



# WELL SEASONED COTSWOLD CATERERS

## Brochure 2024 - 2025

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Well Seasoned Cotswold Caterers was established by Raoul & Holly Moore in 2015. We have over 40 years combined experience providing delicious catering throughout the Cotswolds. We cater for Weddings, Dinner Parties, Birthdays, Funerals, Business lunches, Stag and Hen Parties and any other events that require fabulous food.

We use as much locally sourced produce as possible throughout the menu. All menus can be tailored to suit the requirements of you & your guests.



## Traditional Style Wedding Breakfast Menu

You will find a list of canapés priced per person for 4 different varieties. There will be two canapés of each variety per person. You can adjust the quantity if you wish.

The **price for three courses, starter, main and dessert** is priced beside each main course and **includes service and VAT**.

## Evening Menu & Catering before & after your Wedding or Event

We offer a number of different options to cater for you & your guests during your Celebration at your home, accommodation or different venues.

Remove any unnecessary stress, you need not worry about catering for yourselves or any of your guests at any point throughout your celebration.

Breakfast, lunch, supper & snacks available. Guest Chef or delivery service available.

## Wedding & Celebration Cakes

Choose from a vast selection of different flavours including a number of Vegan, Wheat, Gluten, Dairy & Sugar Free options.

Create your very own individual design....

3 Tiered stacked naked or semi naked cake, fairy or cupcakes.

Menus are not set, they can be used as suggestions and offer a guideline for pricing.

We are very happy to help you create a bespoke menu. Please advise if you have any favourite ingredients or dishes we have not listed.

We offer our friendly and professional advice to be certain we deliver a delicious and well balanced menu for you and your guests.

If you would like to mix & match any of the dishes below we would be very pleased to look at your menu choices and send over a revised quote. We look forward to hearing from you.



# Traditional Style Wedding Breakfast Menu



## Canapés

Choose 4 different canapés (2 of each canapé per guest, total of 8) at £13 per person

*All canapés can be offered as a starter*

*\* All these can be made vegan \* All these can be Gluten free if not already*

### **Meat**

Local Award Winning Cocktail Sausages with a Wholegrain Mustard & Honey Dip\* \*  
*(Can be made Vegetarian and vegan)*

Chorizo Sausage with Pea Puree \*

Pork, Apricot & Fennel Sausage Roll \*\*

Caesar Salad - Little Gem, Chicken and croutons \*\*

Soy and Ginger Roasted Belly of Pork with Poached Rhubarb \*

Chinese Duck Breast Pancakes with Jammy Ginger Plums \*

Spiced Coconut and Lamb \*

Guilin Chicken Skewers \*\*

Rare Roast Beef, Yorkshire Pudding & Horseradish Cream

Montgomery Cheddar Welsh Rarebit, Doom Bar Chutney \*

Short Rib Croquette, Gochujang Mayonnaise \*

Chicken Liver Parfait, Bruschetta and Apple Chutney \*

## **Fish**

Selection of Sushi, Asparagus, Avocado, Salmon, Tuna with Pickled Ginger and Wasabi\*\*

Gravadlax of Salmon, Blinis, Roast Beetroot Cream Cheese\*

Panko Tiger Prawns with Sweet Chilli Jam\*

Smoked Mackerel and Leek Tart

Salt & Pepper Squid with Yuzu Mayonnaise\*

## **Vegetarian**

Cheddar and Cayenne Cookies, Beetroot Ketchup and Goats Cheese

Mushroom, Spinach, Tamari and Cream Tartlets \*

Endive, Stilton and Honey\*

Warm Asparagus Spears and Hollandaise Sauce \*\*

Tempura Vegetables, Soy, Sesame and Ginger Dipping Sauce \*\*

Halloumi Bites, Garlic Aioli\*

Macaroni Bites with Truffle Mayo \*\*

Cauliflower Kofta with Curry Mayo \*\*

Sun Blushed Cherry Tomato & Mozzarella Skewers with Basil \*\*

Broccoli & Creamy Blue Cheese Tart \*

Sweet Potato Sliced & topped with Guacamole & Charred Red Pepper \*\* \*

*All these can be made vegan \* All these are Gluten free or can be*

*All Canapés listed above can also be offered as a starter*



## Starters

*\*All the starters can be made Gluten free*

### **Meat**

Course Country Pate, Fruit Chutney, Celeriac, Apple and Walnut Slaw, Home Baked Wholemeal Seeded Roll \*

