



# 2026 Menu Selection



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Evening Menu Selection: Can be found after the daytime catering packages.

Optional Extras: Can be found at the back of this document.

These menus are only suggestions, and we would be more than happy to work with you on bespoke menus and ideas.

To discuss any queries, please contact us at:

Email: [admin@shefs.co.uk](mailto:admin@shefs.co.uk)

Mobile: 07983 256477

GF – Gluten Free

V – Vegetarian

VE - Vegan

Any supplements are charged per person

## Shefs Canapés Menu

Creamy Mushroom & Thyme Duxelles Bruschetta (V)

Tempura Battered Prawns served with Spicy Mayonnaise

Goats Cheese and Chilli Crostini with Pea Pesto (V)

Chicken Tikka Naan topped with Natural Yoghurt & Mango Gel

Smoked Salmon, Cream Cheese & Dill Profiterole

Grana Padano, Prosciutto & Basil Iris Tart

Mini Crab Cakes with Sweet Chilli Dip

Duck Bonbons with Hoisin Dip

Mini Leek, Rocket & Gruyere Frittatas (V)

Marinated Lime & Coriander Chicken with Guacamole (GF)

Griddled Norfolk Asparagus with homemade Aioli (seasonal May-June) (V/GF)

Glazed Pork Belly Bites with a BBQ Dipping Sauce

Whipped Feta & Pesto Blini with Cherry Tomato (V)

Spicy Pork Bonbons served with Sweet Chilli Jam

Mini Goats Cheese Tartlets with homemade Red Onion Marmalade (V)

Mini Parmesan Scone with Cream Cheese & Crispy Pancetta

Homemade Thyme & Sea Salt Baked Pitta Crisps served with Hummus (VE)

Quails Egg served with Celery Salt (V)

GF / VE canapes available (Pre-ordered)

## Children's Menu

### 2/3 Course

#### Starters

Warm Cheese Straws with a Sour Cream Dip (V)

Mini Crudité plate: Cucumber, Carrot, Cherry Tomatoes & Dip (GF & V)

Garlic Dough Balls with a Tomato dipping Sauce (V)

#### Main Course

Sausage, Mash & Peas (GF available)

(Vegan Sausage, Mash & Peas) (VE)

Macaroni Cheese (V) (GF/VE available)

Chicken Goujons, Chips and Peas (GF available)

(Vegan Goujons, Mash & Peas) (VE)

#### Dessert

Chocolate Brownie, with Chocolate Sauce & Vanilla Ice Cream (GF available)

(Vegan Chocolate Brownie, served with Vanilla Ice Cream) (VE)

Vanilla Ice Cream Sundae

(Vegan Vanilla Ice Cream Sundae) (VE)

Decorate your own Cupcake

or

#### Lunch Boxes

(GF / VE option available, pre-ordered)

Ham & Cheese Sandwiches

Sausage Rolls

Pomme Bear Crisps

Carrot & Cucumber sticks

Chocolate Brownie

Cupcake

or

A smaller portion of the adult meal

## Shefs 2/3 Course Selection Menu

### Starters

Warm Homemade Crumpet, topped with Shredded Short-Rib, Tomato Relish, mixed Micro Greens & Truffle Oil

Sundried Tomato & Corn Chowder served with Crispy Goats Cheese Croutes (V) (VE available)

Caprese Salad with Heirloom Tomatoes & aged Balsamic Dressing (V & GF)

Individual Baked Camembert with Red Onion Chutney & Dipping Breads (GF/VE available) **(£2 supplement)**

Crab & Avocado Tian topped with mixed Micro Leaves & Samphire (GF) (Seasonal)

Ham Hock & Pea Terrine with Piccalilli & toasted Sough Dough (GF available)

Arancini Balls with Arrabbiata Dip & mixed Micro Leaves (GF/VE available)

Tomato & roasted Sweet Pepper Soup finished with roasted Cherry Tomatoes & Basil Oil (V) (GF/VE available)

Mediterranean-style Vegetable Croquette with a Spicy Tomato Glaze served with mixed Micro Leaves (V) (GF available)

Caesar Salad (GF available)

Pan-fried Scallops with Chorizo, Pea & Mint Dressing & mixed Micro Leaves **(£2 supplement)**

Sautéed Wild Mushrooms cooked in a White Wine & Garlic Cream Sauce served on Toasted Brioche and finished with Chives & Truffle Oil (GF/VE available)

