

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 Spring Rolls 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

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 Cider & Mustard 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)

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 Cheese, 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 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, 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 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

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 Balls

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 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
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