



GATHER & FEAST

weddings : parties : events

At Gather & Feast we pride ourselves on serving delicious, colourful, fresh and tasty food championing local suppliers where ever possible. Our team are friendly, professional and well organised with brilliant attention to detail.

These menu suggestions should give you a taste of our style, however we like nothing more than creating bespoke menus tailored to you and your preferences and requirements.

The example costings are based on 100 guests and are as inclusive as possible. We've included VAT, crockery, glass, cutlery and table linen hire, including linen napkins. Also staff costs from table laying through to serving teas and coffee.

If you are planning a marquee or tipi wedding or your venue doesn't have a kitchen we can bring everything that's needed, outside kitchen set up starts from £240

Evening bar staff and glass hire can be included if you would like to offer your guests a complimentary evening bar or we can arrange a fully stocked pay bar.

Each occasion is unique and we have a versatile and accommodating approach, it would be lovely to meet for a chat about your plans and to create a personal catering proposal that 'ticks all the boxes' and ensures your day is truly memorable for years to come!

Canapés for Drinks Reception

Savoury – to serve hot

‘Wilkins Hot Gooseberry Chutney’ Glazed Mini Sausages
Mini Fish Cakes, Spicy Tomato Mayo
Moroccan Lamb Kofte, Tzatziki
Tiny Yorkshire Puddings, Roast Beef, Horseradish
Smoked Haddock Fishcakes, Wholegrain Mustard Mayo
Crispy Pork Belly in ‘Wilkins Hot Gooseberry Chutney’
Salmon Teriyaki, Sesame Seeds
Thai Crab Parcels, Mango & Chilli Dip
Chorizo & Butternut Squash Skewers
Panfried Scallop, Champagne Sauce
Asparagus, Parma Ham, Parmesan
Mushroom Tartlets, Quails Egg, Hollandaise (V)
Roasted Vegetable & Goats Cheese Filo Tartlets (V)
Mac & Cheese Bites, Spicy Tomato Relish (V)

Savoury – to serve cold

Quails Eggs, Celery Salt (V)
Bang Bang Chicken Filo Tartlets
Rare Roast Beef Skewers, Peppered Boursin Crème Fraiche
Beetroot Cured Salmon on Rye
Parmesan Cookies, Sunblush Tomatoes & Pesto (V)
King Prawns, Bloody Mary Dip
Tapas Skewers
Antipasti Skewers
Dill Scones, Smoked Trout, Horseradish Crème Fraiche
Smoked Salmon & Caviar Blinis

Alternative Ideas....

Champagne & Seafood Bar
Giant Baked Camembert, Rustic Breads, Fruit, Chutney
Sausage Rolls – Herby, Hot & Spicy, Scotch Eggs
Mini Fish & Chip Cones
Warm Pitta Dippers & Dips
Olive & Nut Bar

From £5.40 inc VAT for a choice of 3 items

From £7.20 inc VAT for a choice of 5 items

From £9.60 inc VAT for a choice of 7 items

Sharing Menus

Perfect for relaxed weddings with a wow factor, our sharing platters offer the best of social dining and are served to the middle of tables so guests can help themselves.

The price next to the main course gives the price for three courses (alternatively you could serve a choice of seven canapes in place of a deli board starter).

Deli Sharing Board Ideas

Smoked Chicken Breast
Smoked Venison
Parma or Serrano Ham
Spanish Chorizo & Napoli Salami
Hot Smoked Salmon Pate
Pork & Chicken Herb Terrine
Duck & Sloe Gin Pate
Ham Hock & Parsley Terrine
Honey Roast Salmon
Quails Eggs with Celery Salt (V)
Baked Baby Camembert (V)
Sliced Mozzarella & Basil (V)
Ash Dusted Goats Cheese (V)
Baby Peppers stuffed with Goats Cheese (V)
Griddled Asparagus (V)
Olive Selection (V)
Cherry Vine Tomatoes (V)
Balsamic Roasted Vegetables (V)
Grilled Balsamic Onions (V)
Pickled Baby Beets (V)
Broad Bean & Mint Hummus (V)
Roasted Beetroot & Feta Dip (V)
Red Pepper Hummus (V)

We recommend choosing five or six items for your deli boards.
Served with artisan breads, butter or dipping oil and chutney if applicable.

