

Congratulations on your Engagement

Do you take Samuel James Events to be your wedding caterer?

'Good food is the foundation of genuine happiness' – Auguste Escoffier

Weddings are a once in a lifetime experience and we're proud to be a part of your very special day.

At Samuel James Events we are passionate about fabulous food and delectable drink. We understand just how important your wedding day is to you. That's why no matter how large or small, all our weddings are planned to perfection, ensuring your day goes without a hitch. Well, apart from the one that matters!

Our one simple philosophy is to serve up delicious, imaginative and exciting menus that leave you and your guests with lasting impressions and cherished memories. Whether it's going to be a traditional white wedding or contemporary celebration of love; take place at a stately home or in a marquee at your own home; we guarantee tasty and truly exquisite food from the first canapé of the day to the last nibble in the evening.

As one of the finest wedding caterers in Cheshire, we've achieved a reputation for our high standards of food and service across the Northwest and beyond. All our menus have been designed for great taste and perfect presentation by our experienced chefs, and are served in sensational style by our expertly trained in-house staff.

With our use of modern cooking techniques, we deliver bespoke, creative and innovative dishes that excite the taste buds and whet the appetite. By using only the very best of responsibly sourced, fresh, seasonal and local produce, you can rest assured that all our dishes are of the highest possible quality.

As well as providing creative gastronomy, we'll also take care of everything on the big day. You'll be free to sit back, relax and enjoy your day with friends and family. After all, you should feel like guests at your own wedding shouldn't you?

Bon Appétit!











CANAPÉ MENUS



Menu No.1

Cold

Chicken Liver Parfait, Red Onion Chutney, Toasted Brioche Feta Cheese, Sun Blushed Tomato Confit, Bruschetta

Hot

Maple Glazed Baby Chipolata, Wholegrain Mustard Mayo Vietnamese Vegetable Spring Roll, Hoisin Sauce

Menu No.3

Cold

Sipsmith Salmon Gravlax, Horseradish Emulsion, Granary Wafer Oriental Vegetable Sushi Roll, Soy Dipping Sauce Duck Pressé, Cranberry and Mandarin Relish, Spelt Toast

Hot

Wild Boar Scotch Quail's Egg, Spiced Plum Ketchup Chicken, Chorizo and Seafood Paella Arancini, Saffron Mayo Ras el Hanout Lamb Kofta, Fresh Salsa Verde

Menu No.2

Cold

Smoked Salmon Blini, Citrus Crème Fraîche, Caviar Parmesan Sablé, Peppadew Pepper, Black Olive, Mozzarella Seared Oyster Beef, Singapore Vegetables

Hot

Thai Salmon Fish Cake, Yuzu Marmalade Spiced Chicken Brochette, Tomato and Shallot Ragù Sun Dried Tomato and Parmesan Risotto Ball, Balsamic Aïoli

Menu No.4

Cold

Whipped Goat's Cheese, Fig and Onion Jam, Oat Flapjack Salt Beef Sirloin, Sauce Béarnaise, Rosemary Focaccia Thin Sesame Tuna Tataki, Shiso Dressing, Gari Ginger Chicken and Ham Hock Terrine, Tarragon Rémoulade, Crostini

Hot

Venison Bolognese Croquette, Parmesan Fondue Fleetwood 'Fish and Chip', Pea Purée, Tartar Sauce Confit Lamb Belly Fritter, Paloise Sauce Sweet Potato Falafel, Harissa Salsa, Cucumber Tzatziki

Many thanks for the fabulous food during Alix's wedding weekend. Every course was of exceptional quality and beautifully presented. I have never seen guests devour canapés with such enthusiasm and the supply never dried up. Throughout the entire event guests made the effort to congratulate me on the food repeatedly. Your exquisite food, attention to detail and hard work helped to make Alix's wedding the fairytale I wished for her.

Mr Willcox (Father of the Bride), 2016

Canapés are served from a choice of olive wood, natural slate, white porcelain, polished mirror and contemporary glass. For something spectacular, why not ask us about using dry-ice?





