

**WEDDING
CATERING
PACKAGE**

2021/22



About Us

WE HAVE BEEN CATERING THROUGHOUT THE SOUTH EAST SINCE 1995 AND ARE A WELL-KNOWN CATERER RECOGNIZED FOR BOTH OUTSTANDING FOOD AND A PROFESSIONAL SERVICE.

We have built up an impressive list of clients that are using us for that special occasion and we have catered for some very prestigious events.

We have the right ingredients for perfect catering – please see our Instagram page Magpie Catering for our food, staff and event images.



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magpie
catering



THE PRICE INCLUDES:-

- A selection of canapés (Each menu option varies on amounts)
- 3 course sit-down meal plus coffee and luxury chocolates
- **A choice of menu to guests (pre-ordered) – Three starter, Three Main & Two Dessert or One Trio of Dessert**
- Dietary/Allergen menu option (eg; gluten free, dairy free, Lactose intolerance, nut free)
- Children's Menu Option at a reduced rate
- Evening Food Menu
- Cutlery
- Crockery
- Ovens, Fat Fryers & Urns
- Event Manager
- Waiting Staff Team
- Beverage Service Staff for your Reception drinks and through the meal up to speeches
- Full Kitchen Team (Head Chef, 2nds and Porters)
- Full laying up of the room/marquee including putting on the tables your name cards, candles, petals, etc

- This pricing structure is based on events of **60 guests**. Please ask for a bespoke quotation for numbers below
- **A free full menu tasting.** We are delighted to arrange a free pre event tasting on your chosen menu at our catering unit in Hastingwood, Essex; this gives you an opportunity to be involved in the planning from the early stages to create an original event. You get the opportunity to see and eat the full menu in its entirety and to confirm presentation, portion size, taste, ingredients and equipment that will be used on your event. The tasting is complimentary for the bride and groom (extra guests are charged at £30.00 plus VAT per person) for weddings over 60 guests – If booking a tasting the deposit is due 2 weeks after the tasting date and in the event of you not confirming your booking with us after the tasting we would charge £35.00 per person plus VAT

ALLERGENS:-

For Information on if any of our dishes contain the following allergens, please do not hesitate to contact us:

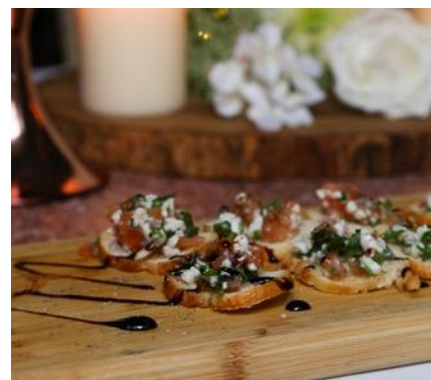
Celery, Cereals Containing Gluten, Crustaceans, Eggs, Nuts, Peanuts, Fish, Lupin, Milk, Molluscs, Mustard, Sesame Seeds, Soya, Sulphur Dioxide.

ALL PRICES WITHIN THE BROCHURE ARE SUBJECT TO VAT AT THE CURRENT RATE

Canapé Selection:

COLD CANAPES

- Aperol Infused Watermelon Skewer with Cucumber & Mint Gremolata (vegan) (gf) (df)
- Beetroot & Whipped Goats Cheese Blini with Chives (v)
- Red Pepper Paté toasts with Chermoula (vegan) (gf) (df)
- Smoked Salmon on Wholemeal with Lemon, Chive, Pepper, Soft Cheese & Dill
- Chorizo, Feta & Olive Skewer with Fresh Herbs (gf)
- Avocado Chimichurri & Chilli Bruschetta (vegan) (df)
- Tomato, Red Onion, Basil, Mozzarella in Balsamic & Olive Oil on Bruschetta (v)
- Salmon Kebab in Parsley & Chives with a Fresh Herb Remoulade (gf) (df)
- Mini Falafel topped with Houmous & Sumac (gf) (df) (vegan)
- Kicking Chicken Skewer with Chilli Jam Mayo Dip (gf)
- Greek Lemon Chicken Skewer with Tzatziki Dip (gf)



