

COTON HOUSE KITCHEN
EVENING MENUS

2024



Jenkinsons



ABOUT US

As you would expect from a family grown business with our heritage and track record, we have a great deal of experience in catering, but the overriding factor is that your event is absolutely unique and is just as important to us as it is to yourselves, and your guests. We are fully committed to you.



Our catering service is unique and exceptional in every way. We all need a little help, support and advice at times and Jenkinsons can assist in almost every facet of the catering planning, menu development and service, helping create the perfect ambience for fine food at your event.



Our Evening menus are priced accordingly throughout this menu pack and are in addition to having a 3 course wedding breakfast meal.





CHOOSING YOUR MENU...



AROUND THE WORLD

MEXICAN MEYHEM

Build your own 'Taco Table' served up in our very own environmentally friendly trays.

Enjoy a taste of Mexico with Build your own 'Taco Table', our freshly cooked Spicy Ground Beef with Paprika and fresh Chillies served in a soft taco shell is a perfect way to create a party atmosphere. All coupled up with Spicy Potato Wedges!

Vegan Chilli Option available - Vegan Mince used as an alternative

£16.25 per person

ITS FAJITA TIME

Sizzling Fajita's with Chicken or Beef all wrapped up in style, accompanied with Guacamole, Sour Cream and Tomato Salsa, with the addition of Seasoned Wedges

Vegetarian Option - Chargrilled Vegetable Fajita

£16.25 per person

Serve with Churros and Chocolate Sauce for only an additional £3.85 per person

A TASTE OF THE MEDITERRANEAN

Greek Gyros - Greek Style Flat Breads filled with slices of marinated Chicken Breast nestled with Lettuce, Onions, Tomatoes and Peppers served with Lashings of Tzatziki and served with Salted Fries.

Vegetable Gyros (V) (VE*)

£16.25 per person

GREEK SOUVLAKI

Lamb Kofta and Chicken Souvlaki with a Yoghurt and Mint Dressing served with Flat Breads and a Greek Salad with Feta and Olives

£17.75 per person

NIFTY NOODLES

Please choose 1 of the following:

Chinese inspired Cantonese Chicken and Noodles - Our Sizzling Crispy Cantonese Style Chicken with fresh Pineapple and Chilli with Noodles. Served with flair and flavour it is a great way to add some spice to your evening, all served up in Noodle Style Boxes to create an authentic feel.

OR

Asian Szechuan Spicy Beef with Noodles - Tantalise your taste buds with the aromatic flavours of Szechuan Spicy Beef and Noodles, served in Noodle Style Boxes.

OR

Vegetable Pad Thai with Asian Vegetables, Ginger and Spring Onion served with Noodles is perfect as a Vegan alternative served in Boxes to add to the street food feel.

£16.25 per person

THE CARIBBEAN TING!

Its all about the Flavor! Our Jamaican inspired evening food will certainly warm you up for the evening celebrations ahead with our Spiced Jerk Chicken Thighs & Legs, Served with traditional Coleslaw and Rice & Peas

Vegetarian/Vegan Option available - Vegetable Curry with Rice & Peas

£16.25 per person

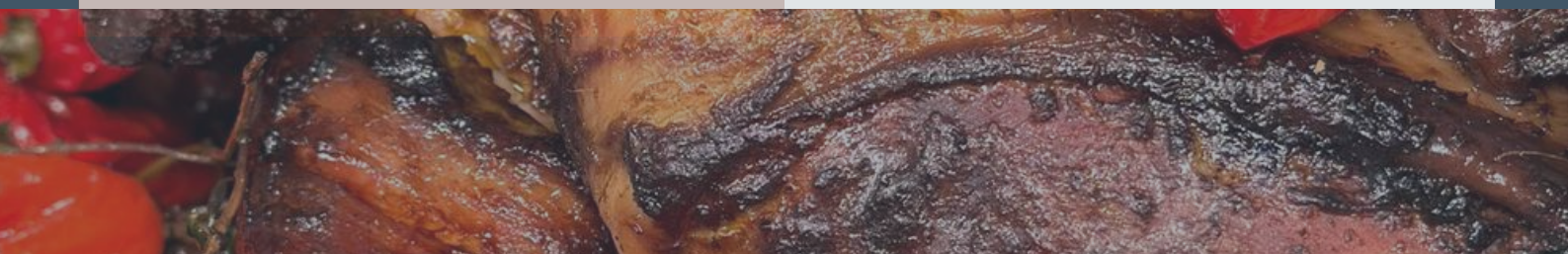
INDIAN FLAVOURS

One of the most popular Indian flavours, also known as Murgh Makhani, our Buttered Chicken is packed with Tomatoes, Cream and Spices.