Ham Hock and Pea Terrine with Home made 'Branston' Style Pickle and Celeriac Remoulade \*

Chicken and Leek Terrine, Pea Shoots, Piccadilly \*

### **Vegetarian**

Candied, Golden & Baby Beetroot, Goats Cheese and Walnut Pesto \* \*

Baked Aubergine & Pomegranate Salad with Yoghurt & Fresh Mint \* \*

Mushroom Arancini, Butternut Squash, Cucumber Radish Salad, Sweet Chilli sauce \* \*

Butternut Squash and Cheddar Soup with Spiced Pumpkin Seeds, Home Baked Wholemeal Roll \* \*

*\* All the vegetarian starters can be made vegan*

## Fish

Mediterranean Prawn Cocktail, Little Gem, Semi Dried Cherry Tomatoes, Brioche\*

Salad Nicoise, Green Beans, New Potatoes, Tuna and Olives\*\*

Beetroot Cured Salmon, Watercress, Horseradish Cream, Home Baked Sourdough Rye Bread \*

Smoked Haddock and Salmon Fish Cakes, Tarragon, Chervil, Spring Onion, Gherkin and Caper Salad with Mushy Peas\*\*

Crab Arancini, Pickled Cucumber & Radish Salad, Sweet Chilli Sauce \*\*



## Starter Sharing Boards

**Fish** - Beetroot Cured Salmon, Hot Smoked Salmon Terrine, Potted Shrimps Watercress, Horseradish Cream, Courgette, Carrot, Gherkin Tarragon and Dill Slaw, Sesame Toast & Home Baked Sourdough Rye Bread (£4.95 Supplement) \*

**Charcuterie** - Selection of Locally Cured Meats, Pickles, Chutney, Celeriac Remoulade, Home Baked Multi Seed Baked Roll & Sourdough Rye \*

**Vegetarian**- Grilled Summer Vegetables, Halloumi & Basil Pesto, Harissa Spiced Hummus, Beetroot, Cumin & Coriander Falafels, Asparagus with Hollandaise Sauce, Home Baked Nigella Seed Flatbread \*\*

*\* The vegetarian sharing starter can be made vegan*

*\*All the sharing starters can be made Gluten free*



## Main Course

*Price against 'Main Course' include Starter, Main, Dessert & Service*

*\* All Main courses can be Gluten free if not already*

### Meat

**Well Seasoned Cotswold Caterers Home Reared Whole Roast Hogget** Legs, Shoulders and Racks Roasted with Fennel, Cumin, Coriander Seeds, Fresh Herbs and Garlic. Rich Roasted Tomato Sauce, Minted Yogurt, Flatbreads and delicious Seasonal Mixed Salads or Warm Vegetables and Garlic Aioli ~ £54 **Minimum 40 Adults**

Braised Cotswold Lamb Shank, Parsnip Puree and Rosemary Jus ~ £51

Confit Duck à l'orange and Yuzu Glaze ~ £51

Trio of Local Sausages, Buttery Mash, Cavolo Nero and Caramelised Red Onion Gravy ~ £48 *Vegetarian and Vegan option available*

Braised Ox Cheek, Mashed Root Veg, Roasted Shallots, Sticky Red Wine Jus ~£51

Beef Wellington with Red Wine and Madeira Jus ~ £67

### Fish

½ Cornish Lobster Warm with Garlic Butter or Cold with Homemade Mayonnaise Hand Cut Chips (May 1<sup>st</sup>-September 30<sup>th</sup>) - Please enquire for price

Poached Hake with Courgette, Mussels, Saffron and Chervil Sauce ~ £49.50

Sea Bass with Braised Fennel, New Potatoes and Lemon ~ £52

Herb Crusted Cod, Tomato Fondue, Wilted Spinach and White Wine and Herb Emulsion ~ £52

Poached T-Bone of Turbot with Brown Shrimp Butter, New Potatoes, Samphire & Mixed Beans ~ £60.50



