



THE
Brothers'

MENU PACKAGES 2023

Introduction

The Brothers Supper are a well-established events and private catering company based in Milton Keynes. We predominantly cover anywhere from London, Cambridge, Oxford & Northampton areas but can also cover anywhere nationwide. We specialise in a great variety of events, from pop ups to heritage properties and everything in between.

We have planned and catered 1000s of weddings and events over the years, and previously ran the catering operation of Aynhoe Park which was awarded Best Venue in Europe at the 2019 Bridelux awards, where we performed up to 100 high profile weddings and events each year.

Our Catering style is personal, we are flexible and price sensitive, fully understanding the needs of any clients and expectations. Our ethos is to build the UK's best catering company, offering the highest levels of service, the most thought-out food & drinks menus, whilst delivering the most entertaining and controlled events - but maintaining a personal and unique catering service.

Milton Keynes is so fortunate to be surrounded by great farmland and quality ingredients. We use the best locally sourced ingredients wherever possible, or source the best ingredients nationwide or beyond for our catering.

We look forward to hearing from you and to making your event special.

Shane & Aaron Clarke - The Brothers



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Wedding Packages

Wedding Packages

BRONZE

INCLUDES THE FOLLOWING:

1 x manager – 2 staff
Linen

Soft Drinks on Arrival – Juice Kilners (2 types)
Bruschetta Canapes

BBQ – Outside Simple Offering Plus Tier 1 Dessert
OR

2 courses – tier 1
OR

Hog Roast/Chicken Rotisserie – Served with Rainbow Slaw, Potato
Salad, Corn on the Cob & Floury Baps (max 80 people)

OR
British Roast plus tier 1 Dessert

OR
Afternoon Tea

(doesn't include toasting Drink or wine for the table)

Includes Tea & Coffee Station

Bar Service – including 1 x bar staff

Evening Food - Choice from Evening Snacks – Additional Evening
Guests Are Charged At Advertised Price Per Head

Next Day Breakfast is not included

Wedding Packages

SILVER

INCLUDES THE FOLLOWING:

1 x manager – 3 staff
Linen

Soft Drinks on Arrival – Juice Kilner's (2 types)
Pimms/Standard cocktails/Glass wine/bottle beer
(can choose % of each item up to 3)

Bruschetta Canapes
OR
Choice of 3 canapes

BBQ – Upgraded Sharing Style includes Tier 1 dessert
OR
3 courses – tier 1
OR
Italian Banquet with tier 1 Dessert
OR
British Roast with Tier 1 Dessert

House wine for tables ½ bottle per person
(doesn't include toasting Drink)

Includes Tea & Coffee Station
Bar Service – including 1 x bar staff
Evening Food - Choice from Evening Snacks – Additional Evening
Guests Are Charged At Advertised Price Per Head
Next Day Breakfast is not included

Wedding Packages

GOLD

INCLUDES THE FOLLOWING:

1 x manager – 5 staff
Linen

Soft Drinks on Arrival – Juice Kilner's (2 types)
Pimms/Gin & Tonic/Simple cocktails/Glass wine/bottle beer
(can choose % of each item up to 3)
Glass of Prosecco per person

Bruschetta Canapes with Upgraded Toppings

OR

Choice of 5 canapes

OR

Sticks & Sushi Station – Mini Skewer BBQ & Sushi Served From
a Chef Manned Station

BBQ – Sharing Boards includes Sharing Style Starter & Dessert

OR

3 courses – tier 1 or 2

OR

Italian Banquet with Charcuterie Boards plus Italian Dessert Station

OR

Beef Wellington (or Vegetarian option) with British Dessert Station

House wine for tables ½ bottle per person plus Toasting Drink

Includes Tea & Coffee Station

Bar Service – including 2 x bar staff

Evening Food - Choice of 2 Evening Snacks – Additional Evening

Guests Are Charged At Advertised Price Per Head

Next Day Breakfast is not included

Wedding Packages

PLATINUM

INCLUDES THE FOLLOWING:

1 x manager – 6 staff
Linen

Soft Drinks on Arrival – Juice Kilners (2 types)
Pimms/Gin & Tonic/Upgraded cocktails/Glass wine/bottle beer (can choose % of each item up to 3)
Glass of Champagne per person

Bruschetta Canapes with Upgraded Toppings
OR
Choice of 6 canapes
OR
Sticks & Sushi Station – Mini Skewer BBQ & Sushi Served From a Chef Manned Station

BBQ – Sharing Boards includes Sharing Style Starter & Dessert
OR
3 courses – tier 1 – 3
OR
Italian Banquet with Charcuterie Boards plus Italian Dessert Station
OR
Beef Wellington (or Vegetarian option) with Tier 1 or 2 Starter plus British Dessert Station

Dessert Cocktail can be replaced for any dessert

House wine for tables ½ bottle per person plus Toasting Champagne

Includes Tea & Coffee Station
Bar Service – including 2 x bar staff
Evening Food - Choice of 2 Evening Snacks – Additional Evening Guests Are Charged At Advertised Price Per Head
Next Day Breakfast is not included

Wedding Packages

RHODIUM

INCLUDES THE FOLLOWING:

1 x manager – 7 staff
Linen

Soft Drinks on Arrival – Juice Kilners (2 types)
Pimms/Upgraded cocktails/Glass Fine wine/ 2x bottle beer (can choose % of each item up to 3)
Glass of Champagne or English Sparkling per person

Bruschetta & Charcuterie Station with Freshly Shaved Truffle
OR

Choice of 7 canapes

OR

Sticks & Sushi Station – Mini Skewer BBQ & Sushi Served From a Chef Manned Station

BBQ – Sharing Boards includes Fillet Steak & Lobster plus Sharing Style Starter & Dessert Station

OR

3 courses – Tier 1 – 3 or Bespoke Menu Planned With The Chef

OR

Italian Banquet with Fritto Misto or Antipasti Starter plus Italian Dessert Station

OR

Beef Wellington with (or Vegetarian option) with Tier 1,2 or 3 Starter plus British Dessert Station

Dessert Cocktail can be replaced for any dessert

Wine for tables ½ bottle per person plus Champagne or English Sparkling Toasting Drink

Includes Tea & Coffee Served to Tables

Bar Service – including 2 x bar staff

Evening Food - Choice of 2 Evening Snacks or an Evening Display

Next Day Breakfast is not included

Canapes

Canapes

HOT CANAPES

Salted Pork, Charred, Pickled Pineapple, Puffed Rice, Coriander (Gf, Df)
Cantaloupe Melon, Raspberry Vinegar, Iberian Ham (Gf, Df)
Roasted Duck, Umeboshi, Plum, Fennel Pollen, Five Spiced Popcorn (Gf)
Crispy Pork Belly, Saffron Bao Bun, Apple, Crackling
Pulled Lamb Shoulder, Masa Taco, Dukkah, Pomegranate Molasses (Gf)
Beef Brisket Burnt Ends, House Rub, The Brothers Barbecue Sauce
"Fish & Chips" –Confit Heritage Potato, Smoked Cod's Roe, Pickles, Lilliput Capers (Gf)
Cod Brandade Tart, Dill, Lemon
Asian Spiced Prawn Gyoza, Kimchi Mayo
Smoked Haddock Croquette, Pea Puree, Crème Fraiche
Queen Scallop, Dill Emulsion, Charred Leek Ash (Df)
Xo Calamari, Steamed Bun, Asian Greens, Sesame
Thai Green Curry, Prawn, Coconut, Jasmine Rice, Dried Mango Powder (Gf, Df, N)
Basil & Mozzarella Polenta, Chilli Aioli (V, Gf)
Truffled Mushroom Scotch Quail Egg (V)
Shallot Custard Tart, Parmesan, Thyme (V)
Carrot Bhaji, Coriander, Nigella Seed, Chilli (Gf, Df, Ve)