HOT CANAPES

- Mini Pork Sausage with a Honey & Sesame Glaze
- Caramelised Mushroom Tartlet (vegan) (df)
- Mini Vegetable Spring Roll with Thai Chilli Dipping Sauce (vegan) (df)
- Avocado Stuffed Mini Jacket with Basil Oil (vegan) (gf) (df)
- Piri Piri Chicken Skewer with Piri Piri Mayo Dip (gf)
- Chicken Satay Skewer with Peanut Dip & Black Sesame Seeds (gf) (df)
- Panko Prawn with a Lemon Mayo Dip & Hoi Sin Drizzle
- Mini Mushroom Risotto finished with Chives & Parmesan (v) (gf)
- Mini Mac & Cheese Pot with Crispy Onions (v)
- Mini Roast Beef & Yorkshire Pudding with a Horseradish Remoulade
- Mini Cone of Cocktail Fish & Salted Chips with Lemon Mayo Dip



Menu Option A

60 GUESTS @ £3605.00 PLUS VAT

- Additional day guests are charged @ £55.00 plus VAT
- Additional evening guests are charged @ £6.10 plus VAT

THE PRICE INCLUDES **A CHOICE** OF THREE CANAPES FROM THE LIST, **A CHOICE** MENU (THREE STARTERS, THREE MAIN MEALS AND TWO DESSERTS OR ONE TRIO OF DESSERT), COFFEE, TEA, INFUSIONS & CHOCOLATES, EVENING FOOD, WAITING STAFF, CHEFS, CROCKERY AND CUTLERY.

Canapés

- **Choice of Three** from the list above

To Start.

Including Breads & Butter

- Mozzarella, Vine Tomato, Red Onion & Basil Bruschetta, Basil Oil & Balsamic Glaze (v)
- Watercress, Rocket, Pear, Stilton, Toasted Sesame Seeds, Olive Oil & Lemon Dressing, Parmesan Crisp (v) (gf)
- Chicken Caesar Salad, Garlic Croutons, Shaved Parmesan & Crispy Bacon
- Chicken Satay Skewers, Peanut Sauce, Spicy Asian 'Slaw & Black Sesame Seeds (gf) (df)
- Chicken Liver, Madeira & Thyme Pâté with Red Onion Confit & Toasted Brioche
- Haloumi Slate with Chermoula & Pomegranate (v) (gf)
- Goats Cheese & Caramelised Red Onion Tart, Dressed Mixed Leaves & Balsamic Reduction (v)
- Cantaloupe Carpaccio with Watermelon in a Lime & Mint Gremolata (vegan) (gf) (df)
- Tomato Soup with Basil Oil (Vegan) (gf) (df)
- Thai Infused Sweet Potato Soup, Coconut Milk & Herb Puree (vegan) (gf) (df)
- Spinach, Tomato, Basil & Pine-Nut Stuffed Mushroom, Balsamic Reduction & Pea Shoots (vegan) (gf) (df)



Menu Option A... continued

Main Meals

- Pan Roasted Chicken Supreme, Crispy Smoked Bacon Rasher, Dauphinoise Potatoes, Tenderstem Broccoli with a White Wine, Cream, Lemon & Sage Jus
- Chicken & Tarragon Filo Pie, Thyme & Butter Mash, Green Bean & Courgette Bundle
- Roast Loin of Pork, Stuffing, Caramelised Apple, Crackling, Mustard Mash, Tender Stem Broccoli, Thyme & Cider Jus
- Old Style Butchers Sausages, Chive Mash, Green Beans, Caramelised Red Onion & Craft Beer Gravy
- Roast Sirloin of Beef & Yorkshire Pudding, Roast Potatoes, Fresh Vegetables with Roasting Juice Red Wine Jus
- Featherblade Steak in Rioja, Horseradish Mash, Chimichurri & Turned Carrots with a Red Wine Jus
- Salmon Fillet with a Garlic Breadcrumb Finish, Chive Mash & Tender Stem Broccoli with a Prosecco & Dill Cream Sauce
- Atlantic Haddock with a Herb & Parmesan Crust, Roasted New Potatoes, Fine Beans, Chablis Cream Sauce & Basil Oil Finish
- Vegetable Crumble with Fine Herbs & Cheddar & Italian Cheese Crisp (v)
- Stuffed Pepper, Basmati Rice, Feta, Sun-Blush Tomato, Herb & Tomato Coulis (v) (gf)