## Vegetarian \*\*

Trio of Vegetarian Sausages, Buttery Mash, Cavolo Nero and Caramelised Red Onion Gravy \*\* ~ £46

Wild Mushroom Wellington with a Red Wine and Thyme Jus\*\* ~ £46

Chickpea and Aubergine Tagine, Quinoa, Apricot and Roasted Cashew Nuts\*\* ~ £46

Grilled Summer Vegetables & Goats Cheese Puff Pastry Tart with a Sweet Tomato Coulis\*\* ~ £46

Pearl Barley Risotto Squash, Pea, Kale and Parmesan\*\* ~ £46

Moroccan Spiced Chargrilled Cauliflower Steak with Salsa Verde\*\* ~ £46

*\* All can be made vegan if not already*

## Traditional Roasts

*Served on wooden boards at the table. Select a guest from each table to carve the meat. Aprons, Hats & necessary tools supplied!!*

**Well Seasoned Cotswold Caterers Home Reared Whole Roast Hogget** Legs, Shoulders and Racks Roasted, Mint Sauce, Rosemary and Roast Garlic Jus ~ £53

**Minimum 40 adults**

Roast Chicken with Chestnut Stuffing, Celeriac Puree, and Red Wine, Lemon and Thyme Jus \* ~ £51

Roasted Sirloin of Local Beef, Yorkshire Pudding and Red Wine Jus \*~ £60

Roasted Leg of Cotswold Lamb, Mint Sauce & a Rosemary & Roasted Garlic Jus \* ~ £51

Slow Roasted Belly of Pork, Apple Sauce, Crackling and Cider Reduction \* ~ £51

Porchetta, Italian Pork Dish with Coriander, Apricots, & Chilli, Fennel and Orange Reduction \* ~ £51

## Vegetarian Roasts

Roasted Squash, Stuffed with Almonds, Hazelnuts, Sunflower & Pumpkin Seeds, Puy Lentils & Vegetables with a Roasted Garlic, Rosemary & Red Wine Jus\*\* ~ £46

Baked Aubergine with a Garlic & Herb Crumble Topping, Tomatoes & Black Olives \* ~ £46

Feta-stuffed Cannellini Bean Roast with Sundried Tomato and Parmesan \* ~ £46

**All Main Courses are served with  
Seasonal Vegetables & Choice of Potatoes  
or  
Three Fresh Mixed Salads**

### Potatoes

Buttered New Potatoes | Dauphinoise | Celeriac & Potato Dauphinoise  
or Rosemary and Garlic Roasted Potatoes

AND

### Seasonal Vegetables

**Spring** - Minted Garden Peas, Beans, Asparagus, Purple Sprouting and Romanesque Cauliflower .....with Feta & Chilli (optional)

**Summer** - Roasted Ratatouille of Mediterranean Vegetables & fresh herbs  
Yellow Courgettes, Heritage Tomatoes, Red Onions, Aubergine & Sweet Peppers  
& Mixed beans; French, Runner, Edamame & Butter Beans

**Autumn** - Greens, Thyme & Honey Roasted Heritage Carrots, Beetroot & Squash,  
Creamed Celeriac & Parsnip Puree

**Winter** - Cabbage & Pan Fried Sprouts with Caraway and Pancetta,  
Red Cabbage



## **Fresh mixed salads**

*Three fresh mixed salads*

*Choose ONE vegetable salad, ONE carbohydrate salad & ONE pulse salad*

### **Vegetable Salads**

Mixed leaf Garden salad with cucumber and tomato  
Greek salad of cucumber, tomato, and olives  
Grated beetroot with walnut, fennel, apple & fresh basil  
Slivered red cabbage with garlic & date dressing  
Celeriac, apple & walnut with a creamy parsley dressing  
Traditional coleslaw of cabbage and carrots with Dijon Mayonnaise  
Caribbean coleslaw with pineapple, coconut and lime  
Indonesian Gado Gado salad of vegetables with peanut sauce

### **Carbohydrate Salads**

Couscous and roasted vegetables with a lemon & mint vinaigrette  
Quinoa tabbouleh with cherry tomatoes, cucumber, parsley and mint  
Sweet corn & barley salad with rocket pesto  
Rice salad with toasted almonds, apricots, lemon & parsley  
Curried sweet potato salad with spring onions, sultanas & coriander  
Potato salad with spring onions, capers, french beans and crème fraiche

