CANAPES

£7.75 per head

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

Blue Cheese & Tomato Crostini
Pesto, Mascarpone & Tomato Crostini
Feta Cheese Bruschetta
Smoked Salmon Blini
Brie & Caramalised Red Onion Crostini
Mini Mozzarella, Cherry Tomato & Pesto Kebabs

Chickpea, Coriander & Mint Falafel with Sweet Chilli Dip Cocktail Lashford Sausage with Wholegrain Mustard Dip

Vegetable Spring Roll with Sweet Chilli

Mini Yorkshire Pudding with Roast Beef & Horseradish

Mini Quiche Tartlets:
Goats Cheese & Red Pesto. Cheese & Chive. Stilton & Brocolli

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

£8.75 per head

All three items per guest.

Mini Aberdeen Angus Beef Burger with Mature Cheddar Cheese Mini Lashford Sausage Hotdog with Caramalised Onion Mini Halloumi Burger with a Tangy Tomato Sauce (V)

ANTIPASTI TABLE

£8.75 per head

Sundried Tomatoes

Parma Ham

Salami

Proscuitto

Olives

Focaccia Bread

STARTERS

BREADS

Artisan Breads Olive Oil & Balsamic Vinegar Alioli

Fine on it's own or Add:
Olives + £1.00 per head
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 Paddle Boards

Sundried Tomatoes
Parma Ham
Salami
Proscuitto
Olives
Focaccia Bread

SOUPS

Spicy Butternut Squash
Carrot & Coriander
Sweet Potato & Butternut Squash
Creamy Tomato Soup
Brocolli & Stilton
Cream of Wild Mushroom
Rich Tomato & Pesto
Sprinkled with Croutons

O_R

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

Baked Camembert Cheese with Caramalised Red Onion Chutney & Artisan Bread

BREADS - £4.00 per head
ANTIPASTI BOARDS - £6.50 per head
SOUP - £5.00 per head
GOATS CHEESE TART - £5.00 per head
BAKED CAMEMBERT CHEESE - £5.00 per head

SUMMER BBQ MENU

STARTER

Artisan Breads Olive Oil & Balsamic Vinegar Aioli

MAIN

PLEASE CHOOSE 4 MAINS OPTIONS FROM THE FOLLOWING:

Marinated Chicken Skewers:

(Rosemary & Garlic, Harissa, BBQ, Tikka, Piri Piri or Lemon & Herb)

Award Winning Lashford Sausages

Minted Lamb Burgers

Minted Lamb Kofta's

Marinated Pork Fillet

Aberdeen Angus Slider Burger with Cheddar

Grilled Chilli + Garlic Halloumi Slab (v)

Roasted Peppers stuffed with Mediterranean Cous Cous (v)

PLEASE CHOOSE 3 SIDES or SALADS FROM THE FOLLOWING:

Sweet Potato Fries

Roasted New Potatoes

Wild Rice & Walnut Salad

Greek Feta Salad

Mixed Bean Salad

Diced Mixed Salad

Waldorf Salad

Spicy Basmati Rice, Cashew & Green Pea

Deli Coleslaw

Caesar Salad

Mixed Leaf Salad

Mediterranean Cous Cous with Feta Cheese

Italian Pasta Salad

We welcome other salad and sides suggestions/requests

DESSERT

PLEASE CHOOSE 1 OF THE FOLLOWING:

Strawberries & Cream

Chocolate Brownies with Madagascan Vanilla Cream

White Chocolate & Raspberry Cheesecake

Key Lime Pie

Lemon Meringue Tart with Raspberries

Tiramisu

Salted Caramel & Chocolate Cheesecake

Starter, Main + Dessert, Waitress Service. £39.50 per head.

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

Rosemary + Garlic Chicken Skewers

Garlic + Parsley Flatbread with Roasted Red Pepper Hummus

Chickpea + Coriander Falafel with Tzatziki (v)

Greek Feta Salad

Potato Salad

Mixed Olives

DESSERT

PLEASE CHOOSE 1 OF THE FOLLOWING:

Strawberries & Cream
Chocolate Brownies with Madagascan Vanilla Cream
White Chocolate & Raspberry Cheesecake
Key Lime Pie
Lemon Meringue Tart with Raspberries
Tiramisu
Salted Caramel & Chocolate Cheesecake

Mediterranean Mezze Menu + Dessert, Waitress Service. £42.50 per head.

