



Karen Rhodes
WEDDING & EVENT CATERING

*“UNFORGETTABLE CATERING FOR **EVERY** EVENT”*

M E N U G U I D E



CONGRATS YOU TWO

Firstly, THANK YOU for getting in touch. We're over the moon you're considering us to cater for one of the most important days of your life. Our passion is creating exceptional food experiences, and our goal is to ensure you absolutely love every bite on your wedding day.

With over 30 years of expertise in hospitality and a family-led team that genuinely cares, you can trust that you're in the best hands.

The menus included in this price list are just the starting point, designed to provide you with a clear idea of costs. Crafting your final menu is a collaborative journey—one where we'll get to know your tastes and vision and work together until it's absolutely perfect.

Our wedding planning advice? Take your time, trust your instincts, and most importantly, enjoy every step of the process!



CANAPÉS

Picture this: your guests mingling, glasses clinking, laughter in the air—and then, a beautifully presented trays of canapés are circulating the room.

These little bites are more than just food; they're the perfect way to break the ice, a delightful conversation starter, and gives everyone a taste of what's to come!

They're designed to be effortless to eat, so your guests can enjoy them without interrupting the flow of the celebration.

Canapés are the ultimate way to set the tone for your wedding reception—luxurious, welcoming, and a little indulgent. Trust me, they'll leave your guests raving about the food before they even sit down for the meal.