Canapes

HOT CANAPES

Blackened Cod Fishcake, Saffron Aioli

Queen Scallop & Pancetta Pops

Devon Crab Scotch Egg, Bisque Mayonnaise

Beer Battered Whitebait, Saffron & Lemon Aioli

Thai Salmon Fishcake, Seaweed Hot Sauce

Pulled Pork Scotch Egg, Pineapple Ketchup

"Mushrooms On Toast", Tarragon

Sag Aloo Bahji, Mango Pickle

Crispy Squash Ravioli, Truffle Pesto

Ham Hock & Crackling Bon Bon, Piccalilli Gel

Pulled Beef Tacos, Smoked Tomato Salsa

Crispy Veal Saltimbocca, Rosemary

Pork & Black Pudding Wellington, Caramelised Apple Sauce

Venison & Blackberry Bon Bons, Puffed Rice

Mini Chorizo Sausages, Smoked Garlic Aioli

Chicken Yakitori Skewer, Charred Spring Onion Salsa

Crispy Halloumi, Apple & Sweet Chilli Jam



Canapes

COLD CANAPES

Buffalo Chicken Skin, Blue Cheese, Celery Leaf (Gf)

Chicken Liver Mousse, Sauternes, Thyme Cracker

Smoked Ham Hock, Cheddar Custard, Truffled Mustard (Gf)

Hanger Steak, Herb Crumb, Bearnaise

Smoked Beef Open Sandwich, Sauerkraut, Deli Mustard

Salmon Tartar, Lemon Oil, Rye Crisp, Dill Aioli (Df)

Peppercorn Cured Sea Trout, Carrot, Orange, Shaved Radish

Cornish Crab, White Balsamic, Avocado, Dill Blini

King Prawn, Pineapple Glaze, Jerk Spice (Gf, Df)

Swordfish Ceviche, Rasel Hanout, Puffed Rice (Gf, Df)

Red Pepper Macaron, Avocado Cream (N, V)

Butternut Cannelloni, Lemon Yoghurt, Black Olive Powder (V)

Smoked Tomato Gazpacho Soup Shot, Fennel Pollen (Ve, Gf, Df)

Chickpea & Rosemary Biscuit, Cumin Yogurt, Lemon Verbena (V)

Welsh Rarebit Choux Bun, Cheddar Craquelin, Beer Reduction (V)

Parmesan Gougere, Smoked Yolk, Truffle, Sherry Vinegar (V)



Canapes

COLD CANAPES

Seared Tuna Taco, Mango & Green Chilli
Goats Cheese Mousse, Pickled Beetroot, Edible Flower Wafers
Goats Cheese-cake, Red Onion Jam & Fig
Salt Baked Beetroot, Avocado & Wasabi, Peanuts
Gazpacho Shot, Pepper 'Caviar' & Sour Cream
Chicken Liver Parfait Cones, Truffle Sprinkles
Chicken & Prune Mosaic Sandwich
Crispy Duck Taco, Pickled Peach & Sorrel
Pork Crackling Sticks, Apple & Chilli Jelly
Green Olives, Tapenade & Crispy Music Bread
Smoked Mackerel On Toast, Pickled Cucumber
Sour Watermelon & Parma Ham Skewers



Manapes (Larger Canapé Style Food)

HOT

Chicken Satay, Spiced Pineapple Pipette (N,Gf)

Char Siu Pork Belly, Black Bao, Kimchi Ketchup

Mini English Muffins, Creamed Spinach, Tarragon, Ham, Mustard Mayo

Pig Cheek Bao, Crispy Shallots, Black Truffle

Carbonara Croquette, Smoked Ham, Roast Garlic Aioli

Crispy Cod Cheeks, Pea Purée, Anchovies, Capers

Monkfish Popcorn, Salt & Vinegar Powder

Mini Fish Pie, Sparkenhoe Cheese Mash

Broad Bean Falafel, Salted Yoghurt, Cumin (V,Gf)

Crispy Pickled Shitakes, Gochujang, Nam Jim (V)

Gruyere Donut, Red Onion Powder, Jalapeño Marmalade (V)

Beetroot Polenta Cake, Truffled Tunworth (V,Gf)



Manapes (Larger Canapé Style Food)

COLD

Quail Egg, Bacon Hollandaise, Raw Asparagus (Gf)

Crispy Chicken Skin, Halloumi, Avocado, Smoked Paprika (Gf)

Ham Hock, Crackling, Sweetcorn, Heritage Tomato (Gf)

Smoked Beef Tartar, Cannelloni, Mustard Mousse

Smoked Duck, Blackberry Crisp (Gf,Df)

Lime Cured Salmon, Buttermilk, Curry Spices (Gf)

Crab "Jammy Dodger", Bloody Mary

Lobster Micro Sandwich, Thermidor Mayonnaise

Smoked Sea Bass, Potato Chip (Gf)

Smoked Cod Roe, Tapioca Puff, Onion Ashes

Grilled Courgette Involtni, Kalamata Tapenade (V,Gf,Df)

Beetroot Macaroon, Thyme Infused Goat's Curd (V,N,Gf)

Artichoke, Butternut, Dehydrated Jalapeño, Tacos, Lime Yoghurt (V)

More options on next page >



Manapes (Larger Canapé Style Food)

COLD

Pork Puffs, Cider Vinegar Powder, Smoked Salt

Beef Puffs, Dried Marmite

Puffed Cod Skin, Celery Salt

Sparkling Wine Cured Salmon, Crème Fraiche, Smoked Caviar, Mini Blini

Parmesan Popcorn, White Truffle (V)

Vegetable Hummus Selection –Roasted Carrot, Salt Baked Beetroot, Broad Bean & Mint (V)

Served With Grissini & Crisp Breads



Bruschetta Canapes

Garlic & Herb Mini Baguette Crostinis - With Your Selection of Toppings:

VEGGIE

Tomato & Red Onion Salad with Chopped Parsley
Artichoke & Spinach with Lemon *
Crushed Carrot & Onion Seed
Hummus with Crispy Garlic & Herbs
Olive Tapenade with Crispy Capers
Sun Dried Tomato Pesto & Mozzarella *
Pecorino, Grilled Courgette & Lemon Oil
Smashed Avocado with Chilli & Lime
Devilled Egg & Chives
Welsh Rarebit with Truffle *

MEAT

Ham Hock, Vintage Cheddar & Piccalilli *
Chorizo, White Beans & Oregano *
Nduja Paste with Chopped Olives *
Coronation Chicken with Almonds & Sultanas *
Pepperoni with Tomato Ragu & Parmesan
Smoked Chicken, Avocado & Bacon *
BBQ Pulled Beef with Flamed Peppers *
Parma Ham with Mozzarella & Black Pepper Mayonnaise *
Smoked Sausage, Grilled Onion & Mustard
Chicken Liver Pate with Onion Marmalade

FISH

Smoked Mackerel with Crème Fraiche & Beetroot
Caviar & Cream Cheese with Chives *
Prawn Cocktail with Tomato & Avocado*
Potted Shrimp Butter with Chopped Gherkin *
Oak Smoked Salmon Pate with Fine Herbs
Open Fish Finger Sandwich with Tartare Sauce *
Smoked Haddock Rarebit *
Salmon Ceviche with Chilli, Garlic & Red Onion *
Anchovies' ala Pan Con Tomate
Smashed Tuna Mayonnaise with Red Pepper & Onion

* Upgraded Toppings

Sticks & Sushi Canapes

Japanese Style Yakitori Skewers Served on a Chef Manned BBQ –with an optional Sushi Selection

* **Choose 2 from Each Section**

In the Event of Rain the Skewers will still be cooked over a BBQ but served on boards or Canape trays

VEGGIE

Veggie Maki Roll, Cucumber, Avocado, Spring Onion & Sesame, Miso

Cauliflower Sashimi with Black Truffle, Fine Herbs & Mascarpone

Edamame & Carrot Sushi Roll with Chilli, Garlic & Ginger

Green Vegetable Tartare on Seasoned Sushi Rice with Kewpie Mayonnaise

Pickled Red Onion, Cucumber & Avocado Maki Roll, Seaweed Hot Sauce

Padron Pepper Skewers with Gochujang & Sesame

Sweet Potato, Coriander & Red Onion Skewer with Teriyaki Dressing

King Oyster Mushroom “Scallop” Skewers with Miso & Herb Butter

MEAT

Beef Sushi, Avocado, Crispy Noodles & Wasabi Powder – (COOKED IN FRONT OF GUESTS WITH A BLOWTORCH)

Chicken Katsu Sushi, Avocado, Carrot & Sesame, Curry Sauce – (COOKED)

