



SPLINTERS

CATERERS



WEDDING & EVENTS CATERERS

Smeeham Hall Barn

YOUR WEDDING AT SMEETHAM HALL BARN

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 Smeetham Hall Barn to ensure every aspect of the planning and of course your big day itself runs smoothly.

YOUR PACKAGE AT SMEETHAM HALL BARN INCLUDES A 3 COURSE SET MENU.

With a set menu you would choose your 3 courses and all of your guests would have the same meal.

We ask that you choose the following from the menu:

1 Starter

1 Main Course

1 Standard Sized Dessert or 3 Mini Desserts to be served as a Trio of Desserts.

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

Your package numbers will have been specified by Smeetham Hall Barn upon booking. If you are expecting your numbers to be higher than the number included within your package, extra guests are charged as follows.

Adults are charged £44.00 per head (2025 & 2026)

Children (Up to 10 years) are charged at £22.00 per head (2025) & £24.00 per head (2026)

UPGRADES TO YOUR WEDDING CATERING

Choice Menu

if you would like to give your guests a choice for your wedding breakfast, this is possible with a **£4.00 per head supplement**.

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.

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 head.

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 £80.00 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.

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MENU

Smeetham Hall Barn

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 Spring Roll 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)

Anti Pasti Skewers (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 Prawn & Chorizo Skewers (GF)

Fish & Chips with Tartare Sauce



CANAPÉS

VEGETARIAN & VEGAN

- Tomato, Basil & Mozzarella Kebabs with Pesto Dressing (V, 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
- Vegetable Samosa with Mint Yoghurt Dip (V, VE)
- Falafel with Spicy Salsa (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 & Honey & Mustard 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)

Traditional Prawn Cocktail served with Wholemeal Bread & Butter



VEGETARIAN & VEGAN

Tomato & Pesto Tart served with 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 Hummus 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 Breast 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)



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

Paneer, 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, Butternut Squash 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

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 MENU

(£2.00 per person supplement charge applies)

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 (All vegetarian guests will receive the following)

Spicy Beanburger served in a Seeded Bun 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 your rustic style wedding. (£2.00 per person supplement)

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

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 with Custard or Ice Cream (can be vegan)

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



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

MAIN COURSE

Mini 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 AT SMEETHAM HALL BARN

Included within your Smeetham Hall Barn package is Evening Catering for 100 Guests.

We have a varied evening catering menu included within your package at Smeetham Hall Barn.

You are able to choose from the following menus:

HOT SNACKS

GRAZING TABLE

When calculating whether you have enough food for all of your evening guests, we suggest that you plan to cater for 50% of your day guests and all of your extra evening guests.

Extra guests over the 100 that are included within your package are charged at £9.00 per head.

UPGRADES TO YOUR EVENING CATERING

If you are looking to offer something a little different to our standard evening catering menu, we offer the following upgrades to your evening catering (supplement charges apply).

STONEBAKED PIZZA - £300 SUPPLEMENT INCLUSIVE OF VAT

BBQ MENU - £500 SUPPLEMENT INCLUSIVE OF VAT

HOG ROAST - £600 SUPPLEMENT INCLUSIVE OF VAT

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

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

STONEBAKED PIZZA

(£300 supplement charge)

All dietary requirements will be catered for on an individual basis. Please Choose 3 from the Following.

Margherita

Pepperoni

Meat Feast

BBQ Chicken

Hawaiian

Spicy Salami & Chilli Jam

Goats Cheese, Caramelised Red Onion & Rocket

Roasted Vegetable & Pesto

Mascarpone, Mushroom & Thyme

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

(£600 supplement charge)

Spit Roasted Pig

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

BBQ MENU

(£500 supplement charge)

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

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

SPLINTERS

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

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

info@splinterscaterers.co.uk

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