

call the caterers
0800 3 166 388

Banquet catering



Banquet or Dinner dance catering, holding a charity ball or banquet requiring 3 or 4 course menus? We provide menus to suit all budgets. The selection of menus below have been taken from actual events we catered for, they are included to offer ideas on price and menu choice.

Charity fund-raisers require clever menu writing to achieve the desired budget, with menus starting from £20 per head for 3 courses.

Holding a prestigious banquet requiring a touch of fine dining, menus start from £30 per head, further menu options are available upon request.

Alternatively, quote your desired budget per head, allow us to understand the event and we'll provide a few select menus.

NB: Some sample menus are priced for food only

**3 course set menu Rugby club dinner dance & awards ceremony
£20 per head 120 Guests**

Plum Tomato & Basil with Herb Oil

Traditional roasted Turkey with a seasoned sausage, onion and cranberry stuffing, served roasted root vegetables & mulberry wine Jus

Deep filled apple pie with cream

3 course choice menu, Charity banquet
£22 per head 185 guests

Leek & potato soup with a Watercress Crème Freiche

Classic roast beef with Yorkshire pudding served
with a horseradish mash & seasonal vegetables

Warm Chocolate Fondant & Dairy Ice Cream

Subject to the final number of guests attending, complimentary canapés
can be made available; we do where can support local charity fund-raisers
and organisations

4-course set menu, £24.70 per head
Charity fund-raiser based 255 guests

Duck liver, pancetta & jack Daniels pate, served with onion chutney,
toasted brioche and a baby leaf salad

Lemon sorbet with Zest

Chicken with tarragon & chestnut mushroom sauce,
topped with flaky pastry served with new potatoes and seasonal vegetables

Summer fruit pudding with fresh mint & raspberries

3 course choice menu, £26.40 per head
Centenary ball & Fund-raiser, 366 guests

Cajun dusted tiger king prawns with a crisp herb salad,
orange segments & red onion marmalade
or

Half galia melon dressed and filled with fresh summer fruits (V)

Roasted chicken supreme on a bed of cream leeks & Savoy cabbage, served
with fondant potato & seasonal vegetables, topped with a creamy white
wine and leek sauce.

Or

Wild field mushrooms with fresh asparagus & cream sauce, served with a
balsamic & sun dried tomato croute (V)

Baileys' cheesecake mousse



4-course choice menu, £34.00 per head
Corporate dinner dance and awards ceremony, 200 guests

Wild mushroom tart with herb salad,
pickled baby beet with a balsamic glaze.

Or

Crisped camembert, citrus tossed leaves & balsamic syrup

Lemon sole with a salmon mousseline & champagne sauce.

Or

Apricot, Garlic & Rosemary Roasted Lamb with minted mash.

Chocolate brownie with toffee ice cream

Cheese board with grape, celery & apricot

Further menu ideas-

Starters-

Smoked Trout Mousse topped Crostini with roasted cherry tomato

Goats cheese & red onion tartlet, sat on a bed of rocket leaf salad
with a red pesto dressing

Artichoke & roasted red pepper soup with croutons and fresh basil cream

Smoked salmon & mediterranean prawns on lettuce-bed vinaigrette

Monkfish & Apple salad, with lemon and dill

Whole roasted garlic tiger prawns on avocado mousse

Smoked haddock & spring onion tartlet with a herb leaf salad

Vanilla or beetroot cured salmon with a potato & chive salad

Mains-

Lamb fillet with apricot and herbs, served with runner beans, new minted
potatoes and tarragon jus

Beef olive with wild mushroom and Stilton medley, served with a truffle
sauce and quenelles of creamed mash

Pork cutlet with sage, onion apple and lemon, with a "café au lait" sauce
sugar snap peas and carrots with a mustard mash

Maize fed chicken supreme with mozzarella pesto, with carrots & French
beans, drizzled with red pepper oil

Guinea fowl supreme with puy lentils and onion garnished with "sauté"
potatoes and spinach with a Madeira sauce

Rump of lamb served with wilted spring greens, parmentio potatoes & red
current Jus.

Slow roasted belly of lamb stuffed with pearl barley & capers, served with a
pea & mint pom puree.

Duck supreme with orange, ginger and spring onion, served with grilled
strips of courgette and roasted cherry tomatoes

Blade of beef served with a horseradish mash & seasonal vegetables

Pork loin served with a bubble & squeak cake & calvados jus.

Desert-

Strawberry, Chocolate or Toffee ice-cream sundae

Raspberry mouse shortbread tower

Baked apple pie with cinnamon and raisins

Baked pears in red wine with Gorgonzola

Pyramid of chocolate sauce profiteroles

Rich chocolate ganache with mint syrup

Chocolate & mint torte with fresh mint



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The cost per head will include the relevant number of chefs required; a complete mobile kitchen set-up to include refrigeration all we require is power and water. Table linens are charged separately with price on application. We use contemporary plain white china complimented with tall stem elegant glassware which are all available for inspection.

The final cost per head is determined by the final menu choice as well as the number of guests attending, we do where we can build the service cost into the cost per head but subject to final numbers and requirements. The published costs per head are based on one set menu to include one course from each plus one Vegetarian alternative.

Further menu choice is welcome, to cater for lesser numbers and to offer more than one choice per course the final cost per head will be subsidised, details on request.

A choice of complimentary canapés is available subject to the number of guests attending and final menu choice.

We are available without obligation to meet and discuss the finer points of your plans, view the intended venue if possible and offer advice where we can. Through selected partnering we can also help with the hiring of a marquee and the provision of a mobile bar, please ask for further details.

call the caterers limited reserve the right to change the published menu selection and or cost per head without prior notice.

Vegetarian, Vegan, Gluten free and other dietary requirements catered for, please discuss this when booking.



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