

# COTSWOLD

---

# Family Catering



## Sample Menus

### Sample Buffet Menus

Cold fork buffet menu:

Selection of sliced meats with pickles

Cheese board

Falafel, frittata and skewers

Chicken tenders, strips & wings

pizza

Potato wedges

Bread basket

Crisps

Mini shot desserts

Finger buffet:

Selection of sandwiches and wraps on white or brown

Mixed vegetable skewers

Selection of meat and vegetarian quiches

Selection of bread and olives.

Sausage rolls

Pork pies

Selection of crisps and dips

Cheese and pineapple skewer

Ploughman's Buffet:

Selection of breads

Selection of cheeses

Mixture of chutneys & pickles

Dressed mixed salad

Mini pork pies

Platter of Wiltshire ham and Ardennes pate.

Nibbles and sharing platters:

Selection of breads and olives

Parmesan twists with balsamic vinegar and olive oil.

Mixed nuts

Crisps

Chunks of mature cheddar cheese.

Afternoon Tea:

Selection of freshly made sandwiches

Scone with clotted cream with fresh strawberries and jam.

Selection of mini cakes.

Selection of teas and freshly brewed filtered coffee

Extra £1.25 per person per item

Asparagus and blue cheese tartlets

Ham and stilton tartlets

Bacon and red onion scones

Cream cheese and chive mini scone

Bacon rolls

-with a choice of sauce

Pulled pork or beef rolls:

-either slow cooked pork shoulder or brisket of beef.

-served in a fresh bag

-with a choice of sauce

- homemade coleslaw

### Sample 3 course menu

Please find a selection of choices for our 3-course menu option.

#### Soups:

Pea and Ham hock with a sprinkling of fresh parsley

Fresh broccoli and Stilton

Roasted tomato and oregano soup with a hint of chilli

Carrot and Coriander

French onion soup topped with a cheesy croton

#### Plated Starters:

##### Choose A

Classic Prawn cocktail served with freshly made seeded granary bread.

Homemade Chicken liver pate served with toasted sour dough bread and caramelized red onion chutney.

Chargrilled Mackerel with sweet and sour beetroot.

Breaded mushrooms with a garlic mayonnaise and garnish.

Salt and Pepper calamari served with a chipotle mayonnaise

Loaded potato skin (cheese and chive or cheese and bacon) with sour cream

##### Choose B

Scallops served in their shell and white wine sauce and topped with breadcrumbs then baked till golden brown.

Tempura prawns served with a garnish and sweet chilli dipping sauce.

Chicken and smoked bacon terrine with dressed mixed leaves and an apricot and apple chutney.

Smoked salmon mousse with fresh lemon and dill with endive and cucumber salad.

Fresh cherry tomato and goats cheese tart with a rocket salad and reduced balsamic vinegar.

Homemade ham hock served with a dressed salad garnish and a Dijon mustard dressing.

Crab cakes served with a dressed salad and a salsa sauce

#### Plated main course:

##### Choose A:

Supreme of Chicken slow cooked with tarragon with a mixed mushroom and white wine sauce.

Cod fillet with rich vine tomato and oregano sauce.

Roasted breast of chicken with crispy roast potatoes and seasonal vegetables.

Traditional pork sausage served with creamy mash potatoes with horseradish and rich thick onion  
gravy & seasonal vegetables.

Slow roast belly of pork served with a cider and thyme sauce.

Spinach and feta pie served with a glazed seasonal vegetable.

Choose B:

Slow cooked lamb shank in a rich mint gravy served with a creamy mash potato and seasonal  
vegetables.

Fillet of salmon with a fennel and white wine bure blanc.

Wild mushroom and chestnut mushroom risotto finished with a shaving of parmesan.

Braised Rib of beef served with a red wine gravy and horseradish.

Roasted Mediterranean veg with chilli potatoes.

Fillet of sea bass served with a slow cooked cherry tomato sauce.

Plated desserts:

Sticky toffee pudding with a rich butterscotch sauce.

Classic Eton mess

Salted caramel chocolate tarts

Lemon and passion fruit cheesecake

White chocolate and cranberry bread and butter pudding.

Apple pie cheesecake

Vanilla crème brulee

Traditional rhubarb crumble served with custard

Trio of desserts:

Chocolate and peanut butter brownie

New York cheese cake with a raspberry coulee

Chocolate profiter rolls filled with fresh cream

Lemon mousse

Banoffee pie

Lemon drizzle sponge

Raspberry shooters

Chocolate tarte

Selection of a cheese board available.

## Sample Evening menus

Slow cooked pulled pork served in a freshly baked bap with home made sage and onion stuffing and topped off with homemade apple sauce.

Buffets& Nibbles

Bacon Rolls

Butchers best Burgers and Hotdogs

Chips or wedges can be added to any of the above at an extra cost.

Soups:

Pea and Ham hock with a sprinkling of fresh parsley

Fresh broccoli and Stilton

Roasted tomato and oregano soup with a hint of chilli

Carrot and Coriander

French onion soup topped with a cheesy croton

Plated Starters:

Choose A

Classic Prawn cocktail, served with freshly made seeded granary bread.

Homemade Chicken liver pate served with toasted sour dough bread and caramelized red onion chutney.

Chargrilled Mackerel with sweet and sour beetroot.

Breaded mushrooms with a garlic mayonnaise and garnish.

Salt and Pepper calamari served with a chipotle mayonnaise

Loaded potato skin(cheese and chive or cheese and bacon) with sour cream

Choose B

Scallops served in there shell and white wine sauce and topped with breadcrumbs then baked till golden brown.

