



P A S T E L L E

KITCHEN & EVENTS



WHAT WE DO

PASTELLE is owned by foodie and chef Nicole Fielding.

Vibrant, seasonal and plentiful food is at the heart of everything we do. Our food has a Mediterranean feel with lots of charm and an element of health. We keep our menus simple and seasonal but big on flavour and design.

We offer our catering services for the following events:

- Private Dining** | **Retreats** | **Launch Parties** | **Intimate Weddings** | **Corporate Events**
- Classic Cocktail Masterclass** | **Holiday Let Meals**

EVENTS BY US

Based only 10 minutes walk from York Railway Station and close to York's ring roads, we are in a great location to host our own exciting foodie events. We have a wonderful event space in York where we hold the following:

Ticketed pop up supper clubs

Private hire of the space for your own exclusive restaurant experience (10 – 25 people)

Exclusive cocktail masterclasses

We collaborate with other fantastic local chefs at pop ups to champion their food

HIRE OUR SPACE

If you are looking for a space to rent for your own occasion then get in touch to discuss. We can provide exciting and delicious food & drink to accompany your event. We can accommodate the following:

Exclusive dining for up to 25 guests | **Corporate meetings & lunch for up to 25 guests**

Craft events | **Wellbeing retreat days**

AFTERNOON TEA

Pastelle handmade patisserie

Sweet scones, summer berry jam, clotted cream

Beautiful vibrant open sandwiches

Seasonal savoury pastries

Vintage cheddar scones, mascarpone, allotment chutney, fresh figs

Seasonal salads

Served with Taylors of Harrogate coffee, breakfast tea & herbal infusions

BRUNCH

Beautiful breakfast open sandwiches

Smoked salmon, fresh rye, cream cheese, lemon, dill

Smoked bacon, lettuce & heritage tomato, duck egg mayo, sourdough

Fluffy pancakes, seasonal compote, vanilla crème fraiche, fresh berries (V)

Local butchers Cumberland sausage & red onion marmalade sandwich

Oak smoked salmon, watercress, horseradish & dill cream cheese

Chorizo & potato breakfast hash, fried egg, parsley

Sugar waffles, salted dulce de leche, chocolate, banana & hazelnuts (V)

Stuffed Portobello, brie & crab apple jelly toasts (V)

Butternut, beetroot & blue cheese filo tart, pear & candied walnut salad (V)

Breakfast burritos, smoked lardons, potatoes, peppers, spicy relish, eggs

Shakshuka, crumbled feta, chilli oil, parsley (V)

CANAPES

VEGETARIAN & VEGAN

Dolce latte, candied walnut, pear, chicory

Heritage tomato & basil concasse, gruyere shortcrust biscuit

Spiced butternut & apricot pastillas, date ketchup (Ve)

Houmous, pico de gallo, olive oil croute (Ve)

Sticky ginger tofu, cucumber, spring onion (Ve)

Pea, ricotta, mint & lemon bruschetta

Chilled salmorejo, chopped egg

FISH

Tuna ceviche, lime, coriander, avocado

Crab, chilli & mango salsa, croute

Smoked salmon, crème fraiche, caviar, potato farl

Mackerel pate, capers, dill, cracker

White anchovies, romesco, garlic toasts

Seared scallops, nduja butter, herbs

Rose harissa prawns, cucumber, coriander

MEAT

Charred onglet steak, Dijon & tarragon mayo, sourdough

Saffron & lemon chicken, garlic mayo

Prosciutto, gorgonzola, fig, brioche

Confit sticky duck, spring onion, cucumber

Chicken liver parfait, chutney, cracker

Fennel & sage sausage rolls

Bresaola, herby mascarpone, sundried tomatoes

SPRING IN ALL ITS SPLENDOUR

SHARING MENU

Served with local baker's sourdough & proper salty butter

MAINS

Choose 1

Slow roast lamb shoulder, mint & pomegranate salsa, roasted pistachios

Herby spring chicken pot pie, leeks, parsley & filo

Salmon, watercress sauce, fresh peas

Dressed crab, saffron aioli

Tenderloin pork, madeira, tarragon & cream

Lemon & herb roasted chic ken

Honey roast salmon, rhubarb salsa

Wild garlic, potato & spring onion puff pastry rolls (Ve)

Spring green filo pie (Ve)

Goat's cheese, asparagus & courgette frittata, chive crème fraiche (V)

