



## CANAPES

£8.50 per head

*Please choose four options from the following Menu. Four items per guest:*

- Mini Yorkshire Pudding with Beef + Horseradish
- Tomato, Basil + Feta Cheese Bruschetta
- Cocktail Lashford Sausage with Honey + Mustard Glaze
- Chicken, Chorizo and Sundried Tomato Skewer
- Smoked Salmon Blini
- Brie & Caramelised Red Onion Chutney Crostini
- Pesto, Mascarpone + Tomato Crostini
- Mini Mozzarella, Sundried Tomato & Pesto Kebabs
- Cucumber with whipped Feta, Sundried Tomato + Basil
- Chickpea, Coriander & Mint Falafel with Sweet Chilli Dip
- Vegetable Spring Roll with Sweet Chilli Dip
- Cherubs on Horseback (*Apricot or Dates wrapped in Bacon*)

Either served on paddle boards by our waitresses or presented on table for guests to help themselves.

## SLIDER CANAPES

£12 per head

- Slider Beef Burger with Mature Cheddar Cheese
- Cocktail Lashford Sausage Hotdog
- Grilled Halloumi Slider with a Caramelised Red Onion Chutney (V)

## GRAZING TABLE

£10 per head

### CHEESES

Extra Mature Cheddar

Red Leicester

Goats Cheese

### ANITPASTI

Parma Ham

Salami

Prosciutto

Crackers, Breadsticks & Pretzels Selection

Sliced French Bread

Grapes, Celery, Crudites + Olives

Caramelised Red Onion Chutney

Decorative: Dried Fruits and Artificial Foilage

Eco Friendly Disposable Packaging



## STARTERS

### BREADS

Artisan Breads  
Olive Oil & Balsamic Vinegar  
Mixed Olives  
Alioli

*Fine on it's own or Add:*

*Chicken Live Pate + £2.00 per head  
Duck & Orange Pate + £2.00 per head*

### ANTIPASTI BOARDS

*Served to the table for Guests to help themselves from Sharing Boards*

Parma Ham, Salami and Prosciutto  
Sundried Tomatoes + Olives  
Mozzarella  
Artisan Bread and Breadsticks

### SOUPS

Tomato + Basil  
Spicy Butternut Squash  
Carrot + Coriander  
Sweet Potato + Butternut Squash  
Rich Tomato + Pesto

*Served with a Bread Roll and Butter Portion*

### GOATS CHEESE

Goats Cheese, Spinach & Caramelised Red Onion Tart on a bed of Rocket with Balsamic Glaze

Artisan Breads Sharing Board - £4.50 per person
Antipasti Sharing Board - £7.50 per person
Antipasti Individual Plated - £8.50 per person
Soup - £5.50 per person
Goats Cheese -£6.00 per person



## SUMMER BBQ MENU

### STARTER

Artisan Breads  
Olive Oil & Balsamic Vinegar  
Mixed Olives + Aioli  
*Served as Sharing Boards to each Table*

### MAIN

PLEASE CHOOSE 4 MAIN OPTIONS FROM THE FOLLOWING:

Marinated Chicken Skewers  
*(Mediterranean, Harissa, BBQ, Tikka, Piri Piri or Lemon + Herb)*  
Lashfords Pork Sausages  
Lashfords Pork, spring onion + ginger Sausage  
Lashfords Pork stilton + apricot Sausage  
Lashfords cumberland Sausage  
Slider Beef Burger with Cheddar, Beef Tomato, Crispy Onions + Gherkin  
Full size Beef Burger with Cheddar, Beef Tomato, Crispy Onions + Gherkin  
Marinated slow cooked pulled Pork Slider  
Minted Lamb Kofta's with Yoghurt Mint  
Grilled Chilli + Garlic Halloumi Slab (v)  
Plant Based Burger with Lettuce, Beef Tomato, Crispy Onion + Gherkin(v)

PLEASE CHOOSE 3 SIDES or SALADS FROM THE FOLLOWING:

Sweet Potato Fries  
Skin on Fries  
Roasted New Potatoes  
Nachos with Cheese, Salsa, Guacamole + Jalapeno  
Greek Feta Salad  
Corn on the Cob  
Waldorf Salad  
Spicy Basmati Rice, Cashew + Green Pea  
Deli Coleslaw  
Caesar Salad  
Mixed Leaf Salad with Plum Tomatoes, Red Onion, Cucumber + Dressing  
Mediterranean Cous Cous with Feta Cheese

### DESSERT

PLEASE CHOOSE 1 OF THE FOLLOWING:

Eton Mess served in Kilner Jars  
Chocolate Brownies with Vanilla Ice Cream  
Lemon Posset with Shortbread and Raspberries  
Strawberries & Cream  
Key Lime Pie  
Salted Caramel Cheesecake



Starter, Main + Dessert. Crockery, Cutlery, Linen Napkins, Condiments + Table Service.  
**£43.50 per person.**

## MEDITERRANEAN MEZZE MENU

A sharing Feast Experience with Boards + Bowls in the centre of the table for your Guests to tuck in + enjoy.

