

We have over 50 years experience of delivering outstanding event catering with an efficient and friendly approach and, because we are privately owned, we remain true to our roots and able to maintain the 'family-run' ethos from which we began.

As a local company we believe that the use of local products and suppliers is fundamental, not only to the successful production of high quality food, but also to the well being of our local economy and the environment. The list below contains the names and locations of just some of our preferred local suppliers.

A David & Sons Vegetables & Fine Foods (Bristol)
 M & D Kidner Organics Vegetables (Bristol)
 Paxcroft Farm Free Range Eggs/Quails Eggs (Trowbridge)
 Carron Lodge Cheese (Gloucestershire)
 DJ Miles Fair Trade Tea & Coffee (Minehead)
 Hobbs House Bakery (Chipping Sodbury)
 Valley Smokehouse (Dundry)
 Bristol Meat Traders (Bristol)
 Ensors Organic Meat (Cinderford)
 Chef Direct (Barrow Gurney)
 Vin Sullivan (Gwent)
 Ritter Courivaud (Swindon)
 The Thoughtful Bread Company (Bath)
 Buxton Butchers (Bristol)
 Griffiths Butchers (Somerset)
 Olives et al (Sturminster)
 Kassero Oils (Bristol)

To ensure that we source the best quality ingredients year round we have organised our menus by season. Spring Summer generally means April to September and Autumn Winter means October to March. However, we pride ourselves on our flexible approach so, if you see a dish you would like us to serve 'out of season', please just ask.

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Key

(v) vegetarian (h) hot (c) cold

Special Dietary Requirements & Children's Food

Our chefs are happy to accommodate any special dietary requirements with sufficient notice. Please ask your event manager for details. We like to offer children with smaller appetites a half portion of the adult meal for half the price however, if your little ones would prefer something different then we would be happy to discuss alternatives with you.

We hope that you enjoy our menus and find something suitable for your event however, if you don't find a menu to suit your requirements, please do not hesitate to contact us and we would be delighted to discuss food and menu planning with you.

Canapés

For pre-dinner we recommend 4 items per person, for a 2 hour cocktail party 8 items and for longer parties 12 items or more. **Price £2.00 per item.**

- Fish**
- Grilled Yellow Fin Tuna with Salsa in a Sesame Pastry Cone
 - Elton Farm Smoked Salmon, Celeriac Rémolade & Pancetta (c)
 - Fosters 'Scotch Eggs' with White Crab & Quails Egg
 - Pollock in Pesto Breadcrumbs with Smoked Garlic Mayo (h)
 - Szechwan Peppered Tiger Prawns with Lime Dip (h/c)
 - Thai Fishcakes with Sweet & Sour Cucumber Dipping Sauce (h)
 - Rice Pancake with Valley Smokehouse Salmon, Dill & Crème Fraîche (c)

Meat & Poultry

- Seared Loin of Lamb with Onion Puree and Confit Tomatoes on Crostini (h)
- Tournedos Rossini (Beef Fillet, Foie Gras & White Truffle) (h/c)
- Honey & Mustard Glazed Free Range Pork Chipolatas (h)
- Croque-Monsieur with Wiltshire Ham & Gruyere Cheese (h)
- Coconut & Lime Marinated Chicken with Coriander & Chilli Dip (h/c)
- Fillet of Beef with Red Onion Marmalade & Horseradish in a Mini Yorkshire Pudding (h)
- Mini Hand Raised Chicken & Wiltshire Ham Pie with Plum Chutney (c)
- Crispy Pork Wontons with Soy Sauce (h)

Vegetarian

- Tartlet of Shiitake Mushrooms, Thyme & Gruyere Cheese (h/c)
- Bruschetta of Grilled Mediterranean Vegetables, Houmous & Basil (vegan) (c)
- Exmoor Blue Cheese Scones with Sun Ripened Tomato Tapenade & Feta (c)
- Tartlet of Creamed Leeks, Artichokes, Gruyere & Roast Cherry Tomatoes (h/c)
- Filo 'Cigars' of Asparagus & Swiss Cheese with Salsa Relish (h/c)
- Tartlet of Farmhouse Goats Cheese & Red Onion & Port Marmalade (h/c)

