



# THE FISHED

PRIVATE DINING  
MENU

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.

# 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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