



# SPLINTERS CATERERS



WEDDING & EVENTS CATERERS

Houchins

# YOUR WEDDING AT HOUCHINS

You have chosen a beautiful venue with a fantastic team to help you plan your perfect wedding day. We work very closely with the team at Houchins to ensure every aspect of the planning and of course your big day itself runs smoothly.

Our Prices for Catering at Houchins start from:

**£50.00** per person for **2 Courses** & **£54.00** per person for **3 Courses**

If you require a Children's Menu this is charged at:

**£22.00** per child (Aged 2-10 Years) for **3 Courses**

## AT HOUCHINS YOU ARE ABLE TO OFFER YOUR GUESTS A CHOICE MENU.

With a choice menu, your guests would choose their meal in advance. We would ask that you choose the following from the menu:

- 2 Starters - One of which should be a Vegetarian Option or Vegan Option if you have Vegan guests.**
- 3 Main Courses - One of which should be a Vegetarian Option or Vegan Option if you have Vegan guests.**
- 2 Standard Sized Desserts or 3 Mini Desserts to be served as a Trio.**

You would then advise us of any special dietary requirements. Which we would then cater for on an individual basis.

## UPGRADES TO YOUR WEDDING CATERING

### Canapés

You can choose to include canapés for your guests to enjoy during your drink's reception.

**You would choose 5 from our menu and these are charged at £8.00 per person.**

### Evening Catering

You can choose Splinters to provide catering for your evening reception. We have an extensive evening catering menu for you to choose from.

**Charges for the different options are included within the below menu.**

# TASTING SESSIONS

We offer the chance for all of our couples to come in for a tasting session with us and try a selection of dishes to enable them to finalise their wedding menu.

The cost of the tasting session is £75.00 inclusive of VAT. We also use this session to discuss canapes, evening catering and any other details regarding your wedding food & drinks. It is always a great evening and really allows our couples to make decisions and finalise their wedding menu.

Once you have booked a tasting session with us, we will be in contact to discuss your ideas and preferences. You can also make us aware of any food allergies or intolerances at this stage.

Tastings are held at our Head Office in Bulmer:

**Splinters Caterers, Unit 5, Rear Brick Barn, Goldingham Hall, Bulmer, Suffolk, CO10 7ER**

**The cost of the tasting is £75.00 for the session.**

You are allocated one hour for your session. This gives plenty of time to discuss your requirements and sample your chosen menu.

A maximum of two people can attend your tasting session.

For your tasting we ask that you choose:

**3 Starters**

**3 Main Courses**

**and either 3 Standard Desserts or 6 Mini Desserts (to be served as two trios)**

Unless you are vegetarian, we suggest that you use your main course options to sample meat dishes. Vegetarian options can be chosen from our menu either during your tasting session or at a later date perhaps by one of your vegetarian guests.

These choices are required at least two weeks ahead of your tasting - this is so our kitchen team can prepare for your session.

# SPLINTERS

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## CATERERS



### MENU

Houchins

# CANAPÉS

Optional Extra – Charges Apply (Please Choose 5 from the Menu)

## MEAT

Crostini topped with Paté & Cranberry

Crostini topped with Pea, Mint & Crispy Bacon

Asparagus wrapped in Parma Ham topped with Balsamic & Parmesan (GF)

Duck Gyoza with Hoisin Sauce, Spring Onions & Sesame

Yorkshire Puddings filled with Roast Beef & Horseradish

Chipolatas cooked in Honey & Wholegrain Mustard

Chicken & Chorizo Skewers (GF)

Chicken Satay Skewer with Peanut Dipping Sauce (GF)

Crispy Pork Belly with Apple Sauce (GF)

Peppered Steak Pies

Poppadom topped with Chicken Tikka & Mango Chutney

Jacket Potatoes with Sour Cream, Crispy Pancetta & Spring Onion (GF)

## FISH

Smoked Salmon and Cream Cheese Blinis

Crostini topped with Avocado & Prawn

King Prawn and Smoked Salmon Skewer with Lime Dressing (GF)

Filo coated Prawns with Sweet Chilli Dipping Sauce

King & Chorizo Skewer

Fish & Chips with Tartare Sauce





# CANAPÉS

## VEGETARIAN & VEGAN

Tomato, Basil & Mozzarella Kebabs with Pesto Dressing (V, VE, GF)

