



FRESH FOOD EVENTS

Your Country House Catering

Let Fresh Food Events take care of you during your stay!

**You've set the date for your stay so now lets think about the food...
We're passionate about food and service...We know its personal.
Share your vision with us and we'll serve just what you need!**



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FRESH FOOD EVENT CATERING LTD

Its Personal...

No Rules. No Packages
You Set the Menu!

Signature Style...

Our Professional Informality
Ensures smiles all round!

Our Commitment...

Great Food and Superb Service
We Promise you both!



Your Catering... Just as you imagined it....



FRESH FOOD EVENTS is our family business, established in 2013. Today, we have a brilliant staff of 24, all waiting to serve you!

Fed up of being offered fixed menus? We put you, our client, in charge!

We can quote for a bespoke menu if you'd like us to but we've also got some packages for you to choose from

Either

✿ No Packages. No Set Menus. You tell us what you want!

OR

✿ Packages to choose from or amend. No Rules.

✿ Your menu the way you want it served. You're in charge!

Dietary Requirements;

Tell us what you need. We'll cater for all your dietary requirements as well as your main menu.

We make you a promise; Our Family will look after your family.

One place to go for everything you need!

- ✿ Canapés
- ✿ Starters
- ✿ Sharing Platters
- ✿ Grazing Tables
- ✿ Mains
- ✿ Desserts
- ✿ Evening Food
- ✿ BBQ and Paella
- ✿ Buffets



Commercial Terms

- ✿ 10% Booking Fee
- ✿ Balance Payable by BACS 28 Days in advance

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What have other couples said?

Maria Boyle



Just a short note to thank you and your team so very much for making my birthday celebrations such a success. Your attention to detail, professionalism, friendliness, customer focus, reliability and communications were all superb and really took the hassle off us on what was a really busy weekend. The food was scrummy. Everyone was raving about the starter platters on the first night along with the puddings (of course!) and the tenderness of the meat dishes. It was just fabulous all round.

Once we summon the energy to party again, we will be in touch!

Maria Boyle 31st May 2021

Alison Heming



It was a really special day which was made even more memorable by you, your team and the amazing food! I cannot thank you enough for making it such a wonderful occasion, everything was beyond perfect, I would love to have you all here permanently!! Gina & Tom loved you all!

Please pass on my thanks to Michelle and Callum, as they were both amazing and left the kitchen immaculate. We enjoyed the rest of the food yesterday! I can't wait to have you all here again! Many thanks once again, you're amazing. Best wishes

Alison & Co. 22nd November 2021

Emma Horton



Just wanted to share the incredible work of Fresh Food Events.

From the absolute get go, communication has been exceptional which is so reassuring when you're planning a large event. The suggestions, guidance was so in keeping with my vision. They really strive to capture exactly what you're looking for. The food was absolutely sublime. We opted for a grazing table and it was just perfect! It literally looked too good to eat! If you're thinking of sourcing a catering company, Graham and Lesley will not let you down. Faultless and beyond brilliant!

Thank you so so much to everybody at Fresh Foods. ❤️

Emma Horton 28th November 2021

John and Chloe



As soon as we asked Graham and Lesley to cater for our wedding, I found out they're not your average caterer, they are so so much better. They tailored the canapés and the menu to us, and we quickly came up with a menu that catered for everyone (including vegetarians and coeliacs). The standard of food was absolutely incredible, there were empty plates all round (even from the fussy eaters). All our guests loved the food and complimented it. If you need a Master of Ceremonies, look no further! Graham was absolutely fantastic, not only in relaying and directing our guests but also in keeping a rather nervous groom (myself) grounded. We can't recommend Graham and Lesley enough and guarantee you will not be disappointed.

John Sawyer 4th June 2021

Helen Kirkaldy



What a fabulous day! I had endless compliments about you, your friendliness, your food, your connection with my guests, and your efficiency!