CANAPES

please see below some example canape menus

OPTION 1

perfect for a 1.5 hour drinks reception

Cumbrian Tovey Goats Cheese Arancini

Mini Hot Dogs, Mustard, Ketchup & Crispy Onions

Whipped Feta, Asparagus & Minted Pea Croustades

King Prawns Marinated in Garlic & Chilli

OPTION 2

perfect for up to a 2 hours of reception drinks

Pulled Pork Croquette with Apple Compote

Cartmel Valley Smoked Salmon & Caviar Blini

Lamb & Fennel Kofta, Tzatziki

Moroccan Spiced Cauliflower, Harissa Mayo

Queen Scallop Wrapped in Parma Ham



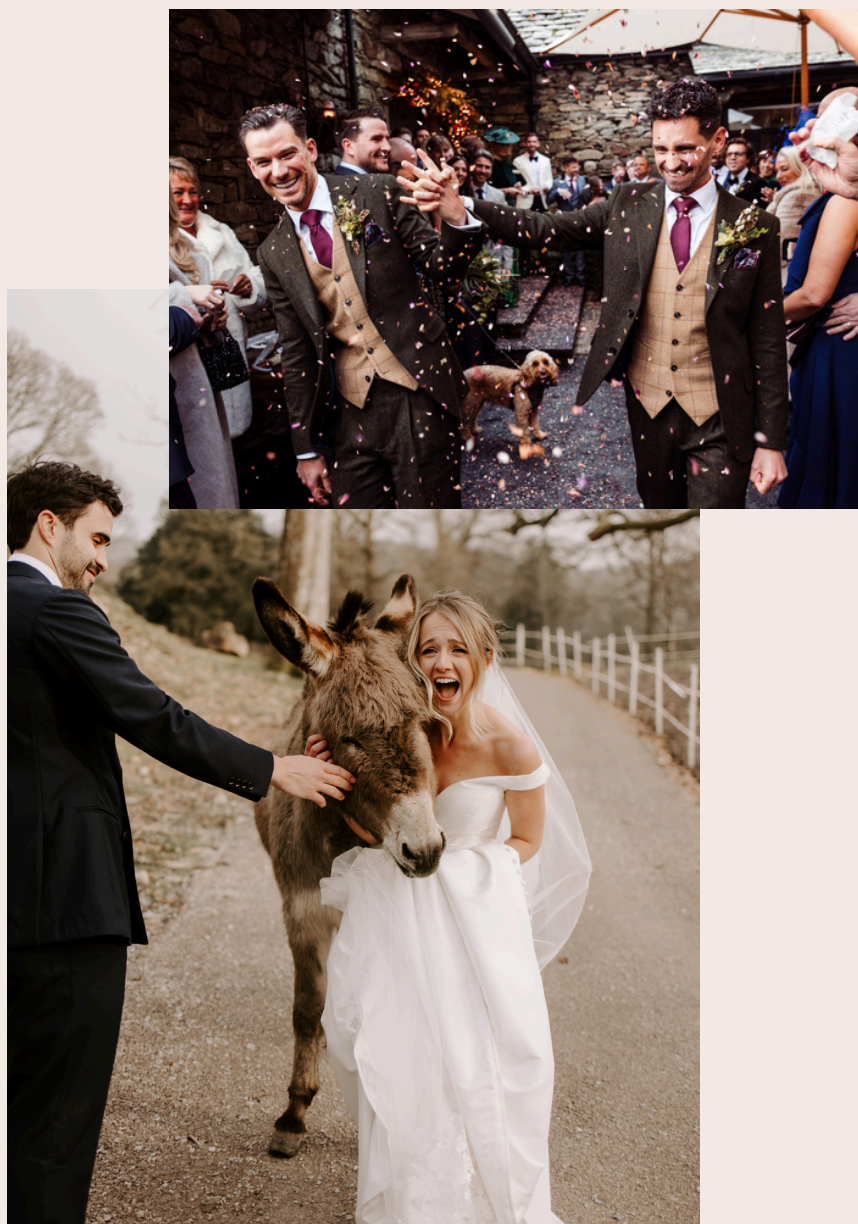
THE MAIN EVENT

Whether your wedding reception takes place in a charming rustic barn, an elegant marquee, or a stately Georgian manor, your first meal as a married couple should reflect who you are—and that's where we come in.

From recreating your favourite dish from a beloved local pub to incorporating refined fine dining elements or celebrating your family heritage through your menu, we are dedicated to making your wedding meal a true reflection of your unique story.

Here are some example menus from our different ranges. These are just suggestions to give you a feel for the variety of options we can provide. Hopefully, they'll spark some ideas and help you envision the perfect menu for your day!

**please note all pricing for the main meal (pages 6-10) includes fine bone china, robert welch cutlery, classic range linen table cloths + linen napkins and staffing to prepare and serve the meal*



'The Finery'

EXAMPLE MENUS

please see below some example menus from our finery range. if you would like to offer your guests a choice of menus, please note there is an additional charge.



MENU 1

Twice Baked Lancashire Cheese Soufflé
Cream Sauce, Micro Salad

Pan Fried Duck Breast
Potato Rosti
Confit Cabbage, Green Beans
Five Spice Jus

Milk Chocolate Mousse
Thai Basil, Freeze-Dried Raspberries
Hazelnut Biscotti

MENU 2

Morecambe Bay Potted Shrimps
Toasted Sourdough, Fresh Lemon

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

Prosecco Poached Raspberry
& Peach Eton Mess

MENU 3

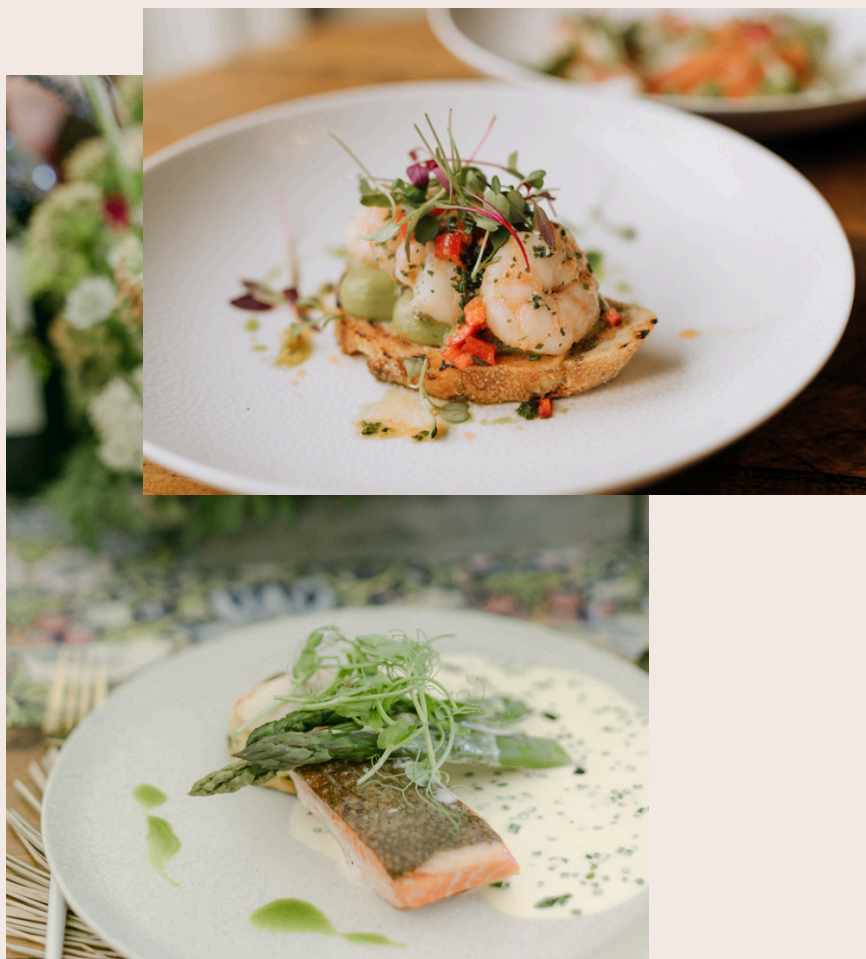
Cartmel Valley Smoked Salmon Salad
Pink Grapefruit, Lime & Dill Dressing

