



# 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 and your guests.



# How to choose your Menu

## Food on your Wedding Day

Following your Wedding Ceremony you will ordinarily have Canapés served at the Drinks Reception, followed by a Wedding Breakfast for your Day Guests in the afternoon - typically consisting of 3 courses; Starter, Main and Dessert.

We can also provide you with Wedding Evening Food, a Pre-Wedding Supper, Post-Wedding Brunch, Wedding Cake, Cheese Wedding Cake, Ice Cream Cart & Sweet Cart too.

## Canapés

Canapés are priced in addition to the 3 Course Wedding Breakfast. Alternatively, you can swap the Starter or Dessert for Canapés - this carries a £5 supplement, due to there being more preparation and service for Canapés.

## Wedding Breakfast

**Starters:** You can select 1 Meat (or Fish) Starter for all your guests (plus 1 Vegetarian/Vegan Starter for your Vegetarian/Vegan guests) **NB** - if you select **1 Vegetarian Starter for all your guests** the service of your wedding breakfast runs very smoothly and efficiently, but of course the choice is yours.

**\* As standard, a Vegetarian dietary requirement will be carried throughout the Wedding Breakfast - i.e. if your guest is having a Vegetarian Starter they will have a Vegetarian Main.\***

**Main:** Please choose **1 Meat (or Fish) Main Dish for all your guests**, plus 1 Vegetarian/Vegan Main for your Vegetarians/Vegans.

**The listed Main Course price includes a Starter, a Main, a Dessert and Service.**

**Side Dishes for your Main Course:** (Same sides for all Mains). You can choose to have either:

- A Main Course or Traditional Roast with Seasonal Vegetables and a Choice of Potatoes
- Or a Roast Meat from the Traditional Roasts with Seasonal Salads and a Choice of Sauce.

**Dessert:** Choose 1 Dessert for all your guests, or you can choose to serve a duo or trio of Desserts served to all your guests.

## Balancing Your Menu

When selecting your Menu, it is important to have a good balance of dishes for your guests - for example, when selecting a **Vegetarian Main Dish** (for your Vegetarians/Vegans), you will ideally need to choose a dish that works well with your chosen **Meat Mains**. Here are some examples of good matches: Beef Wellington, with Mushroom Wellington | A Roast Meat (pork, chicken, beef), with Roast Squash or Cannellini Bean Roast | Home Reared Hogget with Baked Aubergine. Also, please remember to take into account your Wedding Breakfast dishes when selecting your Canapés so as not to over-use certain ingredients/meats.

We will be happy to advise you on the balance of your menu.

**Guests with Dietary Requirements** We adapt your dishes to make them suitable for your individual guests requirements. You do not need to select your menu to suit your guests requirements. We work out all the details for you by replacing necessary ingredients.



# 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 Lamb and Coconut Mini shish kebab\*

Guilin Chicken Skewers \*\*

Rare Roast Beef, Yorkshire Pudding & Horseradish Cream

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 \*

Montgomery Cheddar Welsh Rarebit, Doom Bar Chutney \*

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 \*

Asian Vermicelli Salad, Duck, Bean Sprouts, Mange Tout, Mooli Radish, with a Yuzu, Chilli, Ginger Dressing , Spring onion, toasted sesame seeds \*

### **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 Crevettes with Little Gem, Semi Dried Cherry Tomatoes, Marie Rose Sauce & 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, Potted Shrimps, Smoked Mackerel Terrine, served with Watercress, Horseradish Cream, Rainbow Slaw; Courgette, Carrot, Gherkin, Tarragon and Dill. Sesame Toast & Sourdough Rye Bread (£2.95 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

**Raoul's Home Reared Middle Eastern Whole 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 Seasonal Vegetables and Garlic Aioli ~ £54 **Minimum 40 Adults.**

**6 weeks notice required.** *Please see our story at the end of the brochure.*

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

Merguez Sausages, Flat Bread, Harissa Spiced Lentil & Pomegranate Quinoa, Black Garlic Yoghurt with Coriander, Mint & Chilli and Seasonal Salad ~ £48

### 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

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

## Traditional Roasts

*If using **Round Tables** you can select a guest from each table to carve the meat.  
Aprons, Hats & necessary tools supplied!*

*If using **Trestle Tables** you have 2 options:*

- 1. All food plated in the kitchen and served*
- 2. The meat plated, served, and the sides in sharing bowls per trestle for the guests to help themselves*

**Well Seasoned Home Reared Whole Roast Hogget** Legs, Shoulders & 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

## Summer Weddings

**You may like to choose a Roast Meat from the Traditional Roasts above to be served with Seasonal Salads & one of the following Sauces:**

Chimichurri | Salsa verde | BBQ | Tomato & Red Pepper Salsa Rojo |  
Yakiniku; White Sesame, Soy, Garlic & Mirin

## 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

Whole Roasted Moroccan Spiced Cauliflower with Salsa Verde\*\* ~ £46

**All Main Courses & Traditional Roasts are served with either:**

**- Seasonal Vegetables & Choice of Potatoes -**

### 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; 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

**or**

**-A Roast Meat from the Traditional Roasts  
with Seasonal Salads & one of the following Sauces -  
Chimichurri | Salsa verde | BBQ | Tomato & Red Pepper Salsa Rojo |  
Yakiniku; White Sesame, Soy, Garlic & Mirin**



