EVENTS

by dough

Bespoke Menu



Born out of a love of food and a passion for customer service we have been delighting clients for over 16 years. We have achieved this by focusing on three crucial areas - our ingredients, kitchen and service. We carefully select the best ingredients from the wealth of fine produce that we find around us in Herefordshire. Our event leaders and Front of House teams pay great attention to detail to deliver happy occasions with enthusiasm and a sense of fun. In short you will find something pleasingly different at every stage of your event from first contact to conclusion.

- The Events by Dough Team

THIS MENU PACK IS A GUIDE ONLY

We would love to work with you to create the perfect menu for your wedding day.

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Canapes

£3.00 PER CANAPÉ

We recommend 5 canapés per guest for a standard wedding reception, and 8-10 canapés per guest for a canapé party. Please remember this is just a guide so feel free to choose as many as you would like.

HOT CANAPÉS

- Lobster Croquettes, ***Pickled Radish & Charred Lime Mayonnaise (£1.00 supplement)***
- Crispy Panko Breadcrumbed Prawns, ***Sweet Chilli Dipping Sauce***
- Buttermilk Chicken, ***Beer Battered Onion Ring Mayonnaise & Smoked Cheddar***
- Thai Crab Cakes, ***Mango & Lime Gel***
- Garlic King Prawn & Rioja Braised Chorizo Skewers
- Charred Herefordshire Beef Skewer, ***Black Garlic Aioli Dip***
- Confit Hoi Sin Duck Bon Bon, ***Plum Jam & Dashi Marinated Cucumber Ribbons***
- Mini Sausages, Hot Honey, Grain Mustard & Mayo Dip
- Pea, Parmesan, Lemon & Mint Arancini *(V)*
- Pecorino & Smoked Paprika Sablé, ***Whipped Butternut Squash & Goats Cheese Parfait (V)***
- Triple Cooked Fat Chip, ***Curry Dipping Sauce (Vg)***
- Charred Padron Peppers, ***Smoked Cornish Sea Salt (Vg)***
- Sweet Potato Rosti, ***Guacamole & Red Amaranth (Vg)***
- Courgette Fritters, ***Whipped Feta & Lemon (V)***
- Bloody Mary Arancini *(Vg)*
- Cauliflower & Squash Fritter, ***Curried Coconut Dip (Vg)***
- Beetroot Falafels, ***Green Tahini Dip (Vg)***

V - Vegetarian | Vg - Vegan
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COLD CANAPÉS

- Rare Herefordshire Roast Beef, ***Horseradish Mousse & Parsley Shoots, Potato Rosti***
- Yuzu marinated Cured Sea Trout Bruschetta, ***Preserved Lemon, Sweet & Sour Cucumber***
- Parma Ham, ***Cornichon & Cream Cheese Blini***
- Beetroot Cured Salmon, ***Horseradish Creme Fraiche, Dill Caviar & Blini***
- Whipped Duck & Chicken Liver Parfait Tartlets, ***Cherry Compote***
- Ricotta, ***Roasted Tomato & Fresh Basil Pesto, Parmesan Shortbread (V)***
- Pea, Pecorino & Mint Purée, ***Bruschetta (V)***
- Whipped Feta, ***Watermelon Radish & Oregano Shoots, Crostini (V)***
- Caramelised Beetroot & Whipped Goats Curd Tartine *(V)*
- Fig, Honey & Whipped Ragtstone Goats Cheese Crostini *(V)*
- Caramelised Red Onion Tart, ***Smoked Ricotta (V)***

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AMUSE BOUCHE

A French word literally translated as 'mouth amuser', amuse bouche is a small course designed to perfectly compliment the forthcoming meal.

