



WELL SEASONED
COTSWOLD CATERERS

Events Brochure



Well Seasoned Cotswold Caterers was established by Raoul & Holly Moore in 2015. Between them they have over 55 years experience providing delicious catering throughout the Cotswolds.

We use as much locally sourced produce as possible throughout the menu.

All menus can be tailored to suit the requirements of you and your guests.

If you would like to make any alterations to our menus or design your own, our team of chefs will be happy to offer advice to create a perfectly balanced menu.

Please note, staffing and travel costs may be an additional cost

info@wellseasonedcotswoldcaterers.co.uk

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07919 284105 - Briony



Canapés

3 Per Person - £8 ~ 4 Per Person - £10 ~ 5 Per Person - £12 ~ 6 Per Person - £14

Meat

Chorizo Sausage with Pea Puree *

Soy and Ginger Roasted Belly of Pork with Poached Rhubarb *

Beef Brisket, Chilli Sauce, Pickled Rainbow Slaw, Brioche Bun

Guilin Chicken Skewers **

Rare Roast Beef, Yorkshire Pudding & Horseradish Cream

Short Rib Croquette, Gochujang Mayonnaise *

Fish

Gravadlax of Salmon, Blinis, Roast Beetroot Cream Cheese*

Prawns with Curry Mayonnaise or Sweet Chilli Jam*

Smoked Mackerel and Leek Tart

Lightly Pickled Dill and Chilli Cucumber with Smoked Trout Pate, Quails Egg

Vegetarian

Montgomery Cheddar Welsh Rarebit, Doom Bar Chutney *

Warm Asparagus Spears and Hollandaise Sauce **

Halloumi Bites, Garlic Aioli*

Sun Blushed Cherry Tomato & Mozzarella Skewers with Basil **

Broccoli & Creamy Blue Cheese Tart *

Sweet Potato sliced & topped with Guacamole & Charred Red Pepper **

* Can be made vegan * Can be Gluten free if not already

DROP OFF OR PRIVATE CHEF OPTIONS

The following 2, 3 and 4 course menu has been designed so it can be dropped off at your convenience for you to reheat. Alternatively we can take all the stress away by offering a Chef and staff to cook, serve, wash up and tidy away.

We are very happy to serve any drinks provided by your party.

Price per guest ...Drop Off...

£35 for 2 courses

£50 for 3 courses

£60 4 courses to include cheese

(N.B. There is a supplement per guest displayed by certain items on the menu)

Price per guest ...With Chef...

£50 for 2 courses to have a chef and staffed service

£65 for 3 courses

£75 for 4 courses to include cheese

(N.B. There is a supplement per guest displayed by certain items on the menu)

Menu Choose from 2, 3 or 4 Courses

Starters

Spiced Chickpea & Sweet Potato Pakora, Spiced Beetroot, Tomato and Red Onion Salad,
Minted Cucumber & Cumin & Coriander Yoghurt Dip, Brinjal Pickle, Mixed Leaves (V)

Gado Gado; Indonesian Aubergine Salad with Peanut Sauce (V)

*Prawn Gyoza with Soy and Sesame Dipping Sauce

*Lamb Kebab with Fresh Herb & Seasonal Leafy Salad, Sweet Pickled Red Onions, Garlic Aioli

*Crispy Duck Pancakes, Shredded Cucumber and Spring Onion, Hoisin Sauce

Smoked Mackerel Fillet, Shaved Beetroot and Fennel, Horseradish Cream

*Chicken Liver Parfait, Bruschetta and Apple Chutney

Roasted Red Pepper, Tomato, Red Lentil Soup, with Basil pesto

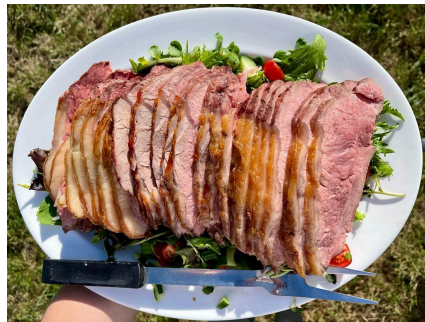
* Can be made vegetarian or vegan - All dishes can be made Gluten Free

