

Orchard Catering

M E N U

GET IN TOUCH NOW



01684 438210



ENQUIRIES@ORCHARDCATERING.CO.UK



@ORCHARDCATERING



ORCHARD CATERING



 **ORCHARD**
FANTASTIC FOOD FOR ANY OCCASION

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CANAPES

CHOOSE 4 OPTIONS

Oak Smoked Salmon and Cream Cheese served on a Crostini *GF*

Mini Loaded Cheeseburgers

Mini Fish and Chip Cones

Southern Fried Chicken Goujons and Garlic Mayonnaise

Slow Roasted Pork Bites *GF*

Salt and Pepper Squid with Aioli

Vegetable Pakora with a Mint Raita *VE*

Mini Tartlet with Brie and Red Onion Marmalade *V*

Mini Honey and Mustard Glazed Sausages *GF*

Sautéed Mini Chorizo Sausage with Paprika Dusting

Crostini Topped with Hummus and Sundried Tomato *VE GF*

Tempura Prawns

Mini Chilli Taco with Sour Cream *VE GF*

Mediterranean Skewers with Green Olives & Sundried Tomato *VE GF*

Onion Bhaji with Raita *VE*

Arancini *VE GF*

Falafel Bites with Hummus *VE*

Duck Spring Rolls with Hoisin Sauce

Mini Chicken, Bacon and Leek Pies

Cherry Tomato Tapenade on Crostini *VE GF*

Mini Beef and Horseradish Yorkshire Puddings

Miniature Cottage Pie

GF: Gluten Free /Gluten Free Option Available

VE: Vegan /Vegan Option Available

V: Vegetarian





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STARTERS

CHOOSE 2 OPTIONS

PLEASE TAKE INTO ACCOUNT ANY DIETARY REQUIREMENTS

Ham Hock and Leek Terrine with Toasted Brioche *GF*

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 *GF*

Sweet Potato and Red Pepper Frittata *V*

Arancini *GF VE*

Choose 1 From: 3 Cheese/Chicken & Chorizo/Mushroom/Bolognese/Vegan

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 *GF VE*

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

Can also be done without Walnuts



IF YOU ARE LOOKING FOR A SHARING STARTER YOU CAN UPGRADE TO THE BELOW

SUPPLEMENT WILL APPLY

A Selection of Parma Ham, Salami &
Chorizo, with Mixed Olives,
Manchego, Sundried Tomatoes.
Served with an Assortment of Breads with
Oils and Salsa Verde

Gluten Free and Vegan Alternatives available



GF: Gluten Free /Gluten Free Option Available

VE: Vegan /Vegan Option Available

V: Vegetarian

PHOTO CREDIT: COTSWOLD PICTURES

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MAIN COURSE

CHOOSE 3 OPTIONS
ONE TO BE A VEGETARIAN CHOICE



- Traditional Shortcrust Steak and Ale Pie served with Chunky Chips or Mashed Potato **GF**
- Cod Loin, Parma Ham and White Wine 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 **GF**
- Breast of Chicken served in a White Wine Sauce with Asparagus on a bed of crushed New Potatoes **GF**
- Roast Loin of West Country Pork with New Potatoes, Stuffing, Apple Sauce and Cider Gravy **GF**
- Vegetable Ratatouille served with Crusty Bread **VE GF**
- Vegan Pie served with Chunky Chips or Mashed Potato **VE GF**
- Chestnut, Porcini and Field Mushroom Stroganoff served with Cumin Spiced Rice **V GF**



PREMIUM CHOICE MAIN COURSE

SUPPLEMENTS WILL APPLY



- Roasted Salmon with a Champagne Sauce, served on a bed of Crushed New Potatoes **GF**
- Classic Beef Wellington served with Dauphinoise Potatoes **GF**
- Lamb Shank Braised in Rosemary and Red Wine served with a Root Vegetable Mash **GF**
- Pan Fried Breast of Duck, served on Crushed New Potatoes with a Berry Reduction and Parsnip Crisp

GF: Gluten Free /Gluten Free Option Available

VE: Vegan /Vegan Option Available

V: Vegetarian



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U P C O T E B A R N P A C K A G E

SHARING MAIN COURSE

BBQ MAIN COURSE

CHOOSE 3 MEATS AND 3 SALADS.
THIS IS SERVED TO THE TABLES WITH
ACCOMPANYING ROLLS AND BREAD.