Salmon Croquette served with Micro Green Salad & a Dill Pickle Tartare Cream, finished with Herb Oil (GF available)

### Main Course

Seared Supreme of Chicken wrapped in Prosciutto served with a Creamy Peppercorn Sauce and Dauphinoise Potatoes (GF)

Roast Topside of Beef with a Madeira Jus served with Elveden Baby Roast Potatoes (GF)

Roast Loin of Pork served with a Fondant Potato & Pan Gravy, either with:  
Crispy Crackling (GF)  
Stuffed with Pork & Apple Sausage Meat

Pan-seared Pork Tenderloin wrapped in Parma Ham with Cider Cream Sauce and an Olive Mash (GF) **(supplement)**

Seared Duck Breast served with Hasselback Potatoes, Roasted Butternut Squash Puree and a Cran-Cherry Jam (GF) **(supplement)**

Feather-blade Steak with Chargrilled Vegetables, Whiskey Cream Sauce, Shallot Puree and a Crushed Potato Cake (GF)

Mustard & Parsley Crusted Rack of Lamb, Pea & Mint Gel, served with a Fondant Sweet Potato and a Rosemary Jus (GF available) **(supplement)**

Fillet of Seabass, Sauteed Smoked Bacon & Red Chicory, served with a Red Wine Jus and Celeriac Puree (GF available)

Panko & Herb Crusted Salmon with a Lemon & Dill Cream Sauce finished with Capers and a homemade Potato Cake (GF available)

Roasted Vegetable Ratatouille Strudel served with a Fondant Potato (VE)

Smokey Chickpea & Parmesan Stuffed Aubergine served with a Fondant Potato & Spicy Aioli (V)

Chestnut and Butterbean Wellington served with an Olive Mash (VE) (GF available)

Roasted Vegetable and Rocket Filo Tart served with Fondant Potato (VE)

Mushroom Risotto topped with Dried Wild Mushrooms & Balsamic Dressing (VE & GF)

**All served with 1 of the following Veg options:**

Traditional Panache – Baton Carrots, Fine Beans, Sugar Snaps, Courgette, Baby Corn & Cauliflower

Carrot & Green Bean Bundles **(supplement)**

Roasted Root Vegetables – Carrots, Parsnips, Onion & Beets **(supplement)**

Roasted Mediterranean-style Vegetables – Peppers, Red Onion, Courgette, Butternut Squash, Cherry Tomatoes **(supplement)**

Summer Bundle – Carrots, Fine Beans, Asparagus & Courgette Bundles **(supplement)**

**Desserts**

Sticky Toffee Pudding served with Toffee Sauce Vanilla Cream, Biscuit Crumb & a Sesame Brittle (GF/VE available)

Apricot & Pistachio Frangipane Tart served with a Vanilla Cream & Apricot Glaze

Homemade Baileys Crème Brulee served with a Stroop waffle

Classic Crème Brulee (GF)

Cheesecake of your choice:

Classic Vanilla Cheesecake served with a Berry Coulis

Cookies & Cream Cheesecake with Chocolate Sauce & mini Cookie

Lemon Curd Cheesecake served with a Citrus Glaze

Tia Maria & Coffee Cheesecake served with a Coffee Syrup

Berry Cheesecake served with summer Berries & Coulis

Individual Chocolate Torte with fresh Berries & White Chocolate Garnish

Duke of Cambridge Tart topped with Candied Orange & a Citrus Cream

Glazed Lemon Tart served with Cream

Individual Pear & Cinnamon Tarte Tatin, Rich Caramel sauce & Vanilla Ice Cream

Dutch Apple Crumble Tart served with a Cinnamon Palmier & Vanilla Cream

Vegan Blackcurrant Delice with Berries (VE & GF)

Vegan Chocolate Crumb Torte (VE & GF)

**Please note: Dishes for Vegetarian, Vegan or dietary requirements do not need to be included as a choice in the price band selected.**

## Formal BBQ Menus

Served buffet style, guests guided up table by table, waiting staff to help serve and guests help themselves to salads.

or

Served on platters to the tables alongside salads.