Helen Kirkaldy 12th June 2022

Karen Haynes



Just wanted to say thank you to you, Kerrie and Jemma for the wonderful meal we all enjoyed for Mum's 90th birthday. The food was amazing and the service with smiles and jokes was exceptional. And when we went in the kitchen some time after you'd gone it was all cleared away and spotless, something we all remarked upon and appreciated. From the first time I spoke to you regarding the event you have been so helpful and made sure that the organisation was easy and stress free so a personal thank you to you from me for that. We will all remember the weekend and particularly the meal on Saturday as a highlight. Please pass on our thanks to Kerrie and Jemma, you were all amazing! As one of the lucky 18 who enjoyed the wonderful meal on Saturday evening I can confirm that the cheesecake was as delicious as it looks. The whole meal was superb, Graham, Kerrie and Jemma were brilliant, it all seemed so effortless and relaxed, perfect for our family gathering. Thank you.

Karen Haynes 5th April 2023

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Drinks Service

You provide the drinks and we serve them , or we provide the drinks too – The choice is yours. We don't charge corkage!



Leave it to us...

When we meet with you the day before, we will take charge of your Wines, Beers & Soft drinks etc and manage their service as follows;

Chilling

We will provide Trugs and Ice to chill white and sparkling wines provided by you. Red wines provided by you will be held at room temperature.



Welcome Drinks

Pimms or Prosecco? Bottles of Beer? Mulled Wine? Mulled Cider? Formal or Informal? We will set up tables with Cloths and Ice Buckets and Glassware etc and serve the drinks to your guests.

Waiting Staff will serve and circulate with top ups.



Table Wine

Wine Chilling, bringing to Table and opening until the end of the meal.



Toasting Wine

Wine Chilling, Pouring at Table

Tea and Coffee



Served at Table or we can provide a Self Service Station for guests to help themselves on a bottomless cup basis.



We have a great working relationship with Laithwaites Wines. You won't find a friendlier, more helpful or down to earth team! You can visit their tasting room, get great advice, enjoy the experience, and choose your wines for your Big Day. You will be surprised by the discounts available for your wines – they really are worth talking to!

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Canapés



To welcome guests, Canapés lift an event and put a smile on everyone's face!

There may be a theme, or you may just want a balanced mix of tasty treats for your guests.

We've put some ideas below – mix and match from the list, or as ever, **give us your own ideas!**

- ✦ Roast Pepper Bruschetta
- ✦ Wild Mushroom And Roast Pepper Bruschetta
- ✦ Tomato And Ham Bruschetta
- ✦ Goats Cheese And Plum Chutney On Artisan Bread
- ✦ Rarebit Bites
- ✦ Pate And Chutney On Artisan Bread
- ✦ Honey Mustard Glazed Sausages
- ✦ Mini Toad in the Hole
- ✦ Caesar Chicken Tartlets
- ✦ Stilton, Pear and Walnut Tartlets
- ✦ Chicken Tikka & Mango Chutney on Naan Bread
- ✦ Watermelon, Cured Ham And Feta On A Skewer
- ✦ Ratatouille And Parmesan Tartlet
- ✦ Vegan Mini Tacos Sweet Potato, Avocado, Salsa, Coriander
- ✦ Grilled Halloumi Wrapped In Parma Ham
- ✦ Mini Tacos With Prawns, Avocado, Sour Cream, Coriander
- ✦ Mini Prawn Cocktails (Gluten Free)
- ✦ Smoked Salmon And Cream Cheese Blini
- ✦ Mini Cheeseburger Slider In Ciabatta
- ✦ Roast Beef And Horseradish In Yorkshire Pudding
- ✦ Tiger Prawn And Coriander Crostini
- ✦ Risotto And Cheese Crispy Ball (Arancini)
- ✦ Chicken Satay
- ✦ Crispy Bacon Guacamole On Rosemary Bread

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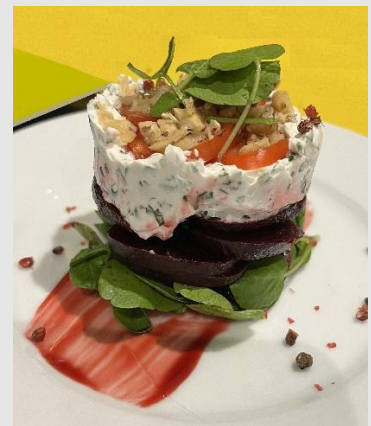
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Starters

Remember these are just examples – we serve what you ask for!



