

— The —
— COTSWOLD —
CATERER



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From fantastical Cotswold feasts to intimate soirees, we take simple, fresh, local ingredients and turn them into something truly spectacular. A catering company founded on the ethos of bringing people together, we agree that food is an intimate act not to be indulged in lightly!

At the heart of our family business is a genuine love of great food. Using fresh, seasonal and locally sourced ingredients delivered daily to our kitchen and our very own butchery, we love nothing more than bringing people together to share it.

From your initial enquiry to the day of your wedding, we pride ourselves on our outstanding hospitality, service and attention to detail being just as good as our food tastes. Exciting people not only with our food but with new ways of delivering the food to the table, our aim is to make each event a truly unique experience.

You only need to talk to us about your event to see why we are different and whilst our menu range is extensive, we're always willing to create individual menus and specific dishes on request. Many of our dishes can be adapted to suit different diets, we are experienced in catering for guests with dietary requirements.

Matthew, Tania, Mike & The Cotswold Caterer Team

www.thecotswoldcaterer.co.uk



WWW.HOGROASTOFGLOUCESTERSHIRE.CO.UK



WWW.TACOBELLA.CO.UK



WWW.PAELLABYBELLA.CO.UK



WWW.THECOTSWOLDGRAZE.CO.UK



CAVAREPES

MEAT

- Shredded hoisin duck, spring onion & cucumber spoons
- Yorkshire pudding with Herefordshire roast sirloin of beef & horseradish sauce
- Maple syrup & wholegrain mustard glazed Gloucester old spot sausages
- Crispy teriyaki beef skewers with chilli flakes
- West country lamb kofta with tzatziki
- Boozy liver pate on a caramelised red onion marmalade crostini

FISH

- Tod mum pla Thai style fish cakes
- Oak smoked salmon, cream cheese & dill blinis
- Saki tempura battered prawns with sweet chilli dripping
- Spanish león chorizo, prawn & sun blushed tomato boats

VEGETARIAN

- Cerney ash goats cheese, fig & honey bruschetta
- Roasted red pepper, feta & mint puree spoons
- Piccolo tomato, buffalo mozzarella & pesto crostini

VEGAN

- Beetroot pakora with a yoghurt chilli dip
- Olive bread crostini, red pepper and hummus tapenade
- Tomato, basil and mozzarella skewers
- Spiced vegetable samosas with mango chutney
- Sweet potato falafel with a tahini sauce

CHARCUTERIE CUPS

Mozzarella balls, vintage cheddar, chorizo, salami, olives, sun dried tomatoes, cornichons & seeded bread twists





Wedding BREAKFAST

SET WEDDING BREAKFAST EXAMPLE MENU

TO START

Tomato, chilli & crème fraiche soup
with artisan bread roll

Homemade duck liver & cointreau
pate with chilli jam & toasted
brioche

Beetroot three ways with feta &
pesto oil & griddled ciabatta

Smoked salmon & cream cheese pot
with a citrus salad & buttered brown
bread



TO FOLLOW

Slow braised West country beef cooked in a rich Malbec sauce served with fondant potato & seasonal vegetables.

Oven baked line caught Cornish sea bass fillet served on crushed baby potatoes with a lobster bisque & seasonal vegetables.

Slow oven roasted shoulder of lamb with bubble & squeak, rich redcurrant & mint jus.

Pan roasted chicken supreme glazed with smoked applewood with parmentier potatoes served with a mushroom & spinach cream sauce.

wild Mushroom, rosemary, shallot & root vegetable Bourguignon with roasted baby potatoes.

Baked butternut squash and beetroot wellington, served with roasted baby potatoes and seasonal Vegetables and a rich jus.

OR

Traditional Roast Dinner Menu

With a choice of:

West Country silverside beef
Wiltshire lemon & thyme chicken
Wiltshire bacon loin
Wiltshire roast pork, mushroom and beetroot wellington

All served with Yorkshire puddings, roasted potatoes, foraged fruit stuffing, seasonal green vegetables, homemade gravy & sauces.