HERITAGE MENUS





Menu No.1

Woodland Mushroom, Tarragon and Mascarpone Soup, Garlic and Herb Croutons

Old Style Herby Butcher's Sausages, Colcannon Creamed Potatoes, Green Beans, Caramelised Shallot and Craft Beer Gravy

British Blackcurrant Tipsy Trifle, Toasted Almonds, Lavender Honey Shortbread

Menu No.3

'Blowtorched' Goat's Cheese and Caramelised Red Onion 'Tarte Tatin', Mixed Leaf Salad, Balsamic Glaze, Caramelised Walnuts

Slow Roast Smoked Pork Belly, Sage and Onion Boulangère Potato, Salted Crackling, Maple Glazed Carrots, Buttered Savoy Cabbage, Grain Mustard and Cider Reduction

'Walled Garden' Fruit Crumble, Cracked Vanilla Bean Custard, Stem Ginger Ice Cream

Menu No.2

Mozzarella Cheese and Mediterranean Vegetable 'Mille Feuille', Baby Leaf Salad, Cherry Tomatoes, Pesto

Pan Roast Escalope of Sea Bream, Chive Crushed Jersey Royals, Fricassée of Peas and Beans, Mustard and Grappa Sauce

Lemon Curd Tart, Minted Mascarpone Cream, Lemon Meringue 'Clouds', Fresh Blackberries, Blackberry Coulis

Menu No.4

Crispy Breaded Ham Hock Fritter, Spring Pea Purée, Russet Apple Jam, Homemade Pork 'Scratching', Pea Shoots

Braised Game and Woodland Mushroom Suet Pudding, Buttered 'Clapshot' Mash, Braised Red Cabbage, Worcestershire Sauce and Meantime Porter Gravy

Sticky Toffee Pudding, Butterscotch Sauce, Nougatine Basket, Honeycomb Ice Cream, Candied Orange Peel



Can't decide which dessert you both prefer? Maybe try serving one dessert for the ladies and one dessert for the gentlemen?





BESPOKE MENUS





Menu No.1

Roast Mediterranean Vegetable Soup, Ciabatta Croutons, Parmesan Pesto, Fresh Basil

Pan Roast Breast of Chicken, Sun Blushed Tomato Risotto Cake, Sautéed Bell Peppers, Fine Beans, Plum Tomato, Chorizo and Red Onion Coulis

'Neat' Eton Mess; Brandy Snap Basket, Strawberry Ice Cream, Vanilla Pod Chantilly, Strawberry Meringues, English Strawberries

Menu No.3

Chargrilled Northwest Asparagus and Parma Ham, Semi Dried Tomatoes, Marinated Artichoke, Baby Rocket, Sicilian Dressing, Toasted Pine Nuts

Aged Salt-Cured Chargrilled Rump Steak, Twice Cooked Goose Fat Chips, Spinach and Shallot Stuffed Portobello Mushroom, Balsamic Roast Vine Tomatoes, Pink Peppercorn Sauce

Bittersweet Chocolate and Peanut Butter Pavé, Textures and Temperatures of Raspberry

Menu No.2

Coronation Chicken 'Croquettes', Grilled Apricot and Mango, Oven Dried Tomatoes, Lightly Curried Mayonnaise, Coriander and Mint Salad

Tandoor Blackened Salmon Supreme, New Potato 'Sag Aloo', Onion Bhaji, Sautéed Greens, Masala and Preserved Lemon Sauce

Gooey Triple Chocolate Orange Brownie, Honeycomb Ice Cream, 'Dulce de Leche' Sauce, Cinder Toffee Pieces

Menu No.4

Poached Timbale of Lemon Sole with a Salmon Mousseline Centre, Champagne and Crayfish Cream, Black Caviar, Citrus Micro Herbs

Roast Breast of Ribble Valley Duck, Duck Leg 'Bon Bon', Buttered Fondant Potato, Pickled Turnips, Salt Baked Beets, Confit Carrot, Port Wine Jus

Black Forest Marquise, Griottine Cherry Ice Cream, Chocolate 'Earth', Salted Caramel, Hazelnut Brittle Tuille

We cannot thank you enough for the most amazing food at our wedding. I'm sure our guests will never forget how amazing the food was. We really appreciate all of your hard work, you made our day truly perfect!