Tempura prawns served with a garnish and sweet chilli dipping sauce.

Chicken and smoked bacon terrine with dressed mixed leaves and an apricot and apple chutney.

Smoked salmon mousse with fresh lemon and dill with endive and cucumber salad.

Fresh cherry tomato and goats cheese tart with a rocket salad and reduced balsamic vinegar.

Homemade ham hock served with a dressed salad garnish and a Dijon mustard dressing.

Crab cakes served with a dressed salad and a salsa sauce

Plated main course:

Choose A:

Supreme of Chicken slow cooked with tarragon with a mixed mushroom and white wine sauce.

Cod fillet with rich vine tomato and oregano sauce.

Roasted breast of chicken with crispy roast potatoes and seasonal vegetables.

Traditional pork sausage served with creamy mash potatoes with horseradish and rich thick onion  
gravy & seasonal vegetables.

Slow roast belly of pork served with a cider and thyme sauce.

Spinach and feta pie served with a glazed seasonal vegetable.

Choose B:

Slow cooked lamb shank in a rich mint gravy served with a creamy mash potato and seasonal  
vegetables.

Fillet of salmon with a fennel and white wine bure blanc.

Wild mushroom and chestnut mushroom risotto finished with a shaving of parmesan.

Braised Rib of beef served with a red wine gravy and horseradish.

Roasted Mediterranean veg with chilli potatoes.

Fillet of sea bass served with a slow cooked cherry tomato sauce.

Plated desserts:

Sticky toffee pudding with a rich butterscotch sauce.

Classic Eton mess

Salted caramel chocolate tarts

Lemon and passion fruit cheesecake

White chocolate and cranberry bread and butter pudding.

Apple pie cheesecake

Vanilla crème brulee

Traditional rhubarb crumble served with custard

Trio of desserts:

Chocolate and peanut butter brownie

New York cheese cake with a raspberry coulee

Chocolate profiter rolls filled with fresh cream

Lemon mousse

Banoffee pie

Lemon drizzle sponge

Raspberry shooters

Chocolate tarte

Selection of a cheese board available.

Example menu for a wedding or event:

Appetisers on arrival

Processco or Budweiser's on arrival

Starter:

Crab tail and prawn cocktail served with a fresh crunchy salad and freshly baked seeded granary bread and butter.

Main Course:

Slow cooked roasted Lamb shank in a thick mint gravy, served with a creamy mash potato, fresh garden peas and Carrots.

Dessert:

Classic sticky toffee pudding with a rich butterscotch sauce and served with clotted cream ice cream.

Evening food:

Slow Roast pulled pork rolls served with homemade apple sauce and sage and onion stuffing. With a side of Potato wedges and a Salad.

Wedding packages @ The town hall.

Bronze Package £1875

Minimum of 50 people

Welcome drink of prosecco

Starter. Soup 1 choice

Main course from choice 1

Dessert from the plated dessert 1 choice

Tea and Coffee Station

Toast drink of prosecco

White napkins and table cloths

4 hours room hire included anytime up to 6pm

Extra Guests £37.50

Silver Package £1975

Minimum of 50 people  
Welcome drink of prosecco or Budwieser  
Starter. Soup 1 choice or plated choose1  
Main course from choice 1  
Dessert from plated desserts 1 choice  
Tea and coffee station  
Glass of wine per person on the table  
Toast drink of prosecco  
White napkins and table clothes  
Chair covers and sashes

4 hour room hire included anytime up to 6pm.

Extra Guests £39.50

Gold Package £2075

Minimum of 50 people  
Welcome drink of prosecco  
Plated starter choose 1 or 2  
Main course from choice 1 or 2  
Dessert from plated dessert or a trio of mini desserts  
Tea and coffee station  
Half a bottle of house wine per person for the table.  
Toast drink of prosecco  
White napkins and table cloths  
Basic table centre  
Chair covers and sashes

4 hour room hire included anytime up to 6pm

Extra Guests £41.50

Evening Party based on 70 people £885\*

Includes a finger buffet, disco and lighting.

Additional guests £7.50 per person

This price does not include room hire for the evening reception room hire is payable to the chipping  
Sodbury town hall.

### Buffet Menus

#### Cold fork buffet menu:

Selection of sliced meats with pickles

Cheese board

Falafel, frittata and skewers

Chicken tenders, strips & wings

pizza

Potato wedges

Bread basket

Crisps

Mini shot desserts

#### Finger buffet:

Selection of sandwiches and wraps on white or brown

Mixed vegetable skewers

Selection of meat and vegetarian quiches

Selection of bread and olives.

Sausage rolls

Pork pies

Selection of crisps and dips

Cheese and pineapple skewer

#### Ploughman's Buffet:

Selection of breads

Selection of cheeses

Mixture of chutneys & pickles

Dressed mixed salad

Mini pork pies

Plater of Wiltshire ham and Ardennes pate.

Nibbles and sharing platters:

Selection of breads and olives

Parmesan twists with balsamic vinegar and olive oil.

Mixed nuts

Crisps

Chunks of mature cheddar cheese.

Afternoon Tea:

Selection of freshly made sandwiches

Scone with clotted cream with fresh strawberries and jam.

Selection of mini cakes.

Selection of teas and freshly brewed filtered coffee

Extra £1.25 per person per item

Asparagus and blue cheese tartlets

Ham and stilton tartlets

Bacon and red onion scones

Cream cheese and chive mini scone

Bacon rolls

with a choose of sauce

Pulled pork or beef rolls:

either slow cooked pork shoulder or brisket of beef.

served in a fresh bap

with a choose of sauce

homemade coleslaw