



 **ORCHARD**

FANTASTIC FOOD FOR ANY OCCASION

Menu

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About us

We are a family run catering business based in the heart of the Cotswolds. We provide catering services to the surrounding counties and have been for over 20 years! We are here for you every step of the way, ensuring you have a day to remember.

Menu creating

We love to hear your creative ideas and themes which help create a menu bespoke to you. Our events coordinators will help you in any way to get that personal feel to your day, adding special memories you can remember.

Dietary requirements

At Orchard catering we can adapt our menu options to suit any dietary requirements you may have. Please note the following dietary requirements are as follows:

GF- Gluten free

GFO - Gluten Free Option Available

V- Suitable for Vegetarians

Ve- Suitable for Vegans

VeO -Vegan Option Available

Minimum Catering numbers may apply,
Please ask for our terms and conditions.



Drinks Service

Venue Dependant

Our drinks service allows you to provide your own drinks, which we will then prepare and serve. Your events team will serve your post ceremony and toast drinks as well as replenish bottles of wine and jugs of water on your tables. This service includes 4 glasses per person. We will also recycle all empty bottles.

Hire Charge

The hire charge includes the cost of fine white china, stainless steel cutlery and white table linen (other colours are available at an additional cost)

It also includes any necessary serving equipment required, along with the provision of any kitchen equipment we may need for your menu.

This also includes Napkins

Staffing

Over the years, we have built up an excellent team of friendly and experienced staff who will be there as a helping hand for your event.

Your team on the day will be made up of a designated event manager and additional waiting staff who will be there to serve your food and ensure you and your guests are happy (of course this is the most important part). Your catering team will be dressed in black shirts, black trousers or skirt and an Orchard waiting apron.

The cost of this is included in the food pricing.

Canapés

Oak Smoked Salmon and Cream Cheese served on a Crostini (GFO)



~
Mini Loaded Cheeseburgers

~
Mini Fish and Chip Cone

~
Southern Fried Chicken Goujon with Garlic Mayonnaise

~
Slow Roasted Pork Bites (GF)

~
Salt and Pepper Squid with Aioli

~
Vegetable Pakora with a Mint Raita (Ve) (GF)

Mini Tartlet with Brie and Red Onion Marmalade (V)

~
Honey and Mustard Glazed Sausages (GF)

~
Sautéed Mini Chorizo Sausage with Paprika Dusting

~
Crostini Topped with Hummus and Sundried Tomato (Ve)(GFO)

~
Mediterranean Skewer with a Mix of Green Olives & Sundried
Tomato (Ve) (GF)

~
Tempura Prawns**

~
Onion Bhaji with Raita

~
Mini Chilli Taco with Sour Cream (VeO) (GF)



Arancini (V) (VeO)

~
Falafal Bites with Hummus (Ve)

~
Duck Spring Rolls with Hoisin Sauce

~
Mini Chicken, Bacon and Leek Pies

~
Cherry Tomato Tapenade on Crostini (Ve) (GFO)

~
Mini Beef and Horseradish Yorkshire Puddings

~
Miniature Cottage Pie



Please choose 4 of the above

**Supplements will apply

Starter



Ham Hock and Leek Terrine Served with Toasted Brioche
(GFO)**

Smoked Salmon Parfait served with Brown Bread (GFO)**

Goats Cheese and Red Onion Marmalade Tart (V)

Oven-baked Mushroom topped with Brie and Bacon, served
with a Classic Cranberry Compote (GF)

Chargrilled Chicken Caesar Salad with Croutons and
Parmesan (GFO)

Sweet Potato and Red Pepper Frittata (V)

Arancini (VeO)

Choose one from Mushroom, Beef Bolognese or Chicken and Chorizo.

