



*Jenkinsons*

W E D D I N G

M E N U

I N S P I R A T I O N

2 0 2 3 - 2 0 2 4





## ABOUT US

With over 50 years' experience in wedding catering we know that you will want the food on your wedding day to be individual and unique. Our chefs have created an innovative and outstanding collection of irresistible canapes, wedding breakfasts and evening buffet options to excite and inspire you.

With Jenkinson's you will have one of the most experienced and respected teams in the country working closely with you every step of the way. In addition to your wedding food we also offer menu advice and access to crockery and tableware to compliment the outstanding cuisine and create the perfect impression. On your wedding day our highly skilled, professional, and friendly team will provide the highest level of service to ensure that you and your guests enjoy the finest dining experience.



## CHOOSING YOUR MENU

It can be a little overwhelming when trying to decide on a menu for you and your guests, and so we have put together a few ways to help make it a little easier

**Step 1** - How many Guests do you have? does this include Children?

Do you know of any dietary requirements

**Step 2** - Canapes? - Canapes or our Snacks options are a great way to help keep your guests hunger at bay ahead of a fabulous meal especially if you are choosing to have Speeches before your Starter or if you choose to have an earlier ceremony.

**Step 3** - Wedding Breakfast Meal - How would you like your wedding day to feel and the style of service - formal or informal, sharing - Relaxed, Family feel with sharing bowls served to the center of the tables or a plated meal - Traditional served plated to each guest?

Which season will you be getting married in? Maybe your thinking of having a BBQ in the Summer or Host a Roast in the Winter? Please choose a Starter, Main and Dessert and this will be your chosen wedding breakfast option for all of your guests to enjoy!

**Step 4** - A Choice Menu - If you have a favorite dish but you don't think all of your guests would choose it, how about offering your guests a choice menu for all 3 x courses

**Step 5** - Additional Courses - If you would like to add an extra treat for you and your guests, then why not add in an Amuse Bouche or Sorbet course?

**Step 6** - Children - If you have Children attending your wedding day, we have a great Child friendly menu or if they are a little older they may want to have a smaller version of the adults menu?

**Step 7** - Dietary Requirements - If you have a guest with a particular dietary request, you can choose a suitable menu for them whether it be Vegan, Gluten, Lactose Intolerant or specific allergies we will be sure to cater for them too.

**Step 8** - Evening Food - We have an extensive range of Evening food options from Hot Roast Baps to foods from around the world.

**Step 9** - Suppliers - Do you have any Suppliers who would like a meal during the day or evening food?

**Step 10** - Lets Chat! - we will arrange your Catering Meeting to discuss your requirements and menu preferences

Up until 30 days before your day, we will be able to tweak your chosen dishes to suit your guest's final dietary requirements or advise where further dishes need to be selected



# CANAPES

Dietary Key:  
 GF - Gluten Free  
 MF - Milk Free  
 VE - Vegan  
 NF - Nut Free  
 EF - Egg Free  
 NTF - Nut Trace Free

Staffordshire Chipolata with Cheddar Mash and Tomato Confit (Served Warm) (NTF)

Leek & Blue Cheese filled Yorkshire Pudding (Served warm) (V) (NTF)

Braised Blade of Beef in a Mini Yorkshire Pudding with Horseradish (Served Warm) (NTF)

Pulled Pork, Sage & Apple Bon Bon (Served Warm) (GF\*)(MF) (NTF)

Spiced Vegetable Bon Bon with Mint Raita (Served Warm) (V) (GF\*)(NTF)

Fish and Chips served in Cones with Tartare Sauce (Served warm) (GF)( NTF)(MF)

Mushroom Filo Tart (V)(NTF) (served warm)

Venison and Black Pudding Scotch Egg (Served Warm) (MF)(NF) (NTF)

Chicken Liver Parfait with Red Onion Marmalade (served cold) (\*GF) (EF)

Boa Buns filled with Korean Beef, Red Pepper and Spring Onion (Served warm) (EF)

Coronation Chicken with Mango & Onion Bahji on a Naan (NTF) (MF) (EF)

Goats Cheese and Cranberry Arancini (served warm)

Cherry Tomato with Pesto infused Cream Cheese on Parmesan Shortbread (Served Cold) (V)

Tomato Salsa Crostini with Mozzarella or Vegan Smoked Applewood Cheese (served warm (V) (GF) (EF) (NTF) (VE) (MF)

Cheddar Scone with Whipped Goats Cheese, Pickled Celery and Fresh Fig (Served Cold) (V)(NF)(NTF)

