

Jenkinsons[♥]

CATERING SUPERBLY SINCE 1873



BLACKBROOK
BARNs

Wedding Breakfast
Inspiration 2026



Welcome to Blackbrook Barns

We're absolutely delighted to be part of your celebration at Blackbrook Barns—a venue that blends rustic charm with timeless elegance. As the exclusive caterers since day one, and with over 150 years of culinary expertise, you're in safe hands. The following menus are here to inspire, showcasing just a few of the delicious possibilities. Whether you fall in love with these suggestions or have your own ideas, we can't wait to help create a Wedding feast that's as unforgettable as your big day.

Sample Menus

Our Sample Menus have been thoughtfully curated to showcase a wide variety of dishes at different price points. From timeless classics to bold, contemporary flavours, every dish is crafted to delight every palate and cater to all Dietary needs, including Vegetarian and Vegan options.

Explore the full Catalogue in the Menu Pack, where you'll find the perfect inspiration to mix, match, and create a Menu as unforgettable as your special day.

Three-Course Sit-Down Meals start at £48.75 per person,
Evening Food options begin at £13.50 per person.

The Process

You'll be invited to a Tasting Event hosted at Blackbrook Barns. This is your chance to sample exquisite dishes, meet the team, and soak in the Venue's warm and inviting atmosphere.

Menu Meeting - 6 to 8 months before your Wedding,
collaborate with Jenkinsons' Wedding Co-ordinators to design and finalise your Bespoke Menu.
Together, we'll create a dining experience that's perfectly tailored to your vision.

What to Expect

No Hidden Extras - Our pricing is transparent, with VAT included in all costs.
Design Your Bespoke Menu - Tailor every detail to reflect your style and tastes.

All Prices Include VAT

At Blackbrook Barns, we are committed to creating an unforgettable day filled with delicious food, impeccable service, and joyful memories.

Whether you dream of timeless classics or bold, creative dishes, we'll work with you to craft a Menu that's as extraordinary as your love story.

Menu

It can seem a little overwhelming when trying to decide on a Menu for you and your guests, and so we have put together a few ways to help make it a little easier

Step 1 Guests

How many guests do you have? Does this include Children?
Do you know of any Dietary Requirements?

Step 2 Canapés?

Canapés or our Snacks Options are a great way to help keep your guests hunger at bay ahead of a fabulous Meal especially if you are choosing to have speeches before your Starter or if you choose to have an earlier Ceremony.

Step 3 Wedding Breakfast Meal

How would you like your Wedding Day to feel and the style of service formal or informal, sharing or relaxed, family feel with sharing bowls served to the centre of the tables or a traditional Plated Meal served to each guest?

We find it works best if you consider your Main Course first.

All our Main Courses prices include a Starter, Dessert,
Bread and Butter, served with Tea and Coffee.

If you wish to go for more Premium Options these are priced as supplements, having chosen your three Courses, consider an adding additional Course.

Which Season will you be getting married in?

Maybe your thinking of having a BBQ in the Summer or 'Host - a - Roast' in the Winter?

Please choose a Starter, Main and Dessert and this will be your chosen

Wedding Breakfast Option for all of your guests to enjoy!

Step 4 A Choice Menu

If you have a favourite dish but you don't think all of your guests would choose it, how about offering your guests a Choice Menu for all three Courses at **£3.50** per person per Course maximum of three options.

Menu

Step 5 Additional Courses

If you would like to add an extra treat for you and your guests, then why not add in an Amuse Bouche or Sorbet Course?

Step 6 Children

If you have Children attending your Wedding Day, we have a great Child - friendly Menu or if they are a little older they may want to have a smaller version of the Adults Menu.

Step 7 Dietary Requirements

If you have a guest with a particular Dietary needs such as Vegetarian or Vegan, you can choose a suitable Menu for them.
We also cater for any other specific Allergies such as Gluten, Milk, Nut.

Step 8 Evening Food

We have an extensive range of Evening Food options from Hot Roast Baps to Foods from Around The World.

Step 9 Suppliers

Do you have any Suppliers who would like a Meal during the Day or Evening Food?

Step 10 Let's Chat !

We will arrange your Catering Meeting to discuss your requirements and Menu preferences.

Up until 30 days before your day, we will be able to tweak your chosen dishes to suit your guests' final Dietary Requirements or advise where further Dishes need to be selected.

Menu prices are subject to change following a six monthly review.



Our Canapés

Our Executive Head Chef and his team have created a wonderful selection of hot and cold Canapés that taste every bit as good as they look. Minimum of three per person

EXCLUSIVE CANAPÉ

£4.00 each

Fish & Chips served in Cones with Tartar Sauce

Lobster Mac & Cheese Bite

Chicken Parfait & Marmalade Cone

PREMIUM MEAT / FISH CANAPÉS

£3.75 each

Braised Blade of Beef in Mini Yorkshire Pudding with Horseradish Cream

Buttermilk Fried Chicken, Sriracha Mayonnaise & Spring Onion

Curry Cured Salmon with Lime Pickle & Mango

Coronation Chicken with Mango & Onion Bhaji on a Naan

Parma Ham & Pesto Bocconcini with Sundried Tomato on Ciabatta

Chicken Balti on a Mini Naan with Mango Chutney

Sticky Honey & Grainy Mustard Sausages



Our Canapés

For the Canapés
Please select a minimum of three, with the
option to add as many more as you'd like,
individually priced



