

THE BARBEQUE & BANQUETING CHEF



The Barbeque & Banqueting chef has been working with couples since 1994 to produce delicious wedding menus.

As a family run business we are focused on creating a personal and memorable wedding day, for this reason we only take on one wedding per day.

From fine dining to hog roasts and BBQ's we provide exceptional quality cuisine right across Sussex, Hampshire, Surrey and the South East.

Our friendly team will be there to guide you from the initial enquiry to the end of your big day.

CANAPÉS MENU

Hot

- Roasted red pepper, tomato and goats cheese tartlets (v)
- Caramelized red onion tarts with finely grated parmesan cheese (v)
- Char grilled asparagus wrapped in Parma ham, topped with parmesan cheese
 - Champagne and truffle cocktail sausages
- Drunken devils on horseback (*prunes marinated in brandy, stuffed with mango chutney and wrapped in smoked bacon*)
- Cornets of crispy duck pancakes with finely chopped spring onions and hoi sin sauce
 - Thai Style crab cakes with chopped fine beans, coriander and a sweet chilli dip
 - Maryland crab cakes flavoured with mustard, parsley and lemon with a tarragon mayonnaise
 - Spicy tiger tail prawns marinated in white wine, garlic and hot chillies
 - Deep fried fish and chips
 - Mini Yorkshire puddings with rare roast beef and a horseradish sauce
 - Skewers of Thai style chicken with Mango
 - Mini gourmet burgers (*available in beef or lamb*)
- Pulled pork and black pudding bonbons served on a bed of apple and calvados puree

Cold

- Melon wrapped in air dried ham
- A brandy chicken liver parfait on a toasted brioche topped with pistachio nuts
- Savoury scones topped with Scottish smoked salmon and capers, gherkin and crème fresh
 - Oysters topped with a frozen bloody Mary served in a shot glass
 - A selection of marinated olives and roasted nuts (v)

(v) = suitable for vegetarians

FINE DINING MENU

Starters

- A range of homemade soups
- A parfait of brandied chicken livers with a black cherry compote and toasted brioche
 - Roasted pear and dolcelatte tart served with a baby salad in a honey and walnut dressing
- Smoked chicken and Parma ham Caesar salad served on a crispy croton cos lettuce and tossed in Caesar dressing with shaved Parmesan
 - Salmon platters of oak smoked, honey glazed and whiskey cured
 - Pulled ham hock terrine served with bruschetta and spiced pear & date chutney
- Tapas style platters, served to the tables with a range of cured Italian meats, olives, artichokes, sun-blushed tomatoes, marinated mushrooms and mozzarella
- Arancini Trio - 3 risotto balls stuffed with wild mushroom and topped with a roasted red pepper and roquito chilli, fresh pesto and parmesan cream sauce
 - Spiced Parmesan discs topped with raclette and avocado, sun-blushed tomatoes served with mixed leaves and crispy pancetta (v)
 - Poached asparagus with roses of air dried ham on a bed of mixed leaves with a light vinaigrette dressing (v)
 - Baskets of crusty breads and dinner rolls

Main courses

- Fillet of Beef Wellington with a thyme scented Madeira sauce
- A Duo of beef: Fire roasted loins and braised shin with a mushroom & red wine sauce and horseradish mash potato
 - Slow cooked pork belly, with confit shoulder and black pudding bon bon, crackling shards, apple puree, mustard mash and a cider jus
- A trio of lamb, confit shoulder with a red wine jus, loins wrapped in bacon on a bed of spinach and racks of lamb on a parsnip puree
- Rumps of Southdown's Lamb on a bed of roasted root vegetables and with a minted honey and white wine sauce
- Corn fed breasts of chicken wrapped in Parma ham, stuffed with mozzarella and sun blushed tomatoes, served with saffron potatoes and a chorizo cream sauce
 - Chicken and ham pot pies topped with a rough puff pastry
 - Barbary duck breast served with a port and black cherry sauce
- Roasted fillets of monkfish wrapped in Parma ham and sun dried tomatoes with a seafood risotto and glazed with a balsamic reduction
- Lemon sole fillets stuffed with prawns and accompanied by a seafood sauce
- Poached fillet of sea bass filled with a salmon mousse and served with a scallop sauce