Spiced Duck Wrapped in Rice Paper, Crisp Vegetables & Ponzu Dipping Sauce

Beef Sashimi, Cured Egg Yolk & Marinated Mushrooms

Sweet & Sour Chicken Meatball Skewers

Crispy Chicken with Wasabi Caesar Sauce

Garlic & Coriander Beef Skewer with Black Garlic Mayonnaise

Chicken Yakitori with Charred Spring Onion & Ginger Salad

FISH

California Crab Maki Roll, Crab, Cucumber, Avocado, Wasabi & Crispy Onions

Lobster Furikake Sushi Roll, Asparagus, Avocado & Spicy Sauce

Seaweed Roll, Topped with Tuna Tartare, Toasted Sesame & Lime Sauce

Tempura Prawn with Avocado, Spicy Sauce & Yuzu

Salmon Sashimi, Yuzu & Soy, Spring Onions

Cod Sashimi, Shiso, Soy & Mint

Tuna Sashimi, Miso, Yuzu & Ginger, Crispy Lotus Chips

Scallops with Black Garlic Aioli, Crispy Onions & Micro Chive

Dessert Canapes

MACARONS

- Orange blossom
- White chocolate & cardamom
- Salted caramel
- Double chocolate
- Raspberry
- Choc mint
- Dark cherry
- Jaffa cake

SWEET CANAPES

White Chocolate Blondie, Raspberries
Dark Chocolate Brownie, Strawberries
Lemon Tart, Meringue, Blackberry
Chocolate Tart, Raspberries
Mini Scone, Clotted Cream, Strawberries
Vanilla Choux, Tonka Bean, Caramel
Lemon Polenta Cake, Chocolate
Passion Fruit Pastille
Passion Fruit & Coconut Battenberg
Classic Cannoli, Dark Chocolate & Pistachio (N)
Rhubarb & Custard Tart
Dark Chocolate & Cherry Slice
Strawberries & Cream Éclair
Rose & Almond Choux Buns (N)

Strawberry & Pistachio Cake (N)
Mars Bar Mousse Shots
Raspberry Ripple Marshmallow
Double Chocolate Cake
Coffee & Apricot Mokatines
Toffee Apple Marshmallow Skewer
Mars Bar Cornetto
Chocolate Mint Cornetto
Raspberry & Cardamom Lollipops
Ruby & White Chocolate Swirl Lollipops
Jaffa Cake Lollipop
Bourbon Bourbon Biscuit
The Brothers Custard Cream

Tier 1-3 Menus

Tier 1 Wedding Menu

STARTERS

Prawn Cocktail, Bloody Mary Sauce, Gem Lettuce, Croutons & Tomatoes

Brown Crab Fishcakes, Asian Salad, Sesame & Chilli Dipping Sauce

Roasted Chicken & Pistachio Pate, Tomato Chutney & Rustic Toast

Ham Hock Terrine, Piccalilli & Focaccia Crostini

Tomato & Basil Soup, Onion Seed Mini Loaf (VE)

Caramelized Shallot Tarte Tatin, Truffle Crème Fraiche & Micro Salad (V)

MAINS

Steak & Ale Pie, Mustard Creamed Potatoes, Roasted Carrots & Red Wine Gravy

Roasted Chicken Breast, Dauphinoise Potatoes, Wilted Spinach, Forest Mushroom & Madeira Sauce

Slow Roasted Lamb Shoulder, Fregola, Chickpeas, Roasted Vegetables & Romesco Sauce

12 Hour Pork Belly, Fondant Potato, Tenderstem Broccoli, Crackling & Apple Jus

Cod Baked in Lemon & Herb Butter, Asparagus, Tomato & Caper Dressing

Dukkah Crusted Baby Aubergines, Harissa & Tomato Sauce, Israeli Grains & Coconut Yoghurt (VE)

Feta & Spinach Spanakopita, Briam, Walnut & Basil Chimmi Churri (V)

DESSERTS

Molten Chocolate Brownie, Cookie Dough Ice Cream & Honeycomb

The Brothers Eton Mess – Strawberries, Elderflower & Sorrel (V)

Sticky Toffee Pudding, Salted Caramel Sauce & Vanilla Ice Cream (V)

Exotic Fruit Carpaccio, Coconut Sorbet & Pineapple Wafer (VE)

Chocolate Mousse, Raspberry Sorbet, Pistachio & Speculoos Biscuit (VE)

Tier 2 Wedding Menu

STARTERS

Tempura King Prawns, Pickled Carrot & Radish Salad, Chilli & Sesame Dipping Sauce

Tuna Carpaccio, Rainbow Radish, Avocado, Yuzu & Coriander Dressing

Crispy Chicken Croquettes, Caesar Mayonnaise, Gem Lettuce & Shaved Parmesan

Chorizo Scotch Egg, Romesco Sauce & Pipperade Salad

Lebanese Falafel, Tahini & White Beans, Harissa & Tomato Salsa (VE)

Creamy Burrata, Heirloom Tomato & Strawberry Salad, Pickled Shallots & Borage (V)

MAINS

Slow Roasted Beef Sirloin, Swiss Cheese & Brisket Scrumpet, Sauerkraut, Triple Cooked Chips, Peppercorn Jus

Robata Chicken, Chicken & Smoked Sausage Yakitori Skewer, Bok Choi, Garlic, Ginger & Soy

Slow Roasted Lamb Rump, BBQ Hasselback Potatoes, Grilled Onions, Smoked Yoghurt, Moroccan Dressing

Free Range Porchetta, Mustard Creamed Potatoes, Cabbage & Bacon, Apple Jus

Roasted Salmon Fillet, Crab Crushed Potatoes, Samphire & Sauce Vierge

Hand-made Gnocchi with Grilled Lemon Courgettes, Ricotta, Basil & Sun Dried Peppers (V)

The Brothers Ratatouille (VE)

DESSERTS

Rich Chocolate Marquise, Hazelnuts, Frangelico Mousse, Passionfruit Sorbet

Strawberry Trifle with Victoria Sponge Milkshake & Gold Leaf

Black Forest Baked Alaska, Mint Choc Chip Ice Cream (V)

Peach Melba Pavlova (VE)

Selection of British Cheeses, Preserves, Crackers & Grapes

Tier 3 Wedding Menu

STARTERS

Lobster Thermidor, Classic Cocktail Salad,
Lemon & Grilled Sourdough

Seared King Scallops, Chorizo, Cauliflower,
Apple & Sultana

Chicken & Foie Gras Pressing, Summer
House Pesto, Pickled Enoki Mushroom,
Truffled Sourdough Croutes

BBQ Iberico Pork Secreto, Pineapple, Quails
Egg & Violette Potatoes

Chargrilled Green & White Asparagus, Fresh
Truffle & Trompette Mushrooms (VE)

Crispy Courgette Flower, Heirloom Tomato
Salad, Confit Lemon Puree, Micro Basil (V)

MAINS

Slow Roasted Beef Fillet, Potato & Celeriac
Terrine, Baby Vegetables, Truffled Puff
Pastry, 10 Year Whiskey Sauce

7 Spice Duck Breast, Crispy Leg Spring Roll,
Honey & Carrot Puree, Chinese Cabbage,
Plum Sauce

Salt Baked Lamb Rack, Saffron Potatoes,
Sheeps Yoghurt, Courgettes, Sun Dried
Datterini Tomatoes, Mint & Zhoag

Suckling Pig Cutlet & Belly, Puffed Potatoes,
Corn & Ginger Puree, Bok Choi, Sweet &
Sour Peaches

Poached Turbot Supreme, White Beans,
Piquillo Peppers, Lemon & Cime Di Rabe

Tandoori Heritage Cauliflower, Grelot
Onions, Pomegranate, Preserved Lemon &
Iranian Pistachios (VE)

Pea & Provolone Cheese Ravioli, Spinach,
Broad Beans & Summer Herbs, Pea Shoots
& Smoked Oil (VE)

DESSERTS

Billionaires Chocolate Bar – Sea Salt,
Caramel, Gold Leaf, Ecuadorian Chocolate,
Jersey Cream

The Brothers Strawberries & Cream
Champagne Mousse, Dark Fruit Compote,
Citrus Sorbet (VE)

Assiette of Desserts – Choose any 5 from
our menus

The Lemon – Lemon Shaped Citrus
Mousse in White Chocolate Shell, Dry Ice
& Limoncello

BBQ Wedding Menu

BBQ Wedding Menu

OPTION 1

SIMPLE OFFERING:

Choice of 2 per person –

Fully Loaded Burgers Stacked with Pulled Brisket Our Burger Sauce, Fried Onions, Swiss Cheese, Lettuce, Tomatoes

½ Rack BBQ Pork Ribs with Apple Relish & Smoked Mustard

Smoked Bratwurst Hot Dogs in Brioche Rolls, Curried Onions & Harissa Ketchup (Plain Hot Dog Available Also)

Reuben Burgers – Grilled Burger, Salt Beef, Gherkins, Sauerkraut, Swiss Cheese & Russian Dressing

Korean Pork Belly Skewers with Pineapple, Sesame & Chilli

Maple Glazed Chicken Wing Skewers

Lamb Burgers in Brioche Buns with Salsa Verde, Roasted Peppers, Cos Lettuce

Glazed Halloumi & Vegetable Skewers (V)

Chicken Souvlaki Skewers with Green Goddess Dressing

BBQ Cauliflower Steaks (VE)

King Prawn Skewers with Tomatoes & Peppers

Peri Peri Chicken on the Bone

Pork Koftas with Chilli & Lime Yoghurt

Mushroom Shawarma Kebabs (VE)

Soy Glazed Salmon Fillets with Bok Choi & Chilli

Chicken & Pesto Burgers with Taleggio Cheese & Sun-Dried Tomatoes

Vegan Moving Mountains Burgers with Burger Sauce, Lettuce & Fried Onions (VE)

BBQ Pulled Pork Baps with Apple Sauce & Crackling

Jerk Chicken on the Bone with Black Beans & Chilli

Jackfruit Tacos, Roasted Pepper Relish, Herb & Lime Crema (VE)

Grilled Aubergines with Spicy Apricot Tabbouleh (VE)

Carrot & Chickpea Burgers with Lettuce, Apricot Harissa & Vegan Yoghurt (VE)

Chicken Tikka Skewers with Vegetables

Lamb Chops with Smoked Tomato Salsa & Feta

BBQ Red Snapper Parcels with Chilli, Lime & Mint

Served with the Following –

Rainbow Slaw, Grilled Corn on the Cob, Potato Salad, Leafy Salad & Greek Salad, Condiment Station

OPTION 2

UPGRADED SHARING OPTION:

Choice of 4 from the List –

Served with a choice of the following:

- Middle Eastern Salads, Dressings & Breads
- Italian Salads, Dressing & Breads
- Greek Salads, Dressings & Breads
- Tex-Mex Style Salads & Accompaniments

Italian Banquet

Italian Banquet

An Italian Style Feast – Served Your Way
Served on Wooden Boards in Quaint Dishes & Served Family Style

ON THE TABLE

Choose 2

- Forest Mushroom & Taleggio Arancini
- Olive Tapenade Pate
- Mixed Olives
- Balsamic & Olive Oil
- Classic Bruschetta with Ripped Mozzarella Tomatoes & Basil
- Prosciutto & Mozzarella Skewers
- Salami with Shaved Parmesan
- Sun Dried Tomato Paste
- Italian Pickles
- Sun Dried Tomatoes & Capers
- Carbonara Arancini
- Asparagus & Pea Arancini
- Truffled Polenta Chips
- Asparagus wrapped in Prosciutto with Aioli
- Devilled Eggs Topped with Crispy Ham
- Melon Carpaccio with Ham & Balsamic

PASTA, RISOTTO & GNOCCHI

Choose 1

- Carbonara Tagliatelle
- Spaghetti with Mussels in Creamy White Wine & Garlic Sauce
- Beef Ragu with Tagliatelle Finished with Chopped Parsley
- Posh Mac n Cheese – Rigatoni with 3 Cheese Sauce Topped with Pangratatto
- Puttanesca Style Trofie Pasta
- Ricotta & Spinach Tortellini with Creamy Herb Sauce
- Classic Beef Lasagne
- Ricotta, Spinach & Herb Lasagne
- San Marzano Tomato & Basil Linguine
- Forest Mushroom & Truffle Pappardelle
- Cherry Tomatoes, Pesto & Rocket Linguine
- Crab & Chilli Spaghetti
- King Prawn, Lemon, Chilli & Garlic Linguine
- Sun Dried Pepper, Spinach & Ricotta Orzo
- Pork & Forest Mushroom Ragu
- Fennel Sausage & Tomato Linguine with Chopped Parsley & Chilli
- Butternut Squash, Sage & Cavolo Nero Gnocchi
- Forest Mushroom Risotto with Chives & Crème Fraiche
- Squid Ink Risotto with Prawns & Mussels

Italian Banquet

BREAD

Choose 1

- Garlic Ciabatta
- Focaccia with Rosemary & Garlic
- Margarita Pizzettes
- Capricosa Flatbreads
- Truffle Buttered Dough Balls
- Crisp Music Bread Wafers
- Garlic & Thyme Crostinis
- Grisini Bread Sticks
- Sun Dried Tomato, Basil & Parmesan Pizza Swirls
- Caramelised Onion Focaccia

MEAT & FISH

Choose 1

- Porchetta with Garlic & Sage
- Sea Bream Fillets with Chilli, Lemon & Parsley
- Garlic & Chilli Shell on Prawns
- Chicken, Proscuitto & Mozzarella Involtoni
- Lamb Osso Bucco with Garlic & Chilli
- Chicken Parmigiana with Sage & Parmesan
- Pollo ala Diavolo – Italian Style Peri Peri Chicken
- Giant Meatballs Stuffed with 3 Cheeses
- Flash Fried Squid with Olives, Tomatoes & Basil
- Beef Bracirole
- Italian Beef Stew - (Spezzatino)
- Beef Tagliata – Seared & Sliced Beef Salad
- Italian Fish Stew – (Brodetto)
- Mussels & Clams in White Wine & Cream Sauce

SALAD & TABLE DISHES

Choose 1

- Caprese – Tomato, Mozzarella & Basil
- Sun Dried Tomato, Rocket & Parmesan
- Tuscan Chips – Baby Potato wedges, Truffle Oil, Chilli & Garlic with Parmesan
- Classic Caesar Salad
- Nicoise Salad
- Creamy Polenta with Truffle & Parmesan
- Classic Minestrone Soup
- Panzanella Salad
- 5 Bean Salad with Italian Herb Dressing
- Farfalle Pasta Salad with Pesto, Tomatoes & Black Olives
- Ratte Potato, Charred Onion, Caper & Olive Salad

Afternoon Tea

Afternoon Tea

Classic or Quirky – You Decide

Served on Wooden Boards or Afternoon Tea Sets Can be Hired for a Bespoke Price

SANDWICHES

Choose 4

Butchers Smoked Ham & Mustard in Granary Bread

Duck Egg & Cress in Brioche Roll

Cheddar Cheese with Chutney on Tomato Ciabatta

Scottish Smoked Salmon & Caper on Rye Bread

Prosciutto, Mozzarella & Heritage Tomato Bruschetta

Caramelised Onion & Stilton Focaccia

Rare Roast Beef & Horseradish with Watercress on White Door Stop Bread

Chicken & Bacon Caesar Wrap (contains fish)

Falafel Wrap with Basil Aioli & Roasted Vegetables

Fish Finger Ciabatta, Tartare Sauce & Lettuce

Italian Cold Cuts Ciabatta, Sun Dried Tomato Mayonnaise, Rocket

Smoked Salmon & Cream Cheese Bagel

Pastrami, Mustard & Dill Bagel

Vegan B.L.T – Smoked Banana Blossom, Lettuce & Tomato with Black Pepper Mayonnaise

Honey & Mustard Glazed Ham Hock & Rustic Slaw

Prawn Cocktail with Bloody Mary Mayonnaise

Coronation Chickpea with Almonds & Sultanas

Grilled Vegetable Open Sandwich with Tahini 'Yoghurt'