Mr & Mrs Ogley, 2015

Many of our starters and desserts can be combined to make a 'trio' or 'assiette' of your favourite disbes. It's a lovely way to impress your guests with a variety of tastes.









GREAT BRITISH MENUS





Menu No.1

Pressing of Smoked Mackerel, Lemon and Dill Crème Fraîche, Pickled Cucumber, Frisée Endive, Melba Toast

Pan Fried Local Farm Chicken, Black Pudding and Potato 'Hash Brown', Honey Roast Carrot, Buttered Green Beans, Woodland Mushroom and Brandy Cream Sauce

Tregothnan Earl Grey Infused Burnt Cambridge Cream, British Summertime Berries, Victoria Shortcake Biscuits

Menu No.3

'Little Picnic'; Chicken Liver Parfait and Juniper Butter, Wild Boar Sausage Roll, Cheshire Cheese and Red Onion Tartlet, Victoria Plum and Apple Chutney, Toasted Brioche

British Grass-Fed Roast Sirloin of Beef, Yorkshire Pudding, Beef Dripping Roast Potatoes, Seasonal Allotment Vegetables, Roasting Juice Gravy

'Trio of Traditional Tarts'; Treacle Tart with Blood Orange Mascarpone, Bakewell Tart with Raspberry Ripple Ice Cream, Apple Crumble Tart with Grandma's Custard

Menu No.2

Game Keeper's Pâté in Streaky Bacon, Cumberland Sauce Marmalade, Rustic Wholegrain Toast, Dressed Lamb's Lettuce

Wheat Beer Battered Haddock, Triple Cooked 'Jenga' Chips, Mushy Marrowfat Peas, Warm Caper and Gherkin Tartar, Cornish Seaweed Salt

English Orchard Pear and Almond Tartlet, Cinnamon Ice Cream, Amaretto Caramel, Spiced Pecans

Menu No.4

'Reimagining' of The Prawn Cocktail; Crayfish and Poached Salmon Ballotine, King Prawns, Hendrick's Gin Soused Cucumber, Apple and Watermelon, Marie Rose, Lemon Balm

'Lamb Two Ways'; Roast Rump and Mint Crusted Faggot, Celeriac Gratin, Braised Leeks, Heritage Carrots, Light Lamb Jus

Strawberry and Clotted Cream Delice, Pimm's No.1 Jelly, Rosé Champagne Sorbet, Popping Candy, Elsanta Strawberries



If you're getting married on a farm or in a barn, bow about using mini plant pots, watering cans, milk churus, galvanised buckets, tin cans or eggsbells to present your dishes in?



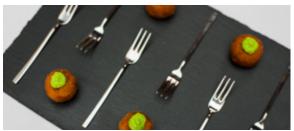


SIGNATURE MENUS









Menu No.1

'Panko' Breaded Salmon and Parsley Potato Cake, Pea Purée, Caper Berry Aïoli, Fragrant Herbs

Confit Leg of Gressingham Duck, Parmentier Sweet Potatoes, Spiced Braised Red Cabbage, Fine Beans, Orange Sauce

White Chocolate and Vanilla Panna Cotta, Peach and Raspberry 'All Sorts', Chambord Syrup, Almond Biscotti Wafer

Menu No.3

Crispy 'Chinese Takeaway' Duck, Cucumber, Spring Onion and Coriander Salad, Pomegranate Seeds, Five Spice Plum Sauce, Deep Fried Noodles

Pan Fried Fillet of Sea Bass, Tian of Roasted 'Ratatouille' Vegetables, Saffron Spiced New Potatoes, Griddled Fennel, Provençal Vinaigrette