MEAT / FISH CANAPÉS

£3.50 each

Pulled Pork, Sage & Apple Bon Bon

Smoked Salmon Roll with Dill
& Cream Cheese

Staffordshire Chipolata with Cheddar
Mash & Tomato Confit

PREMIUM VEGETARIAN CANAPÉS

£3.75 each

Goats Cheese Crostini with Spiced
Fruit Chutney

Tomato Salsa Crostini topped with Vegan
Smoked Applewood Cheese

Cherry Tomato with Pesto infused Cream
Cheese on Parmesan Shortbread

Potato Fritter topped with Tomato Relish

Goats Cheese & Cranberry Arancini Ball

Truffle & Parmesan Gougère

VEGETARIAN CANAPÉS

£3.50 each

Mac & Cheese Bite

Spiced Vegetable Bon Bon
with Mint Raita

Leek & Blue Cheese filled
Yorkshire Pudding

Tomato Salsa Crostini with
Mozzarella Cheese

Mexican Red Onion & Pepper Chilli
Wrap with Spring Onion & Guacamole

Mushroom & Truffle Asparagus Cup

Cheddar Scone with Whipped
Goats Cheese, Pickled
Celery & Fresh Fig



Surprise Courses

Add something unique to your Menu
- include a Surprise Course

SORBET COURSE

£3.50 each

Mango Sorbet

Lemon Sorbet

Passionfruit Sorbet

Raspberry Sorbet

Blackcurrant Sorbet

Strawberry Sorbet

Mandarin Sorbet

Lime Sorbet

Prosecco Blush Sorbet

Gin & Tonic Sorbet

All Sorbets are
Vegetarian, Vegan, Milk, Egg,
Gluten Free

SOUP SHOT

£3.50 each

Creamy Chicken Soup

Minestrone Soup

Tomato & Basil Soup

Leek & Potato Soup

Spiced Butternut Squash Soup
with Smoky Chorizo

Vegetable Soup

Parsnip & Apple Soup

Carrot & Coriander Soup

Broccoli Soup

Vegan Leek & Potato Soup

Minted Pea & Watercress Soup

AMUSE BOUCHE

£4.25 per person

Fish, Chip a & Pea Purée

Cured Salmon with Cucumber
& Lemon Dressing

BBQ Meatball in a Spicy Sauce

Caramelised Onion Purée with
Mozzarella & Baby Basil Leaf
& Basil Dressing

Melon with Quince Jelly

Potato Fritter topped with
Tomato Relish

Goats Cheese Pearl with
Beetroot & Basil Dressing

Lobster Mac & Cheese

£5.25 per person

Slow Cooked Beef Brisket Wellington with
Mashed Potato & Roast Gravy

Starters

These Starters are included in the three course Wedding Breakfast accompanied with Bread Rolls and Salted Butter, Dessert, Tea and Coffee.

STARTERS

Wild Mushroom Arancini Balls
with Mushroom Ketchup

Pork Bon Bon with Apple Sauce

Bruschetta with Prosciutto, Mozzarella,
Garlic, Red Onions,
Tomatoes, Basil & Balsamic

Chorizo & Red Pepper Arancini with
Tomato & Basil Sauce

Roast Pumpkin Ravioli with Spinach
& Watercress Dressing

Vegetable Bon Bon with
Tomato Chutney

Braised Ox Cheek with a Leek
& Potato Rosti

Lemon Glazed Chicken served with
Asian Salsa & a Mint Raita

Traditional Brussels Pâté served
with Mini Tin Loaf & Red Onion Chutney

Baked Flat Mushroom Topped with Pan
Fried Red Onions & Balsamic Vinegar &
Roasted Vine Tomatoes

De-constructed Ploughman's
Stilton Panna Cotta, Deep Fried Ham
Hock, Piccalilli & Rustic Bread

Teriyaki Sticky Glazed Chicken with
Sesame Seeds

Salt & Pepper Squid

Vegetable Bao Bun

Pea & Pancetta Arancini Balls with a
Mushroom Ketchup

HOMEMADE SOUP STARTERS

Spiced Butternut Squash Soup with
Smoky Chorizo

Creamy Chicken Soup

Parsnip & Apple Soup Sprinkled
with Smoked Bacon
& Brown Bread Croutons

Homemade Minestrone Soup
served with Parmesan

Tomato & Basil Soup

Leek & Potato Soup garnished
with Deep Fried leeks

Chunky Cream of Vegetable Soup

Carrot & Coriander Soup drizzled with
Crème Fraîche

Broccoli Soup with Fresh Stilton Shavings

Minted Pea & Watercress Soup
drizzled with Crème Fraîche



Premium Starters

Why not upgrade your Starters?
Have a look at these delectable
choices below:

EXCLUSIVE STARTERS

£5.00 supplement per person

Cured Belly Pork, Baked Apple Purée with
a Celeriac & Bourbon Glaze

Smoked Salmon with Horseradish Crème
Fraîche on Toasted Bruschetta with
a Wild Watercress Salad & Micro Leaf

Watermelon & Cucumber Salad with
Mango & Passion Fruit Crush finished
with English Garden Mint

Seabass served with Sautéed Bacon
& Cauliflower Purée on a Salmon
& Beetroot Disc

Ribbons of Smoked Salmon Salad drizzled
with Balsamic, Red Pepper & Basil Oil
dressings

PREMIUM STARTERS

£3.00 supplement per person

Slow Cooked Beef Brisket Wellington
with Mashed Potato & Roast Gravy

Spiced Beef Brisket served with an Onion
Bhaji garnished with Pickled
Cucumber & Carrot & Mint Raita

Mango & Brie Parcels with Mango
Salsa & Rapeseed Oil

Goats Cheese & Red Onion Tart on
Mixed Leaves with Onion Chutney

Pea & Mint Tortellini with a Herb Dressing

Prawn Salad with Marie Rose Sauce

Duo of Gressingham Duck
Duck Pâté & Shredded Hoisin Duck with
Roast Pineapple Dressing
& Focaccia Bread



Trio of Starters

Three expertly paired flavours by our chef,
with the flexibility to mix and match
as you wish!

TRIO OF STARTERS

£4.50 supplement per person

TRIO

Spiced Beef Brisket with Onion Bhaji
Crumb Garnished with Pickled
Cucumber, Carrot & Mint Raita

Mango & Brie Parcel with Mango Salsa

Pea & Pancetta Arancini Balls
with a Mushroom Ketchup

TRIO

Lemon Glazed Chicken Skewer with a Mint
Raita Dip

Pea & Mint Tortellini with a Herb Dressing

Vegetable Bon Bon

TRIO

Braised Ox Cheek with a Leek & Potato Rosti

Pork Bon Bon with Apple Sauce

Bruschetta with Garlic, Basil, Red Onions,
Tomatoes & Balsamic

TRIO

Seabass served with Sautéed Bacon
on a Salmon & Beetroot Disc

Mini Prawn Salad with a Marie Rose Sauce

Smoked Salmon with Horseradish
Crème Fraîche on Bruschetta with a Wild
Watercress Salad

AROUND THE WORLD TRIO'S

£4.50 supplement per person

SPANISH INSPIRED TRIO

Cured Belly Pork, Baked Apple Purée
& a Bourbon Glaze

Chorizo & Red Pepper Arancini with Tomato
& Basil Sauce

Tortilla Española

ITALIAN INSPIRED TRIO

Bruschetta with Prosciutto, Mozzarella, Garlic,
Red Onions, Tomatoes, Basil & Balsamic

Wild Mushroom Arancini Balls with
Mushroom Ketchup

Roast Pumpkin Ravioli with Spinach
& Watercress Dressing

ASIAN INSPIRED TRIO

Teriyaki Sticky Glazed Chicken with
Sesame Seeds

Salt & Pepper Squid

Vegetable Bao Bun

Katsu Curry Sauce

Sharing Starters

Why not bring everyone together with Sharing Starters, setting a warm and welcoming tone for your celebration?

