



COTON HOUSE KITCHEN DAYTIME MENUS

2024



Jenkinsons



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.

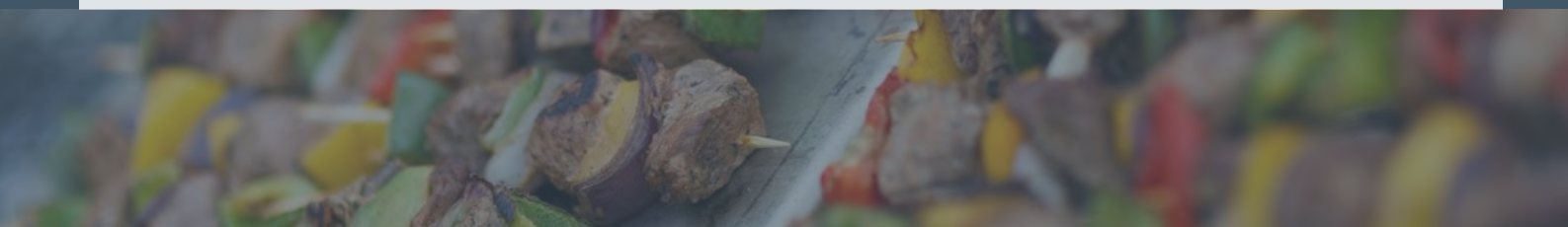
Step 8 - Evening Food - We have an extensive range of Evening food options from Hot Roast Baps to foods from around the world.

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

Menu prices are subject to change following a 6 monthly review



CANAPES

Some items may carry an additional supplements per person

Served Warm:

- Leek & Blue Cheese filled Yorkshire Pudding (V)(NF)
- Braised Blade of Beef in a Mini Yorkshire Pudding with Horseradish (NF)
- Pulled Pork, Sage & Apple Bon Bon (GF)(MF)(NF)
- Spiced Vegetable Bon Bon with Mint Raita (V)(GF)(NF)
- Tomato Salsa Crostini with Mozzarella Cheese (V)(GF)(EF)(NF)
- Tomato Salsa Crostini with Vegan Smoked Applewood Cheese (V)(GF)(EF)(NF)(VE)(MF)
- Fish and Chips served in Cones with Tartare Sauce (GF)(NF)(MF)
- Mushroom Filo Tart (V)(NF)
- Bao Buns filled with Korean Beef, Red Pepper and Spring Onion (EF)(NF)
- Goats Cheese and Cranberry Arancini (GF)(V)(NF)
- Courgette Ratatouille (VE)(V)(GF)(NF)(MF)(EF)
- Staffordshire Chipolata with Cheddar Mash and Tomato Confit
- Mexican Red Onion & Pepper chilli Wrap with Spring Onion and Guacamole (V)(EF)(NF)
- Chicken Balti on a Mini Naan with Mango Chutney (EF)(NF)
- Curried Cauliflower Balti served on a Mini Naan with Mango Chutney (V)(NTF)(EF)
- Curried Cauliflower Balti served on a Mini Poppadom with Mango Chutney (V)(VE)(MF)(EF)(GF)(NF)
- Potato Fritter topped with Tomato Relish (V)(VE)(GF)(MF)(EF)(NF)
- Korean BBQ Prawn Wrap (MF)(EF)(NF)
- Salt Baked Potato with Vegan Chive Cream Cheese (V)(VE)(GF)(MF)(EF)
- Baked Sticky Honey & Mustard Seed Sausages (EF)(MF)(NF)
- Smoked Bacon and Spring Onion Fritter (GF)(EF)(NF)(MF)
- Mac & Cheese Bite (V)
- Lobster Mac & Cheese Bite £2.00 supplement
- Scallops wrapped in Pancetta skewered with Rosemary (GF)(EF)(MF)(NF) £2.00 supplement (minimum of 30 guests for this option)

Served Cold:

- Cherry Tomato with Pesto infused Cream Cheese on Parmesan Shortbread (V)(NF)
- Coronation Chicken with Mango & Onion Bhaji on a Naan (NF) (EF)
- Chicken Parfait & Marmalade Cone (EF)(NF)
- Smoked Salmon Roll with Dill and Cream Cheese (GF*)(EF)(NF)
- Mushroom & Truffle Asparagus Cup (VE)(GF)
- Cheddar Scone with Whipped Goats Cheese, Pickled Celery and Fresh Fig(V)(NF)
- Goats Cheese Crostini with Spiced Fruit Chutney (V)(GF) (EF)(NF)
- Parma ham and Pesto Bocconcini with Sundried Tomato on Ciabatta (MF*)(EF*)(GF*)
- Pesto Bocconcini with Sundried Tomato on Ciabatta (V)(MF*)(EF*)(GF*)
- Goats Cheese and Spiced Chutney Cone (V)(EF)(NF)

ASK US ABOUT
OUR SEASONAL
SPECIAL TOUCH
OPTIONS!!



