

FUSION EVENT
HOSPITALITY

2027



Who We Are.

Jules Lawrence, Head of Hospitality, and Charlie Smith, Executive Chef, joined forces in spring '24 with a commitment to providing a level of food and drink service unprecedented in the sector.

Drawing on 10 years of experience in high-end venues & Michelin star kitchens, the pair bring a fresh perspective to your wedding day hospitality.

All the packages below include a complimentary menu tasting for the couple. This takes place at Woolas Barn, where you will be served a personalised selection of dishes and paired wines.

Please note that most dishes can be adapted to your particular tastes or dietary requirements. We welcome your input and if you prefer, we can create something completely bespoke, ensuring the menu feels personal and unique to you.

£3,000 minimum food spend applies.



Canapés



Meat

Crispy Buttermilk Chicken
Ranch dip

Yorkshire Charcuterie Crisp
Local butter | Parsley

Ham & Cheese Croquette
Garlic mayonnaise

Mini Yorkshire Pudding
Beef short rib | Horseradish

Lamb Belly Fritter
Mint gel

Dry-Aged Beef Rib Croustade
Smoked & cured egg yolk

Crispy Chicken Skin
Whipped curd | Preserved lemon

Sticky Lamb Kebab
Flatbread | Pickles

Honey-glazed Pork Chipolata
Wholegrain mustard

Salt Beef Reuben
Toasted rye | Swiss cheese

Fennel Sausage Roll
Apple butter

Chicken Liver Parfait
Toasted brioche | Plum ketchup

Crispy Pig Cheeks
Apple cider vinegar gel

Hot Mini Pork Pie
Red onion marmalade

Fish

Cured Sea Trout Blini
Dill crème fraîche

Crab on Toast
Pickled cucumber | Parsley

Salmon Tartare Croustade
Wasabi cream | Shiso

Confit Heritage Beetroot
Taramasalata

Hot Smoked Salmon Taco
Avacado puree

Cod Cheek Scampi
Saffron aioli

Salt Cod Croquette
Romesco Sauce

Vegetarian

Marinated Tomato Crostini
Basil mayonnaise

Gruyère AOP Cheese Gougères
Wild garlic salt

Garden Pea Pasta Frititina
Scamorza cheese

Crispy Artichoke Hearts
Rosemary & chilli honey

Courgette & Herb Fritter
Mint yoghurt

Chestnut Mushroom Parfait
Toasted sourdough | Pine nuts

Crispy Potato Terrine
Melted comté cheese

Priced at £12 per guest for a selection of three. Additional canapés can be added for £3 each thereafter.

Bread Course

Our bread is supplied by Haxby Bakehouse, a brilliant local bakery with a passion for traditional artisan sourdough.

For £4 per person, this can be added as a supplementary course and will be laid on the tables so guests can enjoy something to nibble as soon as they are seated. Served with local Longley Farm Luxury Jersey Butter.





Starters



Starters

Chicken Liver Parfait
Seasonal fruit chutney | Toasted brioche

Ham Hock Terrine
Wholegrain mustard sauce | Glazed confit pear

Sticky Lamb Rib Kebab
Homemade flatbreads | Mint garlic yoghurt | Pickles

Dry-Aged Beef Tartare
Cured egg yolk | Chive mayonnaise

Smoked Salmon / Mackerel Paté
Pickled cucumber | Fennel pollen | Seeded rye bread

Thai Salmon Fishcakes
Rainbow slaw | Yuzu ponzu mayonnaise

Heirloom Tomato Bruschetta
Broad bean hummus | Fresh basil

Seasonal Soup
Toasted Haxby Bakehouse sourdough

Traditional Prawn Cocktail
Butterhead lettuce | Marie Rose sauce | Granary bread

Lightly Cured & Smoked Sea Trout
Pickled fennel | Whipped buttermilk

Buttermilk-Brined Southern Fried Chicken Goujons
Chermoula | Harissa yoghurt

Crispy Salt & Pepper Squid
Vietnamese 'nuac cham' dipping sauce | Cucumber & mint

Honey-Roast Cod Cheeks
Warm tartare sauce | Crispy 'seaweed'

Salad of Burrata & Citrus Fruits
Shaved fennel | Orange blossom honey vinegar

Price from £68 per guest for 3 courses





Core Main Courses



Core Main Courses

Rolled Lamb Belly
Roast hasselback potatoes | Wild garlic & watercress purée
Fresh ewe's curd | Lamb sauce

