



MENU SELECTOR

The Catering team at Camuco prides itself on using the talents of its chef to produce good quality fresh food every time. All food is sourced using local suppliers within a 10 mile radius.

If you have any special dietary requirements please feel free to talk to our team of chefs. All prices are per person.

Breakfast Snack

£4.50

- Toasted English muffins served with grilled back bacon or Cumberland sausage
- Fresh brewed fair-trade coffee or tea

Light Breakfast

£8.75

- Seasonal Fresh fruit platter
- Fresh baked pastries
- Warm muffins
- Fruit smoothies and kebabs
- Selection of fruit juices
- Fresh brewed fair-trade coffee or tea

Breakfast Buffet

£11.50

- Selection of fruit juices
- Seasonal Fresh fruit platter
- Warm freshly baked pastries
- Grilled back bacon
- Cumberland sausage
- Free range scrambled egg
- Sauté button mushrooms
- Baked beans
- Fresh brewed fair-trade coffee or tea

Drinks

- Fresh brewed fair-trade coffee or tea £1.40
- Fresh brewed fair-trade coffee or tea and hand made cookies /shortbread £2.50
- Fresh brewed fair-trade coffee or tea with baked Danish pastries £2.75
- Bottled mineral water still or sparkling 1.5 litre £2.60
- Jugs of Fresh orange juice (approx 8 glasses) £5.00

Light options - Buffet lunch

Menu 1

£9.50

- Selection of handmade sandwiches – Sliced local meats, cheese, free range egg, fish and salad
- Served in fresh white, brown and multi grain breads
- Kettle chips
- Red cabbage coleslaw
- Baked Cajun wedges and sour cream
- Flap jack bars and warm muffins
- Fresh seasonal fruit basket

Menu 2

£10.50

- Selection of handmade sandwiches – Sliced local meats, cheese, free range egg, fish and salad
- Served in fresh white, brown and multi grain breads
- Yorkshire feta and asparagus tartlet
- Herbs and green leaves
- Roasted vegetables and spiced cous cous salad
- Garlic and lemon roasted new potatoes
- Sticky lemon chicken kebabs
- White chocolate and raspberry cheesecake
- Fresh seasonal fruit basket

Menu 3

£12.50

- Selection of handmade sandwiches – Sliced local meats, cheese, free range egg, fish and salad
- Served in fresh white, brown and multi grain breads
- Fresh herb salad leaves
- Red cabbage coleslaw
- Warm pitta, olives and humous
- Thai fishcakes and chilli mayonnaise
- Vegetable samosas with mint riata
- Individual black cherry and vanilla trifles
- Fresh seasonal fruit basket

Fork lunch Buffet

- One course (Mains and side dishes) £10.00
- Two course (Mains, side dishes and desserts) £13.00

Create your own menu for your event

Pick two main courses, four side dishes and two desserts.

Main courses

- Chicken and broccoli lasagne
- Haddock and cod fishcakes
- Sliced cooked meat platter (cold)
- Beef chilli con carne
- Chicken chasseur
- Creamed chicken korma
- Lamb and cherry Koresh
- Cottage pie
- Fish pie
- Beef steak and mushroom pie
- Pasta carbonara
- Sweet potato and aubergine moussaka
- Sundried tomato and parmesan pasta bake

Side dishes

- Red pepper and goats cheese pasta salad
- Mushroom, bacon lardoons and Yorkshire stilton
- Cucumber, spring onions, parsley and cream cheese
- Green herb leaf salad
- Healthy option
- Spiced cous cous salad
- Red cabbage coleslaw
- Caesar salad
- Salted tomato basil and torn basil leaves
- Cajun roasted potato wedges and sour cream
- Buttered baby new potatoes
- Slow roast lemon and garlic new potatoes
- Dauphinoise potatoes
- Vegetable rice

All buffets served with a basket of baked rolls and creamy butter

Desserts

- Tart au citron
- Fresh seasonal fruit basket
- Dark chocolate tart
- Profiteroles and warm chocolate sauce
- Crème brulee
- Mixed berry cheesecake
- Individual black cherry and vanilla trifles

Jugs of Iced still water served with all buffets

Afternoon pick me up

£3.50

(Tea and coffee included in price)

Pick one item from the list below as a treat to be served with your Fresh brewed tea or coffee in the afternoon.

- Fruit kebabs and smoothies
- Flapjack bars /Chocolate bars
- Mini doughnuts and chocolate fountain
- Scones, jam and cream

Looking to impress - Canapés

£7.00

Please select 4 items from the list below

- Mini Yorkshire puddings filled with Cumberland sausage and caramelised red onion
- Lamb kofta and mint yogurt
- Homemade burger with fresh relish
- Thai fishcakes and chilli mayonnaise
- Mini bagels topped with smoked salmon and cream cheese
- Roast sweet pear and stilton
- Peppered crusted salmon with herb crème fraiche
- Fresh mozzarella, tomato, red onion and basil bruschetta

Evening / Function menu

Two course £27.50
Three course £32.50

The selector gives you flexibility of creating your own menu picking two starters, two mains and two desserts. (All pre-order must be submitted 48hrs before event)

Get you started...

- Tomato, red pepper and Wensleydale soup
- Smoked mozzarella and cherry tomato salad
- Smooth chicken liver pate, red onion marmalade
- Slow roasted sweet pear and stilton salad
- Yorkshire feta and mustard tartlet
- Whitby White crab and potato cake with buttered spinach and poached egg
- Pressed confit duck terrine with plump and ginger chutney
- Smoked salmon classic
- Sour cherries, caramelized walnut and soft goats cheese salad

All food is sourced locally within a 10 mile radius supporting local business prepared fresh on site giving you the taste of Yorkshire.

Mains

- Pepper crusted salmon fillet with herb crème faiche and potato rosti cake
- Slow Roast loin of pork with fresh sage and apple stuffing
- Poached chicken fillet stuffed with wild mushroom farce and asparagus sauce
- Bolton abbey lamb rump, fine beans and red currant jus
- Haddock and cod fishcake with salsa rossa
- Yorkshire topside of beef served with puddings and red onion jus
- Butternut squash and Yorkshire feta filo parcel

(All main course meals are accompanied with local market vegetables and potatoes)

Now for a treat

- Rhubarb and sultana crumble with cold crème Anglais
- Lemon posset and fresh berries
- Sticky toffee pudding and vanilla pod ice cream
- Crème brulee and fresh raspberries, shortbread fingers
- Cold posh Chocolate bread and butter pudding and pouring cream
- Vanilla panacotta with strawberry and basil soup
- Warm chocolate brownie and vanilla pod ice cream
- Tart au citron topped with berry Eton mess
- Selection of local fine Yorkshire cheese with fig chutney and biscuits

(Please note you are picking the menu for the party not each person. Table cloths and our own table decoration provided free of charge, VAT included)

MENU PRICING CHART

Package	Price
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Breakfast buffet	£11.50
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Fresh brewed fair-trade coffee or tea, Handmade cookies /shortbread	£2.50
Fresh brewed fair-trade coffee or tea With baked Danish pastries	£2.75
Bottled mineral water still or sparkling 1.5 litre	£2.60
Jugs of Fresh orange juice (approx 8 glasses per jug)	£5.00
Menu 1	£9.50
Menu 2	£10.50
Menu 3	£12.50
Fork buffet - One course	£10.00
Two courses	£13.00
Afternoon pick me up	£3.50
Canapés	£7.00
Evening / Function menu - Two course	£27.50
- Three course	£32.50

(All prices inclusive of VAT)