- A SELECTION OF 3 PER PERSON - £13.75
- A SELECTION OF 4 PER PERSON - £16.95
- A SELECTION OF 5 PER PERSON - £19.15

Dietary Key:

GF - Gluten Free MF - Milk Free VE - Vegan
V - Vegetarian NF - Nut Free EF - Egg Free

*Can be made suitable

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 - £112.50 | 75 x Guests - £144.00

Option B - a selection of Hand Cooked Crisps, Mixed Olives, Sweet Chilli Nuts and Rice Crackers
50 Guests - £124.00 | 75 x Guests - £169.50

Option C - a selection of Hand Cooked Crisps, Nachos, Crispy Pork Crackling, Wasabi Peanuts, Salted Pistachios and Savoury Popcorn Selection
50 x Guests - £147.80 | 75 x Guests - £189.00



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 - £120
100 bags crisps - £210
150 bags of crisps - £315

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

Other flavours are available!

Only £655.50 for 2 hours unlimited for up to 80 Guests




ASK US ABOUT
OUR SEASONAL
SPECIAL TOUCH
OPTIONS!!



TREAT YOURSELF...

If you'd prefer something different to add alongside and enhance your canapes, then our stacks and towers are both filling and less informal for your guests to enjoy after the ceremony whilst having photos. Especially popular with both sweet tooth adults and the little ones!


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 sweet addition to your selection of Canapes on offer.

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 Canape reception.

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 daytime 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 guests.

Choose from 50 to 100 Cookies and enjoy after your ceremony alongside your daytime food.

50 x Cookies - £71.50
75 x Cookies - £107.25
100 x Cookies - £143.00





EXTRA COURSES

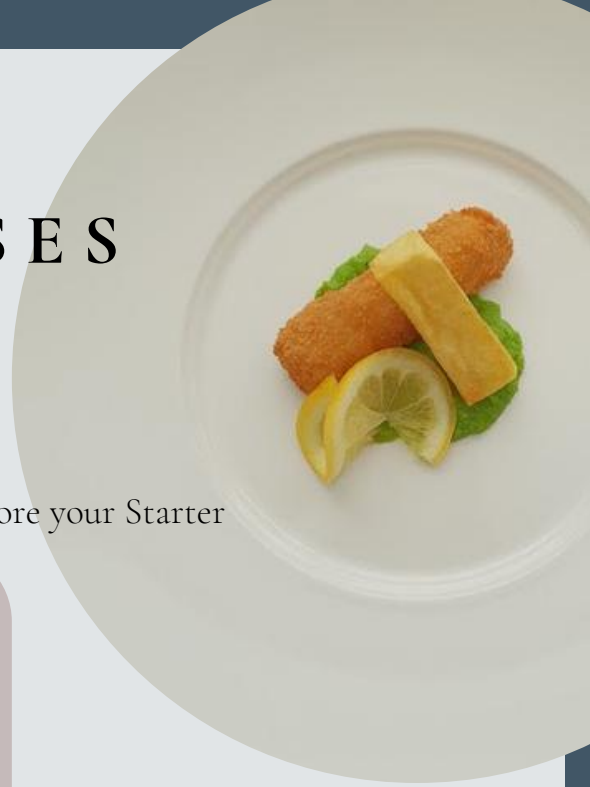
AMUSE BOUCHE

SOMETHING A LITTLE DIFFERENT?