Homemade Seasonal Soup (V)(Ve)(GF)

Haddock Fishcakes on a bed of Mixed Leaves with a
Sweet Chilli Sauce

Traditional Bruschetta, Crostini topped with Chopped
Tomatoes and a Basil Oil Dressing with Mozzarella (V)
(VeO)(GFO)

Honey Glazed Pears, Toasted Walnuts, Blue Cheese &
Baby Leaf Salad (GF) (V)



Please choose 2 of the above

Sharing Starters



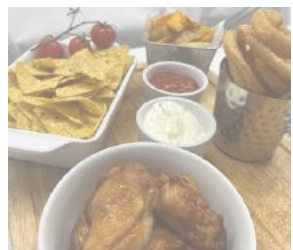
Antipasti Sharing Platter**

A Selection of Parma Ham, Salami & Chorizo, with Mixed Olives,
Manchego, Sundried Tomatoes.

Served with an Assortment of Breads with Oils and Salsa Verde

Camembert Sharing**

Warm Camembert served with Artisan Breads (GFO)



Tex Mex Sharing Platter**

A selection of Onion Rings, Southern Fried Wedges, Buffalo Wings, Corn on
the Cob and Nachos with Sour Cream and Salsa Dip

**Supplements will apply

Main Course



Traditional Shortcrust Steak and Ale Pie served with Chunky Chips or Mashed Potato

Cod Loin, Parma Ham and White Wine Sauce served on a bed of Crushed New Potatoes (GF)

Roasted Salmon with a Champagne Sauce, served on a bed of Crushed New Potatoes (GF)**

Traditional Roast Sirloin of Beef with Homemade Yorkshire Pudding, Roast Potatoes and Pan Gravy (GF)

Locally Sourced Pork Sausages with a Colcannon Mash and Caramelised Onion Gravy (GFO)

Breast of Chicken served in a White Wine or Arrabiata Sauce with Asparagus on a bed of crushed New Potatoes (GF)

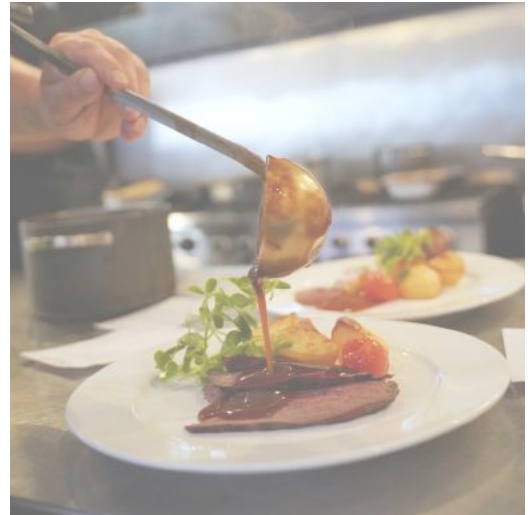
Classic Beef Wellington served with Dauphinoise Potatoes**

Vegetarian Wellington Available

Lamb Shank Braised in Rosemary and Red Wine served with a Root Vegetable Mash (GF)**

Roast Loin of West Country Pork with New Potatoes, Stuffing, Apple Sauce and Cider Gravy

Pan Fried Breast of Duck, served on Crushed New Potatoes with a Berry Reduction and Parsnip Crisp**



Vegetable Ratatouille served with Crusty Bread (V) (Ve) (GF)

Vegan Pie served with Chunky Chips or Mashed Potato (Ve)

Chestnut, Porcini and Field Mushroom Stroganoff served with Cumin Spiced Rice (GF) (V) (GFO)

Joint of Meat to the Table, we will supply the apron & carving equipment, you just need to nominate the table chef**

All of the above are served with a medley of seasonal vegetables

Please choose 2 Meat and 1 Vegetarian

**Supplements will apply

Paella



Cooked in front of your guests in a large authentic paella pan. If you are looking for the 'Wow factor', then Paella is the option for you!

Paella traditionally contains many ingredients including sea food, chicken, chorizo etc.

We can adapt the paella to suit your tastes.

This can be served to tables in smaller paella pans or guests can come up and be served from the main pan.

