



Karen Rhodes

WEDDING & EVENT CATERING

TOWN HEAD WEDDINGS

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Where it all started

My parents Karen & Phil started Karen Rhodes Weddings & Events back in 1992 when I was only a baby. Mum presumed that as weddings only cover one day, with a bit of planning she could easily fit this around a small baby.

How wrong can you be! Weddings take over your whole life, you are emotionally connected to the couple and their family for usually well over a year and are involved in nearly every decision made. You become their confidant and they become your friend.

Over the years the business has evolved from small dinner parties out of my Grandad's pub, the Hare and Hounds at Bowland Bridge, to weddings of all shapes and sizes and even corporate events with UB40 up to 1000 guests.

Although Mum sadly passed away in May 2020, she is the ultimate inspiration behind everything we do in and out of the business. Her sheer determination and zest for life is what continues to drive us to be the best we can be.

When planning a wedding you need people on your side that care. We're a local family run company who really care about what we do and making sure you have THE best day!

Charlotte



Meet our core Team

GRAEME
& ANTHONY



LAURA



MARK
& LUCY



PHILL



ALEX



PHOEBE



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What we do

We are very proud to be Town Head's exclusive caterer and we'll be there to look after you on your big day. From pre and post wedding party food, to the big day itself – nothing is too much trouble.

We do really great food, beautifully presented and served with a smile. While we specialise in weddings, we also offer catering small dinner parties and corporate events.

THE FOOD

You have the flexibility to have exactly what you want from a classic 3 course meal to a Mediterranean inspired barbecue. We have a range of menus that we know work really well or you can design your own menu from your favourite dishes. To give you a starting idea on costs, please see below an example of the catering options we could offer for a wedding weekend at Town Head.

All menus are simply suggestions and can easily be altered to suit your requirements. Prices include all crockery, cutlery and staffing for the reception and meal. Please note all prices are subject to VAT.



Canapés

Canapés are a brilliant way to start the day. Tiny delicious morsels of your favourite dishes served with reception drinks are firstly a prelude to what's to come and secondly stop your guests from getting too tipsy too soon!

It's becoming more and more popular to serve canapés as an alternative to a starter and you can either have more substantial canapés or order more per person. Below are a list of canapés that we regularly.

TRADITIONAL CANAPÉS

Crostini with Buffalo Mozzarella, Sun Blush Tomato & Basil Pesto (V)
Thai Fish Cakes with Sweet Chilli Sauce (DF)
Baby BLT - Crostini with Pancetta, Baby Gem, Mayo & Cherry Tomato
Mini Tarte Tatin with Caramelised Red Onion & Goats Cheese (V)
Spinach, Sun Blush Tomatoes & Goats Cheese Tarts (V)
Spicy Lamb Koftas (GF,DF) with Tzatziki (GF)
Mini Croque Monsieur
Spinach & Feta Filo Parcels (V)
Moroccan Cauliflower Bites (GF, VE)
Mozzarella & Pesto Arancini (V, GF & VE available)
Wild Mushroom Arancini (V, GF & VE available)
Tovey Goats Cheese Arancini (V, GF available)
Pear, Prosciutto & Rocket Rolls (GF, DF)
Asparagus, Minted Pea & Feta Tartlets (V)
Smoked Chicken, Apple & Tarragon Crostini
Honey & Mustard Sausages (DF)
Mini Leek & Blue Cheese Tartlets (V)
Blinis with Crème Fraîche & Smoked Salmon
Chilli & Garlic King Prawns (GF, DF)
Goats Cheese Bon Bons with Chilli Jam (V)
Peking Duck Pancakes with Plum Sauce (DF)
Quail Egg Tartlets
Chilli, Maple & Ginger Glazed Cocktail Sausages (V, VE)

