ham (alternatives available)
Sandwich selection served on malted or white bloomer – 3 varieties*
A selection of homemade tarts – 2 varieties**
Pork pie & chutney, sausage plait or falafel
Mixed cold meats
Loaded humus
Artisan breads
Selection of salads – 3 varieties
Potato with crispy smoked bacon & egg
Tomato, basil & mozzarella
Mediterranean pesto pasta
Couscous or quinoa
Red coleslaw
Mixed green
Greek

Hot buffet - £16.95 per person

Marinated Chicken Kebabs, Lamb Koftas or Pulled Pork
Thai Fish Cakes, Seafood Platter or Panko Breaded Prawns
Sausage & Herb Plait or Mustard & Honey Sausages
Falafel & Flat Bread or Beetroot & Goats Cheese Fritters
Baked Brie with Prosciutto & Caramelized Red Onions
Selection of Salads (Choices from above)
Mexican Dips & Tortillas
Garlic Herb Roasted Potatoes

Mixed Buffet - £15.95 per person

Hot and cold foods from above or if you would prefer, we are able to provide a selection of taste sensations inspired by different cultures.

Mexican

Chicken Fajitas, Pulled Pork Empanadas, Chili Con Carne, Sweet Potato Quesadilla
Re-Fried Beans, Sweetcorn Fritters, Chorizo Potatoes, Nachos, Spicy Rice
Salads and Dips

French

Cock Au Vin, Sausage and Bean Cassoulet, Charcuterie, Tartiflette, Baked Salmon
Baked Camembert, Tartine Selection, Brie and Wild Mushroom Tart
Salads and Breads

Greek

Chicken Gyros, Moussaka, Lemon and Dill Baked Cod, Meatballs in a Tomato Sauce
Houmous and Olives, Marinated Halloumi, Stuffed Peppers, Lemon and Herb Potatoes
Salads, Breads and Dips

Spanish

Paprika Chicken, Meatballs in a Tomato Sauce, Chorizo and Pork Casserole
Patatas Bravas, Tortilla, Garlic King Prawns, Manchego and Tomato Bake
Salads and Breads

Sharing Platters, Grazing Tables, Set Menus and BBQs - POA

Our sharing platters can be themed as food groups, country or as a bespoke menu:
For example: Vegetarian, charcuterie, seafood, Mexican, Spanish or Greek.
Please see some example Sharing Platters below:

Starter (Vegetarian):

Moroccan Humus, Mixed Olives, Roasted Vegetables, Grilled Halloumi, Toasted Pita Bread.

Main (BBQ):

Marinated Tandoori Chicken Kebabs, Cajun Swordfish Steaks, Cumberland Sausage.
Asparagus, Bacon & Watercress Salad, Poppy Seed Coleslaw, Coriander & Cucumber Salad.
Minted New Potatoes.

Dessert (Trio):

White Chocolate & Raspberry Torte, Red Berry & Vanilla Cheesecake, Dark Chocolate & Baileys Mousse.

***Sandwich Options**

Greenland Prawns in a Marie Rose Sauce
Smoked Salmon & Cream Cheese
Cottage Cheese, Celery & Apple
Mature Cheddar, Tomato & Pickle
Yorkshire Ham, Tomato & Pickle
Roast Chicken & Thyme Mayo
Roast Beef & Horseradish
Bacon, Lettuce & Tomato
Parma Ham & Rocket
Humus & Grated Carrot

****Tart Choices**

Brie & Mango Chutney
Tapenade, Roasted Red Pepper & Gruyère
Caramelised Onion & Gruyère
Sundried Tomato, Olive & Feta
Brie, Cranberry & Rocket
Salmon, Mascarpone & Chive
Chorizo, Mozzarella & Pepper
Mushroom & Mature Cheddar
Yorkshire Ham & Tomato
Bacon, Brie & Basil