SHARING STARTERS

£6.45 supplement per person

ANTI PASTI

Prosciutto, Milano Salami, Mozzarella & Pecorino with an array of Sundried Tomatoes, Mixed Olives & slivers of Sweet Roasted Red Peppers accompanied with a selection of Rustic Breads & Dipping Oils



TAPAS

Chorizo, Serrano Ham & Manchego Cheese served alongside Tortilla Española, Potato & Watercress Salad, slivers of Chargrilled Roasted Red Pepper & Mixed Olives & a Selection of Rustic Breads with Dipping Oils

PLOUGHMAN'S

Thick Cut Ham, Pork Pie, Crumbly Wensleydale & Mature Cheddar, All served with Sweet Silverskin Onions, Celery, Apple Slices, Chunky Bread, Mustard, Piccalilli & English Salted Butter





SHARING PREMIUM MAIN COURSES

£57.00 per person

Beef Lasagne

Served with Garlic & Herb Roasted Potatoes in Skins,
Bowls of Mixed Leaf Salad
& Garlic Bread

SHARING MAIN COURSES

£48.75 per person

Cottage Pie

Served with Garlic & Herb Roasted Potatoes in Skins with Fresh Seasonal Vegetables & Jugs of Gravy

BLACKBROOK STEAK PIES

£57.00 per person

Steak & Ale Pie

Steak & Merlot Pie

BLACKBROOK HANDMADE PIES

£55.00 per person

Chicken & Leek Pie

Chicken & Ham Pie

Turkey & Cranberry Pie

Butternut Squash & Feta Pie

Leek & Potato Pie

Vegetable Pie

Cheese & Onion Pie

Please select your Potato accompaniment* Side Dishes

Vegetarian/Vegan/Gluten Free
/Lactose/Egg Free
Pies available on request

Main Courses

Please choose your Potato Option
Can we change the Sauce or Potato?
Absolutely, you can mix and match to suit
your own requirements and taste

PORK EXCLUSIVE MAIN COURSES

£ 64.00 Per Person

Duo of Pork

Slow Roasted Pork Belly & Pork Fillet
wrapped in Serrano
Ham with Pork Jus, Leeks, Braised
Red Cabbage & Sweet Potato,
Sage & Apple Dauphinoise

PORK PREMIUM MAIN COURSES

£57.00 Per Person

Fillet of Pork

with Somerset Cider Cream Sauce

Slow Roasted Belly Pork

with Five Spice & Star Anis Jus

PORK MAIN COURSES

£48.75 Per Person

A Trio of Sausage

Farmhouse Pork, Pork & Apple
& Cumberland Sausages
with Red Onion Gravy

Roast Loin of Pork

with Sage & Onion Stuffing & Roast Gravy

CHICKEN MAIN COURSES

£62.00 Per Person

Trio of Chicken

Breast of Chicken, Drumstick & Thigh
with & Chicken Jus with Heart-shaped
Fondant Potato & Carrot

Breast of Chicken

served with Champagne
& Pink Peppercorn Cream Sauce,
Heart-Shaped Fondant Potato
& Green Beans wrapped in Bacon

Breast of Chicken

served with Chicken & Chive Oil Split Veloute,
Puck Fondant Potato & Courgette Ribbons with
Carrot & Swede crush

Breast of Chicken

with Black Garlic Pomme Purée, Asparagus
Gel & Chicken Reduction

Ballotine of Chicken

wrapped in Pancetta filled with Quinoa
& Chorizo & Thyme Jus

Breast of Chicken

filled with a Sage & Onion Stuffing served with
Yorkshire Pudding & Roast Gravy

Breast of Chicken wrapped in Pancetta

with a choice of fillings & Sauces

Filled with Mushrooms & Marsala Wine Sauce

Filled with Mozzarella & Mediterranean
Tomato Sauce

Filled with Feta, Spinach, Tomato Mousse &
White Wine & Tarragon Gravy

Filled with Blue Cheese & Creamy Leek Sauce

Filled with Goats Cheese, Spinach & Thyme Jus

Filled with Gruyère Cheese & Sage Jus



Main Courses

Can I order extra Additional Sides?
Of course you can at the
supplements provided

LAMB EXCLUSIVE MAIN COURSE

£71.00 Per Person

Herb Crusted Lamb Rump
with Port Jus

16oz Pot Roast Lamb Shank
with Rosemary & Honey Sauce

LAMB PREMIUM MAIN COURSE

£67.00 Per Person

Duo of Lamb
Pressed Lamb Shoulder & Herb-crusted Lamb
Lollipop with Pea Purée & Lamb
Jus & Parmentier Potatoes

LAMB MAIN COURSE

£64.00 Per Person

Roast Leg of Lamb
with Yorkshire Puddings & Lamb Gravy

DUCK MAIN COURSE

£64.00 Per Person

Red Wine Confit Duck
with Hasselback Potato, Roasted Butternut
Squash & Sweetheart Cabbage

BEEF EXCLUSIVE MAIN COURSE

£75.00 Per Person

Ribeye Steak
with Peppercorn Sauce

Fillet of Beef
with Vintage Port Reduction

Slow cooked Beef Brisket Wellington
with Beef Gravy

BEEF PREMIUM MAIN COURSE

£67.00 Per Person

Duo of Beef
Fillet of Beef & Braised Beef Shin
with Celeriac Purée, Samphire
& Madeira Sauce

Sirloin of Beef
served with Yorkshire Puddings with Roast
Gravy Horseradish Sauce

BEEF MAIN COURSE

£64.00 Per Person

Trio of Beef
Flat Iron, Short Rib & Beef Bon Bon
with a Beef & Mustard Reduction,
Pomme Purée, Carrot & Savoy Cabbage

Slow Cooked Blade of Beef
with Dijon Cream Sauce

Main Courses

All Main Course prices include a Starter, accompanied with Bread Rolls and Salted Butter, Dessert, Tea and Coffee.

FISH EXCLUSIVE MAIN COURSE

£71.00 per person

Roast Cod Loin

with wilted Spinach with Curried Coconut Cream Sauce

FISH PREMIUM MAIN COURSE

£67.00 per person

Fennel Crusted Salmon Fillet

with Pineapple, Spring Onion & Chilli Salsa

Salmon Fillet

with Champagne & Dill Cream Sauce

FISH MAIN COURSE

£64.00 per person

Roasted Seabass

with Micro Rocket & Salsa Verde





Vegetarian

VEGETARIAN MAIN COURSE

£57.00 per person

Vegetable Wellington
with Mediterranean Tomato Sauce

Quinoa Risotto
with Halloumi, Sweet Potato & Curried Cauliflower

Vegetarian Tatin
with Roasted Chicory, Butternut Squash Mash & Vegetable Jus

Curried Cauliflower Steak
with Vegetable Spinach Pakora & Curried Butter & Parmentier Potatoes

Asparagus & Broad Bean Risotto
in a Baked Pepper

Oriental Spiced Jackfruit Roulade
served with a Black Bean Jus

Lentil Cottage Pie
Topped with creamy Buttered Mash

Truffle Gnocchi
with Mushroom Cream, Red & Green Wilted Kale, Spinach & Pine Nuts

Vegetable Biryani
with Onion Bhaji & Mint Dressing



Side Dishes

Can I order extra additional Sides?
Of course you can at the
supplements provided

Served in sharing bowls per table, portioned
per guest for tables of up to ten.