Vegetarian options

- Spinach, Mushroom and Goats cheese pie with a Spicy tomato sauce
 - Roasted vegetable Brulee with a sweet pepper sauce
 - A ragout of wild mushrooms in a puff pastry basket
- A tempura of stuffed local courgette flowers filled with ricotta, vegetarian parmesan and served with a truffle scented risotto and topped with a parmesan crisp
 - Roasted vegetable charlotte topped with mozzarella

Potatoes

- Mini baked potatoes in sea salt and rosemary
- Dauphinoise potatoes with cream and garlic
 - Saffron potatoes
 - Baked stuffed jacket potatoes
 - Crispy sautéed potatoes
- Various flavours hand mashed potato
(Horseradish, mustard, celeriac, spring onion & chive, butter & cream)
- Hand cut triple cooked chunky chips

Vegetables

- A mélange of stir fried vegetables
- Chef's selection of fresh seasoned mixed vegetables
- Roasted root vegetables including carrots, parsnips and celeriac
 - Baby carrots cooked in butter and sugar with fresh dill
 - Puree of carrots, suede and parsnips
 - Savoy cabbage with bacon and rosemary
 - Spiced braised red cabbage
- Stir fried broccoli glazed with an oyster sauce
- Three-bean mange touts with sugar snap peas
 - Fresh spinach

SPIT ROAST & BBQ MENU

From the Spit

- Spit Roast Pig with an apple and calvados sauce
 - Wild Boar with a spiced red current sauce
- Spit Roast Lamb in rosemary, honey and garlic with mint sauce and a red onion marmalade
 - Racks of guinea fowl, ducks or chickens with various sauces
 - Spit Roast Turkeys with port and cranberry sauce
 - Haunches of Venison with a Cumberland sauce
- Ribs of beef on the bone with a horseradish sour cream and chive sauce

From the BBQ

Barbecued Beef

- Slow cooked brisket of beef in a mustard, soy and brown sugar marinade
 - Rib eyes of Beef marinated in mustard & Madeira, with a horseradish, sour cream & chive sauce.
 - Rump steaks marinated in orange, rosemary & garlic
 - Large homemade beef burgers with a red pepper relish
- Italian style beef burgers topped with mozzarella and sun blushed tomatoes

Barbecued Lamb

- Studded legs of lamb in citrus oil with garlic & rosemary
- Indian spiced slow roast shoulder of Lamb with a mint yoghurt
- Lamb kebabs in a Greek style marinade with oregano, thyme, lemon and garlic

Barbecued Pork

- Baby back spare ribs
- Pork steaks in a spicy rum marinade
- Jerk spiced pork bellies with a pineapple salsa
- Slow cooked pulled pork in a spicy BBQ sauce

Barbecued Chicken

- Moroccan spiced chicken breasts glazed with a chilli Jam
 - Breasts of chicken in rosemary, orange & garlic
 - Tandoried chicken breasts with a mint yoghurt
- Chicken Piri Piri marinated in wine, garlic, oregano and sweet chillies
 - Skewers of chicken & pineapple in honey, ginger & soy sauce
 - Skewers of Thai style chicken with a mango & chilli salsa
 - Chicken satays with a peanut sauce
 - Creole style chicken thighs in a spicy coconut marinade
 - Lemon & thyme chicken
 - Honey & mustard chicken

Barbecued Seafood

- Tuna Steaks with caramelized lemons
- Skewers of salmon in lime & ginger with a fresh tomato salsa
- Peppered skewers of tuna & tiger tail prawns with a red chilli mayonnaise
 - Salmon & tiger tail prawn kebabs with a lime hollandaise
 - Fresh king prawns with a mango & chilli salsa
 - Marinated fresh king prawns in white wine & garlic
 - Sardines stuffed with garlic & rosemary

Vegetarian BBQ

- Portobello mushrooms stuffed with roasted vegetables and topped with goats cheese
 - Mushrooms and bean burgers with a red pepper dressing
 - Aubergine & feta rolls with sun dried tomatoes and basil
 - Mushrooms stuffed with spinach and blue cheese
 - Marinated halloumi and vegetable kebabs
 - Corn on cobs with garlic and herb butter
 - A selection of vegetarian sausages

