



ESTD. 2018

BUNNY HILL

WEDDINGS

YORKSHIRE

2022 - 2023



FRIENDLY & ATTENTIVE STAFF


The key ingredients for a perfect wedding should include a fantastic venue, quality service and amazing food.

One of Yorkshires leading catering companies The Hog & Apple Food Co. and Bunny Hill Weddings collaborate.



The Hog & Apple Food Co. offers the finest service for your event at Bunny Hill. From relaxed and informal sharing banquets to fine dining, our skilled and visionary team use years of expertise to deliver delicious food for your event.

H&A chefs take great pride in sourcing local seasonal produce to create food that will delight you and your guests.



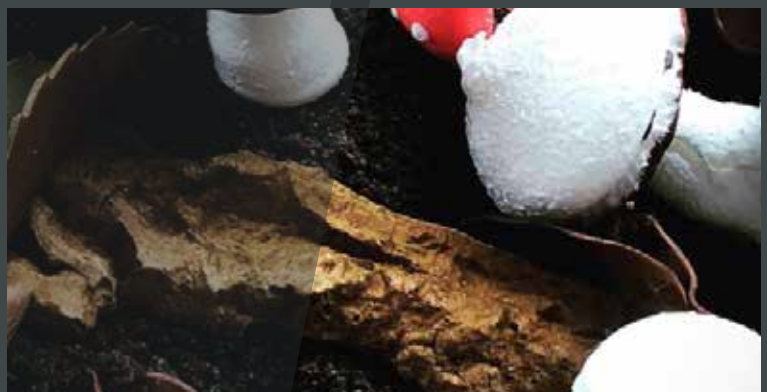
Established in 2008 The Hog & Apple Food Co. has a reputation for quality, passion and a dedication to bringing that extra special something to your big day.

A close-up photograph of a basket filled with various decorated Easter eggs. The eggs are in shades of red, white, brown, and purple, some with intricate patterns. They are surrounded by dried leaves and a small purple pansy flower. The text is overlaid on the top left of this image.

A TRUE CHAMPION OF YORKSHIRE BASED FOOD COMPANY

Several offerings have been created as a guide to choosing your menus at Bunny Hill. These are designed to help with your budget planning, as a guide when building your perfect menu.

You can swap and change, alter or adjust, add in or take out. If you want a dish from your favourite restaurant or street food market, you can have it! All packages include linen, serving staff, crockery and cutlery.



AMAZING FOOD & STUNNING PRESENTATION



We have extensive menus for children, vegetarians and vegans. We also take all allergies seriously at H&A so let us know if you or your guests have any and we can adapt the menu. Prices are based on a minimum of 70 guests.* For more options on food menus, you can contact us at:

07984 319 168

info@thehogandapple.co.uk | www.thehogandapple.co.uk



The Hog and Apple Food Company

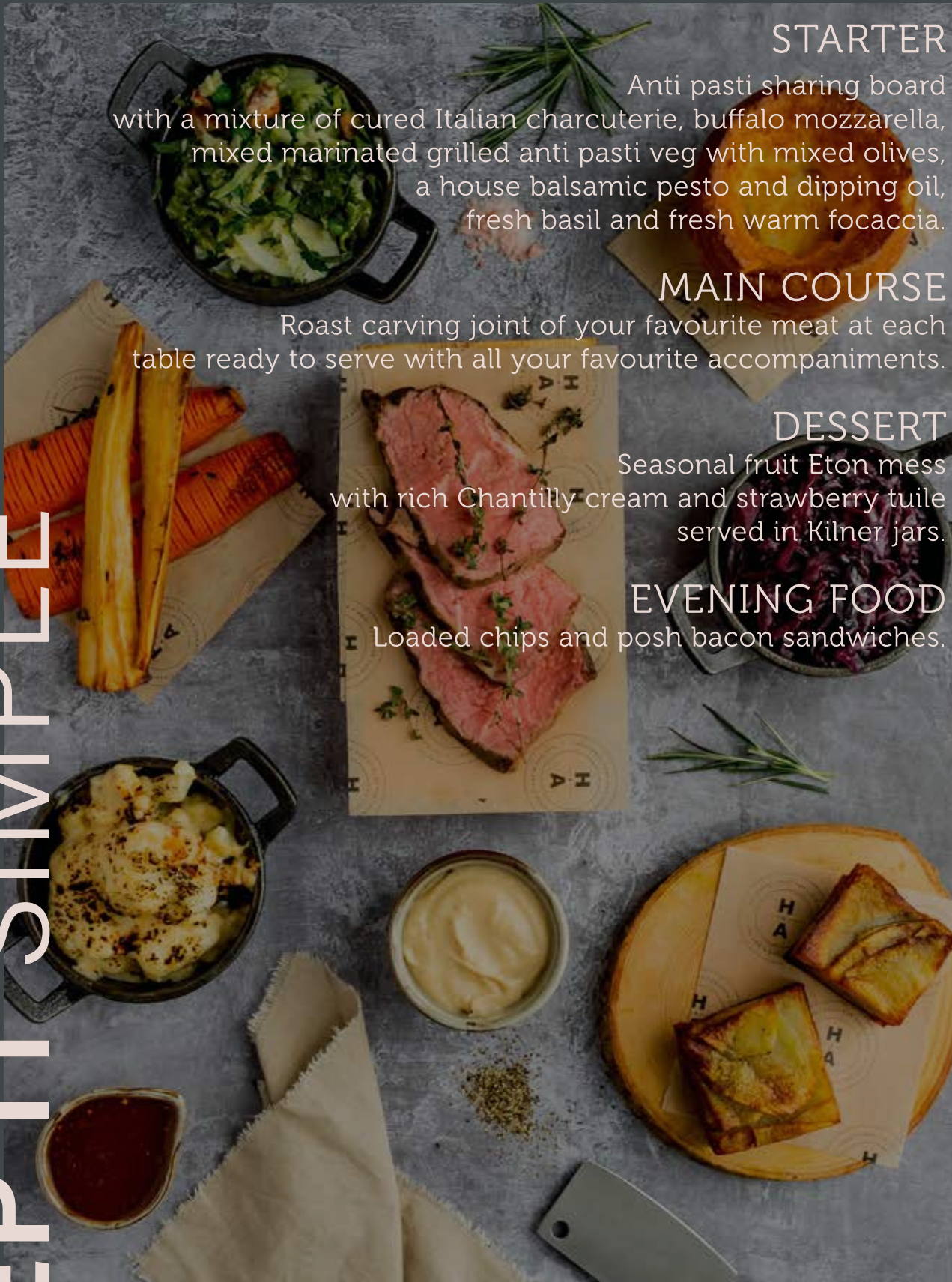


@thehogandapple

* For smaller events a surcharge may apply.



Mezzanine Bar at Bunny Hill



STARTER

Anti pasti sharing board with a mixture of cured Italian charcuterie, buffalo mozzarella, mixed marinated grilled anti pasti veg with mixed olives, a house balsamic pesto and dipping oil, fresh basil and fresh warm focaccia.

MAIN COURSE

Roast carving joint of your favourite meat at each table ready to serve with all your favourite accompaniments.

DESSERT

Seasonal fruit Eton mess with rich Chantilly cream and strawberry tuile served in Kilner jars.

EVENING FOOD

Loaded chips and posh bacon sandwiches.



CHOICE OF STARTER

Such as antipasti platter or plated starter.

MAIN COURSE

Traditional roast carving joint on a board, sides in bowls for family service style or plated.

DESSERT

Simple dessert from our menus.

SIMPLE EVENING FOOD

Such as bacon and sausage sandwiches.

THE YORKSHIRE HOG ROAST WEDDING PACKAGE



STARTER

Yorkshire deli board with ham hock terrine, chicken liver parfait, in house mini pork pies, Yorkshire cheese, chutneys, day fresh bread and H&A butter.

Vegetarian option: Roast red pepper terrine, Yorkshire ale and Wensleydale melting cheddar tarts with tender stem broccoli.

MAIN COURSE

H&A free range rare breed trademark hog roast. Served to each table on boards and bowls with either summer salad or hot sides e.g. Yorkshire puddings, roast potatoes etc.
Vegetarian option: Chickpeas and aubergine roast, honey glazed carrots and roast veg cassoulet.

DESSERT

Lemon posset with a rich butter crumb, lemon balm and a freeze dried raspberry shortbread.

EVENING FOOD

Gourmet chicken or lamb kebab served in a warm pitta with chips and sauces.
Vegetarian option: Falafel and fresh Lebanese salad with tabbouleh and tzatziki.

MENU SUGGESTION



STARTER PLATTER

Such as our Yorkshire deli board.

MAIN COURSE

Trademark free range, Gloucester Old Spot hog roast with hot or cold sides served in bowls to tables. You can also add in other cuts of the hog.

DESSERT

Choice of classic gastro pub desserts.

EVENING FOOD

Street food evening option.

RELAXED & SOCIAL: SHARING PLANKS, BOARDS, BBQ & CHARCOAL



STARTER

Pulled pork pots, buffalo wings and loaded nachos with our house cheese and jalapeño sauce.
Vegetarian option: BBQ pulled jackfruit on loaded nachos with BBQ bhajis.