Fillet of Beef
Onion Puree, Fondant Potato
Roscoff Onion, Baby Leeks
Bone Marrow Jus

Classic Lemon Tart
Crème Fraiche, Fresh Raspberries

‘The Classics’ EXAMPLE MENUS

please see below some example menus from our classics range. if you would like to offer your guests a choice of menus, please note there is an additional charge.



MENU 1

Whipped Goats Cheese Mousse
Beetroot Gel & Honey Roasted Baby Beetroot
Sourdough Crisps, Wild Rocket

Slow Cooked Pork Belly
Confit Cabbage & Pancetta
Buttered Mash, Baby Apple
Cider Jus

Crème Brûlée
Lemon Shortbread

MENU 2

King Prawns in Chilli & Garlic
& Sautéed Chorizo
Toasted Sourdough, Baby Coriander

Pan Roasted Chicken Breast
Shallot Puree, Pommes Anna
Wild Mushroom Cream Sauce
Tender Stem Broccoli, Crispy Onions

Passionfruit Panna Cotta
Mango, Fresh Mint & Pineapple Salsa, Shortbread Biscuit

MENU 3

Ham Hock Terrine
Baby Scotch Quail Egg, Mixed Leaf Salad

Pan Fried Sea Trout
Dill & Lemon Potato Cake
Grilled Asparagus
Warm Tartare Sauce

Dark Chocolate & Salted Caramel Tart
Salted Caramel Ice Cream

‘The Essentials’ EXAMPLE MENUS

please see below some example menus from our essentials range.
if you would like to offer your guests a choice of menus, please
note there is an additional charge.



MENU 1

Caesar Salad
Baby Gem, Pancetta, Roast Cumbrian Chicken
Shaved Parmesan & Crispy Croutons

Cumbrian Steak & Ale Pie
Buttered Mash
Seasonal Greens

Raspberry & White Chocolate Cheesecake
Berry Coulis

MENU 2

Chicken Liver Parfait
Onion Marmalade, Rosemary Crostini
Baby Leaf Salad

Cumberland Sausage
Buttered Mash, Seasonal Vegetables
Onion Gravy, Crispy Onions

Salted Caramel Chocolate Brownie
Double Jersey Ice Cream

MENU 3

Eden Valley Brie Wedges
Cranberry Chutney, Baby Leaf Salad

Roast Topside of Beef
Giant Yorkshire Pudding
Roast Potatoes & Seasonal Vegetables
Rich Beef Gravy

Sticky Toffee Pudding
Toffee Sauce, English Lakes Ice Cream

'The Feast'

EXAMPLE MENUS

please see below some example menus from our feast range. please note all dishes are served in the middle of the table for guests to share.