MENU 1

£7.50 PER PERSON

- Sweetcorn Velouté, ***Chorizo Foam***
- Herefordshire Ham Hock, ***Split Pea, Truffle & Lovage Soup***
- Beef Consommé, ***Horseradish Foam***
- Sesame Crumbed Pheasant Goujon, ***Chive & Chilli Hollandaise***
- Tomato Essence, ***Podded Summer Peas & Broad Beans (V)***
- Wild Mushroom Soup, ***Mushroom Foam (V)***
- Celeriac & Herefordshire Apple Velouté, ***Candied Walnuts (V)***
- Crispy Puff Pastry, ***Pea & Avocado Purée, Whipped Feta, Pickled Chilli, Micro Leaves & Smoked Sea Salt***

MENU 2

£8.50 PER PERSON

- Layered BLT, ***Verrine***
- Seared Scallop Mousse, ***Thai Purée & Lemongrass Oil***
- Herefordshire Asparagus Velouté, ***Soft Poached Quail's Egg (in season only)***
- Venison Croquette, ***Smoked Carrot Ketchup***
- Native Lobster & Bisque, ***Vanilla Foam (£2.50 supplement)***

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First Course

MENU ONE
£13.00 PER PERSON

Please choose 1 option. All dietary requirements will be catered for.

- Free Range Chicken Terrine, ***Sweetcorn Velouté, Chorizo Oil & Sourdough Bread***
- Chicken Liver Parfait, ***Kumquat Marmalade, Micro Leaf & Artisan Breads***
- Thai Spiced Salmon & Cod Cakes, ***Coconut & Lime Gel, House Pickled Red Onion Ribbons***
- Home-made Garlic & Herb Focaccia, ***Whipped Brown Butter, Rosemary & Orange Marinated Olives, Aged Balsamic & Olive Oil***
- Crayfish, ***Prawn & Avocado Tian, Mixed Baby Greens with Pink Peppercorn Dressing***
- Creamy Dijon Mushrooms, Toasted Brioche *(V)*
- Ricotta, ***Charred Spring Onion, Dill Pickled Cauliflower, Toasted Sourdough Tartine (V)***
- Warm Tart of Blue Cheese, ***Ruby Port Infused Williams Pear Salad & Candied Walnuts (V)***
- Lemon, Vodka & Mascarpone Risotto, ***Thyme Butter & Toasted Almonds (V)***
- Jerusalem Artichoke Soup, ***Parsnip Crisps (Vg)***
- Thai Scented Acorn Squash Soup, ***Roasted Pumpkin Seeds (Vg)***

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MENU TWO
£14.00 PER PERSON

Please choose 1 option. All dietary requirements will be catered for.

- Thai Crab Cakes, ***Asian Slaw & Burnt Lime Mayonnaise***
- Pork Rillettes, ***Sourdough Melbas & a Cornichon, Caper & Radish Salad***
- Confit Duck & Pistachio Sausage Roll, ***Cranberry & Port Ketchup***
- Slow Cooked Pulled Beef Bon Bon, ***Black Garlic & Celeriac Purée, Parmesan Crisp***
- Buffalo Burrata, ***Wood Fired Red Pepper Pesto, Green Herb Oil & Sourdough Crisp***
- Twice Baked Butternut Squash & Smoked Cheddar Soufflé, ***Caponata Dressing (V)***
- Onion Bhaji, ***Cucumber, Hot Honey & Mint Sauce (V)***
- Buffalo Burrata, ***Herefordshire Pear, Caramelised Orange, Cranberry, Pomegranate, Honey & Wild Rocket Salad (V)***
- Jerusalem Artichoke & Roasted Root Vegetable Rösti, ***Horseradish & Chive Vegan Cream & Crisp Garlic (Vg)***

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MENU THREE *First Course*

£15.00 PER PERSON

Please choose 1 option. All dietary requirements will be catered for.

