



## The “Ox” Classic Menu

**£ 55 per guest**

4 Canapés per guest

Choose one dish per course from the menu...

Coffee & Petit Fours



### **Canapés**

#### ***Mini Cones***

Whitby Crab Sesame

Crayfish, Mango and Yuzu

Goats Cheese and Beetroot Confit (V)

Mini Chilled Soups (Green and Red) (V)

Cucumber & Mint Gazpacho, Tomato & Chilli Gazpacho

Mini Canapés Shots - Mini Bloody Mary's, Celery Sticks

Yorkshire Duck, Hoi Sin, Spring Onion, Sesame

Pea and Mint tartlet (V)

Smoked Salmon, Chilli & Lime Crème Fraiche, Pumpernickel

Vine Tomato & Balsamic Bruschetta and Chargrilled Vegetable Bruschetta (V)

### **Warm Canapés**

Honey & Mustard Yorkshire Sausages (hot)

Mini Yorkshire Puddings - Roast Beef & Horseradish, Or Lamb & Mint Sauce, Or Venison & Redcurrant

Vegetable Spring Rolls, Chilli Dipping Sauce (V)

Thai Fish Cake, Sweet Chilli Dipping Sauce

Tempura Battered Tiger Prawns, Chilli & Spring Onion Dipping Sauce



## **Starters**

### **The "Ox" Cocktail**

Crayfish, Prawn, Hot Smoked Salmon, Avocado & Marie Rose

### **Trio of Salmon**

Knarborough Hot Smoked Salmon, Gravavlax & Salmon Roulade,  
Pickles & Dill Crème Fraiche

### **Ham & Pineapple**

Pressing of Ham Hock, Pineapple Chutney

### **Caprese (V)**

Buffalo Mozzarella, Heritage Tomatoes, Basil, Olive Oil

### **Yellison Goats Cheese, Pea & Mint Salad**

Grilled Golden Cross En Croute, Beetroot, Pea, Honey & Mint Dressing

## **Winter Starters**

### **Homemade Soup or Lobster Bisque**

Gruyere Crouton

### **Duck**

Seared, Smoked & Rillettes, Pickles

### **Wild Mushroom & Truffle Risotto (V)**

Rocket & Parmesan Salad, Basil Pesto

### **Twice Baked Cheese Soufflé (V)**

Parmesan Cream, Red Onion Marmalade

## **For a little bit more - £5 Supplement per person**

### **Baked Lobster Pot**

Lobster, Prawn & Crayfish, Crab Bisque, Parmesan Cream, Garlic Crust

### **Seared King Scallops**

Cauliflower Puree, Sultana and Caper Dressing



## **Main Courses**

### **Roast Guinea Fowl and Black Truffle**

Fondant Potato, Creamed Bacon, Savoy Cabbage

### **Roasted Free Range Chicken**

Dauphinoise Potatoes, Honeyed Carrots, Seasonal Greens & Forestiere Sauce

### **Fillet of Sea Bass (Or Salmon)**

Spring Onion & Olive Oil Crushed New Potatoes, Seasonal Greens, Salsa Verde

### **Duo of Dales Lamb**

Roasted Rump of Lamb & Mini Shepherd's Pie,  
Fondant Potato, Spring Cabbage, Mint & Redcurrant Reduction

### **Mushroom, Spinach & Blue Cheese Wellington**

(Same Garnish as Chosen Main Course)

### **Roasted Vegetable Pithivier**

(Same Garnish as Chosen Main Course)

## **Winter Main Courses**

### **Honey Roast Gressingham Duck Breast**

Fondant Potato, Sticky Red Cabbage, Bitter Sweet Port Sauce

### **Robin Hirst Grand Reserve Roast Sirloin of Prime Yorkshire Beef**

“Traditional Roast”

Yorkshire pudding, Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables & Gravy

**Or...**

Dauphinoise Potatoes, Roasted Root Vegetables, Madeira Reduction

### **Pan Fried Fillets of Seabass**

Shellfish Risotto, Samphire & Pesto Dressing

### **Fillet is a little bit more - £8 supplement per person**

### **Robin Hirst Grand Reserve Fillet of Prime Yorkshire Beef**

Dauphinoise Potatoes, Pancetta Wrapped Green Beans, Madeira jus



## **Desserts**

### **Traditional**

#### **Sticky Toffee Pudding**

Toffee Sauce, Ryeburn of Helmsley Vanilla Ice Cream

#### **Apple & Cinnamon Crumble**

Vanilla Custard

#### **Goey Chocolate Brownie**

Chocolate Sauce, Vanilla Ice Cream

#### **Eton Mess or Summer Fruit Pavlova**

Cream and Meringue (Seasonal)

*(Yorkshire Mess with Rhubarb)*

#### **Glazed Lemon Tart**

Berry Compote, Mascarpone Cream

#### **Warm Bakewell Tart**

Crème Anglaise

#### **Crème Brûlée**

Raspberries, Vanilla Shortbread

### **For a little bit more - £5 Supplement per person**

#### **Everyone's Favourites in Miniature**

##### **Recommended selection...**

Bakewell, Brownie & Crème Brûlée

#### **Raspberries & White Chocolate**

Raspberry Mess, White Chocolate Mousse, Raspberry Truffle

#### **Taste of Lemon**

Lemon Drizzle Cake, Lemon Meringue, Lemon Posset, Berry Compote

#### **Death by Chocolate**

Dark Chocolate Torte, Chocolate Ice Cream, Salted Caramel Truffle, White Chocolate Milk Shake

### **To Finish**

Coffee & Petit Fours



### **Dessert Table**

This is a super way to not stop the party and serve desserts in glasses and in bite size... so that they can be carried around while people are chatting.