Curried Cauliflower Balti served on a Mini Naan with Mango Chutney (V)(VE)(GF)(MF)(EF)

Goats Cheese Crostini with Green Tomato Chutney (Served Cold) (V) (GF) (EF) (NTF)

Mexican Red Onion & Pepper chilli Wrap with Spring Onion and Guacamole (Served warm) (V) (EF) (NTF)

Chicken Balti on a Mini Naan with Mango Chutney (Served Warm) (EF)

Potato Fritter topped with Tomato Relish (Served warm) (V) (VE) (GF) (MF) (EF)

Korean BBQ Prawn Wrap (MF) (EF) (served warm)

Truffle Polenta Chip with Mushroom Ketchup (V)(VE)(GF)(MF)(EF)

Baked Sticky Honey & Mustard Seed Sausages (Served warm) (EF) (MF) (NF)

Jerk Chicken Ballotine with Pineapple & Lime Chutney (served cold)

Parma ham and Pesto Bocconcini with Sundried Tomato on Ciabatta (MF\*) (EF\*) (GF\*) (served cold)

A SELECTION OF 3 PER PERSON - £13.75

A SELECTION OF 4 PER PERSON - £16.95

A SELECTION OF 5 PER PERSON - £19.15



## ADD TO YOUR DRINKS RECEPTION

### NIBBLES

THESE GREAT LITTLE SNACKS ARE PERFECT TO NIBBLE DURING YOUR DRINKS RECEPTION OR IN THE EVENING

Option A - A Selection of Sweet Chilli and Salted Nuts and Mixed Olives  
50 x Guests - £104.50 | 75 x Guests - £134

Option B - a selection of Hand Cooked Crisps, Mixed Olives, Sweet Chilli Nuts and Rice Crackers  
50 Guests - £115.50 | 75 x Guests - £154

Option C - a selection of Hand Cooked Crisps, Nachos, Crispy Pork Crackling, Wasabi Peanuts, Salted Pistachios and Savoury Popcorn Selection  
50 x Guests - £137.50 | 75 x Guests - £176



### CRISP WALL

If you fancy something a little simpler but with lots of flavor, how about including our Crisp Wall? Either during your drinks reception or in addition to your evening food. The Crisp wall is made up of a selection of flavors including Sea Salt, Mature Cheddar & Red Onion, Sea Salt with Apple & Balsamic Vinegar, Jalapeno and Sea Salt & Black Pepper. These are displayed on our wire wall with floral décor and each packet individually pegged onto the wall making it look simple and stylish.

50 bags of crisps - £110  
100 bags crisps - £190  
150 bags of crisps - £285

### ICE CREAM

BETTY IS ONE TO LEAVE YOUR GUESTS TALKING!

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.

- Honeycomb
- Chocolate Ripple
- Strawberries and Cream
- Vanilla
- Rum and Rasin
- Mint Chocolate
- Coffee
- White Chocolate Cookie Dough
- Passionfruit
- Champagne
- Other flavours are available!



ASK US ABOUT  
OUR SEASONAL  
SPECIAL TOUCH  
OPTIONS!!



Only £505 for 2 hours unlimited for up to 80 Guests

TREAT YOURSELF!

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 People - £174.50
- 75 x People - £360.75
- 100 x People - £348.75

SAUSAGE ROLL STACK

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 - £175
- 75 x Sausage Rolls - £262
- 100 x Sausage Rolls - £350

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 - £137.50
- 75 x Doughnuts - £176
- 100 x Doughnuts - £231

AMUSE BOUCHE

SOMETHING A LITTLE DIFFERENT?

Amuse Bouche - Typically served as guests take their seats, before your Starter

Its the perfect alternative to canapes!

- Goats Cheese Pearl with Beetroot and Basil Dressing (V) (EF) (NTF) (GF)**
- Caramelised Onion Puree with Mozzarella and Basil Dressing (V) (GF) (EF) (NTF)
- Melon with Calvados and Quince Jelly (V) (Ve) (GF) (EF) (MF) (NTF)
- Fish, Chip and Pea Puree (EF) (MF) (NF)
- BBQ Meatball in a Spicy Sauce (EF) (MF) (NF) (NTF)
- Cured Salmon with Cucumber and Lemon Dressing (GF) (EF) (MF) (NTF)
- Beef Brisket Wellington Served with Mash and Beef Gravy - £1.00pp supplement
- Lobster Mac 'n' Cheese - £1.00pp Supplement

Only £3.15 per person

The wow factor options!  
Any guests would be delighted to see these options as part of your wedding day!