### **Greek Slow Roasted Lamb**

*Marinated in Garlic, Lemon, Oregano & Thyme*

### **Antipasti Board**

*Parma Ham, Salami, Bresaola, Mozzarella, Sundried Tomatoes and Breadsticks*

### **Rosemary + Garlic Chicken Skewers**

Roast Mediterranean Vegetables: Aubergine, Peppers, Red Onion, Tomato and Garlic

Greek Feta Salad

New Potato Salad with a yoghurt, mustard, red onion and lemon dressing.

Marinated mixed Olives

## DESSERT

PLEASE CHOOSE 1 OF THE FOLLOWING:

**Eton Mess served in Kilner Jars**

**Chocolate Brownies with Vanilla Ice Cream**

**Lemon Posset with Shortbread and Raspberries**

**Strawberries & Cream**

**Key Lime Pie**

**Salted Caramel Cheesecake**

Mediterranean Mezze Menu + Dessert. Crockery, Cutlery, Linen Napkins, Condiments +  
Table Service. **£48.50 per person.**



## AFTERNOON TEA

A Selection of Finger Sandwiches on White & Granary Bread and Filled, Sliced Tortilla Wraps

Your Choice of 4 Fillings from our Menu:

Cheddar + Caramelised Red Onion Chutney

Smoked Salmon + Cream Cheese

Wiltshire Ham + Rocket or Tomato

Roast Beef + Horseradish Mayonnaise

Roast Turkey + Stuffing

Tuna Mayonnaise + Cucumber

Free Range Egg Mayonnaise + Cress

Brie + Grape

Sweet Chilli + Red Onion Falafel

Cream Cheese + Cucumber

*We also welcome your suggestions or requests.*

Scones with Clotted Cream & Individual Pots of Jam

2 x Sweet options of your choice:

Chocolate Brownies

Lemon Drizzle Cake

Individual pots of Lemon Posset

Carrot Cake

Macarons – Chocolate, Vanilla, Raspberry + Strawberry

Served with:

Twinings Tea

Filter Coffee

Afternoon Tea Menu with Tea and Coffee **£32.50 per person.**

All Afternoon Tea Bookings include the hire of our Pretty Vintage China Collection including: Cups, Saucers, Side Plates, Cake Stands, Milk Jugs, Sugar Bowls and Teapots with table service.



## DELI GRAZING MENU

Your choice of:

### **Antipasti Grazing Board**

Parma Ham, Salami + Bresaola  
Mozzarella  
Sundried Tomatoes  
Breadsticks

**OR**

### **Cheese Grazing Board**

Mature Cheddar, Red Leicester + Brie  
Assorted Crackers  
Caramalised Red Onion Chutney  
Cherry tomatoes and Celery

*(You are welcome to choose a 50/50 combination of Cheese Board and Antipasti Board)*

*Your choice of the above options, served with all of the below:*

### **Artisan Breads Grazing Board**

Artisan Breads  
Olive Oil & Balsamic Vinegar  
Mixed Olives + Aioli

Individual Melton Mowbray Pork Pie

Sausage Rolls  
Scotch Eggs  
Deli Coleslaw

Chocolate Brownie Sharing Board

Strawberries  
White Chocolate Ganache

Crockery, Cutlery, Linen Napkins, Condiments + Table Service. **£32.50 per person.**



## POSH PIE'S

Served with Jugs of Gravy  
Aberdeen Angus Shin of Beef  
Breton Chicken  
Cotswold Venison  
Oak Smoked Salmon Parmentier  
Cheesy Golden Beet & Bean (v)

If you decide to offer your guests a choice of pie via your Wedding Invitations, please note: The choice is from a maximum of three different pies and we require a guest list and table plan detailing each individual pie choice.

