

SPLINTERS

CATERERS

WEDDING & EVENTS CATERERS

Main Menu

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

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

Plum Tomato & Pesto Tart with a Rocket & Pine Nut Salad (V)

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

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 Asparagus with Broadbean & Garlic Houmous Served with Pesto (VE, GF)

Falafel Bites with a Red Pepper Salsa (VE)

Tomato Bruschetta with Garlic, Basil & Olive Oil (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

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

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

Roasted Supreme of Chicken with a Chestnut Mushroom & Tarragon Sauce

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

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

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

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 & Parmesan

Baked Cod with a Butter Bean & Chorizo Cassoulet

Roasted Hake with Romesco Sauce & Roasted Cherry Tomatoes (GF)

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

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

Paneer Cheese, Sweet Potato and Spinach Curry with Basmati Rice (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 and Red Onion Chutney Tart with Sunflower & Pumpkin 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
- Dauphinoise Potatoes
- Roasted New Potatoes
- Minted New Potatoes
- Buttery Mash Potato

Please Choose 2 Vegetable Dishes from the following:

- Honey Glazed Baton Carrots & Parsnips
- Roasted Cauliflower Florets
- Steamed Tenderstem Broccoli
- Petit Pois & Sugar Snap Peas
- Green Beans & Baby Corn
- Spiced Red Cabbage

BBQ MAIN COURSE

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

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.

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 & Water-cress 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

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 Ice Cream & Custard
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
Chocolate Coffee Torte with Coffee Mascarpone Cream

VEGAN DESSERT

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

Chocolate Coffee Torte with Coffee Mascarpone Cream