

THE
Brothers'

2025 EVENT PACKAGES

Please note: All prices are ex. VAT

introduction **INTRODUCTION**

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

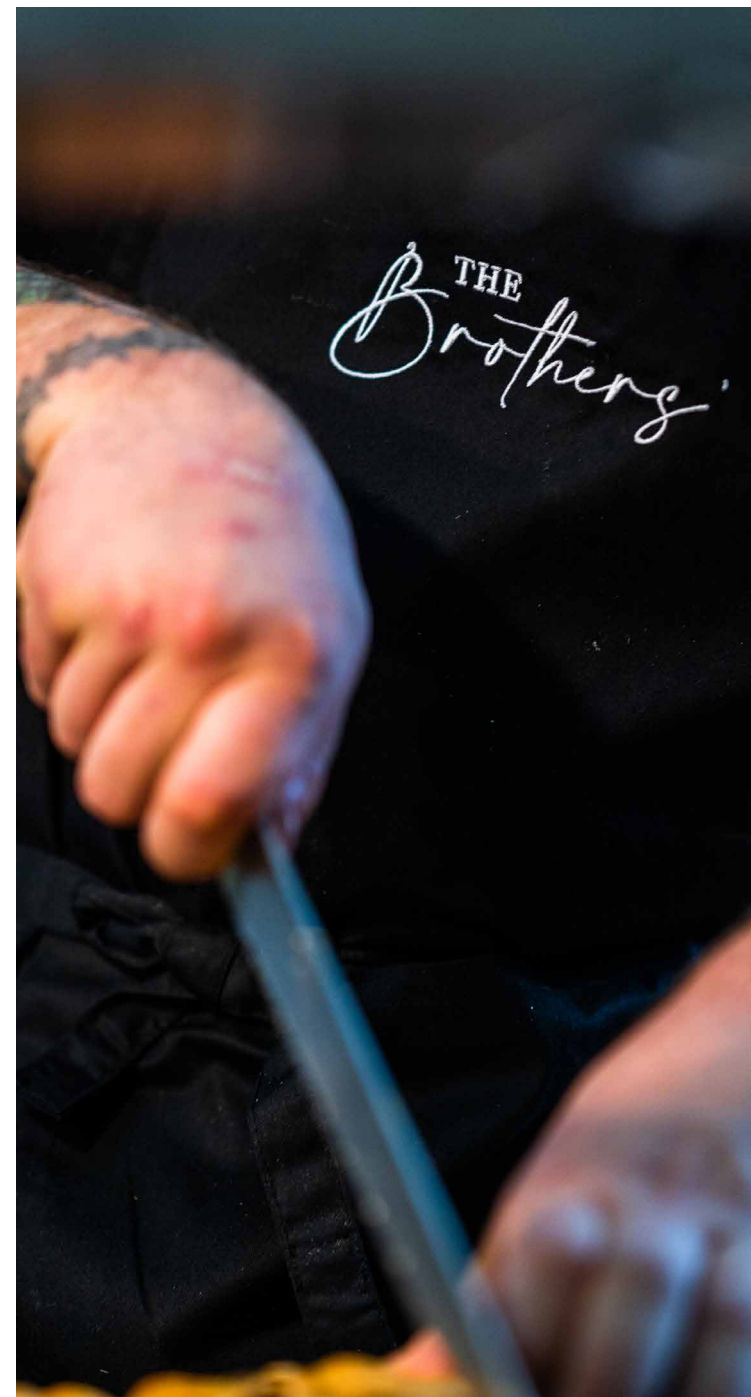
We have planned and catered 1000's of weddings and events over the years, and previously ran the catering operation of Aynhoe Park which was awarded Best Venue in Europe at the 2019 Bridelux awards, where we successfully executed up to 100 high profile weddings and events each year.

Our catering style is personal, we are flexible and price sensitive – fully understanding the needs of our clients and their 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 in the fortunate area of being surrounded by great farmland and quality ingredients - We use the best locally sourced ingredients where possible or source the best ingredients nationwide or beyond for our catering.

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

Shane & Aaron Clarke – **The Brothers**



Step by Step Process

Your journey to your perfect wedding feast

Initial Consultation:

We cannot wait to work with you and start planning your event with you. After your initial consultation we will send out a quote and an overview of your menu and style. This menu is not set in stone and can be changed further down the line. We can hold a date for up to 1 week for you before we require a decision.

Contract & Deposit:

To secure your date we require a signed contract and 20% deposit payment to be made within 3 days of confirmation, this payment can be paid prior to your tasting or post tasting at your discretion. We also request a further 10% payment in the September prior to your wedding if it is more than 12 months away from your initial booking.

The Tasting:

We predominantly conduct tastings in January, February, March and November although we will always attempt to be flexible dependant on the business needs. We have appointment slots Wednesday, Thursday & Fridays from 12pm until 7:30pm we do have some Saturdays (subject to availability).

Tastings typically take 1.5 hours. Your tasting is charged at the price as advertised in this brochure and per item. When selecting canapes all of the tasting party are required to partake in sampling your choices, it is not advised to share canapes as they are typically one bite in size, however it is advised to share plated dishes if you are trying multiple dishes. Post tasting we will arrange a call to create an event plan with you – this is depending on how far into your planning process you are.

The Helping Hand:

Three months (90 days) prior to the event is a great time to catch up and go through final details such as guest numbers, timings, menu choices and dietary requirements. Our preferred working documents will then be sent for you to complete. Following this meeting your event coordinator will update a draft copy of your event plan and email across for you to check. We advise a further call/meeting for two months (60 days) prior to the event date to finalise the event details and send final invoicing.

Final Payment:

45 days prior to the event your remaining balance is required to be paid in full . Your final balance is calculated by your final numbers; however you will be able to add guests after this Point – we do not refund at this stage however we do allow you to reissue spend if you do have last minute drop outs until 14 days prior to the event date.

Two Weeks Prior:

We require finalised table plans with names and dietary requirement information. We advise that you have your guests' choices written on the back of their name cards to ensure a smooth food service.

One Week Prior:

Your finalised event plan will be sent for your approval and then forwarded to the venue. We cannot make any amendments to seating plans, floor plans and event plans past this point.

The Event:

The day has come - get ready to feast and have a day to remember.

how to use this **HOW TO USE THIS BROCHURE**

At the Brothers Supper we offer our clients free reign to create their event to the requirements that suit them best. We offer packages, but you are not restricted to them, they are best used as a reference. Some venues may not allow drinks purchased by an exterior company; in which case the packages won't apply. All our menu options are priced separately so that a quote can be created which best suits your event.

We offer many options for catering and service, however if you have a quote from another company or your own ideas for your menu, we will be happy to assist with creating a bespoke package with you. Options such as different cuisines, serving styles or even hunting for a competitive price may all be relevant.



Staffing - We have a fantastic team of event managers and staff who have catered at many varied and individual events. Each member of staff has their own unique training schedule and receive routine training to consistently adhere to the high standards of our event requirements. Staffing costs are included within the packages, and each package has its own staffing inclusions. When creating a bespoke package levels of staffing vary for each style of event, which will be communicated with you during the quoting process. The day rate for event staff is £140 each ex.VAT for 7 hours or less, or £22.50ph ex.VAT for 6 Hours or more.

A dedicated event manager is charged at £250 ex.VAT if required - they will handle all supplier liaison and coordination for the day, make announcements and give you peace of mind for the entirety of the event.

We can also source Master of Ceremonies, Mixologist Bartenders, Butlers, Event Co-ordinators, and Wedding Planners at a bespoke price if required.

Linen – We have a fantastic range of high quality, brilliant white linen which we offer for events. Our Tablecloths are all full drop, Ice White. We charge £1.20 ex.VAT per napkin and £16 ex.VAT per tablecloth. Relevant quantities required will always be communicated during quoting and are not always a requirement.

Tableware – if you may require extra crockery or cutlery for a specific way of serving or have planned to provide your own drinks for an event, we have a great stock of glassware, crockery, and cutlery. We will always advise on all requirements for your event and happy to assist with ensuring you have everything you need. We may require a breakage deposit when items are hired for larger events – this will always be communicated and is only relevant when hire is requested. Crockery & Cutlery are provided free of charge to facilitate when food is purchased with us, and glassware is provided free of charge when drinks are purchased with us.

Payments – We require a 20% deposit to secure a booking with us which we take as BACS Payment. The final balance is taken 45 days prior to the event as BACS Payment. We do not take phone payments and when card payments are taken they incur a percentage charge which is added onto your bill – 2.6% for most high street banks and 5% AMEX.

Tastings – We offer tasting sessions for our events which are charged at £50pp ex.VAT or the price per head as quoted if it is more than £50pp ex.VAT. We allow tastings for up to 4 guests, although can make allowances where required. It is useful to have a tasting session to try your proposed menu and make any adjustments as required. We also create an event plan during a tasting session which can be reviewed until 45 days before your event.

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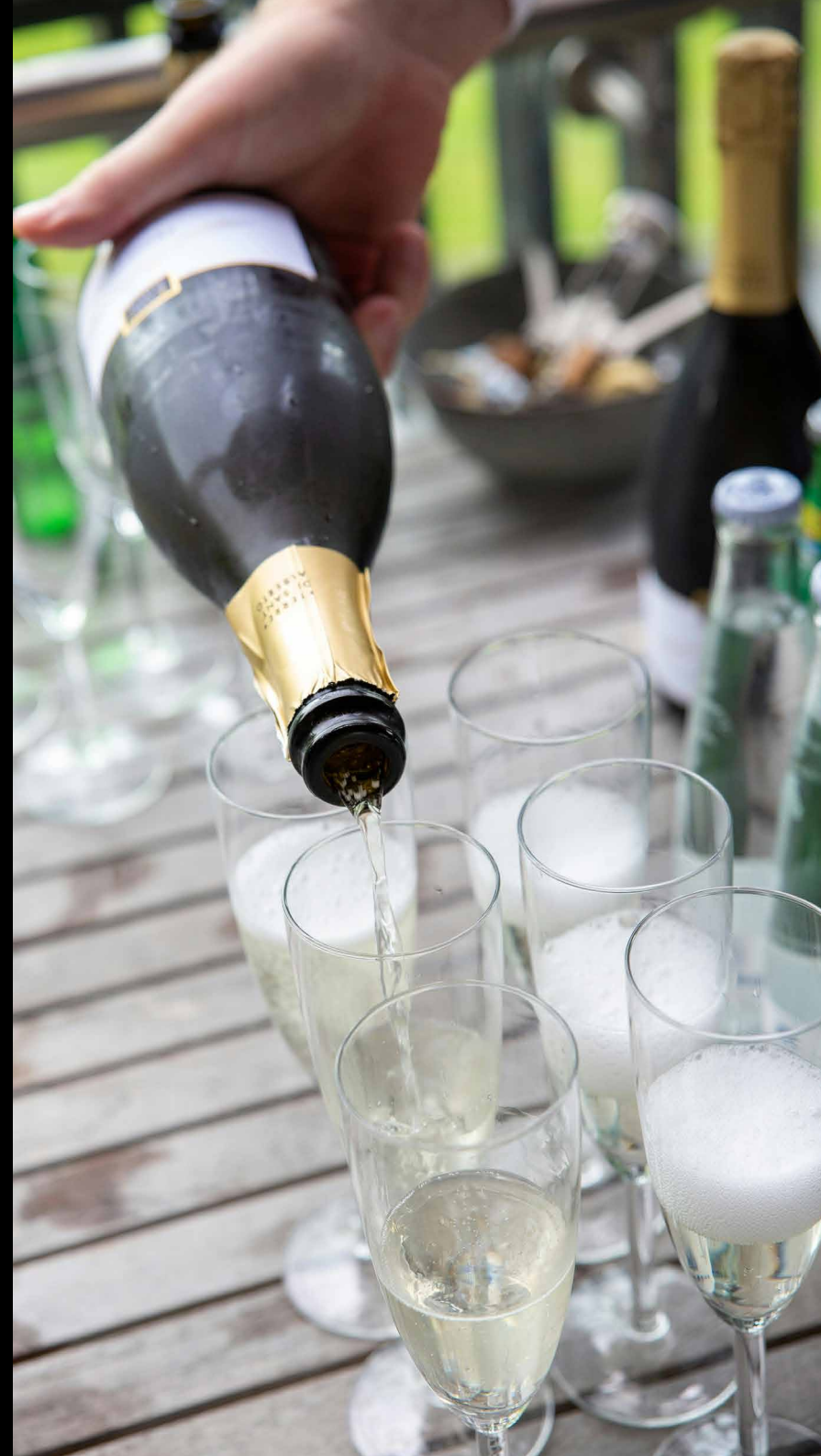
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drinks packages
DRINKS PACKAGES