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 (£3.95 Supplement per guest)

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



Mains

Ramen - Soba Noodles, Seasonal Leafy Greens, Mixed Mushroom, Miso, Spring Onion, Chilli, Garlic, Ginger, Coriander and Toasted White Sesame Seeds (✓)

* Moroccan Chicken and Fig Tagine, Quinoa with Roasted Squash, Almonds, Mixed Seeds and Pomegranate, Flat Bread

* Meatballs Cooked in a Roast Garlic & Tomato Sauce, Spaghetti and Garlic bread

* Slow Cook Pork, Chorizo and White Bean Cassoulet, Garlic and Herb Crumb topping, Seasonal Vegetables or Salad

Shoulder of lamb with Rosemary and Thyme, Charred Apple Salsa, Seasonal Vegetable and Potatoes or Salad

Fish Pie - Cod, Smoked Haddock & Prawns in a creamy sauce topped with parmesan and parsley mashed potatoes, Seasonal Vegetables or Salad

* Lasagne Alfonso, Simple Green Salad and Garlic Bread

* Shepherd's Pie, Seasonal Vegetables or Salad

Feta-stuffed Cannellini Bean Roast with Sundried Tomato and Parmesan, Simple Green Salad

Grazing Boards

Scotch Eggs, Fennel and Apricot Sausage Rolls, Mini Game Pie, Quiche, Ham, Artisan Cheese with Mixed Leaves, Breads, Chutneys (*Supplement £5 per guest*)

Merguez Sausages, Humous, Tzatziki, Olives, Flatbreads, Salads: Harissa Spiced Lentil & Pomegranate Quinoa, Garlic Cumin Roasted Cauliflower, Squash & Green Bean, Seasonal Leaves with Fresh Herbs, Toasted Seeds, Black Garlic Yoghurt with Coriander, Mint & Chilli (*Supplement £5 per guest*)



Salads

Spring - Mixed Seasonal Leaves, Lentil, Fresh Herbs, Toasted Seeds & Mixed Bean Sprouts
- Sugar Snaps, Mange Tout, Radish, Fennel, Charred Courgette & Aubergine
with a Lemon, Chive and Parsley Vinaigrette

- Spring Beets, Carrot & Kohlrabi Slaw

Summer - Mixed Seasonal Leaves, Lentil, Fresh Herbs, Toasted Seeds & Mixed Bean Sprouts
- Orzo, Fine Green Beans, Cucumber, Cherry Tomato, Red Onion, Kalamata Olive,
Red Chilli, Mint & Parsley Dressing

- Traditional Slaw

Autumn - Mixed Seasonal Leaves, Lentil, Fresh Herbs, Toasted Seeds & Mixed Bean Sprouts
- Maple, Thyme & Rosemary Glazed Seasonal Root Vegetables; Squash, Carrots,
Potato, Cauliflower, Tenderstem Broccoli, Confit Garlic & Crispy Kale

- Celeriac Remoulade

Winter - Mixed Seasonal Leaves, Lentil, Fresh Herbs, Toasted Seeds & Mixed Bean Sprouts
- Honey, Orange and Thyme Glazed Beetroot, Golden Beetroot, Parsnips,

Seasonal Vegetables

Spring - Minted Garden Peas, Beans, Asparagus, Purple Sprouting and Romanesque Cauliflowerwith Feta & Chilli (optional)

Summer - Roasted Ratatouille of Mediterranean Vegetables & fresh herbs (Yellow Courgettes, Heritage Tomatoes, Red Onions, Aubergine & Sweet Peppers) & Mixed beans; Fine, Runner, Garden Peas

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

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

Potatoes

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



Dessert

Chocolate Brownie, with Salted Caramel Sauce and Vanilla Ice Cream

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Summer Pudding, Clotted Cream and Mixed Berry Coulis

Sweet and Salty Cheesecake with Cherries and Crumble

Eton Mess – Raspberry, Strawberry, Meringue, Cream, Ginger Crumb, Saffron

Pear and Chocolate Almond Cake , Chantilly Cream

Apple Crumble , Homemade Vanilla Custard

Seasonal Fruit Salad with Cream or Ice Cream

Cheese board, Selection of 4 Artisan Cheese - Served with Biscuits, Crackers, Bread Rolls with Celery, Apple, Grapes, Pickles & Home made Chutneys

Relaxed Menu for Family and Friends

Chef and staff to cook, serve, wash up and tidy away.