- Sweet**
- Chocolate Orange Truffle Cup with Honeycomb (c)
 - Warm Apple & Cinnamon Crumble (h)
 - Vanilla Custard Tartlet with Nutmeg (c)
 - Triple Chocolate Pecan Brownie (h/c)
 - Lemon Meringue Pie (c)
 - Warm Treacle Tart (h)
 - Raspberry & Lime Panna Cotta (c)

Nibbles

Complement any drinks reception with attractively presented, tasty nibbles. Please select 3 items from the list below. **Price £2.55 per person. Extra Item 80p per person.**

Nibbles & Nuts

- Habas Mojado – Roasted Broad Beans in a Crunchy Spicy Batter
- Sicilian Sunblushed Tomatoes
- Kettle Chips
- Grissini with Houmous
- Smoky Chilli Nuts
- Japanese Rice Crackers
- Chilli Crackers
- Crisp Flat Breads
- Marcona Almonds
- Spicy Sesame Nuts – Spice Coated Peanuts
- Bayou – Cashews, Almonds, Peanuts, Sunflower & Pumpkin Seeds flavoured with Creole Spices, Oregano and Thyme

Pitted Olives

- Kalamata – Pitted Black Olives in Extra Virgin Olive Oil & Herbes de Provence
- Amphissa - Pitted Green Olives in Extra Virgin Olive Oil & Herbes de Provence
- Sunshine – Extra Virgin Olive Oil, Rosemary & Garlic
- Pistou – Extra Virgin Olive Oil, Basil & Garlic
- Classic – Extra Virgin Olive Oil, Chilli & Garlic

We can suggest all sorts of delicious drinks to accompany your food and help your party to go with a swing. Please ask for details.

Please select one starter, main and pudding for your entire party, plus a vegetarian alternative where necessary.

Starter	Main Courses	Puddings
Melon & Pineapple Cocktail with Mango & Passion Fruit Syrup £5.15	Bangers 'N' Mash with Caramelised Onions, Petit Pois and Thyme Gravy £13.90	Warm Chocolate & Hazelnut Tart, Cornish Clotted Cream & Raspberries £6.05
Pea and Ham Soup £5.65	Fisherman's Pie with Buttered New Potatoes and Carrots £14.40	Summer Pudding with Chantilly Cream & Berry Coulis £6.05
Roast Vine Tomato Soup with Basil and Croutons £5.65	Chicken, Leek & Mushroom Pie with Buttered New Potatoes and Panache of Vegetables £14.40	Profiteroles with Belgian Chocolate Sauce £6.05
Cream of Mushroom Soup £5.65	Supreme of Free Range Chicken with Potato Cakes, Tarragon Carrots and Forest Mushroom Sauce £14.95	Vanilla Cheesecake with Compote of Blueberries £6.05
Chicken & Bacon Terrine with Orange & Watercress Salad, Red Onion Marmalade & White Bloomer £6.00	Roast Fillet of Salmon with Crushed New Potatoes, Green Beans and White Wine Cream Sauce £15.35	Baked Lemon Tart with Berry Coulis & Raspberries £6.05
Asparagus, Parmesan and Olive Oil £6.15	Rump of Welsh Lamb with Caper Sauce, Gratin Potatoes, Buttered Leeks & Roast Cherry Vine Tomatoes £17.00	Brandy Snap Basket with Strawberries and Cornish Clotted Cream £6.05
Salad of Elton Farm Smoked Chicken, Mango, Avocado, Water Chestnuts, Radish & Frisée Lettuce £6.15	Roast Sirloin of Beef, Chateau Potatoes, Roast Carrots and Greens with Yorkshire Pudding, Horseradish and Red Wine Gravy £20.00	Rhubarb Crème Brulee with Butter Biscuits £6.05
Roasted Red Peppers, Mozzarella & Black Olives with Basil Dressing and Rosemary Focaccia Bread £6.70	Vegetarian Options	Assiette of Miniature Puddings £8.75
Roasted Cherry Tomatoes, Onion & Thyme on Puff Pastry with Rocket and Lemon and Balsamic Vinegar Dressing £6.70	Milanese Risotto with Peas, Broad Beans and Parmesan	Summer Pudding
Smoked Salmon with Lemon & Rye Bread £7.20	Asparagus and Leek Filo Parcels with Oyster Mushroom and Chives Sauce	Chocolate and Morello Cherry Sunken Soufflé
	Garlic Roasted Aubergines and Mediterranean Vegetables with Sauce Provençal and Spinach (vegan)	Rhubarb Crème Brulee
		British Farmhouse Cheeses with Chutney, Grapes & Biscuits
		Served plated as a cheese course £6.70
		Served on a board £5.70
		Please select 3 from the list below:
		Exmoor Blue, Blacksticks Blue, Cashel Blue, Cropwell Blue
		Stilton, Mrs Appleby's Cheshire, Wensleydale, Organic
		Somerset Godminster Cheddar, Village Green Goats
		Cheese, Greens of Glastonbury Cheddar, Gubeen, Bath
		Soft, Cornish Brie, Cornish Yarg, Wedmore