bronze **BRONZE**

£11.00pp (Ex. VAT)

Includes the following:

3 x Reception Drinks:

3 x Soft Drinks (Cordials or Juices)

Jugs of Juice for Tables (0.5L pp)

Still or Sparkling Water (1/2 bottle pp)



silver
SILVER

£17.50pp (Ex. VAT)

Includes the following:

3 x Reception Drinks:

2 x Alcohol

1 x Soft Drinks (Cordials or Juices)

½ Bottle House Wine

OR

0.5L Juice

OR

2 Bottle Beers

1 x Toast Prosecco (Alcohol or 0%)

Still or Sparkling Water (1/2 bottle pp)



gold **GOLD**

£24.50pp (Ex. VAT)

Includes the following:

4 x Reception Drinks:

3 x Premium Alcoholic Drinks

1 x Soft Drinks (Cordials or Juices)

½ Bottle House Wine

OR

0.5L Juice

OR

2 Bottle Beers

1 x Toast Champagne (Alcohol or 0%)

Still or Sparkling Water (1/2 bottle pp)



platinum PLATINUM

£48.00pp (Ex. VAT)

Includes the following:

5 x Reception Drinks:

3 x Champagne or Premium Alcoholic Drinks

2 x Soft Drinks (Cordials or Juices)

½ Bottle Selected Wine

OR

1L Juice

OR

3 Premium Alcoholic Drinks

1 x Toast Premium Champagne (Alcohol or 0%)

Still or Sparkling Water (1/2 bottle pp)



food packages **FOOD PACKAGES**

Food Packages are Based on a Minimum of 50 Guests

Please note: Additional staff may be required depending on the guest numbers and requirements of the venue - which can be explained during the quotation process



bronze **BRONZE**

£55.00pp (Ex. VAT)

Includes the following:

4 x Staff

Linen

3 x Brushcetta Canapés Per Person

Choice of:

Tier 1 - 2 Courses

OR

2 Option BBQ

OR

2 Option Fork Buffet

OR

Roast Main (with Tier 1 Dessert)

Evening Food (Toasties or Baps)



Silver **SILVER**

£70.00pp (Ex. VAT)

Includes the following:

5 x Staff

Linen

3 x Canapés Per Person

Choice of:

Tier 1 - 3 Courses

OR

3 Option BBQ (with Tier 1 Dessert)

OR

3 Option Fork Buffet

OR

Sharing Main (plus Sharing Starter or Dessert)

OR

Italian Banquet

OR

Afternoon Tea

Evening Food (Toasties or Baps)



gold **GOLD**

£87.00pp (Ex. VAT)

Includes the following:

5 x Staff

Linen

4 x Canapés Per Person

Choice of:

Tier 2 - 3 Courses

OR

4 Option BBQ (with Sharing Starter or Dessert)

OR

4 Option Fork Buffet

OR

Sharing Main (plus Sharing Starter or Dessert)

OR

Italian Banquet (plus Sharing Starter or Dessert)

Evening Food (up to £7pp)



platinum PLATINUM

£110.00pp (Ex. VAT)

Includes the following:

6 x Staff

Linen

4 x Canapés Per Person

Choice of:

Tier 2 - 3 Courses

OR

4 Option BBQ (with Sharing Starter or Dessert)

OR

Italian Banquet (plus Sharing Starter or Dessert)

Evening Food (Including Hog Roast, Finger Buffet or 2 option Hot Fork Buffet)



MARQUEE & TEMPORARY STRUCTURES

Our trained team of event managers can advise you on the required set up for your finalised menu during the quoting stage and as required throughout the planning process. Hire does not need to be facilitated through our supplier partners, but the required set up will always have to be to the standard required to facilitate your catering needs.

Unfortunately, we do not provide catering tents for marquees – this will need to be hired through your marquee hire company. We require at least 3m x 3m catering tent for events.

We can provide contact details for our recommended catering partners for Marquees, Power supply, equipment hires including tables and chairs, premium cutlery and crockery and glassware.





Kitchen equipment **KITCHEN EQUIPMENT**

STANDARD KITCHEN EQUIPMENT (£350 EX.VAT):

Suitable for up to 120 guests (23kva power is exclusively required)

- 1 x Oven
- 1 x Hot Cupboard
- Gantry Lights
- 2 x Induction Hobs

HEAVY DUTY KITCHEN EQUIPMENT (£500 EX.VAT):

Suitable for 120+ guests (50kva power is exclusively required)

- 2 x Oven
- 1 x Extra Large Hot Cupboard
- Large Gantry Lights
- 3 Phase Oven Range with 6 Hobs

23kva Generator (£800)

Comes with relevant power cabling and set up

50kva Generator (£1300)

Comes with relevant power cabling and set up

Fridge Trailer (£650)

May require additional delivery charge - Available on request



cleaning fee **CLEANING FEE**

This is only required if - there are no on-site cleaning facilities, and if the required cutlery and crockery cannot be cleaned on site before the end of the hire period. We offer our standard crockery & cutlery for no charge for events if there is a suitable dishwasher and sink suite on site at your venue.

£1.50 PER GUEST

(Includes crockery & cutlery for: Canapes, wedding breakfast, cake, evening food)

GLASS HIRE

This is only required if - there you require use of our glassware and we are not supplying you our drinks. Reuse of glasses can only be offered if there are suitable cleaning facilities on site.

£0.50 PER GLASS

(Includes Wine, water, flutes, jugs, shot glasses)



canapés
CANAPÉS





canapés - *meat* **CANAPÉS - MEAT**

£2.50 Each

HOT CANAPÉS:

Roasted Duck, Umeboshi, Plum, Fennel Pollen, Five Spiced Popcorn (Gf)

Crispy Pork Belly Bao Bun, Gochujang & Crackling

Pulled Lamb Shoulder, Masa Taco, Dukkah, Pomegranate Molasses (Gf, Df)

Beef Brisket Burnt Ends, House Rub, The Brothers Barbecue Sauce (Gf, Df)

Ham Hock & Crackling Bon Bon, Piccalilli Gel (Df)

Pulled Beef Tacos, Smoked Tomato Salsa (Df)

Pork & Black Pudding Wellington, Caramelised Apple Sauce (Df)

Venison & Blackberry Bon Bons, Puffed Rice

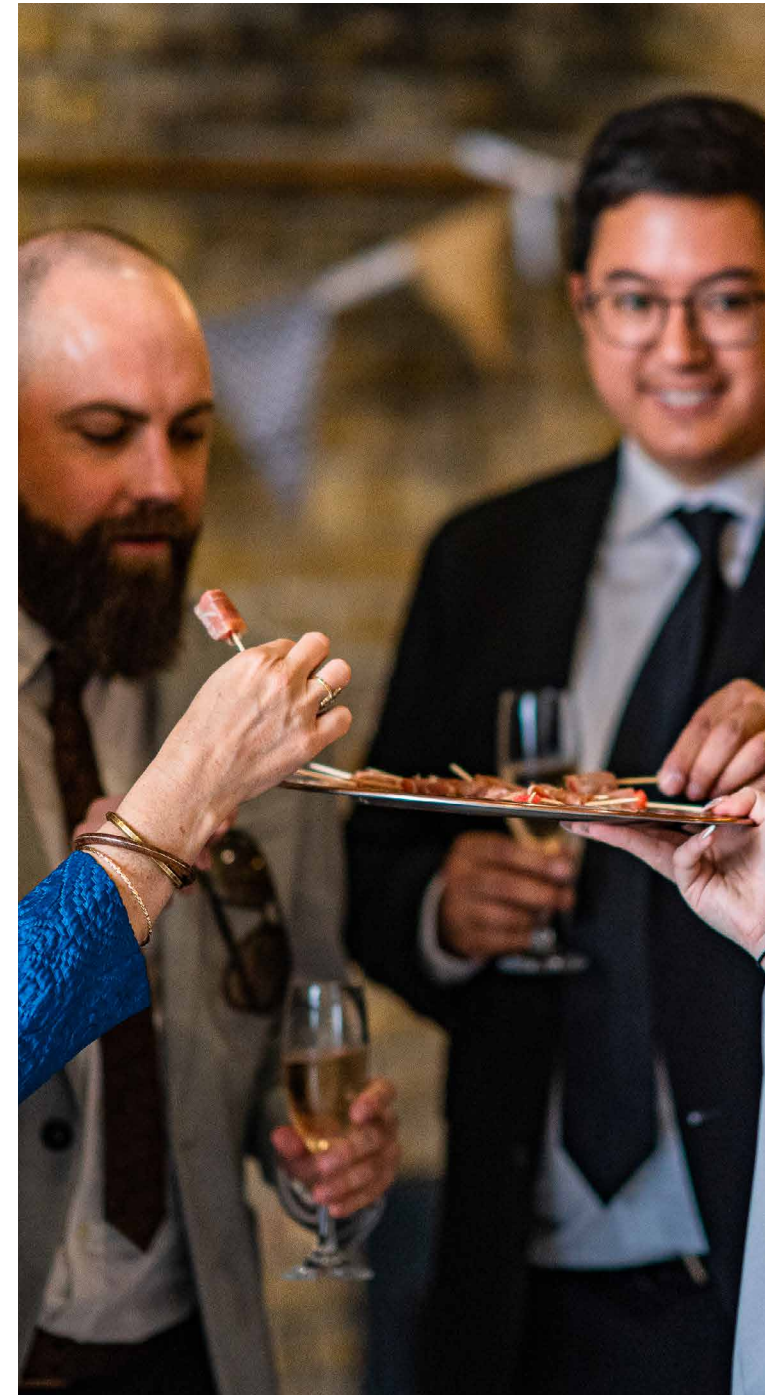
Mini Chorizo Sausages, Smoked Garlic Aioli (Df)

