

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:

£56.00 per person for **2 Courses** & **£60.00** per person for **3 Courses**

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

£25.00 per child (10 and Under) 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 £80.00 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 £90.00 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

CATERERS



WEDDING & EVENTS CATERERS

Menu

CANAPÉS

(£8.00 per person for 5 Canapés)

MEAT

Asparagus wrapped in Parma Ham with Hollandaise (GF)

Duck Spring Roll with Hoisin Sauce, Spring Onions & Sesame

Yorkshire Puddings filled with Roast Beef & Horseradish Crème Fraiche

Peppered Steak Pies

Chipolatas with Honey & Wholegrain Mustard

Chorizo Sausages with Chilli Honey

Chicken & Chorizo Skewers with Garlic Aioli (GF)

Popcorn Chicken with Chipotle Mayonnaise

Chicken Satay Skewer with Peanut Dipping Sauce (GF)

Crispy Pork Belly with Apple Sauce (GF)

Sausage Roll - Caramelised Red Onion or Nduja

Naan Bread topped with Chicken Tikka & Mango Chutney

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

Anti Pasti Skewers - Salami Milano, Green Olive, Mozzarella, Sunblushed Tomato (GF)

FISH

Blinis with Smoked Salmon and Lemon, Dill & Black Pepper Cream Cheese

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

Filo coated Prawns with Sweet Chilli Dipping Sauce

King & Prawn & Chorizo Skewer with Garlic Aioli (GF)

Fish & Chips with Tartare Sauce

Prawn Marie Rose Vol Au Vent

CANAPÉS

(£8.00 per person for 5 Canapés)

VEGETARIAN & VEGAN

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

Melon, Cucumber & Feta Kebabs (V/GF)

Tapas Skewer - Cornichon, Stuffed Baby Pepper & Olive (V)

Fig & Goats Cheese Pinwheels (V)

Vegetable Spring Rolls with Sweet Chilli Dipping Sauce (VE)

Brie & Cranberry Tartlets (V)

Halloumi Sticks with Warm Honey & Chilli Flakes (V)

Mozzarella Sticks with Marinara Sauce (V)

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

Mushroom Arancini with Truffle Mayonnaise & Parmesan (V)

Spinach, Pea & Ricotta Arancini with Tomato Sauce & Parmesan (V)

Onion Bhaji with Mango Mayonnaise (V)

Vegetable Samosa with Mint Yoghurt Dip (VE)

Falafel with Houmous & Pomegranate (VE)

Tomato Bruschetta with Garlic, Basil & Olive Oil (V)

SWEET

Cinnamon Sugar Churros with Salted Caramel Dipping Sauce

Decorative Chocolate Dipped Strawberries (GF)

Raspberry Topped Chocolate Brownie with Milk Chocolate Sauce

Apple Gyoza with Crème Anglaise

Meringue with Lemon Curd & Raspberry (GF)

STARTERS

BREAD FOR THE TABLE

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

Dinner Rolls, Rustic Cob Loaves, Sour Dough, Focaccia

SOUP

Tomato & Basil Soup (V, VE, GF)

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

(Served with Wedges of Rustic Cob Bread & Butter)

MEAT

Chicken & Bacon Caesar Salad topped Croutons & Parmesan

Duck Gyoza with Cucumber & Spring Onion Salad with Hoisin Dressing

Fresh Asparagus wrapped in Parma Ham topped with Hollandaise (GF)

Chicken Souvlaki with Houmous, Tzatziki, Kalamata Olives and Flatbread

Lamb Kofte with Babaganoush, Garlic & Parsley Yoghurt, Pickled Red Onion and Flatbread

Smooth Brussels Paté served with Red Onion Chutney & Wholegrain Toast

Teriyaki Rump Steak Strips with Watercress Salad & Toasted Cashews

Chicken Satay Skewer with Oriental Pak Choi Salad, Peanut Sauce & Crushed Peanuts (GF)

STARTERS

FISH

Hot Smoked Salmon Parfait with Dressed Salad & Wholegrain Toast

Cod and Pancetta Fishcake with Lemon Aioli

Thai Crab Cakes with Sweet Chilli Sauce

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

Traditional Prawn Cocktail served with Wholemeal Bread & Butter

VEGETARIAN/VEGAN

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)

Roasted Beetroot & Goats Cheese Salad with Chilli, Honey & Balsamic Dressing (V, GF)

Vegetable Gyoza served with Asian Slaw and Chilli, Soy & Sesame Sauce (VE)

Roasted Asparagus with Broadbean & Garlic Houmous Served on Sourdough with Pesto Dressing (VE, GF)

Falafel Bites with Garlic & Dill Yoghurt & Pickled Red Onion (VE)

Tomato Bruschetta with Garlic, Basil & Olive Oil (VE)

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.