CAKES

Choose 4

Lemon Drizzle

Carrot Cake

Chocolate Fudge Cake

The Brothers Chocolate Bar

Mini Eclairs

French Fancies

Treacle Tart with Orange Crème Fraiche

Victoria Sponge Cakes

Chocolate Brownies

Cookie Dough Slabs

Raspberry Ripple Blondies

Macarons – Assorted Colours & Flavours

Baked Vanilla Cheesecake

Apple Crumble Cake

Battenburg Cake

Jamaican Ginger Cake

Strawberry & White Chocolate Choux Bun

Chocolate Chip Shortbread Biscuit

Orange & Walnut Flapjack

Salted Caramel Cupcakes

Afternoon Tea

SCONES & SAVORIES

Choose 2

Classic Scone

Leek & Cheddar Scone

Ploughmans Scone

Vegan Scone

Sausage Roll

Hog Roast Roll

Pork Pie

Gala Pie

Scotch Egg

Vegan Sausage Rolls

JAMS & ACCOMPANIMENTS

Choice of 3 – Served in Pots

Clotted Cream

Strawberry Jam

Blackcurrant Jam

Apricot Jam

Raspberry Jam

Pimms Jam

Cheddar Butter

Onion Chutney

Piccalilli



Roast Options

Roast Options

The Brothers Famous British Roast Dinner. *Upgraded Meats

MEATS

Honey & Mustard Glazed Turkey Breast
Slow Roasted Beef Topside – Served Pink or Well
Lemon & Thyme Buttered Chicken on the Bone
Slow Roasted Sirloin with Mustard & Black Pepper *
12 Hour Venison Haunch with Juniper & Rosemary *
Maple Glazed Duck *
Free Range Goose with Sage & Garlic *
Slow Roasted Welsh Lamb Shoulder *
Wild Garlic & Black Pepper Lamb Leg – Served Pink or Well Done *
Slow Roasted Pork Shoulder with Crackling
Mustard & Cider Glazed Pork Loin with Crackling *
Pork & Black Pudding Wellington *
Honey Glazed Gammon

VEGETARIAN

Portobello Mushroom Wellington
Nut Roast with Lentils, Grains & Aromatic Spices
Leek & Cheddar Pithivier
Spinach & Artichoke Filo Pie
Chestnut, Spinach & Stilton en Crouete
Leek, Ricotta & Gruyere Tart
Asparagus & Tenderstem Pasties with Cheddar Topping

CHOICE OF ACCOMPANIMENTS

Choice of 5 -

Sea Salted Roast Potatoes
Truffle Oil Roast Potatoes
Root Vegetables with Maple Butter
Star Anise Braised Carrots
Maple & Rosemary Parsnips
Sprouts in Bacon Butter
Garlic & Chilli Sprouts
Garlic Leafy Greens
Mangetout in Thyme Butter
Green Beans & Bacon
Bubble & Squeak

Tenderstem Broccoli with Smoked Almonds
Spiced Red Cabbage
Cauliflower Cheese
Broccoli & Stilton Cheese
Focaccia & Garlic Stuffing
Cheese & Leek Stuffing
Sausage Meat Stuffing
Yorkshire Puddings
Pigs in Blankets
Creamed Leeks

SAUCES

Choice of 3 – Served in Jugs or Pots

Vegetable Gravy
Meat Gravy – Same as Meat Choice
Apple Sauce
Horseradish Sauce
Mint Jelly Sauce
3 Mustard Sauce
Cheese & Beer Sauce
Sourdough Bread Sauce
French Onion Bread Sauce (contains meat)
Slow Gin Cranberry Sauce

Sharing Starters & Desserts

Sharing Starters

Our Sharing Boards are served on wooden planks – or Can be Displayed for a Buffet or Station

ANATOLIAN MEZE:

Hummus, Baba Ghanoush, Anatolian Chilli Mezze, Dolmades, Cacik, Ezme Anti- Pasti, Feta Stuffed Peppers, Grilled Halloumi, Stone-baked Lavas Bread

TEX - MEX:

Queso Mac n Cheese, Cheesy Nachos, Jalapenos, Guacamole, Salsa & Sour Cream, Chicken Fajitas, Spicy Bean Burritos, Re-Fried Beans, Pulled Beef Soft Tacos

INDIAN SNACKS:

Crispy Vegetable Samosas, Spiced Lamb Koftas, Onion Bhajis, Vegetable Pakoras, Raita, Onion Salad, Poppadums', Mango Chutney, Hand Made Naan Breads

GREEK MEZZE:

Hummus, Olives, Tzatziki, Lamb Meatballs, Greek Salad, Spanakopita, Chicken Souvlaki, Roasted Aubergines & Peppers with Tahini, Toasted Pitta Breads

DELI:

Scotch Egg, Pork Pies, Chicken Liver Pate, Cheddar Cheese, Roast Beef & Ham, Chutney, Pickles & Fresh Baguette

***ANTI-PASTI:**

Italian Cured Meats, Honey Glazed Ham & Roast Beef, Baked Camembert, Pickles, Chutney, Olives, Sun-Dried Tomatoes & Sourdough Bread

***FRITTO MISTO:**

Fish & Vegetables in Tempura Batter – Prawns, Whitebait, Squid, Squash, Broccoli & Fennel with Lemon Wedges & Garlic Aioli

Sharing Desserts

Our Sharing Boards are served on wooden planks – or Can be Displayed for a Buffet or Station

SEASONAL FRUIT PAVLOVA:

Giant Pavlova Filled with Cream & Seasonal Fruit – Can also be served as individuals with different toppings

DIY CHEESECAKES:

Mini Cheesecakes with a Selection of Sauces & Toppings

COOKIE DOUGH:

Freshly Baked Cookie Dough Skillet with Ice Cream & Chocolate Sauce

***BRITISH CLASSICS:**

Mini Desserts – Eton Mess, Treacle Tart, Sticky Toffee Pudding, Apple Crumble, Bannoffe Pie

***ITALIAN DELI:**

Mini Desserts – Tiramisu, Lemon Posset, Cannoli's, Pannacotta, Bomboloni Filled with Chocolate & Hazelnut Ganache

THE PYRAMID: SERVED ON OUR BIG WHITE PYRAMID

Macarons, Brownies, Cookie Cubes, Cheesecakes, Profiteroles, Chocolate Truffles



Evening Food

Evening Food

We Offer Lots of Options For Evening Food – From Buffets to Party Food

EVENING SNACKS

TOASTIES

(CHOICE OF 2 FOR THE EVENT)

Honey Roasted Ham & Gruyere
Salami, Taleggio & Sun-Dried Tomato Pesto
Triple Cheese & Onion
Garlic Bread & Cheese
Vegan 'Sheese' & Chutney Tuna,
Red Onion & Pepper Melt

PIZZAS

(CHOICE OF 2 FOR THE EVENT)

Pepperoni
Margarita
Meat Feast
Vegan "Sheese" and Herb
Roasted Vegetable, Chilli & Onion
Capriccioso
Hawaiian

LOADED FRIES

(CHOICE OF 2 FOR THE EVENT)

Cheesy
Truffle & Parmesan
Crispy Bacon, Fried Onion & Cheddar
Vegan 'Sheese' & Fried Vegetables
Nacho Fries with Guacamole, Salsa & Jalapenos
Chicken Tikka, Red Onion & Raita Drizzle

BAPS

(CHOICE OF 2 FOR THE EVENT)

Bacon with Ketchup
Hog Roast with Crackling & Apple Sauce
Jerk Chicken & Pineapple Salsa
Smashed Falafel, Sweet Potato & Avocado with Chilli
Grilled Sausages with Mustard or Brown Sauce



Evening Food

BAO BUNS

(CHOICE OF 2 FOR THE EVENT)

Sticky Honey & Soy Pork Belly with Carrot & Sesame
Korean Crispy Beef with Pickled Red Cabbage & Spring Onions
Not so Katsu Mock Chicken & Sesame Slaw
Teriyaki Salmon & Kimchi
Crispy Sweet Potato Karokke with Curry Sauce

FISH & CHIP CONES

Battered Fish & Chip Cones with Mushy Peas or Curry Sauce
OR
Breaded Scampi & Chips with Mushy Peas or Curry Sauce

SLIDERS

(CHOICE OF 2 FOR THE EVENT)

Classic Beef Burger with Burger Sauce
Kentucky Fried Chicken with Lettuce & Mayonnaise
Vegan Burger with Vegan Cheese
Club - Chicken Breast with Bacon & Egg Mayonnaise
Crispy Cod B.L.T

EVENING DISPLAYS

HOG ROAST - (FEEDS UP TO 100 GUESTS)

Served with Rainbow Slaw, Butchers Sausages, Vegan Stuffing, Apple Sauce, Potato Salad, Leafy Greens & Floury Baps

