Canape Selection

Served amongst your guests during your drinks reception

Pricing below based on approx. 60 persons

Although other amounts can be quoted accordingly

Choose any 3 from £6.95 + vat per Person

Choose any 4 from £8.25 + vat per Person

Choose any 5 from £9.65 + per Person

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From the Sea

Smoked Salmon, Soft Cheese and Chive Blinis

Smoked Haddock

Risotto Balls with Lemon Aioli

Smoked Haddock

Gougere

Salmon Crème Fraiche and Dill Tart

From the Land

Slow Cooked Sticky Shortrib Yorkshire Pudding with Creamed Horseradish

Mini Chicken Leek and Ham Pie Cheddar Mash

Open Honey Roast Ham Sandwich with Sweet

Piccalilli

Honey Glazed Chorizo Sausages

Chicken Liver Pate en Croute with Golden Raisin Chutney and Soft herbs

Buttermilk Chicken

Burger Siracha Mayonnaise

Air Dried Ham, Soft Cheese

Vegetarian and Vegan

Brie Panna Cotta, Raisin Puree, Apple and Celery Pecorino Crumb (v)

Blush Tomato, Soft Cheese, Basil Pesto and Balsamic Caviar Tart (v)

Whipped Goats Cheese Tart, Pickled Beetroot, Dill and Candied Walnuts (v)

Smashed Avocado and

Pineapple Salsa Blinis

Hi Olive Tree

"You guys were so amazing, thank you for everything!

The food was delicious on the day just as it was at the tasting and all our guests loved it! Thank you! I have to thank you personally for being so lovely, easy to talk to, accommodating of my requests, and responding to all communication quickly. You were fantastic!!

Peter and I will always be thankful to you and your team for perfecting what was our top priority- feeding our guests delicious food on our wedding day.

Thank you thank you thank you Take care"

Best wishes, Basma

Olive Tree

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Our Formal Menus

Pricing on all the formal menus is based on 60 persons and on one option per course. Less numbers can be catered for and quoted accordingly.

Dishes can be mixed across various menus if required for a bespoke quote.

All allergy requirements can also be catered for separately.

Potato and Vegetable accompaniments can be changed on request.
For example Dauphinoise potato can be served with any dish should you require an alternative option.
All Menu pricing once quoted will include, staff, cutlery and crockery.

Linen and depending on venue/location any ancillary equipment required will be discussed in advance and quoted separately on request.

"In particular we really appreciated how you listened to our requirements and did such a great job in creating a bespoke menu for us"

Best wishes Zara & Tom

"Hello Olive Tree

Just a quick email to thank you and the whole team at Olive Tree.
Honestly so many people have commented how AMAZING the food was!!
From the canapes to the full meal, and even the pizza and pasta in the evening, everything was so beautifully presented and well served.
I don't have the words to thank you, all your hard work in the lead up to the event, helping us select the menu, and everything you did on the day.
We are so overwhelmed and can't thank you enough.
Thank you a million times" Lauren & Lewis

Menu A

From £47.95 + vat

"Now we are back from our honeymoon, we just wanted to say thank you so much for everything at our wedding. We were absolutely blown away with the food, and we have had some many emails and messages about how good it was, best wedding food ever!" You've made the whole process so easy, so thank you from the bottom of our hearts for contributing to our day being absolutely perfect!"

Abbie and Matt

"Apple Flapjack Crumble Pie"

Starters

Soup……..Choose From:
Tomato and Basil, Leek, Spring Onion and Potato, Roasted Butternut Squash, Vegetable and Pearl Barley Broth, Pea, Mint and Pulled Ham or Try our Gazpacho with Focaccia Croutons

Mezze
Mini Chorizo Sweet Potato Falafel, Humous, Olives, Tabbouleh and Baked Ciabatta *(dishes served to the table for guests to share)*

Mozzarella, Tomato and Basil Bruschetta (v)
Mini Mozzarella Balls, Tomato, Rocket and Basil served with Rosemary Bruschetta and Balsamic Glaze