Coupled up with Chana Masala to create the ultimate Indian Buffet

Served with Pilau Rice and Naan Breads

£18.25 per person



SMOKEHOUSE & GRILL

Signature Beef Burger Served to your guests in a Brioche Bun with Caramelised Onions and Chinese Chicken Thighs & Legs
OR

Farmhouse Pork Sausage Served in a Hot Dog Roll and Chinese Chicken Thighs & Legs

Served with Savoury Potato Wedges and Red Cabbage Coleslaw

Accompanied with a Selection of 'Sauces, Mustard and Relish':
Mayonnaise | Tomato Ketchup | BBQ Sauce | English Mustard | Sweetcorn Relish

Vegetarian and Vegan Option Spicy Bean Burger and Vegan Sausages

£19.50 per person based on 2 x Meats per person

Additional Meat Options Per Portion:

Pulled Beef Brisket with BBQ Sauce £4.95

Marinated Cajun Chicken Breast £4.95

Chicken Kebabs with Peppers and Onions £4.95

Spiced Lamb Kebabs with Peppers and Onions £6.50

Hickory Smoked Breast of BBQ Chicken £4.95

Marinated Belly Pork £4.95

Minted Lamb Kofta 4oz £2.95

BBQ Spare Ribs £4.95

Tender Beef Sizzle Steaks £4.95

Teriyaki Pork Kebab £4.95

BUTTER BOARDS

Our deliciously tasty new flavoured Butter Boards are accompanied with a selection of Rustic Breads to have in addition to evening food or as a snack later in the evening

50 x Guests - £192.50 - Choose 2 x Flavours

75 x Guests - £286.00 - Choose 3 x Flavours

Honey and Pistachio Butter

Sweet Pepper Butter

Olive Butter

Caramelised Red Onion Butter

BBQ and Charcoal Butter

Balti Curry Butter



THE COTON HOUSE HOT DOG

Bockwurst Style Hot Dog served in a Brioche Bun with...



£12.50 Per Person

American Mustard
Ketchup
Mayonnaise
Cheese Sauce
BBQ Sauce
Relish
Sauteed Onions
Seasoned Potato Wedges



PIZZA

SERVED WITH POTATO WEDGES

Choose 3 x toppings:

Chicken and Chorizo

BBQ Chicken

Pepperoni

Ham and Pineapple

Mediterranean Vegetable and Pesto

Margarita and Rocket

Ham and Mushroom

Sweet Potato, Kale and Butternut Squash



£14.45 per person (1/2 Pizza Per Person)

(Gluten Free and Vegan Pizza available upon request)

SENSATIONAL SPREADS

THE KINGS GRAZING TABLE FOOD FIT FOR A KING!

This royal feast will certainly keep your guests' hunger at bay whilst partying the night away!

Our Kings grazing table includes a selection of the finest cheeses – Wensleydale & Cranberry, Mature Cheddar, Mozzarella and Brie served with a variety of Biscuits, Rustic Breads, Lemon Oil, Balsamic, Plum & Apple Chutney and Salted Butter.

Accompanied with Pork Pie and English Mustard, Thick cut Ham with Pickled Onions and Gherkins, Dry cured meats - Prosciutto & Salami with roasted red peppers, Hummus, Ardennes Pate with Radishes and Walnuts all dressed and presented on a grazing table with Rosemary, Olives, Apple, Apricots, Celery, Grapes, Figs, Pomegranates and Plums.

£17.50 pp

Minimum of 50 x Guests

THE GREAT BRITISH CHEESEBOARD

Quintessentially English and one of the best ways to celebrate, bring your evening reception in over some fine cheese and biscuits! - Hurrah!

Stilton, Brie, Mature Farmhouse Cheddar & Red Leicester

Served with a variety of Chutneys, Crisp Celery, a Selection of Biscuits & Rustic Bread

£13.75

Why not add our
Butter Boards?