Mains

Roasted Rack of Pork - £54.00

Potato Dauphinoise, Roasted Roots, Buttered Greens

Baked Spiced Apples, Crackling & Jugs of Gravy

Slow Roasted Shoulder of Lamb with Rosemary - £60.00

Boulangere Potatoes, Mediterranean Ratatouille, Buttered Greens

Mint Sauce & Jugs of Gravy

Lemon & Thyme Butterflied Spatchcock Chicken - £54.00

Chive Buttered New Potatoes, Pea & Asparagus Salad,

Oven Roasted Tomato with Shallots & Jugs of White Wine Jus

Roasted Rib of Beef - £60.00

Roast Potatoes, Confit Carrots, Buttered Greens

Yorkshire Pudding, English Mustard & Jugs of Gravy

Your Wedding Day Pie - £54.00

Creamy Mash, Roasted Roots, Buttered Greens & Jugs of Gravy

Sharing Desserts Ideas – think big, served to tables

Giant Pavlovas

Summer Berries & Elderflower

Poached Peaches, Raspberries & Blueberries

Mulled Autumn Fruits

Cheesecakes

Salted Caramel & Peanut

White Chocolate & Strawberry

Banoffee with Jugs of Toffee Sauce

Chocolate Fudge Brownie Stack,

Hot Chocolate Sauce & Ice Cream Bucket

Mini Dessert Ladder - go mini with lots of little shot glass desserts
and patisserie served on our beautifully decorated A frame ladder
or served on slates for each table to share

Teas & Coffee Station

Chocolate Mints or Homemade Fudge

Wood Fired Hog Roast

Locally sourced free range pork cooked on site over oak logs.
We expertly carve before silver serving to your guests, no need to queue!

Choose seven canapes to be served with reception drinks

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Traditional wood fired Hog Roast
with garlic & herb baby roasties, a selection of breads
and your choice of two salads served to each table for guests
to help themselves

Roasted Red Peppers, Courgettes & Green Beans with Basil Dressing
Honey & Spice Roasted Roots with Rocket & Feta
Asparagus & Pea Salad with Goats Cheese
Multi-coloured Tomato Platter & Balsamic Glaze
Sweetcorn, Chorizo & Toasted Almond Salad
Cous Cous with Asparagus, Herbs & Pine Nuts
Bulgur Wheat with Feta, Mint & Pomegranate
Sweet Chilli Coleslaw
Traditional Green Salad

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Our Vintage Morris Minor Ice Cream Van serving
ice cream cones with sauces and sprinkles

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Teas & Coffee with Mini Chocolate Brownie Bites

For 100 guests, £54.00 per person

Fire & Smoke

Add a taste of the great outdoors to your wedding with our delicious BBQ ideas.

Mains are silver served to guests with potatoes, salads and relishes placed on the table for guests to help themselves.

Choose seven canapes to be served with reception drinks or choose deli boards to share or any of our starters

BBQ Mains, choose three

Honey & Mustard Marinated Rump Steak
BBQ Sticky Baby Back Ribs
Maple Glazed Pork Belly
Garlic Herbed Chicken Thighs
Plank Roasted Lemon & Pepper Salmon Fillet
Moroccan Lamb with Tzatziki
Sweet Chilli King Prawn Skewers
Pork, Chorizo & Pepper Kebabs
'Smiths' Sausage Selection
Blue Cheese Portobello Mushrooms (V)
Charred Vegetables with Halloumi (V)

Family style service of chive buttered new potatoes or garlic and herb baby roasties, a selection of breads and your choice of two of the following

Cous Cous with Asparagus, Herbs & Pine Nuts
Bulgur Wheat with Pomegranate & Feta
Roasted Red Pepper, Green Bean & Courgette Salad with Pesto Dressing
Asparagus & Pea Salad with Goats Cheese
Sweetcorn, Chorizo & Toasted Almond Salad
Honey & Spice Roasted Roots, Rocket & Feta
Multi-coloured Tomato Platter with Balsamic Glaze
Celeriac & Apple Slaw
Garden Salad

Sharing Desserts Ideas

Giant Pavlovas
Summer Berries & Elderflower
Poached Peaches, Raspberries & Blueberries
Mulled Autumn Fruits

Cheesecakes
Salted Caramel & Peanut
White Chocolate & Strawberry
Banoffee with Jugs of Toffee Sauce

Chocolate Fudge Brownie Stacks,
Hot Chocolate Sauce & Ice Cream Bucket

Mini Dessert Ladder,
go mini with lots of little shot glass desserts and patisserie
served on our beautifully decorated A Frame ladder
or served on slates for each table to share

Teas & Coffee Station
Chocolate Mints or Homemade Fudge

For 100 guests, from £57.00 per person

Feast Table

A feast for the eyes as well as the tummy, imagine rustic wooden tables laden with all things good to eat....fresh colourful salads, tarts, cold meats and bakery bread.

