



2025 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

Mobile: 07983 256477

GF – Gluten Free

V – Vegetarian

VE - Vegan

Shefs Canapés Menu

- Mushroom & Thyme mini Bruschetta on a toasted Croute (V)
Crosthini topped with Red Pesto, Sundried Tomato and Prosciutto Ham
Chicken Tikka Naan topped with Natural Yoghurt & a Mango Gel
Smoked Salmon, Cream Cheese & Dill Profiterole
Beetroot, Horseradish and Smoked Mackerel Cup
Mini Crab Cakes with a Sweet Chilli Dip
Mini Duck Pancakes with Plum Sauce, Cucumber, Spring Onion, and Ginger
Mini Leek, Rocket & Gruyere Frittatas (V)
Marinated Lime & Coriander Chicken with Guacamole (GF)
Parma Ham wrapped Asparagus with homemade Aioli (GF)
Whipped Feta & Pesto Blini with Cherry Tomato (V)
Spicy Pork Bonbons served with a Smokey Barbeque Dip
Mini Goats Cheese Tartlets with homemade Red Onion Marmalade (V)
Mini Parmesan Scone with Cream Cheese & Crispy Pancetta (V)
Homemade Thyme & Sea Salt baked Pitta Crisps served with Hummus (VE)
Quails Egg with Celery Salt (V)
- Vegan canape selection (pre-ordered only)**
- Red Onion Marmalade Tarts (GF alternative available)
Crosthini topped with Olive Tapenade (GF alternative available)
Falafel skewers (GF alternative available)

Children's Menu 3 Courses

Starters

- Warm Cheese Straws with a Sour Cream Dip (V)
Mini crudité plate: Cucumber, Carrot, Cherry Tomatoes & Dip (GF & VE)
Garlic Dough Balls with a Tomato dipping Sauce (V)

Main Course

- Sausage, Mash & Peas (GF available)
(Vegan Sausage, Mash & Peas)
Macaroni Cheese (V) (GF/VE available)
Chicken Goujons, Chips and Peas (GF available)
(Vegan Goujons, Mash & Peas)

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 Selection Menu

Starters

Vodka & Beetroot cured Salmon, Horseradish Cream, Balsamic Pearls & Basil Oil

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

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

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

Individual Baked Camembert with Red Onion Chutney & dipping Breads
(GF/VE available)

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

Warm Arancini Balls with homemade Salsa Verde and Micro Cress Salad
(GF / VE available)

Pan-fried Scallops with Chorizo, Pea & Mint Dressing & mixed Micro Leaves

Main Course

Corn Fed Chicken, Wild Mushroom Cream Sauce, Pea Shoots with Pomme Anna
Potato (GF)

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

Pan-fried Supreme of Salmon, roasted Vine Cherry Tomatoes, a Lemon & Watercress
Sauce served with Fondant Potatoes (GF)

Roast Sirloin of Beef with Madeira Jus and served with Dauphinoise Potatoes (GF)

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

Seared Duck Breast, roasted Butternut Squash Puree, Cran-Cherry Jam served with
Hasselback Potatoes (£5 supplement)

Mustard & Parsley crusted rack of Lamb Pea & Mint Gel, Rosemary Jus, served with
a Fondant Sweet Potato (GF available) (£5 supplement)

Pan-seared Pork Tenderloin wrapped in Parma Ham with Cider Cream Sauce and a
Buttered Mash (GF)

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

Roasted Carrot, Mushroom, and Thyme Tart served with crushed New Potatoes (VE)

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

Pea & Mint Risotto (V & GF)

All served with a Panache of Vegetables

Desserts

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

Raspberry Crème Brulee with Norfolk Lavender Shortbread (GF available)

Pear & Ginger Cheesecake Served with a Ginger Glaze

Individual Apple Tarte Tatin, Rich Caramel sauce & Vanilla Ice Cream

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

Tia Maria & Coffee Cheesecake served with a Coffee Syrup

Chocolate Delice served with Kahlúa Liqueur Cream

Vegan Blackcurrant Delice with Berries. (VE & GF)

Vegan Chocolate Crumb Torte (VE & GF)

**Or we can design a Trio of mini desserts for you, based on your family
favourites (£2.00 supplement)**

Shefs 2-3 Course Menu

Starters

Chicken & Herb Terrine topped with Smoked Pancetta, Fig Chutney & Toasted Sourdough (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 (GF/VE available)

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

Caesar Salad (GF available)

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

Melon & Prosciutto Bruschetta served with Ricotta & Peach Jam (VE/GF available)

Main Course

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

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

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

Roast Loin of Pork served with a Fondant Potato & Pan Gravy, either with:

Crispy Crackling (GF)
or Stuffed with Pork & Apple Sausage Meat

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

Roasted Carrot, Mushroom & Thyme Tart served with Crushed New Potatoes (VE)

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

All served with a Panache of Vegetables

Desserts

Apple Frangipane Tart, Vanilla Cream & Baby Apple

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

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 and Ice Cream (VE/GF available)

Glazed Lemon Tart served with Cream

Classic Crème Brulee (GF)

Vegan Blackcurrant Delice with Berries (VE & GF)

Vegan Chocolate Crumb Torte (VE & GF)

Please note: Dishes for Vegetarian, vegan and any special diets 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
Homemade Selection of Sausages
Sticky BBQ Chicken Drumsticks

Pre-ordered
Vegan Sausages & Burgers
Pre-ordered
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 & Relishes
Cheese slices

Formal BBQ B

Fresh from our local butcher
Homemade Beef Burgers
Homemade Selection of Sausages
BBQ Marinated Chicken Supremes