If you are having a three course seated menu you can add coffee to your menu for just £1.00 per person.

Starters

Please select one starter, main and pudding for your entire party, plus a vegetarian alternative where necessary.

Butternut Squash Soup with Crisp Sage and Parmesan (v)	£5.65
Cream of Organic Leek & Maris Piper Soup with Crispy Onions and Chives (v)	£5.65
Pork, Garlic & Sage Paté with Tomato Chutney and Petit Pain	£5.65
Smoked Haddock Chowder	£6.00
Tartlet of Soft Goats Cheese, Port & Red Wine Caramelised Onions, with Lambs Lettuce and Aged Balsamic Vinegar (v)	£6.70
Duck & Apricot Terrine with Plum Chutney, dressed leaves and Stone Baked Bread	£6.70
Twice Baked Godminster Organic Cheddar Soufflé with Crisp Leaves, Pears and Walnut	£7.15
Puff Pastry Galette of Aubergines, Chorizo and Smoked Mozzarella with Herb Salad & Olive Dressing	£7.15
Tiger Prawns with Lemon & Herb Salad, Tomato and Chive Dressing & Crème Fraiche	£7.75
Classic Prawn Cocktail with Wholemeal Bread	£7.75

Main Courses

Steak, Mushroom & Ale Pie with Parsnip Mash and Broccoli	£13.90
Beef Stew with Roasted Root Vegetables & Horseradish Dumplings served with Buttery Mash Potatoes	£14.40
Roast Loin of Pork with Lemon & Thyme Stuffing, Bramley Apple Sauce, Roast Potatoes and Panache of Vegetables	£14.95
Supreme of Free Range Chicken with Celeriac, Cabbage and Pancetta, Fondant Potato and Madeira Jus	£14.95
Rump of Autumn Lamb with Aubergine Puree, Vine Tomatoes, Roast Potatoes and Lamb Jus	£17.00
Baked Loin of Cod with Parsley Sauce, Duchess Potatoes & Buttered Carrots	£17.45
Fillet of Sea Bass with Lyonnaise Potatoes, Spinach with Wild Mushrooms and Fennel Sauce	£18.00
Roast Sirloin of Beef, Chateau Potatoes, Roast Carrots and Greens with Yorkshire Pudding, Horseradish and Red Wine Gravy	£20.00

Vegetarian Options

Moroccan Vegetable Stuffed Aubergine with Cashews, Cumin and Ricotta

Celeriac and Garlic Tart with Port & Shallot Marmalade

Winter Vegetable Hot Pot with Parsley Dumplings

Puddings

Apple & Sultana Puff Pastry Tart with Cornish Clotted Cream & Butterscotch	£6.05
Rhubarb and Oat Crumble with Vanilla Fresh Cream Custard	£6.05
Bread and Butter Pudding with Apricot Sauce & Double Cream	£6.05
Chocolate Mousse with Armagnac Prunes & Brandy Cream	£6.05
Sherry Trifle with Toasted Almonds	£6.05
Baked Lemon Tart with Caramel Oranges & Crème Fraiche	£6.05