Corn-fed Garlic Chicken Kiev
Duck fat parmentier potatoes | Roast cherry tomatoes
Creamed spinach

Warm Confit Duck Leg Salad
Confit potatoes | Dressed seasonal leaves
Sour cherries | Walnut vinaigrette

Charred Rolled Cod Loin
Handmade gnocchi | Cashew nut pesto
Confit baby plum tomatoes

Homemade Pies
Choice of flavours available
Mash or chips | Seasonal vegetables | Gravy

Glazed 6oz Cumberland Sausage Swirl
Mashed potato | Apple butter
Caramelised onion gravy

Butternut Squash Risotto
Toasted pumpkin seeds | Crispy sage
Aged parmesan

Roast Corn-fed Chicken Supreme
Garlic, lemon & herb butter | Fricasée of tender vegetables
Quail's egg | Hazelnut crumb

Free Range Chicken 'Coq au Vin'
Chestnut mushrooms | Pearl onions
Mash potato

Rolled Pork Belly 'Porchetta'
Braised green lentils | Caramelised fennel with orange & terragon
Salsa verde

Confit Aromatic Salmon with Pistachio Herb Crust
Tahini yoghurt | Pomegranate
Crushed new potatoes

Roast Beef / Pork / Chicken / Lamb Dinner
Yorkshire puddings | Roast potatoes
Seasonal vegetables

24hr Braised Beef Brisket Ragu
Fresh tagliatelle pasta | Cheesy garlic bread
Gremolata

Roast Courgette & Fennel Lasagne
Ricotta cream | Pickled endive & cherry tomato salad
Toasted seeds

Price from £68 per guest for 3 courses





Premium Main Courses

Elevated main courses crafted with exceptional ingredients



Premium Main Courses

Supplementary cost from £8 per guest

Roast Saddle of Lamb
Spiced crispy lamb belly | Preserved lemon aioli
Chermoula | Lamb sauce

Beef Short Rib 'Bourguignon'
Dauphinoise potato | Hen of the woods mushrooms
Sprouting broccoli

Truffle Corn-Fed Chicken Leg Ballotine
French style peas with braised lettuce
and bacon D'Alsace

Rolled & Seared Beef Fillet
Potato fondant | Lovage emulsion
Roast, stuffed Roscoff onions | Bone marrow sauce

Classic Beef Sirloin Wellington
Caramelised shallot purée | Mash Potato
Buttered Chantennay carrots & fine beans | Borderlaise sauce

Salt-Aged Yorkshire Duck Breast
Confit leg | Pearl barley & Jerusalem artichoke risotto
Black truffle | Artichoke crisps

Rare-Breed Pork Fillet
Sautéed seasonal wild mushrooms | Cider & wholegrain
mustard cream | Roast hispi cabbage with rosemary

Roast Line-Caught Halibut
Classic fish velouté | Confit leeks
Buttered Jersey royals

Charred Baby Monkfish Tail
Garlic & saffron sauce | Braised orzo pasta
Black olive crumb

Locally Shot Venison Loin
Buttered celeriac mash | Black garlic purée
Crispy cavolo nero





Desserts



Desserts

Raspberry Frangipane Tart
Raspberry ripple ice cream

Warm Lemon & Polenta Drizzle Cake
Elderflower chantilly | Candied citrus peel

Seasonal Fruit Crumble
Homemade custard

54% Belgian Chocolate & Miso Tart
Yoghurt ice cream | Toasted feuilletine | Seasonal berries

Classic Vanilla Crème Brûlée
Freshly baked miso madeleines

Strawberry Eton Mess
Pink peppercorn meringue | Toasted hay chantilly | Strawberry jelly

Rhubarb & Ginger Custard Choux Bun
Forced Yorkshire rhubarb | Caramelised white chocolate

Sablé Breton Summer Berry Tart
Mascarpone vanilla cream | Raspberry jam | Candied pistachios

'Pavlova' Cheesecake
Strawberry consommé | Macerated berries with fresh mint

Chocolate Fondant
Stewed cherries | Sunflower seed praline | Vanilla ice cream

Spiced Caramelised Pear Mille-Feuille
Dulce de Leche mousse | Cocoa nib crumb | Cinnamon sugar

Sticky Toffee Pudding
Pecan nuts | Vanilla ice cream

Marmalade Bread & Butter Pudding
Vanilla crème anglaise

Warm Treacle Tart
Normandy crème fraîche montebourg

Price from £68 per guest for 3 courses





Asado Barbecue Sharing Boards

Eclectic wood-fired barbecue inspired by the traditional
Parrilla grills of Argentina





Wave 1

Choose from either a Mediterranean inspired antipasti board or from one of our plated starters on page 9.