Paella, served with Seasonal Leafy Salad & Dessert - £45

Traditional - Chicken Thigh, Chorizo Sausage, Prawns, Mussels, Peppers, Peas & Paprika

Meat - Chicken Thigh, Chorizo Sausage, Smoked Ham, Peppers, Peas & Paprika

Seafood - Prawns, Mussels, Squid, Peppers, Peas & Paprika

Vegetarian/Vegan - Smoked Tofu, Charred Courgette, Red Onion, Asparagus, Green Beans, Peppers, Peas & Paprika

Dessert - Choose 1 from selection below

- Frampton Mess - Can be a sharing dessert from the middle of the table in big bowls,
- Summer Pudding - with Chantilly and Red Berry Coulis
- Chocolate Brownie , Salted Caramel Sauce and Ice Cream

Fruits de mer Salad & Dessert - £60

Mediterranean Crevettes, North Atlantic Prawns, Brown Shrimp, Oyster, Beetroot Cured Salmon, Mussels, Scallop, Served with Lemon, Shallot Vinegar, Homemade Mayonnaise, Buttered New Potatoes, Leafy Green Salad, Home Baked Bread, Seaweed Butter

Dessert - Choose 1 from selection below

- Frampton Mess - Can be a sharing dessert from the middle of the table in big bowls,
- Summer Pudding - with Chantilly and Red Berry Coulis
- Chocolate Brownie , Salted Caramel Sauce and Ice cream

BBQ - Served with Seasonal Salad, Garlic & Rosemary Focaccia, Ciabatta, a selection of Homemade Relishes, Beetroot Ketchup, Tomato Salsa and Dessert £50

Local National Champion Gloucester Sausage with Homemade Chutney or Red Onion Marmalade

Mediterranean Crevettes with Garlic Butter or Sweet Chilli Dressing

6oz Handmade Burger

Chicken Satay with Gado Gado Sauce

Vegetarian/Vegan options (*please pre - ordered in advance*)

Black Bean Burger

Lincolnshire Sausage with Homemade Chutney or Red Onion Marmalade

Red Pepper and Courgette Satay with Gado Gado Sauce

Halloumi or (Tofu for Vegans) with Lime and Coriander Dressing

Dessert - Choose 1 from selection below

- Eton Mess - Can be a sharing dessert from the middle of the table in big bowls,
- Summer Pudding - with Chantilly and Red Berry Coulis
- Chocolate Brownie , Salted Caramel Sauce and Ice cream

Pizza Party

Our Chef will deliver a traditional Wood Fired Pizza, set and light the fire & cook your pizzas in our traditional wood fired pizza oven.

£500 (Feeds up to 16 guests)

Over 16 guests + £15 per guest

Add Seasonal Salad (see above) + £7.50 per guest



Additional offerings with pizza oven and chef...

Slow cooked joint of meat to be left in hot oven overnight -

Chef to come back following day and serve the meat with Seasonal Vegetables or Salads

Choose one of the following sauces

Chimichurri | Salsa verde | Tomato & Red Pepper Salsa Rojo |

Yakiniku; White Sesame, Soy, Garlic & Mirin | BBQ | Red Wine Jus

Choose from 3 of the following toppings below...

Pizza Toppings

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 & 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

Greek Style - Tomato, Mozzarella, Red Onion, Olives, Feta, Cherry Tomatoes

Can be and Gluten Free and Vegan

Alternative to Pizza,

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

Lamb Kofta with Hummus, Feta, Beetroot & Salad

Meat free alternatives available.