Teriyaki Glazed Chicken
With Asian Salad, Soy and Ginger Dressing

"Leek and Potato Soup"

Mains

Chicken with Dauphinoise
Oven roasted supreme of Chicken, served with a stack of creamy Dauphinoise Potato, seasonal Vegetables and Thyme infused Jus

Hot Smoked Salmon Fillet
Butter Crushed New Potatoes with Spinach and Spring Onions, Steamed Greens, Cream and Soft Herb Reduction

Maple Glazed Pork Rib Eye Steak
Summer Bean Cassoulet, Smoked Applewood Cheddar Mash, Tenderstem Broccoli

"Chicken Dauphinoise"

Desserts

Lemon Tart
Lemon Tart with Vanilla Ice Cream and Seasonal Berries

Apple and Flapjack Crumble Pie
Sweet Pastry Tart with Caramel Apple Compote, Topped with Flapjack Crumble and Served with Vanilla Ice Cream
and Crème Anglaise

Cheesecake
Baked Vanilla New York Cheesecake with Wilted Strawberries and Raspberry Ripple Ice Cream

Menu B

From £50.95 + vat

Starters

Caramelised Onion and Goats Cheese Tart (v)
Served with Chive Crème Fraiche and Dressed Leaves

Salmon and Dill Fishcake
Saffron Tartare Sauce, Wild Rocket, Watercress Salad, Pickled Cucumber, Sundried Cherry Tomatoes

Chicken Liver Parfait
Smooth Chicken Liver Parfait served with Plum and Apple Chutney and Toasted Focaccia

Tandoori Marinated Chicken
Onion Bhaji, Pineapple and Mango Chutney

Mains

Sticky Beef
24hr Braised Daube of Beef, Champ Potato, Seasonal Vegetables and a Rich Rioja and Redcurrant Jus

Chicken Wrapped in Proscuitto
With Fondant Potato, Butternut Squash Three Ways, Tenderstem Broccoli and Sage Butter Sauce

Roast Beef
With Carrot and Swede Mash, Roast Potatoes, Yorkshire Pudding, Green Beans and Rich Roasting Gravy

Panko and Garden Herb Crusted Sea Trout
With Smoked Salmon Arancini, Pickled Fennel Salad, Gem Lettuce Puree, Lemon and Dill Butter Sauce.

"Sticky Toffee Pudding"

Desserts

Sticky Toffee Pudding
Our own recipe of moist Date Sponge served with a rich Toffee Sauce, Vanilla Ice Cream and Honeycomb

Chocolate and Sea Salted Caramel Mess
Belgian Chocolate Brownie and Chocolate Mousse, Sea Salted Dulce De Leche, Nibbed Hazelnuts, Vanilla Cream and Italian Meringue

Grown Up Brownie
Belgian Chocolate Brownie and Baileys Chocolate sauce served with smooth Vanilla Ice Cream

"Goat's Cheese Tart"

"Sticky Beef"

'The most amazing wedding food' this is what we have been hearing from all our guests! The dauphinoise were divine but the fish and chip bar stole the show!"
The whole team were fantastic and so easy to work with, fully trusted them with our wedding day-thank you!
Mr and Mrs Mcgeever

Menu C

From £54.65 + vat

Starters

Prosciutto, Pesto and Asparagus Salad
Prosciutto Ham, Grilled Asparagus, Oven Roasted Tomato and Pecorino Shavings with a Rocket, Pesto, Toasted Pine Nut and Balsamic Salad

Sweet Potato, Goats Cheese and Fire Roasted Pepper Tart (v)
With Blush Tomato, Soft Herb Salad and Roquito Peppers

Oriental Hoi Sin Duck
Shredded Roasted Duck in Plum Sauce Crispy Wonton, Spring Onions, Cucumber and Hoi Sin

Warm Smoked Haddock and Gruyere Tart
Wild Rocket and Parmesan Salad, Chive Veloute

"Oriental Hoi Sin Duck"