### **Pulse Salads**

Black bean & sweet corn with a lime and coriander dressing  
Green lentils, tomato, cucumber and capers  
Butter beans with roasted tomato, aubergine and basil pesto  
Carrot & haricot bean with dill, honey and mustard vinaigrette  
Puy lentils with beetroot, orange and spinach  
Chickpea, tomato, mint, parsley & lemon  
Mediterranean vegetables with lentils & feta



## Desserts

Owlpen Mess – Raspberry, Strawberry, Meringue, Cream, Saffron \*\*

Sweet and Salty Cheesecake with Cherries and Crumble \*\*

Raspberry, Dark Chocolate & Beetroot Cheesecake served with frozen Mint Choc Chip Goats Cheese Yoghurt \*\*

Summer Pudding, Clotted Cream and Mixed Berry Coulis \*\*

Indian Spiced Chai Bread Pudding or Chocolate & Orange Bread Pudding with Fresh Double Cream or Dairy Free alternative \*\*

Lemon Tart, Raspberry Sorbet & Mixed Berries \*\*

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream \*\*

Chocolate Brownie, Salted Caramel Ice Cream\*\*

Spiced Poached Pear & Almond Cake with Vanilla Custard \*

Warm Chocolate and Pecan Tart, White Chocolate Sauce \*\*

Crema Catalana, Orange Shortbread & Berries \*\*

Passion Fruit, Vanilla or Raspberry Creme Brulee, Hazelnut Tuile & Berries \*\*

Grab and go Ice cream stand \*\* – 3 different flavoured ice-creams, waffle cones and selection of toppings - served as guests to come up and choose flavour and topping. Served from Ice Cream Cart + £100

Duo of Desserts + £3.50 per person

Trio of Desserts + £5 per person

**Ice Cream Cart** hire during Canapés or after your Wedding Breakfast

*Prices are listed at the end of the brochure*

**Cheese** A Selection of English Artisan Cheeses, Crackers, Grapes, Celery and Apple Chutney £8.25 per person

Sharing Board based on tables of 10 guests

**Tea & Coffee**

Selection of Assam, Peppermint, Decaf, Freshly Ground Coffee £3.50 per person

**Wedding Cakes and Cheese Wedding Cakes available**

Choose from our selection of delicious different flavours to create a tiered & iced or naked wedding cake decorated with fresh flowers & or fruit.

Fairy & cup cakes available in most flavours.

Please contact us to discuss prices.

*Wedding cake flavours listed further on within menu*

**Pick and Mix Sweet Cart** from £150

Sweet Cart details listed further on in brochure

# Children's Menu Options

## Option 1 – Children's Menu

### Starter

Crudités of Carrot, Cucumber and Sugar Snap Peas with Hummus

Garlic Bread with Cheddar Cheese

Tomato Soup with Bread Roll

### Main

Sausage & Chips with peas or simple salad

Fish & Chips with peas or simple salad

Spaghetti Bolognese

Chicken Goujons & chips peas or simple salad

Margarita, Ham or Salami Pizza with chips

### Dessert

Vanilla Ice Cream

**2 Courses - £19.25**

**3 Courses - £25**

## Option 2 – Half Portion of the **Adult's** Choices

**2 Courses - Half the listed price**

**3 Courses - Half the listed price plus £5**

*All can be adapted for Vegan, Vegetarians, Gluten free etc*

## **Taster menus**

Fantastic way for real foodies to get to sample multiple number of individual courses and experience sharing this with all their friends and family

Below are a few menus as an example. You can create your own bespoke menu including all your favourite ingredients with the help of Head Chef Raoul Moore.

### **Example 6 Course Taster Menu**

SOUP: Chilled Gazpacho with Basil Oil

FISH DISH-Mediterranean Crevettes, Curry Mayonnaise

MEAT DISH: Chicken Liver Parfait, Bruschetta and Apple Chutney

VEGGIE DISH: Stuffed Mushrooms with Apricots, Stilton & Walnuts

SWEET DISH: Chocolate Brownie, Salted Caramel Sauce, Raspberries and Vanilla ice cream

CHEESE: Selection of English Artisan Cheeses, Crackers, Grapes, Celery and Fig Chutney.