### Formal BBQ A

Fresh from our local butcher:

Homemade Beef Burgers  
Sticky Maple Chicken Drumsticks  
Homemade Sausages –

**Choose 1 from the following:**

Country Pork  
Cracked Black Pepper  
Hickory Smoked  
Lincolnshire  
Tomato & Basil  
Pork & Apple

#### Pre-ordered

Vegan Sausages & Burgers  
GF Sausages, Burgers & Chicken

Selection of Rolls & Hot Dog Rolls  
(GF available)

**Choice of 5 Salads from the 'Salad Selection'  
found on page 7**

Sauces & Relish  
Cheese slices

### Formal BBQ B

Fresh from our local butcher

Homemade Beef Burgers  
Lemon Pepper Chicken Fillets  
Cajun Spiced Pork Steaks  
Homemade Sausages –

**Choose 1 from the following:**

Country Pork  
Cracked Black Pepper  
Hickory Smoked  
Lincolnshire  
Tomato & Basil  
Pork & Apple

#### Pre-ordered

Vegan Sausages & Burgers  
Vegetable Pesto Kebabs  
GF Sausages, Burgers, Chicken

Selection of Rolls & Hot Dog Buns  
(GF available)

**Choice of 5 Salads from the 'Salad Selection'  
found on page 7**

Sauces & Relish  
Cheese slices

### Formal BBQ C

Fresh from our local butcher

**Choose 1 of the following:**

Marinated Minute Steaks (GF)  
Sweet Chilli Glazed Salmon Fillets (GF)  
Bone Marrow 6oz Burgers

Served with:

Hickory Smoked Pork Sausages  
Homemade Spicy Lamb Koftas  
Piri Piri Chicken Fillets (GF)

Buttered Griddled Corn on the Cob

#### Pre-ordered

Vegan Sausages & Burgers

Spiced Cauliflower Steak  
Vegetable Pesto & Halloumi Kebabs

Selection of Crusty Breads & Rolls  
(GF available)

**Choice of 5 Salads from the 'Salad Selection'  
found on page 7**

Sauces & Relish  
(Cheese slices if applicable)

## Formal Hog Roast Menu

Formal set up with table place settings

Half or Whole Pig  
(Subject to numbers)  
Minimum 50 guests

Fresh from the local bakery, Soft White Rolls  
(GF available)  
Apple Sauce (VE / GF)  
Sage & Onion Stuffing (VE)  
Crispy Crackling

Vegan/Vegetarian option (pre-order)  
BBQ Oumph (VE & GF)

Choice of 5 Salads from the 'Salad Selection' found to the right of this menu.

**Served buffet style, guests guided up table by table, waiting staff to serve and guests help themselves to Salads.**

**or**

**Served on platters to the tables alongside Salads.**

## Shefs Salad Options

**Choose 1 from the following:**

Creamy Potato and Chive Salad (GF)

Hot Buttered Potatoes (GF)

Bombay Potatoes, with Lime & Natural Yoghurt (GF)

Maple Glazed Roasted Sweet Potato with Coriander (VE & GF)

**Choose 4 from the following:**

Baby Leaf Salad (VE & GF)

Caesar Salad

Greek Salad (GF)

Cucumber & Watermelon Salad, Olives & Feta (GF)

Mediterranean Vegetable Orzo Salad (VE)

Moroccan style Couscous with dried Cranberries, Raisins & Chickpeas (VE)

Giant Couscous, Cucumber, Cherry Tomato, and Feta

Coleslaw (GF)

Pomegranate Mexican Slaw (GF)

Pesto Pasta with freshly chopped Basil & Pine Nuts

Tomato and Basil Salad with Balsamic Dressing (VE/GF)

Roasted Spiced Cauliflower with Tahini & Lemon (VE & GF)

## Formal Big Pan Menu

Formal set up with table place settings

### Paella

Traditional (Chicken, Chorizo, Mussel, Squid and Prawn) (GF)

Chicken & Chorizo (GF)

Shredded Pork, Red Chard & Chorizo (GF)

Chicken, Chorizo and Prawn (GF)

Mixed Vegetable (VE/GF)

Mushroom Medley, Sugar Snaps & Almonds (VE/GF)

Chickpea, Artichoke & Pepper (VE/GF)

Served with Crusty Breads and Mixed Salad Leaves

### Other Big Pan Dishes

Cajun Spiced Chicken & Sausage Jambalaya, served with Crusty Breads and mixed Salad Leaves