£192.50 for 50 portions

RETRO BUFFET

Throwback to the nineties with our retro buffet, Surprise yours guests with the nostalgia of serving a cheese and pineapple hedgehog to give that retro buffet feel!

Selection of Finger Rolls, Cheese and Pineapple Hedgehog, Sausages on sticks, Crisps, Sausage Rolls, Egg Savouries and Pork Pie

Black Forest Gateaux

£18.50pp





Jerk Chicken



The Mediterranean Platter



The Kings Platter



Szechuan Spicy Beef



Gyros



A Selection of Pizza

ROAST BAPS

ALL SERVED WITH GARLIC & HERB ROASTED
POTATOES IN SKINS

Roast Beef with Creamed Horseradish Sauce
£15.75

Roast Turkey served with Sage and Onion
Stuffing and Cranberry Sauce
£15.75

Honey Glazed Roasted Gammon served with
Mustard and Pickle
£13.75

Pulled Pork Shoulder served with Sage and
Onion Stuffing and Sweet Apple Sauce
£13.75

VEGETARIAN/VEGAN
Grilled Halloumi and Mushroom

Vegetarian or Vegan Sausage

Jackfruit Burger

Mushroom and Sundried Tomato

Spicy Bean Burger

£13.00 per person

(Gluten Free, Milk & Egg Free Rolls available on
request)

SUPPER SNACKS

ALL SERVED WITH TATER TOTS

Chicken Burger with Siracha Mayo
£13.00

Fish Finger Cob with Crushed Garden Peas
£13.00

Cured Bacon with Red or Brown Sauce
£13.00

Speciality Sausage with Red or Brown Sauce
£13.00

ADD TO YOUR
BUFFET

Crisp Wall?
£120 for 50 guests

Sausage Roll Towers
start from
£192.50 for 50 portions



SAVOURY SIDES

Hand Cut Roasted Potato Wedges

Sweet Potato Wedges

Oven Baked Rustic Chips

Beer Battered Onion Rings

Red Cabbage Coleslaw

Potato and Chive Salad

House Salad with Cucumber, Tomatoes and Vinaigrette

Rocket and Spinach Salad with Mozzarella Pearls,
Sundried Tomatoes and Balsamic

Sun Roasted Tomato and Pasta Salad

Cous Cous Salad with Red Pepper and Feta

£3.85 per person, per option

All of the above options are in conjunction with evening food servings

SWEET SIDES

Churros with Chocolate Sauce £3.50 per person

Rocky Road £2.50 per person

Flowerpot Muffins; Choose between Lemon Meringue, Triple Chocolate or Blueberry in batches of 24 per flavour at £3.15 per muffin

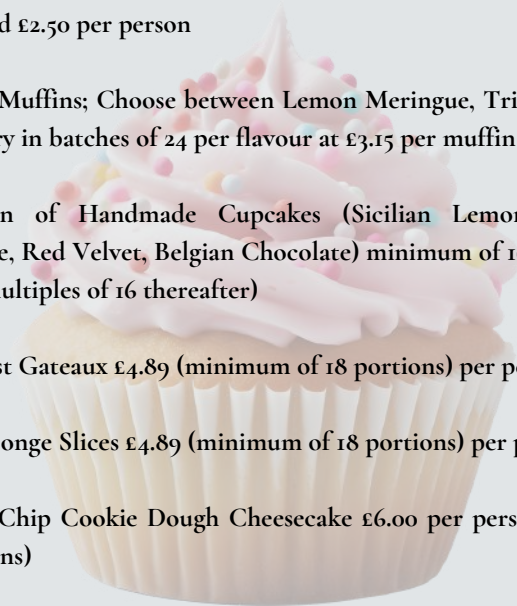
A selection of Handmade Cupcakes (Sicilian Lemon, Carrot & Mascarpone, Red Velvet, Belgian Chocolate) minimum of 16 for £2.95 per cupcake (multiples of 16 thereafter)

Black Forest Gateaux £4.89 (minimum of 18 portions) per person

Victoria Sponge Slices £4.89 (minimum of 18 portions) per person

Chocolate Chip Cookie Dough Cheesecake £6.00 per person (minimum of 12 portions)

New York Style Vanilla Cheesecake; Choose 3 toppings from; Lemon Curd, Mixed Berry Compote, Chilli Chocolate Sauce, Raspberry Coulis, Mango Coulis, Toffee Sauce, Chocolate Sauce £7.75 per person (minimum of 12 portions)



ICE CREAM BETTY

Betty is a one-of-a-kind renovated 1976 Pony trailer, serving homemade ice cream!