(£2.00 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

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

Chicken Breast served with a Tuscan Inspired Creamy Sunblushed Tomato, Spinach & Oregano Sauce (GF)

Roasted Supreme of Chicken with a Chestnut Mushroom & Tarragon Sauce (GF)

Roasted Supreme of Chicken Served on a Cassoulet of Tomato, Chorizo, & Cannellini Beans (GF)

Roasted Supreme of Chicken, Sage & Onion Stuffing, Chipolata wrapped in Bacon & Chicken Gravy

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

Roasted Stuffed Porchetta served with Salsa Verde

Butchers Sausage & Mash with Caramelised Onion Gravy

Locally Reared Roast Beef served with Homemade Yorkshire Puddings

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 Crumb & Roasted Vine Tomatoes

Baked Cod with a Butter Bean & Chorizo Cassoulet (GF)

Roasted Hake with Romesco Sauce (GF)

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

MAIN COURSE

VEGETARIAN & VEGAN

Mediterranean Vegetable tart topped with Crumbed Feta served with Spinach & Rocket Pesto (V)
Mushroom, Brie, Spinach & Redcurrant Wellington with Chestnut Mushroom & Thyme Cream Sauce (V)
Chargrilled Red Pepper stuffed with Couscous topped with Halloumi Drizzled with Hot Honey (GF)
 Paneer, Sweet Potato and Spinach Curry with Basmati Rice & Garlic Naan (V)
 Chickpea & Vegetable Tagine with Jewelled Couscous & Warmed Flatbread (VE)
 Moroccan Chickpea and Roasted Vegetable Pie with a Tomato & Harissa Sauce (VE)
Sweet Potato, Butternut Squash and Red Onion Chutney Tart with Sunflower Seeds with Roasted Red Pepper Sauce (VE, GF)
 Butternut Squash and Lentil Wellington with Spiced Carrot & Cumin Puree (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

Dauphinoise Potatoes

Roasted New Potatoes with Garlic & Herbs

Buttery Mash Potato

Please Choose 2 Vegetable Dishes from the following:

Honey Glazed Baton Carrots & Parsnips

Steamed Carrots with Parsley Butter

Roasted Cauliflower Florets

Steamed Tenderstem Broccoli

Petit Pois & Sugar Snap Peas

Green Beans & Baby Corn

Spiced Red Cabbage

BBQ MENU

MEAT & FISH

(Choose 3 from the below, to be silver served to your table by our waiting staff)

Sticky BBQ Chicken Drumsticks & Thighs

Garlic & Lemon Chicken Breast

Lamb Kofta with Tzatziki

Butchers Sausage

Chinese Style Pork Loin Chop

Gourmet Burger with Cheese & Relish in a Brioche Bun

Seasoned Ribeye Steak*

Rump of Lamb in Rosemary & Garlic*

***(£1 Per Head Supplement if both Chosen)**

Teriyaki Salmon & King Prawn Skewer

Salmon Fillet with Herb Butter

VEGETARIAN/VEGAN

(Choose 3 for your Vegetarian/Vegan Guests)

Halloumi & Mediterranean Vegetable Kebab with Chimichurri

Aubergine & Courgette Kebab with Ras-El-Hanout

Garlic & Herb Stuffed Portobello Mushroom

Cauliflower Steak with Harissa

BBQ Glazed Tofu

Plant Based Sausage

Spicy Beanburger in a Seeded Bun with Tomato Relish

POTATOES

(Please Choose 1 from the list below, these will be served to the table for your guests to help themselves)

New Potato Salad (Spring Onions, Garden Herbs, Lemon Crème Fraiche)

Garlic & Herb Roasted New Potatoes

Spiced Potato Wedges

Chunky Chips

SIDES & SALADS

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

Red Slaw | Greek Salad | Caprese Salad | Dressed Green Salad | Caesar Dressed Wedge Salad | Mediterranean Chickpea Salad

Herby Quinoa, Feta & Pomegranate Salad | Rainbow Orzo Salad | Tabbouleh | Pasta with Pesto, Spinach & Parmesan

Buttered Corn on the Cob | Roasted Chunky Mediterranean 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 your rustic style wedding.