Moroccan Lamb, Green Salad & Lemon Parsley Couscous

Mexican Chilli served with Soured Cream, Rice, Nachos & Cheese

Chicken Curry with Rice (GF), Poppadum & Mango Chutney

Chicken Pad Thai served with fresh Bean Sprouts, Spring Onion & Flatbreads

Tofu Pad Thai served with fresh Bean Sprouts, Spring Onion & Flatbreads

Up to 50 people - one choice from the above selection plus a Vegetarian option

Up to 100 people - two choices from the above selection plus a Vegetarian option

## Shefs Afternoon Tea Menu

A Selection of Freshly Cut Finger Sandwiches on White & Brown Bread

Scottish Smoked Salmon & Lemon Cream Cheese

Cucumber (V)

Free Range Egg Mayonnaise & Mustard Cress (V)

Cheese and Tomato (V)

Honey Roast Ham & English Mustard

Roast Beef & Horseradish

### A selection of Savouries, choose 2 of the following:

Smoked Salmon & Asparagus Blinis

Warm Courgette & Feta Muffins (V)

Caramelised Red Onion Tarts (V)

Mini Cheese Scones with Chive Cream Cheese (V)

Mini selection of Vegetarian Quiches (V)

Warm Homemade Sausage Rolls (V available)

Mini Goats Cheese Tartlets with Red Onion Marmalade (V)

Freshly Baked Homemade Fruit & Plain Scones with Clotted Cream and Jam

### A selection of Homemade Cakes, choose 2 of the following:

Lemon Drizzle Cake

Mini Pecan Pie

Miniature Victoria Sandwich

Carrot Cake with Cream Cheese Icing

Chocolate Brownie

Mini Dutch Apple Tart

Glazed Lemon Tart

Viennese Swirls

Mini Cherry Bakewell Tart

Coffee Cake

Chocolate Ganache Tarts

### Choose 1 mini glass Dessert from the following:

Lemon Posset (GF)

Raspberry Possets (GF)

Mini Jam jar Cheesecakes (Vanilla, Lemon or Cookies & Cream, Biscoff)

Panacotta with Berry Compote (GF)

Tiramisu

Classic Trifle

Mini Caramel Apple Trifle

Tea & Coffee

Gluten Free / Vegan alternatives available (pre-ordered)



## Meat Boards

Your choice of 3 Meat/Fish options:  
Choose from:

Slow Baked Brisket of Beef with a Texas-style Rub &  
Homemade BBQ Sauce

Sticky Maple Glazed Rack of Ribs

Baked Chicken Ballotine Stuffed with Lemon & Thyme  
Sausage Meat

BBQ Pulled Pork

Salt-crusted Salmon (GF)

Lemon & Dill Panko dusted Salmon

Pre-ordered Vegan option:  
Vegan Ratatouille Parcel (VE)

Served with a choice of 5 Salads from the 'Salad  
Selection' found on page 7

**Served on platters to tables**

**Either:**

**Pre-sliced**

**or**

**Whole**

**(Guests to carve themselves – We supply chef  
hats, aprons & a set of carving knives & forks)**

## Family Style Roast Platters

Your choice of 3 Meat options:  
Choose from:

Roast Loin of Pork Stuffed with Apricot & Sage  
Sausage Meat

Roast Loin of Pork with Crispy Crackling (GF)

Roast Topside of Beef (GF)

Fore Rib of Beef (GF) (£3 supplement)

Maple Glazed Gammon (GF)

Baked Chicken Ballotine Stuffed with Lemon & Thyme  
Sausage Meat

Rosemary & Garlic Studded Lamb (GF)  
(£3 supplement)

Pre-ordered Vegan option:  
Vegan Ratatouille Parcel (VE)  
Vegan Cottage Pie (VE / GF)

Served with:

Rosemary Roast Norfolk Potatoes (VE)

Maple & Thyme Roast Carrots (VE)

Medley of Greens (VE)

Cauliflower Cheese

Basket of Yorkshire Puddings

Stuffing Balls (VE)

& Pan Gravy

**Served on platters to tables**

**Either:**

**Pre-sliced**

**or**

**Whole**

**(Guests to carve themselves – We supply chef  
hats, aprons & a set of carving knives & forks)**

## Traditional Carvery

**Choice of 2 Hot Carved Meats (50/50 split of each)**

Topside of Beef

Maple Glazed Gammon

Roast Turkey

Roast Loin of Pork

Pre-ordered

Vegan Ratatouille Parcel (VE)

