

Jenkinsons Caterers Ltd, St Albans Road, Stafford ST16 3DR
01785 252247 info@jenkinsonscaterers.co.uk



Daytime Menus

Catering superbly for every occasion



England Register office: St Albans, Stafford No: 2864589 Jenkinsons Caterers (Stafford) Ltd is a wholly owned subsidiary of Jenkinsons Holdings (Stafford) Ltd, Registered No: 518001 England

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Congratulations from us all on your forthcoming wedding!

We are thrilled you have chosen Dodford Manor for your special day & our fabulous Wedding Team, together with our dedicated caterers Jenkinsons, are on hand to offer support & guidance from when you book with us right up to the Big Day itself.

On confirmation of your booking at Dodford Manor your details will be passed on to Jenkinsons, our fantastic onsite caterers. They will then email you to formally introduce themselves and initiate the process of planning your delicious wedding day feast!

In due course we will also invite you to a Tasting Event which gives you both the opportunity to sample some mouth-watering food, see & meet the Jenkinsons and Dodford Manors Wedding Teams and experience the venue during an atmospheric, fun and filling event! This will be approximately 12-18 months prior to your wedding day!

About 6 - 8 months prior to your wedding day Jenkinsons will be in touch to also arrange your Wedding Catering meeting with you, to discuss your ideas, menus and order for your wedding day!

We all very much look forward to working with you both to ensure an unforgettable amazing day packed with delicious food and fantastic service!

Please do not hesitate to contact us if you require any further information during this exciting time.

Best Wishes

The Dodford Manor Wedding Team





Unique Wedding Venue Catering on Your Wedding Day

We are delighted that you have booked your Wedding Reception at Dodford Manor. As the sole caterers for all functions at Dodford Manor, please be assured that we at Jenkinsons work extremely closely with Dodford Manor and their award-winning Wedding Team to ensure that your day is truly memorable.

The Dodford Manor Wedding Day Menus are very popular, delicious, and well balanced; however, we understand your wedding day is unique and have woven that distinctive spirit into our own unique wedding venue catering offering. You are therefore not constrained to 'fixed wedding breakfast menus' but can pick and choose between menus or even tailor your own wedding breakfast menu to suit your specific catering requirements!

We very much look forward to meeting you at the Dodford Manor Tasting Day and subsequently discussing your requirements in detail and working with you to create a delicious catering experience on your wedding day!

In the meantime, if you have any queries please do not hesitate to contact the Jenkinsons' Wedding Catering team on info@jenkinsonscaterers.co.uk

Yours sincerely

Jenkinsons Catering
Team
info@jenkinsonscaterers.co.uk
01785 252247

Useful Notes

Prices – All menu prices include VAT & are per Guest.

Prices Displayed - are for Wedding Day Feast & Evening Food ideas listed through out your Catering Pack. These menu prices are for weddings takings place until the end of December 2025. Any previously quoted prices will be honoured. This provides you with reassurance in these less settled times!

Of course you can further customize and design as you wish and we can quote you accordingly, however the Menu Pack should be really helpful in supporting your detailed Wedding Day plan and cost considerations.

Menus - Jenkinsons are the contracted caterers for all functions at Dodford Manor, all food/catering prices are payable directly to Jenkinsons.

Drinks - Drinks packages and wines from the Dodford Manor Cellar are payable directly to Dodford Manor (Venue hire is charged separately, is also payable directly to Dodford Manor).





Food Options @ Dodford Manor

Weddings are a point of transition from the past to the future. They are gone in a moment but remembered forever. Jenkinsons's (Dodford Manor's unique wedding venue caterers) make that moment even more special.

We all need a little help, support and advice at times and Jenkinsons can assist in almost every facet of the catering planning, menu development and service, helping create the perfect ambience for fine food for your wedding at Dodford Manor.

Dodford Manor Wedding Day Feast Ideas – Your Wedding, Unique Venue Catering with Jenkinsons

For inspiration and ideas for your own wedding breakfast, please see our enclosed Dodford Manor Wedding Day Menus! However, you are not constrained to specific menus and can pick and choose between those suggested or design your very own wedding day menus. It is your wedding and your choice.

Dodford Manor Evening Food Menus

There is an extensive range of mouth-watering evening food options for your guests ranging from hearty hot roast pork & beef baps carved up fresh by our chefs in front of your guests to delicious 'bowl food' from curries, to beef bourguignon, pizzas & wedges, chicken gyros, taco tables to fabulous cheese buffets! See our Evening Food Menus.

All catering / menu prices include the following:

- An invitation to one of 'Dodford Manor Tasting Days' which is complimentary for the two of you (please note that if your wedding date is within nine months of booking Dodford Manor that this may not be possible).
- A personal consultation and advice on planning your wedding food & drink requirements with one of Jenkinsons managers.
- Excellent food prepared freshly at Dodford Manor in line with current food hygiene legislation.
- All necessary crockery, cutlery, white linen, cloths and equipment.
- An experienced Jenkinsons manager in attendance (The Jenkinsons Catering Manager & Dodford Manor Wedding Events Manager work together to ensure your big day runs smoothly).
- A high level of service as standard with our skilled waiting staff, great chefs and kitchen staff.
- Provision of all glasses, ice and staff for the service of your own drinks (or drinks/packages purchased from 'Dodford Manor Cellar') until the end of the meal.*
- Provision of a full paying bar service (which accepts card only).
- Half prices for children aged 2-10 & under, having ½ portions of your menu (under 2s free) or Munching Monsters menus that start from £26.25 (for Children!)





No Corkage Fee* & No Hidden Extras

In conjunction with Dodford Manor the complete provision of all those extras is included namely:

- Tables, Chairs,
- PA system (Oak Barn),
- Emergency Generator,
- Table name/number holders,
- Cake Table, a square or round silver Cake Stand, and yes, the Cake Knife! (many of these costs are often added to the venue or caterer's charges)!

Drink Options @ Dodford Manor

Option 1 - Bring Your Own Drinks!

Please note Daytime menus include service of your own drinks, so no hidden extras. Jenkinsons can provide all of the glasses, ice and waiting staff (even fruit for your Pimms!) for the service of all your own drinks for your drinks reception, during the wedding breakfast and for the 'champagne' toast.

NO service charge and NO corkage fee*

* Please note that the period of serving your own drinks starts immediately after your ceremony and The Dodford Manor Cellar Drinks and Drinks Packages all come to an end after your main meal service, usually when teas & coffees are served, when the Dairy pay-bar opens & any drinks/wine bottles not used are stored away ready for collection. Dairy Bar prices are 'pub prices' also, so no sting!

Option 2 – Dodford Manor Cellar Selection:

The Dodford Manor Cellar provides expertly selected wines at wholesale prices with a range of great wines on offer (prices start from £7.75 per bottle!). "Anyone can buy wine expensively; the trick is to find great wine at the best price" - Francis Peel. Our Dodford Manor Cellar Wines are genuinely great value, largely sourced from smaller wine producers and delicious.

Using the Dodford Manor Cellar guarantees:

- You do not have to arrange for wine delivery, storage and loading/unloading. We do it all.
- We work with you to order correct amounts of wines & drinks but save you from over-purchasing.
- Carefully selected wines by our chosen wine connoisseur.
- The wines are terrific value for money and often beat other wine wholesalers.
- Sale or return of wines (however we find most couples seem to take any remaining wedding wine away with them to enjoy in the future and reflect fondly upon)!

We are also perfectly happy to bolster your own wines or provide an important element of the day (within your own 'Bring Your Own Drinks' OPTION 1!), for example with the Cellar just supplying your reception fizz, or wines with your meal or even a delicious toast champagne (Winston Churchill enjoyed Pol Roger)! See The Dodford Manor Cellar for more details and wine and drinks lists.