Please choose one dish from the below to be served to the tables along with sides for your guests to help themselves.

THE ROAST - Your Choice of 2 Meats all the Trimmings & Plenty of Gravy

Roast Chicken, Turkey, Beef, Pork, Gammon or Lamb Served with our Perfect Roast Potatoes

(Discretionary Supplement may be required for Lamb based on Market Price)

STEAK & CHIPS - Roast Sirloin Steak with Garlic Butter, Chunky Chips, Roasted Vine Tomatoes, Mushrooms & Watercress Salad (£2.00 per person supplement)

PIE & MASH - Traditional Handmade Pies Served with Buttery Mash Potato & a Selection of Seasonal Vegetables

Please choose from the following - Chicken Ham & Leek, Chicken Mushroom & Dijon Mustard, Classic Steak, Steak Ale & Mushroom

AMERICAN CLASSIC - Sweet & Smoky BBQ Pulled Pork, Lightly Spiced Potato Wedges, Cheesy Corn on the Cob, Green Salad & Coleslaw

SPIRIT OF PORTUGAL - Piri Piri Chicken, Roasted Sweet Potatoes, Charred Cauliflower & Zesty Slaw

TASTE OF THE MIDDLE EAST - Moroccan Spiced Lamb Shoulder, Jewelled Couscous, Falafel & Houmous, Roasted Vegetables & Yoghurt Dressing

(Discretionary Supplement may be required for Lamb based on Market Price)

MEXICAN FIESTA - Barbacoa Beef (Mexican Spiced Slow Cooked Beef Brisket), Coriander & Lime Rice, Mexican Spiced Sweet Potatoes, Red Cabbage Slaw, Pico De Galo & Avocado Dressing

ITALIAN FEAST - Caprese Stuffed Roasted Chicken Breast

OR

Roasted Stuffed Porchetta (Rolled Pork Belly)

Garlic & Herb Roasted New Potatoes, Maple Glazed Carrots, Tenderstem Broccoli & Salsa Verde

DESSERT

Summer Berry Pavlova with Passionfruit Curd & Vanilla Chantilly Cream

Zesty Lemon Tart served with Meringue Shard, Raspberry & Fresh Mint

St Clements Posset with Orange Segments Almond Shortbread Biscuit

New York Style Baked Vanilla Cheesecake with Strawberry Compote & White Chocolate

Traditional Apple & Cinnamon Crumble served with Vanilla Ice Cream

Treacle Tart with Vanilla Poached Pear & Clotted Cream

Sticky Toffee Pudding with Butterscotch Sauce & Clotted Cream Ice Cream

Chocolate Brownie with Rich Chocolate Sauce, Vanilla Ice Cream & Fruit Garnish

White Chocolate Blondie with Raspberry Ripple Ice Cream, White Chocolate Sauce & Freeze-Dried Raspberries

Chocolate Roulade filled with Baileys Chocolate Truffle Served with Pouring Cream

Dark Chocolate Mousse with Crumbled Cookie, Cherry Compote & Whipped Cream

Crème Brûlée served with Decorative Shortbread Biscuit

Coconut Custard Tart with Caramelised Pineapple, Fresh Mango & Toasted Coconut

Madagascan Vanilla Panna Cotta with your choice of topping from the below:

Mixed Berry Compote & Fresh Mint with Lemon Shortbread Biscuit

Caramelised Apples, Toffee Sauce & Oat Granola

Mulled Winter Berries & Gingerbread Biscuit

VEGAN DESSERT

Chocolate Brownie with Vanilla Ice Cream & Fresh Fruit Garnish (VE)