Vegetable Spring Rolls with Sweet and Sour Dipping Sauce (V, VE)

Brie & Cranberry Tartlets (V)

Breaded Halloumi Sticks with Chilli Jam (V)

Jacket Potatoes with Sour Cream & Chives (V, GF)

Mushroom Arancini with Truffle Mayonnaise & Parmesan

Vegetable Samosa with Mint Yoghurt Dip (V, VE)

Falafel with Houmous & Pomegranate (VE)

Vegetarian Sausages coated with Sesame Seeds & Soy (VE)



## SWEET

Cinnamon Sugar Churros with Salted Caramel Dipping Sauce

Decorative Chocolate Dipped Strawberries

Raspberry Topped Chocolate Brownie with Milk Chocolate Sauce

Apple Gyoza with Crème Anglaise



# STARTERS

## SOUP

Tomato & Basil Soup (V, VE, GF)

Butternut Squash & Chilli Soup (V, VE, GF)

**(Served with Wedges of Rustic Cob Bread & Butter)**



## MEAT

Seasoned Chicken & Bacon Salad topped with Red Pepper Pearls, Pine Nuts, Croutons & Caesar Dressing

Duck Gyoza with Cucumber & Spring Onion Salad with Hoisin Dressing

Fresh Asparagus wrapped in Parma Ham topped with Parmesan & Balsamic Glaze (GF)

Chicken Souvlaki with Houmous, Tzatziki, Greek Olives and Pitta Bread

Smooth Brussels Paté served with Red Onion Chutney & Wholegrain Toast

Teriyaki Rump Steak Strips with Watercress Salad & Toasted Cashews (GF if Required)

Chicken Satay Skewer with Oriental Pak Choi Salad & Peanut Sauce



# STARTERS



## FISH

Smoked Salmon & Dill Parcel served with Capers & Toasted Granary Bread

Cod and Pancetta Fishcake with Tartar Sauce

Thai Crab Cakes with Sweet Chilli Sauce

King Prawn and Smoked Salmon with Lemon Dressed Leaves (GF)

## VEGETARIAN & VEGAN

Crispy Filo Tartlet of Plum Tomato, Pesto & Parmesan on a bed of Rocket (V)

Garlic Bruschetta topped with Roasted Mediterranean Vegetables & Goat's Cheese (V)

Salad of Red Wine Poached Pear, Walnuts & Blue Cheese (V, GF)

Warm Camembert and Caramelised Red Onion Tart with Balsamic Glaze (V)

Creamy Garlic Mushrooms on Toasted Sourdough (V)

Griddled Halloumi with Rocket Salad and Chilli jam (V, GF)

Spinach & Ricotta Arancini with a Rich Tomato Sauce (V)

Asparagus on a Bed of Rocket drizzled with Balsamic Glaze (VE, GF)

Falafel Bites with a Red Pepper Salsa (VE)

Garlic Bruschetta topped with Roasted Mediterranean Vegetables (VE)



## BREAD

Add bread to your starter for £1.00 per person supplement. Choose from:

Dinner Rolls, Rustic Cob Loaves, Ciabatta, Focaccia





# SHARING STARTERS

Our sharing starters are served on large platters for your guests to share and enjoy.  
Packed full of flavour and perfect for a rustic style wedding.

(£1.00 per person supplement charge applies)

## **Anti-Pasti Sharing Platter for Each Table**

Salami Milano, Parma Ham, Chorizo & Mozzarella

Served with Olives, Figs, Ciabatta, Olive Oil & Balsamic Vinegar



## **Vegetarian Anti-Pasti Sharing Platter for Each Table**

Stuffed Baby Peppers, Artichoke Hearts, Sun Blushed Tomatoes & Mozzarella

Served with Olives, Figs, Ciabatta, Olive Oil & Balsamic Vinegar

## **Seafood Sharing Platter for Each Table**

Smoked Salmon, Prawns with Marie Rose Sauce, Smoked Mackerel

Served with Capers, Lemon Wedges, Granary Roll & Butter

## **Mezze Sharing Platter for Each Table**

Chicken Souvlaki, Griddled Halloumi, Falafel & Stuffed Baby Peppers

Served with Olives & Sun Blushed Tomatoes, Flatbreads, Classic Houmous & Tzatziki