Antipasti Board

The Antipasti board includes the following...

Selection of Cured Meats
Provided by Lishman's of Ilkley

Selection of Artisanal Cheese
Provided by The Courtyard Dairy

Freshly Baked Bread
Provided by Haxby Bakehouse

Cold Pressed Extra Virgin Olive Oil
Aged Balsamic Vinegar

Marinated White Anchovies
With Amalfi Lemon

Preserved Vegetables
Including Artichokes, Pickled Onions and Cornichons

Marinated Gordal Olives

Smoked Almonds

Seasonal Chutney

Fresh & Dried Seasonal Fruit

Price from £74 per guest for 3 courses



Wave 2

Build your own family-style sharing boards that will be laid down the length of the tables for guests to help themselves to.

Sides & sauces will be served separately alongside the boards.

Guests with specific dietary requirements will be served a plated equivalent.

Please select two of the following...

35 Day Dry-aged Beef Cote de Boeuf Steak *
Bearnaise sauce

Beef 'Picanha' Rump Cap Steak
Chimmichurri

Sticky Beer Braised Beef Brisket
Ranch dressing

Marinated Rolled Slow Cooked Lamb Leg
Salsa verde

Corn-fed Chicken Legs
Hot honey glaze

Aromatic Greek Pork/Chicken 'Souvlaki'
Mint & garlic yoghurt

Jumbo Rare-breed Smoked Pork Bangers
Honey & mustard glaze

Pulled Pork Shoulder
Homemade BBQ sauce

Lightly Cured Salmon, Hot-smoked on Oak Planks
Preserved lemon aioli

Shell-on Argentinian Red Prawns
Saffron aioli

served with...

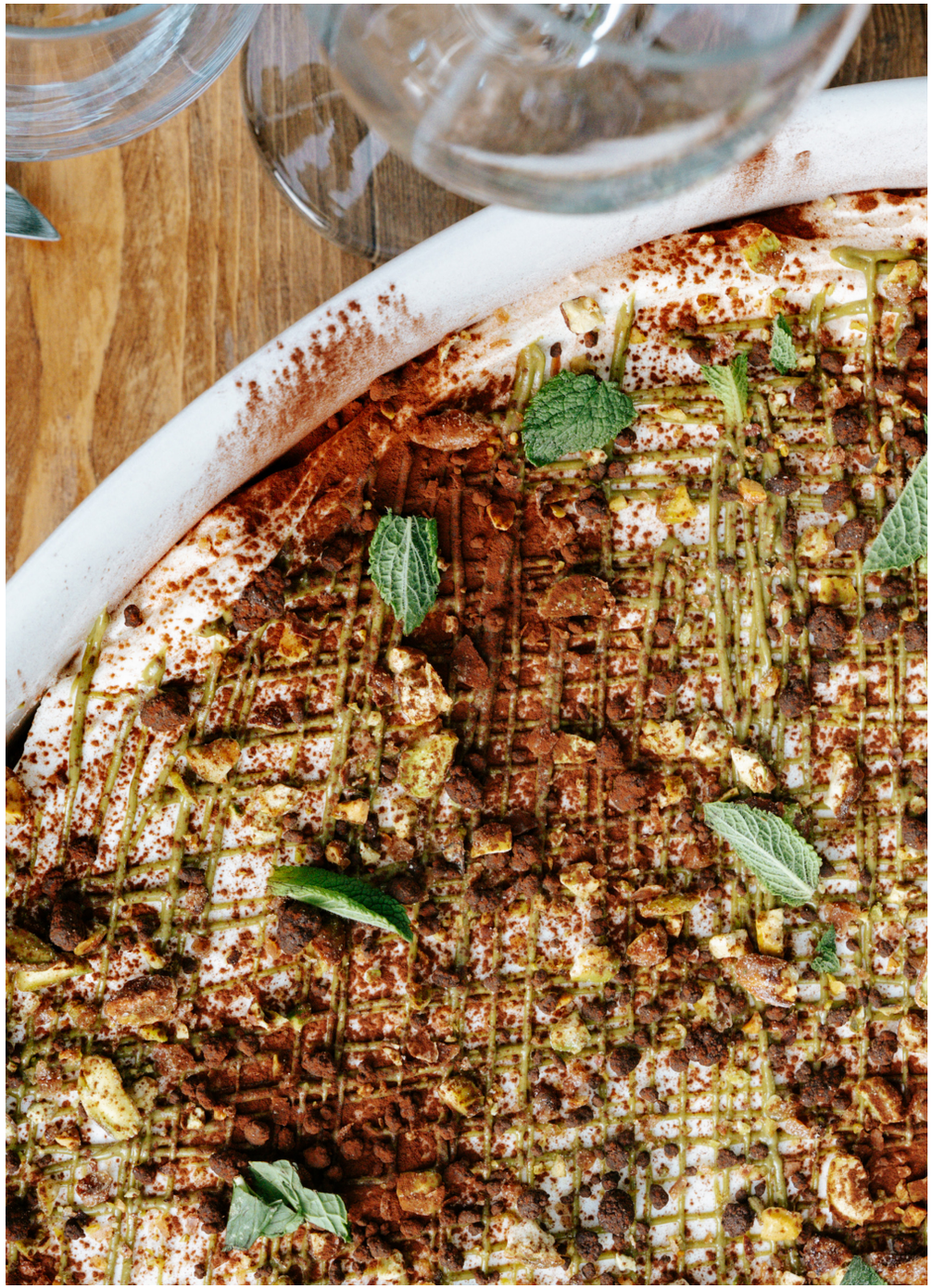
Roast, Crushed New Potatoes
Lemon, garlic & oregano

