



FANTASTIC FOOD FOR ALL OCCASIONS

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
- Crostini topped with houmous & sundried tomato (V) (Ve)
- Mini chicken goujons with garlic mayonnaise
- Chorizo & cream cheese cones (GF)
- Duck spring roll served with hoisin sauce
- Asparagus tips with Parma ham jackets (GF)
- Tandoori chicken skewers (GF)
- Mini stone baked pizza (V)
- Mini tartlet with brie & homemade red onion marmalade (V)
- Spicy parsnip soup served in a shot glass (GF) (V) (Ve)
- Sundried tomato & pesto marinated mozzarella skewer (GF) (V)
- Honey & mustard glazed sausage
- Mini Yorkshire pudding with beef & horseradish
- Mac 'n' cheese spoon (V)

Please choose 4, 5 or 6 options

Dessert canapes also available - please ask for details.

GF – This dish is gluten free **V** – Suitable for vegetarians **Ve** – Suitable for vegans

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FANTASTIC FOOD FOR ALL OCCASIONS

Starters

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

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

Sticky barbeque pulled pork on toasted flatbread, served with red cabbage coleslaw in a lettuce leaf cup

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

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

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

Crab fishcakes with a sweet chilli sauce

Smoked salmon parcel filled with fresh crab pate (GF)

Traditional bruschetta! Crostini topped with vine tomatoes & mozzarella, served with a basil oil dressing (V)

Roasted baby pepper filled with Moroccan spiced couscous (V) (Ve)

All the above served with freshly baked homemade bread

Why not choose canapes as a starter, so that you can mingle with your guests before sitting down to eat?

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FANTASTIC FOOD FOR ALL OCCASIONS

Sharing Platters

SPANISH

A selection of Parma ham, salami & chorizo, served on a platter with mixed & marinated olives, Manchego & cream cheese pepper dew. To top your Spanish platter off, enjoy some bread and oils with a classic Salsa Verde!

INDIAN

Enjoy onion bhajis, vegetable samosas, & Bombay aloo alongside lamb koftas and chicken tikka kebab skewers. Your very own Indian style platter will be served along with naan bread, mango chutney and raita.

TEX-MEX

Southern fried chicken goujons, onion rings and a bowl of cheese topped nachos served with sour cream and guacamole to dip. Followed up with classic loaded potato skins, refried beans and corn on the cob bites!

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Main Courses

Shortcrust steak & ale pie served with chunky chips

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

Pan-fried pork medallions in a west country cider, cream & Tewkesbury mustard sauce (GF)

Traditional roast topside of beef with homemade Yorkshire pudding, roast potatoes and pan gravy

Classic cranberry nut roast served with roast potatoes and pan gravy (V)

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

Breast of free range chicken braised in red wine with wild mushrooms and pancetta (GF) – or *enjoy this dish with a cream of white wine sauce with asparagus instead!* (GF)

Classic beef wellington served to your table (**£3 supplement**)

Lamb shank braised in rosemary & red wine with a root vegetable mash (**£1 supplement**) (GF)

Duck supper served on a garlic potato rosti with berry sauce & parsnip crisps

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

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

Red dragon pie (Aduki bean & root vegetable base topped with mashed potato) (GF) (V) (Ve)

Oven-baked cod loin wrapped in prosciutto, served on a bed of lemon risotto in a dill & white wine sauce (GF)

All the above served with a selection of seasonal vegetables.

Select one option or two options if pre-ordered (a vegetarian option will also be available if required)

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Please feel free to ask about alternative menu suggestions & specify any allergies. Minimum numbers apply to prices, please see our terms and conditions.



FANTASTIC FOOD FOR ALL OCCASIONS

Traditional Spanish Paella (GF)

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.

Salads (GF) (V)

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

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FANTASTIC FOOD FOR ALL OCCASIONS

Buffet

Chicken goujons (plain or spiced)
A selection of freshly filled sandwiches (V)
Indian selection
Mini pork pies
Mini beef pasty
Chicken satay skewers (GF)
Mini quiche selection (V)
Kettle Chips (GF) (V) (Ve)

Our buffet menu will be served cold on disposable platters and will be supplied with paper plates and serviettes. China plates and platters are available at an extra cost.

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FANTASTIC FOOD FOR ALL OCCASIONS

Bowl Food

Enjoy smaller portions of your favourite dishes – can be served for people to eat while standing, served with a fork for evening food or as a sit down meal... You decide!

Chicken & mushroom dhansak served with naan bread & basmati rice

Chicken chasseur braised in white wine, mushrooms & tomatoes, served with rice

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

Red dragon pie (Aduki bean & root vegetable base topped with mashed potato) (GF) (V) (Ve)

Moroccan lamb tagine (GF)

Mexican beef chilli served with crispy tacos

Smoked haddock chowder (GF)

Thai green curry served with rice (GF)

Homemade Italian meatballs with penne pasta in an arabiatta sauce

Please select any 4 of the above to complete your bowl food menu!

