



CATERCATER

Weddings & Events Menu

Canapes

MINI LOADED CHEESEBURGERS, BURGER SAUCE

MINI FISH & CHIP CONES, MINTED MUSHY PEAS

SOUTHERN FRIED CHICKEN GOUJONS, AIOLI DIP (GF)

SLOW ROASTED PORK BITES (GF)

BAKED INDIAN PAKORAS WITH MINT DIP (VG) (GF)

MINI HONEY & MUSTARD GLAZED OLD SPOT SAUSAGES (GF)

MINI FILLET OF BEEF & HORSERADISH YORKSHIRE PUDDINGS

TOMATO SALSA & MOZZARELLA BRUSCHETTA (V)

GOATS CHEESE, FIG & HONEY FOCACCIA (V)

MINI SMOKED HADDOCK & CHEDDER FISHCAKES

HAM & MOZZARELLA CROQUETTES

CRISPY BAKED FALAFEL BITES SERVED
WITH RED PEPPER HUMMUS DIP (V) (GF) (VG)

*GF: Gluten Free /Gluten Free Option Available VE:
Vegan /Vegan Option Available V: Vegetarian*





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Seated Starter Menu

SWEET POTATO, SPINACH & GOATS CHEESE SOUP, RUSTIC BREADS (V)

CHARGRILLED BASIL INFUSED CHICKEN BREAST & BACON CEASER
SALAD, CROUTONS & PARMESAN (GF)

SMOKED HADDOCK & CHEDDER FISHCAKES ON
A BED OF MIXED LEAVES & TARTAR SAUCE

BAKED GOATS CHEESE, SPICED PEAR, PICKLED BEETS
& CHICORY LEAVES (V) (GF)

CHICKEN & TARRAGON TERRINE, SOURDOUGH CROSTINI,
ONION CHUTNEY & MIXED LEAVES

SUNDRIED TOMATO & MOZZARELLA FOCACCIA TOPPED
WITH DICED MIXED OLIVES (VG)


OVEN BAKED PORTABELLA MUSHROOM TOPPED
WITH BRIE & BACON BITS (GF)

ROASTED TOFU INFUSED IN BASIL OIL, SERVED ON BALSAMIC DRESSED
LEAVES, JUBILEE ROASTED SWEET PEPPERS (V) (GF)(DF)

Premium Starter

(Supplements will apply) SHARING ANTIPASTI

SHARING BOARD -
Pitta breads with hummus,
trio of oil / balsamic dipping bowls, European
cured meats, olives, stuffed peppers,
all served to your tables



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Seated Main Menu

ROASTED CHICKEN BREAST & MOZZARELLA WRAPPED IN SMOKED
BACON WITH PARMENTIER POTATOES, ASPARAGUS
& RUSTIC TOMATO SALSA (GF)

ROAST PORK BELLY, CRISPY CRACKLING, BLACK PUDDING MASH, TENDER
STEM BROCCOLI AND APPLE CIDER JUS (GF)

MUSHROOM, GARLIC & SPINACH FILO PARCEL, SAUTEED GREENS (V)(GF)

TRADITIONAL ROASTED BLADE OF BEEF, YORKSHIRE PUDDING, ROASTED
GARLIC & ROSEMARY POTATOES, HONEY ROASTED CARROTS, SAVOY
CABBAGE, BEEF DRIPPING GRAVY

ROASTED CHESTNUT, PORCINI & MUSHROOM STROGANOFF,
SERVED WITH CUMIN RICE (V) (GF)

HERB CRUSTED COD LOIN, PARMA HAM, WHITE WINE SAUCE,
CRUSHED NEW POTATOES, SEASONAL VEG (GF)

ONION BHAJI, BLACK DHAL & TURMERIC PICKLED CUCUMBER,
BASMATI RICE (V)(GF)

Premium Main Course

(Supplements will apply)

Rosemary & Garlic Crusted Rump of Lamb, Truffle Mash,
Glazed Chardonnay Carrots, Minted Petit Pois (GF)