'Deconstruction' of Mango and Passion Fruit Cheesecake, Tropical Fruit Sorbet, Hobnob Biscuit Crumble

Menu No.2

Aerated Somerset Goat's Cheese, 'Candy Cane' Beetroots, Heritage Tomatoes, Balsamic Reduction, Pumpkin Seeds, Walnut Crostini

Slow Roast 'Moroccan Style' Lamb Shank, Jewelled Harrisa Cous Cous, Charred Aubergine, Shallots and Carrots, Warm Salsa Verde, Minted Yoghurt

'Kilner Jar' of Espresso Tiramisu, Mocha Bean Ice Cream, Tia Maria Caramel, Dark Chocolate Crumbs, Fresh Raspberries

Menu No.4

Vanilla and Vodka Cured Salmon Gravlax, Tartar New Potatoes, Sweet Beetroot, Beetroot Jelly, 'Hovmästarsås' Vinaigrette, Rye Bread Crisps

'Preparations' of Wiltshire Pork; Tenderloin Wellington, Black Pudding Scotch Egg, Braised Cheek, Caramelised Chicory, Cauliflower Purée, Tender Stem Broccoli, Pork Popcorn, Calvados Jus

Caramelised Banana Bavarois, Banoffee Ice Cream, Toffee Popcorn, Dark Chocolate Sauce, Jamaican Rum Syrup, Banana Croquant

It was a perfect day. You, your people, our food, the presentation, were all overwhelmingly splendid. We wish to thank you for the care and attention to detail which added an extra quality to a spectacular day.

Mr Bayliss (Father of the Bride), 2016

Why not let your guests pick and choose their own dessert with our mini desserts slate? A selection of desserts in miniature form, served in shot glasses and mini ramekins.







SEASONAL MENUS



WINTER

Canapés

Cold

Game Pâté, Sloe Gin Jam, Toasted Wholemeal Lancashire 'Cheese and Tomato' Herb Scones

Hot

Mini 'Bangers and Mash', Red Onion Gravy Wild Mushroom 'Tumbleweed', Sage Crème Fraîche

Wedding Breakfast

'Sous-Vide' Rainbow Trout, Beetroot and New Potato Relish, Horseradish Purée, Fennel and Watercress Salad, Herb Oil

'Yorkshire Pot' Roast of Five Birds, Roast Russet Potatoes, Cauliflower Cheese, Sautéed Brussels, Port and Cranberry Demi-Glace

Tokaji and Prune Parfait, White Chocolate and Mascarpone Ganache, Rum 'n Raisin Ice Cream, Drunken Golden Raisins, Ginger Parkin

Evening Food

The 'All Day Breakfast'; Sweet Cured Bacon, Butcher's Sausage, Eggs 'Your Way', Bury Black Pudding, Hash Browns, Heinz Baked Beans, Fried Mushrooms, Roast Tomato, Fresh Baps, Heinz Ketchup and HP Sauce

SPRING



Canapés

Cold

Peking Duck, Crispy Pancake, Spring Onion, Coriander Black Olive Palmier, Baba Ganoush, Buratta Cheese King Prawn, Pineapple and Mango Salsa, Chilli and Lime Jugged Rabbit Terrine, Piccalilli Mayo, Rosemary Cracker

Hot

Cola Cured 'Steak & Chip', Green Peppercorn Jus South Indian Crab Cake, Lemongrass Marmalade Asian Vegetable Samosa, Cucumber Raita Chicken Tori-Katsu, Wasabi Mayonnaise

Wedding Breakfast

Line Caught Atlantic Tuna 'Mi Cuit', Niçoise Salad 'Accompaniments', Soft Boiled Quail's Egg, Sauce Vert

'Tasting of Welsh Lamb'; Pan Roast Cutlet, 'Shepherd's Pie' and Mint Crusted Confit Shoulder, New Season Carrots, Baby Spinach, Red Wine and Rosemary Reduction