Sausages - Supplied by O'Hagans award winning hand crafted sausages

Pork

O'Hagan's Pork – *A 160 year old family recipe*
Chipolatas – *Traditional*
Pork & Honey - *A great blend*
Pork & Tomato - *An old Northumberland recipe*
Cumberland - *Traditionally peppery*
Lincolnshire - *Seasoning dominated by sage*
Oxford Pork- *A mixture of herbs and Lemon flavour*
Special Country Pork - *A peppery traditional seasoning*
Pork & Real Ale - *Oats and herbs soaked in Young's Bitter*
Pork, Ale & Watercress - *A great herby finish*
Pork & Spinach – *Pork, spinach & oats*
Herby Chichester – *Pork, ale & herbs*
Ale & Cheese smokey
Welsh Leek - *Very popular and goes well with cheese*
Sussex Savoury - *Great flavour of the herb winter savoury*
Spanish Pork - *Fresh chorizo with peppers, red wine & garlic*
Sweet Italian - *Pork with garlic and fennel*
Toulouse Garlic Pork - *Pork with garlic and parsley*
Pork, banana & honey

Lamb

Moroccan/Merguez Lamb - *Hot & spicy*
Lamb & Mint - *What more can one say?*
Lamb, Honey & Mustard Sausage - *A traditional combination*

Beef and Game

Beef & Guinness - *Beef, Guinness and a mild seasoning*
Aberdeen Beef - *A blend of beef, bacon & oats*
Beef Boerewors - *South African grilling beef sausage*
Steak & Kidney – *Classic combination*
Venison, Redcurrant & Port Sausage - *Wild venison is enhanced by using redcurrant & port*

Exotic

Creole - *From New Orleans with red wine, some chilli & herbs*
Hot Mexican - *A very hot cousin of the Spanish chorizo*
Drunken Duck - *The cognac makes you quack with delight*
Roo Banger - *Mild gamey flavour with sherry*
Wild Boar Apples & Calvados - *wild boar is enhanced further by the addition of a splash of apple brandy and fresh apples*

SALADS

- Dressed mixed herbs and baby salad leaves
- A chunky mixed green salad consisting of leaves, cucumber, celery, peppers and avocado with a light French dressing
 - Rocket & watercress salad with a sherry and orange vinaigrette
- Chefs Caesars salad made with romaine lettuce, sliced apples and celery, topped with parmesan and croutons
- Ranch style salad with crispy bacon, croutons and a blue cheese dressing
- Feta and pomegranate salad with red onion and chicory served with a red wine vinaigrette
- A classic Waldorf salad coated in a lemon and mustard flavour mayonnaise
 - A tomato, red onion and green bean salad with balsamic dressing
 - Greek style salad with tomatoes, olives, feta and cucumbers, dressed with olive oil and pepper
 - Tomatoes and coriander in a light French dressing
 - Beef tomatoes, mozzarella, avocado & fresh basil
 - Minted cucumbers and cherry tomatoes
 - Warm pasta with fresh Pesto, topped with parmesan and pine nuts
 - Hand cut coleslaw with grated apples in a lemon mayonnaise
 - Spicy pasta and roasted pepper salad
 - Minted cous-cous with grilled summer vegetables
 - Chargrilled summer vegetables glazed with chilli jam
 - Spicy rice noodle salad with peppers, green beans and fresh herbs
 - Rustic mixed bean salad with a creamy French dressing
 - Chorizo and crayfish risotto
 - Nutty wild rice with apricots and cashews
- Chef's cold potato salad with spring onions and chives wrapped in sour cream
- A warm potato salad with capers, gherkins, spring onions and a light French dressing
 - Mini baked potatoes in sea salt & rosemary
 - Baby roast potatoes in garlic
 - Hot minted new potatoes
- A selection of crusty breads, soft rolls and Mediterranean herb loafs