TO FINISH

Deconstructed baileys & dark chocolate cheesecake served vanilla ice cream

Sicilian lemon tart with raspberry compote & clotted cream

Decadent milk chocolate pot with baked cookie dough soil & salted caramel Ice cream

Signature cotswold cheese board with chutneys, artisan crackers & fruit



STARTERS

Garlic bread
Crudities & hummus
Chicken goujons & tomato dip

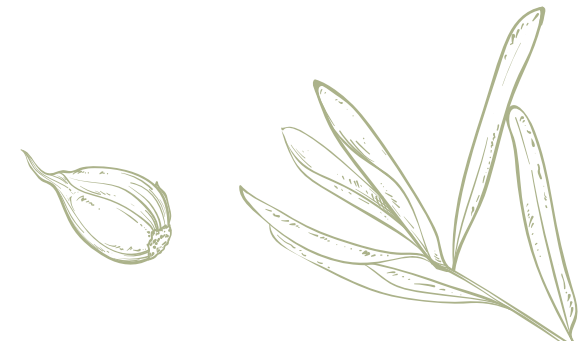
MAINS

Posh hot dogs with skinny fries
Pasta pomodoro
Mini beef burgers with skinny fries

DESSERTS

Brownie heaven
Fruit salad
Vanilla Ice Cream

*Please note that we can also adapt our wedding set menu
breakfast for child portions.





Sharing MAIN COURSES

Main Courses to share:

Whole Joints served sliced to the tables or Whole to be prepared by your nominated guest carver at the tables.
We provide chefs hats and aprons.

Wiltshire pork loin, crispy crackling, apple sauce, foraged fruit stuffing & chef's gravy.

Herefordshire topside of beef, Yorkshire pudding, chef's gravy & horseradish sauce.

Gloucestershire lamb leg roasted & rolled with garlic & thyme served with redcurrant jus & mint sauce.

Garlic & lemon roasted free range chicken, cranberry stuffing, Gloucester old spot pigs in blankets & full of flavour chicken gravy.

Sides

Please select one of the following:

- Creamed chive potatoes
- Creamed potatoes
- Goose Fat Roasted potatoes
- Rosemary & garlic roasted new potatoes
- Roasted seasonal vegetables

Please select two of the following:

- Spring greens
- Buttered green beans
- Honey and thyme glazed carrots
- Roast parsnips
- Curly kale
- Savoy cabbage & Wiltshire bacon lardons
- Locally grown creamed leeks



BBQ'S

STANDARD BBQ MENU

Slow cooked beef brisket, Gloucester old spot XL chipolatas and marinated chicken pieces.

PREMIUM BBQ MENU

Our standard BBQ menu with the additional choice of:

Slow cooked flanked ribs, minted lamb koftas, BBQ, pulled Pork.

STANDARD FIRE CAGE MENU

Slow cooked beef brisket, BBQ pulled pork and marinated chicken pieces.

PREMIUM FIRE CAGE MENU

Side of salmon on cedar boards, jumbo minted lamb koftas, smoked slow cooked beef brisket, spatchcock chicken.

SALADS

Sultan of Swing Mediterranean pearl couscous.

Spartacus Greek rice salad.

Cotswold seasonal homemade coleslaw.

From the field garden salad.

Vine ripened tomato Greek salad.

Bella Ciao tomato and mozzarella pasta salad.

Potato and chive salad.

WOW factor fire cage additions for supplements*

Herefordshire Tomahawk steaks* | Jumbo torpedo marinated prawns*

Additional for fire cage hire £250*

SIDES

Tubby Toms bacon dust mini corn on the cobs.

Roasted rosemary baby potatoes.

Buttered baby potatoes.

VEGETARIAN/VEGAN MENU

Mediterranean vegetable skewers.

Spinach and falafel burgers.

Red pepper and butternut squash (chorizo style) bangers.

Stuffed Portobello mushrooms.

Aromatic garden burger.

Pulled jackfruit.

Halloumi and mediterranean vegetable skewers.

*These items might require oven hire costs of no facilities at the venue.