'Assortment' of Organic Yorkshire Rhubarb, Pistachio Arctic Roll, Orange Sorbet, White Chocolate 'Snow'

Evening Food

'Mezze Chargrill'; Chicken, Lamb, Chorizo, Prawn and Halloumi served with Toasted Flatbreads, Israeli Salad, Tabbouleh Salad, Fattoush Salad, Hummus, Baba Ganoush, Tzatziki, Tomato Salsa, Marinated Olives, Artichokes and Courgettes (Cooked live in front of your guests)

SUMMER

Canapés

Cold

Elderflower Salmon Ceviche, Pink Grapefruit, Avocado Purée Beetroot Macaroons, Whipped Goat's Cheese Smoked Chicken Ballotine, Caesar Purée, Crisp Ciabatta Veal Tartare, Sour Onions, Dijon Mustard, Rye Toast

Hot

Monkfish Tempura, Seaweed Powder, Citrus Aïoli Tandoor Chicken, Onion Bhaji, Lime Pickle Spiced Lamb 'Potli', Minted Yoghurt Sweetcorn Fritters, Sweet Chilli Sauce

Wedding Breakfast

Orkney Crab Ravioli, Sea Samphire, Garden Peas, Concasse Tomato, Crab Bisque, Chervil Leaf

28 Day Dry-Hung Fillet of Cheshire Beef, Ox Cheek 'Croquette', Truffled Dauphinoise Potato, Garlic and Mushroom Purée, Butter Poached Asparagus, Madeira and Star Anise Jus

'Assiette of Strawberries'; Fresh, Poached, Ice Cream, Meringue, Marshmallow, Espuma, Macaroon, Purée, Jelly, Sherbet, Glass

Evening Food

Japanese 'Sushi Bar'; Tuna, Salmon, Prawn, Duck and Vegetable Sushi in a Variety of Styles including Maki and Nigiri served with Soy Sauce, Gari Ginger and Wasabi

AUTUMN



Canapés

Cold

Ploughman's Terrine, Quince Jelly, Sourdough Blue Stilton, Roast Pear, Walnut and Treacle Crisp Smoked Kipper Galantine, Melba Toast, Chives

Hot

Macaroni and Cheese 'Lollipop', Preserved Tomato Confit Turkey and Chestnut Sausage Roll, Spicy Brown Sauce Mini Coastal Fish Pie, Cheddar Cheese Mash

Wedding Breakfast

Pan Seared Scallops, Twice Roast Black Pudding, Celeriac Purée, Cumbrian Pancetta and Parsley Crumble, White Truffle Oil

Hay Smoked Loin of Highland Venison, Wild Mushroom and Venison Haunch Pithivier, Parsnip Purée, Sautéed Kale, Sloe Gin and Juniper Fumet

'British Hedgerows'; Compressed Braeburn Apples, Blackcurrant Sorbet, Macerated Blackberries, Elderflower and Nyetimber Jelly, Set Vanilla Custard, Cobnut Crumble

Evening Food

Whole Spit-Roast Suckling Pig with Soft Floured White Rolls, Seasonal Stuffing, Homemade Apple Sauce and Crispy Crackling

Why Not Add Our 'Salad Bar'; Roast New Season Potatoes, Peppered Coleslaw, Fresh Caprese Salad, Dressed Baby Leaf Salad



Wedding Menus are served with:

Freshly baked artisanal breads with balsamic and olive oil

Tea, coffee, tisanes and handmade petit fours

Wedding Menus are inclusive of:

Crockery and cutlery

White linen table cloths and napkins

Chef and waitress service

Event management

Wedding Menu prices:

All prices are per person and based upon a set menu for a minimum of fifty guests. Those with fewer guests or wishing to have a choice menu will incur a surcharge





ADDITIONAL MENUS





VEGETARIAN

STARTERS

Galette of Confit English Fig and Red Onion, Baked Camembert, Toasted Pine Nut Salad

