



THE FRESH

PRIVATE DINING &
EVENTS CATERING

January 2025





WHO WE ARE

Established in 2016, originally from a garden shed, We are a family run catering business with a shared passion for creating and serving great food.

Max our head chef has significant experience in working in a range of restaurant kitchens, one of which has gained a Michelin star, Max and the team, will develop your menu with you to ensure a personalised menu and memorable experience.

WHAT WE DO

We offer our catering services for the following:
Private Dining | Weddings | Corporate Events | Lunches |
Grazing Boards | Special Occasions | Retreats | Holiday Lets

We maintain a simple menu concept that is bold & rich in flavour.
We are able to accommodate bespoke requests so please do get in touch with any special ideas.

OUR SPACE

THE SHED, Kelfield, York

If you are looking for a space to rent for your private occasion then please do get in touch to discuss.

We offer private hire of THE SHED for your own personal restaurant experience for up to 16 people.

BREAKFAST MENU

Locally sourced sausage & bacon, fried eggs, roasted tomatoes, mushrooms, baked beans & hash browns

English muffin, back bacon, poached eggs & hollandaise sauce

English muffin, smoked salmon, poached eggs & hollandaise sauce

Sourdough bread, smashed avocado, poached eggs, tomato salsa & rocket

Fluffy pancakes, fresh berries, fruit compote, yoghurt & honey



LUNCH MENU

(Minimum 10 persons)

Selection of sandwiches served in fresh bread with salad

Locally sourced cooked ham

Mature cheddar cheese savoury with spring onions

Free range egg mayonnaise

Baked sausage rolls

Choose one sweet item to accompany

Lemon drizzle cake, Chocolate brownie or Tiffin

Additional Options

Beef and horseradish sandwich

Tuna mayonnaise sandwich

Smoked salmon, cream cheese & rocket sandwich

Scotch Eggs

Quiche Lorraine

Cheese & Onion Quiche

Our lunch menu is served buffet style and we can accommodate large groups, events & special occasions

GRAZING BOXES

Selection of meats
Selection of cheeses
Pork Pie
Sausage roll
Hummus
Fresh bread
Crackers
Olives
Pickles
Fruits

Price subject to numbers
Special requests and dietary requirements
accommodated.



CANAPÉS

Canapé packages are inclusive of 3 choices.

(choose 1)

Cream cheese & smoked salmon served on a crostini

Potato cake with shallot purée, pickled walnut & cheese

Mushroom arancini with dill mayo

Duck & potato croquettes

Mini Yorkshire pudding with roast beef & horseradish curd

Prosciutto, rocket & ricotta served on a crostini

Chilli, lime & coriander king prawns

(choose 2)

Spinach & cream cheese tartlet

Red onion marmalade & goats cheese tartlet

Honey & soy glazed sausages served with
sesame seeds & spring onion

Cherry tomato with mozzarella & basil

Tomato bruschetta

Fresh hummus served on cucumber

Chorizo & olive antipasto skewer



SHARING

Baked Bread Served with Olive Oil &
Balsamic Vinegar

King Prawns Fried in Salt, Garlic & Chillies

Sautéed Chorizo in a Red Wine Jus

Meatless / Beef meatballs cooked in a
Tomato Red Wine Stew

Duck Croquettes

Patatas Bravas

Garlic Mushrooms

Pan-fried Green Beans Served with
Sun-Dried Tomato & Pine Nuts

Spanish Omelette, Tender Fried Potatoes and Onions,

Spanish Tomato Salad

Green Salad

For sharing, deserts can be added on request

PRIVATE DINING

To ensure the highest standard at your event we offer a maximum of 2 menu choices per course.

STARTER

(choose 2)

Whipped chicken liver, red onion chutney, pickled cucumber, crispy chicken skin, chive emulsion served on rye bread

Ox cheek bonbons, cauliflower purée, caramelised shallot, pickled carrot & chive emulsion

Cured salmon, pickled fennel, horseradish curd, beetroot purée, crushed chestnuts & crispy fennel

Goats cheese & red onion marmalade tartlets, pickled beetroot, beetroot purée & pine nuts

Miso glazed carrot, beurre noisette curd, pickled walnuts, crispy onions, crushed hazelnuts, pickled carrot & red cabbage purée

Mushroom & mozzarella arancini, cauliflower purée, chive oil & parmesan cheese



MAIN

(choose 2)

*Slow braised beef rib, pomme anna potatoes , broccoli purée, cherry tomato salsa, horseradish cream with beef jus

Chorizo stuffed chicken wrapped in pancetta, roast potatoes, chilli carrots, crispy kale, paprika cream sauce

*Beef wellington, mustard creamed potatoes, roast cauliflower, caramelised cauliflower purée, rich beef jus

Pan fried salmon, fresh asparagus, sweet potato fondant, dill emulsion & beurre blanc sauce

Cauliflower steak, caramelised cauliflower purée, onion salsa, crispy leeks served with cubed roast potato

Baked aubergine topped with roasted cauliflower, parmentier potatoes, parmesan, caramelised cauliflower, pickled walnut & cauliflower purée

*Surcharge will be applied



DESSERT

(choose 2)

Lemon posset tart, chantilly cream served with white chocolate crumb & fresh berries

Passionfruit cheesecake, brown butter crumb & chantilly cream

Raspberry panna cotta, fresh berries, white chocolate shards, burnt white chocolate crumb

Chocolate fondant, macerated strawberries, strawberry & basil gel, white chocolate crumb & vanilla ice cream

Chocolate cremeux, hazelnut crumb, blackberries & elderflower cream

Apple and basil compote, hazelnut crumb, apple caramel, pickled apple & vanilla ice cream





ADDITIONAL INFORMATION

The price is subject to the event, please contact us with your requirements and we will send a personalised quote to you.

A deposit may be taken in advance to secure your booking.

We can accommodate dietary requirements on request. Please do ask upon enquiry and we can confirm this with you.

If you would like something different to what is on our menus, we can create a tailor made menu to suit you.

We will be happy to guide you to create the perfect menu for your event.

CONTACT US

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FINISHED