

Wedding Catering

The night before...

Cheeseboard with homemade chutney, celery sticks, grapes, crackers, biscuits and butter

Selection of antipasto meats, olives, buffalo mozzarella, sun dried tomatoes, ciabatta breads, olive oil and balsamic vinegar

A perfect way to unwind before your big day, just add wine!
minimum order 4 people

Wedding Day Breakfast

Fresh Danish pastries and croissants with a selection of jams, honey and butter
Plus fruit kebabs

OR

Bacon, Lincolnshire sausage rolls (vegetarian options available)
Served with HP sauce or tomato ketchup

Both served with chilled orange juice and delivered to your door!

Wedding Package

*This is ideal for couples that have a venue but need catering and staff.
So whats included...*

From the beginning you will have access to your very own wedding co-ordinator. They will be contactable during the whole process and will attend for the entire day of your wedding so you can have peace of mind that all your requirements are met.

Arrival drinks* will be served with handmade canapés of your choice

A wedding breakfast of your choice for up to 60 guests
Whether your day is a relaxed afternoon tea, cold carvery banquet or a more formal affair with three courses, we can help!

Take a look through this brochure for ideas and menus

Tea, coffee and mints

Half a bottle of still water per person

Drinks* to toast the newly weds

Evening catering for up to 120 guests
We have lots of options - take a look below

Staff for the whole day

All of this for only

£2,000
including vat

Unfortunately we are not licensed so we cannot sell alcohol to you,
but if you can provide your own we will take care of the serving!

Some packages listed in this brochure may incur an additional charge. Minimum charge £2000.00 - less guests does not reduce the cost.

Alternative packages will be suggested. Children are classed as a guest in the package.

Get in touch for a full quotation.

Cold Carvery Banquet

Free range roast turkey

Local gammon ham

Topside Beef

New potatoes

Variety of breads including ciabatta loaf, sea salt and rosemary focaccia, sun dried tomato bloomers, soft white and wholemeal rolls

Plus a selection salads...

Leafy Salads

Caesar Salad

(crisp lettuce, homemade croutons, parmesan shavings and Caesar dressing)

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Classic Salad

(crisp lettuce, cherry tomatoes, cucumber, peppers, carrot shavings, red onion in a light French dressing)

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Waldorf Salad

(selection of lettuce leaves, mature stilton, chopped toasted walnuts, celery, grapes and apple)

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American Ranch Salad

(charred sweetcorn, kidney beans, red peppers, grated cheddar and a homemade garlic and herb dressing)

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Mint and Garlic Salad

(Broad beans, garden peas, spinach, mint and parsley with toasted garlic pitta shards)

Salad Bar

Tomato and Basil Cous Cous

(cherry tomatoes, sun dried tomatoes and fresh basil in a rich tomato cous cous)

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Feta and Olive Cous Cous

(chunks of feta and mixed olives in a herby cous cous)

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Tuna and sweetcorn pasta

(flakes of tuna, buttery sweetcorn and a light mayonnaise mixed with penne pasta)

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Roast chicken and pesto pasta

(Free range roast chicken, mixed with green pesto, toasted pine nuts and cherry tomatoes)

Mixed vegetable rice
(sweetcorn, peppers, red onions, diced cucumber, spring onions, celery and sugar snap peas, in a fluffy rice infused with lemon and limes)

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Super Bean Salad
(A mixture of beans, lentils and grated carrot in a light dressing)

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Mediterranean Cous Cous
(A spicy cous cous mixed with roasted Mediterranean vegetables)

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Celery, apple and raisins
(Mixed with a natural yoghurt)

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Salmon Pasta
(Smoked and poached salmon mixed with a creamy dressing and cucumber)

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Potato salad
(Boiled new potatoes mixed with mayonnaise and fresh basil)

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Coleslaw
(Our homemade classic recipe)

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Lincolnshire sausage and potato salad
(New potatoes and chunks of Lincolnshire sausage mixed with mayonnaise and a wholegrain mustard)

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Coronation Rice
(traditional coronation chicken mixed with basmati rice)

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Spicy sausage pasta
(Lincolnshire sausages, peppers, onions, mushrooms and penne pasta mixed with our homemade extra spicy chutney)

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Ham and cheese pasta
(Local gammon ham, cheddar and mayonnaise)

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Florida style coleslaw
(Our traditional coleslaw with a fruity kick, orange segments, apples and grapes)

Plus the dessert bar - see the back page for information.

Three Courses

Starter

Smooth pate with homemade onion relish and granary toasts

or

Homemade soup plus a warm bread roll

or

Poached salmon with king prawns, watercress and avocado

Main

Free range chicken stuffed with local Lincolnshire sausage meat,
wrapped in streaky bacon

or

Three cheese tartlet topped with caramelised onions, mushrooms, cherry tomatoes and basil

or

Crab and salmon fishcake with homemade tartare sauce

All served with seasonal vegetables and new potatoes

Dessert

Homemade honeycomb, lemon or raspberry cheesecake with clotted cream or homemade vanilla ice-cream

or

Local cheeseboard with chutney, grapes, crackers and biscuits

or

Trio of desserts - for example a chocolate mousse, lemon tart and apple crumble with vanilla ice-cream

If this was not quite what you were looking for, just let us know - we are very flexible!