# STARTERS

Can't decide? How about all three? Choose three Starters and serve as a trio for an additional £2.95 per person

Can we mix and match Menus?

Absolutely, just keep in mind there may be a supplement to pay if you opt for a premium dish

Spiced Butternut Squash Soup with Smoky Chorizo (EF)  
(GF)(NTF)

Spiced Beef Brisket with Onion Bhaji Garnished with pickled Cucumber, Carrot and mint Riata (\*GF) (EF) (NTF)

Smoked Salmon with Horseradish Crème Fraiche on Toasted Bruschetta with a watercress Salad (GF\*)(NTF\*)

Pea and Pancetta Arancini with a Mushroom Ketchup

Goats Cheese and Red Onion Tart with Onion Chutney (V)  
(GF)(NTF) - not available as a mini

Traditional Brussels Pate served with Chunky Loaf and Red Onion Chutney

Prawn Salad with Marie Rose Sauce

Duo of Gressingham Duck (Duck Pate & Shredded Duck) with Roast Pineapple Dressing served with Focaccia Bread (GF)(EF)(NF)

Fresh Basil & Rocket Salad with Mozzarella Pearls (or Vegan Cheese) & Sundried Tomatoes drizzled with Balsamic Caviar (V)(GF)(EF)(NTF)

Roast Pumpkin Ravioli with Watercress Dressing (V)

Braised Ox Cheek with a Leek and Potato Rosti (GF)(EF)  
(NTF)

Cured Pork Belly served with Apple Gel with a Celeriac and Bourbon Glaze (MF)(EF)(GF)(NTF)

Parsnip and Apple Soup sprinkled with Smoked Bacon and Croutons (EF)(NTF)

Leek and Potato Soup garnished with Deep Fried Leeks (EF)  
(GF)(NTF)

Mango and Brie Parcels with Mango Salsa and Rapeseed Oil (EF)

Slow Cooked Beef Brisket Wellington served with Mash and Beef Gravy - £1.50 supplement

Watermelon and Cucumber Salad with Mango & Passionfruit Crush finished with English Garden Mint (V)(Ve)(GF)(EF)  
(MF)(NTF)

Bruschetta with Prosciutto, Mozzarella, Garlic, Red Onions, Tomatoes, Basil and Balsamic (GF\*)(EF\*)(NTF\*)

Baked Flat Mushroom topped with Pan Fried Onions, Balsamic Vinegar and Roasted Vine Tomatoes (V)(Ve)(GF)  
(EF)(MF)(NTF) - not available as part of a Trio  
Add Stilton and Bacon for an additional cost £1.00 per person

Chorizo and Red Pepper Arancini with Tomato and Basil Sauce

Lemon Glazed Chicken served with Asian Salsa and a Mint Raita (GF)(NF)(EF)(NTF)

Seabass served with sauteed smoked bacon and cauliflower puree on a Salmon & Beetroot Disc (GF)(NTF)

Tomato and Basil Soup (Ve) (GF) (EF) (MF) (NTF)

Dietary Key:  
GF - Gluten Free  
MF - Milk Free  
VE - Vegan  
NF - Nut Free  
EF - Egg Free  
NTF - Nut Trace Free

MORE SOUP  
OPTIONS ARE  
AVAILABLE!

## SHARING STARTERS

Get your guests talking over a fabulous sharing platter

**ANTI PASTI** - A great way to begin your life as a married couple with this fun Mediterranean style sharing platter served to each table to include a selection of cured meats - Prosciutto, Serrano Ham and cheeses - Mozzarella and Pecorino with an array of Sundried Tomatoes, Mixed Olives and Slivers of Sweet Roasted Red Peppers accompanied with a selection of Rustic Breads - £4.95 per person

**TAPAS** - Fancy a Spanish theme to start your meal with Chorizo, Serrano Ham and Manchego Cheese served alongside Tortilla Espanola, Potato and Watercress Salad, Slivers of Chargrilled Roasted Red Pepper and Mixed Olives and a Selection of Rustic Breads served with Balsamic, Olive Oil and Dipping Oils - £4.95 per person

**PLOUGHMANS** - How about something a little more rustic served on slate platters to each table to include thick cut hams, Pork Pie, Scotch Eggs and Crumbly Wensleydale & Mature Cheddar, all served with Coleslaw, Sweet Silverskin Onions, Mixed Olives, Peppery Radishes, Celery and Sweet Apple Slices, Mustard and A Selection of Rustic Breads served with Fruit Chutney and Salted Butter - £4.95 per person