MEATS (AND ALTERNATIVES)

- West Country Sausages *GF*
- Sticky BBQ Pulled Pork *GF*
- Homemade Beef Burgers *GF*
- Homemade Beef and Chorizo Burgers
- Cajun Spiced Chicken Goujons *GF*
- Minute Steak *GF*
- Spiced Bean Burger *VE*
- Mediterranean Vegetable Skewer *GF VE*
- Vegetarian/Vegan Sausage *VE*
- Pulled BBQ Jackfruit *VE*

- Mixed Leaf Salad with Cherry Tomatoes & Cucumber *VE GF*
- Penne Pasta with Roasted Mediterranean Vegetables & A Mild Tomato Salsa *VE GF*
- Moroccan Vegetable Couscous *VE*
- Hot New Potatoes with Rock Salt & Olive Oil *VE GF*
- Greek Salad (Feta, Tomatoes, Cucumber, Olives) *V GF*
- Herb Roasted New Potatoes *VE GF*

SALADS & SIDES

UPGRADE TO

SUPPLEMENTS WILL APPLY

- King Prawns in Garlic Butter *GF*
- Tuna Steaks in Lime and Coriander *GF*

UPGRADE TO

SUPPLEMENTS WILL APPLY

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



PAELLA MAIN COURSE

THIS IS SERVED IN SMALLER PAELLA PANS TO
THE TABLES WITH A SELECTION OF BREAD AND
2 SALADS

CHICKEN & CHORIZO

UPGRADE TO SEAFOOD



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DESSERT

CHOOSE 2 OPTIONS

Rich Chocolate Torte with Raspberry Coulis *GF*

Hot Sticky Toffee Pudding with Toffee Sauce

Tangy Lemon Tart with Mango Coulis

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

Vanilla Cheesecake with Mango Coulis *VE*

Vanilla Crème Brûlée with Shortbread *GF*

Chocolate Brownie with Cream *VE GF*

Vegan Lemon Cheesecake and Mango Coulis *VE*

Apple Crumble with Custard *VE GF*

Strawberry Cheesecake with Raspberry Crumb *VE*

Banoffee Torte with Chocolate Shavings

Francesco's Sicilian Cannoli with Sweet Ricotta Filling & Chocolate Chips

UPGRADE TO A TRIO OF DESSERTS

SUPPLEMENTS WILL APPLY

GF: Gluten Free /Gluten Free Option Available

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Our evening choices are just a guide. If you have any ideas yourself...please get in touch.

Orchard Catering



SOME OF OUR EVENING OPTIONS



Mario - The Pizza Car (Min 100)

Our very own unique Pizza car which cooks pizza in 90 seconds. Choose 3 toppings in advance for your guests to choose from in the evening

Pizza (Non-Mario)

Homemade Pizza made by our Italian Pizza Chef and served from a Pizza station. Choose 2 Options.



Crepe Station

Hot Crepes served with 6 options chosen in advance. The options can be sweet or savoury (or a mixture of both)

Burgers and Hot Dogs

A split of Burgers and Sausages served with onions and accompanying Rolls. (CarBQ upgrade available)

Bacon or Pork Rolls

Choose one of these for us to serve to all guests. Pork Rolls will be with apple sauce, stuffing and crackling



Taco Station

Hard or Soft Shell Tacos (Or a mixture) filled with chilli with a station of toppings for guests to create their own.

Build-A-Burger

A station where your guests get to build their own burgers. Served with Brioche Rolls with 4 Options for building.



Orchard Catering

EVERYTHING YOU NEED TO KNOW

We are not a nationwide company...

We are a family business who absolutely love what we do.

We pride ourselves on our food and our friendly staff.

Please follow us on Instagram to see a snippet of what Orchard can do*, and please take a look at our google reviews to see what our past customers think...





This menu is just a guide and if you have any food ideas please let us know.



Please also ask us about our additional items available for hire



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**All photos on our social media are taken from weddings and not staged food shoots... showing you the true Orchard.*