Mains

Two Little Pigs
Slow Cooked Crispy Pork Belly, Pork and Leek Sausage, with Caramelised Onion and Chive Mashed Potato, Maple Glazed Carrot, Steamed Tenderstem Broccoli and Red Wine Jus

Spiced Lamb Rump
Slow Cooked Shoulder Tagine, Zataar Spiced Courgette, Tomato Confit, Warm Lemon and Mint Cous Cous Salad

Sticky Beef Feather Blade
16 hour Slow Cooked Feather blade with Hand cut Chips, Roast Onion Puree, Crispy Onions, Creamed Portobello Mushroom Tart, Confit Plum Tomato and a Rich Red Wine Gravy

Hay Smoked Chicken Breast and Pancetta.
Chicken Supreme Smoked over a bed of Hay, with Crispy Pancetta, Chestnut mushrooms, Sticky Red Cabbage, Crispy Kale and Red Wine Jus

"Hay Smoked Chicken"

"Jammie Dodger" Cheesecake

Desserts

Jammie Dodger Cheesecake
Crunchy Shortbread Biscuit topped with creamy Vanilla Cheesecake Baked with Real Jammie Dodgers served Raspberry Ripple Ice Cream

Vanilla Crème Brulee
With Lemon Shortbread and Fresh Raspberries

Chocolate Orange and Crunchie Tart
Belgian Chocolate Ganache topped with Terrys Chocolate Orange and Crunchie and Vanilla Ice Cream

Boozy Raspberry Frangipane Tart
A Warm Frangipane Tart Filled with Fresh Raspberry and Chambord Compote Clotted Cream Ice Cream and Crème Anglaise

"Hi Olive Tree Team,
Wanted to message and say a HUGE thank you for our food and catering on Saturday. Everyone commented how great the food was and you were all so lovely, friendly and attentive to our guests. We're still reminiscing about how amazing the day was
Thanks again
Erin and Dave a.k.a Mr and Mrs Morris"

Menu D

From £59.65 + vat

Starters

Smoked Salmon and Nicoise Salad
Oak Smoked Salmon with a Salad of New Potato, Olives, Capers, Baby Plum Tomatoes and Crème Fraiche

Baked Camembert (v)
Oven Baked with Rosemary Focaccia and Spiced Plum Chutney

Gorgonzola and Pancetta Arancini,
With Creamed Portobello Mushrooms, Basil Pesto and Wild Rocket and Parmesan Salad

Caramelised Pear and Beetroot Salad
With Whipped Goats Cheese, Soft Herbs and Candied Walnuts

"Camembert"

Mains

A Duo of Celtic Pride Sirloin and Sticky Beef Short Rib
Roast Sirloin and Slow Cooked Beef Short Rib with Black Cabbage, Girole Mushrooms, Caramelised Onions, Crispy Beef Fat Potatoes with Parmesan Truffle and Beef Jus

Roasted Loin of Cod
Paella Seasoned Roasted Loin of Cod with Chorizo, Sweet Potato, Steamed Tenderstem Broccoli, Confit Plum Tomato and Fire Roasted Paella Sauce

Pave of Welsh Lamb
With Mini Shepherd's Pie, Buttered Green Beans, Maple Glazed Carrot and Lamb Jus

Handcrafted Homemade Pie
Choose one From: Slow Braised Lamb Shoulder and Merlot, Roast Chicken, Pancetta and Leek or Slow Braised Steak and Cheshire Pale Ale all made in Short Crust Pastry

With Creamy Mash, Glazed Carrots, Buttered Beans and Rich Gravy

"Sirloin and Sticky Beef Short Rib"

Desserts

Black Forest Pavlova
Homemade Chocolate Meringue, Filled with Kirsch Cherry Compote. Vanilla Cream and Frozen Cherry Yoghurt

Strawberry and Prosecco Panna Cotta
Vanilla Cream Panna Cotta with Wilted Strawberry and Meringue

Assiette of Desserts
"Below we have a range of seasonal Trio's "