- Beetroot Cured Salmon, ***Asparagus Velouté, Mint Oil & Soft Leaf Salad (£1.00 supplement)***
- Carpaccio of Herefordshire Beef Fillet, ***Pulled Shin Croquette & Celeriac Remoulade (£5.00 supplement)***
- Pan Fried Scallop, ***Braised & Pressed Belly of Pork, Sweetcorn Purée, Chorizo Vinaigrette & Coriander Micro Cress***
- Smoked Chicken, Apple & Celeriac Remoulade, ***Peach Gel & Crispy Chicken Crumb***
- Hot Smoked Salmon, ***Charred Lime Mayonnaise, Black Sesame, Nori Flakes & Asian Slaw***
- Sourdough Bruschetta, Burrata, ***Cherry Tomato, Guacamole, Charred Courgette Ribbons & Basil Oil (V)***
- Cep, ***Chestnut & Truffle Risotto Parmesan Tuile (V)***

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Alternative First Course

FRENCH

£15.00 PER PERSON

- French Charcuterie – *Salami & Saucisson*
- Rustic Country Pâté
- Whole Camembert Baked, *White Wine, Garlic & Rosemary (V)*
- Cornichons & Capers
- Artisan Breads with *Herb Butter*

ITALIAN

£15.00 PER PERSON

- Selection of Italian Meats – *Prosciutto & Italian Salami*
- Sun Blushed Tomato, Buffalo Mozzarella & Wild Rocket Salad served with a *Balsamic Dressing (V)*
- Chargrilled Artichokes & Red Peppers *(V)*
- Marinated Olives *(V)*
- Italian Breads, *Extra Virgin Olive Oil & Balsamic Vinegar*

HEREFORDSHIRE PICNIC

£15.00 PER PERSON

- Quail's Egg Scotch Eggs
- Crispy Crackling
- Little Hereford Cheese
- Pickled Onions
- Home-made Pork Sausage Rolls
- Country Breads

SEAFOOD

£16.00 PER PERSON

- Shell on Prawns served in 1/2 Pint Pots, *Garlic Butter*
- Smoked Mackerel & Horseradish Pâté
- Poached Trout Mousse
- Beetroot Cured Salmon
- Dill Pickled Cucumber Ribbons
- Black Treacle & Caraway Seed Bread



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Main Course

MENU ONE
£22.00 PER PERSON

Please choose 1 option. All dietary requirements will be catered for.

- Braised Belly of Herefordshire Pork, ***Champ Potato, Roasted Carrots, Pea Purée & Oliver's Cider Jus***
- Pan Seared Free Range Chicken Supreme, ***Sweet Potato Rosti, Tenderstem Broccoli, Three Choirs White Wine, Cream & Tarragon Sauce***
- Pan Fried Salmon Fillet, ***White Bean & Chorizo Cassoulet, Green Sauce & Sweet Potato Chips***
- Herefordshire Pork Sausages, ***Creamy Chive Mashed Potato, Lyonnaise Onions, Cider & Caramelised Onion Gravy***
- Rioja Braised Blade of Beef, ***Jerusalem Artichoke Purée, Potato Fondant, Vichy Carrots & Red Wine Jus***
- Chicken Milanese, ***Wild Rocket, Parmesan, Cherry Tomato Salad & Shallot Vinaigrette***
- Beetroot Risotto with ***Spiced Herefordshire Pear, Candied Walnuts & Horseradish Crème Fraîche (V) or (Vg)***
- 'Root En Croûte' ***Roasted Roots, Salt Baked Beetroot, Butternut Squash, Caramelised Red Onion with a Port & Cranberry Sauce (Vg)***
- Chickpea, Lime, Tamarind, Chilli & Coriander Curry, ***Lime Dusted Potato Salli (Vg)***

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MENU TWO *Main Course*
£25.00 PER PERSON

Please choose 1 option. All dietary requirements will be catered for.