# MAIN COURSE

## MEAT

Chicken, Smoked Bacon & Asparagus Wellington with Cheese & Leek Sauce

Breast of Chicken wrapped in Prosciutto with a White Wine and Mushroom Sauce (GF)

Lemon & Parmesan Crusted Chicken with a Creamy Lemon & Garlic Sauce

Chicken wrapped in Smoked Bacon with Melted Mature Cheddar & Hickory Smoked Sauce (GF)

Roast Loin of Pork served with Apricot & Sage Stuffing, Apple Sauce & Crackling

Pork Fillet wrapped in Spinach & Serrano Ham with Madeira, Shallot & Mushroom Sauce (GF)

Locally Reared Roast Beef served with Homemade Yorkshire Puddings

Braised Beef Steak with a Red Wine and Cranberry Gravy (GF)

Traditional Steak, Guinness & Mushroom Pie

Short Rib of Beef in a Thyme and Red Wine Sauce (GF)

Roast Leg of Lamb with Rosemary & Redcurrant Gravy (GF)

## FISH

Baked Fillet of Salmon with Pesto & Parmesan

Baked Cod with a Butter Bean & Chorizo Cassoulet

Roasted Hake with Cherry Tomatoes, Basil & Mozzarella (GF)

Crispy Skin Sea Bass Fillet on a bed of Crushed New Potatoes and Spring Onions (GF)



# MAIN COURSE

## VEGETARIAN & VEGAN

Butternut Squash & Mediterranean Vegetable Tart with Red Pepper Sauce

Mushroom, Brie, Spinach & Redcurrant Wellington

Chargrilled Red Pepper stuffed with Couscous topped with Halloumi

Pea, Asparagus & Spring Onion Risotto with Parmesan (GF)

Paneer, Sweet Potato and Spinach Curry with Basmati Rice (GF)

Mushroom Risotto (VE, GF)

Roasted Peppers stuffed with Couscous (VE)

Chickpea & Vegetable Tagine with Basmati Rice (VE, GF)

Moroccan Chickpea and Roasted Vegetable Pie with Harissa (VE)

Sweet Potato, Cashew and Red Onion Chutney Tart with Sunflower Seeds (VE, GF)

Butternut Squash and Lentil Wellington with Cumin (VE)

## PREMIUM MAIN COURSE

(Supplement charges apply)

Duck Breast with Orange & Redcurrant Sauce served with Dauphinoise Potatoes (GF)

Fillet Steak with Stilton & Peppercorn Sauce served with Dauphinoise Potatoes (GF)

Beef Wellington with Red Wine Gravy, Pink Peppercorn Sauce or Stilton Sauce

Rosemary Crusted Rack of Lamb with a Redcurrant Gravy

Lamb Shank served on Mashed Potato with a Rosemary and Redcurrant Sauce (GF)



# MAIN COURSE ACCOMPANIMENTS

All main courses are served with your choice of potato dish of and selection of vegetables.

These are served in dishes to the tables for your guests to help themselves.

**Please Choose 1 Potato Dish from the following:**

Roast Potatoes, Roasted New Potatoes, Minted New Potatoes, Dauphinoise Potatoes, Buttery Mash Potato, Herby Diced Potatoes

**Please Choose 3 Vegetables from the following:**

Chantenay Carrots, Cauliflower, Broccoli, Cabbage, Peas, Sugar Snap Peas, Green Beans, Baby Corn, Brussel Sprouts,  
Roasted Parsnips, Braised Red Cabbage



# BBQ MENU

## BBQ MAIN DISHES

Please choose 3 from the list below to be silver served to your table by our waiting staff.

### MEAT & FISH

Marinated Chicken Breast, Drumstick or Thigh (Please choose from – BBQ, Peri Peri, Jerk, Honey & Soy, Lemon & Herb)

Lamb Kofta with Minty Yoghurt

Marinated Teriyaki Salmon & King Prawn Skewer

Butchers Sausage in Finger Roll

Gourmet Burger with Cheese & Relish in a Brioche Bun

Seasoned Steak or Rump of Lamb in Rosemary & Garlic **(£1 Per Head Supplement if both Chosen)**

### VEGETARIAN

Spicy Beanburger with Tomato Relish

Halloumi & Roasted Vegetable Kebab

Vegetarian Sausage

## BBQ SIDES

Please choose 3 side dishes from the list below, these will be served to the table for your guests to help themselves.