Individual Beef Wellington coated with Pate & Duxelles, Creamy
Dauphinoise Potatoes, Tender steam, Bearnaise Sauce

Red Thai Salmon Fillet, Sesame Egg Noodles, Spinach & Bean Sprouts (GF)

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Seated Dessert Menu

TRADITIONAL ETON MESS – STRAWBERRIES, BLUEBERRIES, WHIPPED CREAM, MERINGUE AND RASPBERRY COULIS (GF)

HOMEMADE CHOCOLATE FUDGE BROWNIE, VANILLA POD CREAM, WHITE CHOCOLATE SAUCE (GF)

STICKY TOFFEE PUDDING, SALTED CARAMEL SAUCE
WITH BRANDY SNAP CRISP

APPLE & CINNAMON CRUMBLE WITH VANILLA CUSTARD

WHITE CHOCOLATE & BISCOFF CHEESECAKE SERVED
WITH CARAMEL BISCOFF SAUCE TOPPED WITH BISCOFF CRUMB

VANILLA PANNA COTTA, RASPBERRY JUS, MIXED BERRIES (GF)

LEMON POSSET WITH HOMEMADE LEMON SHORTBREAD

DARK CHOCOLATE FONDANT FILLED WITH MELTED
WHITE CHOCOLATE SERVED WITH VANILLA CREAM (GF)

Can't decide - Upgrade to a trio of desserts
(Supplement Charges will apply)



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Evening Food Options

HOMEMADE PIZZAS – CHOOSE 3 TOPPINGS

GRAZING TABLE – CURED MEATS, SELECTION OF CHEESES, FRESHLY BAKED BREADS, CRACKERS, HUMMUS AND CHUTNEYS.

LOADED NACHOS TOPPED WITH SALSA, SOUR CREAM, GUACAMOLE, CHEDDER & MOZZARELLA (GF) (VG)

LOADED ROASTERS COOKED IN GARLIC & ROSEMARY, TOPPED WITH CHEESE, CRUMBLIED BACON, SOUR CREAM AND CHIVES (GF)

BBQ PULLED PORK BAPS, CRISPY CRACKLING, SAGE & ONION STUFFING WITH APPLE SAUCE

BUILD YOUR OWN MAPLE GLAZED HOT DOGS, CRISPY ONIONS, AMERICAN MUSTARD & KETCHUP

SAUSAGE / BACON AND HASHBROWN TOASTED MUFFINS

BUILD YOUR OWN SMASHED BEEF BURGERS, BRIOCHE BUNS, CRISPY ONIONS, AMERICAN CHEESE, DILL PICKLES & BACON MAYO

VEGAN HOT DOG, GUACAMOLE, TOMATO & RED ONION SALSA, CRISPY ONIONS (V)

A SELECTION OF COLD BUFFETS –
PLEASE SEE THE BUFFET MENU FOR OUR PACKAGES.

VEGAN / VEGETARIAN / DAIRY FREE OPTIONS AVAILABLE

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BBQ Main Course

PLEASE CHOOSE 3 MAINS, TWO SALADS, AND ONE POTATO DISH –
ALL SERVED WITH FRESHLY BAKED BREADS AND BUTTER

Mains

TANDOORI CHICKEN, LIME CORIANDER, YOGHURT RAITA (GF)

MAPLE GLAZED PORK BELLY STRIPS (GF)

JAMAICAN JERK CHICKEN (GF)

HALLOUMI, SWEET POTATO AND RED ONION KEBABS (VG) (GF)

MEDITERRANEAN VEGETABLE SKEWER (GF)(V)(DF)

MEXICAN BLACK BEAN BURGERS, LIME AND
CORIANDER YOGHURT (VG) (GF)

SWEET AND SOUR PORK KEBABS (GF)

SPICY CHICKEN WINGS (GF)

CHARRED TANDOORI SALMON PIECES, COOLING COCONUT
AND CORIANDER YOGHURT (GF)

HOMEMADE SPECIALITY BURGERS (GF)

SPECIALITY SAUSAGES (GF)

PIRI PIRI CHICKEN THIGHS (GF)

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Sides & Salads...