HOT BUFFET

- Beef Bourguignon slow cooked in red wine with button mushrooms and baby onions
 - Oxtails cooked in Guinness, chorizo sausage and cannellini beans (*no bones*)
 - Venison casserole with cranberries
- Lamb hot pot made with boneless neck fillets cooked in a rich veal reduction topped with thinly sliced potatoes
- Maize feed Coq au vin cooked with bacon, Toulouse sausage, shallots, garlic and mushrooms
 - Thai red prawn curry with jasmine rice
- Traditional fish pie with smoked haddock, salmon, cod and prawns in a creamy white sauce topped with piped mash potato
- Chefs paella with chicken, Spanish sausage, shellfish, peppers, peas and saffron
 - Mediterranean vegetable cassoulet – (v)
(v) = Suitable for vegetarians

FINGER BUFFET MENU

- Selection of fresh cut sandwiches to include, beef, ham, egg and prawn
 - Hand raised pies with chutney (game, turkey & cranberry or pork)
 - Quiches: Spanish and Swiss cheese and mushroom
 - Seafood platter with prawns, salmon, crab and oysters
 - Platters of fine cheeses and fresh fruits

COLD BUFFET MENU

- Platters of spiced sirloins of beef
 - Platters of cured meats and continental sausages
- Platters of smoked fish including: hot & cold smoked salmon, halibut, haddock, trout fillets and mussels
 - Our roast Hams in honey and cider
 - Coronation chicken

Any of these dishes can also be accompanied by our range of salads and desserts if required.

DESSERTS

- Fresh soft fruits salad
 - Fresh summer strawberries and cream
 - Chef's summer puddings with clotted cream
 - Port and strawberry Pavlovas with a strawberry sauce
 - Key lime pies – a tangy cream custard pie on a butter biscuit base
- Chefs fresh lemon tarts served with summer berries and a raspberry coulis
- Hot fruit crumbles (*blackberry & apple, honey apple & sultana, or champagne rhubarb*)
 - Belgium dark chocolate mousse cake with a white chocolate sauce and soft summer fruit
 - Chocolate & Fudge brownies with a vanilla bean ice cream
 - Profiteroles with a hot chocolate sauce
 - Vanilla cheesecake with blueberry compote
 - Chocolate mousse with oranges in Grand Marnier and caramel
 - Raspberry crème Bruleé topped with hazelnut praline
 - Brioche bread and butter puddings with crème Anglaise
 - Treacle Tart with Cream Anglaise
 - A platter of fine cheeses and fresh fruit
 - A trio of mini desserts (*of your choice*)
 - Coffee and mints

Tray bakes

- Homemade flap jacks
- Millionaires' shortbread topped with caramel and chocolate

EVENING BUFFET OPTIONS

Ideal as an evening snack at weddings

Fish and Chips - *Beer battered cod or haddock with hand cut triple cooked chips served with homemade garlic mayo, tartar and ketchup*

Butties – *Bacon and Sausages served in buttered soft white rolls*

Cake of fine cheese – *A decorated, multi-tiered cake made up of artisan cheeses served with fresh and dried fruits and nuts, crackers and chutney*

Ploughman's – *Platters of fine cheese, grapes, apple, celery, chutney, pickled onion and crusty breads*

Finger buffet – *A selection of homemade sandwiches, scotch eggs, sausage rolls and quiches*

- Burger Bar -
- *Spicy lamb burgers with onion and mint salad*
 - *Traditional American burgers with caramelized onions, relish, pickles and cheese*
 - *Vegetarian mushroom and bean burgers*

- Meat lovers
- *Pulled pork served with a homemade BBQ sauce and coleslaw*
 - *Texas style slow cooked brisket of beef*

Both served in soft white rolls, coleslaw and a mixed salad

The Hog - *Spit Roast Free Range Pig with apple & calvados sauce & chilli jam*

Served handheld including breads and a chunky mixed salad

For a more substantial evening buffet see our BBQ and spit roast menus

Example suggested menus:

SUMMER PARTY MENU

From the spit

Free range spit roast pig with an apple and calvados sauce and chilli jam

Vegetarian

Roasted red pepper, tomato and goats cheese tartlets

Salad buffet

Chefs Caesars salad made with romaine lettuce, sliced apples and celery
Greek style salad with tomatoes, olives, feta and cucumbers dressed in olive oil