All beautifully presented and waiting for your guests to help themselves.

Choose seven canapes to be served with reception drinks

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Honey Roast Salmon, New Potatoes & Beetroot

Pesto & Crème Fraiche Chicken Salad

21st Century Coronation Chicken

Smoked Chicken & Mango with Creamy Coriander Yoghurt Dressing

Giant Mediterranean Prawns with Citrus Mayo

Poached Salmon with Dill & Mustard Sauce

Peppered Topside of Beef with Horseradish Cream

Marmalade Glazed Ham

Handmade Giant Pork Pies

Salmon & Watercress Quiche

Thai Crab Tart

Roasted Red Pepper, Spinach & Goats Cheese Tart (V)

**Served with chive buttered new potatoes mixed leaf salad,
a selection of breads and four of the following**

Green Bean, Courgette & Roasted Pepper Salad

Honey & Spice Roasted Roots, Rocket & Feta

Platter of Multi-coloured Tomatoes with Balsamic Glaze

Bulgur Wheat with Feta, Mint & Pomegranate

Cous Cous with Asparagus, Herbs & Pine Nuts

Celeriac & Apple Slaw

Asparagus & Pea Salad with Goats Cheese

Sweetcorn, Chorizo & Toasted Almonds

Dessert Table

Go large with a selection of large desserts
served with bowls of berries and jugs of cream
Or go mini with lots of little shot glass desserts and patisserie

Add a naked wedding cakes as your dessert table centre piece, from £240.00

Teas & Coffee Station
Chocolate Mints

For 100 guests, from £49.50 per person

Plated Menu Suggestions

Classic wedding breakfast ideas,
the price next to each main course gives the price for three courses.

Starters

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche
Asparagus, Parma Ham, Quail Eggs
Minted Pea & Rocket Soup (V)
Thai Crab Tartlets, Mango & Chilli Salsa
Roasted Butternut Squash, Parma Ham, Goats Cheese
Burrata, Romanesco Sauce, Pardon Peppers
Ham Hock & Grain Mustard Terrine, Pineapple Chutney
Smoked Duck Breast, Roasted Plums, Pecans
Hot-Smoked Trout Caesar Salad
Roasted Beetroot, Walnuts, Watercress & Whipped Goats Cheese (V)
Sharing Deli Platters served to each table (£2.40 supplement)

Mains

Italian Stuffed Chicken Breast & Basil Cream Sauce - £52.80
Chive Buttered New Potatoes, Green Beans & Roasted Tomatoes

Herb Roasted Chicken Supreme, White Wine Cream & Crispy Pancetta - £52.80
Dauphinoise Potatoes, Braised Peas & Confit Carrots

Roasted Cod in Parma Ham with a Chive Butter Sauce - £55.20
Crushed New Potatoes, Buttered Green Beans & Roasted Tomatoes

Sea Bass with Lemon Caper Dressing - £55.20
Crushed New Potatoes, Buttered Green Beans & Roasted Tomatoes

Roasted Rump of Lamb with Moroccan Spice - £57.00
Orange Pomegranate Cous Cous & Harissa Roasted Vegetables

Roast Fillet of Beef with Béarnaise Sauce, - £60.00
Fondant Potato, Green Beans & Roasted Tomatoes

Braised Shin of Beef - £55.20
Creamy Mash, Roast Carrot, Herb Dumpling & Port Sauce

Slow Roasted Belly of Pork with Caramelised Onions & Cider - £52.80
Creamy Mash & Greens

Rump of Lamb with Rosemary - £57.00
Potato Rosti, Oven Roasted Ratatouille, Buttered Green Beans

Beef Fillet Medallions with Creamy Stilton Sauce - £60.00
Fondant Potato, Savoy Cabbage & Roasted Baby Carrots

Spinach, Red Pepper & Goats Cheese Roulade (V) - £48.00
Chive Buttered New Potatoes, Buttered Green Beans & Roasted Tomatoes

Roasted Root Strudel (V) - £48.00
Potato Dauphinoise, Braised Peas & Confit Carrots