Assiette of Miniature Puddings

Vanilla Panna Cotta with Spiced Red Wine Plums
Chocolate Cup with Chocolate & Armagnac Mousse
Lemon Posset with Blueberries in a Shot Glass

British Farmhouse Cheeses with Chutney, Grapes & Biscuits

Served plated as a cheese course **£6.70**
Served on a board **£5.70**

Please select 3 from the list below:

Exmoor Blue, Blacksticks Blue, Cashel Blue, Cropwell Blue
Stilton, Mrs Appleby's Cheshire, Wensleydale, Organic
Somerset Godminster Cheddar, Village Green Goats
Cheese, Greens of Glastonbury Cheddar, Gubeen, Bath
Soft, Cornish Brie, Cornish Yarg, Wedmore

If you are having a three course seated menu you can add coffee to your menu for just £1.00 per person.

Formal Seated Buffet £25.50

Guests are seated at fully laid tables and served from beautifully presented buffet tables.

Honey Baked Wiltshire Ham & Wholegrain Mustard
 Fillet of Salmon with Lemon & Soft Herb Mayonnaise
 Spinach & Feta Cheese Filo Pastry Strudel (v)
 Dressed Mixed Leaves
 Cherry Tomatoes with Basil Pesto
 Celeriac Coleslaw
 Hot New Potatoes with Parsley & Chive Butter

Fresh Cream Profiteroles with Belgian Chocolate Sauce
 Strawberry & Passion Fruit Pavlova

Coffee, Tea & Herbal Infusions

Fork Buffets

For less formal, 'standing' events this food is served from a buffet table and can be easily eaten with a fork. **1 Course £16.00 per person, 2 Courses £20.00 per person.**

1 Course – Cold

Seared Salmon with Slow Roast Vine Tomatoes, Baby Spinach & Tarragon Mayonnaise
 Marinated Romano Peppers with Babbaganoush, Mozzarella & Basil Pesto (v)
 Rocket with Parmesan, Extra Virgin Olive Oil & Aged Balsamic Vinegar
 New Potatoes with Chive Butter
 Bread Roll & Butter

1 Course – Hot

Chinese Style Beef with Hoi Sin & Plum Sauce
 Egg Noodle Stir Fry with Spring Onions, Water Chestnuts, Mushrooms, Beansprouts, Baby Corn & Sweet Chilli Sauce (v)
 Chinese Leaf, Spring Onions, Chilli Peanuts with Coriander & HARRISA Dressing
 Saffron Scented Rice
 Prawn Crackers

1 Course – Hot

Lancashire Hot Pot
 Spinach, Mushroom & Leek Strudel (v)
 Braised Red Cabbage with Bramley Apple
 Rissolé Potatoes (New Potatoes roasted in Butter with Fresh Rosemary & Thyme)
 Bread Roll & Butter

1 Course – Hot

Tuscan Pork & Bean Casserole
 Ratatouille au Gratin (v)
 Creamed Spinach with Nutmeg, Garlic & Sauteed Onions
 Pommes Lyonnaise (Sliced Potato cooked with Butter & Onions)
 Bread Roll & Butter

2 Course – Cold

Salad of Free Range Chicken with Green Beans, Honey, Saffron, Orange & Hazelnuts
 Fillet of Salmon with Watercress & Radish Mayonnaise
 Marinated Romano Peppers with Babbaganoush, Mozzarella & Basil Pesto (v)
 Vine Tomatoes with Shallot & Grain Mustard Vinaigrette
 Rissolé Potatoes (New Potatoes roasted in Butter with Fresh Rosemary & Thyme)
 Bread Roll & Butter

Fresh Cream Profiteroles with Belgian Chocolate Sauce
 Exotic Fruit Salad

2 Course – Hot

Steak, Kidney & Mushroom Pie
 Fosters Fish Pie
 Galette of Red Onion and Port Marmalade with Goats Cheese & Thyme (v)
 Creamed Peas, Leeks & Parsley
 New Potatoes with Chive Butter
 Bread Roll & Butter

Vanilla Panna Cotta with Plums in Red Wine and Viennese Biscuits
 Sticky Toffee and Date Pudding with Butterscotch Sauce & Double Cream

If you are having a fork buffet you can add coffee to your menu for just £1.00 per person.