Cauliflower & Broccoli Mornay
£18.00 (£2.25)

Pigs in Blankets
£18.00 (£2.25) 3 per person

Sautéed Crispy Sprouts with
Bacon & Onions
£16.00 (£2.00)

Glazed Roasted Carrots
£12.00 (£1.50)

Honey Roast Parsnips
£12.00 (£1.50)

Savoy Cabbage with Bacon
£12.00 (£1.50)

Creamed Leeks
£12.00 (£1.50)

Rustic homemade Yorkshire
Puddings
£8.00 (£1.00)

Sage & Onion Stuffing
£7.60 (0.95)

Main Courses are accompanied with
a Potato of your choice

Signature Roast Potatoes

Parmentier Potatoes

Heart-shaped Fondant

Dauphinoise Potato

Sweet Potato Sage & Apple Dauphinoise

Chive Buttered Potatoes in Skins

Jenga Chips

Pomme Purée

Colcannon Mash

Black Garlic Pome Purée

Garlic & Herb Roasted Potatoes in Skins

Pommes Anna

Choose your Vegetable

Served in sharing bowls per table
Choose one style of Vegetable from below

Fresh Seasonal Vegetables,
Mediterranean Roasted Vegetables
or Roasted Root Vegetables



'Host-a-Roast'

Please note that 'Host - a - Roast' requires a minimum of eight people and cannot be offered as part of a Choice Menu.

'HOST-A-ROAST'

This is essentially a beautifully cooked traditional Roast dinner with all the trimmings, but with a special twist: instead of the Chefs carving the Meat in the kitchen, the whole Roast Joint is brought to the table and ceremoniously placed in front of a nominated 'Carver.'

In our experience, the best way to execute this is by surprising the guests.

The Bride and Groom secretly nominate one Carver per table, who is then unexpectedly presented with a whole Roast to carve for everyone at the table.

Roast Sirloin of Beef

Traditionally served with Yorkshire Puddings, Horseradish Sauce & Signature Roast Potatoes, Seasonal Vegetables & Gravy
£75.00 per person

Roast Turkey

Served with Pigs in Blankets, Sage & Onion Stuffing, Fresh Seasonal Vegetables, Yorkshire Pudding & Signature Roast Potatoes
£71.00 per person

Roast Leg of Lamb

Traditionally served with Yorkshire Pudding, Mint Sauce & Signature Roast Potatoes, Seasonal Vegetables & Gravy
£67.00 Per Person

Honey Glazed Roast Gammon

Served with Parsley or Cumberland Sauce, Fresh Seasonal Vegetables, Yorkshire Pudding & Signature Roast Potatoes
£62.00 Per Person

Roast Leg of Pork

Traditionally served with Yorkshire Puddings, Apple Sauce, Crackling, Stuffing & Signature Roast Potatoes, Seasonal Vegetables & Gravy
£57.00 per person

ADDITIONAL SIDES

Based on eight people sharing Per table

Cauliflower & Broccoli Mornay

Pigs in Blankets
£18.00

Sautéed Crispy Sprouts with Bacon & Onions
£16.00

Pomme Purée

Creamed Leeks

Savoy Cabbage with Bacon

Honey Roast Parsnips

Glazed Roasted Carrots
£12.00

Rustic homemade Yorkshire Puddings
£8.00

Sage & Onion Stuffing
£7.60

INTERACTIVE EXPERIENCE

We will provide your nominated Carvers with a disposable Chef's hat.

If you wish to personalise your own aprons you are welcome to do so and bring them with you on the day.



Children's Menu

CHILDREN'S MENU

£27.50 per child

STARTER

Mini Mac & Cheese

Chicken Goujons with BBQ Sauce

Crudités - Carrot, Cucumber & Red Pepper
Dippers with Breadsticks & Hummus

Cheesy Garlic Dough Balls with a Parsley Dip

MAIN COURSE

Fish Goujons served with Chunky Chips & Peas

Pork Sausages with Creamy Buttered Mash,
Peas & Gravy or Vegan Sausages

Mini Beef Brisket, Vegetables, Chips & Ketchup,
Or Pulled Jackfruit Chicken Burger with Savoury
Potato Wedges & Beans, or Bean Burger

DESSERTS

Fresh Fruit Salad
A selection of Fruits served with Chocolate Sauce

Chocolate Brownie served warm with
Vanilla Ice Cream

Warm Waffle & Ice Cream

Ice Cream Surprise with Sauces

Milk Free Ice Cream with Strawberry Sauce

Want the Children to enjoy the same Meal as the
Adults?

We can offer half portions. Alternatively,
we offer a specially designed Children's Menu.
Choose one item for the Children to enjoy
from each course.



Grazing Menu

Encourage your guests to connect and converse over one of our Sharing Platters, beautifully served at the table for everyone to enjoy together.

A MEAT LOVERS DREAM

£67.00 per person

Salt & Pepper Chicken Wings
BBQ Ribs
Pulled Beef Brisket
Honey & Mustard Sausages

Served with
Hand Cut Wedges, Beer Battered
Onion Rings & Rainbow Coleslaw

MEXICAN GRAZER

£64.00 per person

Ground Beef Nachos, Spicy Chicken Nachos
Sour Cream, Salsa, Guacamole
Stringy Cheese

Served with
Black Bean Rice,
Spicy Wedges & Ranch Salad

INDIAN GRAZER

£57.00 per person

Chicken Tikka Skewers
Spiced Paneer & Vegetable Skewers
Onion Bhajis & Vegetable Pakoras

Served with
Jeera Potatoes, Mint Riata, Mango Chutney,
Pilau Rice & Indian Salad

ITALIAN GRAZER

£57.00 each

Prosciutto & Salami, Pecorino,
Mozzarella & Gorgonzola, Italian Mac Bites
& Sundried Tomato Arancini Balls

Served with
Rustic Breads, Sundried Tomatoes,
Mixed Olives, Caprese Salad,
Spinach, Pesto & Pine Nut Pasta

Around the World

What is included
All Main Course prices include a Starter,
accompanied with Bread Rolls and
Salted Butter, Dessert, Tea and Coffee.

A TASTE OF THE MEDITERRANEAN

£62.00 per person

Greek Gyros
Greek Style Flat Breads filled
with slices of marinated Chicken
nestled with Lettuce, Onions,
Tomatoes & Peppers
lashings of Tzatziki

Served with
Salted Fries, Bowls of Mediterranean
Roasted Vegetables & Alioli

Vegetarian Option
Roast Vegetable Gyros with
Vegan Flat Bread

IT'S FAJITA TIME

£64.00 per person

Chicken Fajitas & Beef Fajitas
with Peppers & Onions Flour Tortillas

Served with
Guacamole, Sour Cream & Tomato Salsa,
Spicy Wedges, Spicy 3 Bean
Medley & Mixed Leaf Salad