Option 3 – Dodford Manor Drinks Packages:

As we strive to be as exclusive and bespoke as possible, this is the only occasion you hear ‘packages’ mentioned at Dodford Manor. However, due to popular demand, we designed five Dodford Manor Drinks Packages all generously scaled, at brilliantly discounted rates starting from £15.80 per guest (3 x Reception Drinks, ½ Bottle with Meal and 1 x Glass of Fizz for Toasts).

This allows you to provide a great drink offering to your guests, within a clear budget, based on the number of guests you are hosting. Packages can be offered directly through Dodford Manor Venue at least 8 weeks prior to your wedding day.

Dairy Bar - Pay Bar Facility

Our full paying Dairy Bar provided by Jenkinsons opens at the end of your main meal service. The Dairy Bar offers your guests a full range of beers, spirits and soft drinks, including premium draught beers, local bottled ale & good range of no & low alcohol drinks too; all at fair pub prices e.g. £4.25-£5.45* per pint. The Dairy Bar offers full card only service for payments. *Prices will only be subject to government levy and supplier increases should they arise.





Cottage Comfort

Homemade Soup of the Day
(choice of delicious seasonal soups from our portfolio)

Deliciously full flavoured homemade soups including some real favourites Leek & Potato,
Butternut Squash and Chorizo

Assorted Bread Rolls

Cottage Pie Served with Chive Buttered Potatoes in Skins, Fresh
Seasonal Vegetables and Jugs of Gravy

A hearty home comfort, beautifully cooked and always a favourite!

Warm Apple & Blackberry Crumble
served with traditional Vanilla Custard & Roasted Plums

Sweet and moist, but with a light tartness to balance this fresh Apple and Blackberry Crumble
with its light pastry and creamy Vanilla custard, this the perfect finish a traditional menu

Fresh Brewed Coffee or English Tea

£47.75 per guest





Homemade Rustic

Traditional Brussels Pate served with Chunky Loaf and Red Onion Chutney

Indulge your palate with our exquisite Brussels Pâté, a classic British delicacy crafted to perfection. This velvety spread is a harmonious blend of finely ground pork liver, butter, and aromatic herbs, creating a rich and luxurious texture that melts in your mouth

Roast Loin of Pork served with Sage and Onion Roast Gravy, melange of Vegetables and Thyme Roasted Potatoes

A wholesome traditional English dish that will satisfy even the hungriest guests! Ensuring everyone is well fed with an authentic, beautifully cooked roast for a full day and evening of celebration!

Fallen Apple & Fresh Cream

White Chocolate filled with a mixed berry Mousse – a real showstopper!

Fresh Brewed Coffee or English Tea

£48.75 per guest

Please don't forget all of these delicious menus are examples only, please feel free to mix and match with other menus to create your perfect menu or even design your own menu from scratch (changing the menus will change the price, ask for details)....flexibility....we do not do fixed menus.





Hearty & Luxurious

Roast Pumpkin Ravioli with Watercress Dressing

Giant Ravioli stuffed with tasty roasted pumpkin and finessed with watercress drizzle. Also a great 'all-rounder' as nearly everyone can enjoy as it also Vegetarian, Gluten Free & Nut Free!

Assorted Bread Rolls and Butter

Slowly cooked Loin of Pork in a Prune and Armagnac Jus, Herby Roasties and Fresh Vegetables

Fine Loins of Pork carefully cooked with a Prune and Armagnac Jus – a perfect winter warmer or wholesome summer feed! Bowls of Roasties and Veg makes for a relaxed, yet delicious wedding breakfast feast.

Sicilian Lemon Posset in a Brandy Snap Basket with Pimms infused Fresh Berries

Visually impressive and fun, a luxurious and dessert and you guessed it; it's delicious. The brandy snap sweetness offsets the tartness of the lemon posset and berries, with Pimms providing an easily identifiable layer of complexity!

Fresh Brewed Coffee or English Tea

£48.75 per guest





Simple and Comfy

Prawn Salad with Sweet Chilli Dressing

Juicy prawns, with balancing garnish salad and picquant sweet chilly dressing – simple!

Selection of Bread Rolls and Butter

Individual Casserole Pots of Delicious Beef Lasagne, hunks of Garlic Bread and Mixed leaf Salad

The ultimate in easy going wedding day food! Your wedding, your way and why not some wholesome comfort on a day of celebration!

Toffee Apple Crème Brulée With Toffee Sauce & Roasted Apples

This is an absolute favourite and delicious in any season!

Fresh Brewed Coffee or English Tea

£48.25 per guest

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Wholesome & Finessed

Haddock Fish Tart with Watercress Dressing

Delicious flakes of smoked haddock in a creamy white sauce topped with melted cheese.

Selection of Bread Rolls and Butter

Locally Made Speciality Sausage & Creamed Mash with a Red Wine & Red Onion Gravy and Melody of Seasonal Vegetables

Flavoursome speciality sausages on a bed of rich mash potato and deliciously moreish red wine gravy. This nourishing traditional main course is a real hit and perfectly accompanies the finesse either side!

Roasted Root Vegetables, Melody of Seasonal Vegetables

Warm Chocolate Fudge Brownie served with Vanilla Ice Cream

A fabulously fun, beautifully presented and as mouth-wateringly rich and delicious as imagined!

Fresh Brewed Coffee or English Tea

£49.75 per guest





Heartily Herbivorous

Goats Cheese & Red Onion Tart on Mixed Leaves with Onion Chutney
(Vt) (GF)

Creamy goats' cheese in a pastry cup served on a bed of peppery leaves

Selection of Bread Rolls and Butter

Quinoa Risotto served with Halloumi, Sweet Potato and Spiced
Cauliflower (Vt) (GF)

A bright and wholesome dish with a superb mix of flavours to satisfy your vegetarian guests

Toffee Apple Crème Brulee (Vt) (GF)

Delicious toffee apples, melted sugar and creamy brulee

Fresh Brewed Coffee or English Tea

£54.95 per guest





Viva la Vegan

Baked Flat Mushroom topped with Pan Fried Onions, Balsamic
Vinegar & Roasted Vine Tomatoes (Ve)

Served with a selection of Bread Rolls

Roast Mediterranean Vegetable Tomato Risotto with White Wine and
Herbs (Ve)

Homely, bright and bursting with flavour to satisfy your vegan loved ones

Warm Vegan Chocolate Brownie served with Vegan Ice Cream (Ve)

Warm, melt-in-your-mouth, moreish chocolate brownie. Just as fabulously fun, beautifully
presented and delicious as imagined!

Fresh Brewed Coffee or English Tea

£54.95 per guest





Champagne Cheer

Smoked Salmon on Toasted Bruschetta

Deliciously smoked salmon with a tangy Horseradish Crème Fraiche on warm
Toasted Bruschetta with a Watercress Salad (Gluten Free/Nut Trace Free)

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

Succulent prime breast of Chicken, accompanied with a rich celebratory
reduced Champagne and rich Pink Peppercorn Cream Sauce - what
accompaniment could be any more fitting!

Warm French Apple Tart Tatin with Toffee Glaze and Calvados Cream

Arguably one of the greatest desserts devised; balancing of the tartness of the
apple with the sweet toffee glaze and luxurious Calvados Cream (Nut Free)

Fresh Brewed Coffee or English Tea

£54.95 per guest





Summer Tastes

Smoked Salmon with horseradish crème fraiche on toasted bruschetta with wild watercress salad and micro leaf

A touch of class with Smoked Salmon, balanced with the horseradish crème fraiche and fresh watercress salad. Surrounded by fields and natural light this is a perfect starter for your wedding breakfast!

