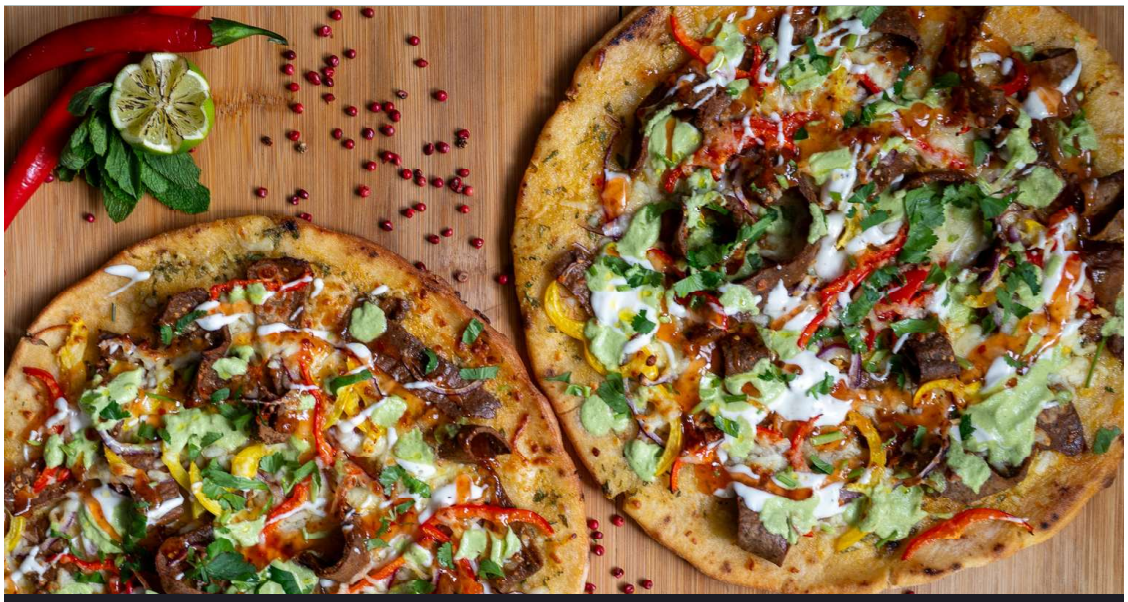


Jenkinsons

CATERING SUPERBLY SINCE 1873

STREET MARKET



VIBE 1

Choose one menu from the
5 options below

RUBY'S MURGH

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

THE GREEK KOFTA KITCHEN

Where Mediterranean flavours come to life

Lamb Kofta & Chicken Souvlaki with a
Yoghurt & Mint Dressing

Served with
Flat Breads, Greek Salad with
Feta, Olives

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

VIBE 1

THE BUTCHER'S BLOCK

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

SIDES

Hand-Cut Roasted Potato Wedges, Beer Battered Onion Rings
Red Cabbage Coleslaw, Potato & Chive Salad
House Salad with Cucumber, Tomatoes &
Vinaigrette Rocket & Spinach
Supplement £3.50 per option, per person

VIBE 1

THE ARTISAN'S BOARD

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.

VIBE 1

THE NOSTAGLIA BUFFET

Throwback to the eighties with
our Nostaglia 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



VIBE 2

Choose one menu from the
4 options below

THE PITTA PIT STOP

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

Vegetarian Option
Roast Vegetable Gyros with
Vegan Flat Bread

FAJITA FIESTA

Chicken Fajitas & Beef Fajitas
with Peppers & Onions, Flour Tortillas

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

Vegetarian Option
Char-grilled Vegetable Fajita

VIBE 2

THE WOK WORKS

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

THE CARIBBEAN KITCHEN

Spiced Jerk Chicken Thighs & Legs
served with
traditional Coleslaw,
Rice & Peas

Vegetarian / Vegan
Vegetable Curry

VIBE 2

Choose one Sweet Treat from the options below to accompany your savoury delights in Vibe 2

DOUGHNUT WALL

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

OR

COOKIES

A selection of Milk Chocolate and White Chocolate Chip Cookies are a perfect Snack Option.