MEDITERRANEAN LAMB ROAST - (FEEDS UP TO 100 GUESTS)

Served with Israeli Salads, Toasted Flatbreads, Yoghurt, Mezze Dips & Sauces

ROTISSERIE CHICKEN - (FEEDS UP TO 100 GUESTS)

Choice of Marinade – Peri Peri/BBQ/Jerk/Lemon & Herb
Served with Corn on the Cob, Rainbow Slaw, Potato Salad & Flatbreads

CHARCUTERIE & CHEESE

Selection of Artisan Meats & Cheeses – Served with Crackers & Breads, Condiments & Accompaniments

THE BROTHERS BBQ – Ask to see the Selection

HOT FORK BUFFET – Ask to see the Selection

FINGER BUFFET – Ask to see the Selection

Hot Fork Buffet

Mains

Lamb Dishes

Classic Shepherds Pie with Smoked Cheddar & Wild Garlic Crust

Greek Lamb Souvlaki Skewers with Tzatziki

Slow Roasted Lamb Shoulder with Yorkshire Puddings

Lamb Tagine with Preserved Lemons & Dukkah

Lamb Madras Curry with Coriander & Green Peppers

Pork Dishes

Smoked Ham Hock in Cider & Apples

Char Sui Pork Belly with Bok Choi & Glass Noodles

Carbonara Pasta Bake with Pangritata

Slow Roasted Rack of Pork with Crackling & Apple Sauce

Pork Shoulder Carnitas with Crispy Tacos & Chimmi Churri

Cumberland Sausage Wheels with Truffled Wholegrain Mustard

Game Dishes

Venison Chilli with Dark Chocolate & Puffed Rice

Jamaican Goat Curry with Potato & Scotch Bonnet Oil

Guinea Fowl "Coq au Vin"

Game Pies in Puff Pastry & Topped with Tallegio Cheese Crust

Kentucky Fried Quail with BBQ Beans

Confit Duck Leg with White Bean & Smoked Ham Cassulet

Fish Dishes

Thai Green Prawn Curry with Vegetables & Coconut Broth

Smoked Haddock & King Prawn Fish Pie

Battered Cod Goujons with Tartare Sauce

Fish Finger Ciabattas with Crunchy Salad & Beetroot Tartare

The Brothers Paella with King Prawns, Chorizo, Squid & Mussels

Crab Linguine with Chilli & Cherry Tomatoes

Cod & Smoked Cheddar Fishcakes

Mains

Chicken Dishes

Chicken Pad Thai with Peanuts & Lime

Jerk Chicken with Pineapple Relish

Chicken Satay Skewers with Peanut & Wild Rice

Pesto Chicken Burger with Tallegio & Sun-dried Tomatoes

Coronation Chicken Jambalaya with Dried Fruits

Chicken & Leek Pies

Honey & Soy Glazed Chicken Wings with Sesame Seeds, Chilli & Spring Onions

Spatchcock Chicken with Harissa & Lemon

Beef Dishes

The Brothers Steak Sandwiches with Tomato Chutney, Fried Onions & Rocket

Classic Beef Lasagne with Garlic Crumbs

Beef Kofte Burger with Smoked Monterey Jack Cheese & Burger Sauce

Slow Roasted Ox Cheeks in Red Wine Sauce

“Jack & Coke” Jacobs Ladder Shortrib

Shredded Beef Gochujang with Brown Rice, Raw Asian Salad & Yuzu Dressing

Vegetarian & Vegan Dishes

Mediterranean Vegetable Lasagne with Spinach & Ricotta

Roasted Pepper, Cashew & Spinach Baklava

Pea & Bean Falafels with Flatbreads & Tomato Relish

Chickpea Burgers with “Sheese” & Burger Relish

Roasted Asparagus with Boiled Eggs & Bearnaise Sauce

Roasted Artichoke, Tomato & Goats Cheese Rigatoni

Cauliflower Laksa Curry

Forest Mushroom & Wild Garlic Risotto

Sides

Sides

Dauphinoise Potato with Wild Garlic & Gruyere

Sweet Potatoes with Chorizo & Chilli

Mini Jacket Potatoes with Sour Cream & Chives

Triple Cooked Chips

Steamed Rice with Coriander & Aromatic Spices

Tomato Salas with Capers, Red Onion & Balsamic

French Style Peas with Bacon & Baby Onions

Creamy Mashed Potatoes

Roasted Mediterranean Vegetables

Roasted Potatoes with Thyme & Sea Salt

Superfood Salad



Desserts

Desserts

Classic Brownies

Bakewell Tart

Knickerbocker Sundaes

Eton Mess Pavlovas

Profiteroles with Cream & Chocolate Sauce



Finger Food

Finger Food

Your choice for breakfast, brunch, lunch or buffets & finger food arrangements.

The below options are delivered as classic recyclable platter arrangements or...

Can be delivered with large wooden trays to serve as an edible display for an extra instagrammable WOW factor.

Buffet Options:

3x bread choices

3 x Savouries

1 x Hummus/Deli

1 Salad

2 x sweet

(1 portion of each selection per person)

3x bread choices

4 x Savouries

1 x Hummus/Deli

2 Salad

2 x sweet

(1 portion of each selection per person)



Savoury

Cold Cuts

Selection of Local Meats, 80g Per Portion

Rare Roast Beef with Horseradish & Watercress
Honey Glazed Gammon with Chunky Apple Salsa
Italian Cured Meats with Rocket & Parmesan
Chorizo with Tomatoes & Crispy Potato
Homemade Corned Beef with Mustard & Pickles
German Garlic Sausage with Mustard & Croutons
Mortadella with Chopped Pistachios
Pastrami with Pickles
Chicken Sausage with Curry Mayonnaise
Pork Pies with Piccalilli

Quiches

All are 6" cut into 6 slices

Quiche Lorraine – Cheese & Bacon Quiche with Tomato, Thyme & Black Pepper
Broccoli & Stilton – Finished with Crumbled Cheese & Parsley
Caramelized Onion & Cheddar – Finished with Balsamic Glaze
Mushroom, Leek & Chicken Quiche – Finished with Mascarpone
Ham & Pea Quiche – Finished with Chopped Mint
Smoked Salmon & Cream Cheese

Fish

A Selection of Seafood Options all are 80g Per Portion

Plaice Goujons with Lemon Mayonnaise
Smoked Salmon with Capers & Chopped Herbs
King Prawns with Garlic & Chilli
Prawn Cocktail Lettuce Cups with Tomatoes & Cucumber
Devon Brown Crab Pate en Crouete with Pickled Cucumber
Smoked Mackerel Rilette with Ciabatta Croutes & Shaved Horseradish

Terrines

All are Pre-Sliced into 90g Portions & Served with Ciabatta Croutes

Classic Ham Hock with Piccalilli
Chicken & Leek with Pickled Wild Mushrooms
Farmhouse Terrine – Pork & Pate Layered Terrine Served with Onion Chutney
Pork & Black Pudding with Soft Boiled Eggs & Gherkins
Duck & Pistachio Terrine Wrapped in Parma Ham with Prune Chutney
Garden Vegetable Terrine with Basil Crème Fraiche V
Wild Game with Pistachios & Cherries – **Seasonal**

Savoury

Scotch Eggs

All Are Individual & Are Around 140g Each

Pulled Lamb Scotch Egg, Spiced Apricot Jam
Classic Pork Scotch Egg, Mustard Mayonnaise
Chorizo Scotch Egg with Red Pepper Ketchup
Lentil Scotch Egg with Root Vegetable Piccalilli V
Venison Scotch Egg with Cranberry Sauce – Seasonal
Coronation Chicken Scotch Egg with Curry Mayonnaise
Black Pudding Scotch Egg with Celeriac Remoulade

Sausage Rolls

All are 100g per Portion

Classic Pork Sausage Roll with Mustard Mayonnaise
Curried Chicken Sausage Roll Finished with Onion Seeds &
Served with Garlic Ketchup
Duck Sausage Roll with Hoisin Sauce
Quorn & Mushroom Sausage Roll with Veganaise VE
Hog Roast Sausage Roll with Apple Sauce
Chorizo Sausage Roll with Aioli

