



Wedding Brochure

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About us



Firstly, a big thank you for considering us to be part of your wedding day—it truly means the world to us.



For over 25 years, we've been serving up delicious, home-cooked food made from the freshest locally sourced ingredients. Our menus are fully bespoke, tailored to your tastes, style, and the kind of celebration you've always dreamed of—whether that's a relaxed buffet, a five-course seated meal, delicious canapés, or vibrant street food.

Rachael brings a wealth of experience (including cooking for the Royal Family!), while Georgie adds a modern, creative touch—together, we make a pretty great team! We specialise in offering a friendly, personable service, so from the first planning chat to the final plate, we're here to take the stress off your shoulders and ensure you have the best day possible.

We'd be honoured to help bring your wedding vision to life.

With warm wishes,
Rachael & Georgie



Your Wedding

THE PROCESS ...

Initial Enquiry

- Reach out to check availability and share a little about your wedding plans.

Let's Create Your Menu/ideas

- We'll work closely with you to design a menu that reflects your tastes, style, and vision.
- Not sure where to start? Don't worry – we have plenty of ideas, sample menus, and expert guidance to help shape the perfect offering.

Tweak & Refine

- Want to swap a dish or add a personal touch? We'll happily make any amendments until it feels just right.

Secure Your Date

- Once you're happy, a £200 deposit secures your booking



Complimentary Tasting Session

- Come and enjoy your menu in full, explore presentation options, and discuss any final tweaks.

Final Menu Confirmation

- After the tasting, we lock in the details and begin preparations.

Planning Meeting – 4 Weeks Before

- We'll go through your entire day from start to finish – timings, logistics, and every fine detail – so nothing is left to chance.



Your Wedding Day

- We bring everything to life – you simply relax and enjoy.

And throughout it all, we're only ever a phone call or email away – we know how much the little things matter.



Sample Menus and Example offerings

These samples are here to spark inspiration, our offerings go far beyond whats shown. With our canape list alone boasting over 30 options,

Canapes

Mini Fish & Chips
Scotch Quail Egg
Basil & Parmesan Cheesecake with Chilli Jam
Sticky Bourbon Pork Belly
Mushroom Arancini & Truffle Oil
Shot Glass Satay & Peanut Sauce

From, £8.00 ph



Welcome Grazers & Mini Mains

Antipasti Cup
Ploughman's Dish
Mini Mezze
mini Ramen
Skewer Bites
Truffle & Parmesan Fries in a cone
Mini Mac n'Cheese

From, £7.00 ph



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Sample Menus and Example offerings

Seated Set Menu

Our set menus mean everyone enjoys the same delicious dishes - simple, stress free and perfectly planned. Easy for you and enjoyed by all!

Plum Tomato Bruschetta
Basil oil, on toasted Ciabatta

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Roasted Chicken Supreme, Sage & Onion Stuffing,
Yorkshire Pudding, Roasted & Creamed Potatoes, 3
Seasonal vegetables

~

Raspberry & White Chocolate Pavlova
Couli & Mint

From, £30.00 ph



Seated Menu

Guests get to pick from a carefully selected menu. Its the perfect way to please every palate!

Ham Hock Terrine, Salad, Chutney, Toasted Ciabatta

Roasted Tomato Soup, Vegetable Crisps, Warm Bread & Salted butter

BBQ Pulled Pork Bao Bun, Pickled Slaw & Sesame Seed

~

Braised Beef, Potato Puree, Parsnip Crisp & 3 Seasonal vegetables

Pan Fried Salmon, Pomme Anna, Crispy Kale, Blistered Tomatoes & Carrot

Mushroom Kiev, Pomme Anna, 3 Seasonal vegetables

~

Triple Chocolate Brownie, Chocolate Jus & Cream

Sharp Lemon Meringue Pie, Clotted Cream

Apple & Cinnamon Crumble, Vanilla Bean Custard

From, £45.00 ph

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Sample Menus and Example offerings

BBQ

Our BBQs can be served in front of your guests or presented as a sharing feast to your tables, either way it creates a relaxed dining experience

Lincolnshire Sausage
Beef & Onion Burger
BBQ Pulled Pork
Marinated Jerk Chicken
Halloumi & Spinach Stuffed Mushrooms
Buttered Corn on the Cob
~
Traditional Green
Red Onion & Chive Coleslae
Sundried Tomato Pasta
Jersey Royals & Sping Onion Aioli
Summer Vegetables Smoked Cheese & Herb

Bread, Fried Onions, Cheese Slice, Sauces



From, £28.00 ph



Grazers and Sharing

A Beautiful feast, running down the centre of tables. Invite your guests to nibble whilst our waiting staff replenish the food... it will never go down!



Italian Tapas
Greek Mezze
Mediterranean
Traditional Roast
Rustic Farmhouse

From, £35.00 ph

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Sample Menus and Example offerings

Buffet

Stylish & convenient to delight your guests, our large selection of finger buffets feature elegant and beautifully presented finger food.

Selection of Sandwiches
Homebaked Sausage & Sage Roll
Local Pork Pie with Chutney
Vegetarian Quiche
Marinated Chicken Skewers
Soft Yolk Scotch egg
Chorizo Pastry Slices
Crudities with Hummus
Selection of Crisps

From £12.00 ph



Afternoon Tea

Celebrate your day with timeless tradition. More of a Savoury individual, no problem we can swap the cakes!

Crustless Sandwiches
Scone with Clotted Cream & Jam
Homebaked Sausage & Sage Roll
Lemon Drizzle Slice
Cheery Bakewell
Triple Chocolate Brownie
Victoria Sponge

Larger selectionn of Tea, Coffee & Presse
Vintage Crockery

From, £28.00 ph



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Sample Menus and Example offerings

Shot Glass Desserts

Delight your guests with our elegant shot glass desserts, these sweet treats add so much chic to your wedding

Tiramisu
Sherry Trifle
Lemon Parfait
Chocolate Mousse
Caramel Apple Pie
Raspberry Eton mess

From £9.00 ph



Dessert Canapes

These charming Mini dessert provide a sophisticated way to end on a sweet note!

Apple Rose Pies
Triple Chocolate Brownie
Fruit Pavlova
Lemon Meringue Pie Bites
Mini Victoria Sponge

Desserts Bars

These dessert options can be served in a variety of different ways, from the horsebox or by a table.

Crepe Bar
Waffle Bar
Popcorn Bar
Doughnut Bar
Cookie Bar
Hot Chocolate Bar
Chocolate Fountain
Milkshake Bar
Crumble Bar



From, £8.00 ph



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Sample Menus and Example offerings

Street Food & Bowl Food

Big Flavours with no fuss. This menu is bold, exciting and served with a side of adventure. Think sizzling skewers, spicy wraps, messy burgers and great taste from all around the world

Here is just a taste of what we can offer!



- Pulled Pork Rolls
- Mac n Cheese
- Loaded Fries
- Wraps and Naan
- Bao Buns
- Loaded Nachos
- Pizza
- Burgers
- Curries
- Pie & Mash
- Fish & Chips
- Gyros
- Burritos
- Yorkshire Pudding Wraps



Served from our horsebox, buffet style. The options are endless



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