For less formal, standing events our barbeque food is cooked in front of your guests (where possible) and served from a buffet table with baskets of Breads, Fried Onions & Sauces. The price includes 2 Meat or Fish items plus 2 Vegetarian items (of which you will receive 50% of each) and 3 Salad items. Please select accordingly from Band A or Band B below. If you would like a barbeque as a formal seated event a surcharge will apply. Please ask for details.

Band A £18.50 Additional Item £4.00

Breads & Sauces

Served with Floury Baps, Fried Onions, Ketchup, Mustard & Relish

Meat & Fish

Aberdeen Angus Burger with Sliced Beef Tomato
 Free Range Pork Hot Dog with Caramelised Onions
 Marinated Thai Chicken Skewer
 Line Caught Fish Kebab with Dill & Lemon
 Gammon Steak with Pineapple and Black Pepper Relish
 Barbequed Pork Ribs

Vegetarian

Portabello Mushroom Burger with Gruyere, Fried Onions, Garlic & Tarragon
 ½ Corn on the Cob with Honey Butter
 Glamorgan Sausage with Red Onion Marmalade (v)

Salads

Vine Tomatoes with Shallot & Grain Mustard Vinaigrette
 Dressed Mixed Leaves
 Greek Salad (Red Pepper, Cucumber, Red Onion, Tomato, Feta & Pitted Black Olives)
 Coleslaw
 New Potatoes with Chive Butter
 Savoury Rice

Band B £22.65 Additional Item £5.00

Breads & Sauces

Served with a Selection of Artisan Breads, Olive Tapenade, Basil Pesto, Fried Onions & Sauces

Meat & Fish

Yellow Fin Tuna Loin with Wasabi & a Black Olive & Tomato Salsa
 Free Range Pork Belly with Apple & Cider Relish
 Free Range Breast of Chicken Kebab with Moroccan Spices, Lemon & Pine Nuts
 Rib Eye Steaks with Confit Onions, Gruyere Cheese & Tarragon Mustard
 Butterfly Legs of Lamb with Charmoula
 Tiger Prawns with Ginger, Garlic, Lemon and Chilli on Skewers

Vegetarian

Skewers of Aubergine, Butternut Squash & Shallots (vegan)
 Falafel Burger in Flat Bread with Chilli Jam & Tzatziki (v)
 Halloumi, Red Onion & Cherry Tomatoes Marinated in Fennel Seeds, Rosemary & Oregano (v)

Salads

Rocket with Pickled Leeks, Sour Cherries, Walnuts, Pink Lady Apples & Gorwydd Caerphilly
 Vine Tomato, Buffalo Mozzarella & Avocado in a Torn Basil, Pine Nut & Parmesan Dressing
 Moorish Roasted Aubergines with Chick Peas, Feta, Romano Peppers, Confit Tomatoes, Parsley, Mint & Sumac
 Italian Panzanella Bread Salad
 Tabouleh (Bulgar Wheat with Parsley, Mint, Lemon & Cucumber)
 Lemon Thyme Roasted Charlotte Potatoes with Asparagus, Lilliput Capers, Tarragon & Extra Virgin Olive Oil

Finger Buffet

Our Finger Buffet is served cold from a buffet table for guests to help themselves. The price includes sandwiches with your choice of 4 fillings, Kettle Chips, plus 4 items from the list below. **£10.25 per person. Extra Item £2.00.**

Please select 4 sandwich fillings from the list below:

- Chicken, Sweetcorn & Mustard Mayonnaise
- Cheddar Cheese & Pickle
- Ham & Apple Chutney
- Tuna & Spring Onion
- Egg & Cress Mayonnaise
- Sausage & Tomato Relish
- Houmous and Mediterranean Vegetables