Honey Mustard glazed Pork Steaks (GF)

Pre-ordered
Vegan Sausages & Burgers
Vegetable Pesto Kebabs

Pre-ordered
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 & Relishes
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)
6oz Homemade Beef Burgers

Served with:
Selection of homemade Sausages
Homemade Spicy Lamb Koftas
Chicken with a Honey Mustard Glaze (GF)

Buttered griddled Corn on the Cob

Pre-ordered
Vegan Sausages & Burgers
Portobello Mushroom Steak
Vegetable Pesto & Haloumi Kebabs

A selection of Crusty Breads & Rolls
(GF available)

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

Sauces & Relishes
(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
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

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 (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)

Mushroom Medley, Sugar Snaps & Almonds (VE)

Chickpea, Artichoke & Pepper (VE)

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 (£3pp supplement).

Mexican Chilli served with Soured Cream, Rice & Cheese (GF)

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

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 and 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

Raspberry Possets

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

Panacotta with Berry Compote

Tiramisu

Classic 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 (GF)

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 for guests to carve and serve themselves.

Family Style Roast Platters

Your choice of 3 Meat options:

Choose from:

Roast Loin of Pork stuffed with Apricots & Sage Sausagemeat

Roast Loin of pork with Crispy Crackling (GF)

Roast Topside of Beef (GF)

Fore Rib of Beef (£3.00pp supplement)

Maple & Honey Glazed Gammon (GF)

Baked Chicken Ballotine stuffed with Lemon & Thyme Sausage Meat

Rosemary & Garlic studded Lamb (GF) (£3.00pp supplement)

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

Served with:

Rosemary Roast Elveden Potatoes,

Honey & Thyme Roast Carrots

Medley of Greens

Cauliflower Cheese

Basket of Yorkshire Puddings

Stuffing Balls

& Pan Gravy

Served on platters to tables.

Either:

Pre-sliced

or

Whole for guests to carve and serve themselves.

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

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)
Honey & Thyme Roasted Carrots
Parsnips (seasonal)
Green Bean Medley (VE)
Braised Red Cabbage (VE)
Cauliflower Cheese
Sprouts (seasonal)

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

Shefs Mini Dessert Table

Choice of 4 desserts (Guests create a Trio on the day)

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

Raspberry Posset (GF)

Lemon Posset (GF)

Chocolate Brownie

Chocolate Pots (GF)

Lemon Tart

Mini Tiramisu jar

Crème Brulee (GF)

Lemon Meringue Pie

Mini Pecan Pie

Chocolate Ganache tart

Dutch Apple Crumble tart

3 per person

Shefs Dessert Table

Choice of 3 options (Guests choose 1 option on the day)

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

Shefs Plated Dessert Options

1 option for everyone

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.



2025 Evening Menu



Evening Catering Contents Page

Page 3:

Sausage & Bacon Baps

Stone-cooked Pizza's

Evening BBQs

Evening Cheese table

Evening Buffet Selection

Page 4:

Evening Paellas & Big Pans

Evening Hog Roast

Evening Fish & Chip Stand

Loaded Fries

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.

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Mobile: 07983 256477

Sausage and Bacon Baps

Served with Ketchup & Brown Sauce.

Vegan Sausage Baps (pre-ordered only)

Served as a buffet including paper plates & napkins.

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 (GF available)

Country Pork Sausages (GF available)

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

Pre-ordered Vegan options:
Vegan Sausages & Burgers

Baps & Hot Dog Rolls

Sauces & Relishes

Served on paper plates, wooden cutlery & napkins.

Evening Cheese Table

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

GF biscuits available.

Served as a buffet including paper plates, wooden cutlery & 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 (GF)
 - 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
- Please choose 9 of the above options.
Buffet includes paper plates & napkins.**

Evening Paella's & Big Pans

Traditional
(Chicken, Chorizo, Mussels, Squid & Prawns)

Chicken & Chorizo

Shredded Pork, Red Chard & Chorizo

Chicken, Chorizo & Prawns

Mixed Vegetables (VE)

Mushroom medley, Sugar Snaps & Almonds (VE)

Chickpea, Artichoke & Pepper (VE)

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

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Mexican Chilli served with Soured Cream,
Nacho's & Cheese (GF)

Chicken Curry served with Rice, Poppadoms &
Mango Chutney

**Served from our large Paella pans, guests can
watch us cook and serve.**

Includes paper plates, wooden cutlery & 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:

Up to 50 people

Up to 75 people

Up to 100 people

Up to 125 people

Up to 150 people

Up to 200 people

2 trained members of staff

(1 to carve, 1 to serve).

(Outdoor set up is weather dependent).

Check pricing guide for package pricing.

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)

Served in old fashioned Chip cones with Lemon
Wedges

Tartare Sauce & Ketchup

Salt & Vinegar

Served in Chip cones, with Chip fork & 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.



2025 Optional Extras



Optional Salads

(For Daytime and Evening menus)

£1.10 per salad, per person

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)

£1.35 per salad, per person

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

Pre-meal Bread selection

Bread Baskets

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

£1 per person.

Bread Buckets

A variety of freshly baked crusty Breads, served
with Butter.

£1 per person.

Add Dipping Oils

(Olive Oil with Balsamic)

+ £0.50p per person

Post-meal Tea & Coffee Station

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

£1.75 per person.

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 Brown

Sautéed Field Mushrooms

Slow Baked Plum Tomato

Baked Beans

Toast with Marmalades and Jams

(VE/GF alternatives, pre-ordered only)