Selection of Loose Leaf Canton Teas and Coffee and Handmade Chocolates Above 6 course menu £82.50 *per person*

### **Example 8 Course Taster Menu**

SOUP: Pea Soup, Feta, Mint and Pepper oil

FISH DISH- Grilled Mussels, Hazelnut and Coriander butter

MEAT DISH: Soy and Ginger Roasted Belly of Pork with Poached Rhubarb SALAD : Thai Lobster with Mango, Tomato, Cucumber, Coriander and Lime (£5 supplement) VEGGIE DISH: Warm

Mushroom, Spinach, Tamari and Cream Tartlets DELI : Carpaccio Beef with rocket and parmesan (£5 supplement)

SWEET DISH: Owlpen Mess

CHEESE: Selection of English Artisan cheeses, Crackers, Grapes, Celery and Fig Chutney.

Selection of Teas and Coffee and Handmade Chocolates

Above 8 course menu £105 *per person*



## Sharing Boards & Dessert

- Classic Pork Sausage Rolls
- Owlpen Game Pie, Venison, Partridge & Owlpen Pheasant
- Local Deli Meats - Fennel Salami, Spicy Smoked Paprika Chorizo, Lamb & Lemon Merguez Salami, and Honey and Mustard Roasted Ham
- Artisan Cheese Board - *Includes all the following Cheeses, served with Homemade Pickles, Chutneys & Breads*  
Perl Las, Perl Wen, Godminster Cheddar and Goats cheese
- Paté - *Choose 1 from selection below*  
Chicken Liver Parfait  
Course Country Pate  
Mackerel Pate
- Taco Chips with Guacamole, Salsa & Sour Cream

All served with a fresh Garden Salad.

- Dessert - *Choose 1 from selection below*  
Owlpen Mess - We have served this at many Weddings and is very suited for 'sharing' from the middle of the table in big bowls,  
Summer Pudding - with Chantilly and Red Berry Coulis  
Chocolate Brownie

Sharing Boards & Dessert ~ £53 per person

All guests with dietary requirements or those who are vegetarian or vegan will have the above menu adapted accordingly.





## **Barbecue, Salads and Dessert**

*Served with a selection of Homemade Breads and Butter, 4 fresh mixed Salads and a selection of Homemade Relishes, Beetroot Ketchup and Tomato Salsa*

### **Breads**

4 Seed Wholemeal Rolls  
Rosemary and Garlic Focaccia  
Fenugreek and Nigella Flat Breads  
Marinated Kalamata Olives, Sun Dried Tomato and Feta

### **Meat and Fish**

Local National Champion Gloucester Sausage with Homemade Chutney or Red Onion Marmalade  
Mediterranean Crevettes with either Garlic Butter or Sweet Chilli Dressing  
6oz Handmade Burger  
Chicken Satay with Gado Gado Sauce

### **Vegetarian/Vegan option**

Spicy Black Bean Burger  
Smokey Sausage  
Red Pepper and Courgette Satay with Gado Gado Sauce  
Halloumi or (Tofu for Vegans) with Lime and Coriander Dressing

### **Salads**

Mixed Leaf Garden salad with Cucumber and Tomato, Potato Salad with Spring Onions and Capers, French Beans and Crème Fraiche, Mediterranean Vegetables with Lentils & Feta

### **Dessert**

Choose 1 from selection below

- Owlpen Mess - We have served this at many Weddings and is very suited for 'sharing' from the middle of the table in big bowls,
- Summer Pudding - with Chantilly and Red Berry Coulis
- Chocolate Brownie

**BBQ, Salads & Dessert - £53 per person**



## Evening Food

Minimum 40 guests

BBQ, Sausages with Red Onion Marmalade, Burgers with Garlic Aioli & Beetroot Ketchup, Chicken Satay with Gado Gado Sauce served with Mixed Leaves & Bread roll ~ £21.75 *pp*