POSH CANAPÉS

Scallops in Parma Ham (GF, DF)
Seared Tuna with Sesame Seeds and Soy Sauce
Mini Beef Burger Sliders with Tomato Relish
Salt & Pepper Calamari with Aioli
Mozzarella Sticks with Spicy Tomato Dip (V)
Mini Pork Scotch Quail Eggs
Halloumi Bites with Chilli Jam (V)
Newspaper Cones of Courgette Fries (VE)
Mini Lamb Burger Sliders with Tzatziki
Mini Fish & Chips in Newspaper Cones
Whitebait with Lemon Mayonnaise
Fish Goujons with Tartare Sauce
Spicy Meatballs (GF, DF)
Chicken Satay with a Peanut Dip (GF, DF)
Mini Yorkshire Puddings with Roast Beef & Horseradish
Fillet of Cumbrian Beef with Caramelised Onions (GF, DF)
Prawns on the Lawn
- Toasted Sourdough with Avocado, Chilli & Coriander (DF)
Mini Cheese Croissant
Mini Smoked Salmon & Cream Cheese Bagel
Mini Cream Cheese & Pickled Cucumber Bagel (V)
Prawn Toast with Sweet Chilli Dip
Spring Onion Bhajis with Mint & Coriander Chutney (VE)

DESSERT CANAPÉS

Crème Brûlée
Mini Banoffee Pie
Biscoff Cheesecake
French Macarons
Oreo Chocolate Brownies
White Chocolate Blondies
Mini Ice Creams
Raspberry & White Chocolate Tart with Italian Meringue
Dark Chocolate Espresso Pots
Tiny Lemon Meringue Pies
Chocolate Dipped Strawberries
Baby Chocolate Eclairs
Limoncello Mousse Shots
Baby Lemon Cheesecake
Raspberry & White Chocolate Cheesecake
Eton Mess Shots
Salted Chocolate Brownies
Baby Scones with Strawberry Jam & Clotted Cream
Meringue Kisses
Chocolate Orange Madelines
Damson Frangipane Tart

Canape Pricing

PRICING

costs include staffing to serve

Traditional Canapés - priced per item

Bite sized canapés perfect for standing guests holding a drink

Posh Canapés - priced per item

Two-bite sized canapés which work best for longer drinks receptions or if canapés are being used instead of a starter

Dessert Canapés - priced per item

Delicious mini dessert canapés work anytime anywhere!
Whether it's instead of a sit down dessert after the meal or as a sweet treat as part of the evening food.

OUR SUGGESTIONS

It is really difficult to give exact recommendations for how many canapés to provide as it can come down to personal taste and/or timings.

If you're getting married around lunchtime, we always recommend going for more rather than less. As guests usually arrive up to 1 hour before the ceremony to get seated, it can mean that they haven't even had a big breakfast!

QUANTITIES

1 hour drinks reception
x 4 items per person

1 hour + 30 minute
drinks reception (standard)
x 5 items per person

2 hour+ drinks reception
or in lieu of a starter
x 6-8 items per person

Classic Menus

Please see below our favourite classic menus using some of the best local produce from Cumbria.

MENU 1

Ham Hock Terrine
Scotch Quail Egg, Hawkshead Piccalilli
Baby Leaf Salad

Pan Roasted Chicken Breast
Shallot Puree, Fondant Potato
Wild Mushroom Cream Sauce
Grilled Asparagus

Eton Mess
Strawberry Meringue, Champagne Poached
Strawberries
Chantilly Cream & Strawberry Coulis

MENU 4

Maple Cured Salmon
Pickled Beetroot, Horseradish
Cream Fresh Lemon

Herb Crusted Rack of Lamb
Dauphinoise Potatoes
Minted Pea Puree, Grilled Asparagus
Lamb Jus

Rhubarb & White Chocolate Parfait
Poached Rhubarb, Lemon
Shortbread

MENU 2

Morecambe Bay Potted Shrimps
Toasted Sourdough, Lemon & Rosemary Salt

Pork 2 Ways
Confit Belly Pork and Pork Shoulder Bon Bon
Cabbage & Bacon
Sautéed Potatoes, Grilled Asparagus
Rich Cider Jus

Pineapple Mousse, Cinnamon & Gingerbread
Crumble
Pineapple & Mint Salsa

MENU 5

Thornby Moore Goats Cheese
Arancini Wild Garlic Pesto, Baby
Leaf Salad

Pan Fried Sea Trout
Dill & Lemon Potato Cake
Buttered Spinach
Warm Tartare Sauce

Peanut Butter & Salted Caramel Tart
Salted Caramel Ice Cream
Caramelised Hazelnut

MENU 3

Twice Baked Lancashire Cheese
Soufflé Cream Sauce, Micro Salad

Cumbrian Fillet of Beef
Fondant Potato
Celeriac Puree, Honey Glazed Carrot
Red Wine Jus