#### **Selection of Cocktail Desserts**

Elderflower Jelly, Lemon Posset, Chocolate Brownie Tower, Bakewell Tart & Mini Pavlovas

**Choose 3 of the above...**

**Cocktail Dessert Selection £5 supplement per person**

### **Optional Cheese Course**

This is a really nice finish to the meal and we are more than happy to serve individual cheese plates, however in our experience not everyone will eat cheese and there is unnecessary wastage (and unnecessary expense to you)

**We Recommend...**

#### **Sharing Cheese table**

Budget on half of the guests at £4 per person

#### **Individual Full Cheese board per person**

£9

#### **Sharing Boards per table (per table 10/12 people)**

£30



## **The “Ox” Cold Buffet**

**£ 55 per guest**

4 Canapés per guest

Full Buffet Menu

Dessert of your choice from The “Ox” Classic Menu

### **Prime Roast Sirloin of Yorkshire Beef**

Red Onion Marmalade, Horseradish & English Mustard

### **Honey Glazed Roasted Yorkshire Ham**

Homemade Piccalilli

### **Platter Of Poached Salmon And Prawns**

Dill Crème Fraiche, Lemon Mayonnaise & Marie-Rose Sauce

### **Sun Blushed Tomato & Goats Cheese Quiche**

Salsa Verde

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### **Potato Salad**

Wholegrain Mustard Dressing

### **Caprese Salad**

Mozzarella, Tomatoes, Basil, Pesto, Olive Oil

### **Summer Green Salad**

Lettuce, Cucumber, Minted Peas, Honey & Mint Dressing

### **Sweet & Spiced Cous Cous**

With Raisins, Red Pepper & Fresh Herbs

### **Cucumber, Chilli & Poppy Seed**

Asian Vinaigrette

### **Beetroot, Celeriac & Carrot Slaw**

### **Homemade Breads**



## The “Ox” Drinks Package

This is often considered the most important part of the meal. It marks the moment, the arrival at the beautiful venue and the excitement, but most importantly it is the first moment that everyone can congratulate you and catch up with many family and friends.



### Reception drink ideas...

#### Cocktails

We charge per drink for the first one and then top up from jugs around your reception for the second/third....

<b>Proper Pimms</b>	<b>£5.95 per first glass</b>
<b>Moscow Mules</b>	<b>£5.95 per first glass</b>
<b>Sangria</b>	<b>£5.95 per first glass</b>
<b>Summer Punch</b>	<b>£5.95 per first glass</b>

We can then top up glasses from jugs at £14.95 per jug, 4/5 glasses in a jug.

#### **Iced Buckets of Beer      £3.50 per bottle**

Buckets of Beer are so popular and these can be an assortment if you would prefer!

#### Soft Drinks

<b>Sparkling Elderflower</b>	<b>£6.00 per Jug</b>
<b>Homemade Lemonade</b>	<b>£6.00 per Jug</b>
<b>Orange Juice</b>	<b>£6.00 per Jug</b>

#### Sparkling wines and Champagne

##### **Prosecco Brut, Astoria Estate, Italy      £29.95**

Nicknamed at the Ox as the “pineapple” because of its fantastic cut-glass bottle.

This is the best prosecco we have tasted

##### **Delamotte Brut NV      £39.95**

Delicious, with a unique blend of freshness, balance and depth.

### Sample Wine List...

## **A sample Banqueting & Celebration Wine List**

These are a few of our wines from our current wine list that we feel are fantastic for wedding celebrations. We have included some great all round drinking wines that will appeal both to your palate and also your budget. As you are making your choices, please bear in mind that a lot more time goes into choosing our house wines as our more expensive ones.

**We can offer a 10% discount on our current restaurant wine list for any wine ordered in 12 or more, which I am sure is quite easy!**

**All wines ordered from Durham Ox catering can be offered on a full sale or return basis.**

### **Sparkling & Champagne**

**Prosecco Brut, Astoria Estate, Italy** **£29.95**

Nicknamed at the Ox as the “pineapple” because of its fantastic cut-glass bottle.  
This is the best prosecco we have tasted

**Delamotte Brut NV** **£39.95**

Delicious, with a unique blend of freshness, balance and depth.

### **The favourite “House Wine”**

White

**La Brouette Blanc, France** **£18.95**

A fresh clean classic blend from the Gascony area with peach and citrus characteristics. Lemon, green apple and hints of stone fruit with a vibrant  
And zesty acidity

Red **£18.95**

**La Brouette Rouge, France**

Authentic, local expression of Grenache and Syrah from low-yielding old  
Vines in the sun-baked Languedoc-Roussillon. Plum rich, savoury and delicious/

### **Selected wines**

#### **WHITE**

##### ***Crisp & Light***

**Sauvignon Blanc, Panul Estate, Chile** **£22.95**

Light, fresh and displaying all that is expected of Sauvignon Blanc.  
Cut grass, gooseberry and minerals.

**Pinot Grigio, Sanziano, Romania** **£23.95**

Far too easy to drink!

**Picpoul de Pinet, 2015, Morin Langaran, France** **£26.95**

Light and delicate.

##### ***Full & Rich***

**Unoaked Chardonnay, 2015, France** **£24.95**

From Grenadiers, rich & buttery fruit...

#### **RED WINES**



***Ripe & Full***

**Chilean Merlot, Panul Estate**

**£22.95**

Easy drinking deep red, smooth finish

***Rich & Spiced***

**Montepulciano Rocastella 2016, Italy**

**£25.95**

Big flavours of dark fruits, with a lingering spicy finish

**Pinot Noir Reserva, Vina Mar, Chile**

**£27.95**

Spicy and ripe fruited, retaining its elegance thanks to the vineyards proximity to the Pacific. Lovely stuff.