Roast Vegetables
Season dependant, options include sweet peppers, courgettes, green onions & hispi cabbage

Selection of Vibrant Salads
Season dependant, options include shaved fennel & citrus fruits, rocket & parmesa, tomato & buffalo mozzarella

Price from £74 per guest for 3 courses * £10 supplement per person





Wave 3

Choose from one of our indulgent family style desserts, made for sharing, or from one of our plated desserts on page 21.

Family Style Desserts

Traditional Tiramisu
Served with bowls of seasonal berries

Raspberry Frangipane Tart
Elderflower chantilly | Fresh raspberries

Seasonal Sherry Trifle

Warm Chocolate Fudge Brownie
Clotted cream ice cream | Candied pecans

Apricots Poached in Sauternes
Honey ice cream | Almond crumble

Warm Caramelised Pear, Almond & Buckwheat Cake
Choice of cream or vanilla custard

Summer Berry Pavlova
Mascarpone cream, Macerated berries

Sicilian Lemon Tart
Normandy crème fraîche montebourg

Price from £74 per guest for 3 courses

Evening Food



Filled Yorkshire Puddings

Please select two of the following...

Savoury

Salt Beef Reuben
Swiss cheese | Wholegrain mustard

Pulled Lamb Shoulder
Mint gel

Spiced Chicken Shawarma
Pickled cucumber | Yoghurt

Sweet

Salted Caramel
Honeycomb pieces

Blackcurrant Ripple
Poached pear | Cocoa nib crumb

Rhubarb Custard
Vanilla ice cream | Caramelised white chocolate

For those who prefer something more traditional we have a range of alternatives, including, but not limited to the following:

Bacon & Sausage Ciabattas

BBQ Hog Roast Rolls

Grilled Cheese Toasties

Loaded Fries

Mac n' Cheese

Beef Sliders

Greek Gyros

Sweet & Savoury Grazing Tables

Price from £12 per guest

Drinks

At Fusion, we believe the right drinks help set the tone for an unforgettable celebration at Woolas Barn. Whether you're looking for a carefully curated drinks package, a selection of thoughtful extras for your guests, or a completely bespoke offering tailored to your tastes, our team is here to bring your vision to life.

From welcome drinks and table wines to signature cocktails and late-night serves, we combine quality, creativity and seamless service to ensure every moment is perfectly poured



Packages

Sparkling
£21.95 per person

Welcome Drink
1 Welcome Prosecco, Pimms or Beer

Table Drink
1/2 bottle of wine per guest from our carefully selected wine list; alongside unlimited bottles of Still & Sparkling Harrogate Spring mineral water

Toast Drink
1 glass of Prosecco

Cocktail
£25.95 per person

Welcome Drink
1 Premium Cocktail, Champagne or Gin & Tonic

Table Drink
1/2 bottle of wine per guest from our carefully selected wine list; alongside unlimited bottles of Still & Sparkling Harrogate Spring mineral water

Toast Drink
1 glass of Prosecco

Prosecco
£35.95 per person

Free Flowing 90 Minute Drinks Reception
Premium Cocktail, House Prosecco or Beer

Table Drink
1/2 bottle of wine per guest from our carefully selected premium wine list; alongside unlimited bottles of Still & Sparkling Harrogate Spring mineral water

Toast Drink
1 glass of Prosecco

Champagne
£42.95 per person

Free Flowing 90 Minute Drinks Reception
Premium Cocktail, House Champagne or Beer

Table Drink
1/2 bottle of wine per guest from our carefully selected premium wine list; alongside unlimited bottles of Still & Sparkling Harrogate Spring mineral water

Toast Drink
1 glass of Prosecco

You May Also Consider...