Minted cous cous with Grilled Summer Vegetables

Mini Baked Potatoes in Sea Salt & Rosemary

A selection of crusty breads, soft rolls and Mediterranean herb loafs

Desserts

Fresh strawberries and cream

Prices: *(Everything based on a min number of 100 adults)*

Main meal from £16.00 per person for adults and £8.00 for children

Desserts from £ 7.00 per person for adults and £3.50 for children

Service charge of £200-400 depending on exact requirements

Including: *disposable plates, napkins and service equipment*

All prices are plus VAT at 20%

HOT BUFFET MENU

Main Dishes

Spit roast pig with apple & calvados sauce
Chef's paella with chicken, Spanish sausage, shellfish, peppers, peas and saffron

Vegetarian

Roasted Mediterranean vegetable Charlotte

Salads buffet

A chunky mixed green salad consisting of leaves, cucumber, celery, peppers
and avocado with a light French dressing

Greek style salad with tomatoes, olives, feta and cucumbers, dressed
with olive oil and pepper

Baked jacket potatoes stuffed with cheese and chives

Desserts

Fresh summer strawberries and cream

Profiteroles with a hot chocolate sauce

Prices: *(Everything based on a min number of 100 adults)*

Main meal from £22.00 per person for adults and £11.00 for children

Desserts from £ 7.00 per person for adults and £ 3.50 for children

Service charge of £400-800 depending on exact requirements

Including: *disposable plates, napkins and service equipment*

All prices are plus VAT at 20%

BBQ MENU

From the barbecue

Chicken Piri Piri marinated in wine, garlic, oregano and sweet chillies
Italian style Beef Burgers topped with mozzarella and sun blushed tomatoes
Your choice of O'Hagan's sausages (*refer to list in the BBQ section*)

Vegetarian

Portobello mushrooms stuffed with roasted vegetables and topped with goats cheese
Corn on cobs with garlic and herb Butter

Salad buffet

Ranch style salad with crispy bacon, croutons and a blue cheese dressing
A Tomato, red onion and green bean salad with balsamic dressing
Hand cut coleslaw with grated apples in a lemon mayonnaise
Chef's cold potato salad with spring onions and chives wrapped in sour cream

A selection of crusty breads, soft rolls and Mediterranean herb loafs

Desserts

Chef's summer puddings with clotted cream
Fresh soft fruits salad

Prices: (*Everything based on a min number of 100 adults*)

Food from £20.50 per person for adults and £10.25 for children

Desserts from £ 7.00 per person for adults and £ 3.50 for children

Service charge of £400-800 depending on exact requirements

Including: *disposable plates, napkins and service equipment*

All prices are plus VAT at 20%

WEDDING BBQ MENU

Canapés

Caramelized red onion tarts with finely grated parmesan cheese (v)
Thai Style crab cakes with chopped fine beans, coriander and a sweet chilli dip
Mini Yorkshire puddings with rare roast beef and a horseradish sauce
Savoury scones topped with Scottish smoked salmon
and capers, gherkin & crème fresh
Parmesan shortbreads topped with fresh pesto, mozzarella and sun blushed tomatoes

From the barbecue

Slow cooked brisket of beef in a mustard, soy and brown sugar marinade
Lemon & thyme chicken
Cumberland sausages & Spanish Pork sausages

Vegetarian

Mushrooms and bean burgers with a red pepper dressing
Marinated Halloumi and vegetable kebabs

Salad buffet

A chunky mixed green salad consisting of leaves, cucumber, celery,
peppers and avocado with a light French dressing
Beef tomatoes, mozzarella & fresh basil
Braised rice with wild mushrooms, shallots, garlic and fresh herbs
Hot minted new Potatoes

A selection of crusty breads, soft rolls and Mediterranean herb loafs

Desserts

Chocolate & Fudge brownies with a vanilla bean ice cream
Chefs fresh Orange and Passion fruit tart with a chocolate shortbread base and served with a mango coulis

Coffee and mints

Prices: *(Everything based on a min number of 100 adults)*

Canapés from £11.00 per person for adults and £ 5.50 for children

Main meal from £25.00 per person for adults and £12.50 for children

Desserts from £ 8.00 per person for adults and £ 4.00 for children

Staff for the day £1200

(Includes: setting up venue, serving reception drinks, waiting staff & chefs)

Ice, fruit and bar accessories £80

(Chill and serve your drinks for the whole day)