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

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

Only £3.50. per person



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


SOUP SHOT

Tomato, Orange and Basil
Carrot and Coriander
Spiced Butternut Squash
..to name but a few, please ask for a list of
our delicious homemade flavours

Only £3.25 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 Free)

Only £3.00 per person



A Selection of our finest Canapés including;
Fish & Chip in Cones, Bao Buns & Mexican
Wrap



Chorizo and Red Pepper Arancini with
Tomato and Basil Sauce



Mango and Brie Parcels with Mango Salsa
and Rapeseed Oil



Spiced Beef Brisket with Onion Bhaji
Garnished with pickled Cucumber, Carrot
and mint Riata



Why not offer your Guests a trio of 3
starters, for only £3.25 per person



Something to cleanse the palette? Try our
Strawberry or Passionfruit Sorbet for
£3.00pp

STARTERS

Can't decide? How about all three? Choose three Starters and serve as a trio for an additional £3.50 per person

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

Spiced Beef Brisket with Onion Bhaji Garnished with pickled
Cucumber, Carrot and mint Raita (GF*) (EF) (NF)

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

Pea and Pancetta Arancini with a Mushroom Ketchup (GF)
(NF)

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

Traditional Brussels Pate served with Mini Tin Loaf and Red
Onion Chutney - not available as part of a Trio

Prawn Salad with Marie Rose Sauce (GF)

Duo of Gressingham Duck (Duck Pate & Shredded Duck) with
Roast Pineapple Dressing served with Focaccia Bread (GF*)(EF)
(NF) - not available as part of a Trio

Roast Pumpkin Ravioli with Watercress Dressing (V)

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

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

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

Pea & Mint Tortellini with Herb Dressing (V) (VE)

Seabass served with Sauteed Smoked Bacon and Cauliflower
Puree on a Salmon & Beetroot Disc (GF)(NTF)

Pork Bon Bon with Apple Sauce

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

Slow Cooked Beef Brisket Wellington served with Mash
and Beef Gravy - £1.65 supplement - not available as part of a
Trio

Wild Mushroom Arancini with Mushroom Ketchup (GF) (VE)

Watermelon and Cucumber Salad with Mango & Passionfruit
Crush finished with English Garden Mint (V)(VE)(GF)(EF)
(MF)(NF) - not available as part of a Trio

Bruschetta with Prosciutto, Mozzarella, Garlic, Red Onions,
Tomatoes, Basil and Balsamic (GF*)(EF*)(NF*) - can be made
suitable for Vegetarians

Baked Flat Mushroom topped with Pan Fried Onions,
Balsamic Vinegar and Roasted Vine Tomatoes (V)(VE)(GF)
(EF)(MF)(NF) - not available as part of a Trio
Add Stilton and Bacon for an additional cost £1.20 per person

Chorizo and Red Pepper Arancini with Tomato and Basil
Sauce (GF) (NF) (NF)

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

Tomato and Basil Soup (VE) (GF) (EF) (MF) (NF)

De-constructed Ploughman's - Stilton Panna Cotta, Deep
Fried Ham Hock, Piccalilli and Rustic Bread (GF*) - not
available as part of a Trio

Stilton Panna Cotta with Rustic Bread (V) (GF*)

Vegetable Bon Bon with Tomato Chutney (V) (VE)

Beef Tomato Salad with Charred Vegan Cheese & Balsamic
Caviar (V) (VE) (GF) (EF) (MF) (NF)

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

MORE SOUP
OPTIONS ARE
AVAILABLE!

Dietary Key:
GF - Gluten Free MF - Milk Free VE - Vegan
V - Vegetarian NF - Nut Free EF - Egg Free
*Can be made suitable

SHARING STARTERS

Encourage your guests to talk over one our Sharing Platters, served to the table for all your guests to tuck in...

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, Milano Salami 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 and Dipping Oils.

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 with Dipping Oils.

PLOUGHMANS - How about something a little more rustic served on slate platters to each table to include Thick Cut Ham, Pork Pie, Crumbly Wensleydale and Mature Cheddar, all served with Sweet Silverskin Onions, Celery, Apple Slices, Chunky Bread, Mustard, Piccalilli and English Salted Butter.