Paella, Chicken Thigh, Chorizo Sausage, Prawns, Mussels, Peppers, Peas & Paprika ~ £19.50 *pp* - *GF and vegan*

Locally reared Smoked Bacon or Gloucester Old Spot Sausage, in a Homemade Ciabatta with Red Onion Marmalade ~ £11.50

Hog Roast, with Apple Sauce, Stuffing & Crackling, served with bread and 3 fresh mixed salads ~ £20 *pp*

Cheese, Biscuits & Bread Rolls with Celery, Apple, Grapes, Pickles & Home Made Chutneys - £11 *pp*

Wedding Cheese Cake, Selection of Artisan Cheeses presented as a 'Wedding Cake', served with Chutney, Crackers, Grapes, Apples and Celery ~ £8 *pp*

Honey Roast Ham, Beetroot Gravadlax & Chicken Liver Parfait with Bread Roll, Pickles & Home made Chutneys ~ £16.50 *pp*

Falafels & Pitta, with Hummus & Tzatziki ~ £11 *pp* (*with 3 fresh mixed salads £20 pp*)

Cone of Chips, Hand Cut Triple Cooked Chips, Cheddar Cheese (optional), Home Made Mayonnaise and Beetroot Ketchup ~ £7 *pp*

Halloumi Fries, Home Made Beetroot Ketchup and Mayonnaise ~ £7 pp

Macaroni Cheese with a Crispy Topping, Breadcrumbs and Parsley ~ £11 pp

## Extras

Salads - Three seasonal fresh mixed salads – (Choose from selection within Wedding Menu) ~ £4.50 pp

Selection of Homemade Breads, Olive Oil and Balsamic Vinegar ~ £3.50 pp

Marinated Black Kalamata Olives with Feta & Sundried Tomatoes ~ £4.50 pp

**Traditional Pizzas** – *All made to order in wood fired oven* ~ £13.50 pp

### Choose 3 Pizzas

Classic Margherita (V) - Homemade Tomato Sauce, Mozzarella

Pizza Marinara (no Cheese) (Ve) - Tomato Sauce only with Olive Oil and Fresh Basil

Squash It - Roasted Squash, Goats Cheese, Pine Nuts, Rocket, Red Onion Marmalade (V)

Pesto Pizza - Pesto, Aubergine, Courgette and Goats Cheese (V)

Spicy Meat - Tomato, Mozzarella, Chorizo, Ham, Salami, Jalapenos and Piquanté Peppers

Figgy - Tomato Sauce, Mozzarella, Prosciutto, Fig, Rocket with Balsamic glaze.

Arty - Tomato, Mozzarella, Artichoke, Spinach, Chorizo & Sun Blushed Tomatoes

Seafood Marinara - Tomato Sauce, Prawns, Calamari and Mussels, olives

*Can be and Gluten Free and Vegan*

Alternative to Pizza, cooked in the Wood Fired Oven - £13.50 pp :-

Chicken Tikka Naan Bread Wrap, Pickled Sweet Red Onion, Cucumber Raita & Lettuce

Lamb Kofta with Hummus, Feta, Beetroot & Salad

Meat free alternatives available.

*Can be and Gluten Free and Vegan*



# Catering before and after your Wedding or Event

Catering Before & After Your Big Day.....Take The Stress Away...

We would like to offer our services to cater for you and your guests throughout your Celebration.

Pre-Wedding Supper/ Breakfast / Brunch /Lunch / BBQ / Paella

We can cater for you in the Cyder House or Holiday Cottages throughout Owlpen Manor Estate

**Make Your Celebration As Easy & Enjoyable**

Luxury Champagne breakfasts, Personal chef, Hampers, Ready meals. We can deliver to all Cottages on Owlpen Manor Estate

We are very happy to travel to alternative locations and venues

# Pre Wedding Supper / Rehearsal Dinner

## Post Wedding Breakfast or Lunch

Minimum 40 guests

*\*Gluten Free Option Available \*Vegetarian and Vegan options available*

Himalayan Butter Chicken Curry or Goan Coconut Dhal, Nigella Flatbread, Chutney  
£20pp

Beef or Vegetable Lasagne, Garlic Bread, Leafy Green Market Salad, Green Beans,  
Garden Peas, Lemon Vinaigrette £20 pp