MAIN COURSE

Buttermilk fried chicken, smoked BBQ brisket, chargrilled flat iron steak with sides of chorizo mac and cheese, Carolina slaw, pit beans, spiced wedges and a selection of BBQ sauces.
Vegetarian option: Smokey halloumi sliders with sticky beetroot relish and a selection of BBQ sweet potato, avocado tacos and Mexican salsa.

DESSERT

New York style cheesecake or a classic layered Kilner jar dessert with banoffee and chocolate brownie, vanilla ice-cream and chocolate pouring sauce.

EVENING FOOD

Chargrill hot dogs loaded with chilli and cheese in toasted brioche or a H&A handmade veggie sausage with veggie chilli.

MENU SUGGESTION

STARTER PLATTER

Such as our barbecue board.

MAIN COURSE SHARING BOARD

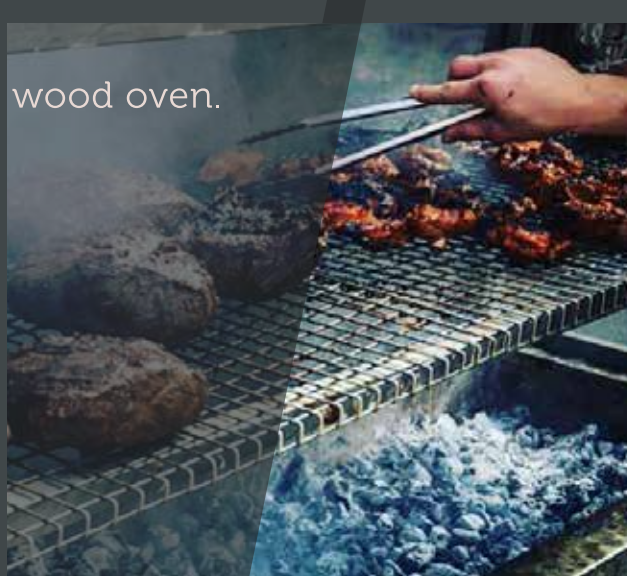
A selection of BBQ dishes brought on boards to tables.
Served with a selection of sides.

DESSERT BOARD

Either a plated dessert or a selection of similar sweets.

EVENING FOOD

Street food from the chargrills and wood oven.



PLATED GASTRO WEDDING BREAKFAST IMAGINE YOUR FAVOURITE GASTRO PUB



STARTER

Yorkshire chorizo cannelloni with crispy confit belly pork, chorizo sauce.
Vegetarian option: Roast sweetcorn fritters with smoky sweetcorn sauce.

MAIN COURSE

Sous vide Dexter beef flat iron, with slow braised short rib croquette, burnt celeriac puree, potato rosti, leek ash and parsnip crisps.
Vegetarian option: Roast butternut squash filo parcel with pea and leek pearl barley risotto and pimento sauce.

DESSERT

Sticky toffee pudding with our homemade ice cream and rich toffee sauce.

EVENING FOOD

The famous H&A free range, rare breed, Yorkshire hog roast with our day fresh bread buns, homemade chutneys and sauce, stuffing and crackling.
(£3.50 supplement)

MENU SUGGESTION



STARTER PLATTER

Belly pork and chorizo chutney.

MAIN COURSE

Slow braised lamb shank or Whitby cod with crispy fish cheek.

DESSERT

Your favourite from the gastro menu or choose a 'His and Hers'.

SIMPLE STREET FOOD

Choose from the spit roast meat options or a selection of street food.

THE CHEFS TABLE: FINE & CONTEMPORARY DINING



STARTER

Warm crispy ham hock, burnt pineapple chutney, sweet Sicily syrup 63 degrees duck egg or our Whitby mackerel and goats cheese mousse with pickled beets and aged parmesan.

MAIN COURSE

Kerry Hill lamb cutlet and rolled lamb belly with minted pearl barley, crisp shoulder or lamb and fresh peas.

DESSERT

Chocolate delice with elements of Nitro. Sensory and interactive dessert - Table fills with smoke combined with the smell of your dessert. Liquid nitrogen pearls.

EVENING FOOD

A selection of your favourite flavours of authentic stone baked pizzas and our chicken katsu Asian steamed bao buns.

MENU SUGGESTION



STARTER PLATTER

Innovative, vibrant, seasonal and tasty.

MAIN COURSE

From our trademark trio of port to sous vide venison, we are pushing the boundaries.

Show stopping.

DESSERT

Something designed exclusively for you, a delicious duo or trio.

EVENING FOOD

Choose a selection of different street food options.



