

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

Chicken & Bacon Caesar Salad topped Croutons & Parmesan

Duck Gyoza with Cucumber & Spring Onion Salad with Hoisin Dressing

Fresh Asparagus wrapped in Parma Ham served 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)

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)

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)

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

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 (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)

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 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 MAIN COURSE

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