You can choose up to 3 different flavours of ice cream served in pots or cones topped with vintage sweets and sauces.

Add Pick 'n' Mix to your Ice Cream!

Choose from a maximum of 2 options

*Waffles £4.90 per person

*Pancakes £4.65 per person

*Ice Cream Milkshake Floats £5.00 per person

Retro Candy Floss Bags £3.75 per person

Funfair Popcorn Bags £3.75 per person

**Evening Only*

a minimum of 12 portions are to be added

Honeycomb
Chocolate Ripple
Strawberries and Cream
Vanilla
Rum and Rasin
Mint Chocolate
Coffee
White Chocolate Cookie Dough
Passionfruit
Champagne

Other flavours are available!

**Prices start from £655.50 for 2 hours
unlimited Ice cream for 80 guests.**

Limited Availability

All bookings are to be confirmed at the time of booking, £100 deposit will be lost on any cancelations

Only available with evening food



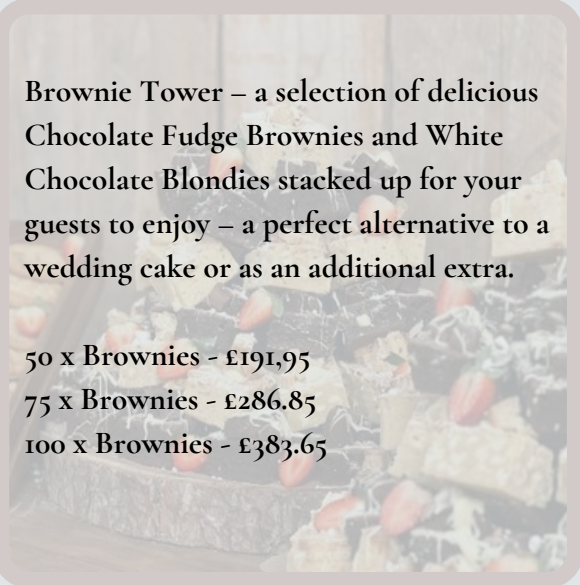


COMPLIMENT YOUR BUFFET

We usually cut up your Wedding Cake and serve alongside your evening food. If you would like to save any part of your Wedding Cake so you can enjoy at home, please let us know.

You may also like to have some other options for you and your guests in the evening:

BROWNIE & BLONDIE TOWER




Brownie Tower – a selection of delicious Chocolate Fudge Brownies and White Chocolate Blondies stacked up for your guests to enjoy – a perfect alternative to a wedding cake or as an additional extra.

50 x Brownies - £191.95

75 x Brownies - £286.85

100 x Brownies - £383.65

SAUSAGE ROLL TOWER




Our Signature Pork Sausage Rolls stacked up into a Tower - this could be your unique 'wedding cake' or as part of your evening food

50 x Sausage Rolls - £192.50

75 x Sausage Rolls - £288.20

100 x Sausage Rolls - £385.00

DOUGHNUT WALL



Delicious delectable doughnuts displayed in a fun and colorful way on our doughnut wall, from pink sprinkles to chocolate chips this will certainly be a hit with your guests.


Choose from 50 to 100 doughnuts and display during your drinks reception or alongside your evening food.

50 x Doughnuts - £151.25

75 x Doughnuts - £193.60

100 x Doughnuts - £254.00

COOKIES



A Selection of Milk Chocolate and White Chocolate Chip Cookies are a perfect snack option for your evening guests

Choose from 50 to 100 Cookies and display alongside your evening food.