Vegetarian Option
Chargrilled Vegetable Fajita

GREEK SOUVLAKI

£67.00 per person

Where Mediterranean flavours
come to life

Lamb Kofta & Chicken Souvlaki with a
Yoghurt & Mint Dressing

Served with
Flat Breads, Greek Salad with Feta,
Olives & Parmentier Potatoes

Vegetarian Option
Char-grilled Vegetable Skewers
with Halloumi or Vegan Cheese

CARIBBEAN FLAVOUR

£67.00 per person

Spiced Jerk Chicken Thighs & Legs
in a tasty Goat Curry

Served with
traditional Coleslaw, Mac & Cheese,
Rice & Peas, Seasoned Corn on the Cob
& Pineapple & Cucumber Salad

Vegetarian / Vegan
Vegetable Curry



Smoke House Grill

MEAT

Pulled Beef Brisket with BBQ Sauce

Marinated Cajun Chicken

Breast Chicken Kebab with Peppers & Onions

Lamb Kebab with Peppers & Onions

Hickory Smoked Breast of BBQ

Chinese Chicken Thighs & Drumsticks

Chinese Marinated Belly Pork

Minted Lamb Kofta

BBQ Spare Ribs

Bun-less Beef Burger

Farmhouse Pork Sausage

Tender Beef Sizzle Steaks

Teriyaki Pork Kebab

6oz Sirloin Steak Supplement
£5.50

Two Bone Lamb Rack Supplement
£6.50

Two Meats or Vegetarian £65.00 per person

Three Meats or Vegetarian £67.00 per person

VEGETARIAN / VEGAN

Spicy Bean Grill

Jackfruit Patty

Vegan Sausage

Char-grilled Vegetable Skewers
with Halloumi or Vegan Cheese

Baked Flat Mushroom topped with
Pan Fried Red Onions, Balsamic
& Roasted Vine Tomatoes

Asparagus & Broad Bean Risotto in
a chargrilled Baked Pepper

All accompanied with a selection
of Sauces, Mustard & Relish

Mayonnaise | Tomato Ketchup | BBQ Sauce |

English Mustard | Sweetcorn Relish

SIDES

House Salad with Cucumber,
Tomatoes & Vinaigrette

Red Cabbage Coleslaw

Beer Battered Onion Rings

Sun Roasted Tomato & Pasta Salad

Cous Cous Salad with Red
Pepper & Feta

Rocket & Spinach Salad with
Mozzarella & Balsamic

Hand Cut Roasted Potato Wedges

Chive Buttered Potatoes in Skins

Garlic & Herb Roasted Potatoes in Skins

Caramelised Onions

Sweet Potato Wedges

Rustic Breads

Garlic Bread

Greek Style Flat Bread

Desserts

These Desserts, are included in the three Course Wedding Breakfast accompanied with Bread Rolls and Salted Butter, Starter, Tea and Coffee.

Complementary Sides and others designed to compliment the Desserts—have a look below and discover your favourites!

DESSERTS

Warm French Apple Tart Tatin
with Toffee Sauce

Sticky Toffee Pudding with Sticky Toffee
Sauce

Warm Apple & Rhubarb Crumble

Plum & Apple Tart

Warm Chocolate Fudge Brownie

S'mores, choose from: Spiced Rum,
Baileys, Cointreau or Traditional

Warm Deep Dish Chocolate Chip Cookie

Warm White Chocolate Blondie

Summer Strawberry & Vanilla Tart

Salted Caramel & Chocolate Tartlet
Toffee Sauce

Salted Caramel Millionaire Square with Toffee
Mousse & Chocolate Crisp

Passion Fruit Meringue Pie with Passion Fruit
Gel & Meringue Crumb

SIDES

Choose your favourite side for your Dessert
ask your Co-ordinator for the
Chefs recommendation
Vanilla Crème Anglaise

Fresh Cream

Chocolate Ripple Cookie Dough Ice Cream

Vanilla Pod Ice Cream

Honeycomb Ice Cream

Cherry Ice Cream

Raspberry Ripple Ice Cream

Cointreau & Orange Ice Cream

Salted Caramel Ice Cream

Rum & Raisin Ice Cream

DESSERTS

Desserts designed to shine, no sides
needed, just pure perfection!

Sicilian Lemon Posset with Pimms Infused
Berries & Brandy Snap Crumb

Crème Brûlée served with
Heart-shaped Shortbread
Vanilla | Heather Honey |
Toffee Apple | Raspberry



Desserts

These Desserts, are included in the three Course Wedding Breakfast accompanied with Bread Rolls and Salted Butter, Starter, Tea and Coffee.

“HEARTS”

Desserts designed to shine, no sides needed, just pure perfection!

Heart-shaped Lemon Curd Cheesecake
with Meringue with Chocolate Shards

Milk Chocolate & Strawberry Cheesecake
Heart with a Strawberry Liqueur Centre
with Strawberry Coulis

White Chocolate & Raspberry Cheesecake
Heart with a Raspberry Liqueur Centre

Strawberry & White Chocolate Cheesecake
heart with Strawberry
Gel Centre & Honeycomb Crisp





Desserts

These show-stopping Desserts are sure to impress your Guests, providing a perfect sweet ending to your unforgettable Menu.

PREMIUM DESSERTS

£3.00 Per Person

Traditional Lemon Meringue Pie best served with Fresh Cream

Hot Chocolate Fondant best served with Cointreau & Orange Ice Cream

Raspberry Frangipane Tart best served with Cherry Ice Cream

Warm White Chocolate & Cointreau Brioche Pudding best served with Vanilla Crème Anglaise

PREMIUM DESSERTS

Desserts designed to shine, no sides needed, just pure perfection!

£3.00 Per Person

De-constructed Passion Fruit Cheesecake

Berry Eton Mess

Black Forest & Dark Chocolate Cube filled with Cherry & Disaronno Liqueur served with Vanilla Pod Ice Cream

SHOW STOPPERS

£5.00 per person

“Bee My Honey”

Lemon honey & olive oil cake in a White Chocolate Honey Pot.
Lemon Mousse, Lemon Curd, Granola with Bee Pollen & Honey Comb with Bourbon Glaze Pouring Syrup

SHOW STOPPERS

£3.00 Per Person

“The Fallen Apple”

White Chocolate sprayed Apple Shell filled with a Mixed Berry Mousse sat on an earthy Chocolate Crumb.

“The Egg”

Our take on a British Classic, The Egg Custard Tart Vanilla & Nutmeg Mousse, Mango “Yolk” with a hint of Szechuan, coated in White Chocolate on a Sablé Crumb



Duo of Desserts

Two perfectly paired desserts—expertly crafted,
but yours to mix and match!