Assorted Bread Rolls

Breast of Chicken wrapped in Pancetta, filled with Sundried Tomato, Mushrooms and Tarragon

A plump chicken breast filled with sun dried tomato, mushrooms & tarragon all wrapped in delicious pancetta with a white wine and tarragon sauce

De-constructed Passionfruit Cheesecake

Decadent and creamy cheesecake served with a crumb biscuit and passionfruit sauce

Or

A Trio of Chocolate with Dry Ice
Mini Salted Caramel Millionaires Square
Mini White Chocolate Sphere with Lemon Cream
Mini Chocolate and Orange Mousse

+ £3.95 per guest

Fresh Brewed Coffee or English Tea

£59.25 per guest





Lingering Passions

Baked Flat Mushroom with butternut squash, asparagus & smoked cheddar with rapeseed oil dressing

Field mushroom topped with butternut squash, melting smoked cheddar and dressed with fresh Asparagus

Assorted Rolls & Butter

Handmade Steak and Ale Pie, creamy mash with bowls of seasonal vegetables

Scrumptious rustic individual, hand raised, short crust pasty pie with the creamy mash, moreish gravey, wonderful comfort food

Toffee Apple Crème Brulee

Darker nights mean warming food and toffee apples, melted sugar and delicious brulee

Fresh Brewed Coffee or English Tea

£57.95 per guest





Sensory Delights

Pea and Ham Terrine with Mustard & Mint Jelly

A sublime starter to satiate your guests' immediate hunger but not overfill them

Assorted Bread Rolls

Duo of Pork: Fillet of pork wrapped in Serano Ham, Pork Belly, Sage sweet potato and Apple dauphinoise and red cabbage.

A sensational choice of both crisped belly pork and wrapped fillet of pork served with sweet potato and apple dauphinoise. A feast to impress.

Chocolate and Orange Tart

Indulge in a devilishly decadent dessert for such a special occasion

Fresh Brewed Coffee or English Tea

£62.95 per guest





Marriage of Flavours

Goats Cheese Pearls and Baby Pear Salad with Popcorn Crunch with a Watercress Dressing

A delicate starter with a summery feel, goats cheese pearls presented on a bed of fresh Salad accompanied with flavoursome Popcorn.

Assorted Bread Rolls & Butter

Roasted Sea Bass with Fresh Zingy Salsa served with Chervil Creamed Potatoes

Chervil is a delicate herb which just lifts the creamy mash potato making it the perfect accompaniment to the crisp skinned fish fillet and tangy salsa.

Sugar Snaps & Mange Tout

Apple Tart Tatin with a Warm Calvados Vanilla Sauce

This quintessentially English dessert remains a firm favourite, golden pastry and steaming sweet fruit, each sublime spoonful is perfected by the addition of the chef's own warm Calvados Vanilla Sauce.

Fresh Brewed Coffee or English Tea

£64.00 per guest





Mellow and Warming

Seabass

Served with Sauteed Smoked Bacon and Cauliflower Puree on a Salmon and Beetroot Disc

Assorted Bread Rolls & Butter

Pot-Roast Lamb Shank served with Minted Peas, Buttered Mash and a Rosemary & Honey Jus

Lamb really suits slow-cooking, all the lovely juices and flavours of the dish are concentrated, and the lamb is juicy and soft. Creamy buttered mash potato and the classic combination of fresh mint with peas complement the lamb superbly.

Fresh Seasonal Vegetables

Traditional Tarte Au Citron with Kirsch Marinated Black Cherries served with Cream

A truly divine dessert with a traditional tangy Lemon Tart finished with Black Cherries and Cream

Fresh Brewed Coffee or English Tea

£67.95 per guest





Traditional with a Twist

Mango & Brie Parcels with mango salsa

When there is a nip in the air or frost on the ground warm you guests with these very Moreish parcels

Assorted Bread Rolls & Butter

'Host a Roast' - Sirloin of Beef traditionally served with Yorkshire Puddings, Horseradish and Crispy Roast Potatoes

A great way to stimulate conversation between your wedding guests, this is essentially a beautifully cooked Traditional Roast Dinner with all the trimmings but instead of our 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'.

Bowls of Vegetables and lashings of Gravy

Assiette of Fine Desserts

Mini Salted Caramel and Chocolate Tartlet

Mini Crème Brulee

Mini Strawberry Cheesecake

Fresh Brewed Coffee or English Tea

£69.95 per guest





A Riot of Colour

Watermelon & Cucumber Salad with Mango & Passion Fruit Crush,
finished with English Garden Mint

Light and sublimely refreshing, this cool salad packs a tropical punch; just add sunshine.

Assorted Bread Rolls

Four Bone Rack of Lamb with Madeira Sauce and Crushed Purple
Potato and Heritage Carrots

A visually stunning dish like this will go a long way to impress your guests, even before they've tasted how delicious it is! Heritage vegetables add colour and variety to a sensational dish.

Creamed Leeks

White Chocolate Blondie with Cookie Dough Ice Cream

Fresh Brewed Coffee or English Tea

£73.25 per guest





As You Like It

Prawn Salad with sweet chilli dressing

A modern twist on a classic prawn salad

Assorted Rolls and Butter

Duo of Beef: fillet of beef with braised beef shin, served with fondant potato heart, celeriac puree and samphire and a madeira sauce.

A succulent and juicy fillet of beef added to braised beef shin, what a meat combination

White Chocolate and Raspberry Cheesecake Heart with Raspberry Liqueur Centre

Satisfy the cravings of chocoholics and dessert lovers alike

Fresh Brewed Coffee or English Tea

£67.95 per guest





Sharing Style Starters

Ploughmans Sharing Platter

Savoury Cheddar, Crumbly Lancashire Cheeses accompanied with Thick Cut Ham, Coleslaw, a dab of Mustard and Sweet Silverskin Onions.
Served with hand-raised Pork Pie, Peppery Radishes, Celery, Sweet Apple & a Selection of Rustic Breads

+£5.25 per Guest

Anti Pasti Sharing Platter

Buffalo Mozzarella, Sweet Peppers stuffed with Soft Cheese, Marinated Stuffed Olives, Prosciutto, Salami Milano, Slivers of Chargrilled Red Pepper and Pecorino Cheese

Served with a Selection of Rustic Breads with Garlic, Red Chilli, Lemon & extra Virgin Olive Oil

+£5.25 per Guest

Greek Mezze Sharing Platter

Chicken Souvlaki, Feta Cheese and Tomato Salad, Hummus and Dipping Oils, Stuffed Vine Leaves, Greek Meatballs
Served with Flat Breads

Vegetarian Mezze - Vegetable Souvlaki, Vegetable Spanikopita
Feta Cheese and Tomato Salad, Hummus and Dipping Oils, Stuffed Vine Leaves,
Served with Flat Breads

+£5.95 per Guest





Barbeque Platter to Table

Baked Flat Fresh Field Mushroom Filled with Stilton & Bacon set on Mixed Leaves and Drizzled with a Warm Garlic Dressing

An excellent appetiser and combines some of our nation's favourite flavours. Large fresh field mushroom stuffed with stilton & bacon and carefully baked to perfection. The warm garlic dressing adds an extra savoury complexity to this classic and quite delicious dish.

Signature Beef Burger

Chicken Skewer with peppers & onions with a lemon yoghurt sauce.