## Seasonal 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, Potatoes, Pan Fried Sprouts, Purple Sprouting, Topped with Salted Spiced Almonds (opt)
  - Cabbage, Fennel, Celery & Apple Slaw

Choose a Sauce to have with your Roast Meat & Seasonal Salads:

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

Yakiniku; White Sesame, Soy, Garlic & Mirin | BBQ



## Desserts

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

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 \*\*

Duo of Desserts + £3.50 per person | Trio of Desserts + £5 per person

**Ice Cream Cart** hire during Canapés or after your Wedding Breakfast – 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  
*Prices are listed at the end of the brochure*

**Cheese board**, Selection of 6 Artisan Cheese - Please enquire for our list, served with Biscuits, Crackers, Bread Rolls with Celery, Apple, Grapes, Pickles & Home Made Chutneys - £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 & 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 Bolognaise

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**

### **Meat and Fish**

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

Mediterranean Crevettes with Garlic Butter or Sweet Chilli

6oz Handmade Burger

Chicken Satay with Gado Gado Sauce

### **Vegetarian/Vegan option**

Spicy 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

Choose a Seasonal Salad, Spring, Summer, Autumn, Winter (listed below Main courses)

Served with Garlic & Rosemary Focaccia and Ciabatta and a selection of Homemade Relishes, Beetroot Ketchup and Tomato Salsa

### **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*



## Afternoon 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



## 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 board, Selection of 6 Artisan Cheese (please enquire for our list), served with Biscuits, Crackers, Bread Rolls with Celery, Apple, Grapes, Pickles & Home Made Chutneys - £11 pp

Cheese Wedding Cake, Selection of Artisan Cheeses presented as a 'Wedding Cake', served with Chutney, Crackers, Grapes, Apples and Celery ~ £8 pp  
*The selection of cheese will depend on the number of guests*

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)

Fish & Chips, Fish in Breadcrumbs, Hand Cut Triple Cooked Chips, with Homemade Tartar Sauce ~ £17 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 - Choose 1 season from salad 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 10" Pizzas ~**

*All made to order in wood fired oven - £14.00 pp ( 1 pizza per guest )*

Choose 3 Pizzas (We usually cook a ⅓ of each)

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

*All Pizza can be made **Gluten Free & 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.

*All these can be made **Gluten Free & Vegan***



# Catering before and after your Wedding or Event

**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

## **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 Brunch 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 Homemade  
Ciabatta with Red Onion Marmalade with mixed leaves £16.50 pp

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

Fish & Chips, Fish in Breadcrumbs, Hand Cut Triple Cooked Chips, with Homemade  
Tartar Sauce ~ £20 pp

Honey Roast Ham, Beetroot Gravdlax & 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  
(choices above) plus 3 salads of your choice (choices above) £20 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

*All desserts available from the list previous*

*Single Dessert £8.00 per guest*

*Duo of Desserts £11.50 per guest*

*Trio of Desserts £13.50 per guest*

# Post-Wedding Brunch

Minimum 40 guests

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

- Meat Free alternatives available -

## 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 ~ £20.50 pp

(Half portions available for under 12s)

## Sausage & Bacon Bap

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

## BLT

Locally Reared Smoked Bacon, Lettuce, Tomato. Juice, Tea & Coffee ~ £17.50 pp

## Buffet Style

Selection of Pastries, Conserves, Yoghurt & Fruit Compote, Seeds, Muesli. Juice, Tea & Coffee ~ £17.50 pp

## Smoked Salmon & Cream Cheese Bagel

Thinly Sliced Red Onion, Capers and Rocket. Juice, Tea & Coffee ~ £17.50 pp

## Breakfast Muffin

Sausage Pattie, Fried Egg and Bacon. Juice, Tea & Coffee ~ £17.50 pp

## Mexican Breakfast Hash

Butternut Squash, Sautéed Potatoes, Peppers, Onions, Spinach, Jalapenos, Chorizo and Baked Eggs. Juice, Tea & Coffee ~ £17.50 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 cart**

Sweet Jars (assorted sizes)

Scoops & Tongs

100 Sweet Bags of your chosen colour, A variety of coloured striped bags available

Decorated Sweet Cart & Fairy Lights

No Sweets - bring your own

- 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, Waffle Cones plus toppings

(Tubs and wooden spoons available)

£400 for up to 100 guests

£460 for up to 120 guests

£550 for up to 150 guests

(vegan options available by request)



## 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.



Raoul is also delighted to be able to offer Home Reared Hogget from their own Jacob and Cotswold Sheep, raised by Raoul and his family on their small holding in Rodborough, Stroud.

Along with their two children, Matilda and Raffael, They have also slowly been growing their flock of sheep which started out as 2 Jacob Sheep and a couple of acres in 2018. They now have a larger flock of sheep, 5 Alpacas, 2 Pygmy goats and 12 acres.

### What the flock?

They rear their native rare breed sheep (Jacob and Cotswold) beyond being 'lamb', to Hogget (which is over a year old) allowing the sheep 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. One of their hoggets usually serves 40-50 people.

### How we like to serve ours

We love serving the hogget 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 Hogget Middle Eastern Style alongside big bowls of rich roasted tomato sauce, minted yogurt, flatbreads 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)