Choose two Desserts or one Trio of Dessert

Trio of Desserts 1 -

- Deconstructed Lemon Cheesecake, Neat Eton Mess, Chocolate Brownie & Chocolate Sauce

Trio of Desserts 2 -

- Berry Kissel Lemon Mousse & Orange Biscotti, Burnt Cambridge Cream, Deconstructed Banoffee Cheesecake

OR

- Vanilla Pavlova, Thick Cream, Soft Fruit & Berries Cooked in Cassis (gf)
- Profiteroles filled with Cream, Drizzled with a Warmed Dark Chocolate Sauce
- Soft Fruit & Topsy Madeira Cake Trifle with a Shortbread Stick
- Individual Lemon Cheesecake, Lemon Curd Cômposite, Edible Flower
- Apple & Cinnamon Crumble Tart with Cinnamon Chantilly Cream
- Warmed Chocolate Brownie, Chocolate Sauce, Popcorn finish

Dietary Option -

Strawberry Shortcake with Chocolate Sauce & Fruit Coulis (vegan) (gf) (df) (Egg Free)

Coffee, Tea, Infusions with Chocolates

Walking Slider Menu

- Midi Cheese Burger, Sliced Gherkin, Lettuce & Burger Sauce
- Midi Haloumi Burger, Rocket & Chutney (v) (vegan, gf & df option on request)
- Midi Cones of Salted Chunky Chips (vegan) (gf) (df)

Menu Option B

60 GUESTS @ £4200.00 PLUS VAT

- Additional day guests are charged @ £66.00 plus VAT
- Additional evening guests are charged at £9.80 plus VAT

THE PRICE INCLUDES **A CHOICE OF FOUR** CANAPES FROM THE LIST, **A CHOICE** MENU (THREE STARTERS, THREE MAIN MEALS AND TWO DESSERTS OR ONE TRIO OF DESSERT), COFFEE, TEA, INFUSIONS & CHOCOLATES, EVENING FOOD, WAITING STAFF, CHEFS, CROCKERY AND CUTLERY.

Canapés

- **Choice of four** from the list attached

To Start.

Including Breads & Butter

- Smoked Chicken, Mango, Avocado, Baby Chard Salad, Citrus & Mustard Dressing & Bruschetta Crisp
- Retro King Prawn Cocktail, Bruschetta Crisp & Large Mediterranean Prawn
- Avocado, Roasted Aubergine, Tomato Stack, Micro Basil, Basil Oil & Balsamic (vegan) (gf) (df)
- Pressed Smoked Mackerel, Lemon, Dill & Horseradish Parfait & Melba Toast
- Parsnip Soup with a Red Pepper Coulis, finished with a Basil Oil Pistou (v) (gf)
- Thyme & Garlic Baked Camembert & Rustic Bread for Dipping
- Mushroom Risotto, Shaved Parmesan, Truffle Oil & Fresh Herbs (gf)
- Garlic & Chilli King Prawns in a Terracotta Pot, Rustic Bread for Dipping
- Warmed Red Onion & Stilton Tart, Dressed Baby Spinach & Walnuts (v)



- **Sharing Board A)** - Vine Tomato, Mozzarella, Red Onion & Basil Bruschetta, Marinated Olives, Calamari with Alioli, Houmous, Piri Piri Chicken & Pepper Kebab & Rustic Breads with Olive Oil & Balsamic Dip
- **Sharing Board B)** - Haloumi with Chilli & Mint, Chunky Chorizo in Garlic, Olive Oil & Parsley, Goats Cheese & Red Onion Tart, Garlic & Chilli Prawns, Chicken Liver Pâté with Mini Jar of Chutney & Rustic Breads with Olive Oil & Balsamic Dip