- + Sharing Slates Of Italian Antipasti
 - + Choose your combinations...examples include
 - + Olives, Oils, Breads, Hummus, Stuffed Peppers, Artichoke Hearts, Sun Dried Tomatoes, Mozzarella Bambini, Feta, Crudités, etc
- + Farmhouse Sharing Slates
- + Tapas
- + Creamed Leek Tartlet
- + Baked Camembert, Dressed With Rocket, Served With Cranberry
- + Goats Cheese And Asparagus Tarts
- + Ardennes Paté, Rocket, Caramelised Onion Chutney
- + Trio Of Melon
- + Trio Of Salmon (Poached, Smoked And Mousse)
- + Prawn Cocktail
- + Peach Panzanella (Salad Made With Peaches And Mozzarella With A Lemon And Caper Dressing)
- + Caprese Salad (Mozzarella Tomato And Basil)
- + Putanesca Pasta
- + Arancini dressed with Rocket
- + Soup – Choose your flavour...
 - + Leek and Potato,
 - + Tomato and Roasted Red Pepper,
 - + Minestrone,
 - + Mulligatawny,
 - + Sweet Potato and Coriander...



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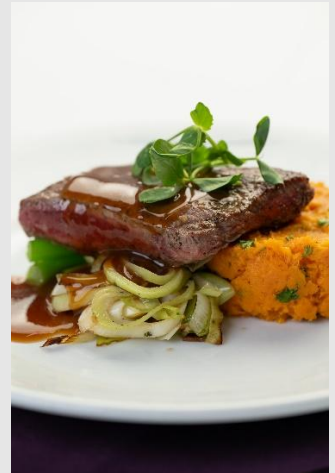
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Main Course

Some of the main courses asked for to date...

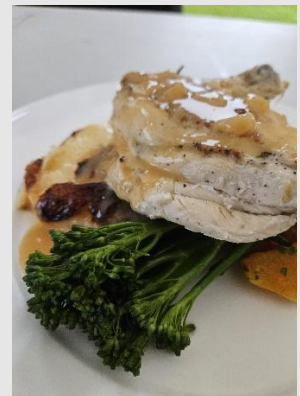
Beef

- ✦ Medallions Of Beef In A Red Wine Jus With Rosemary And Shallot Jus
- ✦ Beef In Peppercorn Sauce
- ✦ Roast Silverside Of Beef With Yorkshire Puddings
- ✦ Beef Brisket In A Tarragon And Dark Ale Sauce



Chicken

- ✦ Chicken Breast Stuffed With A Mushroom And Onion Duxelle In A White Wine And Tarragon Sauce / Wrapped In Prosciutto, Served In A Marsala Wine Sauce
- ✦ Chicken Breast Stuffed With Stilton Or Caerphilly Or Wensleydale Cheese, Wrapped In Bacon / Prosciutto And Served In A Cream & Mushroom Sauce / Home Made Tomato Sauce
- ✦ Chicken Souvlaki Skewers Served With Flatbreads
- ✦ Chargrilled Chicken In A Pesto Sauce With Mediterranean Vegetables With Wild And White Rice
- ✦ Roasted Breast Of Chicken In A Herby Tomato Sauce
- ✦ Chicken Breast Marinaded In Lemon And Basil



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Fish

- ✦ Salmon Teriyaki, Sprinkled With Toasted Sesame Seeds With Baby Sweetcorn
- ✦ Salmon Fillet Baked In Paper With Lemon, White Wine And Herbs
- ✦ Poached Salmon Fillet In A Light Garlic Butter
- ✦ Poached Salmon In A Greek Yoghurt And Avocado Sauce
- ✦ Sea Bass Fillet With Pak Choi, Jasmine Rice And Asian Slaw.
- ✦ Cod With A Creamy Parsley And Cheese Sauce
- ✦ Cod In A Herby Crust In Tomato Sauce
- ✦ Cod Loin In A Spanish Style Tomato Sauce With Capers, Olives And A Hint Of Chilli



Lamb

- ✦ Roast Rack Of Lamb
- ✦ Slow Roast Rump Of Lamb Dressed With Rosemary And Thyme
- ✦ Welsh Lamb Shank Braised In Red Wine And Shallots



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Duck

- ✦ Pan Fried Duck Breasts Served With An Orange, Ginger And Port Sauce
- ✦ Duck In A Cherry Sauce



Pork

- ✦ Sticky Slow Roast Belly Of Pork With Honey Cumin And Chilli
- ✦ Roasted Pork Belly With Crackling, / Pork Belly In A Light Cider Sauce With Sage
- ✦ Pork Ribs In A Sticky Sauce



Vegetarian

- ✦ Roasted Yellow Courgettes stuffed with a minted bean salad in a home made tomato sauce



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Others

- ✦ Venison in Pancetta with Blackberry and Sloe Gin Sauce
- ✦ Fish Paella
- ✦ Sharing Boards of Mixed Roast Meats
- ✦ Sausage and Mash
- ✦ Pie and Mash (Choose your Pie!)
- ✦ Burgers!
- ✦ Joints to be carved at Table
- ✦ BBQ on a Board



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Desserts

A Traditional Dessert Or A Trio?