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FANTASTIC FOOD FOR ALL OCCASIONS

Cold Fork Buffet

Cold Fork Menu 1

Poached decorated salmon with hollandaise
Sauce (GF)
Home baked honey roast gammon with
English mustard (GF)
Mediterranean vegetable quiche (V)
Gruyere & spring onion roulade (V)
Hot new potatoes with rock salt &
olive oil (GF) (V) (Ve)
Served with an assortment of homemade breads
3 salads selected from the list below

Cold Fork Menu 2

Poached decorated salmon with hollandaise
Sauce (GF)
Home baked honey roast gammon with
English mustard (GF)
Roast topside of beef with creamed
Horseradish (GF)
Chicken with apricots & toasted cashew nuts (GF)
Gruyere & Spring Onion Roulade (V)
Farmhouse cheddar & leek tart with
apple chutney (V)
Hot new potatoes with rock salt &
olive oil (GF) (V) (Ve)
Served with an assortment of homemade breads
4 salads selected from the list below

Salads (GF) (V)

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

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our terms and conditions. Please specify any
allergies when discussing menu choices.*

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ORCHARD

FANTASTIC FOOD FOR ALL OCCASIONS

BBQ

Barbeque Menu 1

West Country sausages
Sticky BBQ pulled pork (GF)
Homemade beef burger with fried onions & cheddar cheese
Marinated goujons of chicken breast (barbeque, cajun or lemon & pepper) (GF)
A Selection of rolls & homemade breads
3 salads selected from the list below

Barbecue Menu 2

West Country sausages
Minute steak (GF)
Chargrilled salmon with a lemon & chive butter (GF)
Homemade beef burger with fried onions & cheddar cheese
A Selection of rolls & homemade breads
3 salads selected from the list below

Barbecue Menu 3

King Prawns in Garlic Butter (GF)
Fresh tuna steak marinated in lime & coriander* (GF)
Homemade 6oz steak burger with fried onions & cheddar cheese
Marinated goujons of chicken breast (barbeque, cajun or lemon & pepper) (GF)
West Country pork sausages

A selection of rolls & homemade breads
4 salads selected from the list below
**Subject to seasonal pricing and availability.*

Salads (GF) (V)

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

Vegetarian Options

Please choose 1 item to accompany any menu

Spiced bean burger (Ve)
Portobello mushroom with parmesan (GF)
Mediterranean vegetable skewer (GF) (Ve)
Mozzarella burger with fried onions & cheddar cheese (GF)
Quorn burger
Stuffed peppers (GF) (Ve)
Vegetarian sausage

Our barbecue food is served to your guests, from chafing dishes, by our staff, at a decorated buffet point.

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GF – This dish is gluten free

V – Suitable for vegetarians

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FANTASTIC FOOD FOR ALL OCCASIONS

Desserts (V)

Rich chocolate torte

Hot sticky toffee pudding

Chocolate profiteroles with thick Belgian chocolate sauce

Tangy lemon tart

Black forest chocolate cup

Raspberry and vanilla cheesecake dome

Orchard Mess! Putting a spin on a classic. Fresh strawberries & blueberries, served with meringue & whipped cream, topped with a chocolate dipped shortbread heart (GF)

French apple flan with cinnamon cream

Individual summer pudding served with cream

Classic apple & sultana crumble with custard (GF)

Chocolate and mint soya pannacotta (Ve)

Blueberry tofu cheesecake (Ve)

Traditional vanilla crème brulee or put a spin on a classic! Enjoy one of the following: Bailey's crème brulee, white chocolate & raspberry crème brulee or passionfruit crème brulee (GF)

Please select any 2 of the above to complete your dessert menu. Duo of desserts are also available.

Trio of Desserts

A trio of cocktail desserts! Three soft centered mousses including gin & tonic, strawberry daiquiri & peach Bellini (V)

A trio of fruit desserts! Including lemon, clementine and forest fruit mousse (V)

A trio of chocolate desserts! Dark chocolate & mint mousse, praline quenelle with a hazelnut topping & a white chocolate & strawberry mousse (V)

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FANTASTIC FOOD FOR ALL OCCASIONS

Dessert Canapes (V)

- Apple & blackcurrant square
- Rich chocolate tart
- Pistachio rectangle
- Traditional chocolate éclair
- Coffee éclair
- Apricot flans
- Tangy lemon tart
- Coffee square
- Raspberry financiers
- Strawberry dipped in white chocolate

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V – Suitable for vegetarians



FANTASTIC FOOD FOR ALL OCCASIONS

Evening Food

Woodfire Pizzas – Mario, The Italian Job pizza car! (GF) (V)

Delicious, homemade woodfire pizzas cooked at 400 degrees on a selection of doughs, charred with a smoky taste that comes only from a woodfire... You won't want to forget it! Mario is an excellent addition to any wedding or occasion! **(Minimum 100 guests)**

Simple BBQ turned CAR-BQ! (GF)

West country pork sausages & beef burgers cooked to perfection on 'Coralie the CarBQ!', Served with white rolls & a selection of sauces.