China, cutlery, linen and glasses at approximately £8-10 per head depending on exact specification

All prices above are plus VAT at 20%

Total approx. £79 per person *(including VAT)*

SHARING WEDDING MENU

Starter

Tapas style platters, served to the tables with a range of cured Italian meats, olives, artichokes, sun-blushed tomatoes, marinated mushrooms and mozzarella

Platters of

Spit roast legs of lamb in honey, rosemary and sea salt
& Slow roast lemon and thyme chickens

Vegetarian

Roasted vegetable charlotte topped with Parmesan

Bowls of:

Baby roast potatoes in garlic
Chef's selection of fresh seasoned mixed vegetables
Chef's stuffing & gravy

Dessert

Freshly baked strawberry shortcakes filled with clotted cream & strawberries

Coffee and mints

Prices: (Everything based on a min number of 100 adults)

Starter from £ 9.00 per person for adults and £ 4.50 for children

Main meal from £27.50 per person for adults and £13.75 for children

Desserts from £ 8.00 per person for adults and £ 4.00 for children

Staff for the day £1200

(Includes: setting up venue, serving reception drinks, waiting staff & chefs)

Ice, fruit and bar accessories £80

(Chill and serve your drinks for the whole day)

China, cutlery, linen and glasses at approximately £8-10 per head depending on exact specification

All prices above are plus VAT at 20%

Total approx. £79 per person (including VAT)

NOTE: This main course can also work well with bowls of salad, potatoes & breads instead of vegetables, stuffing & gravy if preferred

FINE DINNING WEDDING MENU

Main course

Slow cooked pork belly, with sausage meat and black pudding bon bon, crackling shards, apple puree, mustard mash, seasonal mixed vegetables and a cider jus

Vegetarian

Mediterranean vegetable cassoulet

Served with:

Chef's selection of fresh seasoned mixed vegetables

Desserts

Serve your wedding cake as the dessert with

Bowls of fresh berries & jugs of cream

Coffee and mints

Evening Buffet

Burger Bar - Traditional American burgers with caramelized onions, relish, pickles and cheese
Spicy lamb burgers with onion and mint salad
Vegetarian mushroom and bean burgers

Served in soft baps with a mixed salad and selection of condiments

Prices: *(Everything based on a min number of 100 adults)*

Main meal from £19.00 per person for adults and £9.50 for children

Desserts from £ 4.50 per person for adults and £2.25 for children

Evening from £ 7.00 per person for adults and £3.50 for children

Staff for the day £1200

(Includes: setting up venue, serving reception drinks, waiting staff & chefs)

Ice, fruit and bar accessories £80

(Chill and serve your drinks for the whole day)

China, cutlery, linen and glasses at approximately £8-10 per head depending on exact specification

All prices above are plus VAT at 20%

Total approx. £63 per person (including VAT)

FINE DINNING WEDDING MENU 2

Starter

Pulled ham hock terrine served with bruschetta and spiced pear & date chutney

Main course

Corn fed chicken breasts wrapped in Parma ham, stuffed with mozzarella and sun blushed tomatoes, served on a bed of peas and beans with a chorizo cream sauce

Vegetarian

A Ragout of Wild Mushrooms in a Puff Pastry Basket

Served with:

Saffron potatoes

Chef's selection of fresh seasoned mixed vegetables

Desserts

Chefs fresh lemon tarts served with summer berries and a raspberry coulis
Chocolate mousse with oranges in Grand Marnier and caramel

Coffee and mints

Prices: *(Everything based on a min number of 100 adults)*

Starter from £ 7.00 per person for adults and £3.00 for children

Main meal from £19.00 per person for adults and £9.50 for children

Desserts from £ 8.00 per person for adults and £4.00 for children

Staff for the day £1200

(Includes: setting up venue, serving reception drinks, waiting staff & chefs)

Ice, fruit and bar accessories £80

(Chill and serve your drinks for the whole day)

China, cutlery, linen and glasses at approximately £8-10 per head depending on exact specification

All prices above are plus VAT at 20%

Total approx. £67 per person (including VAT)