VIBE 3

Choose 3 toppings of savoury Pizzas
Choose 1 dessert Pizza or a Brownie Tower
serving 1/2 a per person

OLD-SCHOOL PIZZAS

Margherita & Rocket

Ham & Mushroom

Pepperoni

Chicken & Chorizo

Ham & Pineapple

BBQ Chicken

Mediterranean Vegetable & Pesto

THE GLOBAL SLICE

Chip Shop Curry Chicken

Indian Buttered Chickpea

Doner Kebab

DESSERT PIZZAS

Hazelnut Chocolate, Raspberry & Chilli

Banoffee Pie









VIBE 3

Choose one menu from the 4 options
Choose 1 dessert Pizza or
a Brownie Tower

ROAST BAPS

Honey Glazed Roasted Gammon served
with Mustard & Pickle
Or

Pulled Pork Shoulder served with Sage
& Onion Stuffing & Sweet Apple Sauce
Or
Roast Beef with Creamed
Horseradish Sauce
Or
Roast Turkey served with Sage & Onion
Stuffing & Cranberry Sauce

VEGETARIAN BAPS

Grilled Halloumi & Mushroom Bap
Or
Vegetarian or Vegan Sausage Bap
Or
Jackfruit Burger
Or
Mushroom & Sun-dried Tomato
Or
Spicy Bean Burger

VIBE 3

All Vibe 3 are served
with Tater Tots

BAPS

Cured Bacon with Red or Brown Sauce
Or
Farmhouse Pork Sausage with Red or Brown Sauce

THE COB & CRUNCH

Chicken Burger with a side of
Sriracha Mayo & Iceberg Lettuce
Or
Fish Finger Cob with Crushed
Garden Peas

BROWNIE TOWER

Chocolate Fudge Brownies and
White Chocolate Blondies
for your guests to enjoy.



A LITTLE EXTRA!

CANAPÉS

£12.00 PER PERSON

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

Baked Sticky Honey & Grainy Mustard Sausages

Buttermilk Fried Chicken, Sriracha Mayonnaise & Spring Onion

Mini Cheeseburger with Tomato Confit

Chicken Balti on a Mini Naan with Mango Chutney

Bao Buns filled with Korean Beef, Red Pepper & Spring Onion

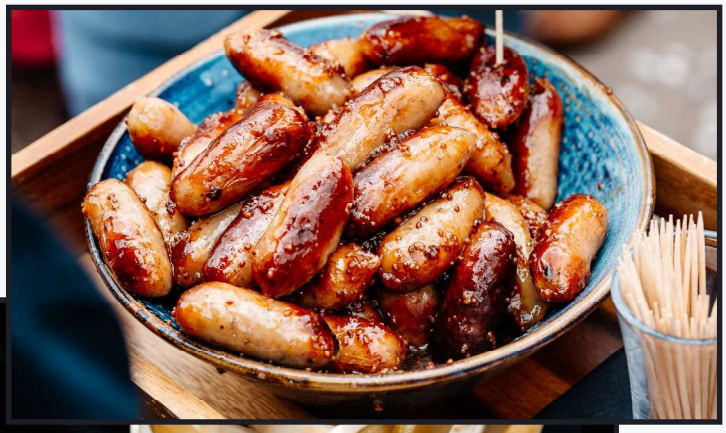
Fish & Chips served in Cones with Tartar Sauce

Goat's Cheese Crostini with Spiced Fruit Chutney

Cherry Tomato with Pesto-infused Cream Cheese on Parmesan Shortbread

Pesto Bocconcini with sun-dried Tomato on Ciabatta

Mac & Cheese Bite







A LITTLE EXTRA!

BAR SNACKS

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

75 x Guests £189.00

DOUGHNUT WALL

75 x Doughnuts £225

COOKIES

75 x Cookies £125

BROWNIE TOWER

Chocolate Fudge Brownies &
White Chocolate Blondies

75 x Brownies £300

CRISP WALL

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

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 our 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 coordinator.
We will ensure there is a suitable menu in place for alldietary needs.

BLACKBROOK
BARNS

Contact Details

Catering Team: info@jenkinsonscaterers.co.uk