Breakfast, Brunch and Sunday Lunch

Breakfast - £25 per guest (minimum 10)

Sunday Brunch

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

Sausage & Bacon Bap

Yoghurt & Fruit Compote, Seeds, Muesli.

Local Smoked Bacon and/or Gloucester Old Spot Sausage, Home Baked Ciabatta

Summer Berries Smoothie, Tea & Coffee

BLT

Yoghurt & Fruit Compote, Seeds, Muesli.

Locally Reared Smoked Bacon, Lettuce, Tomato.

Green Juice, Tea & Coffee

Continental

Selection of Pastries, Breads, Conserves, Yoghurt & Fruit Compote, Seeds, Muesli.

Deli Meats, Cheese, Vine Tomatoes.

Juice, Tea & Coffee

American

Blueberry Pancakes with Maple Butter

Smoked Salmon & Cream Cheese Bagel

Thinly Sliced Red Onion, Capers and Rocket.

Juice, Tea & Coffee

Breakfast Muffin

Blueberry and Walnut Overnight Oats

Sausage Patty, Fried Egg and Bacon.

Avocado and Banana Lassi, Tea & Coffee

Mexican Breakfast Hash

Butternut Squash, Sautéed Potatoes, Peppers, Onions, Spinach, Jalapenos, Chorizo, Mexican Pinto Beans and Baked Eggs.

Juice, Tea & Coffee

Sunday Lunch

Starter

Course Country Pate, Fruit Chutney, Celeriac, Apple and Walnut Slaw, Roll *

Steak Tartare with Toasted Home Baked Ciabatta

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

Courgette, Pea, Baby Leaf Salad, with Toasted Seeds, Crumbled Feta, Mint & Chilli Oil

Mediterranean Crevettes, Little Gem, Semi Dried Cherry Tomatoes, Brioche*

Provençal Fish Soup, Rouille, Grated Gruyere and Croutons

Beetroot Cured Salmon, Watercress, Horseradish Cream, Sourdough Rye Bread *

Main

Roasted Sirloin of Local Beef, Celeriac Puree, Yorkshire Pudding and Red Wine Jus

Roasted Leg of Cotswold Lamb, Mint Sauce & a Rosemary & Roasted Garlic Jus *

Slow Roasted Belly of Pork, Apple Sauce, Crackling and Cider Reduction *

Porchetta, Italian Pork Dish with Coriander, Apricots, & Chilli, Fennel and Orange Reduction

Roast Chicken with a Spiced Cumin, Paprika, Turmeric and Fennel Sausagemeat Stuffing,

Rosemary & Maple Roast Squash, Citrus, Garlic and Thyme Red Wine Reduction (V)

Baked Aubergine with a Garlic & Herb Crumble Topping, Tomatoes & Black Olives (v)

Roasted Squash, Stuffed with Almonds, Hazelnuts, Sunflower & Pumpkin Seeds, Puy

Lentils & Vegetables with a Roasted Garlic, Rosemary & Red Wine Jus (V)

All served with Seasonal Vegetables and your choice of potatoes.

Dessert

Chocolate Brownie, with Salted Caramel Sauce and Vanilla Ice Cream

Summer Pudding, Clotted Cream and Mixed Berry Coulis

Sweet and Salty Cheesecake with Cherries and Crumble

Eton Mess – Raspberry, Strawberry, Meringue, Cream, Ginger Crumb, Saffron

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Pear and Chocolate Almond Cake, Chantilly Cream

Rhubarb Crumble, Homemade Vanilla Custard

Seasonal Fruit Salad with Cream or Ice Cream

Passion Fruit Creme Brulee, Raspberry Sorbet, Fresh Mint & Basil Seeds, Coconut and Lime

Shortbread Crumb, White Chocolate Sauce

(Minimum 10 Guests) 2 courses £50 / 3 courses £65 / 4 courses £75 including cheese



Celebration Cakes

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

Please contact Holly for further information

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*