AFTERNOON TEA

£27.00 per head

A Selection of Finger Sandwiches on White & Granary Bread

Your Choice of 5 Fillings from our Menu:

Smoked Salmon & Cream Cheese
Red Salmon with Cucumber & Dill Mayonnaise
Wiltshire Ham, Rocket & Dijon Mayonnaise
Roast Beef, Rocket & Horseradish
Roast Turkey, Lettuce & Cranberry
Tuna, Rocket, Lime & Coriander
Free Range Egg Mayonnaise & Cress
Brie & Grape
Brie & Red Onion Marmalade
Cheese Ploughmans
Sweet Chilli & Red Onion Falafel
Cream Cheese & Cucumber

We also welcome your suggestions or requests.

Homemade Scones with Clotted Cream & Preserves

2 x Teatime Treats of your choice from our Menu:

Chocolate Brownies
Victoria Sponge Cake
Chocolate Victoria Sponge Cake
Chocolate Eclairs
Lemon Meringue Tart
Coffee & Walnut Cake
Carrot Cake
Rich Fruit Loaf Cake
Macaroons – Chocolate, Vanilla, Raspberry & Strawberry
Twinings Tea
Filter Coffee

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 waitress service.

AFTERNOON TEA +

£29.50 per head

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

Choice of 5 Fillings from our Menu:

Smoked Salmon & Cream Cheese
Red Salmon with Cucumber & Dill Mayonnaise
Wiltshire Ham, Rocket & Dijon Mayonnaise
Roast Beef, Rocket & Horseradish
Roast Turkey, Lettuce & Cranberry
Tuna, Rocket, Lime & Coriander
Free Range Egg Mayonnaise & Cress
Brie & Grape
Brie & Red Onion Marmalade
Cheese Ploughmans
Sweet Chilli & Red Onion Falafel
Cream Cheese & Cucumber

We also welcome your suggestions or requests.

Mini Quiche Tartlets:

Quiche Lorraine, Goats Cheese & Red Pesto, Cheese & Chive, Stilton & Brocolli.

Homemade Scones with Clotted Cream & Preserves

2 x Teatime Treats of your Choice:

Chocolate Brownies
Victoria Sponge Cake
Chocolate Victoria Sponge Cake
Chocolate Eclairs
Lemon Meringue Tart
Coffee & Walnut Cake
Carrot Cake
Rich Fruit Loaf Cake

Macaroons – Chocolate, Vanilla, Raspberry & Strawberry
Twinings Tea
Filter Coffee

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 waitress service.

FISH & CHIPS

Beer Battered Cod Chunky Chips Mushy Peas Curry Sauce Condiments

DESSERT

Strawberries & Cream
Chocolate Brownies with Madagascan Vanilla Cream
White Chocolate & Raspberry Cheesecake
Key Lime Pie
Lemon Meringue Tart with Raspberries
Tiramisu
Salted Caramel & Chocolate Cheesecake

FISH & CHIPS - £27.00 per head

FISH & CHIPS AND DESSERT - £30.95

Please see our Starter Options if you'd like to add one to this Menu.

POSH PIE'S

Served with Jugs of Gravy
Cotswold Venison
Breton Chicken
Rich Overnight Shin of Beef
Smoked Salmon Parmentier
Tuscan Summer Vegetables (v)

SIDES

Chunky Chips
Warm Spring Vegetables - Green Beans, Broad Beans & Peas
Roasted Root Vegetables - Carrot, Parsnip, Swede & Garlic
Honey Roasted Carrots
Individual Gratin Dauphinoise Potato
Sweet Potato Chips
Carrot & Sweet Potato Mash
Mustard Mash Potato

DESSERT

PLEASE CHOOSE 1 OF THE FOLLOWING:

Strawberries & Cream
Chocolate Brownies with Madagascan Vanilla Cream
White Chocolate & Raspberry Cheesecake
Key Lime Pie
Lemon Meringue Tart with Raspberries

PIE WITH 2 SIDES

DESSERT

£39.50 PER PERSON

YOU CAN ALSO ADD A STARTER TO THIS MENU AT AN ADDITIONAL COST – PLEASE SEE THE STARTER OPTIONS.