SAUCES AND DIPS

Sweet chilli, smokey BBQ, tomato ketchup, tzatziki, chimichurri, garlic aioli, whipped feta dip, red onion marmalade, bramley and ale chutney, jerk sauce, spiced chilli tomato

BREADS

Locally sourced brioche buns, rolls, pitta, flatbreads, tortilla wraps, mixed seeded baps, mixed bistro rolls



Hog & Lamb **ROASTS**

Our tasty local Gloucester old spot hogs and Hartpury lambs are cooked in a confit oven; this cooks the meat very slowly and allows it to absorb all the juices making the meat moist succulent and full of flavour.



Half of a Gloucester Old Spot Hog Roasted Hog
(serves 60-70 Guests)

Whole Gloucester Old Spot Slow Hog
(serves 140-60 Guests)

Carved by chef & served with homemade apple sauce, stuffing & a selection of fresh mixed rolls, pita, flatbreads & tortilla wraps available at an additional cost.

Hartpury Lamb Roast
(serves 40-45 guests)

Served with flatbreads, pita's and tortilla wraps, mint sauce. Other relishes, chutneys, sauces can be made available.

DIY half/whole Gloucester Old Spot Hog Roast or Whole Lamb Roasts

These roasts can be delivered to you event address and served with stuffing, apple sauce and rolls and you can put on the chef whites yourself and carve the roast to guests.

This is easily done as our succulent meat practically falls off the bone.

Some hosts let their guests just simply help themselves too.





Time
FOR
TEA



Our afternoon tea is served on vintage cake stands or slate boards

To Include ribbon sandwiches of:

Classic coronation chicken

Roasted mediterranean vegetables & hummus

Severn and Wye smoked salmon & cream cheese

Rare roast beef with watercress & horseradish

Atlantic prawns & marie rose with seasonal leaves

Free range egg & cress

English mature cheddar cheese & homemade pickle

Mixture of homemade plain & fruit scones with clotted cream, butter & strawberry jam

Selection of cakes chosen from:

Mini triple chocolate brownies

Victoria sponge

Mille feuille with fresh fruit

Double chocolate fudge cake

Mini bakewell tarts

Lemon drizzle cake

A selection of macaroons

Served with english tea, green tea, herbal tea or coffee

Alcoholic fizz & wine, juices and soft drinks all available on request



INSPIRED SHARING BOARD PLATTERS OR TABLE GRAZES

Inspired sharing boards or large tables from around the World.



Greek

Flatbreads, Olives, tzatziki, hummus, figs, honey, herbs, feta cubes & stuffed vine leaves.

Spain

Olive bread, aioli, oils, balsamic, chorizo, Manchego Cheese, olives, Serrano ham, sun dried tomatoes.

Middle East

Flatbreads, baba ghanoush, hummus hukkah, harissa roasted cauliflower, falafels, pakora, yoghurt dressing.

Italian

Focaccia bread, olives, oils, balsamic, spiced ham, salami Napoli, Parma ham, Gorgonzola, mozzarella, Bresaola.

From the Cotswolds

Farmhouse loaf, onion chutney, piccalilli, gourmet homemade sausage rolls, pickled onions, gherkins, radishes, double Gloucester cheese, gala pork pie, chicken liver pate.

The Green Graze

Smoked cheese, sourdough, mushroom pate, red onion marmalade, pickles, roasted peppers, vine tomatoes, pickled beets, roasted vegetable tartlet.

The Traditional Graze

A platter comprising a diverse mix of varied cheeses, cured meats, artisan breads and crackers, homemade dips and chutneys, nuts, seasonal fruits and vegetables.



CHEESE BOARDS/TOWERS

An assortment single Gloucester, Godminster mature cheddar, Colston Basset baby stilton, Waterloo baby coeur de neufchatel cheese tower with a homemade red onion chutney, chilli tomato chutney, bramley apple chutney, grapes, biscuits & breads.

Suitable plates, cutlery and serviettes can be provided upon request. If there is a particular cheese that you like please let us know as we have a vast selection available from our local supplier at the cheeseworks, Cheltenham.