Menu Option B... continued

Main Meals

- Pan Roast Chicken Breast, Crisp Prosciutto, Fondant Potato, Fresh Asparagus, Wild Mushroom & Madeira Cream Sauce
- Chicken Breast Stuffed with Sun-Dried Tomato, Haloumi & Red Pesto, Basil Mash, Pesto Roasted Vegetables & a Madeira & Balsamic Reduction
- Chorizo Stuffed Loin of Pork, Irish Potato Cake, Vine Roasted Tomatoes & Balsamic Jus £1.00 extra
- Slow Roast Pork Belly, Apple Mash, Salted Crackling, Tenderstem Broccoli & Pressed Apple Jus
- Herb & Parmesan Crusted Sirloin of Beef, Herb Tuille, Garlic Charlotte Potatoes, Fresh Vegetables & Red Wine Reduction
- Rump of Lamb, Dauphinoise Potatoes, Turned Carrots with a Red Wine & Orange Jus
- Slow Roasted Lamb Shank in Merlot, Turned Carrots, Creamed Potato & Chimichurri
- Herb Gremolata Sea Bass Fillet, Chive New Potatoes, Parsley Butter & Seasoned Fine Beans
- Smoked Fish Tart, Pea Puree, Baby Leaf with Roasted New Potatoes
- Mushroom Stroganoff Filo Parcel, Cream & Brandy Sauce (vegan)
- Fresh Asparagus, Cherry Tomato & Goats Cheese Tart & Chive Cream Sauce (v)



Choose two Desserts or one Trio of Dessert

Trio of Desserts 3 -

- Deconstructed Key Lime Pie, Mini Berry Pavlova, Salted Caramel Brownie Trifle

Trio of Desserts 4 -

- Lemon Possett with Mini Shortbread Heart, White Chocolate & Berry Cheesecake with Popping Candy Glitter Bark, Espresso Martini Poke Cake, Tia Maria Ganache & Chocolate Crumble

OR

- Lemon Possett with a Shortbread Biscuit
- Individual Cappuccino Cheesecake on a Ginger Base Finished with a Dark Chocolate Sauce
- Summer Pudding, Raspberry Coulis & Fresh Mint
- Burnt Cambridge Cream & British Summertime Berries (gf)
- Tidy Eton Mess with Edible Flower (gf)
- Steamed Jam Sponge with Jam Sauce & Custard
- Mixed Cheese with Chutney, Grapes, Fig & Crackers

Coffee, Tea, Infusions with Chocolates

Turkish Street Food Station

- Lamb Shish Kebab (gf)
- Chicken Shish Kebab
- Haloumi and Houmous (v) (vegan) (df) (gf)
- Offered with a choice of Chilli Sauce, a mix of shredded Iceberg, Red Cabbage & Red Onion
- Served wrapped in a Tortilla with parchment and a napkin (Gluten free bread available on request)

Menu Option C

60 GUESTS @ £4630.50 PLUS VAT

- Additional day guests are charged @ £76.00 plus VAT
- Additional evening guests are charged at £14.20 plus VAT

THE PRICE INCLUDES **A CHOICE** OF FIVE CANAPES FROM THE LIST, **A CHOICE** MENU (THREE STARTERS, THREE MAIN MEALS AND TWO DESSERTS OR ONE TRIO OF DESSERT), COFFEE, TEA, INFUSIONS & CHOCOLATES, EVENING FOOD, WAITING STAFF, CHEFS, CROCKERY AND CUTLERY.

Canapés

- **Choice of five** from the list attached

To Start.

Including Breads & Butter

- Spicy King Prawns on Asian Slaw with Chilli Jam, Crispy Rice Noodles & Black Sesame Seeds (gf) (df)
- Roasted Fig, Parma Ham, Goats Cheese & Rocket with Goats Cheese Mousse & Radish (v) (gf)
- Pea & Mint Soup with Garlic Confit & Cream Finish (v) (gf)
- Duck, Orange & Cointreau Parfait & Toasted Brioche
- Chilli Seabass Fillet with a Fennel, Rocket & Navel Orange Salad £1.50 supplement (gf)
- Warmed Caramelised Onion, Feta, Pine Nut Tart, Dressed Mixed Leaves & Sun-Dried Tomatoes (v)
- Roasted Fresh Fig & Goats Cheese Tart, Leaf Salad & Honey Dressing (v)
- Smoked Salmon, Crème Fraiche, Horseradish & Dill Dressing topped with Micro Cress