Chicken Yakitori Skewer, Hoisin Sauce & Spring Onions (Gf, Df)

Carbonara Arancini, Smoked Ham, Roast Garlic Aioli

Pulled Pork Scotch Egg, Pineapple Ketchup (Df)

Miniature Yorkshire, Rare Roasted Beef, Horseradish Mayonnaise





canapés - fish & vegetarian **CANAPÉS - FISH & VEGETARIAN**

£2.50 Each

HOT CANAPÉS:

Blackened Cod Fishcake, Saffron Aioli

Devon Crab Scotch Egg, Bisque Mayonnaise

Thai Salmon Fishcake, Seaweed Hot Sauce

Cod Nugget, Tartar Sauce & Lemon

Asian Spiced Prawn Gyoza, Kimchi Mayo

Smoked Haddock Croquette, Pea Puree, Crème Fraîche

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)

Carrot & Onion Bhaji, Coriander, Nigella Seed, Chilli (Gf, Df, Ve)

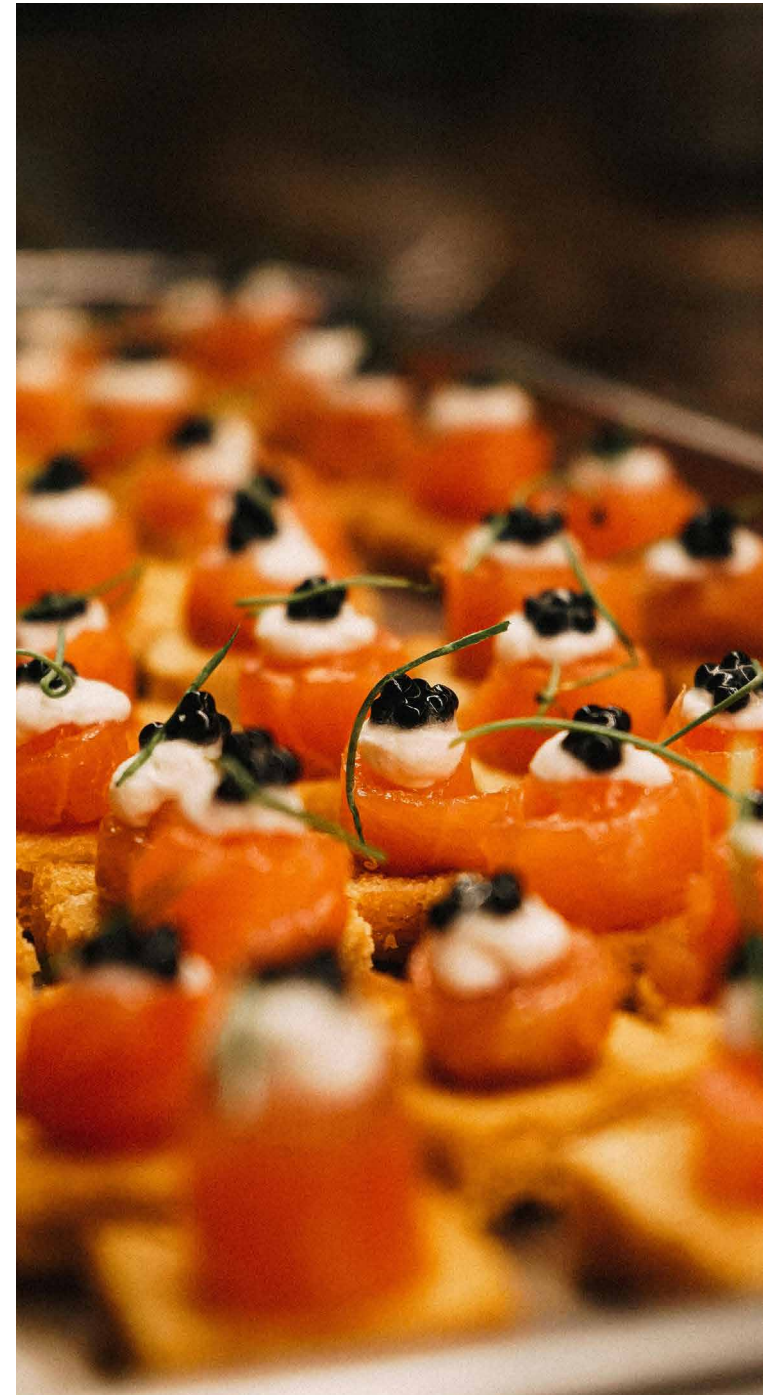
Roasted Falafel, Sweet Potato, Za'atar & Micro Mint (Gf, Df, Ve)

"Mushrooms On Toast", Tarragon (V)

Sag Aloo Bahji, Mango Pickle (V)

Crispy Squash Ravioli, Truffle Pesto (V)

Crispy Halloumi, Apple & Sweet Chilli Jam (V)





canapés **CANAPÉS**

£2.50 Each

COLD CANAPÉS:

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

Smoked Beef Open Sandwich, Sauerkraut, Deli Mustard (Df)

Chicken Liver Parfait Cones, Truffle Sprinkles

Crispy Duck Taco, Pickled Peach & Sorrel (Df)

Pork Crackling Sticks, Apple & Chilli Jelly (Gf, Df)

Cantaloupe Melon, Raspberry Vinegar, Serrano Ham (Gf, Df)

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

Cornish Crab, White Balsamic, Avocado, Dill Blini (Df)

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

Seared Tuna Taco, Mango & Green Chilli (Df)

Smoked Mackerel On Toast, Pickled Cucumber Sour Apple (Df)

Goats Cheese-cake, Red Onion Jam & Fig (V)

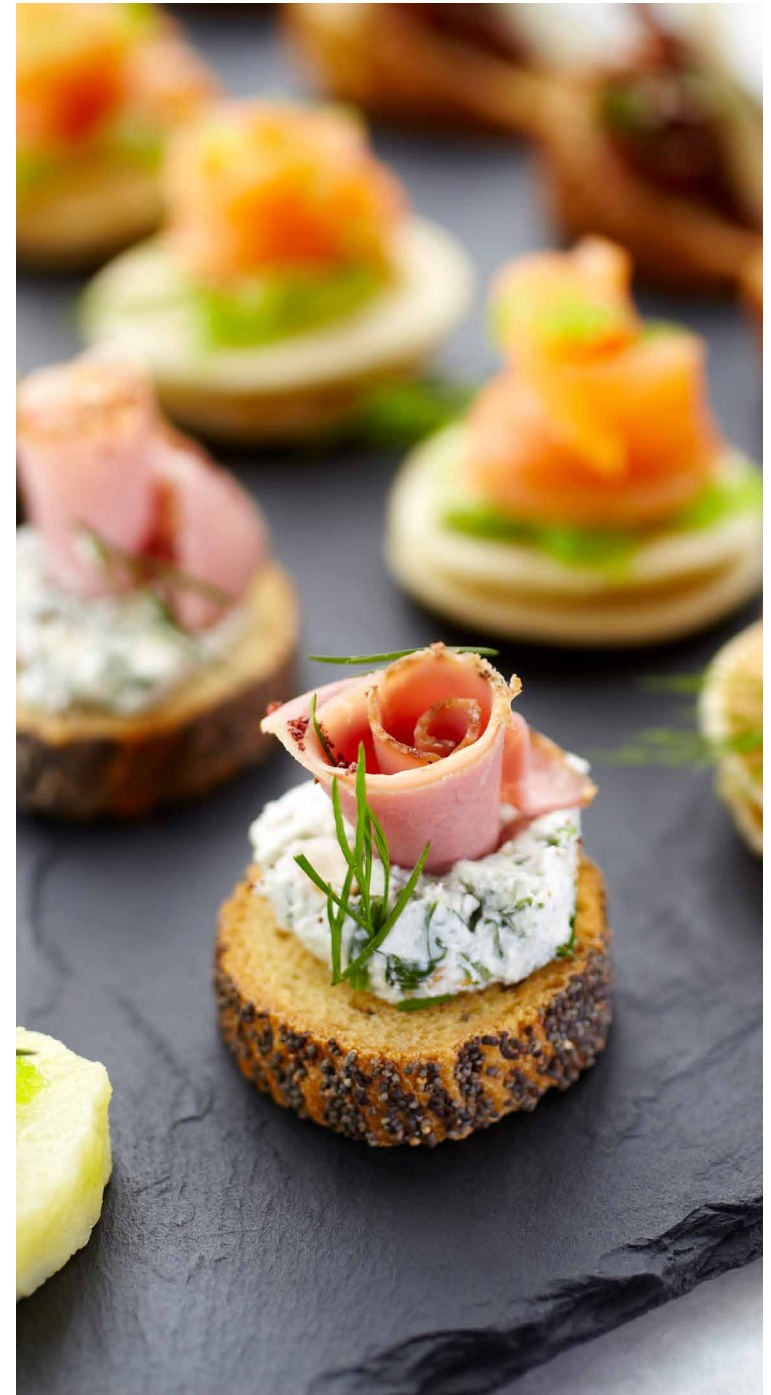
Salt Baked Beetroot, Avocado & Wasabi, Peanuts (Ve)

Tomato Gazpacho Shot, Pepper "Caviar" & Sour Cream (V, Gf)

Green Olive Tapenade & Crispy Music Bread (Ve)

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

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





bruschetta canapés **BRUSCHETTA CANAPÉS**

£5.00pp For 3 - £9.50pp For 6

Garlic & Herb Mini Baguette Crostini (GF) - 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
Fraîche & 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

* Chef's Recommendation



STICKS & SUSHI CANAPÉS

£20.00pp (*Choose 2 From Each Section)

Japanese Style Yakitori Skewers Served On A Chef Manned BBQ - With An Optional Sushi Selection

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

In the event of rain the skewers will still be cooked over a bbq but served on boards or canapé trays



dessert canapés **DESSERT CANAPÉS**

£2.50 Each

MACARONS

Orange Blossom
White Chocolate & Cardamom
Salted Caramel
Double Chocolate
Raspberry
Choc Mint
Dark Cherry
Jaffa Cake

SWEET CANAPÉS

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
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
Toffee Apple Marshmallow
Skewer Mars Bar Cornetto
Chocolate Mint Cornetto
Ruby & White Chocolate Swirl Lollipops
Jaffa Cake Lollipop



tier one - three menus **TIER 1-3 MENUS**

These Are Our Plated Dining Options - Priced Per Tier For The Non Package Option

1 Or 2 Course Options Are Variable On Request

Choosing Dishes From Any Tier Is Available At A Bespoke Price

Our Standard Offer Is 2 Options Per Course For Each Event -
Generally Offered As A Meat Or Vegetarian Offer To Allow Your
Guests To Decide.