Chunky Red Coleslaw, Corn on the Cob, Edamame Bean Salad, Tomato & Mozzarella Salad, Sweet Chilli Noodle Salad, Beetroot & Onion Salad with Feta, Greek Salad, Fruity Moroccan Couscous Salad, Quinoa Salad, Pasta with Pesto, Spinach, Pine Nuts & Parmesan, Pasta with Tomatoes & Rocket in a Red Wine Dressing topped with Parmesan

### POTATOES

Please choose 1 from the list below, these will also be served to the table for your guests to help themselves.

Potato Salad, Hot Minted New Potatoes, Roasted New Potatoes, Chunky Chips

# CARVERY MAIN COURSE

Silver served to your table by our waiting staff.

(Choose 2 from the following)

Roast Topside of Beef with Yorkshire Puddings

Honey Roasted Gammon

Roast Boned Turkey Breast served with Sausage wrapped in Bacon & Stuffing

Roasted Loin of Pork with Stuffing, Apple Sauce & Crackling

**Served with**

Roast Potatoes and a Selection of Seasonal Vegetables



# LOVE TO SHARE MENU

Our love to share menu includes generous, hearty dishes for your guests to share and enjoy. Packed full of flavour and perfect for a rustic style wedding.

## MAIN DISH

Please choose 1 or 2 to be served to the tables for your guests to help themselves.

Beef Bourguignon with Roast Potatoes

Chicken in White Wine Sauce with Mushrooms & Thyme with Roast Potatoes

Moroccan Lamb Tagine with Couscous

Traditional Lasagne with Garlic Bread

Roast Sirloin Steak with Garlic Butter & Chunky Chips

Traditional Handmade Pies Served with Buttery Mash Potato:

Chicken, Ham & Leek

Steak, Mushroom & Guinness

## SIDES

Please choose 2 side dishes from the list below.

Selection of Steamed Vegetables, Roasted Root Vegetables, Roasted Mediterranean Vegetables, Green Salad, Rocket Salad

Onion Rings, Field Mushrooms & Vine Tomatoes

# DESSERT

Glazed Fruit Tart with Crème Anglaise

Chocolate Roulade filled with Rich Baileys Chocolate Truffle

Sticky Toffee Pudding with Toffee Sauce

New York Style Baked Cheesecake with Toffee Sauce & Honeycomb

Traditional Apple & Cinnamon Crumble Served with Custard or Ice Cream

Fresh Lemon Tart topped with Whipped Cream & Fresh Raspberries

Salted Caramel and Chocolate Tart with Caramel Sauce and Salted Caramel Pearls

White Chocolate Blondie with Raspberry Ripple Ice Cream and Freeze-Dried Raspberries

Crème Brûlée served with Heart Shaped Shortbread Biscuit

Vanilla Panna Cotta with Fruit Compote & Shortbread Biscuit (GF)



## VEGAN DESSERT

Apple, Strawberry & Almond Crumble

Chocolate Brownie with Raspberries

Blackcurrant Delice (VE, GF)

Chocolate & Coconut Tart (VE, GF)

Chocolate Orange Torte (VE, GF)

Raspberry Frangipane (VE, GF)

Chocolate & Raspberry Tart (VE, GF)

New York Cheesecake topped with Fruit Coulis & Fresh Fruit (VE)





# TRIO OF DESSERTS

A trio of mini desserts, please choose 3 from the following.

New York Cheesecake topped with Toffee Sauce & Honeycomb

Rich Chocolate Brownie

White Chocolate Blondie topped with Raspberry

Pavlova topped with Strawberry & Kiwi (GF)

Fruit Tart

Lemon Tart with Raspberry Coulis

Dark Chocolate Pots filled with Milk & White Chocolate Mousse (GF)

Crème Brûlée (GF)

Panna Cotta (GF)

Eton Mess with Mango & Passionfruit (GF)

Salted Caramel and Chocolate Tart

Lemon Posset topped with Raspberry (GF)