Vegan Cottage Pie (VE / GF)

Served with

Chipolata Sausages

Yorkshire Puddings

Pan Gravy

Stuffing Balls (VE)

Choose 2 Potato Dishes from the following:

Roast Potatoes (VE)

Mashed Potato (VE)

Mashed Sweet Potato (VE)

Celeriac & Swede Mash (VE)

Hot Buttered Potatoes

Choose 6 Dishes from the following:

Pan-fried Savoy Cabbage (VE)

Peas & Sweetcorn Medley (VE)

Baked Courgette with Fennel (VE)

Baton Carrots (VE)

Maple & Thyme Roasted Carrots (VE)

Parsnips (seasonal) (VE)

Green Bean Medley (VE)

Braised Red Cabbage (VE)

Cauliflower Cheese

Sprouts (seasonal) (VE)

**(Served from traditional Carvery units at the side  
of the marquee, chefs to carve)**

**Shefs Mini Dessert Table**  
**Choose 4 Desserts from the following**

Mini Jam Jar Cheesecakes (Vanilla, Lemon, or Cookies & Cream, Biscoff)  
Raspberry Posset (GF)  
Lemon Posset (GF)  
Chocolate Brownie  
Lemon Tart  
Mini Tiramisu Jar  
Crème Brulee (GF)  
Lemon Meringue Pie  
Raspberry Meringue Pie  
Mini Caramel Apple Trifle  
Mini Pecan Pie  
Chocolate Ganache Tart  
Dutch Apple Crumble Tart

**3 per person (Guests create a Trio on the day)**

**Shefs Brownie Table**  
**Choose 4 options from the following:**

Chocolate Chip Brownie  
Salted Caramel Brownie  
Biscoff Brownie  
Oreo Brownie  
Mint Aero Brownie  
Rolo Brownie  
Chocolate orange Brownie  
White Chocolate Blondie  
Jammy Dodger Blondie  
Cinnamon Bun Blondie

(VE/GF alternative Brownies available)

**(Guests help themselves, based on 2 Brownies per person)**

**Shefs Dessert Table**  
**Choose 4 Desserts from the following**

Classic Vanilla Cheesecake  
Cookies & Cream Cheesecake  
Lemon Curd Cheesecake  
Individual Chocolate Torte  
Duke of Cambridge Tart  
Glazed Lemon Tart  
Classic Crème Brulee (GF)

**1 per person (Guests choose 1 option on the day)**

**Shefs Plated Dessert**  
**Choose 1 option for everyone, served individually plated to the tables**

Classic Vanilla Cheesecake served with a Berry Coulis  
Cookies & Cream Cheesecake with Chocolate Sauce & mini Cookie  
Lemon Curd Cheesecake served with a Citrus Glaze  
Individual Chocolate Torte with fresh Berries & White Chocolate Garnish  
Duke of Cambridge Tart topped with Candied Orange & a Citrus Cream  
Sticky Toffee Pudding served with Toffee Sauce & Ice Cream  
Glazed Lemon Tart served with Cream  
Classic Crème Brulee (GF)

**Serving your Wedding Cake as Dessert**

Portioned and left on a disposable platter on the Cake table.  
(You will need to provide some napkins with this option, or we can quote for these).

Portioned & served to tables on wooden boards, with plates and cutlery.

Portioned & served to tables on wooden boards, alongside Berries and  
Pouring Cream, with plates and cutlery.



# 2026 Evening Menus



## Evening Catering Contents Page

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Evening Stone-cooked Pizza's

Evening BBQ

Evening Sausage & Bacon Baps

Evening Buffet Selection

Page 4:

Evening Taco Bar

Evening Cheese table

Evening Paellas & Big Pans

Evening Loaded Fries

Evening Hog Roast

Evening Fish & Chip Stand

Please note these menus are priced based on booking daytime catering too. A supplement will be added if just booking evening food.

These menus are only suggestions, and we would be more than happy to collaborate with you on bespoke menus and ideas.

To discuss any queries, please contact us at:

Email: [admin@shefs.co.uk](mailto:admin@shefs.co.uk)

Mobile: 07983 256477

## Stone-cooked Pizza's

Your guests can not only see but also smell the pizzas cooking! The chefs will slice and display them for your guests to choose their favourites or try something new.