Tier one menu **TIER 1 MENU**

£38.00pp (Ex. VAT)

STARTERS

Prawn Cocktail, Bloody Mary Sauce, Gem Lettuce, Cucumber, Croutons & Tomatoes (Df)

Thai Crab Fishcakes, Asian Salad, Sesame & Chilli Sauce (Gf, Df)

Chicken Liver Pate , Tomato Chutney & Rustic Toast

Ham Hock Terrine, Piccalilli & Focaccia Crostini (Df)

Tomato & Basil Soup, Seeded Mini Loaf (VE)

Caramelized Shallot Tartlet Truffle Crème Fraîche & 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 (Gf)

Slow Roasted Lamb Shoulder, Fregola, Chickpeas, Roasted Vegetables & Romesco Sauce (Df, N)

12 Hour Pork Belly , Fondant Potato, Tenderstem Broccoli, Crackling & Apple Jus (Df, Gf)

Cod Baked in Lemon & Herb Butter, Asparagus, Confit Potatoes, Tomato & Caper Dressing (Gf)

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

Butternut Squash & Beetroot Wellington, Bream, Walnut & Basil Chimmi Churri (V)

DESSERTS

Molten Chocolate Brownie, Cookie Dough Ice Cream & Honeycomb

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

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

Lemon Tart, Summer Berries & Raspberry Sorbet (VE,GF)



Tier two menu **TIER 2 MENU**

£50.00pp (Ex. VAT)

STARTERS

Crispy King Prawns, Pickled Carrot & Radish Salad, Chilli & Sesame Dipping Sauce (Df)

Tuna Carpaccio, Rainbow Radish, Avocado, Yuzu & Coriander Dressing (Df)

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

Chorizo Scotch Egg, Romesco Sauce & Pipperade Salad (Df)

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

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

MAINS

Slow Roasted Beef Sirloin, Swiss Cheese & Brisket Scrumpet, Sauerkraut, Beef Fat Fondant, Peppercorn Jus

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

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

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

Roasted Salmon Fillet, Crab Crushed Potatoes, Samphire & Sauce Vierge (Gf, Df)

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

The Brothers Ratatouille (VE)

DESSERTS

Trillionaires Tart, Gold Leaf, Salted Caramel Ice Cream (VE,GF)

Basque Cheesecake, Summer Berries & Lemon Sorbet

Black Forest Parfait, Black Cherries Pistachio & Salted Caramel Chocolate Sauce (Gf, V)

Strawberry & Peach Melba Pavlova

Selection Of British Cheeses, Preserves, Crackers & Grapes



Tier three menu **TIER 3 MENU**

£75.00pp (Ex. VAT)

STARTERS

Lobster Thermidor Croquettes, Classic Cocktail Salad, Lemon & Grilled Sourdough

Seared King Scallops, Chorizo, Cauliflower, Apple & Sultana (Gf)

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

BBQ Iberico Pork Secreto, Pineapple, Quails Egg & Violette Potatoes (Gf, Df)

Chargrilled Green Asparagus, Fresh Truffle & Trompette Mushrooms (Df, Ve)

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

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 & Zhoug (Gf)

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

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

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

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

DESSERTS

The Brothers Chocolate Tasting – Sea Salt, Caramel, Gold Leaf, Ecuadorian Chocolate, Jersey Cream (V)

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

Assiette Of Desserts – Choose Any 3 From Our Tier 1 & 2 Menus

The Lemon – Lemon Shaped Citrus Mousse In White Chocolate Shell & Limoncello



for the table **FOR THE TABLE**

Additional items for the table during your meal

Handmade Sourdough Bread with Salted Butter - £3.50pp

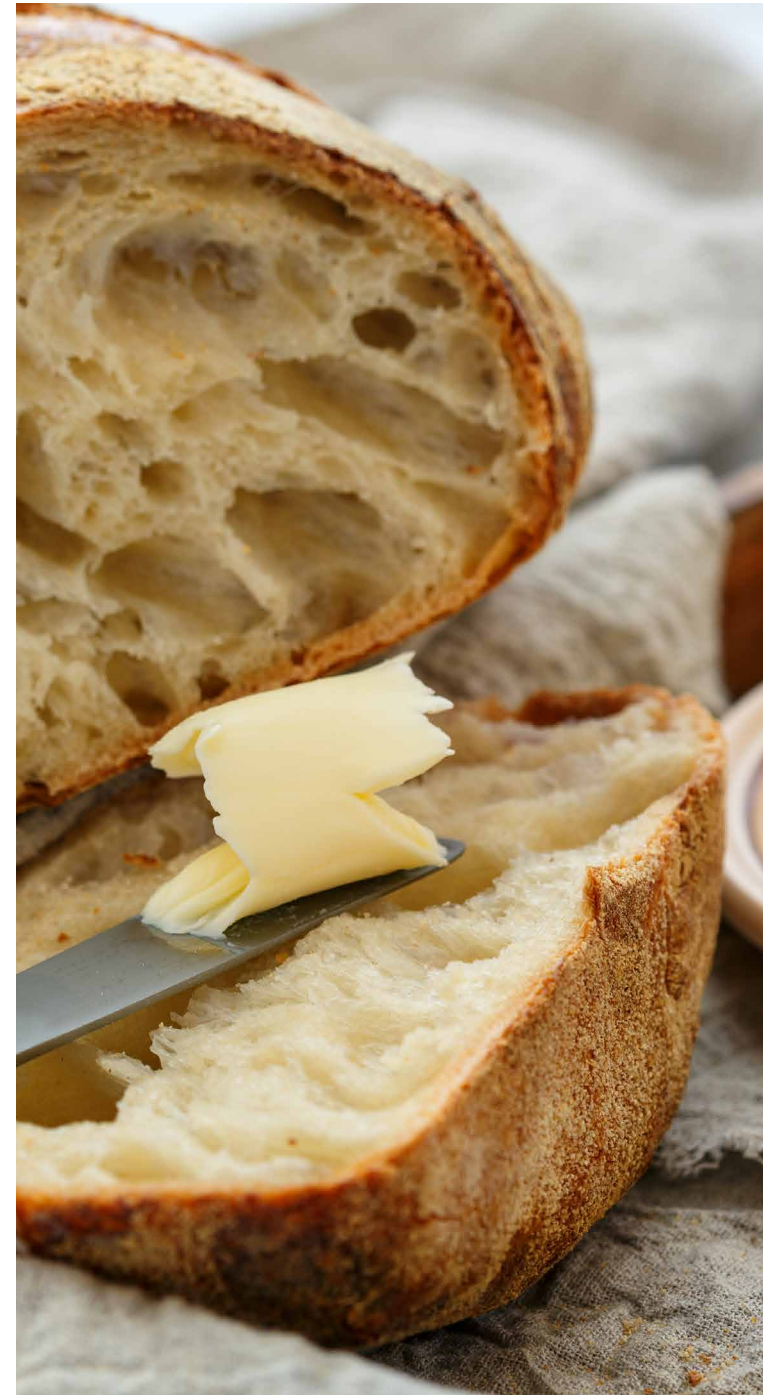
Focaccia with Rosemary & Garlic with Balsamic & Olive Oil - £3.50pp

Italian Olives with Garlic & Herbs - £4 per dish

Seasonal Green Vegetables with Salted Butter - £5 per dish

Honey Roasted Root Vegetables - £5 per dish

Garden Salad - £5 per dish





bbq menu **BBQ MENU**

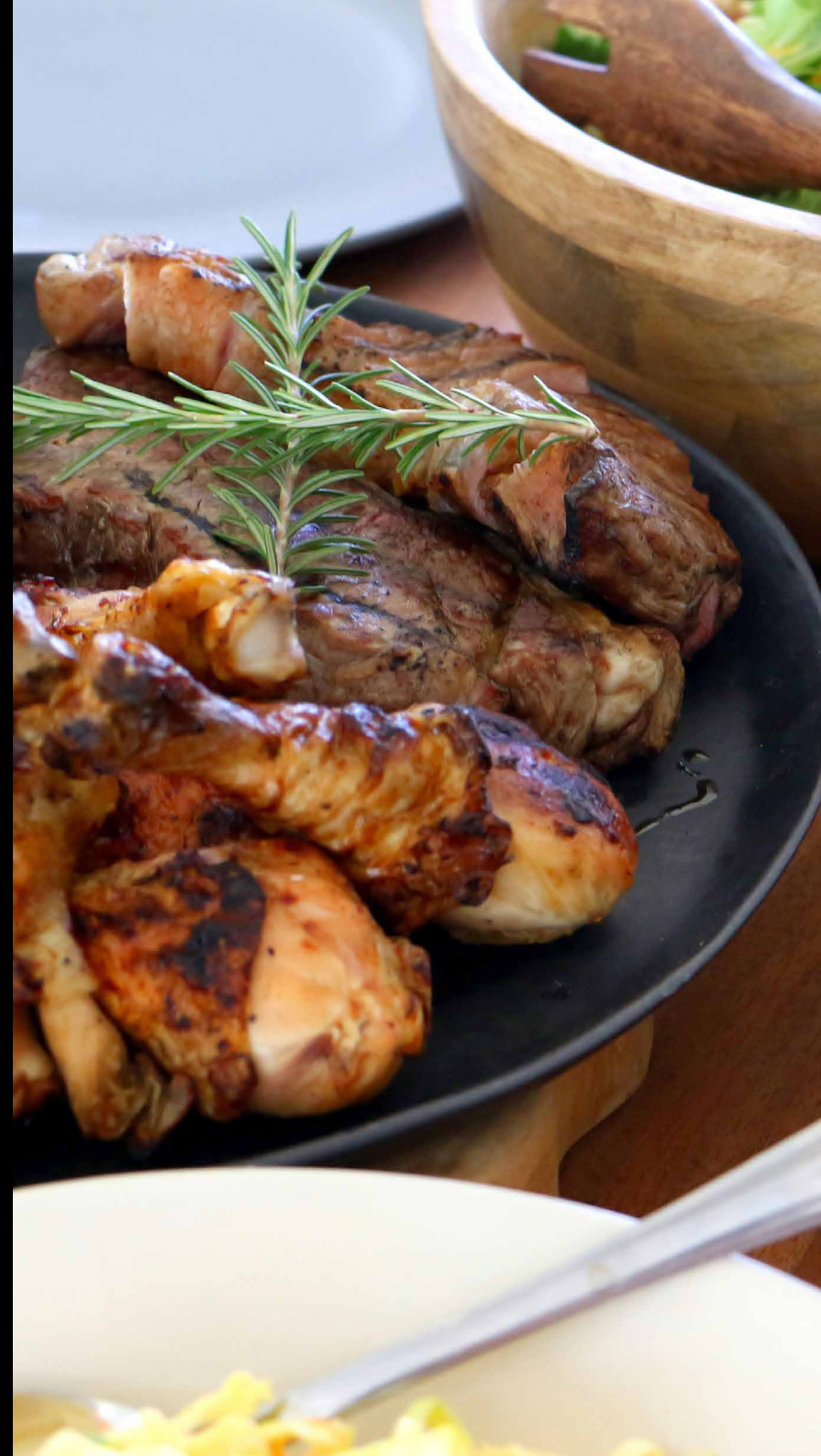
£25pp - 2 Options

£30pp - 3 Options

£34.50pp - 4 Options

Our BBQ Options Can Be Served Buffet Style Or Family Style On
Tables - Extra Staffing May Be Required For Family Style