Please select 4 items from the list below:

- Free Range Scotch Eggs with Tomato Salsa (c)
- Smoked Salmon and Cream Cheese Croissants(c)
- BBQ Chicken Skewers (h)
- Thai Style Chicken (h)
- Poppy & Sesame Seed Sausage Rolls (h/c)
- Ham & Cheese Toasties (h)
- Somerset Cheddar Scones with Onion Chutney & Farmhouse Cheeses (v) (c)
- Focaccia Pizza with Onions, Garlic, Portabello Mushrooms and Cheese (v) (h/c)
- Caramelised Onion & Goats Cheese Tarts (v) (h/c)
- Bruschetta of Houmous, Basil & Grilled Mediterranean Vegetables (vegan) (c)

Working Lunch

This simplified version of our Finger Buffet, can be served and eaten without the need for break. **£8.15 per person**

Menu A

- Baguettes and sandwiches:
- Cheddar Cheese and Pickle
- Houmous and Mediterranean Vegetables
- Sausage and Tomato Relish
- Bacon Lettuce and Tomato

- Chicken Caesar Goujons with Garlic Lemon Dip **or** Sausage Rolls
- Basket of Fresh Fruit

Menu B

- Baguettes and sandwiches:
- Chicken Sweetcorn and Mayonnaise
- Cheese and Carrot Chutney
- Tuna Fish with cucumber
- Egg Mayonnaise with Cress

- Thai style Chicken **or** Red onion and Goats Cheese Tartlets (v)
- Basket of Fresh Fruit

Menu C

- Assorted flatbreads:
- Chorizo and Salad
- Tandoori Chicken with Lemon Yoghurt
- Falafel with Houmous and Rocket
- Tomato and Mozzarella with Basil

- Free Range Scotch Eggs with Tomato Salsa **or** Focaccia Pizza (v)
- Basket of Fresh Fruit

Additional Items

- Rashers of Back Bacon or Cumberland Sausage in a Soft Flour Bap **£3.85**
- Mushroom and Gruyere in a Soft Flour Bap **£3.85**
- Muffin – Blueberry or Double Chocolate **£2.55**
- French/Danish Pastries **£2.30**
- Croissant with Local Butter & Preserves **£2.55**
- Homemade Cakes - select 2 (Fruit, Lemon Drizzle, Carrot, Chocolate) **£2.80**
- Homemade Brownies & Flapjack **£2.05**
- Orange Juice per litre **£4.05**
- Mineral Water per litre **£3.60**
- Freshly Filtered Coffee, Tea & Herbal Infusions **£1.60**
- Biscuit Selection **£0.50**
- Chocolate Mints **£0.50**
- Handmade Chocolate Truffles or Fudge **£1.75**



Evening Party Food

More substantial than Canapés and more sophisticated than a Finger Buffet, these delicate, handmade items can either be served graze style amongst your guests, or from a buffet table for your guests to help themselves.

Please select **7** items from the list below. **£15.90 per person. Extra item £2.00.**

- Plunged Shrimp with Chilli Mojo
- Thai Fishcakes with Sweet & Sour Cucumber Dipping Sauce
- Smoked Salmon Rolls with Soft Herbs, Shallots, Black Pepper & Cream Cheese
- Fosters 'Scotch Eggs' with White Crab & Quails Egg
- Frikadelle Burgers (Mini Scandinavian Meat Burger in a Bun)
- Chilli Corn Muffins with Pancetta, Avocado & Coriander
- Twice- Marinated Tandoori Chicken with Lemon Yoghurt
- Croque-Monsieur with Wiltshire Ham & Gruyere Cheese
- Roasted Red Pepper & Cannellini Bruschetta (vegan)
- Vine Tomato Tarte Tatins with Whitelake Farm Goats Cheese (v)
- Asparagus & Swiss Cheese Filos with Salsa Relish (v)
- Cheddar & Caraway Cheese Straws (v)
- Selection of Freshly Filled Baguettes