Desserts

White Chocolate & Strawberry Cheesecake, Strawberry Ice Cream
Classic Lemon Tart, Raspberry Sorbet
Chocolate Fondant, Pistachio Ice Cream
Banoffee Cheesecake with Toffee Pecan Sauce
Summer Berry or Spiced Autumn Fruit Pavlovas
Honey Pannacotta, Roasted Apricots
Sticky Toffee Pudding with Clotted Cream Ice Cream – served warm
Chocolate Brownies with White Chocolate Sauce & Coffee Ice Cream – served warm
Poached Pear & Frangipane Tart with Vanilla Custard – served warm

or

A Trio of Mini Puddings (£2.40 supplement)
Teas & Coffee with Chocolate Mints or Homemade Fudge

**Choose one starter, one main course and two desserts,
one if choosing a trio of mini puddings.**

Vegetarian alternatives will be provided for the starter and main course.

Trio of Mini Puddings Menu Suggestions

To be served warm with ice cream,

Chocolate Brownies with Chocolate Sauce
Sticky Toffee Pudding
Summer Berry Crumble
Spicy Plum Crumble
Raspberry Bakewell Tart
Chocolate Fondant
Lemon Surprise Pudding
Treacle Tart
Apricot & Almond Tart

To be served cold,

Lemon Tartlet
Summer Berry Pavlova
Chocolate Truffle Torte
White Chocolate & Blueberry Cheesecake
Banoffee Cheesecake with Toffee Pecan Sauce
Coffee & Hazelnut Profiteroles
Raspberry, White Chocolate & Pistachio Profiteroles
Espresso Truffle Tartlet
Summer Berry & Elderflower Tartlet

Shot Glasses

Lemon Possett with Spiced Berries
Vanilla Pannacotta with Port Jelly
Vanilla Pannacotta with Raspberry or Passion Fruit Coulis
Chocolate & Baileys Mousse
Raspberry Fool
St Clements Trifle
Strawberry Mousse
Eton Mess
Lemon & Lime Cheesecake

We recommend choosing one pudding from each section.

Munchie Hour

Smoked Back Bacon Baps

served in floury baps with Heinz Ketchup & HP Sauce

From £7.80 per person

Toasties,

Cheese & Ham and Cheese & Tomato

From £7.80 per person

British Cheese Table

served with biscuits & crackers, chutneys, grapes & celery

From £8.40 per person

Ploughman's Picnic

A selection of British Cheeses, Pyes Farm Pork Pies,
Handmade Scotch Eggs served with french bread,
biscuits & crackers, chutney, fruit & vine tomatoes

From £9.60 per person

Wood Fired Hog Roast

served in floury baps with stuffing & apple sauce

For over 120 guests, from £1200.00

Street Food

Mini Cheese Burgers & Potato Wedges

Fish & Chip Cones

Mini Tomato, Mozzarella & Rocket Pizzas

From £15.00 per person

Testimonials

"We are so very grateful to you and your team for everything you did to help make our wedding day so special! Not only was the food and service on the day amazing, but you helped us so much with the planning – I don't know what we would have done without you! We had so many compliments on how great the food was, especially the desserts – we will definitely be recommending you!"

Mr & Mrs Butcher, May 2017

"Wow what a weekend! Thank you so much for the outstanding food and the service yourself, your husband and waitresses produced. Hope they didn't mind my father in law getting them to come out of the kitchen to applaud them, but it was very much deserved. The food was amazing, the monkfish was lovely and moist and the beef cooked to perfection. Everyone commented on how fantastic the food was and it couldn't be faulted. The green salad was a favourite of many. Well done you guys! Thank you so much for making our wedding so tasty and relaxed. Your staff were so incredibly friendly and gave brilliant service. You're very lucky to have them!"

Mr & Mrs Sparks, July 2017

"I was told too many times to remember how much the wedding breakfast was liked and appreciated by the guests. You did a splendid job and it has left us with something to remember for a very long time. Please convey to your husband and the army of helpers how wonderful they were. I found the table service exemplary, and the amiable demeanor of all your young staff so refreshing"

Mr I Fisher, July 2017

"I just wanted to say an enormous thanks you for all the incredible catering at our wedding. You were so wonderful and helpful throughout the whole build up to the big day and the food on the day was just sensational! We received so many compliments from our guests on both the food and your excellent team of helpers – I would recommend you to anyone!!"

Mr & Mrs Voller, September 2017

Contact Us

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