STARTER

Asian platter with a mix of Vietnamese summer rolls, Thai salmon fish cakes, chicken satay and Asian beef salad.

MAIN COURSE

Beef bosam served with sticky rice, and a range of garnished nam chim. Table sharing banquet of Asian flavours.

DESSERT

Yuzu panna cotta with coconut sorbet, white chocolate cremeux, lemon and lime garnish sablé biscuit.

EVENING FOOD

Aisan burritos and bao buns.

From an Italian banquet to a Thai feast, based on our teams travels around the world, and food we all love, there's a cool alternative menu for the most adventurous of couples. This is where we really go for it.





SCANDI SNACKS

Mustard - cheese pine beignets

SCALLOP

Strawberry - elderflower

WILD BOAR CHEEK

Rice - parmesan

BEEF CHATEAUBRIAND

with beef cheek pie

RASPBERRY, LAVENDER & GREEN TEA

SMOKED APPLE CRUMBLE PARFAIT

Toffee apple - salted caramel

For the complete foodies!
We are offering an option for
weddings of a certain size our
5, 6 and 7 course tasting
menu.

We can offer
alternatives for each course to
suit your tastes
or dietary needs.



STREET FOOD

If you are interested in this style for your entire wedding, we can discuss your requirements and build up a bespoke package for you.





Bring us your ideas, perhaps you have a theme for your wedding day?

Meet with our chefs and create your own dishes
or adapt a dish that is a favourite of yours.

You can take elements from our suggestions or create your menu from scratch.
We will help you build on your ideas and create a fully bespoke
and personalised menu that you and your guests will love!

BESPOKE OPTION



At The Beach! Dessert Board



The Woodland Dessert Platter

CANAPÉS



Add in some amazing canapés to your package.

As with the rest of the food at H&A, these are not your average canapés. Canapés set the tone of the food for the day, and we have lots to choose from!

Three or four is a good amount but feel free to add more.

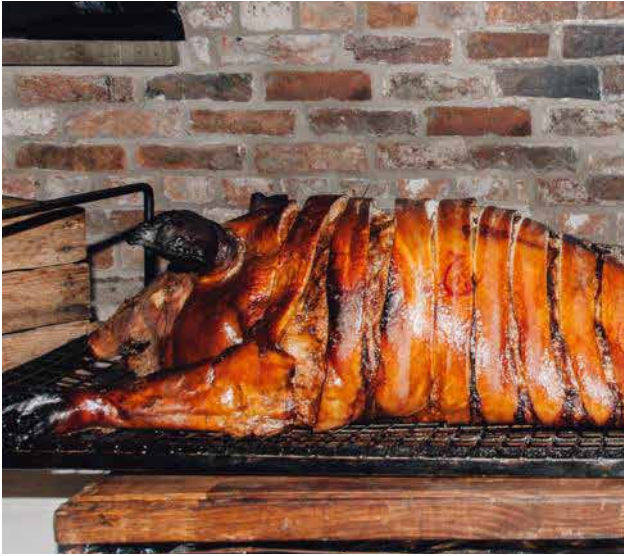
Some canapés carry a supplement but most fall into the price bracket.

Please ask to see the full H&A canapés menu.

The hardest thing will be choosing from the menu!



EVENING FOOD



Wow ... this can sometimes be our couples favourite bit!

We have lots of ideas here all of which revolve around the street food scene or better put, simple, tasty food that's easy to eat and doesn't put a halt on the flow of the wedding.

Evening food options are all included in your packages with just the Hog roast at supplement. We use an innovative style of service with staff deliver a lot of the evening food around to guests in our H&A custom usherette boxes and trays.

How about our 10 inch gourmet hot dog menu with chilli and cheese? Our stonebaked artisan pizza fresh from the oven, or our Japanese steamed buns with chicken katsu!

These are the tip of the iceberg or even the full spectacle Hog roast? Maybe its our posh gourmet kebabs you fancy!

Trust us, there really is something for everyone!

TEA & COFFEE

We offer a few levels of tea and coffee for your at table service.

We use the North Star roast and York Coffee Emporium plus Yorkshire Tea as standard.

YOU'VE GOT QUESTIONS!

Whats included in my package? Your starter, main, dessert, evening food plus all your table linen, crockery, cutlery and staff is included in the package so no hidden costs

So, do all the costs include VAT as well? Yes

Whats the process? Ideally, before booking Bunny Hill, you need to have an outline idea of the amazing food your going and an associated cost. Work through the brochure. At the least, use the prices as a guideline. Get in touch with us if you want to get a more focused cost before booking or want to ask any questions. There is a standard £500 plus vat deposit towards the catering which is removed at the time of invoicing. Through a series of meetings/emails, we will build your very own package and menu that you and your guests will love. Start by asking us for our up to date menus. Six weeks before the wedding, we will be in touch for final numbers and thats when we will invoice you for the remaining amount.