Classic Lemon Tart
Crème Fraiche, Fresh Raspberries

MENU 6

Sauteed King Prawns
Toasted Ciabatta, Crushed Avocado
Chilli & Lime Dressing

Pan Seared Duck Breast
Confit Duck & Potato Croquette
Baby Leeks, Wilted Spinach
Spiced Orange Duck Jus

Chocolate Cremeux
Kirsch Cherries, Cherry Coulis
Hazelnut Biscotti

Offering a Choice

Included in the cost of all menus we offer options for guests with special diets and allergies at no extra cost. This includes vegetarians, vegans, gluten free, dairy free, nut allergies.

There is also the option to open up the choice further where guests pre order their dishes. If you would like to offer a choice of dishes in addition to the vegetarian option, prices are increased to account for additional preparation time and additional staffing for service.

Offering a choice does need to be given careful consideration though as often it can result in more admin and guests changing options on the day.

We often find the more choice you have, the fussier you become!



Rustic but Delicious

Kate Winslet famously chose sausage and mash for her wedding which set a precedent for choosing 'proper food'. Below we've listed some of our favourite rustic but delicious menus.

MENU 1

English Pea & Watercress Soup
Lancashire Cheese Crouton
Baskets of Home-made Breads & Salted Butter

Higginson's Steak & Ale Pie
Buttered Mash
Seasonal Vegetables

Baked New York Cheesecake

MENU 2

Chicken Liver Parfait
Onion Marmalade, Rosemary Crostini
Baskets of Home-made Breads & Salted Butter

Cumberland Sausage, Onion Gravy
Buttered Mash
Seasonal Vegetables

Summer Berry Pavlova

MENU 3

Hearty Vegetable Soup
Baskets of Home-made Breads & Salted Butter -
--
Lemon & Sage Roasted Chicken Supreme
Rich Chicken Jus
Thyme Roast Potatoes
Seasonal Vegetables

Blackberry & Apple Crumble
Custard



Carve Your Own

Do you want to add a little excitement to your wedding breakfast while ensuring your guests will enjoy the meal?

Carve your own is great fun and gets all your guests involved. You nominate a carver on each table and we supply them with a chef's hat and apron. We bring joints of your chosen meat out for them to carve along with dishes of sides and jugs of gravy for everyone to enjoy family style dining. Please note this option needs at least 8 guests per table.

MENU 1

Carve Your Own Beef

Caesar Salad

Baby Gem, Parmesan & Pancetta Roast
Cumbrian Chicken. Crispy Croutons

Carve Your Own Beef
Roast Potatoes
Yorkshire Puddings
Seasonal Vegetables
Jugs of Gravy

Raspberry & White Chocolate Tart
Raspberry Coulis, Raspberry Sorbet

MENU 2

Carve Your Own Lamb

Cartmel Valley Smoked Salmon Salad
Char Grilled Asparagus Dill Crème Fraiche Dressing

Carve Your Own Lamb
Dauphinoise Potatoes
Minted Peas
Honey Glazed Carrots
Rich Lamb Jus

Prosecco Poached Raspberry
& Peach Eton Mess

MENU 3

Carve Your Own Porchetta

Buffalo Mozzarella & Tomato Salad
Pine Nuts, Basil Dressing

Carve Your Own Porchetta
Parmentier Potatoes
Char Grilled Mediterranean Vegetables
Salsa Verde

Dark Chocolate & Amaretto Tart
Fresh Raspberries, Mascarpone Cream



Sharing Menus

Choosing a sharing style meal is a great way of making the meal more informal, giving guests a range of options without having to get a pre order, and initiating conversations between guests during the meal.