Chocolate & Coconut Tart with Tropical Fruit & Toasted Coconut (VE/GF)

Chocolate Orange Torte with Orange Segments & Chocolate Sauce (VE, GF)

Chocolate & Raspberry Tart with Raspberry Sorbet (VE, GF)

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

Blackcurrant Delice (VE, GF)

Raspberry Frangipane with Vanilla Ice Cream & Raspberry Coulis (VE, GF)

Traditional Apple & Cinnamon Crumble served with Vanilla Ice Cream (VE)

Watermelon Fruit Salad with Lime & Mint Dressing (VE/GF)

Mango Sorbet with Fresh Berries (VE/GF)

TRIO OF DESSERTS

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

New York Cheesecake topped with Salted Caramel Sauce & Honeycomb

Rich Chocolate Brownie with Chocolate Cremieux & Fruit Garnish

White Chocolate Blondie topped with White Chocolate Cremieux & Raspberry

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

Pavlova with Elderflower Cream & Strawberry

Fresh Fruit Tart

Zesty Lemon Tart with Whipped Cream & Fresh Raspberry

Eton Mess with Mango & Passionfruit (GF)

Traditional Crème Brûlée (GF)

Vanilla Panna Cotta with Blueberry Compote (GF)

Salted Caramel and Chocolate Tart

St Clements Posset (GF)

Banoffee Pie

Chocolate Orange Choux Bun with Rich Chocolate Sauce

Tiramisù

CHILDREN'S MENU

Please choose 1 dish from each course. All children must have the same menu.
Dietary requirements will be catered for separately.

STARTER

Melon Balls with Strawberry Pieces

Garlic Bread

Chicken Goujons with Ketchup Dip

Tortilla Chips topped with Melted Cheese

Crudit  & Breadsticks with Houmous

MAIN COURSE

Mini Chicken Breast Roast Dinner with Chipolata & Yorkshire Pudding

Sausages & Mash with Yorkshire Pudding & Gravy

Chicken Nuggets Chips & Beans

Fish Fingers Chips & Beans

Cheese & Tomato Pizza with Salad

Sausage, Chips & Beans

Macaroni Cheese

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

Served on Trays to your Guests with Disposable Napkins. Please Choose 2 from the Following.

Soft White Rolls filled with Smoked Back Bacon (Ketchup & Brown Sauce)

Butchers Sausage in a Soft White Roll with Fried Onions (Ketchup & American Mustard)

Cheeseburger with Ketchup, American Mustard and Pickles in a Brioche Bun

Buttermilk Chicken Fillet Burger with Little Gem Lettuce, Chipotle Mayonnaise in a Brioche Bun

Hog Roast Baps with Stuffing, Crackling & Apple Sauce

Spicy Bean Burger with Sliced Beef Tomato, Little Gem Lettuce, Guacamole in a Seeded Roll

Falafel Flatbread with Hummus, Chilli Sauce, Mixed Salad Leaf & Pickled Red Onion

All of the Above are Served with

Chips or Sweet Potato Fries in Cones with Ketchup, Salt & Vinegar

‘Fish & Chips’- Battered Cod Goujons or Scampi & Chips (With Salt, Vinegar & Sauces)

‘Chicken & Chips’ - Chicken Tenders & Chips (with your choice of dips)

EVENING CATERING MENU

GRAZING TABLE

English Cheddar, Smoked Applewood, Brie, Salami Milano, Chorizo, Sausage Rolls & Scotch Eggs.

Spinach & Feta Filo Parcels (Vegetarian)

Olives, Sun Blushed Tomatoes, Stuffed Peppers, Crudities served with Houmous.

Displayed with Vine Tomatoes, Grapes, Celery & Spring Onions. Seasonal Fruits & Nuts.

Savoury Biscuits, French Stick, Cheese Straws, Bread Sticks & Pretzels.

Chutneys, Pickles & Hot Honey

HOG ROAST SERVES 100-120 GUESTS

Whole Spit Roasted Pig

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

SPLINTERS CATERERS



STREET FOOD TERRACE MENU

Give a festival feel to your evening reception, our street food menu is served outside on the terrace at Houchins from our gazebo.