- Slow Cooked Miso Glazed Beef, ***Ginger & Turmeric Mash, Charred Broccoli, Spring Onion Sauce & Rich Red Wine Jus***
- Tenderloin of Pork, ***Roasted Squash Purée, Caramelised Granny Smith, Fondant Potato, Black Kale & Vin Santo Pork Sauce***
- 24 Hour Slow Roasted Shoulder of Gloucester Old Spot Pork, ***Chianti & Chorizo Ragu, Roasted Parmesan & Sage Gnocchi***
- 18 Hour Braised Herefordshire Beef Shin cooked in Local Beer, ***Hen of the Wood Mushrooms, Silverskin Onions, Parmesan Mash & Charred Tenderstem***
- Cornfed Chicken Supreme, ***Pancetta Shard, Dauphinoise Potato, Pea Velouté & Champagne Cream Sauce***
- Chilli & Ginger Glazed Confit Duck Leg, ***Lemongrass & Roasted Squash Purée, Crispy Kale & Toasted Pine Nuts***
- Corsican Pie, ***Toasted Golden Courgette Ratatouille, Wilted Spinach, Pecorino & Summer Squash Velouté (V)***
- Roquefort & Buttered Leek Tart, ***Charred Shallot, Braised Red Cabbage & Béarnaise Sauce (V)***
- Wood Fired Aubergine, ***Tahini Yoghurt, Pomegranate Seeds, Roasted Pine Nuts & Green Sauce (Vg)***
- Artichoke Schnitzel, ***Charred Courgettes, House Pickles & Curry Sauce (Vg)***

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MENU THREE *Main Course*
£29.00 PER PERSON

Please choose 1 option. All dietary requirements will be catered for.

- Sous Vide Fillet of Herefordshire Beef, ***Homemade Triple Cooked Beef Dripping Chips, Vine Tomatoes, Watercress & Rocket Salad & Béarnaise Sauce (£8.00 supplement per person)***
- Roasted Lobster & Frites, ***Lemon Mayonnaise (£9.00 supplement per person)***
- Beef two Ways - Braised Shin & Roasted Sirloin, ***Celeriac Dauphinoise Potatoes, Sprouting Broccoli & Claret Jus***
- Roasted Rump of Lamb, ***Caramelised Red Onion Tart Tatin, Vichy Carrots, Pea Velouté & Redcurrant Jus***
- Rack of Herefordshire Lamb, ***Fondant Potato, Garlic Rainbow Chard, Deep Fried Sage & Port Jus***
- Venison Sirloin & Bolognaise, ***Caramelised Summer Squash, Poached Black Fig & Pickled Walnut Salsa Verde***
- Marjoram & Oregano Sous Vide Tenderloin of Pork, ***Pulled Pork Croquette, Potato Terrine, Glazed Vichy Carrots & a Herefordshire Perry & Vanilla Jus***
- Duo of Duck - Seared Duck Breast, Braised Leg Fondant, ***Smoked Pomme Purée, Sprouting Broccoli, Clementine Salsa & Tawny Port Jus***
- Trio of White Fish with Tuscan Bean Stew, ***Braised Pork Belly, Fresh Herbs, Crispy Pork Crackling & Salsa Verde***
- Red Lentil and Mustard Bon Bons, ***Smoked Cheddar & Coriander Mash, Soy, Honey & Sesame Sauce, Pak Choi (V)***
- Slow Cooked Creamy Butter Bean & Fresh Herb Stew, ***Cashew Ricotta, Garlic & Herb Flatbreads (Vg)***

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FEASTING *Main Course*

£30.00 PER PERSON

Please choose one option below. To be served on wooden boards & placed along the middle of the tables:

- Chianti Braised Glazed Beef Short Ribs
- Sticky Maple Glazed Pulled Herefordshire Pork
- Slow Smoked Herefordshire Beef Brisket glazed, ***Kentucky Bourbon***
- Slow Cooked Shredded Lamb Shoulder, ***Coriander, Feta & Pomegranate***
- Porchetta, ***Pine Nuts, Sage, Parsley & Orange Zest***
- Free Range Lemon, ***Garlic & Bay Chicken***
- Chickpea, Lime, Tamarind, Chilli & Coriander Curry ***& Lime Dusted Potato Salli (Vg)***
- Creamy Lentil Daal, ***Spiced Yoghurt, Picked Red Onion, Crispy Chilli Oil & Coriander (Vg)***

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FEASTING SIDES *Main Course*

Please choose any 3 accompaniments to be served in bowls along the tables:

SERVED WARM:

- Chargrilled Sesame Tenderstem Broccoli
- Hot Honey Chantenay Carrots
- Garlic & Herb Focaccia
- Roasted New Potatoes, ***Chorizo & Garlic Butter***
- Roasted New Potatoes, ***Black Garlic Aioli (V)***
- Three Cheese Broccoli & Cauliflower Cheese *(V)*
- Charred Hispi Cabbage, ***Crispy Garlic Breadcrumbs, Hot Honey & Herby Yoghurt (V)***
- Garlic Greens, ***Rainbow Chard, Spinach & Kale & Pink Peppercorn Butter (V)***
- Roasted Butternut Squash Wedges, ***Wild Oregano, Chilli & Garlic (Vg)***
- Smashed Roasted Roots *(Vg)*

SERVED CHILLED:

- Crunchy Summer Slaw *(V)*
- Rocket, Feta & Fig Salad, ***Pomegranate Molasses & Toasted Almonds (V)***
- Giant Cous Cous, ***Pomegranate, Parsley, Mint & Lemon topped with Toasted Almonds (Vg)***
- Asian Slaw, ***Chilli, Sesame, Soy & Crunchy Peanuts (Vg)***
- Saffron Roasted Cauliflower Cous Cous, ***Pine Nuts & Raisins (Vg)***
- Tomato Panzanella, ***Fresh Basil Pesto (Vg)***
- New Potato, Summer Pea & Green Beans, ***Lemon & Caper Vinaigrette (Vg)***
- Smashed Cucumber, ***Mint & Watermelon (Vg)***
- Garden Salad, ***Soft Herbs & a Shallot Vinaigrette (Vg)***



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HEREFORDSHIRE BEEF FEASTING BOARDS

Main Course

Cooked over fire for the ultimate feasting experience using the best of Herefordshire ingredients. Served on rustic olive boards along the centre of the tables.

All steaks are cooked medium rare unless otherwise stated.

Prices are per person & inclusive of 1 x beef cut, 3 x salads, 1 x sauce & 1 x butter

PLEASE CHOOSE ONE OF THE CUTS BELOW:

- Prime Rib *£50.00*
- Sirloin *£48.00*
- T-Bone *£44.00*
- Bavette *£40.00*
- Dry Aged Rump *£40.00*
- Fillet *£57.00*

*** Add "surf" to your dish - lobster tails OR giant prawns - price on application*

SIDES

PLEASE CHOOSE 3 OPTIONS

- Rosemary Sea Salted French Fries
- Triple Cooked Chips
- Buttery Chive Mash
- Sweet Potato Mash
- Garlic & Green Herb Focaccia
- Garlic Greens *(Rainbow Chard, Spinach, Kale)*
- Creamed Spinach
- Three Cheese Macaroni Cheese
- Green Salad, *Soft Herbs, Shallot Vinaigrette*
- Bitter Leaf, *Walnut & Monkland Blue Salad*
- House Caesar, *Parmesan Croutons*

SAUCES

PLEASE CHOOSE 1 TO COMPLIMENT YOUR BEEF

- Chimichurri
- Bearnaise
- Monkland Blue Hollandaise
- Bordelaise
- Peppercorn
- Horseradish Crème Fraiche
- Champagne & Mushroom
- Diane

BUTTERS

PLEASE CHOOSE 1 TO COMPLIMENT YOUR BEEF

- Brown Butter
- Wild Garlic
- Pink Peppercorn
- Café de Paris

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Dessert Course

MENU ONE
£11.00 PER PERSON

Please choose 1 option. All dietary requirements will be catered for.