Finest chicken breast marinated in a sensational spice mix with fresh herbs, complimented with a 6oz succulent premium beef burger

(Vegetarian Choices include: Spicy Bean Burger, Chargrilled Vegetable Skewers, Vegetarian Sausage, Chargrilled Vegetable & Halloumi Skewers)

Tossed Mixed Leaf Salad, Couscous Salad with Red Pepper & Feta, Hot New Potatoes in their Skins and Assorted Relishes & Mustards

A Selection of Rustic Breads served with Balsamic and Dipping Oils

Mixed Berry Eton Mess

Luscious Strawberries and Raspberries mixed in with Meringue pieces and fresh Cream

Fresh Brewed Coffee or English Tea

£59.95 per Guest





Vegetarian Wedding Breakfast - Starter Ideas

Fresh Basil & Rocket Salad with Mozzarella Pearls & Sun-dried Tomatoes drizzled with Balsamic Dressing

Mango and Brie Parcels with Mango Salsa

Goats Cheese & Red Onion Tart on Mixed Leaves with Onion Chutney

Roast Pumpkin Ravioli with spinach & watercress dressing

Butternut Squash, Feta & Mint Tart with Fruit Chutney

Baked Flat Mushroom topped with Pan Fried Red Onions, Balsamic Vinegar and Roasted Vine Tomatoes

Watermelon & Cucumber Salad with Mango and Passion Fruit Crush finished with English Garden Mint





Vegetarian Wedding Breakfast - Main Course Ideas

Quinoa Risotto with Halloumi, Sweet Potato and Spiced Cauliflower

Asparagus & Broad Bean Risotto in a baked pepper

Vegetable Tatin with Roasted Chicory with Butternut Squash Mash

Goats cheese & Cashew Nut roast with light curried
tomato jus

Mediterranean Vegetable & Dolcelatte Tart

Vegetable Nut Roast served with Leeks, Mushrooms and a divine
Redcurrant Sauce

Lentil Cottage Pie with Vegetable Gravy

Flame Grilled Sweet Red Pepper and Aubergine Wellington with
melting Taleggio served with an intensely rich Tomato Sauce





Distinctive Wedding Breakfast Additions

Guaranteed to get your guests talking, these clever additional courses or 'extra extra touches' to your Wedding Breakfast both look great, add something a little different to your daytime meal and are off course delicious!

Amuse Bouche

A little something to start off your wedding breakfast, before a traditional first course or starter.
£3.65 per Guest

Soup Shot course

A "little in betweeny" between starter and main course, not a full soup course just a shot of soup be it cold or hot to give a little extra to the meal, visually looks great and bursts with flavour.
£3.50 per Guest

Soup course

Always nice to give that bit extra to a meal, especially on a winter's day or Christmas wedding.
£3.50 per Guest

Sorbet Shot

A great palate cleanser, a classic hit and always enjoyed.
£2.95 per Guest

Sharing Platters

Why not have a sharing starter; a classic British Ploughman's, a more Italian Anti-pasti theme or Greek Mezze served off an impressive circular slate. A great way of getting all you guests on a table interacting informally and fun!
£5.45 – £5.95 per Guest

Host a Roast

A traditional roast dinner with all the trimmings carved at the tables by one of your nominated guests. Best man introduces the main course & one lucky guest receives a chef's hat and apron and is the 'carver' for the table. Brides & Grooms have provided great customised chefs hats and aprons! Great fun and a delicious wholesome feast!
(min. of 8 per table)





Munching Monsters (Children's Menu)

Starters

- Tutti Frutti - A Mini Platter of Melon, Grapes and Strawberries
- Crudités - Carrot, Cucumber and Red Pepper Dippers with Breadsticks & Houmous
- Garlic Dough Balls - Garlic Dough Balls with a Parsley Dip
- Soup - Cream of Tomato Soup

Mains

- Pasta Bolognese – Penne Pasta with a Rich Bolognese Sauce served with Garlic Bread
- Chicken Goujons – Chicken Goujons served with Chunky Chips and Peas
- Sausages and Mash – Pork sausages with Creamy Buttered Mash, Peas and Gravy
- Roast Dinner – Roast Chicken Breast with Creamy Buttered Mash, Fresh Vegetables & Gravy
- Pizza – Four Cheese Pizza served with Chunky Chips and Baked Beans

Desserts

- Fresh Fruit Salad – A Selection of Fruits served with Chocolate Sauce
- Chocolate Brownie – Chocolate Brownie served warm with Vanilla Ice Cream
- Ice Cream Treat - Vanilla Ice Cream with Sweet Treats on the side so you can customise your Monster pud!

£26.25 per child aged 2-10

(For Adolescent/Adult Munchers £44.95)





Tasteful & Trendy Canapés

An impressive accompaniment to your drinks reception and to stave off those hunger pangs prior to your delicious wedding breakfast! Carefully created and taking note of recent canapé trends, these tasty morsels really pack a punch visually, taste wise and are a great mini feed!

Braised Blade of Beef Yorkshire Pudding

Mini Fish and Chip Cones

Venison & Black Pudding Scotch Egg

Chicken Liver Parfait with Red Onion Marmalade

Pulled Pork, sage & Apple Bon Bon

Chipolata Sausage with Wholegrain Mash

Tomato Crostini with Mozzarella

Goats Cheese royale crostini with Green Tomato Chutney

Baby Mushroom with Mushroom Brunoise

Spicy Meatball with BBQ Sauce

Chicken Balti on a Mini Naan

A selection of three canapés – £13.75 per Guest

A selection of four canapés – £16.95 per Guest

A selection of five canapés – £19.15 per Guest





Stylish Bites

Good value alternatives to canapés, our great value bites include some great summer and winter favourites and add that little something to any drinks reception. They are a real treat and especially for an earlier 'lunch time' wedding or extended drinks reception.

Savoury Selection

Baked Sticky Honey & Mustard Seed Sausages

Smoked Salmon with Lemon on Brown Bread

Warm Cheese Twists

Staffordshire Oatcake Pinwheels filled with Cheese

Ratatouille Cup topped with Gorgonzola

Mixed Olives

Sweet Selection

Mini Sugared Doughnuts with Chocolate Sauce

Tropical Fruit Brochettes

Fresh Strawberries dipped in Chocolate

Mini Eton Mess with Fresh Berries

Mini Mince Pies

A Selection of Macaroons

A selection of three bites – £11.30 per Guest

A selection of four bites - £14.10 per Guest

A selection of five bites - £17.50 per Guest





Drinks Reception Nibbles

These great little snacks are perfect to nibble during your Drinks Reception or later on in the evening. A lighter alternative to canapes, these bar-style nibbles will help tide your guests over and are a good option for all to enjoy.

Option A

Mixed Olives

A selection of Sweet Chilli and Salted Nuts

50 guests at £112.50

75 guests at £144.00

100+ guests at £180.95

Option B

A selection of Hand Cooked Crisps

Mixed Olives

Sweet Chilli Nuts

Rice Crackers

50 guests at £124.25

75 guests at £169.50

100+ guests £207.95

Option C

A selection of Hand Cooked Crisps

Nacho Corn Crisps

Wasabi Peanuts

Salted Pistachios

Savoury Popcorn Selection

50 guests at £147.75

75 guests at £189.25

100+ guests £213.75





Evening Food

At Dodford Manor

As the evening draws in and the countryside views fade into the sunset, Dodford Manor evolves to become a stunning evening venue for the ongoing celebration of your marriage. Atmospheric uplit oak beams and stone barns, great ambience, attentive staff, in one of the most sought after celebratory locations in the country, makes for a perfect evening. Plenty of joyous catching up with family and friends, coming together, merriment and dancing ensues!

What better way to spoil all your family and friends, than with a delicious spread of evening food that will again impress, have them talking for a long, long time afterwards and also ensure your celebration has the fuel to carry on until Midnight!

The following evening food suggestions are really popular and are recent leading themes for evening food at Dodford Manor, but as always, you are not constrained to the mouth-watering Evening Food ideas below but free to speak to Jenkinsons about other ideas you have. We do require all food served at Dodford Manor, to be prepared and cooked by our fab caterers Jenkinsons, but with our horsepower there is little we cannot provide!

All our evening food suggestions also have a theme of keeping your evening celebration buzzing rather than everyone taking their seats for a heavy meal! Designed to impress, satisfy and keep that celebratory buzz going, the choices below take some beating!

Big Food 1 – Hearty and Wholesome (Choose one Big Food 1 choice)

Big Food 2 – Inspiration in a Bowl!

Big Food 3 – Street Food!