As Part Of The Options Both Meat And Vegetarian Guests Get Their
Own Allocation Of Food - If It Is Served Family Style The Vegetarian
Or Any Dietary Guests Will Receive Their Food Plated To
Avoid Cross Contamination.





bbq menu BBQ MENU

BBQ OPTIONS:

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, B 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



italian banquet **ITALIAN BANQUET**

An Italian Style Feast

Our Italian Banquet Options Can Be Served Buffet Style Or Family Style On Tables - Extra Staffing May Be Required For Family Style

For the Meat/Fish choice for Vegan/Vegetarian Guests we offer a Melanzane Parmigiana as a default replacement - If It Is Served Family Style The Vegetarian Or Any Dietary Guests Will Receive Their Food Plated To Avoid Cross Contamination.



italian banquet ITALIAN BANQUET

£36.00pp (Ex. VAT)

ON THE TABLE

(Choose 2 - Extras £4pp)

Olive & Sundried Tomato Dips with Grissini

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

Italian Sausage & Mozzarella Arancini

Mushroom & Truffle Arancini

Truffled Polenta Chips

Asparagus wrapped In Prosciutto With Aioli

Devilled Eggs Topped With Crispy Ham

Melon Carpaccio With Ham & Balsamic

www.thebrotherssupper.com

PASTA, RISOTTO & GNOCCHI

(Choose 1 - Extras £7pp)

Carbonara Rigatoni

Spaghetti With Mussels In Creamy White
Wine & Garlic Sauce

Italian Meatballs With Tagliatelle Finished
With Chopped Parsley

Posh Mac N Cheese – Rigatoni With 3 Cheese
Sauce Topped With Pangrattato

Puttanesca Style Trofie Pasta

Ricotta & Spinach Tortellini With Creamy
Herb Sauce

Classic Beef Lasagne

Ricotta, Spinach & Herb Lasagne

San Marzano Tomato & Basil Gnocchi

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 Fraîche

Squid Ink Risotto With Prawns & Mussels



italian banquet ITALIAN BANQUET

£36.00pp (Ex. VAT)

BREAD

(Choose 2 - Extras £2pp)

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 - Extras £10pp)

Porchetta With Garlic & Sage
Sea Bream Fillets With Chilli, Lemon & Parsley
Garlic & Chilli Shell On Prawns
Chicken, Proscuitto & Mozzarella Involtini
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 Braciola
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 - Extras £4pp)

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, Capers &
Olive Salad



afternoon tea **AFTERNOON TEA**

Classic Or Quirky – You Decide.

Served On Wooden Boards Or Vintage Plates –
Afternoon Tea Sets Can Be Hired For A Bespoke Price





afternoon tea **AFTERNOON TEA**

£30.00pp (Ex. VAT)

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”



AFTERNOON TEA - THE BROTHERS' - 2025

afternoon tea
AFTERNOON TEA
£30.00pp (Ex. VAT)

CAKES

(Choose 4)

Lemon Drizzle

Carrot Cake

Chocolate Fudge Cake

The Brothers Chocolate Bar

Mini Eclairs

French Fancies

Treacle Tart With Orange Crème Fraîche

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

SCONES & SAVOURIES

(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**

£25pp for 1 Course

£35pp For Upgraded Meats - 1 Course

Roasts Are Served Family Style With The Meat Either Plated
Or Served On A Board For A Guest To Carve At The Table

Choice Of 1 Meat & 1 Vegetarian Option For Each Event



ROAST OPTIONS - THE BROTHERS' - 2025

ROAST OPTIONS

The Brothers Famous British Roast Dinners. *Upgraded Meats

MEATS

Honey & Mustard Glazed Turkey Breast
Slow Roasted Beef Topside – Served Pink Or Well Done
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 Croute
Leek, Ricotta & Gruyère Tart
Asparagus & Tenderstem Pasties With Cheddar Topping

SAUCES

(Choice of 3)

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

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



sharing starters,
**SHARING STARTERS,
MAINS & DESSERTS**





SHARING STARTERS

£9.75pp (Recommended For Groups Of 4-6 Guests Per Table)

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 MEZE:

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 MAINS

£30 Each Or *Upgraded Are £40pp

Choice of 1 Meat or Fish & 1 Vegetarian Option + 3 Sides

MEAT:

Served carved and presented on wooden boards

Glazed Whole Duck, Hoi Sin, Spring Onion, Bok Choi *

12 Hour Roasted Lamb Shoulder, Rosemary, Black Garlic, Roasted Lemon *

Porchetta Rolled With Sage Chimmi Churri, Chilli & Lime

Roasted Lamb Leg Marinated In Garlic, Oregano & Thyme, Served Pink *

Pork Belly With Chorizo Spices, Salted Yoghurt & Chermoula

Beef Rib Jacobs Ladder "Jack & Coke"

Whole Roasted Chicken (Peri Peri, BBQ or Italian Lemon & Herbs)

Satay Pork Cutlets, Chilli & Pineapple Glaze

Whole Beef Ribeye Roast, Marmite Marinade *

Beef Wellington *

FISH:

Salt Baked Scottish Salmon *

King Prawns, Chilli, Ginger And Lime

Whole Seabream, Lemon, Soft Herbs

Whole Baked Plaice, Capers, Lemon & Burnt Butter

Miso Marinated Atlantic Cod, Sriracha & Soy *

Salmon En Croute with Spinach Asparagus

VEGETARIAN:

Wood Roasted Pumpkin, Chilli & Garlic

Tandoori Aubergine, Cumin, Cinnamon, Onions & Chickpeas

Baked Cauliflower, Satay, Roasted Peanuts & Coriander

Chargrilled Aubergine, Pickled Radish, Blue Cheese, Sunflower Seed Crunch

Wild Mushroom & Butternut Squash Wellington, Toasted Onion Seeds & Watercress



accompanying sides **ACCOMPANYING SIDES**

Pick 3 Sides

Wild Rocket, Aged Gouda, Pimento (V)

Heritage Tomato Panzanella (Ve)

Triple Cooked, Beef Fat Chips

Duck Fat Roasties, Confit Garlic,

Rosemary Smoked Cheese Gnocchi, Soft Herb Dressing (V)

Parmesan, Truffle, Oregano Fries (V)

Baked Sweet Potato, Olive Oil, Sage, Garlic (Ve)

Crispy Potato Gratin, Smoked Salt, Lemon Thyme (V)

Jersey Royals, Salsa Verde (V)

Saffron & Chorizo Orzo, Extra Virgin Olive Oil

Hasselback Potatoes, Black Garlic & Truffle Butter (V)

Garlic Rosemary & Cream Dauphinoise Potato (V)

Creamed Cabbage, Smoked Bacon & Crispy Rosemary

Harissa Spiced Tenderstem Broccoli & Smoked Almonds

Purple Sprouting Broccoli, Sauce Vierge (Ve)

Pak Choi, Beansprouts, Sesame, Chilli, Lime (Ve)

Roasted Butternut, Pepitas, Spiced Honey (Ve)

Charred Radicchio, Pickled Pear, Blue Cheese, Walnut (V, N)



SHARING DESSERTS

£9.75pp (Recommended For Groups Of 4-6 Guests Per Table)

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



hot fork buffet **HOT FORK BUFFET**

1 Main, 2 Sides & 1 Dessert - £26.50pp

2 Mains, 2 Sides & 1 Dessert - £29.75pp

3 Mains, 3 Sides & 1 Dessert - £32.50pp

4 Mains, 4 Sides & 2 Desserts - £38.00pp



Mains **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 **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
Pork Shoulder Carnitas With Crispy Tacos & Chimmi Churri
Cumberland Sausage Wheels With Truffled Wholegrain Mustard

VEGETARIAN & VEGAN DISHES:

Mediterranean Vegetable Lasagne With Spinach & Ricotta
Paneer & Pea Curry
Roasted Pepper, Cashew & Spinach Baklava
Pea & Bean Falafels With Flatbreads & Tomato Relish
Chickpea Burgers With Sheez & Burger Relish
Cauliflower Laksa Curry
Forest Mushroom & Wild Garlic Risotto
Vegetable Paella
Vegan Cottage Pie
Not So Chicken Katsu
Three Cheese Mac N Cheese Topped With Truffle Crumb
Pumpkin & Coconut Curry



sides **SIDES**

Dauphinoise Potato With Wild Garlic & Gruyère

Sweet Potatoes With Chorizo & Chilli

Mini Jacket Potatoes With Sour Cream & Chives

Triple Cooked Chips

Steamed Rice With Coriander & Aromatic Spices

Tomato Salsa 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

Greek Salad

Toasted Israeli Cous Cous, Corn, Raisins & Moroccan Spices

Hot Potato Salad, Roasted Onions, Crispy Garlic, Lemon & Herbs

Roasted Aubergine, Miso & Sesame Seeds

Soy Roasted Broccoli, Dried Chilli & Spring Onions

Baked Tater Tots Topped With Truffle & Lemon

Baby Gem Caesar Salad Wedges Topped With "Bacon Crumb"

Spiced Maple Squash With Coconut & Lime Yoghurt

Grilled Yams With Pecans & Spring Onions

Glazed Pumpkin With Crispy Chickpeas & Paneer



desserts **DESSERTS**

Classic Brownies

Bakewell Tart

Eton Mess Pavlovas

Profiteroles With Cream & Chocolate Sauce

Apple Crumble with Custard

Vanilla Cheesecake

Sticky Toffee Pudding

Custard Tarts with Fruit Compote

Bannoffe Pies

Vegan Trillionaires Tart

Biscoff Cheesecake

Vegan Mango Cheesecake

Black Forest Gateau

Caramel Apple Tart

Vegan Treacle Tart

Strawberry & Cream Pavlovas



bowl food
BOWL FOOD





SAVOURY BOWLS

MEAT:

(£7.50 each)

Shredded Beef, Gochujang, Peanut, Avocado, Pak Choi, Kimchi, Brown Rice (N, Gf, Df)

Pig Cheek, Truffled Pangritatta, Smoked Apple, Cider Gravy (Gf)

Thai Green Chicken, Puffed Wild Rice (N, Gf, Df)

Braised Beef Cheek, Tortellini, Truffled Parsnips, Pickled Mushrooms

Slow Cooked Lamb Shoulder, Couscous, Harissa Yoghurt

Chargrilled Chicken, Chermoula, Puy Lentils, Artichoke Hearts (Gf, Df)

Lamb Ribs, Red Wine Vinegar, Capers, Mint, Summer Savoury Polenta (Gf)

Saffron & Chorizo Orzo, Mediterranean Vegetables Smoked Oil (Df)

FISH:

(£7.50 each)

Lemon Sole Goujons, Tartar Hollandaise, Butterfly Sorrel

Gin Cured Salmon, Grapefruit, Bulgar Wheat, Soft Herbs (Df)

Salmon Poke Bowl, Rocket, Pickled Red Cabbage, Avocado, Mooli, Spring Onion, Adobo Sauce (Gf, Df)