WEDDING TIER CHEESE CAKE

A tower of Five Artisan British and European Cheeses served with Grapes, Apples, Celery, Butter and Seasonal Chutneys (based on 50-150 guests).

Additional Extras

Tableware - Eco biodegradable or palm leaf plates, wooden cutlery & serviettes £1-1.50 per person.

Tablescape equipment £19.95 per metre – Raised wooden boards, vintage crates, lighting, tongs and serving spoons, bowls, cheese knives for that exquisite theatre of food photo!!



Delicious DESSERTS



Sicilian lemon cheesecake (GF)

Rich Belgium chocolate and espresso Tart

Honeycomb smash cheesecake

Double chocolate and fudge brownie

Tiramisu

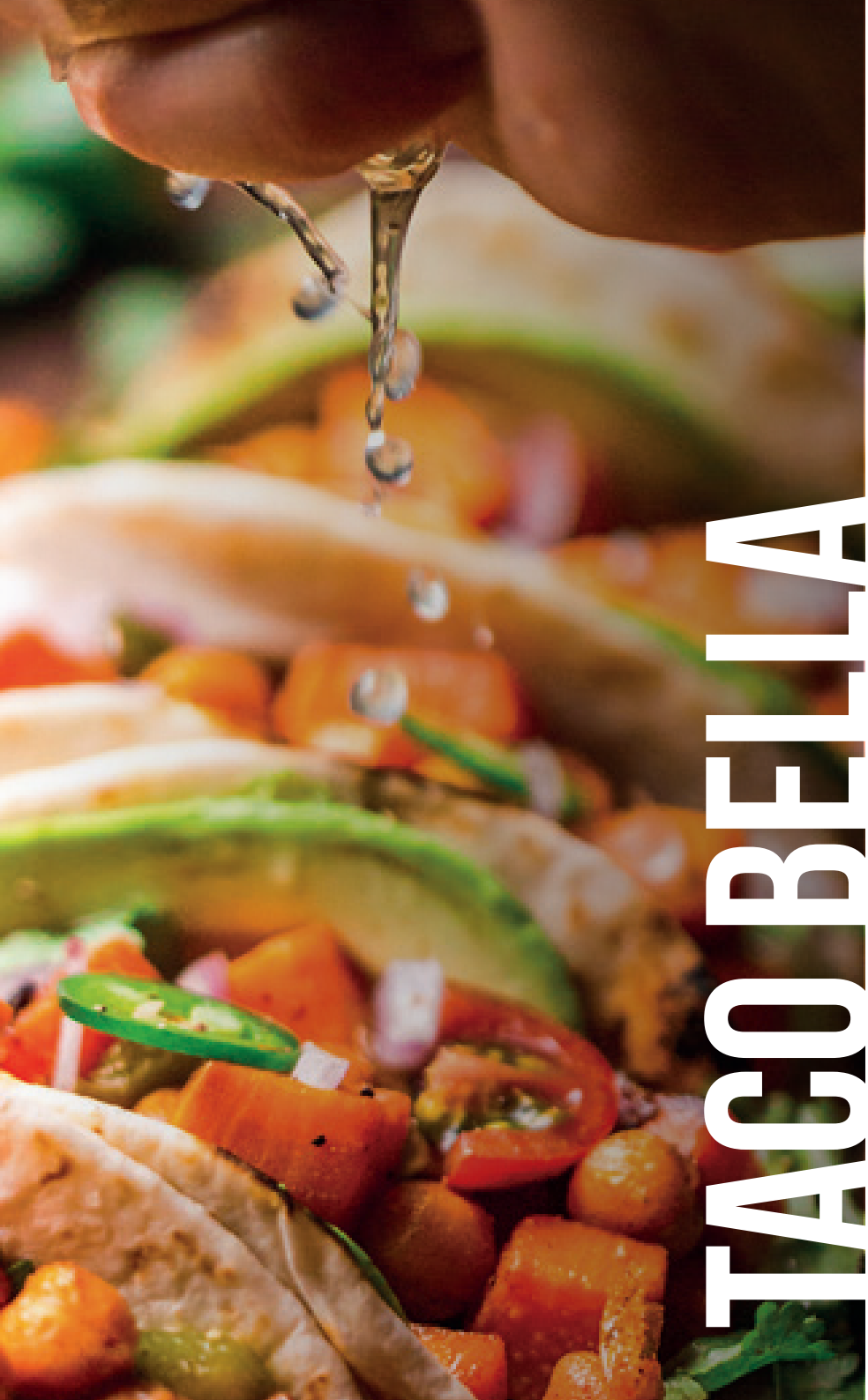
White chocolate and raspberry roulade

Deconstructed cotswold mess board

A selection of seasonal Berries, whipped cream, mini meringues

Allowing your guests to construct their own Eton Mess.





All of our tacos are served in a crispy shell taco and topped with crisp iceberg lettuce, salsa de pico de gallo and a blend of three cheeses, Mexican coleslaw and a elote corn salad.



Carne Asada

Marinated chargrilled ground beef packed full with traditional Mexican flavours of chillies, peppers and salsa roja.

Pavo Mollido

Shredded turkey cooked in a blend of coriander, garlic, green chillies, lime juice and chicken stock.

Al Pastor

Slow roasted shredded Gloucester old spot pulled pork and flavoured with cumin, Mexican oregano, pineapple and cilantro.

Frijoles Refritos Veganna Pollo

Plant based Chicken with Refried Beans cooked like an authentic Mexican style Chilli.

Cargado Nachos

Loaded nachos with melted cheese, salsa roja, jalapeños and soured cream.

Hire our taco truck

We can serve our awesome Mexican inspired Taco menu from our vintage horsebox for your event or special day. Please note there is an additional fee to use this horse box at an event.



Light Bites & Evening
INSPIRATION

All our Evening Food is served roaming style in recyclable and biodegradable kraft paper boxes. Please note we are unable to cater splits in options & at least 90% of your full guest numbers must be catered for.

Gourmet Hot Dogs