Big Food 4 – Easy BBQ, Ultimate Cheeseboards, 'Go The Whole Hog' Roast

Big Food Additional! – We can of course always do more(!) from Potato Wedges to Savoury filled Croissants, Hand raised Pork Pies to Waldorf Salads!





Evening Food at Dodford Manor

Big Food 1 – Hearty and Wholesome (Choose one of the below)

The Dodford Manor Bacon Bap

£9.75 per Guest

A generous helping of Sizzling Cured Bacon enclosed in quality soft baked bread rolls with the very original Tommy K & Brown Sauces!

Freshly Carved Hot Roast Pork Baps

£10.25 per Guest

Prime joint of local pork roasted and expertly carved in front of your guests by our leading chefs, mouth-watering stuffing and apple sauce in some seriously freshly baked rolls. Little to rival this apart from... 'Les Rosbifs':

'Les Rosbifs' - Freshly Carved Hot Roast Beef Baps with Horseradish Sauce

£11.95 per Guest

"Les Rosbifs" often used terminology for the English by our French counterparts since the 18th Century; we were particularly good at cooking roast beef and it became the 'mark of Englishmen'! Carefully prepared and cooked prime joints of perfectly roasted British beef, expertly carved in front of your guests by our Chef! Authentically hot horseradish sauce and delicious freshly baked rolls finish off this quintessentially English and understated masterpiece!

Individual Traditional Pies & Peas

£15.25 per Guest

Classic but clever comfort food pies are rightly enjoying a renaissance! From Beef & Ale, to Chicken and our Cheese & Potato (v), with many others also able to be made, pies are serious contenders again. Delicious hot or cold, richly flavoured, nostalgic and comforting it is no wonder Traditional Pies are back and on the most important day of peoples' lives!

+ Add Range of Potato Wedges or Sea Salted Fries to any Evening Food +
£3.75 per guest





Big Food 2 – Inspiration in a Bowl!

Creative & social, bowl food offers a great alternative to pick and choose buffets and heavier evening food. Cleverly balanced so guests can be served a bowl, continue talking, move about & eat; this stylish Evening Food alternative continues to grow in popularity at Dodford Manor!

International Bowls:

Spaghetti Bolognese with Freshly Grated Parmesan

Sweet and Sour - Local Rare-Breed Pork, Fresh Pineapple & Chilli on a bed of Rice

Thai Green Chicken Curry - With Jasmine Rice, Fresh Chillies and Coriander

Black Bean Beef - Oriental Style with Egg Noodles and Crispy Mangetout

Super Healthy Salad Bowls:

Chicken Caesar Salad

Salade Niçoise – with Seared Sashimi-Grade Tuna, Black Olives and Green Beans

Hearty Bowls:

Bangers & Mash - Rare-Breed Pork Chipolatas on creamy mash with a rich Onion & Ale Gravy

Beef Bourguignon - Beef Stew with fresh herb Dumplings

Lamb Stew - Traditional Lamb Stew

Vegetarian Bowls

Pad Thai – With South-East Asian Market Vegetables, Ginger and Thick Noodles

Wild Mushroom and Black Truffle Oil Stroganoff - on a bed of pilau rice

Big Food 2 – Inspiration in a Bowl: £13.25 per Guest (based on one choice for 100%)





Big Food 3 – Street Food!

American Style Hot Dogs

A taste of the Big Apple with the American Style Hot Dog, a delicious Frankfurter Sausage served in a Brioche Roll topped with Caramelised Onions, with the added favourites of Cheesy Nachos, American Mustard and Tomato Ketchup to complete the dish. All served up in a Hot Dog Sleeve to give that all round authentic feel. AWESOME!

£13.50 per Guest

Build your own style 'Taco Table' served up in [environmentally friendly] Nacho trays

Enjoy a taste of Mexico with Build your own 'Taco Table', our freshly cooked Spicy Ground Beef with Paprika and fresh Chillies served in a soft taco shell is a perfect way to create a party atmosphere. Add in some Nachos accompanied with Guacamole, Sour Cream, Tomato Salsa and topped off with Mexican style Cheesy Nacho Sauce to get everyone in the mood for a Salsa.

£16.75 per Guest

+ Add Range of Potato Wedges or Sea Salted Fries to any Evening Food +
£3.75 per guest





Big Food 3 – Street Food (continued)!

Chinese inspired Cantonese Chicken and Noodles

Our Sizzling Crispy Cantonese Style Chicken with fresh Pineapple and Chilli with Egg Noodles freshly cooked in view of your guests by our Chef, served with flair and flavour is a great way to add some spice to your evening and all served up in Noodle Style Boxes to create an authentic feel.

£17.25 per Guest

Chicken Gyros

An authentic blast of those hot summers past!

Homemade Greek pitta breads, bursting with fine slices of deliciously marinated* chicken, nestled with onions, tomatoes, salad, peppers and covered with lashings of tzatziki and/or aioli [and perhaps even a good dose of hot chilli sauce for that extra vigour on the dance floor!].

*it's all in the marinade (Greek yoghurt, fresh minced garlic, oregano, paprika, cumin, coriander, salt & pepper, cayenne, lemon juice, extra virgin olive oil!).

£ 17.25 per Guest

Asian Szechuan Spicy Beef with Noodles

Tantalise your taste buds with the aromatic flavours of Szechuan Spicy Beef and Egg Noodles, cooked by our chef for all your guests to see and enjoy, served in Noodle Style Boxes to replicate the Chinese culinary traditions.

£17.25 per Guest

+ Add Range of Potato Wedges or Sea Salted Fries to any Evening Food +
£3.75 per guest





Big Food 3 – Street Food (continued)!

Pizza Pizza Pizza!

Bask in the carbs, it's your celebration after all! Perfect to grab a slice (or several!) and head back to the dance floor.

Choose from a variety of 3 x toppings including:

Margarita and Rocket (V)

Chicken and Chorizo

Pepperoni

Ham and Mushroom

Mediterranean Vegetable and Pesto (V)

BBQ Chicken

Sweet Potato, Kale and Butternut Squash (Ve)

Gluten Free and Vegan options available on request

£11.25 per guest

+ Add Range of Potato Wedges or Sea Salted Fries to any Evening Food +
£3.75 per guest





Big Food 4 – Easy BBQ & Cheese!

For those evening wedding parties with a super big appetite or if you are seeking something even more extravagant, we offer a range of great Big Food options destined to impress with great food, freshly prepared and deliciously tasty!

Easy BBQ!

Often the most popular items on the BBQ grill and certainly the quickest to go! Cooked fresh on site by our Chefs these 100% quality sausages and burgers go down a storm.

Each guest can enjoy a delicious burger and sausage served in fresh soft white and brown baps, with green leaf salad with cucumber, baby tomatoes and celery!

The below will be served at your Evening BBQ:

Signature Beef Burger in a Soft Roll

Farmhouse Pork Sausage in a Hot Dog Roll

Served with 'slaw, Potato Wedges and a selection of sauces.

£19.50 per Guest

Great British Cheeseboard

Our chef's selection of the finest British Cheeses, Country Style Pate served with Spiced Apple and Mango Chutney, Date & Walnut Bread, Sourdough Bread, Oak Cracker and Delectable Fresh Fruit!

With over 700 named cheeses produced in Great Britain, our Chef's selection changes with the seasons but thoughtfully represents the myriad of flavours and textures carefully crafted by the nation's most passionate cheese makers!

£13.75 per Guest

+ Add Range of Potato Wedges or Sea Salted Fries to any Evening Food +
£3.75 per guest





Big Food 4 – Hog Roast

Go The 'Whole Hog' Roast

Traditional Hog Roast freshly carved by our Chef roasted on a Spit for 8 hours.

