

The Cooking Company Limited
at



Our famous Persian Wedding Feast

Inspired by the culinary landscape of The Middle East and Persia. The Persian rice dish is made with ingredients like barberries (sour berries from Iran and Turkey) apricots and saffron and either chicken or vegetable broth, decorated with toasted almond flakes & dried rose petals.

This menu lends itself best to shared platters, with certain items – flat breads, grilled meat, fish & haloumi – arriving fresh at the table as they are cooked.

Dips of fava beans, aubergine, avocado, roast tomato & sheep's milk curd with spiced flat breads.

Choice of grilled marinated lamb, chicken, fish, haloumi and vegetables, served with the legendary Persian celebration rice and two salads of seasonal organic vegetables.

Choice of one dessert :

Roast apricots with lemon & vanilla labneh*, honey-toasted almonds and rosewater syrup

Summer Fruit Eton Mess (made with strawberries, raspberries, blue berries and any other seasonal soft fruit)

*a strained yoghurt, traditionally made with both cow and sheep's milk and served either as a savoury accompaniment to grilled meat or as a sweet with fruit.

£30.00 per head

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Wedding or celebration buffet - SPRING / SUMMER

Starters:

Panzanella: an Italian bread salad with tomatoes, basil & olive oil
Salt cod brandade with crushed black olives
Cured meats, croutons & parmesan dressing
Sweet-cured salmon with a gazpacho salsa & tossed leaves
Ham hock terrine with rocket & a grain mustard vinaigrette

Mains:

Warm roast Sicilian chicken salad (made with pinenuts, raisins, fennel & green beans), baby leaf & crispy garden salad
Asparagus tart, seasonal salads (v)
Poached salmon with asparagus, broad beans, new potatoes
Organic pork & herb sausages, buttery mash, crispy salad
Barley risotto - with seasonal vegetables, sheets curd and fresh herbs (v / can be vegan)

And one of one of the following puddings:

Summer Fruit Eton Mess (made with strawberries, raspberries, blue berries and any other seasonal soft fruit)
Lemon polenta & almond torte with summer fruit & crème fraiche
Chocolate cheesecake
Two perfect condition cheeses, biscuits, fruit

Two course - £20

Three course £28

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Wedding or celebration buffet - AUTUMN / WINTER

Starters:

Spanish & Italian charcuterie, cornichons & focaccia
Game terrine, pickles, toast
Chicken liver pate, toast
Smoked haddock chowder
Salad of fennel, orange & pine nuts (vegan)

Mains:

Tagine of autumn vegetables with preserved lemons, herb couscous (vegan)
Wild & field mushroom, ricotta & spinach tart (v), seasonal salad
Boeuf bourguignon with garden vegetables
Organic pork & herb sausages, buttery mash, greens
Slow roast, pulled pork, bbq sauce, Cajun slaw, warm bread rolls

Glazed lemon tart
Poached pears with mascarpone
Chocolate layer cake, cherry coulis (vegan)
Two perfect condition cheeses, biscuits, fruit

Two course - £20

Three course £28

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Celebration cakes.

Chocolate brownie tower, filled with whipped cream, berry coulis and served with fresh berries or seasonal fruits and edible flowers.

Persian orange, and almond cake, served with rose water creme fraiche, toasted almonds and dried rose petals

£5 per person (minimum 20 people)

Many of these dishes are based on the legendary Quartier Vert restaurant's menus, designed and cooked by Barney Haughton who now runs The Square Food Foundation Charity - Cookery School & Community Kitchen.

For more information please visit www.squarefoodfoundation.co.uk

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Terms & conditions

Minimum orders apply.

Deposit of 20% payable on signing off the menu, with 10% non-refundable, and 10% refundable up to two weeks prior to the event.

Waiter costs are extra for any events off site (i.e not at Folk House Cafe or Spike Island Cafe). £10 per hour, min of 4 hours each.

We do not allow any food or drink from outside to be brought onto the cafe premises for any event, with the exception of a wedding cake with prior arrangement.

Most of the ingredients in our food are certified organic. We are committed to working with as many local producers as possible and putting the quality and provenance of the food above all else.

Please note : These are sample menus only. Our menus are seasonal and we depend very much on what is available at any given time. We are happy to tailor menus to your wants and budgets and welcome discussions regarding the style and details of your event so we can provide the best possible food for you. We reserve the right to substitute items and ingredients without notice but will always try to give as much information and notice as possible.

This quote includes VAT, but does not include hire & delivery of crocks, glasses etc. should they be required. Delivery cost is dependent on location of event.

Any gratuities for the staff are gratefully received.

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Canapés

Crostini - little toasts

- smoked salmon, creme fraiche, lemon, dill
- smoked mackerel, horseradish
- rare roast beef, mustard, cornichon
- chicken liver pate, sweet pickle
- garlic mushroom, tarragon (VG)
- ploughmans (ham & pickle / cheddar & pickle) (V)
- crushed black olives, lemon zest, edible flowers (VG)
- beetroot tzatziki, lemon zest, edible flowers (VG)

Hot

- courgette & feta fritters, lemon creme fraiche (V)
- mini fish cakes, tartare sauce
- organic pork chipolatas, sticky red onion marmalade
- sweet potato baked falafel, lemon tahini (VG, GF)
- hush puppies (deep fried cornmeal & cheese balls), dill pickle (V,GF)

Tartlets - all butter pastry mini tarts

- sweet onion & mature cheddar (V)
- goat cheese & sun blush tomato (V)
- swiss chard & gruyere (V)
- wild & field mushroom, tarragon (V)
- mini quiche Lorraine

Sweet

- chocolate brownie bites, chantilly cream
- mini lemon glaze shortbreads
- mini rose & choc meringues (GF)

£2.00 each inc. vat

The Cooking Company,
The Folk House Café & Bar, 40a Park Street, Bristol, BS1 5JG
Telephone number : 0117 908 5035
VAT number : 9258732 94

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V = vegetarian VG = vegan GF = gluten free
Please enquire for all other dietary information.

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Minimum orders apply.

We suggest 8 canapés per head for a 3 hour canapé party, 2-3 per head as a welcome nibble to a dinner or similar. Minimum order £200/ Minimum of 40 per item.

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