£12.00 per person (including VAT)

Minimum 60 Guests

Choose 1 of the Street Food Menu's Below

(served outside weather permitting)

STONEBAKED PIZZA

Choose 3 options from the below menu. All dietary requirements will be catered for on an individual basis.

MARGHERITA

PEPPERONI

MEAT FEAST

BBQ CHICKEN

HAWAIIAN

SPICY SALAMI 'NDUJA & CHILLI JAM

GOATS CHEESE CARAMELISED RED ONION & ROCKET

MASCARPONE, MUSHROOM & THYME

ROASTED VEGETABLE & PESTO

WRAPS & FLATBREADS

Choose 2 options from the below menu. All dietary requirements will be catered for on an individual basis.

FAJITA CHICKEN

Mexican spiced chicken breast, roasted peppers & onions, cheese, jalapeños, salsa, guacamole & sour cream

GREEK CHICKEN

Marinated chicken breast, feta, shredded iceberg lettuce, tomatoes & red onion with tzatziki

SPICED BBQ PULLED PORK

Sweet & spicy pulled pork with cheddar cheese & red slaw

SLOW COOKED BEEF BRISKET

Spiced slow cooked beef brisket with caramelised onions & chipotle mayo

GRIDDLED HALLOUMI

Halloumi, spinach, red onion, tomatoes, sweet chilli sauce & tzatziki

FALAFEL & HOUMOUS

Falafel with houmous, spinach, rocket, sweet chilli sauce & garlic mayo

AMERICAN BBQ

CHEESEBURGER & BUTTERMILK CHICKEN BURGER

Served in a Toasted Brioche Bun with a choice of the following fillings: Cheese, Fried Onions, Shredded Iceberg Lettuce, Sliced Tomatoes, Pickles, Ketchup, BBQ Sauce, Mayonnaise, Chipotle Mayonnaise, American

GOURMET HOTDOG

American Hot Dog, English Sausage or Bratwurst
Served in a Bread Roll with a choice of the following fillings: Cheese, Fried Onions, Ketchup, BBQ Sauce, Mayonnaise, American Mustard, Relish

TACOS

Choose 2 options from the below menu. All dietary requirements will be catered for on an individual basis.

MEXICAN CHICKEN & CHORIZO

Mexican spiced chicken with smoky chorizo

BARBACOA BEEF

Mexican spiced, slow cooked pulled beef brisket

CRISPY FRIED CHICKEN

Crispy fried chicken breast

SMOKY PULLED PORK

Sweet, spiced & smoky pulled pork

CRISPY FRIED FISH

Crispy fried white fish goujons

SPICED ROASTED VEGETABLES & BLACK BEANS

Mexican spiced roasted vegetables with smoky black beans

All served in a soft corn tortilla with a choice of the following fillings: shredded lettuce, red slaw, cheese, jalapeños, salsa, guacamole, sour cream, chipotle mayo & chilli sauce

TOASTIES & PANINIS

Choose 3 options from the below menu. All dietary requirements will be catered for on an individual basis.

ALL THE CHEESE

CHEESE & HAM

MOZZARELLA, SALAMI, SUN BLUSHED TOMATO
& PESTO

CHEDDAR, CHORIZO & CHILLI JAM

TUNA MELT

GOATS CHEESE & CARAMELISED RED ONION

BRIE & CRANBERRY

NUTELLA , BISCOFF & MARSHMALLOW

NUTELLA & BANANA

MAC & CHEESE

Choose 2 toppings from the below menu to accompany our super cheesy mac & cheese. All dietary requirements will be catered for on an individual basis.

BBQ PULLED PORK MAC

Sweet & sticky BBQ pulled pork, BBQ sauce & crispy onions

BACON MAC

Crispy smoked bacon & garlic crumb

PESTO MAC

Pesto, sun blushed tomato & mozzarella balls

CHORIZO MAC

Chorizo, roasted peppers & caramelised onions

PIZZA MAC

Marinara sauce, mozzarella & pepperoni

SPLINTERS

CATERERS

CONTACT US

Our team is based here.

Splinters Caterers

Unit 5, Rear Brick Barns

Goldingham Hall

Bulmer, Sudbury

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Please visit our website.

www.splinterscaterers.co.uk

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

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