SIDES

Choose 3

Watercress, radish, sugar snap & courgette salad

Asparagus, lemon hollandaise

Dill potatoes, caper butter

Roasted carrot salad, crumbled feta, chermoula

New potatoes with lemon & wild garlic butter

Puy lentil, roast squash, mint, pomegranate

Sprouting broccoli, radicchio, sweet dill pickle dressing

Green beans, hazelnut picada, orange zest

Shaved fennel, orange, chicory

SPRING

PLATED STARTERS

Caesar salad, little gem, anchovies, parmesan, olive oil croutons

Spinach, feta & mint spanakopita, toasted pine nuts (V)

Roasted spring veg, ricotta, romesco, toasted seeds (V) or (Ve)

Smoked salmon, dill pickled cucumber, horseradish crème fraiche, toasts

Onglet steak carpaccio, salsa verde, capers, shaved parmesan

Goat's cheese, asparagus & tomato chutney tart (V) or (Ve)

Chicken & scamorza arancini, wild garlic & basil pesto

Chilled spring pea soup, dressed crab, radish, lemon

PLATED MAINS

Roast French trimmed chicken, buttered potato fondant, courgette, peas & wild garlic pesto

Seared lamb rump, saffron potatoes, sticky mulberry molasses, pomegranate & mint

Hake, tarragon cream sauce, roast celeriac, garlic butter clams, dill oil

Roast sirloin of beef, bearnaise sauce, spring greens, parmentier potatoes

Pecorino & sage gnocchi, spring pesto, pine nuts, parmesan (V)

Potato cakes, grilled artichokes & asparagus, lemon & parsley sauce (Ve)

SUMMER IN THE CITY

SHARING MENU

Served with local baker's sourdough & proper salty butter

MAINS

Choose 1

Charred steak, heritage tomato & caper sauce vierge

Chicken, preserved lemon, garlic, olives & prunes

Stuffed aubergine, tomato & cannellini bean ragu, herby breadcrumbs (V) or (Ve)

Lamb shoulder cacciatore

Spicy rose harissa chicken, garlic & mint yoghurt

Roast side salmon, chimichurri

Roasted pork tenderloin, oregano, tzatziki, paprika

Rare onglet steak, tarragon & mustard mayo

Lamb kofte kebabs, chilli sauce, garlic mayo, pickles

Marinated burrata, heritage tomatoes, basil (V)

SIDES

Choose 3

Houmous salad, tomatoes, cucumber, olives, herbs

Tabbouleh, apricots, pomegranate & mint

Watermelon, feta, mint, olive oil, oregano

Roast plum, candied walnuts, crumbled goats' cheese

Griddled courgette & pepper antipasti

New potatoes, garlic & herb butter

Tomato & sourdough panzanella salad

Wedge salad, Caesar dressing, croutons

New potatoes, green beans, herb crème fraîche, walnuts

Jewelled summer slaw

Roasted aubergines, saffron yoghurt, pomegranate

SUMMER

PLATED STARTERS

Fresh fig, honey, goats' cheese & thyme tart (V) or (Ve)

Roast nectarine, prosciutto, candied walnut, crumbled aged feta

Burrata, grilled peach, basil, hazelnut (V)

King prawn, mango, chilli, coriander, crispy tostada

Spiced chicken, little gem, curry leaf mayo, toasted almonds, pickled sultanas

Summer veg mezze, pepper houmous, toasts (Ve)

Scallops, chorizo & hazelnut picada

Chilled summer salmorejo, serrano, egg, olive oil

PLATED MAINS

Lemon roast chicken, olive & dill orzo, roasted vine tomatoes

Lamb rump, fig, goats' cheese, pistachio, pomegranate, radicchio

Sirloin steak, rosemary potatoes, chimichurri, summer salad

Roasted pork tenderloin, summer bean, tomato & kale pistou, salsa verde

Herb crusted cod, saffron aioli, fennel, potato & dill salad

Honey & sumac baked feta, kalamata olive, heritage tomato & oregano salad, toasts (V)

Aubergine caponata, herb gremolata, garlic ciabatta (V) or (Ve)