- Glazed Lemon Tart, ***Raspberry Sorbet***
- Sticky Toffee Pudding, ***Warm Butterscotch Sauce & Whipped Maple Jersey Cream***
- Vanilla Panna Cotta, ***Black Cherry & Vanilla Bean Compote***
- Chocolate Fudge Brownie, ***Chocolate Sauce & Salted Caramel Ice Cream***
- Classic Lemon Posset, ***Strawberries***
- Honeycomb & Chocolate Mousse Verrine
- Vanilla Cheesecake, ***Salted Caramel Sauce***
- Classic Eton Mess, ***Chambord Syrup***
- White Chocolate & Black Cherry Jam Brioche Butter Pudding, ***Custard***
- Salted Chocolate & Coconut Tart ***(Vg)***

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MENU TWO *Dessert Course*
£12.00 PER PERSON

Please choose 1 option. All dietary requirements will be catered for.

- Valrhona 70% Chocolate Delice, ***Cornish Sea Salted Caramel & Sesame Thins***
- Apple Tarte Tatin, ***Caramel Sauce & Crème Fraîche***
- Mango & Passion Fruit Eton Mess
- Hazelnut Parfait, ***Salted Butter Caramel Sauce***
- Herefordshire Pear & Frangipane Tart, ***Vanilla Crème Fraîche***
- Salted Caramel Cheesecake, ***Pretzel Crumb***
- Vanilla Crème Brûlée, ***Macerated Raspberries***
- Prosecco & Stem Ginger Poached Fruit, ***Vegan Vanilla Cream (Vg)***
- Strawberry & Prosecco Jelly, ***Madagascan Vanilla Ice Cream***
- Blackberry & Vanilla Fool
- Rum & Raisin Cheesecake, ***Hot Buttered Rum Sauce***

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MENU THREE *Dessert Course*
£13.00 PER PERSON

Please choose 1 option. All dietary requirements will be catered for.

- Fig & Star Anise Tarte Tatin, ***Caramel Sauce, Cinnamon Crème Fraîche***
- Passion Fruit Mousse, ***Alphonso Mango Coulis***
- White Chocolate Mousse, ***Pistachio Crumb & Kirsch Marinated Cherries***
- Chocolate Torte served, ***Grand Marnier & Orange Ice Cream***
- Cherry Bakewell Tart, ***Clotted Cream***
- Deconstructed Banoffee Pie, ***Dulce de Leche Cake, Caramel Mousse, Banana Ice Cream & Whipped Caramel Cream***
- Coconut Mousse, ***Passion Fruit, Lime & Roasted Pineapple (Vg)***
- Sea Salted Caramel Tart, ***Stem Ginger Ice Cream***
- Blackcurrant Tart, ***Rich Dark Chocolate Ice Cream***

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Children's Menu

FOR CHILDREN AGED 12 & UNDER

Alternatively to the menu below, children may wish to have a smaller portion of an adult's meal.

FIRST COURSE

£6.00 PER PERSON

- Melon, *Fresh Raspberries (V)*
- Cheese Tart
- Hummus & Pitta Bread *(V)*

MAIN COURSE

£10.00 PER CHILD

- Herefordshire Sausages & Creamy Mash
- Fish Finger Wraps, ***Lettuce & Mayonnaise***
- Spaghetti & Meatballs, ***Cherry Tomato Sauce, Grated Cheddar***
- Creamy Macaroni Cheese *(V)*

DESSERT COURSE

£5.00 PER CHILD

- Fudgy Chocolate Brownie
- Buttermilk Waffle, ***Vanilla Ice Cream & Chocolate Sauce***
- Fruit Salad

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Wedding Breakfast Extras

BETWEEN COURSES

SORBETS

£5.00 PER PERSON

A selection of home-made sorbets. Ideal to serve as a palate cleanser between First and Main course. Our flavours include:

- Lemon
- Elderflower
- Raspberry
- Cider
- Champagne
- Cucumber
- Chase Gin & Tonic

AFTER DINNER

COFFEE

£2.00 PER PERSON

A selection of Freshly Ground South American & African Coffees

PETIT FOURS

£5.00 PER PERSON

A Selection of Home-made Petit Fours:

- Chocolate & Honeycomb Truffles
- Salted Orange Chocolate Truffles
- Coconut Tuiles
- Classic Madeleines