Skewers

All are 80g Skewers & Are 2 per Portion

Chicken & Chorizo with Harissa Yoghurt
Salmon & Prawn with Tomatoes & Red Onion
BBQ Pork with Pineapple & Red Onion
Chicken Shawarma with Peppers & Onions
Lamb Souvlaki Skewers with Courgette & Aubergine
Halloumi & Roasted Vegetable V
Falafel with Roasted Vegetables & Sesame Glaze VE

Tacos

All are 70g Portions & Come with Blue Corn Tacos

Classic Steak Tartare with Chopped Egg & Cornichons
Salmon Tartare with Chive Sour Cream
Seabass Ceviche with Chilli & Lime
Teriyaki Tuna with Avocado & Crispy Ginger
Korean Chicken with Kimchi Mayonnaise & Spring Onions
BBQ Pork with Chimmi Churri & Spiced Tomato Salsa
Roasted Vegetable Tartare with Coconut Yoghurt & Fresh Herbs VE

Bread Based

Breads

Perfect to Accompany Any Platter, All are 80g Portions

Garlic & Oregano Focaccia

Salted Soft Pretzels

Grisini Breadsticks

Stone-baked Sourdough

Garlic Buttered Ciabattas

Mozzarella & Herb Flatbreads

Wraps, Bagels & Ciabattas

Each comes Sliced in Half & Priced per Individual Item

Chicken & Bacon Caesar Wrap with Garlic Caesar Mayonnaise
(Contains Fish)

Falafel Wrap with Basil Aioli & Roasted Vegetables VE

Fish Finger Ciabatta with Tartare Sauce & Gem Lettuce

Italian Cold Cuts Ciabatta with Sun-dried Tomato Mayonnaise
& Rocket

Smoked Salmon & Cream Cheese Bagel

Pastrami, Mustard & Dill Pickle Bagel

Vegan B.L.T – Smoked Banana Blossom, Lettuce & Tomato VE

Sandwiches

Choice of White or Brown Bread

Honey & Mustard Glazed Ham with Rustic Slaw

Rare Roast Beef with Horseradish Aioli

Prawn Cocktail with Bloody Mary Mayonnaise

Vintage Cheddar with Chutney V

B.L.T – Smoked Streaky Bacon, Lettuce, Tomato & Mayonnaise

Egg Mayonnaise with Watercress V

Coronation Chickpea with Almonds & Apricots VE

Grilled Vegetables with Tahini “Yoghurt” VE

Flatbreads & Pizzas

All are 6” cut into 4 slices

Pulled Lamb Flatbread, Tzatziki & Crispy Garlic

BBQ Burnt Ends Flatbread with Charcoal Roasted Peppers & Chilli

Margarita Pizza with Sun-dried Tomatoes & Mozzarella V

Hawaiian Pizza – Honey & Mustard Glazed Ham with Pineapple

Pepperoni Pizza – Served with Pepperoni, Garlic Butter Drizzle & Extra Cheese

Halloumi, Courgette, Roasted Red Onion & Pepper Flatbread with Chimmi
Churri V

Lebanese Falafel Flatbread with Roasted Vegetables, Tahini “Yoghurt” VE

Onion Seed Flatbread with Roasted Carrot Hummus, Feta & Pickled Chilli VE

Hummus/Deli

Hummus

Hummus is Served in Recyclable Pots & Served with Toasted Pitta

Classic Hummus with Olive Oil

Roasted Onion Hummus with Crispy Shallots

Roasted Pepper Hummus with Chimmi Churri

Roasted Carrot Hummus with Crumbled Feta & Lemon

Peri Peri Hummus

Beetroot Hummus with Rosemary

Fajita Spiced Hummus with Tomato Salsa & Green Chilli

Black Olive Hummus with Chermoula

Deli Pots

Selection of Deli Accompaniments Served in Recyclable Pots

Sun-dried Tomatoes with Basil & Oregano Olive Oil

Feta Stuffed Peppers

Halkidiki Olives

Pickled Onions & Cornichons

Smoked Almonds

Crushed Broad Beans & Peas

Smashed Avocado

Roasted Vegetables

Salads

Meat & Fish Salads

Selection of Salads Served in Recyclable Pots

Classic Chicken Caesar, Croutons, Anchovies & Cos Lettuce with Garlic Caesar Dressing

Laab Dai – Vietnamese Pork Lettuce Cups with Sweet & Zingy Chilli Dressing

Crispy Beef Salad with Sesame & Soy Dressing, Crunchy Carrot, Radish & Cucumber, Freshly Chopped Herbs

Slow Poached King Prawns with Tomatoes, Melon & Basil

Hot Smoked Salmon, Beetroot, Orange & Bitter Leaves, Pickled Walnut Dressing

Posh Potato Salad with Truffle Oil, Bacon Bits & Avocado

Watermelon with Mozzarella, Prosciutto & Chopped Mint

Teriyaki Salmon Buddah Bowls – Dressed Sushi Rice, Rainbow Vegetables, Sesame & Ginger RAW

Crispy Bacon, Grilled Nectarine, Pecans, Raddichio & Maple Dressing

Classic Prawn Cocktail with Avocado & Marie Rose Buttermilk

Rump Steak Tagliatta, Roasted Seasonal Vegetables, Parmesan & Chive Crème Fraiche

Shredded Tuna with Orzo, Green Beans & Roasted Peppers

Veggie & Vegan Salads

Selection of Salads Served in Recyclable Pots

Pulled Jackfruit Salad with Mango, Chilli, Cucumber & BBQ Corn VE

Crumbled Goats Cheese with Heirloom Tomatoes, Strawberries, Basil & Lovage Dressing V

Fresh Pea, Broad Beans, Broccoli, Kale & Lemon Salad with Quinoa & Chopped Herbs VE

Superfood Salad of Blueberries, Spinach, Avocado, Kale & Chia Seeds with Punchy Ginger Dressing VE

Classic Panzanella Salad V

Chunky Greek Salad with Olives, Red Onion, Tomatoes, Cucumber, Green Pepper & Feta V

Israeli Salad with Cous Cous, Chickpeas, Pomegranate, Tomatoes & Pitta Croutons VE

Oriental Noodles with Shredded Papaya, Beansprouts, Shaved Vegetables & Teriyaki Dressing VE

Salt Baked Carrots, Pesto Yoghurt, Zaa'tar, Dukkah Seeds & Toasted Grains V

Rustic Slaw V

Farfalle Pasta Salad with Cherry Tomatoes, Pine Nuts, Lemon & Pesto VE

Moroccan Summer Salad with Cauliflower, Dried Fruit & Nuts, Ras el Hanout & Tahini Dressing VE

Coronation Tofu Salad, Mango, Almonds, Gem Lettuce & Curry "Yoghurt"

Sweets

Cookies

2 Per Portion, Perfect with Coffee

Classic Chocolate Chip

Brownie Cookies

Oatmeal & Raisin Cookies

Biscoff Centre Cookies

Vegan Peanut Butter Cookies VE

Compost Cookies – Cookie, Flapjack & Brownie Mix Cookies

Classic Scottish Shortbread Fingers

Pistachio & Dried Cherry Biscotti

Cakes & Cupcakes

6" Cakes Cut Into 8 Slices or Choose to have as Cupcakes

Carrot Cake with Orange Cream Cheese Frosting

Coffee & Walnut Cake

Victoria Sponge with Strawberries & Cream

Lemon Drizzle

Red Velvet Cake with Chocolate Ganache

Vegan Triple Chocolate Cake VE

Brownies

Traybake Brownies, Choose Your Favourite Toppings

Classic Chocolate Chip Brownies

Half & Half – Half Cookie Dough, Half Brownie

Blondie – White Chocolate Brownies

Honeycomb Brownies

Old Traditional – Brownie with Mixed Nuts

Vegan – Vegan Brownies VE

Biscoff Brownies

Pavlovas

Classic Dessert with a Choice of Fruit & Cream Topping

Classic Strawberries & Cream

Exotic Mango & Pineapple with Passoa Cream

Rhubarb & Ginger with Brown Sugar Meringue

Melba – Peach, Raspberry & Toasted Almonds with Vanilla Cream

Lemon Meringue – Toasted Meringue with Lemon Curd, Cream & Crumbles Sweet Pastry

Mediterranean Fig with Pomegranate, Pistachio & Molasses

Blueberry Cheesecake Pavlova with Mint & Coulis

Sweets

Dessert Pots

Classic Desserts in Recyclable Pots

Brownie Sundae

Lemon Meringue Pie

Strawberry Trifle

Eton Mess

Tiramisu

Vegan Chocolate Mousse with Shaved Chocolate
& Toasted Nuts VE

Profiteroles with Chocolate Sauce

Banoffee Pie

Raspberry & White Chocolate Cheesecake

Fruit

A selection of Healthy Fruit in Platter or Pot Form

Exotic Fruit with Pomegranate & Mint

Melon – Variety of Melon Slices

Berries – Seasonal Berries with Yoghurt

Fruit Skewers – Berries, Banana & Exotic Fruit on Sticks

Cheese

A Range of Cheese Options as dessert alternative with Crackers & Chutney

Hard Cheese – Comte, Parmesan & Gruyere

Classic 3 – Cheddar, Stilton & Brie

Soft – Mozzarella, Brie & Edam

Camembert – Served Chilled or Baked

European – Smoked German Cheese, Manchego & Brie

Mild – Red Leicester, Cheddar & Edam

Dessert Cocktails

Dessert Cocktails

Torn Between having Dessert or Not – Let us Make it Slightly More Difficult to Decide