Rosette of Seasonal Melon, Raspberry Prosecco Sorbet, Passion Fruit Coulis

Spring Vegetable and Goat's Cheese Tartlet, Dressed Salad, Semi Dried Tomatoes

Potage of Garden Vegetables, Spelt Bread Croutons, Fresh Culinary Herbs

Filo Basket of Woodland Mushrooms, Northwest Asparagus, Tarragon and Mustard Cream

Pressing of Charred Mediterranean Vegetables, Pesto Dressed Baby Leaf Salad, Balsamic Glaze

MAINS

Butternut Squash, Mushroom and Spinach Puff Pastry Wellington, Shallot and Brandy Cream

Spinach and Ricotta Cannelloni, Tomato and Basil Passata, Nutmeg Emmental Béchamel

Moroccan Chick Pea stuffed Sweet Potato Pudding, Roast Red Pepper Coulis

Mediterranean Vegetable and Butter Bean Filo Strudel, Tomato and Basil Sauce

Lentil, Split Pea and Woodland Mushroom Turnover with a Real Ale Gravy

Thyme Roasted Root Vegetable Pasty, Caramelised Red Onion Gravy

(Vegetarian mains are served with the same accompaniments as the main meal)

CHILDREN

LITTLE KIDS

Honeydew Melon, Fresh Strawberries Little Garlic Dough Balls, Garlic and Herb Dip Heinz Tomato Soup, White Bread Triangles

Sausage and Mash, Carrots, Gravy
Pasta and Meatballs in a Tomato Sauce
Chicken Goujons, Chips, Peas, Heinz Ketchup
Margherita Pizza, Cucumber Sticks and Hummus
Fish Fingers, Chips, Sweetcorn, Heinz Ketchup

Ice Cream Sundae, Marshmallows, Sprinkles Cream Filled Profiteroles, Chocolate Sauce Strawberry and Vanilla Swirl Cheesecake

(Choose one starter, main and dessert to be served to all the children, up to age twelve)

BIG KIDS

Half Portion of Main Menu at Half Main Menu Price (Up To Age Twelve)

Just wanted to say a buge thank you to you for catering our wedding. Your professionalism and advice has been reassuring and so belpful from the start. The food was awesome! We'll definitely be recommending you.

Mr & Mrs Cuthbert, 2014



SUPPLEMENTARY COURSES





SOUP



Pea and Mint, Crispy Ham
Curried Butter Bean, Minted Yoghurt
Leek and Potato, Crispy Leeks
Carrot and Fennel, Lime Crème Fraîche
Chargrilled Red Pepper, Basil Pesto
Roast Celeriac and Apple, Sour Cream
Sweetcorn Chowder, Fresh Chives
Jerusalem Artichoke, Parmesan Crisps
Oven Dried Vine Tomato, Mascarpone
Sweet Potato and Coconut, Coriander Oil
Pumpkin and Sage, Toasted Cumin
Creamed Broccoli, Blue Stilton

SORBET



Gin and Tonic Raspberry

Kiwi Fruit

Rosé Champagne

Pink Grapefruit

Blackcurrant

Mango and Ginger

Bitter Lemon

Passion Fruit

Lime

CHEESE

Selection of Artisanal British Cheeses, Cheese Biscuits, Rustic Breads, Chutneys and Pickles, Sweet Grapes and Celery Hearts, Salted Butter

SHARING BOARD

Served per table for ten guests

INDIVIDUAL SLATE

Served per person with breads and biscuits on the table to share

GRAND DISPLAY

Displayed as part of your evening celebrations

Why Not Add Our 'Cheshire Picnic Table'; Mini Hand-Raised Pork Pies, Carved Marmalade Roasted Ham, Smooth Heritage Pâté and Handmade Sausage Rolls

Only available with the Grand Display as part of your evening celebrations

What can I say, we were totally blown away! The food was incredible - everyone was so impressed and well fed. Thank you so much for everything it was amazing and absolutely seamless.

Mr and Mrs Worrall, 2016

Have you thought of adding a liqueur such as Limoncello, Crème de Cassis, Orange Curação or Apple Schnapps to your sorbet for a real luxurious touch?