Menu 1 - Sharing Barbecue

Pork & Apple Scotch Eggs
Hawkshead Apple Chutney, Baby Leaf Salad

Sharing Boards of: Chicken Kebabs Marinated in Garlic & Olive Oil
Minted Lamb Koftas
Chilli & Garlic Prawn Kebabs
Grilled Halloumi (v)

Dishes of: Roasted Baby Potatoes
Orzo Pasta Salad with Pesto & Feta
Summer Slaw
Lightly Dressed Green Salad

Whole Summer Berry Pavlova (serves 8-10)
Jugs of Berry Coulis

Menu 3 - Middle Eastern Meze

Hummus, Tzatziki, Marinated Olives, Spicy Meatballs, Spinach & Feta Parcels & Falafel, Selection of Breads, Pitta & Flatbread

Sharing Boards of: Harissa Chicken Breast
Leg of Lamb with Rosemary & Garlic
Cumin & Coriander Spiced Courgette, Chickpea & Herb Koftas (v)

Dishes of: Roasted Baby Potatoes with Rosemary & Garlic
Spicy Moroccan Carrot Salad
Istanbul Salad with Feta, Olives, Tomatoes & Coriander
Green Bean Salad with Mustard Seeds & Tarragon

Honey & Cardamom Apple Tart
Crushed Pistachios, Cinnamon Cream

Menu 2 - Italian Feast

Platter of Antipasti to Share - Prosciutto, Salami Milano, Marinated Olives, Sun Blush Tomatoes & Buffalo Mozzarella
Baskets of Home-made Breads & Focaccia, Balsamic & Olive Oil

Sharing Boards of: Pollo Milanese
Sea Bass with Olives, Cherry Tomatoes & Basil
Aubergine Parmigiana (v)

Dishes of: Roasted New Potatoes with Olive Oil & Rosemary
Char Grilled Mediterranean Vegetables
Rocket Salad with Balsamic Dressing & Shaved Parmesan
Salsa Verde

White Chocolate Pannacotta
Summer Berries, Hazelnut Biscotti

Menu 4 - A Taste of The Lakes

Lakeland Sharing Platter- Cumberland Sausage, Holker Chicken Liver Pate with Onion Marmalade, Cartmel Valley Smoked Salmon, Black Pudding Scotch Eggs, Waberthwaite Air Dried Ham & Melon
Home-made Breads & Salted Butter

Roast Topside of Beef
Rich Beef Gravy
Yorkshire Puddings
Roast Potatoes & Vegetables

Sticky Toffee Pudding
Toffee Sauce, English Lakes Ice Cream

Street Food

Our street food section is for when you want to do something a bit different! It's really fun, it means you can go a bit wild with some of the dishes and know there's still something for everyone.

Main Dishes

Chicken Massaman Curry with Jasmine Rice
Chicken & Chorizo Paella
Mexican Chicken Enchiladas
Harissa Chicken Kebabs
Korean Style Popcorn Chicken
Spinach, Chickpea & Butternut Squash Curry
Spanakopita – Spinach & Feta Filo Tart
Jerk Pork Kebabs with Mango Salsa
Pork Belly with Apple Compote
Mini Bacon & Cheese Burgers
Mini Fish & Chips
Steak & Jennings Ale Pie
Beef Chilli Nachos with Jalapenos & Melted
Cheese Pesto Arancini with Sun Blush Tomato Dip
Serrano Ham & Manchego Cheese Croquettes
Home-made Pizza
Lamb Koftas with Chilli Sauce
Baked Camembert with Onion Marmalade
Mexican Chicken Burger with Guacamole & Salsa
King Prawn Kebabs with Chilli & Garlic
Mini Lamb Burgers with Tzatziki
Salmon & Cod Fish Cakes with Tartare Sauce
Chicken Satay with Peanut Dip
Tacos with Spicy Beef, Salsa & Guacamole
Aubergine Parmigiana
Pulled Pork Sliders
Thai Fish Cakes with Sweet Chilli Dipping Sauce
Slow Roasted Lamb & Tzatziki Flatbreads
Thai Green Prawn Curry with Jasmine Rice
Grilled Goats Cheese with Chilli Jam

Hot Side Dishes

Sweet Potato Fries
Parmesan Fries
Chunky Chips
Cajun Wedges
Courgette Frites
Wood Fired New Potatoes, Runner Beans & Garlic
Mac & Cheese

Cold Side Dishes

Marinated Pepper Salad with Pecorino
Lightly Dressed Leafy Green Salad
Herby Green Cous Cous with Chilli & Pistachios
Roasted New Potatoes with Olive Oil & Rosemary
Roasted Sweet Potato Salad, Figs & Balsamic Vinegar
Orzo Pasta Salad with Mediterranean Vegetables & Feta
Heritage Tomato & Pomegranate Salad
Salad with Feta, Pomegranate & Pine Nuts
Summer Coleslaw
Spicy Moroccan Carrot Salad
Green Bean Salad with Mustard Seeds & Tarragon

How does it work

All dishes are served in the middle of the table and arrive like tapas, as and when they are ready.