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Evening Food

CHEESEBOARD

£12.00 PER PERSON

A Selection of Local & Continental Cheeses served with Savoury Biscuits, Freshly Baked Artisan Bread, Caramelised Walnuts & Grapes

HANDHELD HOT FOOD

£12.00 PER PERSON

- Slow Cooked Pulled Herefordshire Beef, ***Crunchy Coleslaw & Gherkins in a Soft Bun***
- Steamed Asian Bao Buns with Slow Cooked Herefordshire Pulled Pork, ***Hoi Sin, Spring Onion, Cucumber & Crispy Onions***
- Herefordshire Bacon Butties
- Herefordshire Sausage Butties
- American Hot Dogs, ***Mustard & Crispy Onions***
- Pulled Beef Loaded Fries
- Traditional Cornish Pasties
- Fish Finger Butties, ***Homemade Tartare Sauce***
- Marinated Halloumi Wraps, ***Wild Rocket & Sweet Chilli Dressing (V)***
- Beetroot Falafel Wraps, ***Chimichurri Sauce (Vg)***

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Cold Buffet

£27.00 PER PERSON

Served from a buffet table. Please choose 2 options from the list below:

- Honey & Whole Grain Mustard Glazed Ham
- Cherry Tomato, Brie, Smoked Cheddar & Fresh Basil Quiche *(V)*
- Char Grilled Chicken Caesar Salad (contains anchovies) ***Parmesan Croutons***
- Hot Honey Butter Salmon
- Crispy Duck Salad, ***Fresh Daikon, Radish, Ginger, Coriander & a Soy, Honey Ketchup***



SIDE DISHES

Please choose 2 options from the list below:

- Freshly Baked Garlic & Herb Focaccia *(Vg)*
- Crunchy Summer Slaw *(V)*
- Wholegrain Mustard, ***Caper & New Potato Salad with a Lemon & Parsley Dressing (Vg)***
- Giant Cous Cous, ***Pomegranate, Parsley, Mint & Lemon topped with Toasted Almonds (Vg)***
- Asian Slaw, ***Chilli, Sesame, Soy & Crunchy Peanuts (Vg)***
- Saffron Roasted Cauliflower Cous Cous, ***Pine Nuts & Raisins (Vg)***
- Tomato Panzanella, ***Fresh Basil Pesto (Vg)***

DESSERTS

Please choose 2 options from the list below:

- Lemon Posset, ***Blueberry Sauce***
- Traditional Old English Sherry Trifle
- Rich Chocolate Fudge Brownie, ***Chocolate Sauce***
- Poached Rhubarb & Vanilla Custard Cream Eton Mess
- Classic Lemon Tart, ***Raspberry Coulis***

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Hot Buffet

£34.00 PER PERSON

Served from a buffet table. Please choose 2 options from the list below:

- Black Garlic Glazed Beef Shin, ***Rich Butty Bach Sauce***
- Traditional Chicken, Mushroom & Leek Pie, ***Creamy White Wine Sauce***
- Spanish Chicken & Chorizo Stew, ***Saffron, Artichokes, Olives, Preserved Lemon in a Braised Cherry Tomato Sauce***
- Asian Confit Duck Leg
- Chicken Paprikash
- Spring Green, Chive & Worcester Hop Pie *(V)*
- Hungarian Pork Goulash
- Thai Salmon Fillets
- Slow Cooked Pulled Beef Chilli, ***Guacamole, Salsa & Sour Cream***
- Cauliflower, Coconut & Sweet Potato Curry *(Vg)*
- Chick Pea, Lime, Tamarind, Fresh Chilli & Coriander Curry *(Vg)*
- Sticky Miso Charred Aubergine, ***Tahini Mayonnaise, Spiced Kohlrabi & Dukkah (Vg)***

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SIDE DISHES

Please choose 2 options from the list below:

- Sweet Potato Fries *(V)*
- Crispy Roasted Potatoes, ***Black Garlic Aioli (Vg)***
- Garlic Greens, ***Rainbow Chard, Spinach & Kale with a Pink Peppercorn Butter (v)***
- Three Cheese Macaroni Cheese *(V)*
- Broccoli & Cauliflower Gratin (Brie & Smoked Cheddar) *(V)*
- Sweet Potato Mash *(V)*
- Potato Wedges, ***Sweet Chilli Sauce, Sour Cream & Chives (V)***
- Rice Pilaf *(V)*

DESSERTS

Please choose 2 options from the list below:

- Bakewell Tart, ***Thick Jersey Cream***
- Dark & White Chocolate Layered Mousse
- Margarita Cheesecake
- Glazed Lemon Tart, ***Jugs of Blackberry Sauce***
- Tonka Bean Panna Cotta
- Herefordshire Strawberries (when in season), ***Mint Sugar & Jugs of Cream***
- Morello Cherry Pie, ***Jugs of Pouring Cream***
- Home-made Mini Doughnuts, ***Raspberry Sugar***

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TERMS + CONDITIONS AND ADDITIONAL INFORMATION

QUOTATIONS

All quotations are valid for 2 months from the date of quotation.

DEPOSITS

All clients are required to pay a 40% non-refundable deposit to secure their booking with Events by Dough. The final 60% is required 28 days prior to the event. Any alternative payment terms must be agreed in writing prior to this date.

CANCELLATION

If a confirmed event is cancelled the following charges will apply:

- Within seven working days of event - 100%
- Within fourteen working days of event - 75%
- Within twenty-one working days of event - 50%
- Within twenty-eight working days of event - 25%

FINAL CONFIRMATION OF DETAILS

Final guest numbers, along with menu choices and any dietary requirements are required at least 28 days before the event. If party numbers decrease within 28 days of the event no cost reduction will be made.

MINIMUM NUMBERS

We cater for a minimum of 35 guests.

DIETARY REQUIREMENTS

We can cater for all dietary requirements. The majority of our menus can be adapted for wheat free or gluten free diets and we have included vegetarian and vegan choices within our pack. All specific dietary requirements must be agreed in writing at least 14 days before the event.

All our pricing is inclusive of VAT

STAFFING

Staffing costs can vary considerably depending on the duration of the event and the number of guests. To give an approximate indication, staffing an average event would cost an extra £15 per guest. Please note staff retained after midnight will be charged at time + 1/2.

If the event continues beyond the agreed finish time, supplementary staff costs will apply. Each member of staff will be charged to the client at their corresponding hourly rate.

HIRE SERVICE

For larger events, or events held in a marquee, crockery, cutlery, glassware and table linen may have to be hired in at a separate cost to the menu quote.

We have a fantastic relationship with local hire companies and do this regularly so can advise on what you will need to make sure nothing is forgotten. Please discuss your hire requirements with us and we will list this separately in your quote.

At the end of the event we will clear and pack away as much as we possibly can. However, please be aware that your guests may still require the use of the hired glasses, or if you are providing your own evening food that is served after we have left, it will not always be possible to clear away all items.

Once our staff have left for the evening it is the responsibility of the client to ensure that all hire items are returned to the crates that we will leave neatly stacked in the catering marquee/kitchen. We also ask that any linen that we were unable to clear away is placed in the clear linen bags, again left in the catering marquee/kitchen.

All hired equipment will be collected by the hire company via prior arrangement with ourselves.

MARQUEE AND VENUE INFORMATION

When catering for a marquee event there are a few things we will require:

A 9m x 9m (30ft x 30ft) marquee kitchen. In here we would require a minimum of 10 trestle tables (6ft x 2ft 6inches) and access to a minimum of 6 electric points.

We will require access to a water supply, preferably within 50 metres of the catering marquee, and the ability to park our catering vans close to the catering marquee.

Remember to bear in mind the refrigeration of drinks. We would advise hiring a chiller van to transfer all your drinks into. We are more than happy to discuss our requirements with your marquee company and can discuss the hire of any extra tables, chiller vans etc with our suppliers.

From the

Events by Dough Team