EVENING MENUS



HOT BUTCHER'S SANDWICHES

Pork and Herb Sausage, Heinz Ketchup, HP Sauce Dry Cured Bacon, Heinz Ketchup, HP Sauce (Served on soft floured white rolls)

SUPPER CANAPÉS

Fish and Chips, Mushy Peas, Heinz Ketchup
Hot Dogs, Caramelised Onions, American Mustard
Stone Ground Beef Burgers, Cheddar Cheese, Tomato Relish
Southern Fried Chicken, Potato Wedges, BBQ Sauce
(Miniature versions of these classic dishes)

HOT ROAST SANDWICHES

Slow Cooked Pork, Stuffing, Apple Sauce Pink Roast Beef, Caramelised Onions, Horseradish (Served on soft floured white rolls)

ORIENTAL BOXES

Thai Green Chicken Curry, Jasmine Rice, Coriander Sticky Black Bean Beef, Chinese Noodles, Sesame Seeds Sweet and Sour Chicken, Egg Fried Rice, Fresh Pineapple Singapore Style Noodles, Chicken, Prawn, Spring Onion (Served in white noodle boxes with chopsticks)

KEBABS

Lamb Shawarma with Israeli Salad, Chilli Sauce and Minted Yoghurt

Chicken Tandoori with Fattoush Salad, Mango Chutney and Raita

Pork Souvlaki with Greek Salad, Hummus and Tzatziki (Served on freshly baked flatbreads)

HOT BUFFET STATION

Lamb Tagine, Jewelled Cous Cous, Minted Yoghurt
Sausage and Smoky Bean Cassoulet, Crusty Bread
Chilli con Carne, Steamed Rice, Sour Cream
Lancashire Hotpot, Pickled Red Cabbage
Chicken Tikka, Pilau Rice, Mango Chutney
(Displayed for your guests to come up and be served)

SUBMARINE MELTS

Philly Cheese Steak, Caramelised Onions, Sautéed Peppers, Hot Sauce Mayo Clubhouse Chicken BLT, Red Onions, Mature Cheddar, Ranch Dressing BBQ Pulled Pork, Emmental Cheese, Chipotle Spiced Coleslaw, BBQ Sauce (Served on white submarine rolls)

BARBECUE

Stone Ground Beef Burgers, Herby Butcher's Sausages, Chicken Satay Skewers, Corn on the Cob, Dressed Baby Leaves, Tomato and Mozzarella Salad, Peppered Coleslaw, Soft Floured White Rolls, Selection of Condiments (Cooked live in front of your guests)

If you want something a bit different for your evening celebrations, our themed food stalls might be just the thing? American, Chinese, British, Indian; take your pick from around the world.





ADDITIONAL INFO











MENU DESIGN

We believe that nature knows best, and that's why our menus have been designed to suit the changing seasons of the year and showcase the best of their produce. But, please feel free to mix and match your favourite dishes to create your perfect menu. If there is something that extra bit special that you would like to have served at your wedding breakfast, then we would be only too happy to create a bespoke menu with you, just for you.

ALTERNATIVE SERVICE STYLES

We know from experience that not all our couples wish to have a traditional three course sit-down meal for their wedding breakfast. Instead, they prefer to have something a little less formal with a more relaxed and sociable service. We can create a menu and service style that suits your individual personality, whether that be a bespoke barbecue, gastronomic buffet, whole hog roast or table sharing menu.

DIETARY REQUIREMENTS

All our dishes are handmade by experienced chefs, meaning they can be easily adapted to suit specific dietary requirements such as veganism, dairy and gluten intolerance, nut allergies, diabetes and pregnancy restrictions. Although we do not operate a free-from kitchen, we can adapt our dishes to create a free-from menu by controlling the ingredients used.