Spring
Rhubarb and Custard Tart, Warm Honey and Stem Ginger Cake and White Chocolate, Coconut and Lime Mousse

Summer
Lemon Meringue Tart, Mini Swiss Roll and Strawberry and Lime Bavarois

Autumn
Boozy Cherry Frangipane Tart, Limoncello Drizzle Pudding and Raspberry and White Chocolate Mousse

Winter
Pear and Belgian Chocolate Tart, Sticky Toffee Pudding with Butterscotch Sauce and Salted Caramel Bavarois

Themed Set
From £47 + vat

We have put together some classic set menus for those looking for something a little different.
All menus can be adapted to suit dietary requirements and alternative options for vegan and vegetarians can be discussed and offered
Please enquire…..

Italian

Starter

To Share

Buratta Cheese, Blush Tomatoes, Olives, and Sliced Meats
Selection of Baked Breads

Main Course

Chicken Cacciatore

Roasted New Potates, Butternut Squash with Pancetta, and Steamed Green Beans

Dessert

Tiramisu

Individual Coffee and Marsala Soaked Tiramisu with Mascarpone Cream and Chocolate

French

Starter

Classic French Onion Soup

with Gruyere Crouton

Selection of Baked Breads

Main Course

Beef Bourguignon

Slow Cooked Daube of Beef Featherbalde, Smoked Pancetta, Caramelised Onions, Chestnut Mushrooms, Creamy Mash and Buttered French Beans

Dessert

Tarte au Citron

Lemon Tart with Vanilla Ice Cream and Seasonal Berries

"Your Own Roast"

Best of British

Sharing Starter

Pate, Carrot and Ginger Chutney, Breads, Honey Glazed Sausages, Watercress, Stilton and Blue Cheese Salad

Your own Roast

(Served family style at your tables)

Choose 1 x Meat (please enquire if you want more)

Roast Chicken Breast, Roast Pork, Roast Beef, Roast Gammon, Roast Turkey Breast.

All served With Roast Potatoes cooked in Beef Dripping, Yorkshire Pudding, Gravy

Then…..

Choose 3 From- Buttered New Potatoes, Carrot and Swede Mash, Steamed Green Beans,
Steamed Broccoli, Sticky Red Cabbage, Cauliflower Cheese, Honey and Rosemary Roasted Parsnips, Roasted Root Vegetables, Buttered Carrots

Desserts

Choose 2 From - Apple and Blackberry Crumble with Custard. Lemon & Blueberry Posset, Sticky Toffee Pudding and Toffee Sauce and Vanilla Ice Cream. Eton Mess, Bakewell Tart, English Trifle.

All served in Mini Churns

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Our Tapas Menu

Below you will see a selection of Spanish Tapas style dishes. Select a range of starters and main course sharing dishes to create your own perfect bespoke menu. Let us serve you the traditional Tapas way, a few dishes at a time allowing your guests time to interact and share amongst themselves.

We guarantee a great atmosphere with this popular informal sharing option!

All pricing is subject to food choices, number of persons, venue and full day requirements

Pricing when quoted includes cutlery, crockery and staff.

Linen and ancillary equipment if required will be discussed and quoted separately

We recommend 2/3 Start options a Paella and 4/5 Sharing dishes + 2/3 dessert options.

"Hi John,

I have been meaning to get in touch to say thank you so so much to you and all of your team, for making our wedding day so special. The food made it!! From the minute I met you I was at ease and knew that the food aspect of the day was in safe hands. Nothing to worry about. The food was exquisite; the staff on the day were just brilliant.

We were absolutely chuffed to bits. The guests were blown away with the tapas, they had 'never had such fabulous food at a wedding!' we had so many positive comments. Thank you so much. Happy New Year to you and all of your staff, I hope you have a good year ahead"

Laura & Matt

Tapas Menu
From £47.00 + vat

To Start……

Rosemary Focaccia and Ciabatta Bread with Modena Balsamic Vinegar and Extra virgin Olive Oil.