A Beer Barrow
Minimum of 50 beers
Price from £250

Cocktail Hour
100 Cocktails, great as an ice breaker for evening guests
Price from £700

Shot O'Clock
Our team roam the room with trays of playful shots, guaranteed to lift the atmosphere
Price from £4 per shot

The House wines are Michel Servin Blanc and Rouge. All packages include glassware, chilling, and service.
Corkage priced at £15 per bottle of wine, £18 per bottle of sparkling wine & £2.50 per bottle/can of beer.



Sample Menu

Cocktails

Espresso Martini
Vanilla vodka | Khalua | Chocolate bitters
Vanilla syrup | Fresh espresso

Passionfruit Martini
Vanilla vodka | Passionfruit liqueur | Butterscotch liqueur
Pineapple | Fresh lemon | Vanilla syrup

Aperol Spritz
Aperol | Prosecco | Soda
& a healthy wedge of fresh orange

Hugo Spritz
St germain | Elderflower | Dry gin | Prosecco
Fresh Lime | Mint | Soda

Margarita on the Rocks
A tantalising blend of tequila
Fresh lime | Agave

Rhubarb Sour
Rhubarb gin | Fresh lemon
Cloudy apple | Sugar & foaming bitters

Lychee & Ginger Cooler
Lychee liqueur | Kings ginger | Cranberry juice
Fresh lemon | Sugar & soda

Moscow Mule
Vodka | Fresh lime
Ginger beer

Negroni
Gin | Campari
Vermouth rosso over ice | Orange slice

Price from £10

Draught

Peroni
£6.50 / £4.00

Guinness
£6.50 / £4.00

Guest Beer
£6.50 / £4.00

Bottles

Peroni Red
£5.00

Peroni 0%
£4.50

Guiness 0%
£4.50

Brew York
£6.00

Timothy Taylor Landlord
£5.50

Aspall
£6.00

Old Mout Berries & Cherries
£6.00

Vodka

Absolut
£6.50 / £9.50

Belvedere
£11.00 / £18.00

Gin

Whitley Neil London Dry
£6.50 / £9.50

Whitley Neil Raspberry
£6.50 / £9.50

Whitley Neil Rhubarb & Ginger
£6.50 / £9.50

Whitley Neil Blood Orange
£6.50 / £9.50

Hendricks
£7.00 / £11.00

Rum

Havana 3
£6.50 / £9.50

Havana 7
£7.00 / £11.00

Kraken
£6.50 / £9.50

Whisky

Jack Daniels
£6.50 / £9.50

Woodford Reserve
£7.00 / £11.00

Monkey Shoulder
£6.50 / £9.50

Lagavulin 16
£9.00 / £15.00

Shots & Liquers

Disaronno
£6.50 / £9.50

Southern Comfort
£6.50 / £9.50

Jagermeister
£4.50

Sambuca
£4.50

Tequila
£4.50

Coffee Tequila
£4.50

Baby Guinness
£4.50

Tequila Rose
£4.50

Soft Drinks

Elderflower, Orange & Mandarin
£3.50

Coca Cola
£2.50 / £4.00

Diet Coke
£2.50 / £4.00

Lemonade
£2.50 / £4.00

Indian Tonic, Light Tonic, Elderflower
£2.50 / £4.00

Sparkling Wine

Bel Canto Prosecco
£7.00 / £36.00

House Champagne
£70.00

White Wine

Michel Servin Blanc
£7.50 / £28

Crescendo Pinot Grigio
£8.50 / £32.00

Finger Post Sauvignon
£9.00 / £35.00

Rose Wine

Comte De Provence
£9.00 / £35.00

Red Wine

Michel Servin Rouge
£7.50 / £28.00

Beaute De Sud Malbec
£8.50 £32.00

FUSION EVENT
HOSPITALITY

07595454381

hello@fusioneventhospitality.com

www.fusioneventhospitality.com