Suggestions Below Can Be Individual Desserts Or Mini Versions Combined For Duos Or Trios! If What You Want Isn't On The List, Just Tell Us!



- + Lemon Cheesecake
- + Strawberry Cheesecake
- + Lime & Ginger Cheesecake
- + Vanilla Cheesecake
- + Salted Caramel Cheesecake
- + Banoffee Pie
- + Fruit Crumble
- + Sticky Toffee Pudding
- + Chocolate Brownie
- + Fruit Tart
- + Chocolate Profiterole
- + Salted Caramel Profiterole
- + Chocolate Dipped Strawberry
- + Chocolate Mousse In A Chocolate Cup

- + Lemon Posset
- + Ice Cream
- + Sorbet
- + Chocolate Torte
- + Key Lime Pie
- + Banoffee Meringue Roulade
- + Raspberry & White Chocolate Roulade
- + Treacle Tart
- + Eton Mess
- + Brioche And Butter Pudding With Raspberry And White Chocolate
- + Treacle Sponge Pudding
- + Classic Bread And Butter Pudding
- + Lemon Drizzle Cake
- + Mini Raspberry Trifle

- + Mini Scone, Jam And Clotted Cream
- + Macarons De Paris
- + Mini Apple And Raspberry Doughnuts
- + Mini Ring Doughnuts Drizzled With Chocolate Sauce
- + Rice Pudding
- + Strawberry Shortcake Dressed With Edible Flowers
- + Raspberry And White Chocolate Blondies
- + Cut Fruit Platter
- + Cheese Board



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Grazing Tables

Move on from traditional cold buffets with a Grazing Table in the style of your choosing... Spanish, Farmhouse, Mediterranean...as ever, it's your choice! Choose all your ingredients!



Farmhouse...

- ✦ Mini Sausage Rolls
- ✦ Pork Pies,
- ✦ Onion Bhajis,
- ✦ Ham & Cheddar Cheese Cubes,
- ✦ Pickled Onions,
- ✦ Mini Quiche,
- ✦ Cherry Tomatoes,
- ✦ Rocket,
- ✦ Crackers and Butter



Spanish...

Olives, Arancini Balls, Sundried Tomatoes, Mini Stuffed Peppers, Serrano Ham and Manchego Cheese Tartlets, Patatas Bravas and Warm Mini Chorizo, Bruschetta with Ham and Mushroom, Spanish Omelette, Mini Kebab of Herby Chicken

Mediterranean...

Arancini, Stuffed Mini Peppers, Bruschetta, Mixed Olives, Sundried Tomatoes and Artichoke Hearts, Roast Peppers, Palma Ham and Salami, Breadsticks, Mozzarella Balls



Pinterest Inspired...

Welsh and Continental Cheeses, Artisan Breads and Crackers, Chutneys, Bowls of nuts and savoury nibbles, Grapes, Strawberries, Raspberries, Blueberries, cherries and Kiwi Fruit. Warm Segmented Camembert
Petit Fours, Profiteroles. Eclairs, Mini Brownies.

Dessert...

Meringues, Salted Caramel Profiteroles, Eclairs, Brownies, Strawberries, Grapes, Blueberries

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Hot Buffets

For more informal dining, presented in shining Chaffing Dishes and served by our professional staff, the same great food otherwise served to table.

We've included some options below, but just tell us what you want – your day, your way!