Served with Sage & Onion Seasoning, Salted Crunchy Crackling and Soft Rolls (Includes Gluten and Dairy Free Rolls on request). Accompanied with a Selection of 'Sauces, Mustard and Relish': Mayonnaise, Tomato Ketchup, BBQ Sauce, English Mustard and Sweetcorn Relish. Served with a choice of 3 x Salad Option and 1 x Potato Option.

Salad Options (Choose Three):

Sun Roasted Tomato & Pasta Salad Coleslaw

Caesar Salad

Three Bean Salad

Tomato Salad with Balsamic and Basil Dressing Baby Spinach, Pea and Feta Cheese Salad

Mixed Leaf Salad with Cucumber &

Cherry Tomatoes

Cous Cous Salad with Red Pepper and Feta Onion Rings

Potato Options (Choose one):

Potato Wedges, New Potatoes, Minted Potato Salad or Sweet Potato Wedges

From £20.75 per Guest (Minimum Numbers of 130)





Drinks Reception Fun or Evening Feast Treat!

Doughnut Wall

Delicious delectable doughnuts displayed in a fun and colourful way on our love heart shape doughnut wall as a tasty treat, from pink sprinkles to chocolate chips and sugared doughnuts this will certainly be a hit with your guests. Choose from 50 to 100 doughnuts and display during your Drinks reception or even alongside your evening food.

50 Doughnuts -£151.25

75 Doughnuts - £193.50

100 Doughnuts - £254





Further Wedding Day Feast Inspiration!

For roaming more widely please graze through our additional Daytime/Wedding Breakfast
Feast menu ideas!

Even More Starter Ideas:

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

Salmon Served with a Mackerel Niçoise
Compote and Cucumber Gel
(GF) (EF) (MF) (NF)

Chicken Liver, Brandy and Herb Pate
served with Melba Toast
with Red Onion Chutney

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

Salmon Tart with Hollandaise Dressing
(GF) (NF)

Goats Cheese Mousse with Apple Puree
and Roasted Beetroot (GF) (EF) (NF)

Duo of Gressingham Duck
(Duck Pate & Shredded Duck)
with Roast Pineapple Dressing
served with Focaccia Bread

Fresh Basil & Rocket Salad with Mozzarella
Pearls & Sun-dried Tomatoes drizzled with
Balsamic Dressing (V) (GF) (EF) (NF)

Pea and Ham Terrine
with Mustard and Mint Jelly
served with Focaccia Bread

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

Goats Cheese & Red Onion Tart on
Mixed Leaves with Onion Chutney
(V) (*GF) (NF)

Goats Cheese Pearls & Baby Pear Salad
with Popcorn Crunch and
Watercress Dressing (V) (NF)

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

Roast Pumpkin Ravioli with Watercress
Dressing (V)

Prawn Salad with Sweet Chilli Dressing
(*GF) (EF) (MF) (NF)

Baked Flat Mushroom with Stilton &
Bacon set on mixed leaves and a warm
Garlic Dressing (GF) (EF) (NF)

Watermelon & Cucumber Salad with
Mango & Passionfruit Crush finished with
English Garden Mint (Ve) (GF) (EF) (MF)

Heritage Tomato Salad served with
Charred Vegan Cheese & Balsamic Caviar
(V) (Ve) (GF) (EF) (MF) (NF)





Further Wedding Day Feast Inspiration!

Even More Starter Ideas (continued):

Pea and Ham Terrine
with Mustard and Mint Jelly
served with Focaccia Bread

Grilled Asparagus with Olive Oil,
Lemon and Lambs Leaf Salad
(V) (Ve) (GF) (EF) (MF) (NF)

Haddock Tart with a Cheese Sauce
& Watercress Dressing topped with
Crème Fraiche and Chive (*GF) (NF)
(GF)

Chicken & Apricot Terrine with Quince
Jelly served with Focaccia Bread (*GF)

Baked Flat Mushroom with Butternut
Squash, Asparagus & Smoked Cheddar
with Rapeseed Oil (V) (GF) (NF) (EF)

Avocado and Grapefruit Salad
(V) (Ve) (GF) (EF) (MF) (NF)

Heritage Tomato Salad served with
Charred Vegan Cheese & Balsamic Caviar
(V) (Ve) (GF) (EF) (MF) (NF)

Baked Flat Mushroom topped with pan
fried onions, Balsamic Vinegar & roasted
vine tomatoes (Ve) (GF) (EF) (MF) (NF)

Summer Salad with Sundried Tomatoes,
Asparagus Tips and Pine Nuts
drizzled with a Fresh Basil Dressing (Ve)

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

Butternut Squash, Feta and Mint Tart
with Fruit Chutney and Balsamic Dressing
(V) (GF) (NF)

Caramelised Pear, Cranberry & Pecan
Salad (GF) (Ve) (EF) (MF)

Allergies Key:

(V) – Vegetarian

(Ve) – Vegan

(GF) - Gluten Free

(EF) - Egg Free

(MF) - Milk Free

(NF) - Nut Free





Further Main Course Ideas:

All prices include a Starter, Desert and Tea & Coffee unless any additional supplements are required:

Pork Dishes

Fillet of Pork with a Pulled Pork Stuffed Apple with a Prune and Apple Sauce £58.75

Fillet of Pork Wrapped in Serrano Ham with Sweet Cider Cream £58.75

Slow Roasted Pork Belly with a Five Spice And Star Anise Jus £56.25

Roast Loin of Pork with a Pine Nut and Sage Stuffing wrapped in Smoked Streaky Bacon with a Plum & Apple Jus £53.50

Chicken Dishes

Trio of Chicken resting on Polenta & Leek Cake served with a Roast Chicken Gravy £59.25

Breast of Chicken wrapped in Pancetta or French Trimmed Chicken with a choice of Fillings £59.25

Lamb Dishes

Duo of Lamb: Herb Crusted Lamb Lollipop and Pressed Lamb Shoulder with a lamb Rosemary and Honey Jus £65.95

Rump of Lamb encrusted with Parsley served with a Cranberry and Port Jus £67.95

Pot-Roast Lamb Shank with Minted Peas, Buttered Mash & a Rosemary and Honey Jus £67.95

Roast Leg of Lamb served with Rosemary and Redcurrant Sauce £59.75

Duck Dishes

Gressingham Duck Breast with Rouge Poached Pear served with a Plum and Apple Jus £66.75

Duck a l'Orange: Leg of Duck and Duck Breast with Orange Sauce £66.75

Ocean Dishes

Pan Fried Hake Fillet with a Lemon and Tarragon Cream Sauce £59.25

Poached Fillet of Plaice filled with Crab & Pea Mousse Served with Cream of Tartar Sauce and Wilted Spinach £66.50

Fennel Crusted Salmon Fillet served with Pineapple, Chilli and Spring Onion Salsa £66.50

Roasted Cod Loin with a Curried Coconut Cream resting on Wilted Spinach £69.50





Beef Dishes

Slow Cooked Blade of Beef served with
A Dijon Cream Sauce £61.45

Braised Ox Cheek resting on Pomme
Puree served with a Red Wine Jus £60.25

Slow Cooked Daube of Beef (Topside)
Served with a Chasseur Sauce £66.25

Ribeye Steak* served with Peppercorn
Sauce £75.25

8oz Sirloin Steak* served with Béarnaise
Sauce £75.75

Roast Sirloin of Beef served
Traditionally with Yorkshire Pudding
and Horseradish Sauce £67.95

Slow Cooked Beef Brisket Wellington
garnished with Thyme served with a
Rich Madeira Cream Sauce £71.75

Fillet of Beef* with a selection of sauces
£78.25

*Please note as we are cooking 'en masse' and serving delicious steaks out to all guests in short time frame; *all steaks are served at one cooking level to your guests, as prearranged* – e.g. all steaks are cooked Medium Rare or all Medium; with exception of the Top Table which can customize cooking level(!)