- Pan Seared Scallops, Pea Puree, Crispy Pancetta, Basil Oil & Micro Herbs (gf)
- Asian Salmon Skewers, Beanshoot, Red Onion & Coriander Salad, Chilli Jam, Crispy Rice Noodles & Black Sesame Seeds (gf) (df)
- Little Picnic Plate - Chicken Liver, Madeira & Thyme Pâté, Quails' Scotch Egg, Cheddar Cheese & Spring Onion Tartlet, Red Onion Confit & Toasted Brioche

Menu Option C... continued

Main Meals

- Pan Roasted Chicken Breast, Sun Blushed Tomato Risotto Cake, Fine Beans, Parmesan Crisp, Plum Tomato, Pepper & Red Onion Coulis
- Pan-Seared Duck Breast, Parsnip Puree, Potato 'Bon Bon', Confit Carrots with Kumquats & Grand Marnier Reduction
- Noisette of Lamb, Fondant Potato, Glazed Fennel, Merlot, Redcurrant & Orange Reduction
- Herb Crusted Rack of Lamb, Dauphinoise Potatoes with Asparagus & Shrewsbury Sauce
- Aged Rib-Eye Steak, Roasted Vine Cherry Tomatoes, Roasted Portobello Mushroom, Basket of Chunky Chips, with Mason Jars of Ketchup & Mustard
- Fillet Steak Diane, Dauphinoise Potatoes with Fine Beans & Pea Shoots £5.00 extra
- Pork served Three Ways - Pork Fillet & Parsnip Puree, Pork Belly on Wilted Spinach & Pulled Pork on Potato Rosti, Mushroom & Somerset Cider Sauce (Not available if having a choice of main meals)
- Pork Fillet, Colcannon, Quails' Scotch Egg with Foraged Mushroom & Dijon Mustard Sauce
- Herb Crusted Seabass on Prawn & Kale Risotto with Basil Oil & Pea Shoots
- Cornish Monkfish Fillets Meuniere with Potato Rosti & Spinach Pesto
- Spinach, Feta & Lemon Strudel with a Tomato, Garlic Confit Reduction (v)
- Creamy Leek Pie with Sesame Seed Puff Pastry (vegan)

Choose two Desserts or one Trio of Dessert

Trio of Desserts 5 -

- Fresh Strawberries, Clotted Cream with British Butter Shortbread Biscuit, Passionfruit & Vanilla Cheesecake with Prosecco Syllabub, Vanilla Bean Panna Cotta with Summer Berries

Trio of Desserts 6 -

- Prosecco, Raspberry & Lime Posset with Matcha & Hazelnut Biscotti, Apple Sharlotka Cake with Gingerbread Latte Cream, Oreo Cheesecake Dirt Flower Pots with Edible Flower & Leaves

Trio of Traditional Hot British Desserts 7 -

- Bakewell Tart with Raspberry Ripple Cream, Apple & Cinnamon Crumble, Sticky Toffee Pudding with Butterscotch Sauce

OR

- Espresso Tiramisu, Tia Maria Caramel, Dark Chocolate Crumbs & Fresh Raspberries
- Vanilla Panna Cotta with Balsamic Strawberries (gf)
- Chocolate and Oreo Cheesecake, Crumbled Oreo & Popcorn
- Tarte au Citron, Lemon & Grand Marnier Cream, Raspberry Coulis with a Sesame Seed Sugar Shard
- Sticky Toffee Pudding with Butterscotch Sauce
- Bakewell Tart with Jam Sauce & Custard
- Syrup Sponge with Vanilla Bean Custard

Coffee, Tea, Infusions with Chocolates

Indian Street Bowl Food

- Bowls of Chicken Tikka Masala, Basmati Rice and Naan Bread (gf)
- Mushroom Bhaji (vegan) (df) (gf)
- Mini Vegetable Samosa with Tomato Chutney (vegan) (df)
- Cocktail Onion Bhaji with Mango Chutney (vegan) (gf) (df)

Menu Option D

60 GUESTS @ £2600.00 PLUS VAT

- Additional day guests are charged @ £42.50 plus VAT
- Additional evening guests are charged at £14.50 plus VAT

THE PRICE INCLUDES **A CHOICE** OF THREE CANAPES FROM THE LIST, AFTERNOON TEA MENU, COFFEE, TEA, INFUSIONS & CHOCOLATES, EVENING FOOD AS SHOWN, WAITING STAFF, CHEFS, CROCKERY AND CUTLERY.