TRADITIONAL ROAST

MEAT

PLEASE CHOOSE 1 OF THE FOLLOWING:
Roasted Topside of Beef
Roasted Norfolk Turkey Crown
Glazed Gammon Ham

POTATOES

PLEASE CHOOSE 1 OF THE FOLLOWING: Traditional Roast Potatoes Dauphinoise Potato Gratin Roasted New Potatoes

SIDES

Minted Baby New Potatoes

PLEASE CHOOSE 2 OF THE FOLLOWING:
 Medley of Green Vegetables
 Sweet, Roasted Chantenay Carrots
 Petit Pois Peas
 Cauliflower Cheese
 Medley of Root Vegetables
 Roasted Sweet Potato
 Homemade Yorkshire Puddings
We welcome your suggestions or requests.

DESSERT

PLEASE CHOOSE 1 OF THE FOLLOWING:
Strawberries & Cream
Chocolate Brownies with Madagascan Vanilla Cream
White Chocolate & Raspberry Cheesecake
Key Lime Pie
Lemon Meringue Tart with Raspberries
Tiramisu
Salted Caramel & Chocolate Cheesecake

1 Meat, 1 Potato Dish, 2 Sides + Dessert

Waitress Service, Carving Style Family Dining

£39.50 per head.

CHILDREN'S DAYTIME MENU

£12.50 per child

Hot Dogs (Lashford Sausage)
Pizza Slices or Chips
Tomato Pasta
Vegetable Crudites
DESSERT
Chocolate Mousse Pots OR similar

A small portion of each item featured on the menu is served to each child!

EVENING OPTIONS

BACON & SAUSAGE BAPS

£9 per head

Bromsgrove Bacon
Award Winning Lashford Sausages
Served in Soft Floured Baps
With Condiments

PULLED PORK

£10 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

£10 per head

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

CHEESE BOARD

£10 per head

Stilton

Brie

Extra Mature Cheddar
Wensleydale with Cranberries
Crackers Selection
Sliced French Bread
Grapes, Celery + Olives
Caramalised Red Onion Chutney

FISH & CHIPS

£10 per head

A cone of Chunky Chips with Mini Beer Battered Cod Condiments

SLIDER MENU

£8.75 per head

Mini Aberdeen Angus Beef Burger with Mature Cheddar Cheese
Mini Lashford Sausage Hotdog with Caramalised Onion
Mini Halloumi Burger with a Tangy Tomato Sauce (V)

*Please note: Evening Options are served on disposable packaging as standard.

WOOD FIRED PIZZA

Thin Base Italian Style 10" 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

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

PULLED PORK

Slow cooked Pork with our special blend of herbs and spices, rich tomato sauce with roasted mixed Peppers, shredded Mozzarella and Oregano

BBQ CHICKEN

Juicy BBQ Chicken, Rich tomato sauce with Sweetcorn 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

Feta Cheese with Black Olives, Rocket and Rich tomato Sauce. We welcome suggestions and requests.

£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

£1.50 per head

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.

WEDDING CAKE AS DESSERT

£100 flat fee.

Wedding Cake Sliced + Waitress Served to your guests as your Dessert Course with China Plates and Cutlery

BESPOKE MENU'S

If none of the menu's featured in this Brochure are quite what you are looking for we can offer Bespoke Options, please get in touch to discuss in more detail.

BORDESLEY PARK WEDDING VENUE

2019 - 2020

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.
- ✓ Waitress Service from our friendly team of experienced waitresses.
- ✓ 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 meal 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 reduced price Childrens Menu
We can take care of Canapes, Wedding Breakfast and your Evening Feast.
We are a Family business based locally.
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.