Vegetarian and Vegan Inspiration

£54.95 per Guest

Quinoa Risotto served with Halloumi,
Sweet Potato and Spiced Cauliflower
(Ve) (V) (GF)

Vegetable Tatin with Roasted
Chicory with Butternut Squash Mash

Vegetable Wellington with Piquant Tomato
Sauce (Ve) (EF) (MF)

Creamy Mediterranean Vegetable
Dolcelatte Filo Tart (V)

Roast Mediterranean Vegetable Tomato
Risotto with White wine and Herbs
(Ve)(EF)(MF)(GF)(NF)

Vegetable Lentil Cottage Pie
with Vegetarian Gravy (V)

Vegetable Roast served with Leeks,
Mushrooms and a divine Redcurrant Sauce
(Ve)(EF)(MF)

Butternut Squash and Garden Pea
Risotto (Ve) (EF) (MF) (GF) (NF)

Asparagus and Broad Bean Risotto
in a Baked Pepper (Ve)(EF)(MF)(GF)(NF)

Israeli Cous Cous Risotto with Halloumi
and Roasted Vegetables (V)





Desserts

Warm Chocolate Fudge Brownie
served with Vanilla Ice Cream
(V) (GF*) (Ve) (MF) (EF)

Toffee Apple Crème Brulee (V)(GF)(NF)
With Toffee Sauce & Roasted Apples

Honey Crème Brulee (V)(GF)(NF)
with Lavender Shortbread Heart

Warm Apple & Blackberry Crumble
served with traditional Vanilla Custard
& Roasted Plums (V) (NF)

Chocolate Orange Tart
(EF) (GF) (V) (VE)

Raspberry & Blueberry Crème Brulee (GF)(NF)
with Raspberry Scented Shortbread

Baked Pear & Gingernut Cheesecake Heart
Served with Cream

Mint Chocolate Torte
with Raspberry Coulis

Lemon Cheesecake (EF) (V) (GF)

Chocolate and Strawberry Cheesecake
with a Strawberry Liqueur Centre &
Strawberry Coulis (EF)

Warm White Chocolate and
Cointreau Brioche Pudding
served with Vanilla Crème Anglaise (NF)

Sicilian Lemon Posset in a Brandy
Snap Basket with Pimms infused
Fresh Berries (GF) (NF) (EF)

Belgian Chocolate Cheesecake (GF)(V)

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

White Chocolate Blondie
Served with Vanilla Ice Cream (V)

De-Constructed Passionfruit
Cheesecake (V) (NF) (EF)

Traditional Tarte Au Citron
with Kirsch Marinated Black Cherries
served with Cream (V)

Raspberry Frangipane Tart with
Bakewell Ice Cream (V)

Warm French Apple Tart Tatin (V)(NF)
with Toffee Glace and Calvados Cream

Summer Berry Eton Mess
(GF) (NF)

Strawberry Sorbet with Pimms infused
Fresh Berries

Poached Pear or Baked Apple
(GF)(Ve)(NF)

Plum and Apple Tart
Served with Vanilla Ice Cream
(GF) (Ve) (V)

Salted Caramel & Chocolate Tart
with Toffee Sauce

Champagne & Strawberry Posset
with Chocolate Flake and Strawberry
Compote (GF) (NF) (EF)





Desserts (Continued)

Assiette of Fine Desserts

Choices, Choices, Choices! If you simply cannot choose between the wonderful range of delicious delights then why not go for an assiette of two or three desserts as summarized below and enjoy a lot more:

Duo of Desserts Supplement - £3.00 per Guest

Trio of Desserts Supplement - £3.50 per Guest

Mini Baked Chocolate Cheesecake (NF)

Mini Chocolate Brownie (VE) (GF) (NF)

Mini Chocolate Cup Baileys Mousse (GF)

Mini Chocolate Cup Praline Mousse (GF)

Mini Lemon Posset (GF) (NF) (EF)

Mini Lemon Cheesecake (EF)

Mini White Chocolate and Cointreau
Brioche Pudding (V) (NF)

Mini Banoffee Cheesecake

Mini Strawberry Cheesecake (EF)

Mini Baileys and White Chocolate
Cheesecake (EF)

Mini Raspberry Cheesecake (EF)

Mini Berry Panna Cotta (EF)

Mini White Chocolate and Honeycomb
Cheesecake (EF)

Mini Fruit Meringue Nest (GF)

Mini Apple Pie

Mini White Chocolate and Raspberry
Cheesecake (EF)

Mini Apple & Rhubarb Crumble (NF)

Mini Lemon Meringue Pie

Mini Bakewell Tartlet

Mini Crème Brulee (GF) (NF)

Mini Vanilla Cheesecake (GF)

Mini Salted Caramel and Chocolate Tartlet

Mini Chocolate & Orange Mousse (V)

Mini Red Velvet Cheesecake with
Crumbled Oreo Biscuit

Mini Salted Caramel Millionaires Square
(V)(GF)

Mini Chocolate and Raspberry Mousse(V)

Mini White Chocolate Sphere with a
Lemon Cream (V)(GF)





Inspiration From Around The World!

Specialist Indian, Indo Fusion, Indo Fusion, Gujarati, South Indian, Jain, Vegetarian and Halal Cuisine

Jenkinsons Caterers are delighted to announce that to extend your wedding catering choices even further, for delicious specialist Indian cuisine, they have partnered with Mahirs Experience, another 'Award Winning' catering company that specialising in providing authentic Indian cuisine.

As well as being renowned for mouth-watering authentic Punjabi cuisine, Mahirs can also cater for individual dietary requirements such as Indo Fusion, Gujarati, South Indian, Jain, Vegetarian and Halal. Please consider below a range of Options based menus, that have been carefully designed & priced.

PLEASE NOTE: Mahirs with Jenkinsons Prices were set for 2023 & may be subject to revision for dates in 2024 onwards, however any changes will be kept to a minimum

Indian Inspiration - Menu A

A wonderful inclusive 'sharing' three course feast comprising of sharing starters, a sharing main course & plated dessert.

Sharing Starters

You choose a total of 4 starter dishes comprising of 2 Vegetarian Starters & 2 Non-Vegetarian Starters.

Sharing Mains

You choose a total of 4 main course dishes comprising of 2 Vegetarian Main Course Dishes & 2 Non-Vegetarian Main Course Dishes.

Sides

Your main course feast is accompanied with the following side dishes:

Tandoori Naan (v) - Classic Indian unleavened Tandoori bread cooked in a clay oven and brushed with butter.

Jeera Rice (v) - Basmati rice lightly spiced with cumin & finely chopped onions.

Dahi Raita (v) - Yoghurt infused with grated cucumber and fresh dry roasted cumin.

A Three Choice Plated Dessert

You select up to 3 desserts to create a fabulous Assiette Trio of Desserts!

£75.00 per Guest

+ Poppadum's and Chutneys are an additional cost of £2.00 per person +





Specialist Indian, Indo Fusion, Gujarati, South Indian,
Jain, Vegetarian and Halal Cuisine

Indian Inspiration – Menu B

A 'hybrid' three course meal comprising of a plated trio of appetizing starters served to each guest, then a wonderful sharing main course feast, followed by an assiette trio of desserts!

Plated Starter

You choose a total of three starter menu dishes (1 Vegetarian & up to 2 Non-Vegetarian) to create a plated trio of sumptuous starters served to each guest.

Sharing Mains

You choose a total of 4 main course dishes comprising of 2 Vegetarian Main Course Dishes & 2 Non-Vegetarian Main Course Dishes.

Sides

Your main course feast is accompanied with the following side dishes:

Tandoori Naan (v) - Classic Indian unleavened Tandoori bread cooked in a clay oven and brushed with butter.

Jeera Rice (v) - Basmati rice lightly spiced with cumin & finely chopped onions.