FOREVER AUTUMN

SHARING MENU

Served with local baker's sourdough & proper salty butter

MAINS

Choose 1

- Slow cooked pork, smoked bacon, Armagnac, prunes & cream
- Creamy Normandy chicken, Dijon, apples, herbs
- Feather blade beef goulash, herb & cheddar dumplings
- Seared steak, pink peppercorn & herb butter
- Smoky sausage, chorizo, bean & butternut stew, sage breadcrumbs
- Chickpea, squash & kale autumn cassoulet (V) or (Ve)
- Chicken, wild mushrooms, Madeira, rosemary
- Roast hake, tarragon cream, dill oil, clams
- Membrillo, stilton & parsnip tart (V) or (Ve)
- Confit prune & sweet potato tagine (V) or (Ve)

SIDES

Choose 3

- Roast maple pears, stilton, walnuts, leaves
- Butternut squash, mulberry molasses, feta, cranberries
- Roast carrots, dill butter, pumpkin seeds
- Honey & smoked paprika roasted root vegetables
- Apple, beetroot, whipped goats' cheese
- Spiced parsnip, carrot & dried apricot maftoul salad
- Potato fondants, sage butter
- Roast squash, prosciutto, pecan, rocket, pecorino
- Waldorf salad, apples, grapes, celery, walnuts
- Rosemary & thyme roast potatoes
- Roasted pumpkin, marinated mozzarella, crispy sage
- Autumn leaves, vinaigrette
- Celeriac & apple remoulade

AUTUMN

PLATED STARTERS

- Duck & port pate, fig chutney, blackberries, toasts
- Butternut, sage & taleggio arancini, walnut pesto (V) or (Ve)
- Hot smoked salmon, celeriac remoulade, fresh apple sauce vierge
- Roast pumpkin, herby buffalo mozzarella, prosciutto
- Wild mushrooms, thyme, cream, brioche, shaved truffle (V) or (Ve)
- Pear, dolcelatte, maple pecan, autumn leaves (V) or (Ve)
- Candied roasted beetroot & goats' cheese tartine (V)
- Mackerel & horseradish pate, pickles, sourdough

PLATED MAINS

- Provençal feather blade beef, garlic butter fondant, truffle aioli, autumn veg
- French trimmed chicken, king oyster mushrooms, butternut puree, sherry, rosemary
- Maple pork tenderloin, parsnip boulangère, caramelised apple, baby carrots
- Slow cooked game ragu, whipped parmesan potatoes, buttered cavolo nero
- Confit celeriac, orange & thyme butter, herb roast potatoes, green beans, hazelnuts (V) or (Ve)
- Clam, chorizo & pork shoulder cataplana, fresh bread, saffron aioli
- Leek, squash & wild mushroom pithivier, seasonal greens, tarragon butter (V) or (Ve)

A HAZY SHADE OF WINTER

SHARING MENU

Served with local baker's sourdough & proper salty butter

MAINS

Choose 1

Haddock mornay, smoked cheddar, spinach

Confit duck leg, sticky blueberry, anise, port

Grilled lobsters, garlic butter, parsley & cheddar pangrattato

Honey roast gammon, cranberry chutney, herb gremolata

Rare hanger steak, crispy pancetta, mushroom butter

Seaside sharing board, tiger prawns, smoked salmon, caviar, mackerel pate, dressed crab

Slow cooked feather blade beef, port, thyme, Roquefort

Prosciutto wrapped cod, borlotti, kale

Chestnut gnocchi, butternut, oyster mushrooms, truffle (V) or (Ve)

Roast buttered chicken, cranberries, pine nuts, sage

SIDES

Choose 3

Roasted carrots, orange & rosemary butter

Honeyed pears, parsnip, hazelnuts, winter leaves

Spiced sweet potatoes, feta, barberries, coriander

Garlic & rosemary roast potatoes

Jerusalem artichokes, hazelnut picada

Clementine, shaved fennel, radicchio, molasses

Jewelled fattoush salad

Chestnut, maple beetroot, Dijon, stilton

Winter vegetable herby tabbouleh

Potato, green bean, horseradish, walnuts

Winter leaf Caesar salad, parmesan

WINTER

PLATED STARTERS

Roast pear & gorgonzola salad, candied pecans, endive (V) or (Ve)

Shellfish bouillabaisse, aioli, bread

Sticky duck, orange, watercress, walnuts

Celeriac, hazelnut & truffle soup, fresh sourdough, rosemary butter (V) or (Ve)

Tuna ceviche, avocado, lime, chilli, crackers

Black pudding scotch egg, apple & beetroot remoulade

Steak tartare, smoked duck egg mayo, capers, Dijon

Chestnut & wild mushroom risotto, shaved parmesan (V) or (Ve)