## SORBET COURSE

Sorbet Course - Typically served as a palate cleanser after your starter before main course

Mango Sorbet  
Blood Orange Sorbet  
Raspberry Sorbet  
Strawberry Sorbet  
Lemon Sorbet  
Blackcurrant Sorbet  
Passionfruit Sorbet  
Prosecco Blush Sorbet  
Gin and Tonic Sorbet

(All Sorbet's are Vegetarian, Vegan, Milk,  
Egg, Gluten and Nut Trace Free)

Only £2.75 per person





PORK  
MAIN  
COURSE

LAMB  
MAIN  
COURSE

CHOOSE YOUR PORK

*All prices include a:  
Starter, freshly baked bread & Salted Butter,  
Dessert, Tea & Coffee unless of any additional  
supplements*

Duo of Pork - Slow Roasted Pork Belly and Pork  
Fillet wrapped in Serrano Ham with Pork Jus  
£58.85

Fillet of Pork with Somerset Cider Cream Sauce  
£53.95

Slow Roasted Belly Pork with Five Spice and Star  
Anis Jus  
£52.75

A Trio of Sausage - Farmhouse Pork, Pork & Apple  
and Cumberland Sausages with Red Onion Gravy  
£48.25

Roast Loin of Pork with Sage & Onion Stuffing and  
Roast Gravy  
£44.95

CHOOSE YOUR LAMB


*All prices include a:  
Starter, freshly baked bread & Salted Butter,  
Dessert, Tea & Coffee unless of any additional  
supplements*

Herb Crusted Lamb Rump with Port Jus  
£64.50


16oz Pot Roast Lamb Shank with Rosemary and Honey  
Sauce  
£64.25

Duo of Lamb - Pressed Lamb Shoulder and Herb  
Crusted Lamb Lollipop with Pea Puree with Lamb Jus  
£59.95

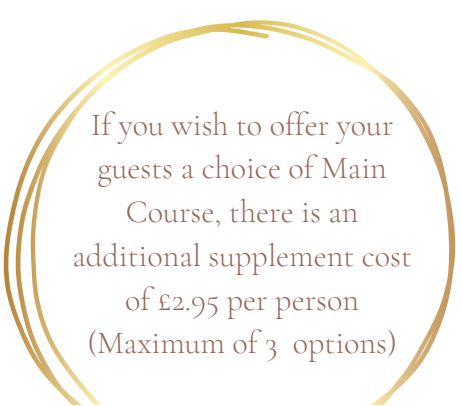
Roast Leg of Lamb with Yorkshire Puddings and Lamb  
Gravy  
£55.25



Can we change the  
Sauce? Absolutely,  
you can mix and  
match the suggested  
sauces to suit your  
own requirements



Don't forget to  
add your Potato  
Option - Page 11



If you wish to offer your  
guests a choice of Main  
Course, there is an  
additional supplement cost  
of £2.95 per person  
(Maximum of 3 options)





CHICKEN MAIN  
COURSE



BEEF MAIN  
COURSE

CHOOSE YOUR CHICKEN

All prices include a:  
Starter, Dessert, Tea & Coffee  
unless of any additional supplements

French Trimmed Chicken filled with a Sage and Onion Stuffing served with Yorkshire Pudding & Roast Gravy  
£56.65

Trio of Chicken - Breast of Chicken, Drumstick and Thigh with Chicken Jus  
£56.65

Ballotine of Chicken wrapped in Pancetta filled with Quinoa and Chorizo & Thyme Jus  
£56.65

Breast of Chicken served with a Champagne & Pink Peppercorn Cream Sauce  
£56.65

Breast of Chicken wrapped in Pancetta with a choice of fillings and Sauces:

- Blue Cheese & Creamy Leek Sauce
- Mushrooms & Marsala Wine Sauce
- Mozzarella & Mediterranean Tomato Sauce
- Feta, Spinach & Tomato Mousse & White Wine and Tarragon Sauce
- Goats Cheese & Spinach & Thyme Jus
- Gruyere Cheese & Sage Jus

£56.65

CHOOSE YOUR BEEF

All prices include a:  
Starter, Dessert, Tea & Coffee  
unless of any additional supplements