Hot Buffet Options include;

- ✦ Beef in Peppercorn Sauce served with Rice and Salad
- ✦ Chicken Curry served with Pilaf Rice and Naan Bread
- ✦ Chicken in a Creamy White Wine and Tarragon Sauce served with Seasonal Vegetables and Baby New Potatoes roasted in their skins.
- ✦ Slow Roast Beef in a Red Wine and Shallot Jus with Seasonal Vegetables and Baby New Potatoes
- ✦ Trio of Sausages with Mashed Potato, Onion Gravy and Peas
- ✦ Cod in a Spanish Tomato Sauce with Olives and Capers,
- ✦ Patatas Bravas and Salad
- ✦ BBQ Hunters Chicken with Sweet Potato Mash and Salad
- ✦ Stuffed Roast Peppers with Salad and Cous Cous
- ✦ Vegetarian Lasagne
- ✦ Vegetable and Chick Pea Curry



- ✦ Pulled Pork in Brioche Rolls, Coleslaw, Salad / Bacon Butties
- ✦ Trio of Butchers Sausages, breads sauces and salads
- ✦ Lasagne with Garlic Bread and Salad
- ✦ Chilli con Carne served with Rice, Tortilla Chips, Guacamole, Sour Cream and Salsa
- ✦ Chicken Curry with Rice, Naan Breads, Bhajis and Samosas
- ✦ Moroccan Meatballs, Cinnamon Rice and Pitta Bread



Mini Dessert Buffet

- ✦ Mini cakes and treats including éclair, chocolate brownies, Lemon Tart, Toffee Blondies and more, displayed on glass and slate, dressed with cut fruit to make a delicious display for your guests to indulge themselves.
- ✦ Cheese Buffet with your choices of cheese dressed with grapes and Celery
- ✦ Perhaps even a Cheese Tower!

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Cold Buffets

If a traditional served meal isn't what you're looking for, and you'd prefer a buffet, that's no problem! Or Perhaps you'd like a buffet for your Evening Food.... Finger or Fork Buffet, Build your own menus, build on the ideas we've included below...



Finger Buffets

- ✦ Traditional Farmhouse White and Wholemeal Sandwiches
- ✦ Filled Wraps with Meats, Cheeses, Fish, Salad and Chutneys
- ✦ Savoury Bruschetta – Vegetarian and Meat
- ✦ Thin Crust Pizza, Caramelised Red Onion, Buffalo Mozzarella & Wild Rocket
- ✦ Mini Goats Cheese and Baby Plum Tomato Tartlets
- ✦ Thai Chicken Skewers with Peanut Dip
- ✦ Crudité and Breadstick Platter with Hummus & Sweet Chilli Dips
- ✦ Mini Cake Platter with Mini Éclair, Mini Raspberry Cheesecake Tarts & Chocolate Brownies
- ✦ Cheeseboard with Welsh and Continental Cheeses, Fig Chutney, Celery, Grapes & Crackers.
- ✦ Luxury Cut Fruit Platter



Fork Buffets

- ✦ Roast Silverside of Beef with Horseradish Cream
- ✦ Roast Gammon with Ginger and Molasses Glaze
- ✦ Rare Roast Venison with Blackberry Jelly
- ✦ Chicken Liver Parfait, Yakitori Chicken Skewers
- ✦ Shropshire Blue, Pork and Chutney Sausage Rolls
- ✦ Mini Steak and Ale Pies, Mini Chicken & Bacon Pies
- ✦ Cheese Platter with Welsh and Continental Cheeses, Grapes, Celery, Chutney & Crackers
- ✦ Peppers stuffed with Moroccan spiced Cous Cous, Apricots & Pine Nuts
- ✦ Mini Cheese, Leek & Potato Pies, Spinach and Feta Filo Pastry Pie
- ✦ Roast Halloumi & Bulgur Wheat Salad with Mango and Coriander
- ✦ Rosemary, Goat's Cheese and Mushroom Tart
- ✦ Wild and White Rice Salad with Mediterranean Vegetables and Olive Oil
- ✦ Pesto Pasta with Cherry Tomatoes
- ✦ Warm Minted Baby New Potatoes
- ✦ Autumn Vegetable Salad with Saffron Dressing (to include Broccoli, Courgette, Sweetcorn and Tomatoes)

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Paella - Putting on a show!

Imagine the scene...Huge pans of Paella cooked live for your guests' entertainment;

Tapas to begin? Maybe a Grazing Table...