Chilli & Garlic King Prawn, Bang Bang Cauliflower, Scallion, Beansprout (Gf, Df) Crispy Cod Nuggets, Crushed Peas, Potato Matchsticks, Lemon (Df)

Pan Seared Seabream, Risotto Primavera, Grapefruit, Micro Cress (Gf)

VEGAN:

(£6.50 each)

Heritage Tomato, Lemon, Pickled Shallot, Basil (Ve)

Carrot Ramen, Kale, Ginger, Five Spice, Pepitas (Ve)

Green Bean, Coconut, Mint, Chilli (Ve) (N)

Black Quinoa, Raw Peas, Lemon, Dill (Ve)

Cauliflower, Pickled Rapeseeds, Almond, Lovage (Ve) (N)



sweet bowls **SWEET BOWLS**

DESSERT OPTIONS:

(£5.50 each)

Grilled Peaches, Meringue, Peach, Basil, Almonds (N,Gf,Df)

Yoghurt & Vanilla Magnum, Hot Chocolate Sauce, Salted Pistachio (N,Gf)*

Buttermilk, Strawberries, Honeycomb, Vanilla Fool, Biscotti (N)

Pavlova, Lime Curd, Raspberries, Passion Fruit

Pineapple Carpaccio, Grilled Pineapple, Coconut Sorbet, Almonds (N)

Eton Mess, Elderflower, Marinated Raspberries, Mint

Vanilla Panna Cotta, Passion Fruit Curd, Grilled Pineapple

Strawberry Cheesecake, Cucumber, Mint Salsa, Champagne Sorbet

Summer Pudding, Dandelion, Burdock Jelly, Pimms Consommé

Watermelon, Peach, Mint Salad, Orange Yoghurt

Cinnamon Churros, Chocolate Sauce



evening food **EVENING FOOD**

Our bowl food is perfect for parties, think of a buffet served in mini bowls served by roaming waiters or served as a station whichever suits your space appropriately.



evening food **EVENING FOOD**

All Prices are Ex. VAT

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

TOASTIES:

(£4.50pp - Choice Of 2 For The Event)

Honey Roasted Ham & Gruyère

Salami, Taleggio & Sun-Dried Tomato Pesto Triple Cheese & Onion

Garlic Bread & Cheese

Vegan “Sheese” & Chutney

Tuna, Red Onion & Pepper Melt

PIZZAS:

(£10 Per Pizza - Choice Of 2 For The Event)

Pepperoni

Margarita

Meat Feast

Vegan “Sheese” And Herb

Roasted Vegetable, Chilli & Onion Capriccioso

Hawaiian

LOADED FRIES:

(£5.50pp - 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:

(£5pp - 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 **EVENING FOOD**

All Prices are Ex. VAT

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

BAO BUNS:

(£7pp - 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:

(£7pp)

Battered Fish & Chip Cones With Mushy Peas Or Curry Sauce

OR

Breaded Scampi & Chips With Mushy Peas Or Curry Sauce

SLIDERS:

(£7pp - 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 **EVENING DISPLAYS**

HOG ROAST:

(£1200 - Feeds Up To 100 Guests)

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

MEDITERRANEAN LAMB ROAST:

(£1800 - Feeds Up To 100 Guests)

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

ROTISSERIE CHICKEN:

(£14pp - Minimum Of 50 Guests)

Choice Of Marinade – Peri Peri/BBQ/Jerk/Lemon & Herb
Served With Corn On The Cob, Rainbow Slaw, Potato Salad & Flatbreads

CHARCUTERIE & CHEESE:

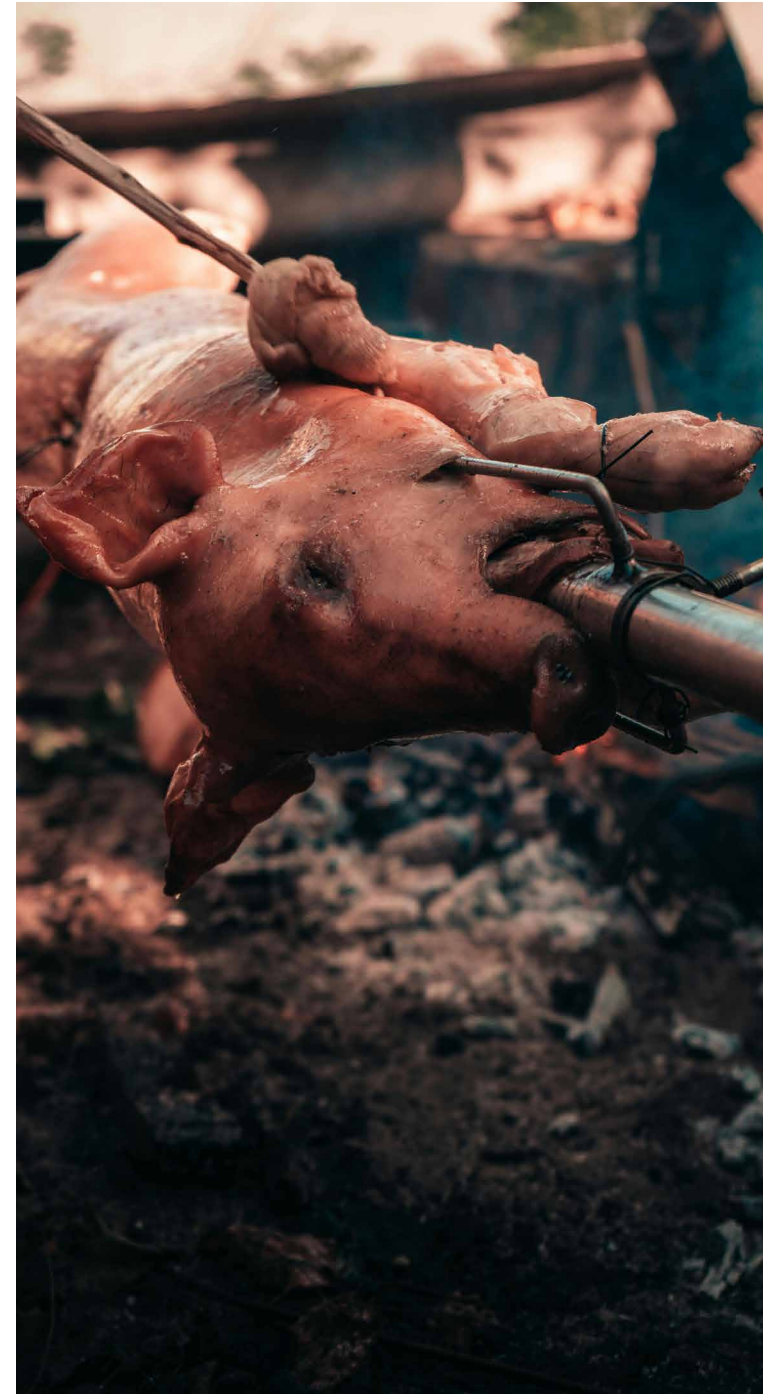
(£9.50pp)

Selection Of Artisan Meats & Cheeses – Served With Crackers & Breads, Condiments & Accompaniments

THE BROTHERS BBQ: From £18pp – Ask To See The Selection

HOT FORK BUFFET: From £25pp – Ask To See The Selection

FINGER BUFFET: From £12pp – Ask To See The Selection





finger food **FINGER FOOD**

Our finger buffets can be set up as a station, as a chilled buffet or can be packaged to takeaway if required. Perfect as a light lunch or as evening food.





finger food **FINGER FOOD**

Buffet Price Options:

£18pp

2 x Bread Choices

(1 Portion Of Each Selection Per Person)

2 x Savouries

1 x Hummus / Deli

1 x Salad

1 x Sweet

£22pp

2 x Bread Choices

(1 Portion Of Each Selection Per Person)

3 x Savouries

1 x Hummus / Deli

2 x Salad

2 x Sweet



savoury **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 Croute With Pickled Cucumber
Smoked Mackerel Rillete With Ciabatta Croutes & Shaved Horseradish

TERRINES:

(All Are Pre-Sliced Into 90g Portions & Served With Ciabatta Croutes)

Heritage Tomato, Lemon, Pickled Shallot, Basil (Ve)
Carrot Ramen, Kale, Ginger, Five Spice, Pepitas (Ve)
Green Bean, Coconut, Mint, Chilli (Ve) (N)
Black Quinoa, Raw Peas, Lemon, Dill (Ve)
Cauliflower, Pickled Rapeseeds, Almond, Lovage (Ve) (N)



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 **BREAD-BASED**

BREADS:

(Perfect To Accompany Any Platter, All Are 80g Portions)

Garlic & Oregano Foccacia

Salted Soft Pretzels

Grisini Breadsticks

Stone-baked Sourdough

Garlic Buttered Ciabattas

Mozzarella & Herb Flatbreads

FLATBREADS & PIZZAS:

(All Are 6" Cut Into 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)

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)

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)



hummus / deli **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 **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

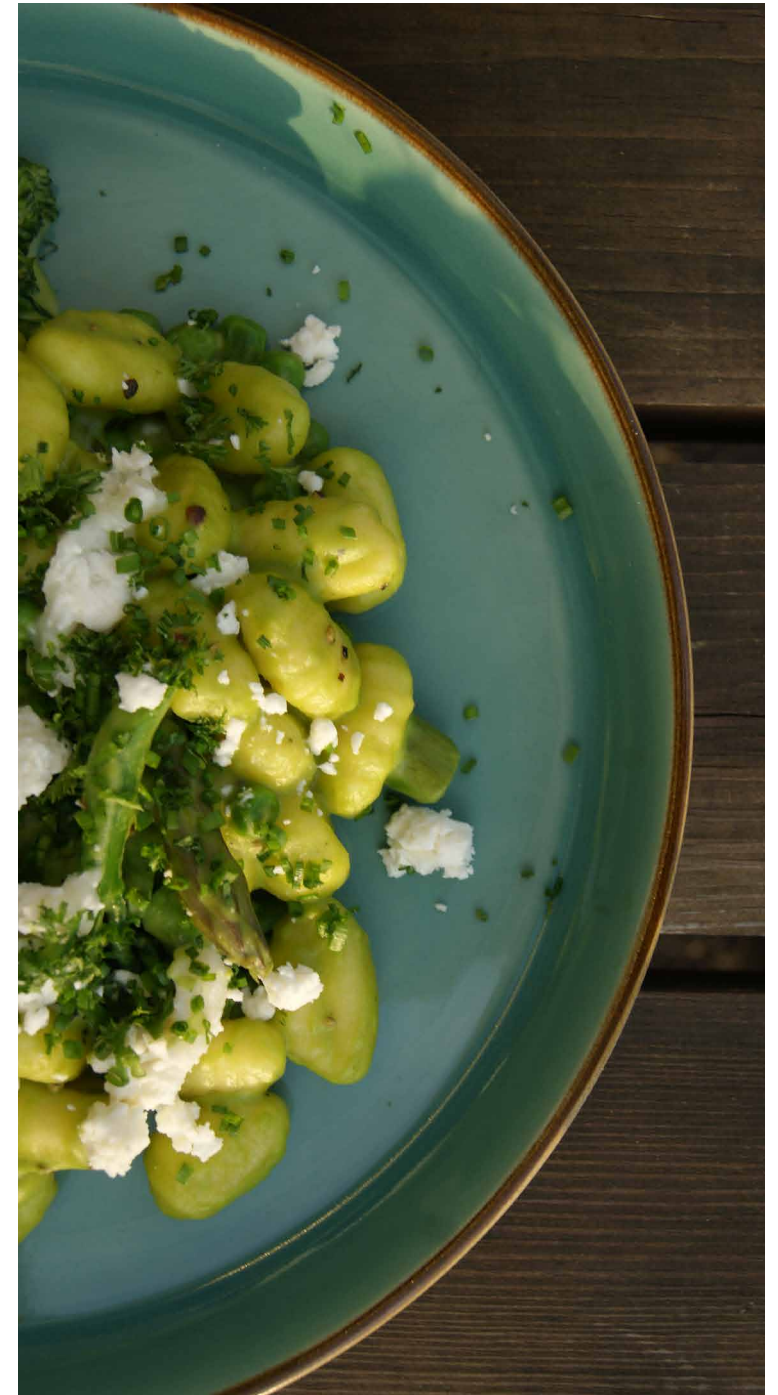
Hot Smoked Salmon, Beetroot, Orange & Bitter Leaves, Pickled Walnut Dressing