## SIDES

Please choose 2 from the following:  
Individual Gratin Dauphinoise Potato  
Skin on Fries  
Sweet Potato Fries  
Creamy Mash Potato  
Mustard Mash Potato  
Pan fried medley of Spinach, Leek and Petit Pois  
Honey Roasted Carrots  
Petit Pois Peas

## DESSERT

Please choose 1 from the following:  
Eton Mess served in Kilner Jars  
Chocolate Brownies with White Chocolate Ganache  
Lemon Posset with Shortbread and Raspberries  
Strawberries & Cream  
Key Lime Pie  
Salted Caramel Cheesecake

**Pie, 2 sides + Dessert £43.50**

Crockery, Cutlery, Linen Napkins, Condiments and Table Services

**PLEASE NOTE:** You can offer your guests a choice of pie from 3 of the above via your invitations prior to the Wedding (*we will need a coordinating list/table plan of chosen pies*)

**OR**

Serve the same Pie choice to all of your guests, apart from those with dietary requirements.



## TRADITIONAL ROAST

### MEAT

PLEASE CHOOSE 1 OF THE FOLLOWING:

- Roasted Topside of Beef
- Roasted Norfolk Turkey Crown
- Glazed Gammon Ham
- Roast Chicken Supreme

### POTATOES

PLEASE CHOOSE 1 OF THE FOLLOWING:

- Traditional Roast Potatoes
- Dauphinoise Potato Gratin
- Roasted New Potatoes
- Minted Baby New Potatoes

### SIDES

**All Traditional Roast Menus are served with Yorkshire Pudding as standard**

PLEASE CHOOSE 2 OF THE FOLLOWING:

- Pan fried medley of Spinach, Leek and Pea
- Honey Roasted Carrots
- Petit Pois Peas
- Cauliflower Cheese

*We welcome your suggestions or requests.*

### DESSERT

- Eton Mess served in Kilner Jars
- Chocolate Brownies with Vanilla Ice Cream
- Lemon Posset with Shortbread and Raspberries
- Strawberries & Cream
- Key Lime Pie
- Salted Caramel Cheesecake

1 Meat, 1 Potato Dish, Yorkshire Pudding, 2 Sides + Dessert  
Crocery, Cultery, Linen Napkins, Condiments + Table Service. **£43.50 per person**  
PLEASE NOTE: Your choice of plated meal **OR** sharing style in dishes in centre of each table.





## CHILDREN'S DAYTIME MENU

Please Choose one from the following:

Chicken Goujons  
Hotdog with Pork Sausage  
Hotdog with Vegetarian Sausage  
Fish Fingers

Served with Chips  
and  
Peas or Baked Beans

### DESSERT

Chocolate Mousse Pots OR similar

PLEASE NOTE: If different children require different options we will need a list of their choices, names and where they will be seated. **£12.50 per child.**



## **EVENING FEAST OPTIONS**

**Please Note; Evening Feast Options are only available as an add-on to Daytime Services.**

### **RELAXED SERVICE**

Our Front of House team serve on trays, relaxed around the Venue.

### **PULLED PORK**

£12 per head

Rubbed with our 'secret recipe' blend of Herbs & Spices and slow cooked – usually overnight  
Served in Soft Floured Baps with Condiments.

### **TRADITIONAL PORK**

£12 per head

Slow Roasted Pork in Gravy  
Served in Soft Floured Baps with Apple Sauce and Sage & Onion Stuffing.

### **STREET BURGER**

£12 per head

Handmade Beef Patty, Grilled Smoked Bacon, American Cheese, Beef Tomato, Lettuce,  
Gherkin and Red Onion with House Sauce on Buttermilk Bread.

### **HALLOUMI BURGER**

£13 per head

Grilled Halloumi, Spinach + Rocket leaves and Relish on Buttermilk Bread

### **RRK HOTDOG**

£12 per head

Extra Large, Legendary, Local Lashford Sausage with Crispy Onions, Ketchup and French  
Mustard on a Large Buttermilk Roll.



## **EVENING STATION SERVICE**

**Please Note; Evening Feast Options are only available as an add-on to Daytime Services.**

### **MARINATED CHICKEN FLATBREADS**

£13 per head

Choice of Piri Piri or Tikka Marinade

Grilled Chicken in Lebanese Flatbread with Lettuce, Cucumber + Red Onion  
with a varied selection of Sauces.

### **NACHOS**

£9.50 per head

Tray of Tortilla Nachos loaded with:

Cheese Sauce, Guacamole,

Salsa, Soured Cream, Jalapenos and Grated Cheddar

### **LOADED NACHOS**

£13 per head

Tray of Tortilla Nachos loaded with:

Cheese Sauce, Guacamole,

Salsa, Soured Cream, Jalapenos and Grated Cheddar

Loaded with slow cooked Beef Brisket.