Crepe Station! (V)

Made to order crepes on our double pancake pan, served with a selection of both sweet and savoury fillings right in front of your eyes!

Fish & Chips Cone!

Hand battered cod and golden chunky chips served in a newspaper cone is a perfect evening treat for your guests – don't forget to ask about our beer battered fish as an option too!

Chilli Cheese Nachos! (GF)

Enjoy a popular dish on the evening of your special day. Chilli cheese nachos can be enjoyed standing up or sitting down – allowing you to make the most of meeting and greeting with your guests!

Traditional Paella! (GF) (V) (Ve)

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 seafood, chicken, chorizo etc, but we can adapt the paella to suit your tastes.

Hog Roast! (GF)

Traditional hog roast with freshly carved pork rolls right in front of your eyes! Served with soft white rolls, homemade apple sauce & crispy crackling! **(Minimum numbers apply).**

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FANTASTIC FOOD FOR ALL OCCASIONS

Traditional Afternoon Tea

Finger Sandwiches

- Fresh cucumber, mint & cream cheese (V)
- Smoked salmon with a hint of lemon
- Egg mayonnaise with cress (V)
- Honey roast ham salad
- Tuna & cucumber
- Cheddar cheese and sweet pickle (V)

Freshly Baked Homemade Cakes (V)

- Chocolate brownie slice
- Lemon drizzle cake
- Classic Carrot Cake
- Mixed Fruit Cake
- Ginger Sponge
- Selection of flavoured meringues (GF)
- Selection of flavoured macaroons (GF)

Savoury Nibbles

- Pinwheel sausage rolls
- Scotch eggs
- Cheese scone (V)
- Mini tartlet selection (V)
- Pork pies

Homemade Scones (GF) (V)

- Rob's homemade scones served with clotted cream and strawberry jam
- Served with a choice of fruit, herbal and classic teas or ground coffee

Select 4 sandwiches, 3 savoury nibbles and 3 cake flavours to complete your afternoon tea.

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Tea & Coffee

Freshly brewed coffee and herbal, fruit or English breakfast tea served with homemade shortbread.

Drinks Service

Our corkage charge allows you to supply the drinks of your choice. We will then serve your arrival and toast drinks, replenish bottles and jugs of water on tables, provide 4 glasses per person, chill wines and soft drinks and dispose of empty bottles or rubbish.

Hire

The hire charge includes the cost of fine white china, stainless steel cutlery and white/ivory linen & Duni napkins. It also includes any necessary serving equipment that may be needed depending on your menu requirements. Please ask us for more details if you wish to have a different style of crockery.

Waiters

Over the years we have gained a team of friendly and experienced staff. An event manager and additional waiting staff will be provided to serve your food and drink for the duration of the meal. They will be dressed in black shirts, black trousers or skirt and an Orchard Catering pink waiting apron. The cost of this is included in the food pricing.

We pride ourselves on providing a professional, friendly and flexible service with more than 20 years' experience in all types of events we will ensure that you can relax and enjoy your day. This is just to give you a taste of what Orchard can offer, we would be delighted to discuss with you any adaptations you may wish to make, or price a specific idea you have that is not included in our menus.



FANTASTIC FOOD FOR ALL OCCASIONS

Terms and Conditions

Published Prices

Prices are based on a minimum of 50 guests (unless stated otherwise) - smaller parties will be priced separately. A service charge may be applicable depending on the overall package required. Our quotation is based on the minimum number of guests given. Should there be any reduction in numbers or change to the menu selections, timings or significant increase in raw ingredients, we reserve the right to increase prices or apply a service charge. Final numbers of guests are to be supplied to us no later than 14 days before the function date. This will be the minimum number charged to the final account. A non-refundable deposit of £350.00 is payable to secure the date of your function. The quotation balance (less deposit) is to be paid 14 days before the function date. A final invoice will be issued after the function if there are any additional items, alterations or breakages/damages to any items owned or hired in by Orchard Catering.

Cancellation Charges

Less than 28 days before the function: 25% of the quotation.

Less than 14 days before the function: 50% of the quotation.

Less than 7 days before the function: 75% of the quotation.

You undertake to provide adequate kitchen space and tabling for food preparation. For a marquee function, we would normally require a service tent of 20' x 10' depending on number of guests and type of event.

You undertake to provide a good, clean water supply (into the kitchen area), and adequate electric power (typically a 30kva generator for a hot, sit down meal).

Any items hired on your behalf (eg. Table linen, glassware, crockery) is the responsibility of the client. Orchard Catering's team will assist in the clearing away and packaging of such items – but these are ultimately your responsibility. Any loss or breakages will be invoiced for.

We will do our utmost to arrive on time to carry out our duties, but in the case of extreme weather conditions or circumstances outside our control, we accept no liability.