If you wish to offer your guests a Sharing Platter, there is an additional supplement cost of £5.45 per person

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



PORK MAIN COURSE

*Plated with your choice of Potato and Bowls of
Fresh Seasonal Vegetables per table*

CHOOSE YOUR PORK

*All main course prices include a:
Starter, freshly baked bread & Salted Butter,
Dessert, Tea & Coffee
Some items may carry additional supplements*

Duo of Pork - Slow Roasted Pork Belly and Pork
Fillet wrapped in Serrano Ham with Pork Jus
£62.95

Fillet of Pork with Somerset Cider Cream Sauce
£59.35

Slow Roasted Belly Pork with Five Spice and Star
Anis Jus
£58.00

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
£45.95

Don't forget to
add your Potato
Option

If you wish to offer your
guests a choice of Main
Course, there is an additional
supplement cost of £3.50 per
person (Maximum of 3
options)

LAMB MAIN COURSE

*Plated with your choice of Potato and Bowls of
Fresh Seasonal Vegetables per table*

CHOOSE YOUR LAMB

*All main course prices include a:
Starter, freshly baked bread & Salted Butter,
Dessert, Tea & Coffee
Some items may carry additional supplements*

Herb Crusted Lamb Rump with Port Jus
£69.75

16oz Pot Roast Lamb Shank with Rosemary and Honey
Sauce
£69.75

Duo of Lamb - Pressed Lamb Shoulder and Herb
Crusted Lamb Lollipop with Pea Puree with Lamb Jus
£65.95

Roast Leg of Lamb with Yorkshire Puddings and Lamb
Gravy
£60.80

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





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



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



Breast of Chicken served with Black Garlic Pomme Puree and Asparagus Gel



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



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



Host A Roast - Sirloin of Beef traditionally served with Yorkshire Puddings, Horseradish Sauce and Signature Roasted Potatoes, Seasonal Vegetables and Gravy

CHICKEN MAIN COURSE

*Plated with your choice of Potato and Bowls of
Fresh Seasonal Vegetables per table*

CHOOSE YOUR CHICKEN

*All main course prices include a:
Starter, freshly baked bread & Salted Butter,
Dessert, Tea & Coffee
Some items may carry additional supplements*

Breast of Chicken filled with a Sage and Onion
Stuffing served with Yorkshire Pudding & Roast
Gravy

£59.50

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

£59.50

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

£59.50

Breast of Chicken served with Black Garlic Pomme
Puree, Asparagus Gel and Chicken Reduction

£59.50

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

£59.50

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 Gravy
- Goats Cheese & Spinach & Thyme Jus
- Gruyere Cheese & Sage Jus

£59.50

BEEF MAIN COURSE

*Plated with your choice of Potato and Bowls of
Fresh Seasonal Vegetables per table*

CHOOSE YOUR BEEF

*All main course prices include a:
Starter, freshly baked bread & Salted Butter,
Dessert, Tea & Coffee
Some items may carry additional supplements*

Fillet of Beef with Vintage Port Reduction

£79.75

Ribeye Steak with Peppercorn Sauce

£75.00

Slow Cooked Beef Brisket Wellington
with Beef Gravy

£73.75

Roast Sirloin of Beef with Yorkshire Pudding
with Roast Gravy

£69.75

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

£69.60

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

£67.95

Trio of Beef - Flat Iron, Short Rib & Beef Bon Bon
with Beef & Mustard Reduction, Pomme Puree

£63.80

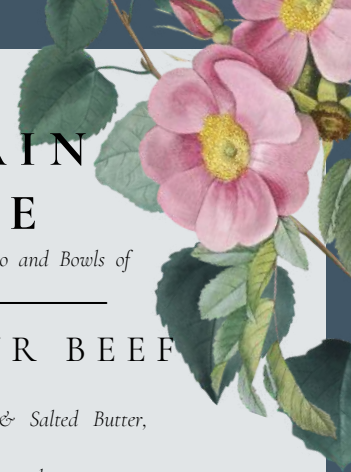
Slow Cooked Blade of Beef with Dijon Cream Sauce

£62.99

Don't forget to
add your Potato
Option

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

If you wish to offer your
guests a choice of Main
Course, there is an
additional supplement cost
of £3.50 per person
(Maximum of 3 options)



FISH MAIN COURSE

Plated with your choice of Potato and Bowls of Fresh Seasonal Vegetables per table

CHOOSE YOUR FISH

All main course prices include a:

Starter, freshly baked bread & Salted Butter, Dessert, Tea & Coffee

Some items may carry additional supplements

Roast Cod Loin with Wilted Spinach with Curried Coconut Cream Sauce
£69.60

Poached Fillet of Plaice with Lemon and Tarragon Cream Sauce
£66.55

Fennel Crusted Salmon Fillet with Pineapple, Spring Onion and Chilli Salsa
£66.55