- ✦ Stuffed Mini Peppers
- ✦ Spanish Omelette (Frittata)
- ✦ Roasted Pepper and Onion Bruschetta
- ✦ Patatas Bravas
- ✦ Serrano Ham and Manchego Cheese Tartlets
- ✦ Chorizo Bites
- ✦ Salami
- ✦ Cherry Tomatoes
- ✦ Flatbreads

The Main Event...



- ✦ A Fish Paella with King Prawns, Prawns, Mussels and White Fish
- ✦ A Meat Paella with Sausage, Chorizo, and Ham
- ✦ A Vegetarian Paella with tomatoes, beans, chickpeas and peppers
- ✦ Or any combination....

....All served with fresh crispy salads and Artisan breads.



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BBQ;

What does a BBQ mean to you? Here are some ideas...Mix and match!



The Family Friendly One;

- ✦ Quality Beefburgers
- ✦ Butchers Sausages
- ✦ Lemon & Yoghurt Chicken
- ✦ BBQ Pork & Pineapple Skewers
- ✦ Green Salad
- ✦ Tomato Salad
- ✦ Potato Salad
- ✦ Coleslaw
- ✦ Breads, condiments & dressings

The American One;

- ✦ Slow Cooked Texan Style Beef Brisket
- ✦ Louisiana Style Pulled Pork
- ✦ Hot Dog Sausages with Fried Onion
- ✦ Cajun Chicken
- ✦ Creole Style Slaw
- ✦ Mini Corn on the Cob
- ✦ Caesar Salad
- ✦ Potato Salad
- ✦ Breads, condiments & dressings including American Yellow Mustard

Other Ideas..

- ✦ Cajun Chicken
- ✦ Rump of Lamb
- ✦ King Prawns
- ✦ Beef in a Creamy Peppercorn Sauce
- ✦ Chicken Chasseur
- ✦ Pork in Cider
- ✦ Chicken Jambalaya



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The Foodie One;

- ✦ Flat Iron Steaks marinated in Olive Oil and Garlic
- ✦ Lemon & Basil Chicken Skewers
- ✦ Char Siu Pork Loin
- ✦ Build your Gourmet Burgers with Brioche Buns, Bacon, Monterey Jack and an assortment of pickles, sauces & dressings.
- ✦ Lime & Ginger Tiger Prawn Skewers
- ✦ Halloumi & Roast Peppers
- ✦ Greek Salad
- ✦ Home Made Coleslaw
- ✦ Rocket, Watercress, Pine Nut & Balsamic Salad
- ✦ Jewelled Cous Cous Salad
- ✦ Buttered, Minted New Potatoes
- ✦ Breads, Condiments, Dressings and Sauces

The Spicy One;

- ✦ Cajun Chicken
- ✦ Mini Corn on the Cob with Chilli & Lime
- ✦ Adobo Pork Steaks (Lime, Garlic & Paprika)
- ✦ Quality Burgers topped with Chilli con Carne & Mexican Cheese
- ✦ Courgette and Red Pepper Fajita
- ✦ Fresh Chopped Tomato Salsa
- ✦ Guacamole
- ✦ Sour Cream
- ✦ Chopped Mexican Salad of Romaine, Cucumber, Cherry Tomato, Avocado, & Corn with Lime & Coriander Dressing
- ✦ Mexican Yellow Rice
- ✦ Breads, Condiments & Dressings

A Tailored One...

- ✦ Flat Iron Steaks
- ✦ Butchers Sausages
- ✦ Beef Burgers
- ✦ Herby Chicken
- ✦ Haloumi and Stone Roast Peppers
- ✦ Aubergine Parcels
- ✦ Warm Baby New Potatoes
- ✦ Homemade Coleslaw
- ✦ Crudités and hummus
- ✦ Tomato, Mozzarella & Basil Salad
- ✦ Green leaf salad
- ✦ Greek Salad with Feta and Olives

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Afternoon Tea

Traditional. Elegant and Tasty....Served on plain white or Vintage China. Just like every other choice, you can build your Afternoon Tea to suit...

Examples of Weddings served with Afternoon Teas...