Selection of Olives
Pita and Homemade Hummus

Vine Tomato, Red Onion and Ciabatta Bruschetta

A selection of Continental Cheeses

Prosciutto and Salami Milano

Feta, Vine Tomato and Crisp Leaf Salad

To Share……

Paella Pans
Choose from Chicken and Chorizo, Seafood or vegetarian
Saffron Scented Rice, White Wine, Chilli and Smoked Paprika Served in Paella pans

Lemon Thyme Chicken
Garlic and Lemon Thyme Flavoured Chicken Pieces

Piri Piri Chicken
Piri Piri Marinated Chicken Thighs with Chilli and Coriander Crème Fraiche

Patatas Bravas (V)
Crunchy Potato in a Spicy Tomato and Oregano Sauce with Garlic Aioli

Basque Chicken
Tender Chicken Pieces in a White Wine, Tomato and Herb Stock

Crunchy Halloumi (V)
Deep fried in Panko Breadcrumbs and Drizzled with Honey, Sesame and Fresh Oregano

Beef Meatballs in Tomato and Paprika
Tender Beef Meatballs Oven Baked with a Tomato, Cream and Paprika Sauce

Traditional Spanish Tortilla (V)
A Traditional Spanish Egg Potato and Onion Omelette, served with a Rapeseed Aioli

Chorizo Bites
Chorizo Sautéed with Onion Peppers and Red Wine

To Share……

Sticky Ox Cheek
Slow Braised in a rich Rioja Jus

Glazed Sticky Pork Belly
Slow Cooked with Redcurrant and Orange

Spiced Aubergine, Spinach and Chick Pea Stew (v)
Roast Aubergine, Chick Peas and Leaf Spinach with Cumin, Chilli and Coriander

Baked Salmon with Pesto Crust
Oven Baked with Pesto Crumb Topping

Chilli King Prawns
Pan fried with Chillies and Garlic Butter

Salted Baked New Potato
With Fried Chorizo, Chorizo Mayonnaise and Watercress

Arancini
Deep Fried Risotto Balls
Choose From Smoked Haddock Goats Cheese and Spinach, Serrano Ham and Manchego or Portobello Mushroom and Dolcelatte and Accompanying Dips

Sweet Potato Falafel (V)
With Tahini and Coriander Yoghurt

To Finish……

Eton Mess Bowls
Choose from Strawberry or Raspberry Eton Mess Bowls

Belgian Chocolate Brownie
Served with Chocolate Sauce

Salted Caramel Chocolate Pot
Served with Nut Praline

Lemon Posset
Served with Berry Compote

Panna Cotta Shot
Strawberry and Champagne,

Sticky Toffee Pudding Squares
Served with Toffee Sauce

Simply Strawberries
Served with Fresh Cream or Chocolate Sauce

Pick some of your favourite desserts
Let us make smaller portion to share

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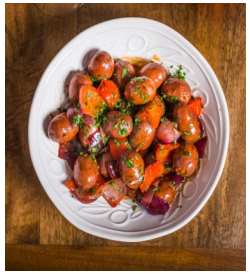
Our BBQ Menu

Add some theatre to your event and Let our chefs serve up a real treat for you and your guests.

Our bespoke BBQ menus are table served so no need for your guests to queue let us BBQ outdoors and then bring the food in for your guests to share as they sit and socialise.

All our Menus Prices when quoted include crockery, cutlery, Chefs and waiter/waitress



Hello John, Danny and team!

"Whilst we were lying on the beach today, we were discussing our wedding day and how amazing it all was, and I thought it best we drop you a line whilst it's still all fresh in our minds! The level of service we received from day one of the booking process has been fantastic, all of you have been brilliant from day one! The staff on the day, were perfect, they were such a reassurance knowing they understood how we wanted everything! The food was to die for, and we've had compliment after compliment – even from the fussy ones with all their requirements, they were equally as impressed with how you accommodated them!