PLATED MAINS

Venison loin, Jerusalem artichoke puree, pickled blackberries, sage butter fondant

Pan fried chicken, cranberries, pine nuts, mustard sauce, seasonal greens

Sea trout, beurre blanc, samphire, dill oil, garlic butter mussels

Black treacle fillet beef, potato, port & thyme jus, black garlic, roast wild mushrooms

Winter vegetable wellington, bearnaise, buttered kale (V)

Cauliflower Kiev, garlic butter, artichoke puree, crispy cavolo nero, pickled red cabbage (V) or (Ve)

Roast duck leg, celeriac gratin, sticky spiced red cabbage, plum & port sauce

DESSERTS

PLATED DESSERTS

- White chocolate & cardamom panna cotta, raspberry compote, salty pistachios
- Chocolate & amaretto torte, honeycomb, toasted almonds, caramel cream
- Espresso martini cheesecake, dulce de leche, candied walnuts, chocolate ganache
- Passionfruit & chocolate bavarois, passionfruit curd, toasted coconut, lime Chantilly
 - Burnt Basque lemon cheesecake, fig & blueberry compote
 - Black treacle sticky toffee & plum pudding, toffee sauce, vanilla cream
 - Dark chocolate & cherry torte, cherry compote, sweet vanilla mascarpone
 - Orange & vanilla bean panna cotta, rhubarb, pistachio shortbread
 - Pavlova, sweet vanilla Chantilly, berry compote, fresh berries
 - Candied pecan & coffee brownie, Frangelico cream

SHARING DESSERTS

Choose 2

- Rhubarb, ginger & vanilla cheesecake
 - Chocolate & tahini torte
 - Passionfruit & lime cheesecake
 - Berry chocolate brownie
 - Fig & orange blossom cheesecake
- Chocolate & passionfruit torte, toasted coconut
 - Spiced apple muffins, cinnamon frosting
 - Carrot cake, orange frosting
 - Raspberry & white chocolate torte
 - Orange & polenta cake
 - Coffee, caramel & walnut brownies
 - Lime & courgette cake



SEASONAL DESSERT TABLE

An array of beautiful seasonal Pastelle homemade cakes, brownies, tortes, cheesecakes & roasted fruits

Taking inspiration for the dessert table from the seasonal produce available

HOLIDAY LET MEALS

Perfect for the freezer and served in oven proof trays for easy cooking

Minimum order of 15 per dish

- Normandy chicken, apples, Dijon, cream
- Feather blade beef goulash, herb & cheddar dumplings
 - Herby spring chicken pot pie, leeks, parsley & filo
 - Lamb cacciatore, capers, tomatoes
 - Chicken chasseur, white wine, tomatoes
 - Salmon, watercress sauce, fresh peas
 - Potato, lentil & spring green Keralan curry (Ve)
 - Chicken & apricot tagine, toasted almonds
 - Hake tray bake, tomatoes, asparagus, lemon
 - Spanish lamb, sherry, honey & peppers
 - Lamb shoulder, preserved lemon, potatoes, garlic & olives
 - Slow cooked pork, chorizo, fennel & lemon
 - Spring veg & tarragon cottage pie, mash & herby breadcrumbs (Ve)
 - Confit prune & sweet potato tagine (Ve)
 - Chicken, preserved lemon, garlic, olives & prunes
 - Stuffed aubergine, tomato & cannellini bean ragu, herby breadcrumbs (Ve)
 - Slow cooked pork, smoked bacon, Armagnac, prunes & cream



ADDITIONAL INFORMATION

Prices are subject to VAT at the current rate.

Linen, staff, crockery and set up fees are not included in the menu price. Costs depend on the type or colour of linen/crockery that is required.

A corkage fee will be charged if you wish to provide your own drinks. The corkage fee includes storing, chilling, glassware & serving.

We charge a bar set up fee (price depends on requirements).

We require £1000 deposit when booking to hold the date and then full payment must be made 4 weeks prior to the event start date.

If you have your own exciting ideas that you don't see in our event pack then please do let us know and we can tailor your event to meet your requirements. Nicole and the team have extensive experience in food, drink and event management and will be very happy to guide and help you create your perfect event.

CONTACT US

www.pastellekitchen.co.uk | info@pastellekitchen.co.uk