NORTH AFRICAN TOMATO AND CUCUMBER SALAD WITH MINT,
PARSLEY AND BLACK PEPPER (DF, GF, VG)

ROASTED PEPPER PASTA SALAD WITH RED PESTO DRESSING (VG)

TOMATO, MOZZARELLA AND BASIL SALAD
WITH BALSAMIC DRESSING (GF) (V)

MOROCCAN SPICED RICE SALAD WITH CORIANDER DRESSING (GF)(VG)

ASIAN SLAW WITH POMEGRANATE AND CASHEW DRESSING (VG, GF)

CLASSIC CAESAR SALAD (GF)

SEASONAL GARDEN SALAD (VG)(GF)(DF)

FRESHLY MADE RUSTIC COLESLAW (GF)

CORN ON THE COB WITH GARLIC BUTTER (GF)(VG)

Potato Option...

NEW POTATO SALAD WITH CRÈME FRAICHE
AND CRISPY BACON STRIPS (GF)

BABY NEW POTATO SALAD WITH CHIVES (VG)(GF)(DF)

JACKET WEDGES (VG)(GF)(DF)

ROAST POTATOES IN ROSEMARY & GARLIC HERB BUTTER (GF)(VG)

PATATAS BRAVAS

SKIN ON FRIES



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Hog Roast Menu

OPTION A (CHOOSE ONE MEAT)

HOG ROASTED PIG SERVED WITH APPLE SAUCE,
STUFFING AND CRISPY CRACKLING

WHOLE ROASTED TURKEY SERVED WITH FRESH
CRANBERRIES AND SAGE AND ONION STUFFING

LOCAL FREE RANGE ROASTED CHICKEN SERVED WITH CHIPOLATA
SAUSAGE, STUFFING AND HOMEMADE ONION GRAVY

All served with freshly baked rolls

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Premium Meats Course

(SUPPLEMENTS WILL APPLY)

OPTION B (CHOOSE ONE MEAT)

SPIT ROASTED SIRLOIN OF ROAST BEEF SERVED
WITH HORSERADISH SAUCE AND HOMEMADE RED WINE GRAVY (GF)

ROASTED SPRING LAMB SEASONED WITH ROSEMARY SERVED
WITH MINT SAUCE (GF)

ALL SERVED WITH FRESHLY BAKED ROLLS

OR

OPTION C

(CHOOSE ONE MEAT FROM ABOVE, TWO SALADS & ONE POTATO DISH BELOW)

NORTH AFRICAN TOMATO AND CUCUMBER SALAD WITH MINT, PARSLEY AND
BLACK PEPPER (DF) (GF) (VG)

ROASTED PEPPER PASTA SALAD WITH RED PESTO DRESSING (VG)

TOMATO, MOZZARELLA AND BASIL SALAD WITH BALSAMIC DRESSING (GF) (VG)

MOROCCAN SPICED RICE SALAD WITH CORIANDER DRESSING (GF) (VG) (DF)

ASIAN SLAW WITH POMEGRANATE AND CASHEW DRESSING (VG) (GF)

FRESHLY MADE RUSTIC COLESLAW (GF) (VG)

CLASSIC CAESAR SALAD

SEASONAL GARDEN SALAD (GF) (VG) (DF)

SEASONAL VEGETABLES (GF) (VG) (DF)

FRESHLY BAKED BREAD BASKETS (VG)



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Potato Dishes

JACKET WEDGES (VG) (GF) (DF)(V)

WARM NEW POTATOES IN HERB BUTTER (VG) (GF)

ROAST NEW POTATOES INFUSED WITH ROSEMARY
(DF) (GF) (VG) (V)

BABY NEW POTATO SALAD WITH CHIVES MIXED LEAVES
WITH WALNUT DRESSING (DF) (GF) (VG) (V)

NEW POTATO SALAD WITH CRÈME FRAICHE AND CRISPY
BACON STRIPS (GF)

PATATAS BRAVAS (GF) (VG)

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