Roasted Seabass with Micro Rocket and Salsa Verde
£64.00

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 £3.50 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

Add Additional Sides

Served in sharing bowls per table (based on per person, up to 8 guests per table)

Cauliflower and Broccoli Mornay £18.00 (£2.25)
Creamed Leeks £12.00 (£1.50)
Savoy Cabbage with Bacon £12.00 (£1.50)
Honey Roast Parsnips £12.00 (£1.50)
Glazed Roasted Carrots £12.00 (£1.50)
Rustic homemade Yorkshire Puddings £8.00 (£1.00)
Pigs in Blankets £18.00 (£2.25)
Sautéed Crispy Sprouts with Bacon and Onions £16.00 (£2.00)
Sage and Onion Stuffing £7.60 (0.95p)

ALL DISHES ARE GARNISHED WITH VEGETABLES AND SERVED WITH BOWLS OF SEASONAL VEGETABLES PER TABLE

HOST A ROAST

All main course prices include a Starter, Freshly Baked Bread & Salted Butter, Dessert, Tea & Coffee

Some items may carry additional supplements

One of the best ways to help stimulate conversation between your wedding guests is a 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 - £71.00

Roast Turkey Crown traditionally served with Pigs in Blankets, Yorkshire Puddings, Stuffing, Cranberry Sauce, Signature Roast Potatoes and Seasonal Vegetables - £69.75

Roast Leg of Lamb traditionally served with Yorkshire Pudding, Mint Sauce and Signature Roast Potatoes, Seasonal Vegetables and Gravy - £66.50

Honey Glazed Roast Gammon served with Parsley or Cumberland Sauce, Fresh Seasonal Vegetables, Yorkshire Pudding and Signature Roast Potatoes - £59.95

Roast Leg of Pork traditionally served with Yorkshire Puddings, Apple Sauce, Crackling, Stuffing and Signature Roast Potatoes, Seasonal Vegetables and Gravy - £54.75

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

Add Additional Sides - Served in sharing bowls per table (based on per person, up to 8 guests per table)

Cauliflower and Broccoli Mornay £18.00 (£2.25)

Pomme Puree £12.00 (£1.50)

Creamed Leeks £12.00 (£1.50)

Savoy Cabbage with Bacon £12.00 (£1.50)

Honey Roast Parsnips £12.00 (£1.50)

Glazed Roasted Carrots £12.00 (£1.50)

Rustic homemade Yorkshire Puddings £8.00 (£1.00)

Pigs in Blankets £18.00 (£2.25)

Sauteed Crispy Sprouts with Bacon and Onions £16.00 (£2.00)

Sage and Onion Stuffing £7.60 (0.95p)



TRADITIONAL AND HOMEMADE SHARING MAIN COURSES

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

COTTAGE PIE - Served with Fresh Seasonal Vegetables and Jugs of Gravy (EF)(NF) £49.95

BEEF LASAGNE - Served with Garlic and Herb Roasted Potatoes in Skins, Bowls of Mixed leaf salad and Garlic Bread (NF) £49.95

SHEPHERDS PIE - Served with Fresh Seasonal Vegetables and Jugs of Gravy (GF)(EF)(NF) £49.95

MINTED LAMB CASSEROLE - Served with Pomme Puree and Fresh Seasonal Vegetables (MF)(EF)(NF)(GF) £51.95

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

Upgrade to Jenga Chips OR Roast Potatoes for £2.30 pp

RUSTIC HANDMADE PIES

Steak and Merlot Pie

£ 5 9 . 9 5

Suggested Serving options:

Steak and Ale Pie

Served with a Red Onion Gravy and Pomme Puree

Chicken and Ham Pie

Served with a Red Wine Gravy and Mustard Mash

Chicken and Leek Pie

Served with Jenga Chips and Peas, Gravy

Turkey and Cranberry Pie

Leek and Potato Pie (Ve)

Butternut Squash and Feta Pie

Cheese and Onion Pie

Vegetable Pie (Ve)

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 £3.50 per person maximum of 3 options





SMOKEHOUSE & GRILL WEDDING BREAKFAST

2 X MEATS - £63.95 PER PERSON

3 X MEATS - £66.40 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
Chinese Marinated Belly Pork
Minted Lamb Kofta
6oz Sirloin Steak (Supplement £5.50)
BBQ Spare Ribs
Bun-Less Beef Burger
Tender Beef Sizzle Steaks
Teriyaki Pork Kebab
2 Bone Lamb Rack (Supplement £6)
Farmhouse Pork Sausage