FINE DINNING WEDDING MENU 3

Canapés

Roasted red pepper, tomato and goats cheese tartlets (v)
Cornets of crispy duck pancakes with finely chopped spring onions and hoi sin sauce
Maryland crab cakes flavoured with mustard, parsley
and lemon with a tarragon mayonnaise
Breaded fillets of Lemon Sole with a Tartar sauce & Chips
Mini Gourmet burgers

Main course

A trio of lamb, comfit shoulder with a red wine jus, loins wrapped in bacon on a bed of spinach and racks of lamb on parsnip pure

Vegetarian

Spinach, Mushroom and Goats cheese pie with a Spicy tomato sauce

Served with:

Chef's selection of fresh seasoned mixed vegetables
Dauphinoise potatoes with cream and garlic

Desserts

Vanilla cheesecake with a rhubarb and strawberry compote
Belgium dark chocolate mousse cake with a white chocolate sauce and soft summer fruit

Coffee and mints

Prices: *(Everything based on a min number of 100 adults)*

Canapés from £11.00 per person for adults and £ 5.50 for children

Main meal from £28.00 per person for adults and £14.00 for children

Desserts from £ 8.00 per person for adults and £4.00 for children

Staff for the day £1200

(Includes: setting up venue, serving reception drinks, waiting staff & chefs)

Ice, fruit and bar accessories £80

(Chill and serve your drinks for the whole day)

China, cutlery, linen and glasses at approximately £8-10 per head depending on exact specification

All prices above are plus VAT at 20%

Total approx. £83 per person (including VAT)

AFTERNOON TEA WITH EVENING HOG ROAST

Savoury:

Sandwiches including: Free range egg & cress, Smoked salmon, cucumber & cream cheese and Our roast ham with salad & mustard

Sweets including:

Scones with clotted cream & raspberry jam
Carrot cake and Sussex fruit cake
Individual meringues with strawberry

A selection of tea and coffee

Evening Hog Roast

Free range spit roast pig with an apple and calvados sauce and chilli jam

Vegetarian

Roasted red pepper, tomato and goats cheese tartlets

Salad buffet

A Chunky mixed green Salad with a light French dressing
A Tomato, red onion and green bean salad with balsamic dressing
Hand cut coleslaw with grated apples in a lemon mayonnaise
Baby roast potatoes in garlic

A selection of crusty breads, soft rolls and Mediterranean herb loafs

Prices: *(Everything based on a min number of 100 adults)*

Afternoon Tea from £14.00 per person for adults and £7.00 for children

Evening Hog from £15.00 per person for adults and £7.50 for children

Staff for the day £1200

(Includes: setting up venue, serving reception drinks, waiting staff & chefs)

Ice, fruit and bar accessories £80

(Chill and serve your drinks for the whole day)

China, cutlery, linen and glasses at approximately £8-10 per head depending on exact specification

All prices above are plus VAT at 20%

Total approx. £61 per person *(including VAT)*

NOTE: *Afternoon tea menu also works well with other evening menu options*

PLANNING YOUR WEDDING CATERING

Things to consider when planning your wedding menu

Canapés

Canapés are a great way to keep your guests hunger at bay between the service and main meal. If you decide to have canapés then a starter isn't normally necessary as well, having both can sometimes be too much food before the main meal for your guests.

Service

Depending on what menu you decide on, there may be several service options. For example if you decide to have a BBQ main course then you could have it served straight from the BBQ, buffet style or each table can have their meat served to the table on platters or served individually plated.

Table space

You may wish to have the vegetables, potatoes, salads, breads etc served to the tables in bowls and baskets. One thing to consider if you would like to serve this way is space on the table. Free table space can start to disappear once you have a centre piece, decorations, plates, cutlery, place and table names.

Desserts and wedding cake

We offer a wide range of dessert options or if you are looking to save money you may wish to serve your wedding cake as the dessert. We can also provide fresh fruit and cream or ice cream to serve with your cake.

Hot drinks

Would you like coffee and tea served after your meal?

Drinks

We are happy to chill and serve your drinks for you and we don't charge corkage or we can set up a full pay bar for you. Alternatively, we don't mind working alongside a specialist bar company.

At several of the venues where we are one of the resident caterers such as 'Manor Barn' and 'Froyle Park' the venue operate the evening pay bar service themselves.