Gloucester old spot Long sausages serve with brioche hot dog bun with gherkins, onions, mustard & tomato ketchup.

Herefordshire 4oz Beef Burgers

Served with brioche buns with gherkins, onions, tomato, chutney and relishes.

Pulled Pork

Marinated slow cooked Gloucester Old spot pulled pork served with pita, wraps, rolls with sauces, chutney and relishes.

Chicken Gyros

Marinated chicken, cucumber, tomato, red onion, tzatziki in a flat bread with chilli sauce on the side.

Large pan Herefordshire Beef Chilli

Slow cooked beef chilli bursting with fresh flavours and depth, served with Long grain rice, flatbreads and available toppings of sour cream, grated cheese & chilli Flakes.

A Vegan equivalent is possible.

Thai Style Green Curry

Free range chicken breast or prawns coated in our own fresh green curry paste cooked with coconut & lime served with jasmine rice & naan bread.

A Vegan equivalent curry is possible.



Mac N Cheese with Chosen Toppings

Choose from:

Herefordshire beef brisket
Gloucester old spot BBQ pulled pork
Bacon dust
Crispy onions
Chorizo chunks
Jalapenos & BBQ jackfruit

We can provide a Vegan and Gluten Free version.



PAELLA BY BELLA



Chicken, spicy Spanish chorizo sausage, Valencia rice & green vegetables.

Prawns, squid, mussels, Valencia rice & red peppers.

Char-grilled vegetarian paella charred asparagus & mixed bell peppers, Sweetcorn, cherry tomatoes, Valencia rice, zesty lemon.

Chicken, chorizo sausage, Valencia rice prawns mussels & squid.

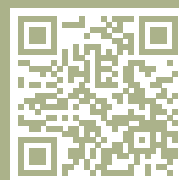


ALLERGEN INFORMATION

Our kitchen processes all allergens including nuts. Whilst every attempt has been made to reduce cross-contamination, we cannot fully guarantee this. If you have any questions regarding allergies or intolerances, please speak to a member of the team so we can assist you further.

Although we purchase all our fish fillets, shellfish boneless and without shells our supplier cannot guarantee the 100% removal of all bones and shell fragments. So, we do advise caution when consuming fish meals.





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