VEGETARIAN / VEGAN OPTIONS

Spicy Bean Grill
Jackfruit Patty
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,
Asparagus and Broad Bean Risotto in a
chargrilled Baked Pepper

STEP 2 - CHOOSE YOUR FOUR ACCOMPANIMENTS

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
Rocket and Spinach Salad with Mozzarella and Balsamic
Hand Cut Roasted Potato Wedges
Chive Buttered Potatoes in Skins
Garlic and Herb Roasted Potatoes in Skins
Caramelised Onions
Sweet Potato Wedges
Rustic Breads
Garlic Bread
Greek Style Flat Bread

*All main course prices include a:
Starter, freshly baked bread & Salted Butter, Dessert, Tea
and Coffee*

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

*Please note this option is unable to be offered as part of a choice menu





SHARING STREET FOOD

All prices include Starter, Bread Rolls, Dessert and Tea and Coffee

MEXICAN MEYHEM

Spicy Ground Beef
Soft Shell Tacos

Served with Nachos, Potato Wedges, House Salad,
Guacamole, Sour Cream, Tomato Salsa and
Mexican Rice

Vegetarian/Vegan Chilli Option available

£60.50 per person

THE CARIBBEAN TING!

Spiced Jerk Chicken Thighs and Legs
A tasty Goat Curry

Served with traditional Coleslaw, Mac n Cheese, Rice
and Peas, Seasoned Corn on the Cob and Pineapple
and Cucumber Salad

Vegetarian/Vegan Option available - Vegetable Curry

£64.45 per person

ITS FAJITA TIME

Chicken Fajitas
and

Beef Fajitas with Peppers and Onions
Flour Tortillas

Served with Guacamole, Sour Cream and Tomato
Salsa, Spicy Wedges, Spicy 3 Bean Medley and
Mixed Leaf Salad

Vegetarian Option - Chargrilled Vegetable Fajita

£62.65 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

Served with Pilau Rice, Naan Breads, Mint Riata,
Fresh Indian Salad, Onion Bhajis and Vegetable
Pakorras

£64.45 per person

A TASTE OF THE MEDITERRANEAN

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

Served with Salted Fries, Bowls of Mediterranean
Roasted Vegetables and Alioli

Vegetarian Option - Roast Vegetable Gyros with
Vegan Flat Breads

£60.90 per person

GREEK SOUVLAKI

Where Mediterranean flavours come to life!
Lamb Kofta and Chicken Souvlaki with a Yoghurt
and Mint Dressing

Served with Flat Breads, Greek Salad with Feta,
Olives and Parmentier Potatoes

Vegetarian Option - Char-grilled Vegetable
Skewers

(with Halloumi or Vegan Cheese)

£61.55 per person



GRAZING MENUS

All prices include Starter, Bread Rolls, Dessert and Tea and Coffee

A MEAT LOVERS DREAM

Salt and Pepper Chicken Wings
BBQ Ribs
Pulled Beef Brisket
Honey and Mustard Sausages

Served with Hand Cut Wedges, Beer Battered Onion
Rings and Rainbow Coleslaw

£65.30 per person

ITALIAN GRAZER

Prosciutto and Salami
Pecorino, Mozzarella and Gorgonzola
Italian Mac Bites and Arancini Balls

Served with Rustic Breads, Sundried Tomatoes, Mixed
Olives, Caprese Salad and Spinach, Pesto and Pine Nut
Pasta

£55.90 per person

MEXICAN GRAZER

Ground Beef Nachos
Spicy Chicken Nachos
Sour Cream, Salsa, Guacamole
Stringy Cheese

Served with Black Bean Rice, Spicy Wedges and
Ranch Salad

£53.70 per person

INDIAN GRAZER

Chicken Tikka Skewers
Spiced Paneer and Vegetable Skewers
Onion Bhajis and Vegetable Pakoras

Served with Jeera Potatoes, Mint Riata, Mango
Chutney, Pilau Rice and Indian Salad