Having close friends as event managers and chefs, the catering choice for us needed to be impressive, and you guys really did blow all of them away! We can't thank you enough,

Evening BBQ From £19.95 + vat

Dependent on Selections and number of persons + BBQ and Gas Hire £195

We recommend 2 x Salads 2 x Accompaniments 3 x BBQ Options, 1 X Vegetarian

Salads and Accompaniments

Dressed Mixed Salad

Homemade Coleslaw

Pasta, Pesto, Blush Tomato and Rocket Salad

Jacket Wedges

Roast new potatoes in garlic

Ketchup, Mayo, Mustard

From the BBQ

Beef Burgers

Pork Sausage

Bespoke BBQ From £46.95 + vat

Dependent on Selections and number of persons+ BBQ and Gas Hire £195

We recommend 1-2 Salads, 4 x BBQ options 2/3Accompnaiments and 2/3

Desserts

Salads and Accompaniments.

Hand Cut, Triple Cooked Chips
New Potatoes Roasted in Thyme, Garlic and Olive Oil.
Coleslaw
Penne Pasta and Sun blush Tomato Salad with Wild Rocket and Basil Pesto.
Mixed Baby Leaf salad of Vine, Cherry and Blush Tomatoes, Pickled Cucumber, Red onion and Corn kernals

Choose from the following dips and Sauces:

Tomato Ketchup, BBQ, Mayonnaise.

From the BBQ

Flame Grilled Celtic Pride Burger in Pretzel or Brioche Bun with Monterrey Jack Cheese, Red onion Marmalade, Beef Tomato, Romaine Lettuce and Pickle
Honey Glazed Mini Chorizo Sausages
Pork and Leek Sausage
Cumberland Pinwheel Sausage
Tandoori Chicken or Lamb Skewer
Paella Prawn Skewers
Mini BBQ Ribs
Corn on the Cob with Garlic and Parsley Butter
Halloumi Marinated in Sweet Chilli, Moroccan Spices and Nigella Seeds
Sticky Pork Belly Slow cooked in Honey, Orange, Redcurrant and

Sharing Desserts

Berry Eton Mess Bowls

Seasonal Berry Eaton Mess Bowls

Belgian Chocolate Brownie

Served with Chocolate Sauce

Salted Caramel Chocolate Pot

Served with Nut Praline

Lemon Posset

Served with Blue Berry Compote

Strawberry and Champagne, Panna Cotta Shot

Sticky Toffee Pudding Squares

Served with Toffee Sauce

Pick some of your favourite desserts and Let us make smaller portion to

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For the little ones….. £18.95 + vat

Our Children's Menu offers a considered choice of dishes that have been made using quality Ingredients.

Dishes that will give you the peace of mind your younger guests will be eating food of the highest quality.

* All dietary requirements can be catered for separately

Starters

Tomato Soup and Bread Roll

Garlic Bread with Cheese

Mains

Sausage and Mash

Hidden Vegetable Tomato Pasta (v)

Beef Meatballs and Pasta

Crispy Chicken, Chips and Peas

Desserts

Vanilla Ice Cream with Raspberry Sauce

"Cheese and Biscuits" A light Raspberry Cheesecake served with Raspberry sauce and Mini Jammie Dodger Biscuits.

Popcorn Cookies Mini Popcorn style Cookie Pieces with Vanilla Ice Cream and Milk Chocolate Custard

Chocolate Brownie and Ice Cream

"Dear Alison,

I wanted to send you a note from Carl and myself to thank you for catering our wedding on Friday.

We had a fantastic day, and so did all of our guests, and the food was excellent! We had some very picky eaters attend and received so many compliments on the food! Parents were also

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Our Vegan, Vegetarian and Gluten Free Menus

At Olive Tree we feel it's important to look after all our guests!

That's why we offer what we feel is a great selection of both Vegan and Vegetarian courses.

Most of our Dishes can be adapted to Suit Lactose, Gluten and any other Dietary Requirements.

If you are unsure please feel free to discuss with the Team!....