**Choose 4 from the following to have available:**

Margherita – *Mozzarella, Cherry Tomatoes, Basil(V)*

Pepperoni – *Grated Mozzarella & Pepperoni*

BBQ Chicken – *Chicken, BBQ Sauce, Red Onion & Sweetcorn*

Pesto Chicken – *Chicken, Green Pesto, Peppers & Onion*

Meatball Marinara – *Beef Meatballs, Arrabbiata Sauce & Shredded Mozzarella*

The Mediterranean – *Mediterranean Style mixed Vegetable(V)*

Hawaiian – *Ham, Pineapple & Mushroom*

The G.O.A.T - *Goats Cheese, Red Onion & Spinach*

Spicy Sausage & Rocket – *Nduja, Grated Mozzarella & Rocket*

BBQ Pulled Pork – *Red Onion, BBQ Pulled Pork, Red chillis*

The Italian – *Salami, Prosciutto & Chorizo, shredded Mozzarella & Rocket*

The Hockwold – *Local White Lady Cheese, Caramelised Local White Onion, Local Honey & Pear*

GF bases available if pre-ordered.

*Based on 2 slices per person, we recommend catering for 100% of guests with this option.*

*Served on Pizza slice trays, with napkins.*

## Evening BBQ

Fresh from our local butcher

Beef Burgers

Country Pork Sausages

Add BBQ Chicken Drumsticks for **£1.50 per person**

Vegan Sausages & Burgers (pre-ordered only)  
Gluten Free Burgers & Sausages (pre-ordered only)

Baps & Hot Dog Rolls

Sauces & Relishes

*Served on paper plates, wooden cutlery & napkins.*

## Sausage and Bacon Baps

Served with Ketchup & Brown Sauce.

Vegan Sausage Baps (pre-ordered only)

*Served as a buffet including paper plates & napkins.*

## Evening Buffet

- Finger Sandwiches
  - Selection of Wraps
  - Cocktail Sausages with Honey & Sesame glaze
  - Cocktail Sausages with Mustard dip
  - Cocktail Sausages
  - Marinated Thai Chicken skewer (GF)
  - Teriyaki marinated Chicken Skewers
  - Lemon & Rosemary Chicken skewers
  - Lime Chili dusted Chicken skewer
  - Homemade Cheese Scones with Red Onion Marmalade (V)
  - Homemade Cracked Black Pepper Scones with Chive Cream Cheese (V)
  - Sausage Rolls
  - Mini Scotch Eggs
  - Smoked Salmon Blinis
  - Mini Sweet Onion Feta Tarts (V)
  - Caramelised Red Onion Tarts (VE)
  - Vegetable Samosas with a Tomato Dip (VE)
  - Falafels & Hummus (VE)
  - Whipped Feta & Pesto Blinis with Cherry Tomato (V)
  - Crudités & dips (VE)
  - Baby Plum Tomato, Mozzarella & Basil skewers (V)
  - Home-baked individual mini Quiche (V)
  - Nachos & Salsa (VE/GF)
  - Kettle Crisps and Dips (VE/GF)
  - A Selection of Homemade Cakes
- Choose 9 of the above options.**  
*Buffet includes paper plates & napkins.*

### Evening Taco Bar

Served in a selection of  
Soft & Hard Shelled Tacos, guests can choose  
from:

Seasoned Minced Beef  
Shredded Chicken  
Mediterranean Vegetables (VE)

Served with a selection of Toppings:

Shredded Lettuce  
Tomato  
Red Onion  
Grated Cheese  
Jalapenos  
Soured Cream  
Tomato Salsa  
Guacamole

*Served as a buffet including paper plates,  
wooden cutlery & napkins.*

### Evening Cheese Table

Selection of English and Continental Cheeses  
with Savoury Biscuits, Crusty Breads, Chutneys,  
Celery, Grapes, and Apples.

*Served as a buffet including paper plates,  
wooden cutlery & napkins.*

### Evening Paella's & Big Pans

**Choose 1 from the following:**

Traditional (Chicken, Chorizo, Mussels, Squid & Prawns)  
Chicken & Chorizo  
Mixed Vegetables (VE)  
Mushroom medley, Sugar Snaps & Almonds (VE)

All Paellas are served with Crusty Breads & Baby  
Leaf Salad.