MENU 1

Summer BBQ

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

Sharing Boards of:

Chicken Kebabs Marinated in Garlic & Olive Oil
Minted Lamb Koftas
Chilli & Garlic Prawn Kebabs

Sharing Dishes of:

Roasted Baby Potatoes
Marinated Pepper Salad with Pecorino
Summer Slaw
Green Bean Salad with Mustard Seeds & Tarragon

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

MENU 2

Taste of the Lake District

Lakeland Sharing Platter

Cumberland Sausage, Holker Chicken Liver Pate,
Onion Marmalade, Cumbrian Smoked Salmon,
Black Pudding Scotch Quail Eggs
Waberthwaite Air Dried Ham & Melon

Carve Your Own Beef

(we give your chosen carver on each table
a chef hat and an apron)

Sharing Sides of

Roast Potatoes
Yorkshire Puddings
Seasonal Vegetables
Jugs of Gravy

Sticky Toffee Pudding
Toffee Sauce
Thunder & Lightning Ice Cream

MENU 3

Italian Sharing Menu

Platter of Antipasti to Share

Prosciutto, Salami Milano, Marinated Olives,
Sun Blush Tomatoes & Buffalo Mozzarella

Sharing Boards of:

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

Sharing Dishes of:

Roasted New Potatoes with Olive Oil & Rosemary
Char Grilled Mediterranean Vegetables
Rocket Salad with Shaved Parmesan
Salsa Verde

White Chocolate Pannacotta
Summer Berries, Hazelnut Biscotti

'The Street'

EXAMPLE MENU

please see below some example menus from our street range.
please note all dishes are served as and when they are ready in a
'tapas' style in the middle of the table for guests to share.



MENU 1

Korean Gochujang Popcorn Chicken
Beef Brisket Chilli Nachos, Guacamole, Tomato Salsa & Jalapeño's
Thai Green Vegetable Curry & Jasmine Rice
Mini Lamb Burger Sliders with Tzatziki
Baked Camembert with Ciabatta & Onion Marmalade
Harissa Aubergine Filo Parcels with Pistachios & Pomegranate

Truffle Mac & Cheese
Heritage Tomato & Pomegranate Salad
French Bean & Mangetout Salad with Orange & Hazelnuts

Dessert Canapes

Mini Brownie Bites
Mini Lemon Cheesecake Bites
Mini Eton Mess Shots

EVENING SNACKS

The evening entertainment is in full swing, and the drinks are flowing. What's your go-to evening snack?

Is it a pizza with a perfect cheese pull? bacon buns? indulgent loaded fries? or perhaps classic fish and chips with lashings of vinegar and tartare sauce?

Alternatively, you may prefer something more refined, such as a delicious cheese board accompanied by chutneys, biscuits, and figs.

Whatever your preference, we offer a wide selection of options to satisfy those late night cravings.



‘Evening Food’ FROM THE KITCHEN

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 or 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

Pie, Mash, Peas & Gravy

Lasagne, Garlic Bread & Mixed Salad

Pasta Bar - Truffle Mac & Cheese, Ricotta & Spinach Cannelloni, Baked Gnocchi, Garlic Bread & Herby Green Salad

EVENING FOOD STAFFING

As every wedding is different and the timings often range drastically, evening food staffing is charged at an hourly rate from the end of the wedding breakfast until the end of the evening food. This price includes both front of house and kitchen staff.

'Evening Food' VIA OUR FOOD TRUCKS

We have 2 fantastic food trucks which work perfectly for evening food on your wedding day. 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 or street food from tacos, gyros, sliders, loaded fries and even churros!



FOOD TRUCK PRICING

Food truck hire costs include 3 members of staff for a total of 2 hours service. Food items are charged individually based on what you would like and how many of each option.

EXAMPLE EVENING FOOD MENU

from the vintage trailer

Selection of 4 Pizzas

Spicy N'Djua, Pepperoni, Roasted Red Pepper & Rocket Pizza
Buffalo Mozzarella, Pesto & Sun Blush Tomato Pizza
BBQ Chicken Pizza
Goats Cheese, Truffle Honey & Caramelised Red Onion Pizza

EXAMPLE EVENING FOOD MENU

from the street food van

Buttermilk Chicken Sliders with Garlic Mayo
Beef Burger Sliders with Bacon & Cheese
Pots of Curly Fries