EXCLUSIVE DUO OF DESSERTS

£3.50 per person

Summer Strawberry & Vanilla Tart

White Chocolate & Cointreau
Bread & Butter Pudding

Warm White Chocolate Blondie

Warm Chocolate Fudge Brownie

Heart-shaped Lemon Curd
Cheesecake Meringue with
Chocolate Shards

Treacle Tart

Black Forest Cube Decadent
Dark Chocolate Cube filled
with Cherry & Disaronno

Bakewell Tartlet

Passion Fruit Meringue Pie with Passion
Fruit Gel & Meringue Crumb

Salted Caramel Millionaire Square with
Toffee Mousse & Chocolate Crisp

Mini Berry Eton Mess

Warm Apple & Rhubarb Crumble

White Chocolate & Raspberry Heart
Cheesecake with a Raspberry
Liqueur Centre

Lemon Meringue Pie

Raspberry Frangipane Tart

Salted Caramel & Chocolate Tartlet

Vanilla Crème Brûlée

Plum & Apple Tart

Sticky Toffee Pudding

Sicilian Lemon Posset & Brandy Snap Crumb

Strawberry & White Chocolate Cheesecake
Heart with Strawberry
Gel Centre & Honeycomb Crisp

Salted Caramel & Chocolate Tartlet

De-constructed Passion Fruit

Milk Chocolate and Strawberry Cheesecake
Heart with a Strawberry
Liqueur Centre with Strawberry Coulis

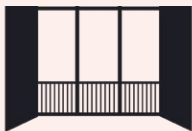


Jenkinson's

CATERING SUPERBLY SINCE 1873



Evening Food



BLACKBROOK
BARN S

About Us

As you would expect from a family grown business with our heritage and track record, we have a great deal of experience in Catering, but the overriding factor is that your Wedding is absolutely unique and is just as important to us as it is to yourselves, and your guests. We are fully committed to you.

Our Catering Service is unique and exceptional in every way. We all need a little help, support and advice at times and Jenkinsons can assist in almost every facet of the Wedding Catering Planning, Menu Development and Service, helping create the perfect ambience for fine food at your Wedding.

Our Evening Menus are priced accordingly throughout this Menu pack and are in addition to having a three course Wedding Breakfast Meal.



Around the World



INDIAN FLAVOURS

£19.75 per person

One of the most popular Indian flavours

also known as Murgh Makhani
our Buttered chicken is packed with
Tomatoes, Cream & Spices
Coupled up with Chana Masala

Served with
Pilau Rice, Naan Breads, Mint Riata,
Fresh Indian Salad, Onion Bhajis
& Vegetable Pakoras

A TASTE OF THE MEDITERRANEAN

£17.75 per person

Greek Gyros
Greek Style Flat Breads filled
with slices of marinated Chicken
nestled with Lettuce, Onions,
Tomatoes & Peppers
lashings of Tzatziki

Served with
Salted Fries, Bowls of Mediterranean
Roasted Vegetables & Alioli

Vegetarian Option
Roast Vegetable Gyros with
Vegan Flat Bread

IT'S FAJITA TIME

£17.75 per person

Chicken Fajitas & Beef Fajitas
with Peppers & Onions Flour Tortillas

Served with
Guacamole, Sour Cream & Tomato Salsa,
Spicy Wedges

Vegetarian Option
Chargrilled Vegetable Fajita

Around the World

GREEK SOUVLAKI

£19.75 per person

Where Mediterranean flavours
come to life

Lamb Kofta & Chicken Souvlaki with a
Yoghurt & Mint Dressing
Served with
Flat Breads, Greek Salad with Feta,
Olives & Parmentier Potatoes

Vegetarian Option
Char-grilled Vegetable Skewers
with Halloumi or Vegan Cheese

CARIBBEAN FLAVOUR

£17.75 per person

Spiced Jerk Chicken Thighs & Legs
Served with
traditional Coleslaw, Mac & Cheese,
Rice & Peas, Seasoned Corn on the Cob
& Pineapple & Cucumber Salad

Vegetarian / Vegan

Vegetable Curry

NIFTY NOODLES

£17.75 per person

Please choose one of the following
Chinese inspired Cantonese

Chicken & Noodles
Our Sizzling Crispy Cantonese Style Chicken
with fresh Pineapple & Chilli with Noodles
OR

Asian Szechuan Spicy Beef
with Noodles
OR

Vegetable Pad Thai with Asian Vegetables,
Ginger & Spring Onion served with Noodles



Smoke House Grill

THE GRILL

Two Meats per person
£20.50

Signature Beef Burger
Served to your guests in a Brioche
Bun with Caramelised Onions
&
Chinese Chicken Thighs & Legs

OR

Farmhouse Pork Sausage served in
a Hot Dog Roll
&
Chinese Chicken Thighs & Legs

Served with Savoury Potato Wedges
& Red Cabbage Coleslaw

Accompanied with a Selection of Sauces:
Mustard & Relish
Mayonnaise | Tomato Ketchup | BBQ Sauce
| English Mustard | Sweetcorn Relish

Vegetarian & Vegan Option
Spicy Bean Burger & Vegan Sausages

ADDITIONAL MEATS

Additional Meat options per portion

Spiced Lamb Kebabs with Peppers & Onions
£6.95

Pulled Beef Brisket with BBQ Sauce
£5.95

Marinated Cajun Chicken Breast
£5.95

Hickory Smoked Breast of BBQ Chicken
£5.95

Chicken Kebabs with Peppers & Onions
£5.50

BBQ Glazed Spare Ribs
£5.50

Tender Beef Sizzle Steaks
£5.50

Teriyaki Pork Kebab
£5.50

Minted Lamb Kofta 4oz
£4.50

Chinese Marinated Belly Pork
£4.95

If you and your guests fancy Burgers,
Hot Dogs, or even Kebabs. We've got
something delicious for everyone!

SAVORY SIDES

Per option per person
£3.50

House Salad with Cucumber, Tomatoes
& Vinaigrette Rocket & Spinach

Salad with Mozzarella Pearls, Sundried
Tomatoes & Balsamic

Sun Roasted Tomato & Pasta Salad

Cous Cous Salad
with Red Pepper & Feta

Hand Cut Roasted Potato Wedges

Sweet Potato Wedges

Oven Baked Rustic Chips

Beer Battered Onion Rings

Red Cabbage Coleslaw

Potato & Chive Salad



Pizza



Pizzas & Baps

Gluten Free and Vegan Pizza
available upon request

PIZZAS

£15.00 1/2 per person

Served with Potato Wedges Choose
three toppings

Margarita & Rocket

Ham & Mushroom

Pepperoni

Chicken & Chorizo

Ham & Pineapple

BBQ Chicken

Mediterranean Vegetable
& Pesto

SUPPER SNACKS

£14.50 per person

Chicken Burger with a side of
Sriracha Mayo & Iceberg Lettuce

Fish Finger Cob with Crushed
Garden Peas

All Supper Snacks served with Tater Tots

BAPS

£13.50 per person

Cured Bacon with Red or Brown Sauce

Farmhouse Pork Sausage with Red or
Brown Sauce

All Supper Snacks served with Tater Tots

ROAST BAPS

£14.50 per person

Honey Glazed Roasted Gammon served
with Mustard & Pickle

Pulled Pork Shoulder served with Sage
& Onion Stuffing & Sweet
Apple Sauce

£16.00 per person

Roast Beef with Creamed
Horseradish Sauce

Roast Turkey served with
Sage & Onion Stuffing
& Cranberry Sauce

VEGETARIAN BAPS

£13.50 per person

Grilled Halloumi & Mushroom Bap

Vegetarian or Vegan Sausage Bap

Jackfruit Burger

Mushroom & Sundried Tomato

Spicy Bean Burger

All Roast Baps are served with Garlic
& Herb Roasted Potatoes in Skins

Sensational Spreads

These Luxurious Feasts will
certainly keep your guests hunger
at bay whilst partying
the night away