## **EVENING GRAZE SERVICE**

### **CHEESE BOARD**

£12 per head

Extra Mature Cheddar, Brie + Wensleydale with Cranberries

Crackers Selection + Sliced French Bread

Grapes, Celery + Olives

Caramalised Red Onion Chutney

### **GRAZING TABLE**

£15 per head

CHEESES

Extra Mature Cheddar

Red Leicester

Goats Cheese

ANITPASTI

Parma Ham



Salami  
Prosciutto  
Crackers, Breadsticks & Pretzels Selection  
Sliced French Bread  
Grapes, Celery, Crudites + Olives  
Caramalised Red Onion Chutney  
Decorative: Dried Fruits and Artificial Foilage  
Eco Friendly Disposable Packaging

## WOOD FIRED PIZZA

Thin Base, Italian Style Pizza.  
Made & Cooked Fresh in approximately 2 minutes.  
Please choose 4 options from the list below and then your guests pick their choice from the 4 available.

### MARGARITA

Rich Tomato Sauce, Shredded Mozzarella, Sweet Sun Ripened Tomatoes and Basil Leaves.

### SPICED BEEF

Spicy Beef, Roasted Mixed Pepper, Red Onion, Shredded Mozzarella, Rich Tomato Sauce sprinkled with Fresh Oregano.

### HAWAIIAN

Ham, Chunks of Fresh Pineapple, Rich Tomato Sauce and shredded Mozzarella sprinkled with Fresh Oregano

### BBQ CHICKEN

Juicy BBQ Chicken, Rich tomato sauce with Sweetcorn, Red Onion and Basil

### CHICKEN TIKKA

Marinated Chicken Tikka, Rich tomato sauce, Mozzarella with Red Onion + Mint Yoghurt

### PEPPERONI

Pepperoni with a kick, Rich tomato sauce with Mozzarella.

### FETA (V)

Feta Cheese with Black Olives, Rocket and Rich tomato Sauce.

### GOAT'S CHEESE (V)

Goats Cheese, Caramalised Red Onion Chutney, Sundried Tomato and Rocket



## PIZZA DIETARY REQUIREMENTS

We can provide bespoke Pizza's for guests with dietary requirements. Please note, we **must be informed in advance** of any specific dietary requirements.  
ie Gluten Free Pizza Bases or Vegan Cheese

**£12.00 per Pizza**

*A minimum order of 100 Pizza's is Required (£1200) to cover the costs of our Wood Fired Oven & Pizza Team.*

Your choice of either 1 pizza per person served in a traditional Pizza Box

**OR**

Pizza's sliced and served on paddle boards to your guests with napkins as they party/mingle.

## EXTRA'S

### TEA + COFFEE

£2 per person

Filter Coffee, Tea, Milk + Sugar served in China Cups + Saucers

*Either served to every guest at their seat after Dessert of a Hot Drinks Table set up in the corner of the Marquee for guests to help themselves.*

## BORDESLEY PARK WEDDING VENUE

2023 - 2024

## BOOKING NOTES

**All bookings with Rustic Roast Kitchen at Bordesley Park Wedding Venue, include as standard:**

- ✓ Table Linen for the Round Tables used for your Daytime Meal – based on a minimum of 8 guests per table and 2 x side tables for Cards etc. For example, if you have 80 guests we include linen for 10 tables. *Any additional linen required due to your table plan, will incur an additional charge.*
- ✓ Table Waiting Service from our friendly front of house team.
- ✓ Crockery Plates and Side Plates.
- ✓ Cutlery
- ✓ Linen Napkins
- ✓ All Equipment, Utensils and Team required to create your chosen Menu's.
- ✓ Use of our Mobile Kitchen, on site at Bordesley Park for your Wedding Day Catering.
- ✓ Invitation for 2 people to our Annual Tasting Events held locally.



**Please, also note:**

- Minimum order for Daytime menu's is 60 Guests and Evening Feast's is 75 guests.
- Minimum Order for our Wood Fired Pizza Oven is 100 Pizza's.
- We can cater for special dietary requirements and allergens.
- VAT **is included** in our prices (not added)
- We have a range of Vegetarian options.
- We have a Childrens Menu.
- We can take care of Canapes, Wedding Breakfast and your Evening Feast.
- We are a Family business based in Solihull.
- For smaller weddings, please contact us for pricing and details.

**To Book:**

We require a £350.00 deposit to secure our Services on your Wedding Day. The Deposit is NON REFUNDABLE if you were to cancel your booking.

In the extremely unlikely event (never happened before) that Rustic Roast Kitchen cancel your booking, your deposit would be refunded in full.

**Questions:**

If you have any further questions, suggestions or ideas we would love to hear from you, please don't hesitate to get in touch.