Fillet of Beef with Vintage Port Reduction  
£75.95

Ribeye Steak with Peppercorn Sauce  
£72.50

Individual Slow Cooked Beef Brisket Wellington with Beef Gravy  
£68.25

Roast Sirloin of Beef with Yorkshire Pudding with Roast Gravy  
£64.25


Slow Cooked Daube of Beef with Chasseur Sauce  
£63.75

Duo of Beef - Fillet of Beef and Braised Beef Shin with Madeira Sauce and Celeriac Puree  
£63.25

Surf and Turf - Marinated Striploin, King Prawn and Pomme Anna, Soy, Ginger and Garlic Reduction (GF)(EF)  
£63.25

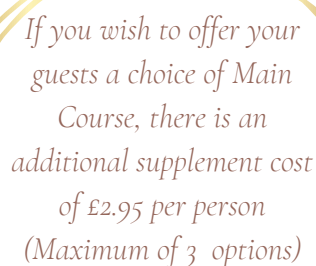
Slow Cooked Blade of Beef with Dijon Cream Sauce  
£57.25

Don't forget to  
add your Potato  
Option - Page 11



Can we change the Sauce? Absolutely, you can mix and match the suggested sauces to suit your own requirements

IO



If you wish to offer your guests a choice of Main Course, there is an additional supplement cost of £2.95 per person (Maximum of 3 options)



## FISH MAIN COURSE

### CHOOSE YOUR FISH


*All prices include a: Starter, Dessert, Tea & Coffee unless of any additional supplements*

Roast Cod Loin with Wilted Spinach with Curried Coconut Cream Sauce  
£63.25


Poached Fillet of Plaice with Lemon and Tarragon Cream Sauce  
£60.50

Fennel Crusted Salmon Fillet with Pineapple, Spring Onion and Chili Salsa  
£60.50


Roasted Seabass with Micro Rocket and Salsa Verde  
£58.25



Can we change the Sauce? Absolutely, you can mix and match the suggested sauces to suit your own requirements



Don't forget to add your Potato Option below



*If you wish to offer your guests a choice of Main Course, there is an additional supplement cost of £2.95 per person (Maximum of 3 options)*

## CHOOSE YOUR POTATO

Signature Roast Potatoes  
Parmentier Potatoes  
Heart Shaped Fondant  
Dauphinoise Potato  
Sweet Potato, Sage and Apple Dauphinoise  
Chive Buttered Potatoes in Skins  
Jenga Chips  
Pomme Puree  
Colcannon Mash  
Black Garlic Pomme Puree  
Garlic and Herb Roasted Potatoes in Skins  
Pomme Anna

*Choice of 1 Potato option, additional Potato Options are an additional cost*

ALL DISHES ARE GARNISHED WITH  
VEGETABLES & BOWLS OF SEASONAL  
VEGETABLES PER TABLE



## H O S T A R O A S T

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements required unless of any additional supplements

One of the best ways to help stimulate conversation between your wedding guests is with Host a Roast Wedding Breakfast.

This is essentially a beautifully cooked Traditional Roast Dinner complete with all the Trimmings but instead of the Chefs carving the meat in the kitchens, the whole roast joint is brought to the table and ceremonially placed in front of a nominated 'carver'.

In our experience the best way to do this is without giving the guests any warning. The Bride and Groom will secretly nominate one carver per table who is then ceremoniously presented with a whole roast to carve for the table.

Roast Sirloin of Beef traditionally served with Yorkshire Puddings, Horseradish Sauce and Signature Roast Potatoes, Seasonal Vegetables and Gravy - £65.50

Roast Turkey Crown traditionally served with Pigs in Blankets, Yorkshire Puddings, Stuffing, Cranberry Sauce, Signature Roast Potatoes and Seasonal Vegetables - £64.75

Roast Leg of Lamb traditionally served with Yorkshire Pudding, Mint Sauce and Signature Roast Potatoes, Seasonal Vegetables and Gravy - £60.50

Honey Glazed Roast Ham served with Buttered New Potatoes, Coleslaw, Mixed Leaf Salad with Tomatoes and Cucumber and Piccalilli - £54.50

Roast Leg of Pork traditionally served with Yorkshire Puddings, Apple Sauce, Crackling, Stuffing and Signature Roast Potatoes, Seasonal Vegetables and Gravy - £52.25

We will provide your nominated carvers with a Chef's Hat and if you wish to provide your own personalised Aprons you can do so.