Mexican Chilli served with Soured Cream,  
Nacho's & Cheese  
Chicken Curry served with Rice, Poppadoms &  
Mango Chutney

*Includes paper plates, wooden cutlery & napkins.*

### Loaded Fries

Choose 3 options from the following:

The Classic - *Shredded Cheese, Bacon & Crispy Onion (VE  
available)*

The BBQ - *Pulled Pork, Spring Onion & BBQ Sauce*

The Mexican Style - *Nacho Cheese, Jalapenos, Ground  
Beef & Onion*

The Posh - *Grated Parmesan & Truffle Oil (V)*

The American - *Buffalo Chicken, Ranch Dressing & Blue  
Cheese*

The Spicy One - *Spicy Beef Chilli, Sour Cream & Grated  
Cheddar (VE available pre-order only)*

*Served in trays with Chip forks & napkins.*

### Evening Hog Roast

Half or Whole Pig (dependent on numbers)  
Fresh from our local bakery Soft White Rolls

Apple Sauce, Sage & Onion Stuffing,  
Crispy Crackling

GF Rolls (pre-ordered)  
Vegan BBQ Oumph (pre-ordered only)

Packages range from:

50-200 people

*Served on paper plates with napkins.*

### Classic Fish & Chip Shop

Served over the counter:

Battered Fish & Chips  
Or  
Battered Sausage & Chips

Battered Banana Blossom (Vegan, pre-ordered only)

Lemon Wedges  
Tartare Sauce & Ketchup  
Salt & Vinegar

*Served in Chip cones, with Chip fork & napkins.*



# 2026 Optional Extras





## **Pre-meal Bread selection**

### **Bread Baskets**

A selection of soft Dinner Rolls fresh from the local Bakery, served with Butter.

### **Bread Buckets**

A variety of freshly Baked Crusty Breads, served with Butter.

### **Add Dipping Oils**

(Olive Oil with Balsamic)

## **Post-meal Tea & Coffee Station**

Tea & Coffee station, served for 45 minutes after the wedding breakfast

**£1.75 per person.**

## **Optional Salads**

### **(For Daytime and Evening menus)**

Baby Leaf Salad (VE/GF)

Tomato & Basil Salad (VE/GF)

Coleslaw (GF)

Moroccan-style Couscous with Dried Cranberries, Raisins & Chickpeas (VE)

Creamy Potato & Chive (GF)

Mediterranean Vegetable Orzo Salad (VE)

Maple Glazed Roasted Sweet Potato & Coriander (VE/GF)

Pesto Pasta with freshly Chopped Basil & Pine Nuts

Roasted Spiced Cauliflower, with Tahini & Lemon (VE/GF)

Pomegranate Mexican Slaw (GF)

Giant Couscous, Cucumber, Cherry Tomatoes and Feta

## **Shefs Breakfast Options**

All Served buffet style for guests to help themselves.

Minimum of 12 people for breakfast.

Choose 1 of the following options for all guests.

### **Continental Breakfast**

Orange & Apple Juice

Tea & Coffee

Selection of Freshly Baked Pastries

Bagels & Cream Cheese

Crumpets

Selection of Cereals

Selection of Yogurts

Fresh Fruit Platter

Platter of Continental Cheese and Ham

Toast with Marmalades and Jams

(VE/GF alternatives, pre-ordered only)

**Drop-off alternative available for continental.**

### **Full English Breakfast**

Orange & Apple Juice

Tea & Coffee

Fried Eggs

Bacon & Sausages from the local butcher

Hash Browns

Sautéed Field Mushrooms

Slow Baked Plum Tomato

Baked Beans

Toast with Marmalades and Jams

(VE/GF alternatives, pre-ordered only)



### Shefs Ice Cream Bike 2024-25

Vintage Ice cream bike set up with umbrella & attendant to serve.

2-hour service

50 portions **£275.00**

75 portions **£325.00**

100 portions **£375.00**

Includes:

Sugar Waffle Cones and paper tubs

Choose 3 from the following to have available on the day:

Vanilla

Chocolate

Strawberry & Cream

Salted Caramel

Honeycomb

Mint Chocolate Chip

(vegan option – preordered)

3 Sauces

Chocolate, Biscoff and Raspberry

Tasty toppings

Rainbow Sprinkles, Mini Fudge Pieces, Oreo Crumb and Biscoff Crumb