If you are considering this option we would need your guests to choose their options before the day.

Picnic Trays

Served in a large, fully lined and chilled apple crate which includes...

Posh baguettes and bloomer sandwiches

Individual packets of pipers crisps

Chunky Lincolnshire sausage rolls

Mini tartlet (v)

Scotch egg

Sweet pickled onions

Pimms jelly pots

Citrus bars and chocolate brownies OR

Miniature scones with clotted cream and homemade berry jam

Afternoon Tea

Crustless sandwiches

Homemade mini scones with berry jam and coated cream

Miniature sandwich cakes

Traybake slices

Macarons

Lincolnshire sausage roll or homemade quiche (v) or pork pie

Chocolate

includes cake stands, side plates, cake forks and knife

All of the above plus tea and coffee, served with cups saucer and teaspoons

All of the above but with an espresso machine for more than just tea and coffee!

Childrens Menu

It's up to you whether you would like the children at your wedding to be served a half portion of the adult menu or you can choose from...

Starter

Homemade soup

Mini garlic and cheese pizza

Chicken goujons and dips

Main

Sausage, mashed potatoes, peas and gravy

Fish fingers, beans and smiley faces

Tomato pasta topped with cheese. Served with garlic bread.

Dessert

Mini profiterole stack

Vanilla and chocolate ice cream or raspberry sorbet

Seasonal fruit bowl

For the afternoon tea and picnic trays etc we would modify the content, such as sandwiches, sausage rolls, homemade cakes, crisps, crudities etc.

Disco Buffet

Ideal for the evening and soak up a little alcohol...

Selection of sandwiches on brown and white breads

Kettle crisps

Savouries (mini Cornish pasties, savoury eggs, miniature sausages, pork pie, sausage rolls and pickle)

Indian platter - suitable for vegetarians (onion bhaji's, vegetable samosas and pakoras with a mango chutney and raita dips)

Cheddar and onion rolls (v)

Now choose one savoury or sweet item to finish the package...

Chicken goujons with bbq and mayonnaise dips or,

Homemade vegetarian quiche or,

Slices of pizza or,

Traybake pieces (chocolate brownie, flapjack, rocky road, Bakewell flapjack and caramel shortbread) or,

Homemade cake slices (lemon and meringue, chocolate mars bar or toffee fudge)

Evening 1

Large bacon or Lincolnshire sausage rolls - vegetarian option available,
such as mushroom, egg or quorn sausages

Served with homemade sauces

Evening 2

Selection of pizzas, these are a classic thin base.

Toppings include...mozzarella and cherry tomato, salami, prosciutto and chorizo, chargrilled vegetables, BBQ chicken and lots more.

Plus garlic ciabattas and salad.

Evening 3

Large hot pork rolls with stuffing and homemade apple sauce

Evening 4

Homemade soup with a selection of freshly baked breads

Evening 5

Homemade pie(s) and peas and/or gravy

Triple cooked chips are available to add to any package
(venue must be suitable and insured for deep frying)

Canapes

We have a large selection available - all handmade...

Mini naan topped with chicken tikka
Cherry tomatoes stuffed with chutney and Stilton
Mini homemade cheeseburger
Mini stuffed jacket potatoes
Stilton and apricot blinis
Scottish smoked salmon and cream cheese crostini
Mixed stuffed smoked salmon bites
Chicken satays and dip
Miniature homemade quiches
Stuffed jalapeño peppers
Olive and feta sticks
Brie and grape sticks
Feta and watermelon sticks
Prosciutto, pear & rocket rolls
Stilton and homemade chutney blinis
Smoked mackerel pate toasts
Smoked salmon, lemon and dill blinis
Crostini topped with vine ripened tomatoes, basil and red onion
Asparagus wrapped in Parma ham with citrus dip
Spicy prawn skewers

Sweet canapés include...

Cadbury chocolate profiteroles
Cream tea scones
Macarons
Mini sweet pastry collection
Homemade traybake bites
Chocolate dipped strawberries

Based on a minimum of 5 per person.

Extras...

Donut Stand

A twist and a talking point on a wedding cake. Holding up to 100 donuts this looks quite impressive. If you love Krispy Kreme donuts - don't worry we can use these one too.

Prices start from £95

Favours

Or if you are looking for a unique wedding favour, why not have donuts or cupcakes!

Boxed with ribbon and a tag with your own personal text.

Prices start from £2.95pp

Wedding Cakes

Handmade and designed with you.

Simply bring some photos and ideas, along with a colour scheme and we can create a beautiful cake!

Prices start from £175

Food Bars

Using lots of creative displays and crockery we have developed food bars to give your big day a special twist.

Choose from...

Anti Pasto

A selection meats, olives, sun dried tomatoes, chargrilled peppers, torn mozzarella, olive oil, balsamic vinegar of the highest quality plus lots of fresh breads.

A twist on 'nibbles'

Dessert Bar

Handmade small desserts, they include chocolate mouse, lemon and meringue, Eton mess, rocky road, caramel cheesecake and lemon mousse.

A pretty and varied way to serve dessert.

Pizza Bar

A wide selection of crispy thin base pizzas (or deep pan if you prefer!) using fresh ingredients we can make classics or artisan. Garlic focaccia also available.

Prices start from £4.95pp