Please ensure the tables are a minimum of 8 per table for Host a Roast  
\*Please note host a roast is unable to be offered as part of a choice menu\*



# TRADITIONAL AND HOMEMADE SHARING MAIN COURSES

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements

COTTAGE PIE - Served with Fresh Seasonal Vegetables and Jugs of Gravy (EF)(NF) £46.75

BEEF LASAGNE - Served with Bowls of Mixed leaf salad and Garlic Bread (NF) £47.25

SHEPHERDS PIE - Served with Fresh Seasonal vegetables and Jugs of Gravy (GF)(EF)(NF) £47.25

MINTED LAMB CASSEROLE - Served with Pomme Puree & Fresh Seasonal Vegetables (MF)(EF)(NF)(GF) £49.50

\*Please note sharing platters are unable to be offered as part of a choice menu\*

## RUSTIC HANDMADE PIES

£ 5 7 . 2 5



- Steak and Merlot Pie
- Steak and Ale Pie
- Chicken and Ham Pie
- Chicken and Leek Pie
- Turkey and Cranberry Pie
- Leek and Potato Pie (Ve)
- Butternut Squash and Feta Pie
- Cheese and Onion Pie
- Vegetable Pie (Ve)

Suggested Serving options:

Served with a Red Onion Gravy and Pomme Puree

Served with a Red Wine Gravy and Mustard Mash

Served with Jenga Chips and Peas, Gravy

Vegetarian/Vegan/Gluten Free/Lactose/Egg Free available on request

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements

To offer your guests a choice of Pie this would incur a supplement cost of £2.95 per person maximum of 3 options



# SMOKEHOUSE & GRILL WEDDING BREAKFAST

2 X MEATS - £63.25 PER PERSON

3 X MEATS - £65.50 PER PERSON

## STEP 1 - CHOOSE YOUR CHAR-GRILLED MEATS

Pulled Beef Brisket with BBQ Sauce  
Marinated Cajun Chicken Breast  
Chicken Kebab with Peppers and Onions  
Lamb Kebab with Peppers and Onions  
Hickory Smoked Breast of BBQ Chicken  
Chinese Chicken Thighs & Drumsticks  
Marinated Belly Pork  
Minted Lamb Kofta  
8oz Sirloin Steak (Supplement £5.50)  
BBQ Spare Ribs  
Signature Burger Patty  
Tender Beef Sizzle Steaks  
Teriyaki Pork Kebab  
2 Bone Lamb Rack

## VEGAN OPTIONS

Spicy Bean Burger  
Jackfruit Burger  
Mushroom and Halloumi Burger  
Vegan Sausage  
Char-grilled Vegetable Skewers  
*(with Halloumi or Vegan Cheese)*  
Baked Flat Mushroom topped with pan fried red onions, Balsamic and Roasted Vine Tomatoes

## STEP 2 - CHOOSE YOUR FOUR ACCOMPANEMENTS

House Salad with Cucumber, Tomatoes and Vinaigrette  
Red Cabbage Coleslaw  
Beer Battered Onion Rings  
Sun Roasted Tomato and Pasta Salad  
Cous Cous Salad with Red Pepper and Feta  
Hand Cut Roasted Potato Wedges  
Chive Buttered Roasted Potatoes in Skins  
Caramelised Onions  
Sweet Potato Wedges  
Rustic Breads  
Garlic Bread  
Greek Style Flat Bread

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

\*Please note the BBQ option is unable to be offered as part of a choice menu



PLANT BASED MENU

£ 5 1 . 7 5 PER PERSON

STARTER

Baked Flat Mushroom with Pan Fried Onions, Vine  
Roasted Tomatoes and Balsamic

Served with Vegan Bread Rolls and Butter

MAIN COURSE

Quinoa Risotto served with Halloumi or Vegan  
Cheese, Sweet Potato and Spiced Cauliflower

DESSERT

Char-grilled Pineapple with Malibu Syrup and  
Passionfruit Sorbet

STARTER

Vegan Bruschetta topped with Garlic, Red  
Onions, Tomatoes, Basil and Balsamic

Served with Vegan Bread Rolls and Butter

MAIN COURSE

Vegetable Wellington with a Mediterranean Tomato  
Sauce served with New Potatoes and Fresh Seasonal  
Vegetables - (Ve) (GF)

DESSERT

Vegan Chocolate Brownie  
served with Vegan Ice Cream

STARTER

Wild Mushroom Arancini served with Mushroom  
Ketchup

Served with Vegan Bread Rolls and Butter

MAIN COURSE

Vegetable Tatin served with Roasted Chicory and  
Butternut Squash Mash and a Vegetable Jus