CHOOSE
5 MAIN DISHES
+
1 HOT SIDE DISH
+
2 COLD SIDE DISHES
+
1 DESSERT

Desserts

Make Your Own Eton Mess
Salted Caramel Chocolate Brownie & Ice Cream
Sticky Toffee Pudding with Toffee Sauce & Ice Cream
Summer Berry Pavlova
Blackberry & Apple Tart Tatin & Ice Cream
Sundaes
Crème Brûlée
Cheesecake – Strawberry, Raspberry, Passionfruit, Salted
Caramel, Baileys
Lemon Meringue Pie
Banoffee Pie
Summer Berry Meringue Roulade
Lemon Tart
Dark Chocolate & Amaretto Tart
Pannacotta

Vegetarian Menus

Whether you're catering for vegetarian guests, or you want a complete vegetarian wedding we've got loads of options to choose from.

Please see below some example menus that work really well. Please note, all menus in our price list include the price of a vegetarian alternative and meals for guests with special diets.

The below prices are based on the whole wedding party having a vegetarian meal.

Menu 1

Falafel Scotch Egg
Harissa Hummus, Baby Leaf Salad

Hen of the Wood Mushroom
Truffle & Chive Cream Sauce
Potato Cake
Honeyed Carrots, Grilled Asparagus

Damson & Almond Frangipane Tart
Vanilla Ice Cream

Menu 3

Twice Baked Cheese Souffle
Champagne Cream Sauce

Beetroot & Butternut Squash Wellington
Dauphinoise Potato
Grilled Asparagus,
Chasseur Sauce
Garnished with Pea Shoots

Chocolate Cointreau Truffle Torte
Chocolate Soil, Death by Chocolate Ice Cream

Menu 2

Creamy Wild Mushrooms
Toasted Sourdough, Crumbled Blacksticks Blue

Tandoori Halloumi, Sweet Potato Rosti,
Onion Bhaji, Cauliflower Pakora,
Spinach, Pomegranate
Mango & Chili Curry Sauce
Baby Coriander

Lemon Posset
Home-made Shortbread

Vegan Menus

We can also provide fully vegan wedding catering with either a 3 course sit down meal or a sharing style baquet.

Please see below some example menus that work really well. Please note, all menus in our price list include the price of a vegan alternative and meals for guests with special diets.

The below prices are based on the whole wedding party having a vegetarian meal.

Menu 1

Meze Platters to Share

Hummus, Soya Tzatziki, Marinated Olives

Spinach Filo Parcels & Falafel Selection of Breads, Pitta & Flatbread

Sharing Boards of:

Harissa Spiced Aubergine Strudel with Olives & Sun Blush Tomatoes

Char Grilled Vegetable Kebabs

Cumin & Coriander Spiced Courgette, Chickpea & Herb Koftas (v)

Dishes of: Roasted Baby Potatoes with Rosemary & Garlic

Spicy Moroccan Carrot Salad

Istanbul Salad with Feta, Olives, Tomatoes & Coriander

Green Bean Salad with Mustard Seeds & Tarragon

Honey & Cardamom Apple Tart Tatin

Crushed Pistachios, Vegan Ice Cream

Menu 2

Thai Green Vegetable Curry & Rice

Sweet & Spicy BBQ Jackfruit Quesadillas

Courgette, Chickpea and Herb Koftas with a Minty Soya Yoghurt Dip

Spicy Mexican Bean Burgers with Guacamole, Salsa & Coriander

Korean Style Cauliflower Popcorn with Harissa Mayo

Sweet Potato Fries

Summer Root Vegetable Slaw

Ottolenghi Green Herby Couscous

Lemon Tart, Raspberry Coulis

Fresh Raspberries

Menu 3

Sticky & Spicy BBQ Cauliflower Wings

Pickled Slaw

Caramelised Shallot Tarte Tatin

Fondant Potatoes, Grilled Asparagus

Stock Pot Carrot

Dark Chocolate Brownie

Fresh Raspberries, Raspberry Sorbet

Childrens Menu

Making sure children are well fed at a wedding is essential so we have created the following children's menu which we hope caters for everyone.