50 x Cookies - £71.50

75 x Cookies - £107.25

100 x Cookies - £143.00

All of the above options are in conjunction with evening food servings



Sausage Roll Tower



Freshly Baked Cookies



Brownie and Blondie Tower



Crisp Wall



Donut Wall



Seasonal Extras

CHEESE WEDDING CAKES

Our specially selected cheese wedding cakes stand out from the crowd
All served with traditional cheese accompaniments

'Beatrice' Wedding cake of cheese:

Dorstone – 180g

A texture of like ice cream with a snowy white curd and a hint of lemony freshness

Cave-Aged Cheddar – 600g

Handmade cheddar cave aged in Somerset, It's fruity, rich and offers deep flavour with a hint of sweetness

Colston Bassett Stilton – 2.3KG

Made in Nottinghamshire by one of the last remaining hand-ladled Stilton's. A Rich and Creamy Cheese with intense flavour

Baron Bigod – 1KG

A Brie-style Cheese full with earthy flavour and a lingering finish

Feeds 50 Guests for only £687.50

'Georgia' Wedding cake of cheese:

All of the above cheeses with the addition of

Cornish Yarg in Garlic Leaf – 1.6KG

Painted with Aromatic wild garlic leaves and turned for 6 weeks to leave a gentle garlic flavour!

Feeds 80 Guests for only £1072.50

'Annabel' Wedding cake of cheese:

All of the above cheeses with the addition of

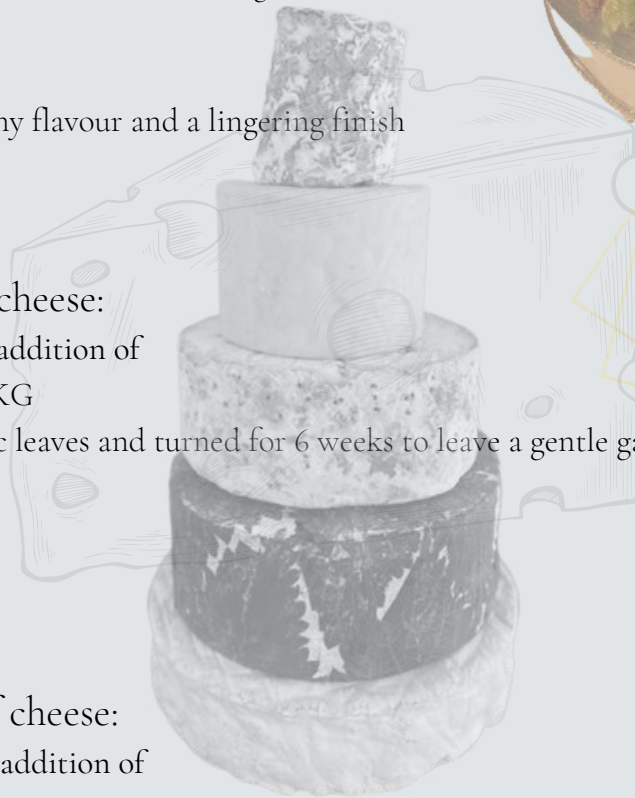
Y-Fenni – 1.5KG

A Welsh Cheddar with Mustard Seeds and Ale, Creamy and full of flavour.. but not too strong!

Feeds 100 Guests for only £1265.00



*Leave your cake
naked or let us
dress your cheeses
for £60*



ALLERGEN POLICY

We at Jenkinsons take Allergens extremely seriously as part of everything we do to make sure we deliver the best possible experience.

As part of that we ask that you read the detail below very carefully and act upon as you see fit.

Our allergen information declares any allergens intentionally added to dishes. Our kitchens handle numerous ingredients and allergens and we do everything in our power to source allergen free ingredients and foods. We also follow strict procedures to ensure cross contamination does not occur in our kitchens. Despite all of that we cannot guarantee that our dishes are "free from" any or all allergen(s)

We are able to state dishes do not contain an allergen as an ingredient but that does not mean 'Traces' of an allergen are not present. It is for this reason many of dishes state 'May Contain'.

We work closely with our suppliers to ensure this information is as accurate as possible but this information may change at any time. So as an additional precaution we strongly advise that any guest with allergen concerns also checks with our team on the day to ensure the chosen dish is suitable to dietary requirement.

We respectfully urge you circulate this information to all of your guests requesting they respond in detail stating what their concerns and requirements are in respect of Allergens. This information needs to be forwarded to us well in advance so we are well prepared to look after them on the day.

Please discuss all dietary requirements with your co-ordinator. We will ensure there is a suitable menu in place for all dietary needs