Posh Potato Salad With Truffle Oil, Bacon Bits & Avocado Watermelon With Mozzarella, Prosciutto & Chopped Mint

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 Fraîche

Shredded Tuna With Orzo, Green Beans & Roasted Peppers





salads **SALADS**

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 **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 **SWEETS**

DESSERT POTS

(Classic Desserts In Recycled 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 & Gruyère

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



DESSERT COCKTAILS

£9.50 Each

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





WINEs WINES

WHITE

(Served By The Bottle)

House White	£19.00
Ponte Gio Bianco	£21.00
Ponte Pinot Grigio	£29.00
Millstream Sauvignon Blanc	£29.00
Aimery Chardonnay	£27.00
Picpoul De Pinet Cuvée Thétis	£29.00
Gavi Terre Del Barolo	£35.00
Cloud Island Sauvignon Blanc	£38.00
Chablis Moreau	£40.00

RED

(Served By The Bottle)

House Red	£19.00
Lobo Loco Tempranillo Plate	£25.00
95 Merlot	£28.00
Andean Vineyards Malbec	£29.00
Spearwood Shiraz	£27.00
Peter & Peter Pinot Noir	£35.00
Côtes-Du-Rhône, Cuvée St Laurent	£35.00
Barolo Terre Del Barolo	£35.00

ROSÉ

(Served By The Bottle)

Lyric Pinot Grigio Blush	£21.00
Bad Eye Deer Zinfandel Rosé	£21.00
Henri Gailard Provence Rosé	£26.00

CHAMPAGNE & FIZZ

(Served By The Bottle)

La Casada Prosecco	£30.00
Pink Prosecco Rose Brut	£34.00
Aimery Cremant	£38.00
Moet et Chandon Brut	£90.00

All Prices Are EX.VAT – On The Day Of An Event VAT Will Be Added To The Price Advertised



cocktails & mocktails

COCKTAILS & MOCKTAILS

COCKTAILS

NEGRONI	£8.50
Campari, Gin, Rosso Vermouth	
SEX ON THE BEACH	£8.50
Peach Schnapps, Vodka, Cranberry Juice & Orange Juice	
CHEEKY CHERRY COLA	£8.50
Kraken Cherry & Vanilla Spiced Rum, Cherry Brandy & Cola	
SUMMER COOLER	£8.50
Vanilla Vodka With Strawberry & Peach Puree, Topped With Lemonade	
PORNSTAR MARTINI	£9.50
Vanilla Vodka, Passoã, Passionfruit Juice + A Shot Of Prosecco On The Side	
ESPRESSO MARTINI	£9.50

Vanilla Vodka, Kahlúa, Espresso	
FRENCH MARTINI	£9.50
Vodka, Chambord, Pineapple Juice	
MARGARITA	£9.50
White Tequila, Triple Sec, Lime Juice	
MOJITO	£9.50
White Rum, Sugar, Mint, Lime Juice & Soda	
OLD-FASHIONED CHERRY BAKEWELL	£11.00
Whiskey, Cherry Liquor, Amaretto, Lemon Juice, Orange, Sugar, Maraschino Cherry	
Ask to See Our Full Cocktail Range	

MOCKTAILS

Home-made Cordial & Mocktail Kilner Jars £2.50 (Minimum 10 Per Flavour)

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

All Prices Are EX.VAT – On The Day Of An Event VAT Will Be Added To The Price Advertised



spirits SPIRITS

At Events We Keep A Well-Stocked Bar Of All The Usual Spirits & Liquors

TEQUILA

	Single	Double
Olmecca Blanco (38% vol.)	£4.25	£7.25
Olmecca Reposado (35% vol.)	£4.25	£7.25

GIN

Bombay Sapphire (40% vol.)	£4.00	£6.80
Gordons Alcohol Free (0% vol.)	£3.50	£6.00
Gordons Dry (47.35% vol.)	£3.80	£6.50
Gordons Mediterranean Orange (37.5% vol.)	£3.80	£6.50
Gordons Passionfruit (37.5% vol.)	£3.80	£6.50
Gordons Pink (37.5% vol.)	£3.80	£6.50
Gordons Sicilian Lemon (37.5% vol.)	£3.80	£6.50
Tanqueray (41.3% vol.)	£4.60	£7.90
Hendricks (41.4% vol.)	£4.60	£7.90

WHISKY

	Single	Double
Johnnie Walker Black Label (40% vol.)	£4.80	£8.20
Monkey Shoulder (40% vol.)	£4.70	£8.00
Jameson (40% vol.)	£4.00	£6.80
Jack Daniels (40% vol.)	£4.10	£7.00

VODKA

Absolut (40% vol.)	£4.30	£7.30
Grey Goose Vodka (40% vol.)	£5.20	£8.80
Smirnoff (37.5% vol.)	£3.20	£5.40

COGNAC

Courvoisier (40% vol.)	£4.80	£8.20
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BRANDY

Three Barrels (38% vol.)	£4.20	£7.10
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RUM

	Single	Double
Kraken (40% vol.)	£4.80	£8.20
Kraken Cherry & Vanilla Spiced (40% vol.)	£4.80	£8.20
Captain Morgans Spiced (35% vol.)	£4.00	£6.80
Havana Club 3YO (40% vol.)	£4.50	£7.70
Bacardi (37.5% vol.)	£3.80	£6.50

PORT

Cockburn Fine Ruby Port (19% vol.)	£3.00	£5.10
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LIQUEUR

Baileys (17% vol.)	£3.10	£5.30
Frangelico (20% vol.)	£3.20	£5.40
Luxardo Limoncello (27% vol.)	£3.20	£5.40
Chambord (16.5% vol.)	£3.80	£6.50

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more drinks MORE DRINKS

At Events We Keep A Well-Stocked Bar Of All The Usual Spirits & Liquors

ALE, STOUT, LAGER, CIDER & 0%

Timothy Taylors Landlord 4.3% abv.	£3.20
Guinness 4.2% abv.	£3.40
Fosters 4% abv.	£3.00
Corona 4.5% abv.	£3.40
Birra Moretti 4.6% abv.	£3.40
Cruzcampo 4.4% abv.	£3.40
Inch's Cider 4.5% abv.	£3.00
Heineken 0% abv.	£3.20

SOFT DRINKS

Springbourne Still Water	£2.00
Springbourne Sparkling Water	£2.00
Appletiser	£3.00
Bottlegreen Elderflower	£3.00
Coke	£3.00

Diet Coke	£3.00
Lemonade	£2.00
Britvic Ginger Ale	£2.00
Britvic Tonic	£1.80
Britvic Low Cal Tonic	£1.80
Schweppes Soda Water	£2.00
J20 Orange & Passionfruit	£3.00
J20 Apple & Raspberry	£3.00
Kulana Apple	£2.50
Kulana Cranberry	£2.50
Kulana Orange	£2.50
Capri Sun	£3.00
Britvic Lime Cordial	50p

HOT DRINKS

Tea & Coffee -

Selection of Teas (English Breakfast, Peppermint, Camomile, Fruit)

Filter Coffee (Fairtrade House Blend by Wooden Hill Coffee)

£2.50pp – per person available for 1 – 2 hours

£6.50pp – per person available for 6+ Hours

Mulled Wine -

Homemade Mulled Wine served by 175ml £4pp

Hot Chocolate -

Homemade Hot Chocolate served by 175ml £4pp

All Prices Are EX.VAT – On The Day Of An Event VAT Will Be Added To The Price Advertised



the morning after **THE MORNING AFTER** *breakfast* **BREAKFAST**

We Offer Cooked & Served Breakfast - Or A Hamper



breakfast hampers BREAKFAST HAMPERS

CONTINENTAL: (£9.50pp Ex. VAT)

Freshley Baked Pastry
Fruit Salad Box
Banana Bread
Fruit Juice
Vegan & Gluten Free Option Available

GRAZING BOX: (£15pp Ex. VAT)

Freshley Baked Pastry
Fruit Salad Box
Banana Bread
Fruit Juice
Sourdough Bread
Cured Meats & Cheeses
Vegan & Gluten Free Option Available

WEEKEND BREAKFAST BOX: (£30pp Ex. VAT)

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:

(£9.50pp - 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:

(£18pp)

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:

(£17pp - 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

£15pp - 2 Courses

£18.50pp - 3 Courses





childrens menu CHILDRENS MENU

STARTERS:

Tomato Soup With Cheesy Garlic Soldiers

Garlic Baguette

Hummus & Crudites

MAINS:

Chicken Breast With Creamed Potato & Broccoli

Margherita Pizzette

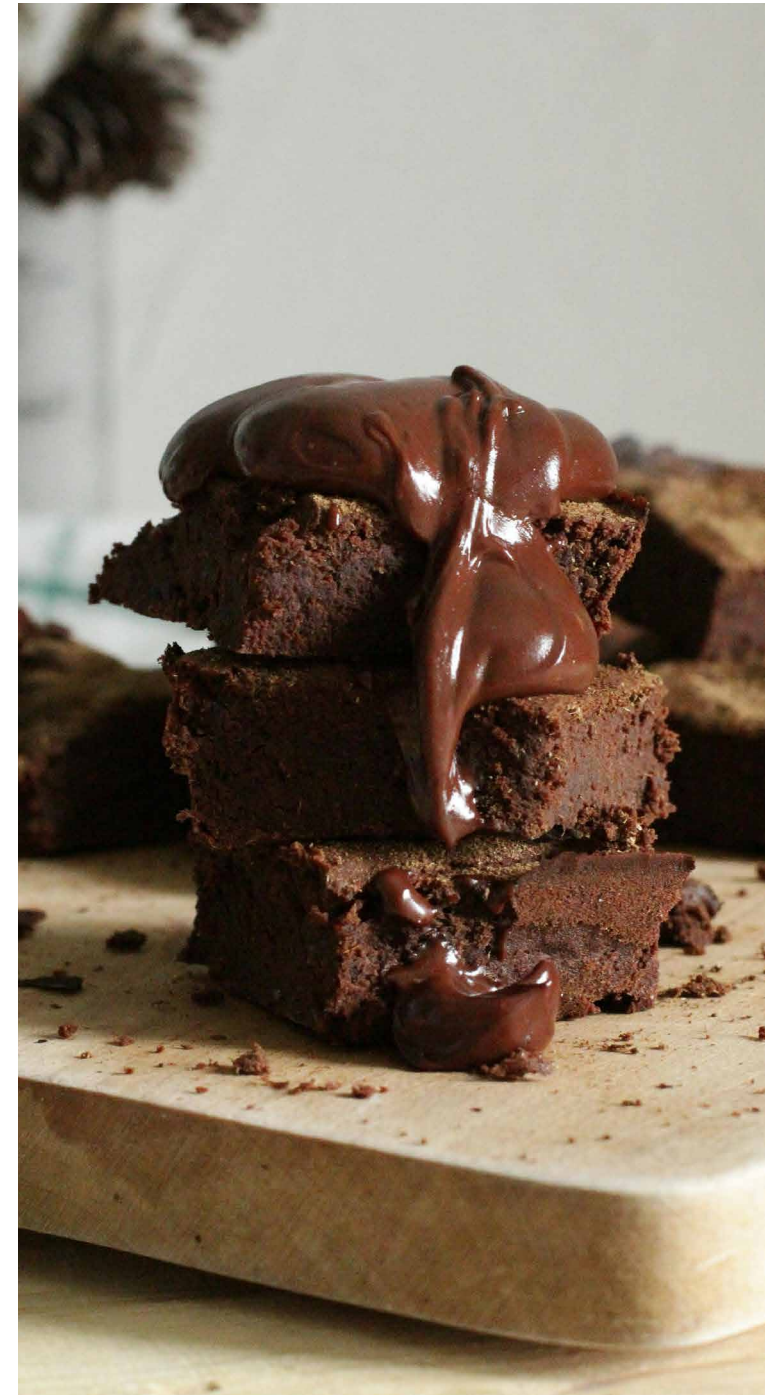
Butchers Sausages, Mash & Broccoli

Tomato Penne Pasta With Parmesan

DESSERTS:

Molten Chocolate Brownie With Vanilla Ice Cream

Vanilla Ice Cream With Chocolate Sauce





terms & conditions

TERMS & CONDITIONS

These are the terms of business of THE BROTHERS SUPPER LTD, VAT registration number GB 353544107, Company number 11530713, of registered office 112 Century Avenue, Oldbrook, Milton Keynes, MK6 2UJ

1 DEFINITIONS AND INTERPRETATION

1.1 In these Terms and Conditions the following definitions apply:

Business day means any day except a Saturday, Sunday or bank holiday in England and Wales;

- Client means the person whose details are set out in the Quote and/or the Contract;
- Contract means the agreement in writing via letter(s) and/or email(s) between the Company and the Client for the supply and purchase of Services at the Price which shall incorporate these Terms and Conditions;
- Data Protection means, as biding on either party or the services, the GDPR, the Data Protection Act 2018, any laws which implement any such laws and any laws that replace, extend, re-enact, consolidate or amend Laws any of the foregoing;
- Deposit means 20 % of the quoted price, to be paid in accordance with clause 3.1 and to be non-refundable save as set out therein;
- Force means flood, fire, accidents, obstruction, adverse weather, or transport delays or any event or sequence of events beyond a party's reasonable control preventing or delaying it from performing its requirements
- Majeure obligations under the Contract;
- Price means the total price set out in the Quote, including all VAT;
- Quote means the quotation by the Company to the Client for the supply of Services for the Client's event which is accompanied by these Terms and Conditions and is valid for acceptance for 7 days from the date of quotation;
- Services means the supply of goods and services between the agreed hours on the agreed date(s) at the Venue in accordance with an agreed menu and drinks list and supply of staff and equipment as set out in the Contract;
- Venue means the location of the Client's event as set out in the Contract.

1.2 These Terms and Conditions apply to and form part of the Contract between the Company and the Client. They supersede any previously issued terms and Terms and Conditions of purchase or supply.

2 PRICE & DEPOSIT

2.1 The Client shall pay any applicable VAT to the Company in respect of the deposit and the balance of the price and on receipt of valid VAT invoice.

2.2 In respect of any contract pursuant to which the company is to provide catering for a minimum of 50 people, the client may request a tasting of proposed food and drink, subject to a payment of £50 per person or the price per head as quoted if it is above £50 per person - choosing not to partake in a tasting will rescind any complaints regarding food quality.

2.3 Once deposit has been paid the company will allow for a maximum reduction of numbers of 20% of adults for the final balance payment.

2.4 In respect of Bar requirements, the company requires a minimum spend of £10pp or £1000 excluding VAT which is taken as a deposit. The deposit becomes non-refundable if the client or their guests are found with a supply of drinks that has not been purchased by the company once communicated this will then initiate a 3-strike system where the client will be given warning for the supply to be packed away, and the final outcome is that the company will close their bar after the final warning and not supply further drinks. Unless otherwise agreed in writing.

3 PAYMENT

3.1 The Client shall pay the deposit plus VAT via bank transfer on the date the contract is agreed. The deposit shall be nonrefundable, save as set out in clause 10.1

3.2 The Client shall pay the balance of the Price no later than 45 Days before the date of the Client's event via bank transfer.

3.3 Time of payment is of the essence. Where sums due under these Terms and Conditions are not paid in full by the due date:

3.3.1 the Company may, without limiting its other rights, charge interest on such sums at 5% a year above the base rate from time to time in force;

3.3.2 interest shall accrue on a daily basis and apply from the due date for payment until actual payment in full, whether before or after judgment; and

3.3.3 the Company may terminate the Contract, such termination to be by way of deemed cancellation by the Client to which clause 10.2 shall apply.



4 PERFORMANCE

4.1 The Services shall be deemed performed on completion of the performance of the Services as specified in the Contract.

4.2 The Company shall not be liable for any delay in or failure of performance caused by:

4.2.1 the Client's failure to: (i) make the Venue available, (ii) prepare the Venue as required or instructed for performance of the Services or (iii) provide the Company with adequate instructions for performance of the Services; including but not limited to completing documents as requested by the company using their preferred format

4.2.2 Force Majeure.

5 WARRANTIES

5.1 The Client warrants that it has provided the Company with all relevant, full and accurate information as to the Client's needs, including any dietary requirements of those attending the Client's event.

5.2 The Client shall confirm the number of guests to the Company by no later than 45 working days prior to the date of the Client's event.

6 INDEMNITY AND INSURANCE

6.1 The Client shall indemnify, and keep indemnified, the Company from and against any losses, damages, liability, costs including legal fees and expenses incurred by the Company as a result of or in connection with the Client's breach of any of the Client's obligations under the Contract or any damage or injury caused to the Company's equipment or workers by attendees at the Client's event and if applicable shall supply, so far as is reasonable, evidence of the maintenance of the insurance and all of its terms from time to time applicable.

6.2 The Company shall procure and maintain adequate insurance cover at its own cost with a reputable insurance company to cover the liability accepted by it under these Terms and Conditions and shall, at the Client's reasonable request, produce reasonable evidence of the insurance policy.

7 LIMITATION OF LIABILITY

7.1 The extent of the parties' liability under or in connection with the Contract (regardless of whether such liability arises in tort, contract or in any other way and whether caused by negligence or misrepresentation) shall be as set out in this clause 7.

7.2 Subject to clauses 7.4 and 7.5, the Company's total liability arising out of the Services shall not exceed the Price

7.3 Subject to clauses 7.4 and 7.5, the Company shall not be liable for consequential, indirect or special losses.

7.4 The limitations of liability set out in clauses 7.2 and 7.3 shall not apply in respect of any indemnities given by either party under the Contract.

7.5 Notwithstanding any other provision of the Contract, the liability of the parties shall not be limited in any way in respect of the following:

7.5.1 death or personal injury caused by negligence;

7.5.2 fraud or fraudulent misrepresentation;

7.5.3 any other losses which cannot be excluded or limited by applicable law;

7.6 The Company shall not be liable for consequential, indirect or special losses where food is supplied by the Client and the Client shall indemnify and keep indemnified the Company in respect of all and any claims, losses, damages, costs and expenses arising therefrom.

8 DATA PROTECTION

8.1 To the extent that either party processes any personal data provided by the other party in connection with the provision of Services under this Contract, the relevant party shall:

8.1.1 treat personal data as confidential;

8.1.2 maintain reasonable technical and organisational security and confidentiality measures to mitigate the risk of any unlawful forms of processing of personal data, in accordance with the other party's privacy policies;

8.1.3 act upon and fully comply with the instructions received from the other party in relation to the processing of personal data;

8.1.4 otherwise comply with Data Protection Laws.



9 FORCE MAJEURE

9.1 A party shall not be liable to the other if delayed in or prevented from performing its obligations due to Force Majeure, provided that it:
9.1.1 promptly notifies the other of the Force Majeure event and its expected duration; and
9.1.2 uses reasonable endeavours to minimise the effects of that event.

10 TERMINATION

10.1 The Company shall reimburse all costs incurred under the Contract to the Client if it fails to perform the Services for any reason other than those set out in clause 4.2.
10.2 Termination or expiry of the Contract shall not affect any accrued rights and liabilities of the parties at any time up to the date of termination.

11 VARIATION

11.1 With the exception of clause 11.3, no variation of the Contract shall be valid or effective unless it is agreed in writing.
11.2 The Company requires a minimum of 45 days prior to the date of the Client's event for changes in the menu.
11.3 The Company reserves the right to change menu items without notification due to fluctuation of market availability, but in any event will use reasonable endeavors to keep the menu as close to the original as set out in the Contract and to agree any changes with the Client.

12 NOTICES

12.1 Any notice or other communication given by a party under these Terms and Conditions shall be in writing (including email) and in English.

13 ENTIRE AGREEMENT

13.1 The parties agree that the Contract constitutes the entire agreement between them and supersedes all previous agreements, understandings and arrangements between them, whether in writing or oral in respect of its subject matter.
13.2 Each party acknowledges that it has not entered into the Contract in reliance on, and shall have no remedies in respect of, any representation or warranty that is not expressly set out in the Contract. No party shall have any claim for innocent or negligent misrepresentation on the basis of any statement in the Contract.
13.3 Nothing in these Terms and Conditions purports to limit or exclude any liability for fraud.

14 GOVERNING LAW

The Contract and any dispute or claim arising out of, or in connection with, it, its subject matter or formation (including noncontractual disputes or claims) shall be governed by, and construed in accordance with, the laws of England and Wales.

15 JURISDICTION

The parties irrevocably agree that the courts of England and Wales shall have exclusive jurisdiction to settle any dispute or claim arising out of, or in connection with, the Contract, its subject matter or formation (including non-contractual disputes or claims.)

THE
Brothers'