Choose 1 starter, 1 main and 1 dessert for all children at your wedding. Please note all children must choose the same menu.

Starters

Garlic Bread
or
Melon & Strawberries
or
Hummus, Carrot Sticks & Pitta
or
Mozzarella Dippers

Mains

Sausage, Mash, Peas & Gravy
or
Macaroni Cheese
or
Chicken Goujons & Chips
or
Pasta Bolognese
or
Fish Goujons, Chips & Peas

Desserts

Vanilla Ice Cream
or
Chocolate Brownie
or
Mini Sugared Donuts & Chocolate Sauce

Evening Food

We can provide a number of different options to be served in the evening from a full evening buffet, to delicious little hot snacks. Your choice of evening food will often depend on the timings and what you've got going on in the evening. Please see below some options that work really well.

Evening Snacks

Newspaper Cones of Fish & Chips
Bacon Buns
Sausage Buns with Fried Onions
Cheese Toasties
Pulled Pork Baguettes with Apple Sauce
Artisan Cheese Board – Selection of Cheese, Biscuits, Grapes, Celery & Home-made Chutney
Grazing Table – Selection of Cheese, Chicken Liver Pate, Higginson's Pork Pies, Biscuits, Grapes, Celery, Home-made Chutney & Crusty Bread

More Substantial Options

If you have additional evening guests or an early ceremony, you may require a more substantial option in the evening.

Please note the below pricing includes chafing dishes (to keep the food warm on the buffet), crockery, cutlery & napkins.

Simple BBQ – Beef Burgers, Cumberland Sausages, Coleslaw, Fried Onions & Fresh Bread Rolls
Fruity Chicken Curry, Butternut Squash, Spinach & Chickpea Curry, Rice & Chips
Higginson's Pie, Mash, Peas & Gravy
Lasagne, Garlic Bread & Mixed Salad
Pasta Bar - Truffle Mac & Cheese, Ricotta & Spinach Cannelloni , Baked Gnocchi & Nduja, Garlic Bread & Herby Green Salad

Evening Food Staffing

Evening food staffing is charged at an hourly rate from the end of the wedding breakfast until the end of the evening food (usually around 4 -5 hours in total). This price includes both front of house and kitchen staff. To give you an initial idea, we'd usually be looking at the following approximate costs. Please bear in mind the higher the number of guests, the more front of house and kitchen staff are required.

Our Food Trucks

We have 2 fantastic food trucks which work perfectly for evening food or wrap around catering the day before or after your wedding.

The Vintage Trailer is a quirky Citroen HY replica that's a great option for delicious wood fired pizzas and The Street Food Van can offer a variety of pizzas and street food with the added bonus it can be positioned all over the Town Head Estate as it's a kitchen on wheels. Perfect for down by the Lake or making the most of the back terrace in the evening.

The Vintage Trailer



or

The Street Food Van



Wrap Around Catering

From the moment you arrive at Town Head we can help you look after your guests. From breakfast deliveries, to pre wedding BBQ's and post wedding brunches. We can even provide our food truck for some street food down by the Lake.

Hot Breakfast Buffet

Sausage, Bacon, Eggs, Tomatoes,
Mushrooms, Black Pudding, Beans,
Hash Browns
White and Brown Toast
Preserves Selection of Pastries
Orange Juice
Tea & Coffee

Informal BBQ

Cumberland Sausage
Higginson's Beef Burgers
Chicken Skewers Marinated in Olive Oil & Garlic
Chilli & Garlic Prawn Kebabs
Wood Fired New Potatoes, Runner Beans & Garlic
Dressing
Ottolenghi Green Herby Couscous
Marinated Pepper Salad with Pecorino
Summer Slaw

Strawberries & Cream

Take Away Menu

If you'd prefer a chilled out night in the night before your big day in your loungewear with your nearest and dearest, our take away menu works really well.

Delivered piping hot at 6pm you can enjoy not cooking in one of the cottages on site.



Linen Crockery and Cutlery

We ensure the crockery and cutlery we use for all our events is high end and looks the part. Included in our menu price is the stunning dudson twist porcelain white crockery and flair sterling silver cutlery.

If you decide you'd like to add different styles/colours to your tables, we've collaborated with some fantastic local and national suppliers to offer a range of different options.