Evening Buffet

You may wish to have an evening buffet to keep your guests fed all day. We offer a range of options or if you would like to provide something of your own we are happy to serve it for you.

Equipment Hire

At the bottom of the sample wedding menus is an estimate of the equipment hire cost. Once you have decided on your menu, number of guests, number of tables, venue etc. we will put together the equipment order for you and Fordhams will send the quote and invoice you directly.

Availability

As a small family run company we offer a personal service which separates us from a lot of our competitors. For this reason we will only take on one wedding per day, so if you decide to choose us you will have our undivided focus and attention on your big day.

For more information our terms of trading are available to download from our website

TESTIMONIALS

We have the pleasure of receiving many cards and letters thanking us for all our hard work. I hope the extracts below give you an idea of our commitment to our customers and the quality of food and service we provide. If you would like to see any in full then this can be arranged.

"Thank you so much for an absolutely wonderful day at manor barn on Friday. Simon and I had the most fantastic time and you, your staff and your beautiful food really made the day for us. We loved your relaxed and professional attitude and we felt totally confident leaving everything in your capable hands. A special thanks for sorting out all the cakes too, they looked fantastic! We'll send you some pictures when they come through! Once again, thank you and please pass on to your staff how wonderful, professional and pleasant they were (there were lots of comments!)"

**All the very best
Roz & Simon**

"Thank you, Thank you, Thank you for the wonderful food that you put on for our wedding. Everyone commented on how relaxed it all was and they really liked the buffet style of eating, so thank you from the bottom of our hearts! A special thank you to Sandra for being such a calm and kind front of house lady! You are very good at what you do!"

**Many thanks,
Jenny & Paul**

"We want to thank you all for your work yesterday. Everyone praised the food and it really was delicious. The staff you had were polite, attentive and very helpful - one young man in particular who was there until later in the evening."

**Kind regards
Rachel & Chris**

"Just landed in Hong Kong and we wanted to say a MASSIVE thank you for making our day so great. The staff couldn't do enough and everyone said how amazing the food was!!! We can't wait to see all the pictures and thanks again for all your hard work."

**Love
Siobhan & Matt**

"Just an email to say a massive Thank You for everything you did for Chris and I in the lead up to the wedding and on the day. Our wedding was amazing, and the food was the icing on the cake- everyone has commented on how brilliant it was! Thank you again for everything; we cannot praise you and your team enough!"

**Best wishes
Lauren & Chris**

"Thank you so very much from Steve and I. You helped make our day truly wonderful and your staff are amazing!! The food was incredible and you were all so warm and helpful."

**Thank again and God bless xx
Lots of love
Steve & Didi**

"Wow, just wow! Thanks you so much. We were blown away by the level of service you gave us on our special day on Friday. We knew we were in the right hands when we came to sample the food but your efforts and quality did not go un-noticed. All our guests said it was the best wedding bbq they'd ever had and we can't argue with that."

**Best Wishes
Kayleigh & Chris**

"Everyone really enjoyed the food, and none of it was wasted – with so many of our kids and their friends in attendance, it all got hoovered up that night and the next day."

**Kind regards
Garth & Liz**

"Thanks for the day. Food and staff were bang on...we might be starting a business venture in January so there is a possibility our paths will cross again. Once again thanks to everyone involved"

**Love
Richard & Jac**

"Just wanted to send an email to thank you for all of your incredible, hard work last Friday!! The venue left me speechless when I walked in and it surpassed all of our expectations. It was just magical! Every little detail had been remembered, so thank you Sandra! Paul, what can I say... Everyone has said that it's the best food they've EVER had at a wedding. Absolutely delicious canapés (not that I had time for many!!), and everything else was just cooked to perfection. Honestly, everyone commented!

Your staff looked so smart and were unbelievably polite. There was one young guy in particular, who followed me around to remind me to eat and drink-loved him!

It was a big wedding to cater for and I said they would eat and drink A LOT!! Hahaha I'm so glad That I took the time to thank you in the kitchen because the day just flew by.

We will be recommending you to anyone that asks us, so thank you for all of your hard work!

I am also very sorry about our friend who got a bit too excited and was sick...! We didn't find out until the following day. I'm sure there's always one."

**Best wishes to you both!
Lauren**