Starters

Leek and Potato Soup

With Chive Oil

Bruschetta

Toasted Ciabatta, Wilted and Roasted Cherry Tomato with Toasted Pine Nuts, Rocket and Basil

Tomato Salad

Heritage and Roast Tomato Salad with Cucumber, Quinoa, Pomegranate and Toasted Pumpkin Seeds

Avocado

Smashed on Char grilled Ciabatta, with Rocket, Edamame Beans,

Mains

Paella (Vg)

Saffron scented Arborio rice, Roasted Sweet Potato and Cauliflower Paella

Chargrilled Vegetable Lasagne (Vg)

Baby leaf and Blush Tomato Salad with Roasted Sweet Potatoes

Hand Crafted Roast Squash and Caramelised Onion Pie (Vg)

with Seasonal Vegetables and Gravy

Spiced Butternut Squash and Toasted Chickpea Tagine (Vg)

Served with Falafel and Tahini

Desserts

Sticky Toffee Pudding (Vg GF)

With Vanilla Ice Cream and Toffee Sauce

Chocolate Brownie (Vg GF)

With Vanilla Ice Cream, Chocolate Sauce and Raspberries

Cheesecake (Vg,GF)

Vanilla Cheesecake and Seasonal Berries

Summer Pudding (Vg)

Mixed Summer Fruits and cassis, encased in sponge with Vanilla Ice Cream and raspberry coulis

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Our Evening Selections

At **Olive Tree** we feel on occasions a need to offer your guests a lighter choice in the evening.

Our menus offer a range of popular food choices that will satisfy those still hungry towards the end of the evening.

All our evening selections are put together and served in front of your guests.

All prices pricing below is based on approx. 80 + guests and selecting one option only

Less numbers can be catered for but revised pricing would be offered

Any need for Equipment requirements would be advised in advance.

All options can be adapted to suit allergy and dietary requirements

Note; If you wish to add fries, chips or other items to some of the options please ask for additional cost.

Bake and Take £9.95 + vat

"Your Own Food Display Counter"
Traditional; Pasties, Chicken and Ham Slices and Jumbo Sausage Rolls
Ketchup and Brown Sauce
Vegetarian Options Available

Bacon and Sausage Rolls £9.95 + vat

Grilled Back Bacon and Succulent Pork Sausages served in a Fresh Roll Tomato and Brown Sauce

Fish Finger Buttie's £9.95 + vat

Brioche Bun, Fish Fingers Served with Iceberg Lettuce, Ketchup and Tartare Sauce

BBQ Pulled Pork Roll £10.65 + vat

Pulled Pork Served in a Fresh Roll with Cheese and Coleslaw

Dirty Fries £10.95 + vat

Seasoned Fries, Selection of Meats
Cheese, Onion, Tomato, Mayo and Chilli Sauce

Gourmet Hot Dogs £10.95 + vat

12" Hot Dogs, Pulled Pork, Nacho Cheese Sauce
Crispy Onions, Ketchup and Mustard

"Wow! even the fish and chips in the evening were better than our chippy"

Gourmet Beef Burger £11.65 + vat

Pretzel Bun, ¼ Pound Beef Burger, Lettuce and Beef Tomato, Cheese Pickled Red Onion

Pizza, Pasta and Garlic Bread £11.65 + vat

Selection of 3 Baked Pizzas served in Pizza Boxes
Blush Tomato and Rocket Pasta,
+ Garlic Bread Pizza

Chicken or Donner Kebab £11.95 + vat

Chicken or Doner Meat,
Flat Bread, Mixed Salad, Mint Yoghurt
Sriracha Chilli Sauce, Garlic Mayo

Paella £12.95 + vat

* Charge for Large Paella Cooker and Stand
Chicken and Chorizo Paella
Flat Bread
Vegetarian option Available

Proper Fish, Sausage and Chips £12.95 + vat *Charge for Large fryer and Gas hire

Served in Boxes **not cones!!**
Hand Battered Fish , Jumbo Sausages