Canapés

- **Choice of three** from the list attached

Afternoon Tea Menu

- Freshly Prepared Mixed Sandwiches on White and Brown Bread
- Aged Cheddar & Caramelised Onion Chutney
- Ham & Cucumber
- Egg Mayonnaise & Cress
- Chicken & Cranberry
- Smoked Salmon & Lemon Mayonnaise

A Selection of Cakes on Cake Stands

- Scone with Raspberry Jam & Clotted Cream
- Mini Lemon Drizzle Cupcake
- Finger of Victoria Sandwich
- Slice of Rich Chocolate Cake
- Mini Fresh Fruit Chantilly Tart
- *Unlimited Tea, Coffee and Infusions through the tea*



Evening Food BBQ

- Old Style Butchers Sausage (Including some vegan)
- 6oz Beef Burger including vegetarian (gf) (df)
- Fried Onions
- Cheddar Cheese Slices
- Haloumi
- Mixed Salad
- Coleslaw
- French Bread, Rolls & Butter
- Seasoned Chunky Chips
- *Selection of Sauces*

Menu Option E

60 GUESTS @ £3077.00 PLUS VAT

- Additional day guests are charged @ £50.00 plus VAT
- Additional evening guests are charged at £17.50 plus VAT

THE PRICE INCLUDES **A CHOICE** OF FOUR CANAPES FROM THE LIST, AFTERNOON TEA MENU, COFFEE, TEA, INFUSIONS & CHOCOLATES, EVENING FOOD AS SHOWN, WAITING STAFF, CHEFS, CROCKERY AND CUTLERY.

Canapés

- **Choice of four** from the list attached

Luxury Afternoon Tea Menu

- **Freshly Prepared Mixed Sandwiches on White and Brown Bread**
 - Smoked Salmon with Lemon Zest, Baby Leaf Spinach & Cream Cheese
 - Coronation Chicken
 - Brie & Cranberry
 - Egg Mayonnaise & Watercress
 - Red Leicester & Grated Carrot with Coriander Mayo
- Caramelised Onion & Cheddar Cheese Tartlet (v)
- Spinach & Ricotta Puff Pastry Roll (v)
- Sausage Roll
- Baby Pork Sausage with a Honey & Sesame Glaze
- Lemon & Rosemary Seasoned Chicken Skewer (gf) (df)

A Selection of Cakes on Cake Stands

- Scone with Raspberry Jam & Clotted Cream
- Individual Chocolate Drip Cake with Chocolate Dipped Strawberry

- Individual Victoria Sandwich with Baby Rose
- Baby Lemon Tart with Fresh Raspberry

Unlimited Tea, Coffee and Infusions through the tea

Evening Food BBQ

- Old Style Butchers Sausage (Including some vegan)
- 6oz Beef Burger including vegetarian (gf) (df)
- Cheddar Cheese Slices (gf)
- Piri Piri Chicken & Vegetable Kebab (gf) (df)
- 50% Tikka Vegetable Kebab (vegan) (gf) (df)
- Belly of Pork (gf) (df)
- Salted Crackling Shards (gf) (df)
- Apple Sauce (vegan)
- Stuffing (v)
- Fried Onions (v) (gf) (df)
- Seasoned Chunky Chips
- French Bread and Rolls (Gluten free bread on request)
- Butter (gf)
- Mixed Salad (vegan) (gf) (df)
- Coleslaw (gf)
- Selection of Sauces

Menu Option F

60 GUESTS @ £2700.00 PLUS VAT

- Additional day guests are charged @ £45.00 plus VAT
- Additional evening guests are charged at £6.10 plus VAT

THE PRICE INCLUDES **A CHOICE OF FIVE** CANAPES FROM THE LIST, SHARING MAIN MEAL, DESSERT, COFFEE, TEA AND INFUSIONS, LUXURY CHOCOLATES, EVENING FOOD AS SHOWN, WAITING STAFF, CHEFS, CROCKERY AND CUTLERY.