£63.40 per person

SIDES

Mac n Cheese £3.85
Mixed Leaf Salad with Cucumber and Cherry Tomatoes £3.85
Cous Cous with Red Pepper and Feta £3.85
Sweet Potato Wedges £3.85
Warm Flat Breads £2.00

Served in sharing bowls per table (up to 8 guests)

Priced per person



THE ROYAL GRAZING BOARD

4 COURSE BANQUET

Ardennes Pate served with Mini Tin Loaf and Red Onion Chutney

Pork Pie and Homemade Gourmet Sausage Rolls with English Mustard, Thick Cut Ham with Pickled Onions and Gherkins, Dry Cured Meats - Prosciutto and Salami with Roasted Red Peppers, Mozzarella and Hummus presented per table on Grazing Boards with Radishes, Olives, Plum and Apple Chutney, Rustic Breads, Lemon Olive Oil, Balsamic and Salted Butter.

Bowls of Red Cabbage Coleslaw and New Potato Salad

Mini Brownies, Chocolate Chip Cookies, Rocky Road and Victoria Sponge Slices

Wensleydale & Cranberry, Mature Cheddar and Brie served with Dried Apricots and a Variety of Biscuits, Celery and Grapes

Tea and Coffee

£ 6 4 . 4 5 PER PERSON



Set Menu - Served as 4 courses
Minimum of 40 Guests

OUR VEGETARIAN AND VEGAN MENU

£55.50 PER PERSON

Choose a Starter from our Starter page, followed by a Main Course and Dessert from below for your guests with dietary requirements.

We will try to adapt your chosen standard menu as much as possible to ensure guests with dietary requirements can enjoy the same!

MAIN COURSE

Quinoa Risotto served with Halloumi or Vegan Cheese, Sweet Potato and Spiced Cauliflower (V) (VE*) (GF)

Vegetable Wellington with a Mediterranean Tomato Sauce - (VE) (GF*)

Oriental Spiced Jackfruit Roulade served with a Blackbean Jus (VE)(GF)

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

Vegan Lentil Cottage Pie served with Roast Gravy (V) (VE)

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

Asparagus and Broad Bean Risotto in a Baked Pepper (V) (VE) (GF)



DESSERT

Chocolate Brownie
Served with Ice Cream (VE)(GF)

Char-grilled Pineapple with Malibu Syrup and Sorbet (VE)(GF)

Plum and Apple Tart with Vegan Ice Cream (VE)(GF)

Fallen Apple (VE) (GF)

Soya Creme Brulee (VE)(GF)

Warm Crumble with Ice Cream (VE)(GF*)



Dietary Key:

GF - Gluten Free

MF - Milk Free

VE - Vegan

V - Vegetarian

NF - Nut Free

EF - Egg Free

*Can be made suitable

*All main course prices include a:
Starter, Free From Bread Roll & Spread, Dessert,
Tea & Coffee*

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 an additional charge of £3.50 per person, per course (Maximum of 2 options)

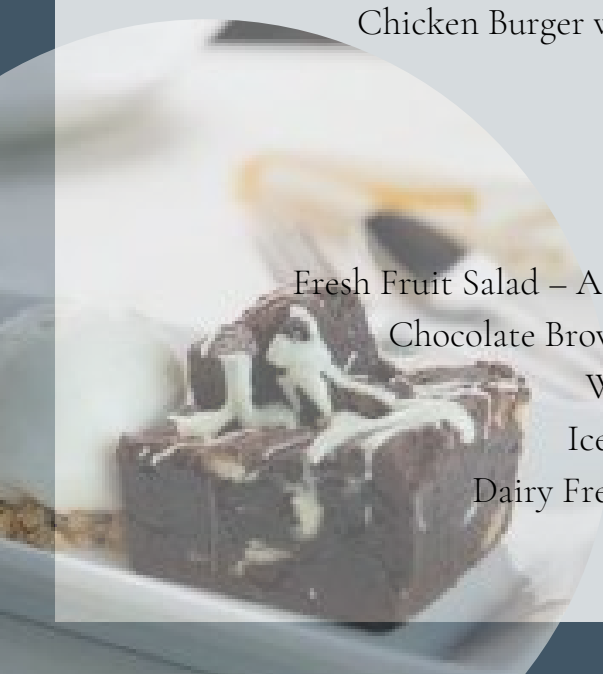
MAIN COURSE

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 5 . 0 0 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)(V)

Berry Eton Mess (GF)(NF)(V)