From gold cutlery, to charger plates, linen colours, grey rustic crockery & more. Pricing for these is an additional cost. Costs depends on the supplier you choose and the quantity ordered. Let us know what you'd like and we'll arrange it all for you.

NO
EXTRA
CHARGE





Once you have confirmed your booking and paid a deposit we can book in a complimentary tasting for 2 people.

This takes place at our based in Grange over Sands and if you would like to bring family members along, we can cater for up to 6 in our tasting room, (additional guests are charged at £25.00 per person + VAT).

Please give careful consideration to your choice of dishes as the idea of the tasting is to replicate the menu you are having on your wedding day. We need the tasting menu a minimum of two weeks prior to the tasting date to ensure chef can source all the ingredients and plan enough time for the preparation.

Terms and Conditions

Please note all pricing is based on a minimum of 60 guests. We can cater for less guests, but this does mean the price per person increases. Final decisions on the menu don't need to be made until much nearer the time. Full payment is due 3 weeks in advance and all prices are subject to VAT. By paying a deposit, you are agreeing to our terms and conditions, these are available on our website www.karenrhodes.co.uk

Please bear in mind due to current food & hygiene regulations and insurance liability restrictions we are unable to serve any food items that are not prepared or supplied by us apart from a sponge or fruit wedding cake.

Booking Process

To secure your catering we require a deposit and a completed booking form. Although the date is provisionally reserved with Town Head, we require the deposit to secure the booking and lock down prices quoted to you with our suppliers.

What are the next steps?

1. You can secure the date with a deposit and booking form then get into detail with the menu at a later date when you know exactly what you want.
2. If you know what you would like we'd require a breakdown of food required on the day including day before/after catering if required), an idea of timings and numbers of guests.

<60 - £1000 deposit required

61 - 120 - £1500 deposit required

If you have any queries whatsoever, please just let me know, we are really looking forward to working with you!

Testimonials

"To Charlotte, Phoebe and the Karen Rhodes Team,
Thank you so much for being a part of our big day! I can't begin to tell you how many compliments we've had from our guests about how wonderful the wedding breakfast was - especially the steak!
I also want to say thank you for just being the best suppliers to work with. We felt so at ease and relaxed knowing that had everything under control. Thank you for helping us with ideas and recommendations, offering us advice and who can forget that delicious food tasting!?
In Summary, you're just the best! Wishing the whole team continued success and we would hesitate to recommend you to anyone"

Dale & Antonia - September 2022

"Dear Charlotte and the Karen Rhodes Team,
Thank you for everything you did to make our wedding ceremony and reception so perfect. Our Guests are still telling us its has to be the best wedding they've been to and that the food and friendly staff throughout the day was spectacular.
Charlotte, you were a huge help in the days leading up to the wedding and coordinating the day so smoothly! You and your team are wonderful at what you do!

Love Sam & Molly" July 2022

"Hi Charlotte,
I'm struggling to find the words to say how grateful I am to all the staff for my wedding on Saturday (and I'm an English teacher haha!). They were just amazing. My mam said earlier, they truly made the day. To cater for 175 guests (some of which were little ones) in the way that they did was beyond impressive. Nobody was left without wine, canapés, and many guests said they've never seen staff so attentive. The food was unreal and served piping hot. The fact you guys can create food of that quality, in a marquee for 175 guests and also on the hottest day of the year is mind blowing. Thanks so much."

Megan and Patrick - August 2022

"Laura, and the Whole Team!
Thank you so much, you are the best of the best and did everything in your power to make our wedding day completely perfect. You saved the day with table cloths, the food was DIVINE (Adams Mum said it was the best sticky Toffee pud she's ever had and she has an official ranking system!) and all of your team were amazing- beyond professional! We can never thank you enough! Big Love"

Mr and Mrs C - October 2022

"To Lucy, Charlotte & The Karen Rhodes Team,
This is just a note to say a huge thankyou for everything you did for our wedding. The planning process was so slick & made things perfectly simple and easy. The food itself was spectacular (the sharing boards were a crowd favourite and Chris was gutted he missed out on the chipolata nibbles), and the team throughout the weekend couldn't be faulted- Lucy knew what needed to be done before we did!

We cant thank you enough & will not hesitate to recommend you
Love Chris & Elle xxx" - June 2022