Canapés

- **Choice of five** from the list attached

Option 1

- Fresh Poached Salmon Pieces with a Cucumber Dressing
- Garlic, Green Olive, Parsley & Lemon Roast Chicken Pieces
- Caramelised Onion, Feta Cheese & Pine-nut Puff Pastry Tarts
- Sizzling Chorizo in Garlic, Olive Oil & Parsley (gf) (df)
- Rocket, Watercress, Pea shoot, Cucumber and Green Pepper Salad
- Tomato and Red Onion Slices with Fresh Basil, Olive Oil & Balsamic Reduction
- Mixed Roasted Vegetables in a Basil Oil
- Olive Oil, Lemon & Thyme Roasted New Potatoes



Option 2

- Greek Chicken Skewers with Tzanziki
- Lamb Moussaka
- King Prawn in Chilli, Garlic, Olive Oil & Parsley (gf)
- Haloumi with Pomegranate & Mint (v) (gf)
- Salad wedges with a Creamy Lemon Dressing
- Greek Salad – Cucumber, Tomatoes, Olives, Feta, Oregano and Olive Oil
- Tabbouleh Salad – Bulger wheat, Lemon Juice, chopped Tomato, Parsley and Fresh Mint
- Garlic & Oregano Roasted Cubed Potatoes

Menu Option F... continued



Option 3

- Chilli Glazed stuffed Chicken Breast filled with Roast Peppers & Basil
- Rare Sirloin of Beef with a Horseradish Remoulade
- Calamari – served with Tartar Sauce and Salad
- Half Stuffed Roasted Peppers with Rice, Spinach, Feta Cheese and Tomatoes
- Caesar Salad with Crouton's
- Orange, Fennel & Wild Rice with Mint
- Roasted Beetroot with Radicchio, Red Onion, Rocket and Gorgonzola cheese
- Baby Jacket Potatoes with Butter

Buffet Dessert Options

- Zesty Lemon Cheesecake with a Lemon Curd Cômposite
- Individual Vanilla Pavlova Filled with Fresh Cream and Mixed Soft Fruit and Berries Cooked in Cassis
- Profiteroles filled with Cream Drizzled with a Warmed Dark Chocolate Sauce
- Apple and Sultana Crumble with a Crunchy Oat and Brown Sugar Finish
- Jugs of Double Cream

OR

Plated Trio of Dessert

- Deconstructed Lemon Cheesecake, Eton Mess & Chocolate Brownie Dark Chocolate Sauce

Coffee, Tea and Infusions with Chocolates

Munchie Menu @ £6.10 p/p

- Crisp Back Bacon in Buttered Rolls, Triangles of Cheese Toasties & Midi Cones of Seasoned Potato Wedges (v)
- Ketchup & Brown Sauce

Children's Menu

@ £20.00 PER CHILD

(CHILDREN UNDER FIVE EAT FOR FREE)

- PLEASE CHOOSE ONE FROM EACH COURSE
FOR ALL OF YOUR CHILDREN

To Start

- Fresh Melon with Strawberries (gf & df)
- Luxury Chicken Goujons with Ketchup Dip (df)
- Garlic Bread

Main Meal

- Macaroni Cheese
- Roast Chicken Breast, Roast Potatoes,
Sausage & Bacon Roll, Yorkshire Pudding,
Vegetables & Gravy
- Hot Dog, Basket of Chunky Chips and Ketchup
Dip

Dessert

- Chocolate Brownie with a Warmed Chocolate
Sauce
- Fresh Strawberries and Shortbread Biscuit with
Chocolate Dipping Pot
- Lemon and Sugar Pancakes

Suppliers Meal Options

PHOTOGRAPHERS, VIDEOGRAPHERS, MUSICIAN'S BAND, DJ, ETC.)