AFTER EIGHT

Mint Choc Chip Ice Cream, Chocolate Mousse, Irish Cream Whiskey, Whipped Cream, Crisp Chocolate Shards

PORNSTAR

Prosecco Jelly, Passionfruit Ripple Ice Cream, Passoa Cream, Lime Syrup & Vanilla Vodka

TURKISH TIRAMASU

Turkish Coffee-Soaked Sponge, Coffee Liqueur Mascarpone Mousse, Vanilla Ice Cream, Pistachios & Chocolate Curls

STRAWBERRIES & CREAM

Strawberry Ice Cream, Vanilla Vodka Cream, Strawberry Laces, Iced Daquiri Topping

DRUNKEN S'MORES

Chocolate & Kahlua Ice Slush, Frangelico, Chocolate & Biscuit Rim, Toasted Marshmallow & Chocolate Sauce

BLACK & GOLD

Blackcurrant Ripple Ice Cream, Blackberries, Cassis Cream, Black Raspberry Liqueur, Gold Leaf



Drinks Menu

Drinks Menu

WELCOME DRINKS

Belstar Prosecco
Glass of Pimms & Lemonade
Bucks Fizz – Belstar Prosecco & Orange
Juice
Mojito

Home-made Cordial & Mocktail Kilner Jars

Orange & Rosemary
Cucumber, Mint & Lime
Rhubarb & Ginger
Red Berries
Lemon Ice Tea
Apple & Elderflower
Pear & Rose
Pomegranate Mojito

BEERS & CIDER

Beers & Ciders are Served by the Bottle

Peroni
Birra Moretti
Corona
Becks Blue – Non-Alcoholic
Guinness
Koppaberg Strawberry & Lime
Koppaberg Pear – Non-Alcoholic
Magners Irish Cider
Strongbow
Strongbow Dark Fruits – CAN

*Beer/Cider Buckets – Buckets filled with ice
and choice of drink (15 Bottles)
PREORDER ONLY*

COCKTAILS

*(Minimum 10 per Flavour)
PREORDER ONLY*

Pornstar

Vanilla Vodka, Passoa, Passionfruit Syrup,
Passionfruit Puree & Topped up with
Prosecco

Sex on the beach

Vodka, Chambord, Midori, Orange
& Cranberry Juices

Strawberry Daiquiri

Rum, Strawberry Puree, Lime Juice & Sugar

Espresso Martini

Sugar Syrup, Vodka, Coffee, Kahlua, Ice

Others available upon request

MOCKTAILS

*(Minimum 10 per Flavour)
PREORDER ONLY*

Pornstar

Vanilla Vodka, Passoa, Passionfruit Syrup,
Passionfruit Puree & Topped up with
Prosecco

Sex on the beach

Vodka, Chambord, Midori, Orange & Cran-
berry Juices

Espresso Martini

Sugar Syrup, Vodka, Coffee, Kahlua, Ice
Others available upon request

Drink Packages

GIN

*Served with a Selection of Tonics,
Ice & Garnishes*

Brockmans
Beefeater
Gordons
Gordons Pink
Bombay Sapphire
Sipsmith
Seedlip Non-Alcoholic

*GIN STATION – Have a separate Gin
Station Bar Setup with choice of
Garnishes & Tonics*

SOFT DRINKS

Strathmore Still Water 75cl
Strathmore Sparkling 75cl
Red Bull 330ml
Coca Cola 330ml
Diet Coca Cola 330ml
7up 330ml
Blackcurrant Fruit Shoot
Fever Tree Ginger Beer 200ml
Fever Tree Tonic water 200ml
Fever Tree Spring Soda 200ml
Fever Tree Light Tonic 200ml
Fever Tree Elderflower Tonic 200ml

Eager Orange Juice
Eager Apple Juice

WINES

House Selection

Azziba White
Azziba Red
Finca Valero Blanco Macabeo
El Muro Garnacha Rosado
Finca Valero Tinto Tempranillo Garnacha

Whites

Le Coste Trebbiano di Romagna
Poderi dal Nespoli

Pinot Grigio Minini
Mamaku Sauvignon Blanc
The Paddock Chardonnay

Rose

Journeys End Wild Child Grenache Rose
Chateau de Berne Espirit IGP

Mediterranee Rose

Ultimate Provence AOP Cotes de
Provence

Reds

Fico Grande Sangiovese di Romagna
Poderi dal Nespoli

La Serre Merlot Vin de Pays d'Oc
Oscuro Mendoza Malbec
Valdivieso Pinot Noir

SHOTS

Jager-Bomb
Kamikaze
Sambuca
Tequila
Apple Sours

**At Events we Keep a well-stocked
bar of all the usual spirits & liquors**

The Morning After - Breakfast

We Offer Cooked & Served Breakfast – Or a Hamper

Breakfast Hampers

CONTINENTAL

Freshly Baked Pastry, Fruit Salad Box, Banana Bread, Fruit Juice

Vegan & Gluten Free Option Available

GRAZING BOX

Freshly Baked Pastry, Fruit Salad Box, Banana Bread, Fruit Juice
Sourdough Bread, Cured Meats & Cheeses

Vegan & Gluten Free Option Available

WEEKEND BREAKFAST BOX

Butchers Sausages
Smoked Back Bacon
Burford Brown Eggs
Sourdough Bread
Portobello Mushrooms
Heinz Baked Beans
Vine Tomatoes
Sea Salt Butter
Fresh Fruit
Cured Meat Selection
Fresh Pastries
Honey Granola
British Jams
Milk
Tea
Sugar



Cooked Breakfast

Staffing or Linen Hire Fees May Be Required for Wedding Venues

BREAKFAST BAPS

Served in Buttered Floury Baps with Ketchup or Brown Sauce

Choice of:

Cumberland Sausage
Smoked Back Bacon
Fried Burford Brown Egg
Vegan Sausage

FULL ENGLISH

Butchers Sausages, Smoked Back Bacon, Burford Brown Eggs
(Cooked to your Liking), Sourdough Toast, Portobello Mushrooms,
Heinz Baked Beans, Vine Tomatoes

Served with Tea or Coffee

SPECIALTY BREAKFAST

Up to 2 Choices available for your booking

Buttermilk Pancakes with Bacon & Maple Syrup

Shakshuka – Turkish Baked Eggs with Turkish Sausage, Tomato
Sauce, Onions & Peppers

Smashed Avocado on Toast with Vine Tomatoes, Feta & Chimmi
Churri Smoked Salmon & Scrambled Eggs

Breakfast Pizza – Bacon, Sausage & Beans on a Margarita Pizza
Topped with a Fried Egg

Forestier Omelette – Mushrooms, Parmesan & Spinach Omelette



Childrens Menu

Childrens menu

Starters

Tomato Soup with Cheesy Garlic Soldiers

Garlic Baguette

Hummus & Crudites

Mains

Chicken Breast with Creamed Potato & Broccoli

Margherita Pizzette

Butchers Sausages, Mash & Broccoli

Tomato Penne Pasta with Parmesan To Sprinkle

Desserts

Molten Chocolate Brownie with Vanilla Ice Cream

Vanilla Ice Cream with Chocolate Sauce





THE
Brothers,