Do we have to commit to our final guest numbers now and will we be tied in? No, we understand being so far out, that its impossible to get your final guest numbers accurate. All our quotes have plus and minus 10% worked into them which is what we expect to see from first contact through to the last 6 weeks.

Can you choose food and dishes that are not in the packages? Yes! Ask for our full list of menus. We love to hear about the food you love and will work whatever you like into a package for you.

So I can mix and match the packages? Yes- no problem. If you want a platter for starter, but a plated gastro main, thats no problem.

How do we know how much its all going to cost? Use the package prices as your guide eg 100 guests x the Keep It Simple package £76 or just get in touch and we will set up a quick zoom meeting so you can find out quickly.

How much do packages costs? We work on a sliding scale, so the more guests you have the lower the costs eg Choose "Keep It Simple" £68- to £79 per head. The scale goes from 75 guests up to 120 guests. Just slot the rough amount of guests your predicting into those costs. We will create a more cost effective solution if your guest numbers are above 120 and below 75, we have a minimum overall cost to work to.

Does that mean we cant get married at Bunny Hill if our numbers are below 75? Not at all! We just have a minimum cost scenario which is 75 guests x £79 per head = £5925. So if you had numbers less than 75, this is still the minimum cost.

How much are additional evening guests? £12 per head. We just add these on as extra.

Do you provide drinks packages? All drinks packages are kept in house with Bunny Hill so chat directly with the team there to find the right one at the right price!

How does it work, do we offer our guests a choice on the invites? Most couples don't, so normally, you just need to ask for dietary requirements. This is the simplest, cheapest option. But if you do want to offer a choice to your guests, this is possible. Expect there to be a supplement for a "choice menu" which we can discuss.

How does the evening food work, do we just pick one thing? That's what most do, but with a small supplement, you can have a choice.

Can we have breakfast the next day? There is a self catering kitchen at Bunny Hill, but if you don't fancy cooking breakfast for 50 guests, chat to us about options and we will be able to accommodate!

Do you offer tastings? There is always an opportunity to come along to one of the open weekends where H&A will be cooking up some of the favorites!

Do we provide wedding cakes? Yes! One of our pastry chefs owns her own freelance wedding cake design business so we will be happy to offer this and the savings associated with keeping it own house!

Are there any supplements we need to consider? There aren't many, trust us! But think about feeding your suppliers for example (photographers etc love to get in on the food action, and its usually in their contract. Band on the evening etc etc.) Certain evening foods have supplement eg Hog roast has £3.50 per head supplement.

Is New Years Eve more expensive? On the whole, the food costs are the same but we have a supplementary charge for the staffing. If you are considering New Years eve, just contact us for all details.

How do you cater for vegetarian/vegan diets, allergies and other dietary requirements? We have a designated section and allocated senior chef in our prep kitchen who has developed a fantastic veggie and vegan menu to run alongside our primary menu. We recommend choosing the menu you and your guests in their majority will love, then we will help you add in all the necessary dietary requirements after by choosing from the menu we have and adapting the primary menu where possible to cover allergy needs.

Its safe to say, we take all allergies extremely seriously at H&A so we can guide you through the process of keeping these guests safe and able to relax and enjoy the wedding with their own "safe" food.

PRICES

KEEP IT SIMPLE

75/85	£77 *
90/105	£74
105/115	£70
115/125	£66

THE YORKSHIRE HOG ROAST

75/85	£78 *
90/105	£73
105/115	£69
115/125	£64

RELAXED & SOCIAL

75/85	£81 *
90/105	£77
105/115	£72
115/125	£68

PLATED GASTRO

75/85	£82 *
90/105	£78
105/115	£74
115/125	£71

CHEFS TABLE

75/85	£83 *
90/105	£79
105/115	£74
115/125	£70

FUSION DINING

75/85	£84 *
90/105	£81
105/115	£78
115/125	£75

BUNNY HILL TASTING

Price On Application

STREET FOOD

From £78 *

BESPOKE

POA

CANAPES

£6.95 for 3, £7.95 for 4,
£8.95 for 5 per head

TEA & COFFEE

£1.95 per head

* Minimum price



For all Bunny Hill food menus contact us:

The Hog & Apple Food Co.

www.thehogandapple.co.uk | info@thehogandapple.co.uk
[@thehogandapple](https://www.instagram.com/thehogandapple) | 07984 319 168

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