Heart Shaped Lemon Curd Cheesecake Meringue with
Chocolate Shards (NF) (V)

Chocolate and Strawberry Cheesecake with a Strawberry
Liqueur Centre (EF)(NF)(V)

Salted Caramel & Millionaires Square with Toffee Sauce
(GF)(NF)(V)
Choose your favourite side

Raspberry Frangipane Tart (GF*)(V)
Served with Bakewell Ice-cream

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

De-Constructed Passionfruit Cheesecake (GF*)(EF)(NF)
(VE*)

Warm Apple and Rhubarb Crumble (GF*)(EF)(MF)(NF)(V)
Choose your favourite side

Sticky Toffee Pudding with Sticky Toffee Sauce (NF)(V)
Choose your favourite side

Summer Strawberry & Vanilla Tart (GF*)(NF)(V)(VE*)

S'mores, choose from; (All EF & NF)
Spiced Rum (VE*), Baileys, Cointreau (VE*) or
Traditional

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

Warm White Chocolate Blondie (NF)(V)
Best served with Cookie Dough Ice Cream or choose your own

White Chocolate and Raspberry Cheesecake Heart with a
Raspberry Liqueur Centre (EF)(NF)(V)

Sicilian Lemon Posset with Pimms Infused Berries & Brandy
Snap Crumb (GF*)(EF)(NF)(V)

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

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

Crème Brulée served with Heart Shaped Shortbread - Vanilla |
Heather Honey | Toffee Apple | Raspberry (GF*)(NF)(EF)
(VE*)
-Please ask for other flavours

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

Bee my Honey - Lemon and Bourbon Glaze Honey Pot (GF)
(V)(NF) - not available as a mini

Black Forest Cube - Decadent Dark Chocolate Cube filled
with Cherry & Disaronno (GF)(V)(NF)

Warm Deep Dish Chocolate Chip Cookie (EF)(NF)(V)
Best served with Salted Caramel Ice Cream Or Raspberry Ripple
- not available as a mini

SERVED WITH

Vanilla Crème Anglaise
Fresh Cream
Chocolate Ripple Cookie Dough Ice Cream
Vanilla Ice Cream
Honeycomb Ice Cream
Bakewell Ice Cream
Raspberry Ripple Ice Cream
Cointreau and Orange Ice Cream
Salted Caramel Ice Cream
Rum and Raisin Ice Cream

CHOOSE YOUR FAVOURITE SIDE
FOR YOUR DESSERT

Dietary Key:
GF - Gluten Free
MF - Milk Free
VE - Vegan
V - Vegetarian
NF - Nut Free
EF - Egg Free
*Can be made suitable





Crème Brûlée served with Heart Shaped Shortbread



Fallen Apple - White Chocolate filled with a Mixed Berry Mousse



Stuck between two? Offer a Duo for £2.50 per person - here is our Summer Strawberry & Vanilla Tart and Black Forest Cube



Warm Chocolate Fudge Brownie served with Vanilla Ice Cream



De-Constructed Passionfruit Cheesecake



Sticky Toffee Pudding with Sticky Toffee Sauce served with Vanilla Ice Cream

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*



MINI CHEESE WEDDING CAKES

So you love Cheese? You know your guests love cheese. Instead of a cheese course where everyone gets a plate pre-cut and ready to eat.....why not choose one of these table centre cakes for everyone to share?

Your guests can tuck into all the cheese at once with an amazing selection of crackers, chutney, grapes, celery & English Salted Butter along with a QR code for tasting notes. A real talking point for all your guests!

The Tasty One (1)

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.

£46.75 per table (only £5.84 per person)

The Cow, The Sheep and The Goat (2)

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!

£65.65 per table (only £8.20 per person)

The English Garden (3)

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!

£70.50 per table (only £8.81 per person)

The Snowdonia Mountain (4)

Truffe Trove - of Snowdonia with Italian Black truffles, earthy aroma with undertones of Mushroom and Hazelnut

Ruby Mist- of Snowdonia, with Port and Brandy flavours

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

£54 per table (only £6.75 per person)

F A Q S



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

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 & Dessert to your suppliers during your Wedding Breakfast Meal which is £30 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
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

CHOICES Can we offer our guests a choice?
Absolutely, you can offer your guests a choice menu, there is an additional cost of £3.50 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!

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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



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

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

