



## 2025 Evening Food...

Our advice for any couples thinking of what to provide the guests to eat in the evening reception... Keep it simple!

All the guests that have been celebrating with you all day have already most likely had plenty of food to eat at the wedding breakfast (we are notorious feeds, and aren't happy until everyone is full!), and any guests coming for the evening will have likely eaten before they arrive.

The evening food is therefore a nice gesture to tie your guests over and soak up a few of those celebratory drinks. In our experience, the simpler the food, the more likely it is to be eaten and enjoyed by your guests.

Our prices include waiting staff to serve the food to the guests too!\*

Here are some of our favourites that always please the crowd, but this is a great time to think outside the box, and make the meal personal!

Why not tell us about your favourite take away snack or guilty pleasure!

(\*We may have to add a small staff charge if we are staying at the event beyond our usual hours to clean up after evening food is served)

**Have something else in mind? Your favourite date night food? Get in touch with our team today to create your perfect bespoke menu!**

## **Fresh Focaccia Pizza...**

Handmade individual 7" pizzas served straight to your guests

Choose a selection of 3 flavours...

Chorizo, roquito pepper & caramelised red onion

BBQ chicken, sweetcorn & peppers

Jerk Chicken w/roast red pepper, jalapeno & pineapple

Pepperoni, mozzarella & fresh basil

Three Cheese w/fresh rocket

Mozzarella, sunblushed tomato & fresh basil w/pesto drizzle

Chargrilled mediterranean veg & goats cheese (vegan on request)

Maple glazed butternut, chickpea & rocket (vegan)

**... We can also make gluten free pizza on request too!**

**£9.95 per guest**

## **Smoked Bacon or Halloumi Rolls...**

On homemade soft rolls w/all the trimmings

**£6.50 per guest**

## **Falafel Wrap**

Pea and mint falafel, with houmous, chopped salad, salsa and pomegranate  
(Vegan)

**£6.95 per guest**





### **Beer Battered Cod & Hand Cut Chips...**

Served in newspaper cones with fresh tartare sauce  
(ask us about our vegan 'Fish & Chips!')

**£6.95 per guest**

### **Roast in A Bap...**

amazing roast meat served simply in a toasted brioche bap  
served with rocket, homemade slaw, and all the trimmings

#### **Options:**

Rare Roast Beef

Barbeqcue Pulled Pork

Slow Roast Lamb

... Or vegan pulled jackfruit

**£7.95 per guest**

### **Gourmet Bratwurst Hot Dogs**

with friend onions, hot mustard served in brioche rolls

**£7.95 per guest**

**Loaded Fries**  
with a selection of toppings

**Options:**  
BBQ Pulled Pork  
Chilli beef w/jalapeno, salsa, sour cream, smoked cheese  
Vegan Chilli, jaalpes, avocado, sasa, vegan cheese

**£7.95 per guest**

## Platters & Boards...

...beautifully plates on slate platters, we will set it all up for you on a buffet table for your guests to enjoy at their leisure. The food is guaranteed to stay fresh for up to two hours.

### Artisan 'Cake' of Cheese

Selection of local cheeses presented in a tower and then served as a cheeseboard with chutney, grapes & oatcakes

### Ploughman's Platter

Hand raised giant pork pies, pressed chicken pie, selection of local cheeses, cured meats, crusty bread, pickles and all the trimmings

**£400.00**  
**Serves 65-90 guests**

**... All prices are based on 80 guests or more**

*(If you would like us to cater for less guests we simply charge an extra fee for service staff!)*