DRINKS & BAR

As well as offering superb food, we can also assist you with all your drinks requirements. As an integral part of the day, they are used to calm nerves, spark conversation, complement the food and toast the happy couple. So, from something full of bubbles for your drinks reception, sophisticated wines to match your chosen menu and a bar service to keep your guests going long into the night; a bespoke drinks package can be put together for you, based upon your individual likes and dislikes.

EVENT MANAGEMENT

We know just how important your wedding day is to you, and so we can use our knowledge and expertise to advise you on all the elements of your big day. Please don't hesitate

EVENT SUPPLIERS

to contact us should you so wish.

_

We work with some of the best event suppliers in the business, including marquee companies, event organisers, photographers, event technicians, florists and musicians. Please don't hesitate to ask us for our preferred suppliers who can help bring your event to life.

CATERING REQUIREMENTS

ETHICAL STANDARDS

If your wedding is to take place in a venue or marquee requiring a satellite kitchen, catering equipment such as ovens, heated cupboards, fryers, water boilers and trestle tables may be required. The equipment required is based upon the number of guests and the menu chosen. A quotation can be provided for you based upon your exact requirements.

We only source produce that is fully traceable to source, using suppliers who uphold the same high standards as we do. Our meat and poultry is Red Tractor Assured and sourced from free-to-roam farms; our fish and seafood is either sustainably caught or ethically farmed; our eggs are free-range and British Lion Quality and when in season our fruit and vegetables are sourced locally. Local bakeries freshly bake our bread every day and we use fairly traded products where possible.

MARQUEE REQUIREMENTS



If your wedding is to take place in a marquee, there are a number of requirements that must be met. These include; a solid floored catering area attached to the marquee, full height bar countertop, suitable power and lighting, clean water supply and rear access for loading with parking for refrigerated vehicle. Your marquee company will be able to advise and quote you as to these requirements.

BUY BRITISH

Vhere po

Where possible we always promote local business and buy British. We aim to forge lasting relationships with our suppliers, which means we can take advantage of the fantastic range of fresh, vibrant, colourful, seasonal and above all local produce available to us.

ENVIRONMENTAL PROMISE



In every area of our business we are committed to environmental protection and minimising our carbon footprint. Creating food with a conscience and with respect for environment is what we do. We endeavour to recycle 100% of our glass, cardboard, paper, plastic and food waste.

YOUR FIRST APPOINTMENT



We would be delighted to meet with you to discuss the catering for your big day. One of our event directors will meet with you at a convenient time in the comfort of your own home. This enables us to get to know one another and we can get a clear picture of what you are looking for from your wedding catering. Following this we will draw up a detailed proposal complete with bespoke menu and quotation. Appointments can be made via the office, last approximately ninety minutes and are of course with no obligation.

BOOKING & PAYMENT



To secure your date and confirm our services, a £1000.00 deposit is payable. A signed copy of our terms and conditions is also required. Final payment is required a minimum of fourteen days prior to your wedding day, which will be calculated upon the current guest numbers. A postevent invoice will be drawn up and any amendments made accordingly.

FINAL NUMBERS



The final guest numbers and any dietary requirements are required seven days prior to your wedding day. These will be the chargeable numbers. An increase in guest numbers will be charged on the post-event invoice.

TASTING SESSION



Should you wish to sample your menu before the big day, we would be only too happy to invite you to a tasting of your chosen dishes. Our chefs will prepare your menu so that you can make sure on the day your food is cooked, seasoned and served exactly the way you like. This will also be a fantastic opportunity for you to experience our famous hospitality first hand.

They are held in the tasting room at our premises on Monday, Tuesday, Wednesday and Thursday evenings. Saturday appointments are available out of season and subject to availability. We are able to accommodate six guests for the tasting, so feel free to bring along your parents or the bridal party. You may sample two of each course (starter, main and dessert) for which we will prepare one of each dish for you to taste.

There is a £100.00 charge for the tasting session, which provides you with an event manager and chef to prepare, serve and discuss your chosen dishes with you, as well as covering the food costs involved. The tasting charge will be deducted from your deposit should you wish to book with us following the tasting. If you have already paid your deposit, there is no charge.