Chicken and Leek Pie or Sweet Potato, Red Pepper, Puy Lentil and Goats Cheese Pie  
Mashed Potatoes and Seasonal Leafy Greens, Caramelised Red Onion Gravy £20pp

BBQ – Sausages with Red Onion Marmalade, Burgers with Garlic Aioli &  
Beetroot Ketchup, Chicken Satay with Gado Gado Sauce served with Mixed  
Leaves & Homemade Ciabatta £21.75 pp

Paella – Chicken Thigh, Chorizo Sausage, Prawns, Mussels, Peppers, Peas & Paprika  
£19.50 pp

Hog Roast with Apple Sauce, Stuffing & Crackling, served with bread and 3 fresh  
mixed salads £20 pp

Locally reared Smoked Bacon or Gloucester Old Spot Sausage in a Home Made  
Ciabatta with Red Onion Marmalade with mixed leaves £16.50 pp

Falafels & Pitta with Hummus & Tzatziki with 3 fresh mixed salads £20 pp

Honey Roast Ham, Beetroot Gravadlax & Chicken Liver Parfait with Bread Roll, Pickles &  
Home made Chutneys - £16.50 pp

Traditional Pizza with salad, Made in our woodfired oven. Choose 3 different types  
(choice above) plus 3 salads of your choice (choices above) £20pp

*All desserts available from the list previous*

## **Breakfast & Brunch**

Minimum 40 guests

*\*Gluten Free Option Available* \* Vegetarian and Vegan options available

### Sunday Brunch

Local Sausage, Bacon & Black Pudding, Scrambled Eggs, Tomatoes cooked in Olive Oil with fresh herbs & a splash of Balsamic Vinegar, Spinach & Mushrooms cooked in Cream & Tamari & Sauté New Potatoes, Toast & Jam. Juice, Tea or Coffee ~ £20.50 pp

Locally Reared Smoked Bacon or Gloucester Old Spot Sausage in a Home Baked Ciabatta. Juice, Tea or Coffee ~ £16.50pp

### Buffet Style

Croissant & Jam, Fruit and Yoghurt, Muesli, Juice, Tea or Coffee ~ £16.50 pp

### Smoked Salmon & Cream Cheese Bagel

Thinly Sliced Red Onion, Capers and Rocket with Juice, Tea and Coffee ~ £16.50 pp

### Breakfast Muffin

Sausage Pattie, Fried Egg and Bacon with Juice, Tea or Coffee - Meat Free alternatives ~ £16.50pp

### Mexican Breakfast Hash

Butternut Squash, Potatoes, Peppers, Onions, Spinach, Jalapenos, Chorizo and Baked Eggs, Juice, Tea or Coffee ~ £17.50pp



## After party Tea

*\*Gluten Free Option Available \* Vegetarian and Vegan options available*

### Scones\*\*

Home Made Plain & Fruit Scones served with HomeMade Strawberry Jam and Clotted Cream or Cheese Scones

### Selection of Home baked Cakes (Choose 3 of the following)

Carrot Cake, Lemon Drizzle, Chocolate Brownie, Chocolate Almond\*,  
Apple Ginger Sultana & Walnut, Kurdish Apple Cake with Cinnamon & Orange Zest,  
Honey Orange & Date, Flapjack with Mixed Fruit & Seeds, Banana & Sultana Loaf, Chai  
Bread Pudding

### Selection of Sandwiches (Choose 3 of the following)

Hummus and Roasted Red Pepper \*\*

Gravadlax of Beetroot Cured Salmon and Cream Cheese\*

Cheddar and Tomato \*\*

Brie and Chutney \*\*

Egg Mayonnaise Tomato and Rocket \*\*

Cucumber \*\*

Ham and Mustard\*

Rare Roast Beef, Rocket & Horseradish\*

Smokey Vegetarian Sausage & Red Onion Marmalade \*

King Prawn & Avocado with Thai Mayonnaise\*

Smoked Mackerel Pate, Tomato & Cucumber \*

Stilton, Pear & Walnut\*

### Drinks

Assam Tea

Fruit Juice & Cordials for Children

Still & Sparkling Mineral Water

Afternoon Tea Menu - £31 pp



## Wedding & Celebration Cakes

Choose from our selection of delicious different flavours to create a tiered and iced, naked or semi naked wedding cake decorated with fresh flowers & or fruit. Fairy & cup cakes available in most flavours.