Accompanied with 2 salads (chosen from the list below) and freshly baked breads.

(Seafood supplement will apply)

Salads

A twist on a classic! Red cabbage coleslaw (V)(GF)

Hot New Potatoes with Rock Salt and Olive Oil (Ve)(GF)

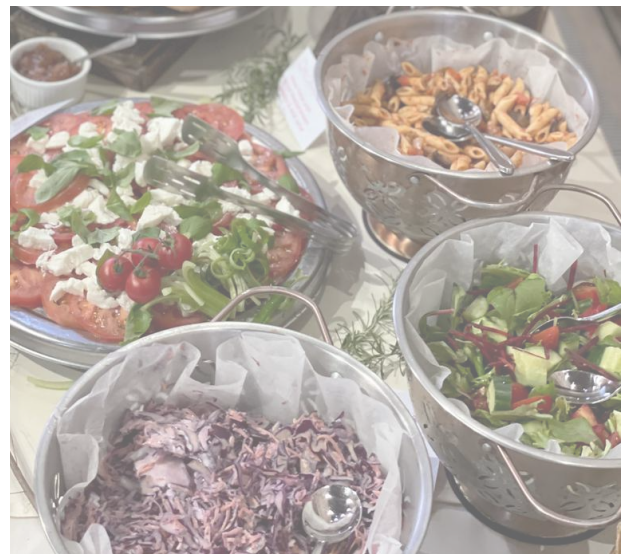
Penne Pasta with Roasted Mediterranean Vegetables and a Mild Tomato Salsa (GFO)

Mixed Leaf Salad with Cherry Tomatoes and Cucumber (Ve) (GF)

Greek Salad (Feta, Tomatoes, Cucumber, Olives) (V) (GF)

Moroccan Vegetable Couscous (Ve)

Beef Tomatoes with Basil and Mozzarella (V)(GFO)



BBQ



- West Country Sausages (GF)
- Sticky BBQ Pulled Pork (GF)
- Homemade Beef Burgers (GF)
- Homemade Beef and Chorizo Burgers
- Cajun Spiced Chicken Goujons (GF)
- King Prawns in Garlic Butter (GF)**
- Minute Steak (GF)
- Tuna Steaks in Lime and Coriander (GF)**
- Spiced Bean Burger (Ve)
- Mediterranean Vegetable Skewer (GF) (Ve)
- Vegetarian/Vegan Sausage (Ve)
- Pulled BBQ Jackfruit (Ve)

Served with an assortment of Rolls and Breads and 3 Salads selected from the list below

Salads

- A twist on a classic! Red Cabbage Coleslaw (V)(GF)
- Hot New Potatoes with Rock Salt & Olive Oil (Ve)(GF)
- Penne Pasta with Roasted Mediterranean Vegetables & A Mild Tomato Salsa (V)(GFO)
- Mixed Leaf Salad with Cherry Tomatoes & Cucumber (Ve) (GF)
- Greek Salad (Feta, Tomatoes, Cucumber, Olives) (V) (GF)
- Moroccan Vegetable Couscous (Ve)
- Beef Tomatoes with Basil & Mozzarella (V)(GF)



Sides

- Corn on the Cob** (GF)
- Skin on Fries**
- Fried Onions** (GF)
- Grated Cheese** (GF)

Please choose 3 meats and 3 Salads

** Supplements Will Apply

Bowl Food

Enjoy smaller portions of your favourite dishes. Served to your tables for guests to help themselves.