THE KINGS GRAZING TABLE

£19.50 per person minimum of 50 Guests

Our Farmhouse Grazing Table includes a
selection of the finest Cheeses:

Wensleydale with Cranberry, Mature
Cheddar, Mozzarella & Brie
served with a variety of Biscuits,
Rustic Breads, Lemon Oil, Balsamic,
Plum and Apple Chutney & Salted Butter

Accompanied with
Pork Pie & English Mustard, Thick cut
Ham with Pickled Onions & Gherkins,
Dry Cured Meats Prosciutto & Salami
with Roasted Red Peppers,
Hummus, Ardennes Pâté with
Radishes & Walnuts

All dressed & presented on a Grazing
Table with Rosemary, Olives,
Apple, Apricots, Celery, Grapes,
Figs, Pomegranates & Plums.



Sensational Spreads

Why not choose a Retro Buffet or King's Feast? With nostalgic flavours and hearty favourites, it's a great way to keep guests smiling and mingling all evening.

THE GREAT BRITISH CHEESE BOARD

£14.25 per person minimum of 50 Guests

Quintessentially English & one of the best ways to celebrate.

Cheese & Biscuits
Stilton, Brie, Mature Farmhouse Cheddar
& Red Leicester

Served with a
variety of Chutneys, Crisp Celery, a selection
of Biscuits & Rustic Bread

RETRO BUFFET

£19.00 per person minimum of 40 Guests

Throwback to the nineties with
our Retro Buffet.

Surprise your guests with
nostalgic favourites:

A Cheese & Pineapple Hedgehog
a Selection of Finger Rolls,
Sausages on sticks, Crisps,
Sausage Rolls, Egg
Savouries & Pork Pie,

Black Forest Gateau



Nibbles

These great little Snacks are perfect to nibble during your Drinks Reception or in the evening

NIBBLES

OPTION A

A selection of Sweet Chilli & Salted Nuts & Mixed Olives

50 x Guests £112.50
75 x Guests £144.00

OPTION B

A selection of Hand Cooked Crisps, Mixed Olives, Sweet Chilli Nuts & Rice Crackers

50 Guests £124.00
75 x Guests £169.50

OPTION C

A selection of Hand Cooked Crisps, Nachos, Crispy Pork Crackling, Wasabi Peanuts, Salted Pistachios & Savoury Popcorn Selection

50 x Guests £147.80
75 x Guests £189.00

CRISP WALL

If you fancy something a little simpler but with lots of flavour, how about including our Crisp Wall? Either during your Drinks Reception or in addition to your Evening Food

The Crisp Wall is made up of a selection of flavours including Sea Salt, Mature Cheddar & Red Onion, Sea Salt with Apple & Balsamic Vinegar, Jalapeño & Sea Salt & Black Pepper.

These are displayed on our wire wall with foral décor and each packet individually pegged onto the wall making it look simple and stylish

50 bags of Crisps £70
100 bags of Crisps £105
150 bags of Crisps £140



SWEET SIDES

Victoria Sponge Slices
Minimum of 18 portions
£4.75 per person

Black Forest Gateau
Minimum of 18 portions
£4.75 per person

Churros with Chocolate Sauce
£3.50 per person

Flowerpot Muffins
Choose between Lemon Meringue,
Triple Chocolate or Blueberry
Batches of 24 per flavour
£3.15 per muffin

Rocky Road
£2.50 per person

New York Style Vanilla
Cheesecake
Choose Three toppings from:
Lemon Curd,
Mixed Berry Compote,
Chilli Chocolate Sauce,
Raspberry Coulis,
Mango Coulis, Toffee Sauce,
Chocolate Sauce
Minimum of 12
£7.75 per person

Chocolate Chip Cookie
Dough Cheesecake
Minimum of 12 portions
£6.00 per person



A selection of delicious Chocolate Fudge Brownies and White Chocolate Blondies stacked up for your guests to enjoy a perfect alternative to a Wedding Cake or on your Evening Buffet.

COOKIES

A selection of Milk Chocolate and White Chocolate Chip Cookies are a perfect Snack Option for your guests

Choose from 50 to 100 Cookies

50 x Cookies £85
75 x Cookies £125
100 x Cookies £150

SAUSAGE ROLL TOWER

Add one of our Signature Pork Sausage Roll Towers as part of your Canapé Reception or Evening Buffet.

50 x Sausage Rolls £200
75 x Sausage Rolls £300
100 x Sausage Rolls £400

DOUGHNUT WALL

Delicious Delectable Doughnuts displayed in a fun and colorful way on our Doughnut Wall, from Pink Sprinkles to Chocolate Chips this will certainly be a hit with your guests

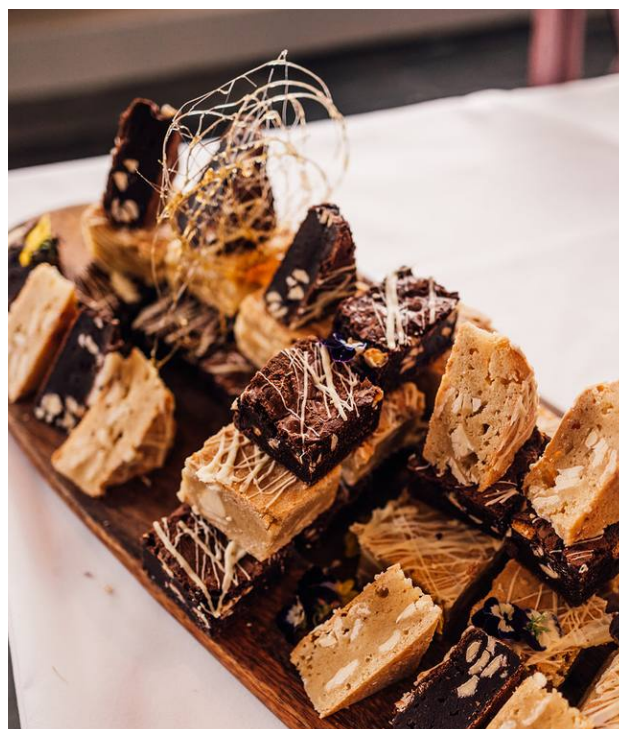
Choose from 50 to 100 Doughnuts & display during your Drinks Reception or alongside your Evening Food

50 x Doughnuts £175
75 x Doughnuts £225
100 x Doughnuts £275

BROWNIE TOWER

Chocolate Fudge Brownies and White Chocolate Blondies for your guests to enjoy a perfect sweet addition to your selection of Canapés or as part of your Evening Reception.