- ✦ Sandwiches
 - ✦ Smoked Salmon & Cucumber, Honey Ham & Mustard,
 - ✦ Egg & Watercress, Cheese & Pickle
- ✦ Prosciutto Wraps
- ✦ Cocktail Sausage Rolls
- ✦ Mini Savoury Pastries (Ham and Cheese, Salmon and Meat)
- ✦ Pear, Stilton and Walnut Tartlets
- ✦ Scones with Jam & Cream
- ✦ Lemon Drizzle Cake
- ✦ Mini Eclairs
- ✦ Salted Caramel Profiteroles
- ✦ Chocolate Dipped Strawberries
- ✦ English Tea / Green Tea / Fruit Teas Ground Coffee



- ✦ Sandwiches
 - ✦ Cheese and Pickle, Hummus and Falafel
 - ✦ Smoked Applewood Cheese, Ham Salad, Coronation Chicken
- ✦ Cheese and Onion Rolls, Sausage Rolls
- ✦ Mini Savoury Ham and Cheese Pastries
- ✦ Mediterranean Vegetables (V)
- ✦ Butternut Squash and Sage mini Tartlets
- ✦ Stilton and Apple (V)
- ✦ Crudités and Hummus
- ✦ Scones Jam and Cream
- ✦ Brownies, Coconut Cake
- ✦ Lemon Drizzle Cake, Carrot Cake, Welsh Cakes
- ✦ English Tea / Green Tea / Fruit Teas Ground Coffee



- ✦ Sandwiches
 - ✦ Egg and Cress, Mixed Cheeses
 - ✦ Beef, Ham, Chicken, Prawn Mayo
- ✦ Scones Jam and cream
- ✦ Mini Eclairs
- ✦ Lemon Drizzle Cake
- ✦ Carrot Cake
- ✦ Chocolate Dipped Strawberries
- ✦ English Tea / Green Tea / Fruit Teas
- ✦ Ground Coffee

Its Personal...

No Rules, No Packages!
You Set The Menu!

Signature Style...

Our Professional Informality
Ensures Smiles All Round!

Our Commitment...

Great Food and Superb Service
We Promise You Both!



Evening Ideas

Perhaps a second sitting at your all day event...



- ✦ Trio of Sausages cooked on the barbecue (Pork Sausage, Cumberland Sausage and Dragon's Breath Sausage), served in long split rolls, with fried onion, ketchup, & mustard.
- ✦ 6oz quality beef burger, cooked on the barbecue, brioche buns, cheese slices, burger relish, ketchup, barbecue sauce
- ✦ Slices of thick butchers dry cured back bacon, served in a white floured bap with ketchup or brown sauce



The **Stand and Deliver** option Served in a noodle box with compostable fork.

- ✦ Chicken Curry, Pilau Rice, Naan Breads, Mango Chutney and Onion Bhaajis
- ✦ Chilli con Carne, Rice, Tortilla Chips, Sour Cream, Guacamole, Salsa
- ✦ Thai Green Curry
- ✦ Lasagne, Garlic Bread, Salad
- ✦ Moroccan Meatballs, Jewelled Saffron Cous Cous, Fattoush Salad
- ✦ Pulled Pork, Brioche Rolls, Coleslaw
- ✦ Chicken Souvlaki, Flatbreads, Greek Salad

The Barbecue (See our main section on BBQ's too!)



- ✦ Lime & Coriander Chicken
- ✦ Cajun Chicken
- ✦ Pulled Pork
- ✦ 6 oz Quality Beef Burgers
- ✦ Butchers Sausages
- ✦ Green Salad
- ✦ Coleslaw
- ✦ Potato Salad
- ✦ Breads, sauces & dressings
- ✦ Served on Disposable, Compostable plates with Compostable Cutlery



Paella

- ✦ Chicken and Chorizo Paella
- ✦ Vegetarian Paella
- ✦ Flat breads
- ✦ Green Salad

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Pricing

- ✦ Prices are valid until 31st December 2025
- ✦ All pricing is indicative until we agree numbers, a menu and service style with you
- ✦ Pricing shown is VAT inclusive

| | |
|---|-----------------------------|
| Canapes | from £11 per head |
| Two Courses served to Table A main and dessert from the menus above | From £40.00 per head |
| Three Courses served to Table Starter Main and Dessert from the menus above | From £50.00 per head |
| Hot Buffet | From £28.00 per head |
| Cold Buffet | From £15.00 per head |
| Paella – Minimum 20 People Chicken and Chorizo | From £27.00 per head |
| BBQ – Minimum 15 People Family Friendly BBQ Others BBQ Offerings POA | From £27.00 per head |
| Bespoke Menus | POA |

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