Banoffee Pie

Chocolate Orange Tart



# CHILDREN'S MENU

## STARTER

Melon Balls with Strawberry Pieces

Garlic Bread

Chicken Goujons with Ketchup Dip

Tortilla Chips topped with Melted Cheese

## MAIN COURSE

Chicken Breast Roast Dinner with Chipolata & Yorkshire Pudding

Sausages & Mash with Yorkshire Pudding & Gravy

Chicken Nuggets Chips & Beans

Macaroni Cheese

Fish Fingers Chips & Beans

Cheese & Tomato Pizza with Salad

Sausage, Chips & Beans

Penne Pasta with Tomato Sauce topped with Grated Cheese

## DESSERT

Ice Cream with Marshmallows & Sprinkles

Chocolate Brownie & Ice Cream with Chocolate Sauce

Chocolate Fudge Cake with Ice Cream

Fruit Salad

Vanilla Sponge Pudding & Custard

Jelly & Ice Cream

# EVENING CATERING MENU

## HOT SNACKS (Minimum 60 Guests)

Served on Trays to your Guests with Disposable Napkins (£9.00 per person. Inclusive of VAT at 20%)

Please Choose 2 from the Following.

Soft White Rolls filled with Smoked Back Bacon

Butchers Sausage in a Soft White Roll with Fried Onions

Cheeseburger with Relish in a Brioche Bun

Spicy Beanburger with Tomato Relish & Little Gem Lettuce

Roast Pork Baps with Stuffing & Apple Sauce

Fishfinger Baps with Little Gem & Tartare Sauce

Crispy Chicken Wraps with Sweet Chilli Sauce, Mayonnaise and Iceberg Lettuce

Falafel Wraps with Halloumi, Tzatziki & Spinach

Pizza Slices – Please Choose 2 from the List Below:

Margherita, BBQ Chicken, Pepperoni, Meat Feast, Ham & Pineapple, Roasted Vegetable

**All of the Above are Served with**

Chips in Cones with Ketchup, Salt & Vinegar

# EVENING CATERING MENU

## CHEESE BOARD

(£9.00 per person. Inclusive of VAT at 20%)

For 30-60 Guests Please Choose 3 Cheeses

For Over 60 Guests, Please Choose 5 Cheeses

English Cheddar, Stilton, Brie, Smoked Applewood, Garlic Roule & Wensleydale with Cranberries, Shropshire Blue or Goats Cheese

Displayed with Vine Tomatoes, Grapes, Celery & Spring Onions Savoury Biscuits & French Stick Chutneys & Pickles

## HOG ROAST SERVES 100-120 GUESTS

(£1400 Inclusive of VAT at 20%)

Whole Spit Roasted Pig

Served in a Soft White Bap with Crackling, Stuffing & Apple Sauce

## BBQ MENU

(£14.00 per person. Inclusive of VAT at 20% — Minimum 60 Guests)

A Selection of Sausages, Burgers, Seasoned Chicken Strips, & Spicy Bean Burgers

Served with Green Salad, Chunky Coleslaw, Soft Bread Rolls, and Condiments



# EVENING CATERING MENU

STREET FOOD STATION (£12.00 per person. Inclusive of VAT at 20%)

## BURGER BAR

Beef Burger, Chicken Burger or Veggie Burger (Spicy Beanburger or Beyond Burger)

**Served in a Brioche Bun with a choice of the following fillings:**

Cheese, Fried Onions, Shredded Iceberg Lettuce, Sliced Tomatoes, Gherkins, Ketchup, BBQ Sauce, Mayonnaise, American Mustard, Relish

**All Served with Chips**

## WRAP STATION

**Choose 2 from the following options:**

Fajita Chicken, Crispy Chicken, BBQ Pulled Pork, Falafel, Halloumi

**Served in Soft Tortilla's with a choice of the following fillings:**

Grated Cheese, Shredded Iceberg Lettuce, Sliced Onion, Tomatoes, Red Slaw,  
Salsa, Sour Cream, Guacamole, Tzatziki, Chipotle Chilli Sauce, Siracha, BBQ Sauce, Mayonnaise

**All Served with Potato Wedges**

## PIZZA STATION

**Choose 3 from the following options:**

Margherita, Pepperoni, BBQ Chicken, Ham & Pineapple, Meat Feast, Roasted Vegetable

With a Side of Garlic Flatbread or Garlic Flatbread with Cheese & Green Salad

**All Served with Chips or Potato Wedges**

# SPLINTERS

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## CATERERS

### CONTACT US

Our team is based here.

**Splinters Caterers**

Unit 5, Rear Brick Barns

Goldingham Hall

Bulmer, Sudbury

CO10 7ER

Please visit our website.

[www.splinterscaterers.co.uk](http://www.splinterscaterers.co.uk)

Please use the contact details below should you have any questions or queries.

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