Please contact us to discuss prices

### Traditional Cakes

Chocolate Sponge with Chocolate Buttercream *Nut Free*

Chocolate & Orange Sponge with Buttercream *Nut Free*

Victoria Sponge with Buttercream & Strawberry Jam *Nut Free*

Lime & Bilberry Swirl Sponge with Buttercream and Bilberry Jam *Nut Free*

Coffee & Walnut Sponge with Maple & Espresso Buttercream

Carrot Cake with a Cream Cheese Buttercream Icing

Traditional Fruit Cake

Gluten Free (Also Wheat free)

Chocolate Almond

Coconut, Lemon & Almond

Chocolate, Orange & Almond

*(All the above cakes can be made with gluten free flour instead of almond flour)*

Vegan

Chocolate Orange & Chilli also available without Chilli *Nut Free*

Chocolate Sponge With Coconut Buttercream *Nut Free*



# Pick & Mix Sweet Cart

Prices start from £150

◆◆ Package 1 – Delivery and Collection of the Sweet stand

Sweet Jars (assorted sizes)

Scoops & Tongs

100 Sweet Bags of your chosen colour

Decorated Sweet Cart & fairy lights

No Sweets

- From £150

◆◆ Package 2 ( The Full Package )

Delivery & Collection of the Sweet stand,

Sweet Jars, Scoops, Tongs,

100 Sweet Bags of colour choice to suit theme,

Decorated Sweet Cart & fairy lights.

Sweets for up to 80-100 Guests

- From £225

More sweets available by request – prices will vary

## Grab and Go Ice – Cream Cart

Great served during Canapés or after your meal/early evening

Decorated Ice Cream Cart – bunting & flowers

3 flavours of Ice – Cream

(vegan options available by request)

Waffle Cones

(Tubs and wooden spoons available)

£400 for up to 100 guests

£460 for up to 120 guests

£550 for up to 150 guests

## What sets us aside....

We are delighted to be able to offer our very own

### Home Reared Jacob and Cotswold Lamb

Raised by Raoul and his family on our small holding in Rodborough, Stroud.



#### Our story

Raoul and Holly, along with our two children, Matilda and Raffael, have slowly been growing the flock which started out as 2 Jacob sheep and a couple of acres. We took the land and 2 Jacobs over from a friend in 2018 and now have over 40 sheep in the flock and 12 acres.

#### What the flock?....

We have Jacob and Cotswold sheep that we rear for their delicious, sweet and tender meat. Four pet Pygmy goats and two British Toggenburg goats that we plan to milk in future for making cheese and ice cream. Alongside these we have four Alpacas that are very helpful in guarding our chickens and geese from foxes. Alpacas have a natural guarding instinct and are very fierce towards predators.

#### Our ethos

We take our native rare breed sheep beyond being 'lamb', to hogget allowing the lambs a longer and happier life. Allowing this extra time also means they develop a fuller taste and texture, they do however still retain the tenderness found in rare breed meat.

**Hogget** is a sheep between 1 and 2 years old.

### How we like to serve ours

We love serving our lamb at the table from big platters to friends and family so everyone can dive in and help themselves. It is such a lovely social way to enjoy food and get everyone involved and chatting.

**Our personal recommendation** would be to serve the meat alongside big bowls of rich roasted tomato sauce, minted yogurt, flat breads and delicious seasonal mixed salads or warm vegetables and garlic aioli.

It is of course equally delicious served as a 'Traditional Roast' with your choice of potatoes, seasonal vegetables and a Rosemary & Roast Garlic Jus.

### Sheepskins available on request

If you would like a beautiful sheepskin rug from one of our flock please let us know and we can arrange this to be tanned for you. The skins take from 4-6 months approx to tan. They make a memorable gift to your loved one for a birthday or anniversary present. We will arrange that the skin is sent directly to your address when it is ready.

Organic tanned hide £140 (tanning 4-6 months approx)

Non-organic tanned hide £100 (tanning 4-6 months approx)