Chicken and Mushroom Dhansak served with Naan Bread & Basmati Rice

~

Chicken Chasseur Braised in White Wine, Mushrooms and Tomatoes, served with Rice

~

Chestnut, Porcini and Field Mushroom Stroganoff served with Cumin Spiced Rice (GF) (V)

~

Red Dragon Pie (Mixed Bean and Root Vegetable Based topped with Carrot and Swede Mash) (GF) (V) (Ve)

~

Moroccan Lamb Tagine with Couscous (GFO)

~

Mexican Beef Chilli served with Crispy Nachos (GFO)

~

Thai Green Curry Served with Rice (GF) (V)

~

Homemade Italian Meatballs with Penne Pasta in an Arabiatta Sauce with Garlic Bread (GFO)

Please choose 3 of the above

Cold Fork



Poached Decorated Salmon (GF)

~

Home Baked Honey Roast Gammon with English Mustard (GF)

~

Roast Sirloin of Beef with Creamed Horseradish (GF)

~

Chicken with Apricots and Toasted Cashew Nuts (GF)

~

Farmhouse Cheddar and Leek Tart with Apple Chutney (V)

Served with an assortment of Baked Breads and 3 Salads selected from the list below

A twist on a classic! Red Cabbage Coleslaw (V)(GF)

~

Penne Pasta with Roasted Mediterranean Vegetables and A Mild Tomato Salsa (V)(GFO)

~

Hot New Potatoes with Rock Salt and Olive Oil (GF) (Ve)

~

Mixed Leaf Salad with Cherry Tomatoes & Cucumber (Ve) (GF)

~

Greek Salad (Feta, Tomatoes, Cucumber, Olives) (V) (GF)

~

Moroccan Vegetable Couscous (Ve)

~

Beef Tomatoes with Basil & Mozzarella (V)(GF)

Dessert



Rich Chocolate Torte with Raspberry Coulis (GFO)

~
Tangy Lemon Tart with Mango Coulis

~
Hot Sticky Toffee Pudding with Toffee Sauce

Orchard Mess, Strawberries and Blueberries with Whipped Cream served with Meringue (GF)

~

Vanilla Cheesecake with Mango Coulis (GFO)

~

Vanilla Crème Brûlée with Shortbread (GFO)

~

Chocolate Brownie with Cream (VeO) (GFO)



Tropical Fruit Salad (Ve)

~

Vegan Lemon Cheesecake and Mango Coulis (Ve)

~

Apple Crumble with Custard (VeO)



Please choose 2 of the above
Supplements will apply for a Trio of Desserts

Children Under 10

Children can have smaller portions of the main course or choose from the below menu.

We offer one choice from each course for all children under 10 years old.

Supplements will apply if you wish to have additional choices

Starter

Melon Fan with Seasonal Fruits

Cream of Tomato Soup

Garlic Bread

Main Course

Chicken Nuggets, Chips and Beans

Pork Sausages with Mashed Potato and Gravy

Cheese and Tomato Pizza Slice with Chips (V)

Cheese and Broccoli Pasta (V)

Dessert

Same Dessert as adults

or

Vanilla Ice Cream*

Chocolate Brownie with Cream

*Subject to venue having a freezer



Evening Food

Minimum Numbers of 80 unless stated



Mario the Pizza Car!

Homemade Pizzas, expertly cooked by our highly praised Italian chef, Francesco. Cooking at approximately 400 degrees. This is produced in our very own Mini with 2 wood-fired pizza ovens installed in the windows, creating a traditional Italian ambience. (Minimum numbers 100)

Crepe Station

Warm Crepes served with your choice of both sweet and savoury toppings. (6 Options)

Hog Roast

A traditional, locally sourced hog roast with pork freshly carved into soft assorted rolls with homemade stuffing and apple sauce.

Pulled Pork Baps

BBQ Pulled Pork rolls served to your guests



Fish & Chip cones

Hand Battered Fish and Chunky Chips served in a newspaper cone.



Bowl Food

Enjoy smaller portions of your favourite dishes, which can be served for you to eat while standing. (2 Options)

Build - A - Burger Station

A build a burger station with Brioche Buns, Homemade Beef Burgers with a choice of 4 Toppings. Lettuce, Bacon, Onions, Tomatoes, Gherkins and more

Evening Paella

Paella served on our large paella pan direct to your guests.

Please contact us directly to receive our full list of evening food suggestions and prices.