DESSERT

Soya Cream Creme Brulee

STARTER

Watermelon & Cucumber Salad with Mango and  
Passionfruit Crush topped with Mint

Served with Vegan Bread Rolls and Butter

MAIN COURSE

Oriental Spiced Jackfruit Roulade served with a  
Blackbean Jus

DESSERT

Plum and Apple Tart with Vegan Ice Cream

STARTER

Beef Tomato Salad with charred Vegan Cheese and  
Balsamic Caviar

Served with Vegan Bread Rolls and Butter

MAIN COURSE

Vegan Lentil Cottage Pie  
served with Roast Gravy

DESSERT

Warm Apple Crumble with Plant Based  
Ice Cream

STARTER

Pea and Mint Tortellini with Basil  
Dressing

Served with Vegan Bread Rolls and  
Butter

MAIN COURSE

Curried Cauliflower Steak, Vegetable Spinach Pakora  
and Curried Butter (V)(GF)

DESSERT

Vegan Fallen Apple (Ve) (GF)

## CHILDREN

We believe the special little people in our lives should eat just as well as adults, therefore unless you decide otherwise, Children are served the same meal as your fully grown guests with or without the sauce or sauce on the side. You can help them to as little or as much Vegetables as they like from the bowls in the centre or even quietly ask for some ketchup. Alternatively, if you prefer, we can provide One chosen item from each course on our list to serve to all the kiddies on your special day before Chef commences with each of your courses.

### STARTER

Crudités - Carrot, Cucumber and Red Pepper Dippers with Breadsticks & Houmous  
Cheesy Garlic Dough Balls with a Parsley Dip  
Chicken Goujons with BBQ Sauce  
Mini Mac 'n' Cheese

Choice menus incur  
and additional  
charge of £2.95 per  
person, per course  
(Maximum of 3  
options)

### MAIN COURSE

Fish Goujons served with Chunky Chips and Peas  
Pork sausages with Creamy Buttered Mash, Peas and Gravy - *Or Vegan Sausages*  
Mini Beef Brisket, Vegetables, Chips and Ketchup - *Or Pulled Jackfruit*  
Chicken Burger with Savoury Potato Wedges & Beans - *Or Bean Burger*

### DESSERT

Fresh Fruit Salad – A Selection of Fruits served with Chocolate Sauce  
Chocolate Brownie served warm with Vanilla Ice Cream  
Warm Waffle and Ice Cream  
Ice Cream Surprise with Sauces  
Dairy Free Ice Cream with Strawberry Sauce

£ 2 4 . 2 5 PER CHILD



DESSERTS

UPGRADE TO 3 MINI DESSERTS FOR AN ADDITIONAL £3.50  
PER PERSON

Warm French Apple Tart Tatin with Toffee Glace and Calvados Cream (NF)

Berry Eton Mess (GF) (NF)

Heart Shaped Lemon Curd Cheesecake Meringue with Chocolate Shards

Chocolate and Strawberry Cheesecake with a Strawberry Liqueur Centre

Salted Caramel & Millionaires Square with Toffee Sauce  
*Choose your favourite side*

Raspberry Frangipane Tart  
*Best served with Bakewell Ice Cream or choose your own*

Warm Chocolate Fudge Brownie (GF\*)  
*Choose your favourite side*

De-Constructed Passionfruit Cheesecake (GF\*)

Warm Apple and Blackberry Crumble (GF\*)  
*Choose your favourite side*

Sticky Toffee Pudding with Sticky Treacle Sauce  
*Choose your favourite side*

Traditional Tart Au Citron with Kirsch Marinated Black Cherries (GF\*) - *choose your favourite side!*

White Chocolate Blondie  
*Best served with Cookie Dough Ice Cream or choose your own*

White Chocolate and Raspberry Cheesecake Heart with a Raspberry Liqueur Centre

Sicilian Lemon Posset with Pimms Infused Berries & Brandy Snap Crumb (GF\*)

Fallen Apple - White Chocolate filled with a Mixed Berry Mousse (GF) - not available as a mini

Hot Chocolate Fondant (GF) - not available as a mini  
*Best served with Cointreau and Orange Ice Cream*

Crème Brulé served with Heart Shaped Shortbread - Vanilla | Heather Honey | Toffee Apple | Raspberry (GF\*)

Warm White Chocolate and Cointreau Brioche Pudding  
*Best served with Vanilla Crème Anglaise or choose your own*

