



Wedding Menu 2022

Contact us

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About us

We are a family run business based in the heart of Tewkesbury. We provide service to the surrounding counties and have been for over 20 years! Weddings with us promises a fantastic time for all ages. We are here for you every step of the way, ensuring you have a day to remember from all of us at Orchard Catering.

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 wedding, 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

V- Suitable for Vegetarians

Ve- Suitable for Vegans

Minimum numbers may apply, please ask for our terms and conditions.
Supplements may apply.

Canapes

Goat's cheese crostini with a spiced beetroot chutney (V)

Devils on horseback (GF)

Smoked salmon & cream cheese served on a cucumber disc (GF)

Mini loaded cheeseburgers

Whitebait & chip cone

Crostini topped with hummus & sundried tomato (V) (Ve)

Southern fried chicken goujon with garlic mayonnaise

Mini cheese and tomato stone baked pizza (V)

Tartlet with brie and red onion marmalade (V)

Mediterranean skewer with a mix of green olives, mozzarella & sundried tomato, marinated in pesto (V)

Honey and mustard glazed sausages

Mini Yorkshire pudding with beef and horseradish

Please choose 4 of the above

Starter

Classic chicken liver parfait laced with Scotch whiskey served with a
toasted brioche

Homemade soup (from a seasonal selection) (V)(Ve)

Goat's cheese & red onion marmalade tart on a bed of mixed leaves with
balsamic dressing (V) (£1)

Oven-baked mushroom topped with brie & bacon, served with a classic
cranberry compote (GF) (£1)

Honey glazed pears, toasted walnuts, blue cheese & baby leaf salad (GF)
(V) (£1)

Crab fishcakes with a sweet chilli sauce (£2)

Smoked salmon parcel filled with fresh crab pate (GF) (£2)

Traditional bruschetta, Crostini topped with chopped tomatoes and a basil
oil dressing (V)(Ve)

Vegetable spring roll with a drizzle of plum sauce (V)

-All starters are served with homemade bread-

Please choose 2 of the above

Spanish Sharing Platter

A selection of Parma ham, salami & chorizo, with mixed olives, Manchego,
sundried tomatoes & homemade bread and oils with Salsa Verde (£4)

Main Courses

Shortcrust steak & ale pie served with chunky chips

Roasted salmon with a champagne sauce, served on a bed of crushed new potatoes (GF) (£2)

Traditional roast topside of beef with homemade Yorkshire pudding, roast potatoes and pan gravy (£2)

Vegetable ratatouille served with crusty bread (V) (Ve)

Breast of chicken served in a cream of white wine sauce with asparagus (GF)

Classic beef wellington served to your table (£10)

Lamb shank braised in rosemary & red wine with a root vegetable mash (GF) (£4)

Chestnut, porcini and field mushroom stroganoff served with a cumin spiced rice (GF) (V)

Peppers stuffed with vegetable risotto & topped with parmesan shavings (GF) (V) (Ve)

Red dragon pie (Mixed bean & root vegetable base topped with carrot and swede mash) (GF) (V) (Ve)

-All of the above are served with a medley of seasonal vegetables served family style to your table

Please select two meat options and one vegetarian option.

Traditional 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, but we can adapt the paella to suit your tastes.

Accompanied with 2 salads (chosen from the list below) and freshly baked homemade bread. Seafood supplement of £3.

Salads

A twist on a classic! Red cabbage coleslaw

Potato salad with a lemon & chive vinaigrette

Penne pasta with roasted Mediterranean vegetables & a mild tomato salsa

Mixed leaf salad with cherry tomatoes & cucumber (Ve)

Greek salad (feta, tomatoes, cucumber, olives)

Moroccan vegetable couscous (Ve)

Beetroot salad with horseradish mayonnaise

Beef tomatoes with basil & mozzarella

Corn on the cob with garlic butter

BBQ

West country sausages

Sticky BBQ pulled pork (GF)

Homemade burger with fried onions and cheddar cheese (GF)

Cajun spiced chicken goujons (GF)

King prawns in garlic butter (GF) (£1)

Minute Steak (GF)

Tuna steak marinated in lime & coriander (GF) (£1)

Spiced bean burger (Ve)

Mediterranean vegetable skewer (GF) (Ve)

Vegetarian Sausage (V)

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Mixed leaf salad with cherry tomatoes & cucumber (Ve)

Greek salad (feta, tomatoes, cucumber, olives)

Moroccan vegetable couscous (Ve)

Beetroot salad with horseradish mayonnaise

Beef tomatoes with basil & mozzarella

Corn on the cob with garlic butter

This price include's vegetarian options for a preorded amount of guests.

Choose 4 meats & 3 salads from the above options. Supplements may apply (£)

Desserts

Rich chocolate torte with clotted cream

Tangy lemon tart

Hot sticky toffee pudding with clotted cream

Profiteroles with thick Belgian chocolate sauce

Orchard mess, strawberries & blueberries with whipped cream served on a meringue nest (GF)

Vanilla cheesecake with mango coulis

Classic apple & sultana crumble with vanilla custard

Traditional vanilla creme brulee with shortbread (£1)

Vegan chocolate brownie with mixed berries (GF) (Ve)

Please select 2 of the above.

Hot drinks

Our hot drinks include traditional and herbal teas and coffee. We also know hot chocolate can be a family favourite, adding warmth to your evening. We are open to any requests.

Evening food

Mario the Italian Job Pizza Car!

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

Fish & Chip cone

Hand battered cod and chunky chips served in a newspaper cone.

Hog Roast

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

CAR-BQ

Freshly BBQ-ed hot dogs and burgers served in soft rolls with sauces and any added extras for example cheese, pickles and onions etc. This all being cooked on our very own CAR-BQ.

Crepe station

Freshly cooked crepes made in front of your guests on our double pancake pan, served with your choice of both sweet and savoury toppings.

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

Added extras

Drinks Service

Our drinks service charge allows you to provide your own drinks, allowing us to prepare and serve. Your event team will serve you on arrival with drinks, toast drinks, replenish bottles and jugs of water on your tables. This service will include 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, white or ivory table linen and matching Duni napkins (other colours are available at an additional cost, please speak to a member of our team). It also includes any necessary serving equipment. There will be an additional charge to set up an outside kitchen, please do ask our event coordinators for details.

Staffing

Over the years, we have created an excellent team of friendly and experienced staff who will be there as a helping hand on your special day. 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 in black shirts, black trousers or skirt and a pink Orchard waiting apron. The cost of this is included in the food pricing.