50 x Brownies £200
75 x Brownies £300
100 x Brownies £400





THE JENKINSONS TEAM

To whom may we direct questions? You will be designated a Wedding Co-ordinator at your Catering Meeting.
In the meantime, for any Catering related questions, please email us at: info@jenkinsonscaterers.co.uk.

CATERING APPOINTMENT

When will we have our Catering Appointment?

We will arrange a personal telephone Catering Appointment with you to discuss your requirements in more detail, this will be approximately 6-8 months before your Wedding.

MINIMUM NUMBER

Is there a Minimum Number of guests we have to cater for?

There's no minimum number of guests required—but please note, a minimum spend of £2000 applies to your Catering.

This allows us to ensure the same high standard of service and experience, no matter how intimate your celebration.

DIETARY REQUIREMENTS

If you or your guests have specific Menu requirements, please let us know, we cater for all Dietary Requirements and Jenkinsons are extremely careful with regards to Food Allergens and Intolerances.

TASTER SESSION

Can we taste the food prior to our Big Day? You will be invited to an informal and fun Taster Session around 4-6 months ahead of your Wedding Date.

The Taster is free of charge for the marrying couple. It is a fantastic opportunity for you to sample some of our Chefs' chosen dishes and experience the quality and high standard of our food, presentation, service, and to meet some of our friendly team.

SEATING PLAN

How would you like our Seating Plan? We shall require your final Seating Plan 30 days prior to your Wedding Day, this will need to highlight any Dietary Requirements, Children, nominated Carvers should you be choosing Host - a - Roast. If you are offering your guests a Choice Menu, please provide a breakdown of their selections table by table. As you approach the final confirmation date, you will receive a link to complete this information.

EXTERNAL SUPPLIERS

As Jenkinsons have the privilege of being sole caterers. You are welcome to provide your own Wedding Cake and Confectionary Tables.

SUPPLIERS

Can we provide food for our Suppliers? Yes, we offer a Main Course & Dessert to your suppliers during your Wedding Breakfast Meal which is £35 per person (Main & Dessert).

FAQ's

CHOICES

Can we offer our guests a Choice? Please ask your Wedding Co-ordinator.

There is an additional cost of £3.50 per person, per course
(maximum of three Options per course).

This charge does not apply to alternative Dietary Meals.

ADDITIONAL COURSES

Can we add Additional Courses to our Wedding Breakfast? Yes, we have options to add in extra courses from Amuse Bouche, Sorbet to Cheese Courses, ask your Wedding Co-ordinator for more information.

ADDITIONAL SIDES

All plated Main Courses come served with bowls of Fresh Vegetables per table for your guests to enjoy inclusive of your costs per person!

If you would like to add additional sides to your Menu please speak with your Wedding Co-ordinator

BESPOKE

Can we change the Menus to suit our requirements?

Yes, of course, you can swap the Starters and Desserts to create your perfect Wedding Menu. Please Note: Some do have supplements.

PRICING

What is included in the price? All Menu prices are quoted per person and are inclusive of VAT. This also includes all crockery, cutlery, glassware, linen tablecloths and linen napkins throughout your Wedding Day.

Pricing is only confirmed at time of Catering Meeting approximately 6-8 months ahead of your big day.

PAYMENT

When are payments due? 50% deposit is due 21 days after your Catering Meeting and then the remainder of the balance is due 21 days prior to your Wedding Date.

FINAL NUMBERS

Can I make Changes After the 30-day deadline?

We require all final numbers 30 days before your event. Changes after this point cannot be guaranteed and may incur an administrative charge.

While we aim to accommodate urgent requests, no changes can be made within the final three days before your Event. Thank you for understanding as we strive to deliver the highest quality food and service.

Allergen Policy

At Jenkinsons, we take Allergens extremely seriously as part of our commitment to ensuring you have the best possible experience without any worries. To prioritise your safety and peace of mind, we've adopted a policy of removing the food group in the dish entirely. For example, if you have a Nut Allergy, we will exclude all Nuts from your Menu. Similarly, if you are Lactose Intolerant, we will ensure no Milk is used. This approach allows us to provide a safe and enjoyable dining experience tailored to your needs.

Your wellbeing is always our top priority.

As part of that we ask that you read the detail below very carefully and act upon as you see fit. Our Allergen information declares any Allergens intentionally added to dishes.

Our kitchens handle numerous ingredients and Allergens and we do everything in our power to source Allergen Free ingredients and food.

We also follow strict procedures to ensure cross-contamination does not occur in our kitchens. Despite all of that we cannot guarantee that our dishes are "Free From" any or all Allergen(s).

We are able to state dishes do not contain an Allergen as an ingredient but that does not mean 'Traces' of an Allergen are not present. It is for this reason many of dishes state 'May Contain'.

We work closely with our suppliers to ensure this information is as accurate as possible but this information may change at any time.

So as an additional precaution we strongly advise that any guest with Allergen concerns also checks with our team on the day to ensure the chosen dish is suitable to their Dietary Requirement.

We respectfully urge you circulate this information to all of your guests requesting they respond in detail stating what their concerns and requirements are in respect of Allergens. This information needs to be forwarded to us well in advance so we are well prepared to look after them on the day.

Please discuss all Dietary Requirements with your Co-ordinator.

We will ensure there is a suitable Menu in place for all Dietary needs.



Executive Head Chef Gary Rock

“Remember, this is your special day!

It's impossible to please everyone, so focus on what feels meaningful to you.

If you both share a favourite dish, fantastic!

If not, why not personalise your menu with choices that reflect each of your tastes?
We'd love to hear your story and what these dishes mean to you or your loved ones.”

Bespoke Menu

At Jenkinsons, we specialise in working with you to craft a Menu that perfectly suits your Wedding Day, whether its inspired by a memorable first-date dish or one of our popular favourites guaranteed to delight you and your guests. We are absolutely thrilled to be part of your story.

If you're seeking inspiration, take a look at our much-loved sample Menus, featuring a wide variety of dishes. You can mix and match between Menus to suit your preferences, or create a unique combination for your Wedding Breakfast

We are also delighted to partner with the Award-Winning Mahirs Experience, offering the option to wow your guests with authentic Punjabi and South Indian cuisine..

Whatever your vision, our experienced Wedding Co-ordinators are here to help, guiding you every step of the way, starting with a personal consultation over the phone.

You'll also be invited to a Tasting Evening at the picturesque Blackbrook Barns, where you'll have the chance to sample the exceptional culinary delights on offer for your Big Day.

We can't wait to meet you there and help you bring your wonderful Menu to life. We look forward to discussing your requirements in more detail and creating an unforgettable experience for you and your guests on your Special Day.

In the meantime, if you have any questions, please don't hesitate to contact the Jenkinsons Wedding Catering Team on:

info@jenkinsonscaterers.co.uk.

Tel: 01785 252247

Yours sincerely,

Jenkinsons
CATERING SUPERBLY SINCE 1873

Jenkinson's

CATERING SUPERBLY SINCE 1873



BLACKBROOK
BARN S