SERVED WITH

CHOOSE YOUR FAVOURITE SIDE FOR  
YOUR DESSERT

Vanilla Crème Anglaise  
Fresh Cream  
Chocolate Ripple Cookie Dough Ice Cream  
Vanilla Ice Cream  
Honeycomb Ice Cream  
Bakewell Ice Cream  
Strawberries and Cream Ice Cream  
Cointreau and Orange Ice Cream

Dietary Key:  
GF - Gluten Free  
MF - Milk Free  
VE - Vegan  
NF - Nut Free  
EF - Egg Free  
NTF - Nut Trace Free





# MINI CHEESE WEDDING CAKES

*What about a mini cheese wedding cake per table as a finishing course to your  
Wedding Breakfast?*

**Smoked Brie** - Organic Smoked Cotswolds Brie with a delicate smokey flavour

**Charcoal Cheddar** - Made in Yorkshire, black in appearance and will be sure to WOW

**Herb and Garlic Whirl** - A Red Leicester whirl with Herbs and Garlic, smooth in texture and packed with flavour.

£42 per table (only £5.25 per person)

**Eve** - A Creamy and Nutty Somerset Cheese, wrapped in a Vine Leaf, washed in Somerset brandy!

**Burts Blue**- Made in Cheshire, smooth buttery texture with mineral tones

**Flower Marie**- A soft Cheese from East Sussex, Creamy with notes of Mushroom and Citrus - an award winning cheese!

£59.68 per table (only £7.46 per person)

**'Dorstone** - Produced in Herefordshire, a snowy white curd and rolled in a edible ash!

**Winslade** - From the region of Hampshire its full of flavour and floral earthiness

**Cave-Aged Cheddar** - A Dorset cheddar its fruity and tangy with a hint of sweetness!

£64 per table (only £8 per person)

**Truffe Trove** - of Snowdonia with Italian Black truffles, earth aroma with undertones of mushroom and hazlenut

**Ruby Mist**- of Snowdonia, with Port and Brandy flavours

**Black Bomber** - of Snowdonia with a rich flavour and smooth creaminess

£49 per table (only £6 per person)

*We can also offer a personalised mini cheese tower - ask us for details!*



## F A Q S

**CATERING APPOINTMENT** When will we have our Catering Appointment?

We will arrange a personal telephone catering appointment with you to discuss your requirements in more detail, this will be approximately 6 months before your wedding.

**BESPOKE** Can we change the menus to suit our requirements?

Yes, of course, you can swap the Starters and Desserts to create your perfect wedding menu. Please Note: Some do have supplements such as the Trios or sharing platters

**SUPPLIERS** Can we provide food for our Suppliers?

Yes, we offer a Main Course to your suppliers during your Wedding Breakfast Meal which is £25 each and Evening Food for your evening suppliers

**SEATING PLAN** How would you like our Seating Plan?

We shall require your final seating plan 30 days prior to your Wedding Day, this will need to highlight any dietary requirements, children, nominated carvers for Host a Roast.

You can use the following links to create your seating plan:

[www.hitched.co.uk](http://www.hitched.co.uk)

[www.toptableplanner.com](http://www.toptableplanner.com)

**EXTERNAL SUPPLIERS?** As Jenkinsons have the privilege of being sole caterers, no other external suppliers are permitted. You are welcome to provide your own Wedding Cake and Sweet Table

**LINEN** We will provide Ivory Linen Tablecloths and Ivory Linen Napkins for your Wedding Day

**BAR** The Bar is supplied in house by Coton House Farm. Please contact Coton for further details

**CHOICES** Can we offer our guests a choice?

Absolutely, you can offer your guests a choice menu, there is an additional cost of £2.95 per person, per course and would require each of your guests choices on your seating plan

**ADDITIONAL COURSES** Can we add additional courses to our Wedding Breakfast?

Yes, we have options to add in extra courses from Amuse Bouche, Sorbet to Cheese Courses, ask your wedding co-ordinator for more information

**ADDITIONAL SIDES?** All Plated Main Courses come served with Bowls of Fresh Seasonal Vegetables Per Table for your Guests to enjoy inclusive of your costs per person!

**DIETARY REQUIREMENTS** If you or your guests have specific menu requirements, please let us know, we cater for all dietary requirements and Jenkinsons are extremely careful with regards to food allergens and intolerances.

**MINIMUM SPEND** Is there a minimum price we need to meet?

Yes, there is a minimum spend of £2,000

**PAYMENTS** When do we need to make payment? 50% Deposit is due 21 days after your catering meeting and then the remainder of the balance is due 21 days prior to your wedding date



Dont forget to follow us on Instagram for photos and updates! Jenkinsonscaterers