WORKING LUNCH @ £8.50 PER PERSON

- Cheddar & Cucumber Baguette
- Packet of Crisps
- Piece of Fruit
- Piece of home-made Cake
- Bottle of Mineral Water

1 COURSE HOT LUNCH @ £15.00 PER PERSON

- (This is one of the main meals that you have chosen for your guests)

2 COURSE HOT LUNCH @ £20.00 PER PERSON

- (This is one of the starters and main meals that you have chosen for your guests)

Other Evening Menu Options

Cheese & Pâté Counter @ £6.10 p/p

- Mixed Cheeses British Blue, Brie, Aged Cheddar, Fruit Cheese, Garlic Cheese, etc
- Farmhouse Pâté
- Houmous (vegan) (gf) (df)
- Fresh Figs
- Celery
- Red & White Grapes
- Savoury Crackers (Including gluten free oatcakes)
- Rustic Breads
- Butter
- Onion Chutney
- Branston Pickle



• Chip Shop Menu @ £6.10 p/p

- Midi Battered Fish & Chips
- Battered Sausage & Chips (v, vegan gf & df sausages on request)
- Ketchup, Brown Sauce & Vinegar

• Extended Slider Menu @ £7.50 p/p

- Midi Cheese Burger, Sliced Gherkin, Lettuce & Burger Sauce
- Midi Haloumi Burger, Rocket & Chutney (v) (vegan, gf & df option on request)
- Pulled Pork Sliders & 'Slaw
- Midi Cones of Salted Fries (vegan) (gf) (df)

• Deli Buffet @ £9.80 p/p

- Piri Piri Chicken Kebab (gf) (df)
- Sliced Ham with English Mustard (gf) (df)
- Goats Cheese & Red Onion Tarts (v)
- Calamari with Garlic Dip
- Houmous finished with Olive Oil & Pine-Nuts (vegan) (gf) (df)
- Mixed Breads and Pitta Bread – gluten free on request
- Potato Salad with Chives, Onion and Mayonnaise (gf)
- Mixed Leaf Salad (Vegan) (gf) (df)
- Coleslaw (gf)
- Selection of Olives (Vegan) (gf) (df)

Other Evening Menu Options... continued



• Indian Street Food @ £9.80 p/p

- Bowls of Chicken Tikka Masala & Basmati Rice (gf)
- Mushroom Bhaji (vegan) (df) (gf)
- Mini Vegetable Samosas with Tomato Chutney (vegan) (df)
- Cocktail Onion Bhajis with Mango Chutney (vegan) (gf) (df)

• Asian Street Food @ £10.95 p/p

- Chicken Pad Thai
- Aromatic Duck Pancakes with Hoi-Sin Sauce, Spring Onion & Cucumber
- Mini Vegetable Spring Roll with Thai Chilli Dipping Sauce (vegan) (df)
- Chicken Satay Served on Small Wooden Paddle Skewer with Spicy Peanut Sauce (gf) (df)
- Panko Prawn with a Thai Chilli Dipping Sauce

BBQ Menu @ £14.50

- Old Style Butchers Sausage (Including some vegan)
- 6oz Beef Burger including vegetarian (gf) (df)
- Fried Onions
- Cheddar Cheese Slices
- Haloumi
- Mixed Salad
- Coleslaw
- French Bread, Rolls & Butter
- Seasoned Chunky Chips
- Selection of Sauces

• BBQ @ £17.50 per person

- Old Style Butchers Sausage (Including some vegan)
- 6oz Beef Burger including vegetarian (gf) (df)
- Cheddar Cheese Slices (gf)
- Piri Piri Chicken & Vegetable Kebab (gf) (df)
- 50% Tikka Vegetable Kebab (vegan) (gf) (df)
- Belly of Pork (gf) (df)
- Salted Crackling Shards (gf) (df)
- Apple Sauce (vegan)
- Stuffing (v)
- Fried Onions (v) (gf) (df)
- French Bread and Rolls (Gluten free bread on request)
- Butter (gf)
- Mixed Salad (vegan) (gf) (df)
- Coleslaw (gf)
- Selection of Sauces