Dahi Raita (v) - Yoghurt infused with grated cucumber and fresh dry roasted cumin.

A Three Choice Plated Dessert

You select up to 3 desserts to create a fabulous Assiette Trio of Desserts!

£77.00 per Guest

+ Poppadum's and Chutneys are an additional cost of £2.00 per person +





Specialist Indian, Indo Fusion, Gujarati, South Indian,
Jain, Vegetarian and Halal Cuisine

Indian Inspiration – Menu C

A 'fully plated' to each guest (non sharing) three course meal comprising of a plated starter, plated main course & a plated dessert all served to your guests to enjoy individually.

Plated Starter

You choose a total of three starter menu dishes (1 Vegetarian & up to 2 Non-Vegetarian) to create a plated trio of sumptuous starters served to each guest.

Plated Mains

Please choose 1 of the following menu dishes ...

Tandoori Supreme of Chicken - (served with an Authentic Makhani Sauce)

Masala Lamb Shank - (slow-cooked in a delicious sauce seasoned with cinnamon, cardamom, cloves, ginger and garlic- hearty main for any feast)!

Meenu Polichathu - (Pan fried cod fillet coated with an onion and spice infusion and baked in a banana leaf parcel).

Tawa Sabji (v) - Individually stuffed baby raviya, sautéed fresh okra with sliced onions, and whole baby new potatoes all cooked in their individual masala sauces.

Sides

Your main course feast is accompanied with the following side dishes:

Tandoori Naan (v) - Classic Indian unleavened Tandoori bread cooked in a clay oven and brushed with butter.

Jeera Rice (v) - Basmati rice lightly spiced with cumin & finely chopped onions.

Dahi Raita (v) - Yoghurt infused with grated cucumber and fresh dry roasted cumin.

A Three Choice Plated Dessert

You select up to 3 desserts to create a fabulous Assiette Trio of Desserts!

£80.50 per Guest

+ Poppadum's and Chutneys are an additional cost of £2.00 per person +





Indian Inspiration – Canapes

Hariyali Chicken Skewer

Tender chicken pieces marinated in a spicy mint & coriander infusion before oven baking.

Mango Chicken Chaat *

Inspired by the popular Indian street snack, our fresh & fragrant Mango Chicken Chaat is a delicious light appetiser.
(Supplement £3.00 per person)

Pulled Chicken Tikka Slider

Delicious, tender 'slow cooked' tandoori chicken tikka shredded and served in a mini toasted bun.

Seekh Kebab

Minced lamb infused with fresh coriander and a hint of spice. Grilled to perfection on a Seekh (skewer).

Lamb Kofta Shashlik

Seasoned lamb meat ball skewered on a cocktail stick with capsicum, onion, & fresh tomato.

Lamb 'Tikki' Slider

Lamb kebab patty infused with fresh mint, coriander & a hint of spice served in a mini toasted bun.

Lamb Keema 'Taco' Shells

Traditional lamb keema mince bursting with tangy tomato and hints of coriander & paprika served in mini taco pastry shells.

Lamb 'Tak-A-Tak' *

Slow cooked 'julienne' strips of Lamb cooked in a blend of South Indian spices.
(Supplement £3.00 per person)

Vegetarian:

Tikki Channa Pinewood Boat (v)

Mini pan fried potato cutlet served on a bed of tangy chickpeas garnished with Imli chutney and served in a pinewood boat!

Manchurian Chantilly Pastry Shell (v)

Popular Indian Chinese dish - finely minced vegetables, coated with corn flour and deep fried, then dipped in a tangy and spicy soy sauce. Served on an edible pastry shell!

Vegetable Cutlet Slider (v)

Mini breadcrumb coated vegetable burger served with a salsa style chutney in a toasted bun.

Pesto Paneer Shashlik (v)

Soft, juicy chunks of paneer marinated in a Pesto Masala and then stir-fried with an array vegetables.

Paneer Tikka Skewer (v)

Soft, juicy chunks of paneer marinated in a Tandoori masala and then stir-fried with an array vegetables.

Tandoori Soya Tikka Shashlik (v)

Pieces of Soya marinated overnight in spicy ginger & garlic yoghurt then cooked in a traditional clay oven (Tandoor).

Cocktail Samosa (v)

Filo pastry triangles stuffed with potato & vegetables.

Canapes Pricing (offered in conjunction with Main India Inspiration Main Course Menus only):

3 canapes per guest - £13.75

4 canapes per guest - £16.95

5 canapes per guest - £19.15





Indian Inspiration – Starters

Masala Seekh Kebab

Minced lamb infused with fresh coriander and a hint of spice. Grilled to perfection on a Seekh.

Mutter Keema

Flavoursome mince lamb cooked with fresh garden peas in a spicy onion base.

Lamb 'Tak-A-Tak' *

Slow cooked 'julienne' strips of Lamb cooked in a blend of South Indian spices.
(Supplement £3.00 per person)

Rangli Machi

Crispy coted cod sautéed with fresh oriental vegetables and tossed together in a dark soy sauce.

Tandoori Salmon Tikka *

Salmon fillets marinated overnight in traditional Indian spices before being oven baked.
(Supplement £3.00 per person)

Chicken Tikka Masala

Tender pieces of marinated chicken baked in a tandoor oven before being finished off in a traditional masala sauce.

Jeera Chicken

Chicken made with roasted cumin seeds and freshly ground black pepper.

Hariyali Chicken Tikka

Tender pieces of chicken marinated in a 'spice infused' coriander & mint paste before being oven baked.

Achari Chicken Tikka

Tender chicken pieces marinated in traditional Indian pickling spices.

Murgh Malai Tikka

Chicken breast marinated in a creamy herb & spice infused yoghurt then oven baked to perfection.

Tandoori Chicken Tikka

Tender pieces of chicken marinated overnight in spicy ginger & garlic yoghurt then cooked in traditional clay oven.

Chilli Chicken

Tender pieces of chicken pan fried in a light batter then infused with sautéed peppers and onions in a sweet & sour marinade.

Chicken Drumsticks

Chicken drumsticks marinated overnight in spicy ginger & garlic yoghurt then cooked in traditional clay oven.

Chicken Niblet 'Lollipop'

Deep fried chicken niblets coated in a spicy & lightly seasoned crisp batter.

Chicken Wings

Chicken wings marinated in a spicy BBQ





Indian Inspiration – Starters

Aloo Tikki (v)

The original potato pattie made up of course potato and infused with herbs & spices.

Hara Bara Tikki (v)

Pattie made up of coarse potato, peas, spinach, coriander and herbs & spices.

Vegetable Cutlet (v)

Breadcrumbs coated 'tear drop' shaped patties stuffed with potato & spicy vegetables.

Potato Pattie (v)

Fried potato cutlet stuffed with crushed mint, paneer & green peas.

Punjabi Vegetable Samosa (v)

Traditional pastry triangles stuffed with potato & vegetables.

Stuffed Mushrooms (v)

Closed cup mushrooms stuffed with potato and herbs & spices.

Mixed Vegetable Pakora (v)

Traditional Punjabi recipe of potato, spinach, onions and spices, mixed together & deep fried in a gram flour batter.

Onion Bhaji (v)

Traditional Punjabi recipe of onions and spices, mixed together & deep fried in a gram flour batter.

Paneer Pakora (v)

Indian cottage cheese stuffed with a tasty mint & coconut filling then lightly battered and deep fried until golden.

Tandoori Soya Tikka (v)

Tender pieces of soya chicken marinated overnight

Paneer Tikka (v)

Soft, juicy chunks of paneer marinated in a Tandoori masala and then stir-fried with an array of vegetables.

Chilli Paneer (v)

Homemade Indian cheese stir fried with an array of sliced peppers and onions in a tantalizing sweet and sour sauce.

Mushroom & Paneer Manchurian (v)

Pan fried paneer & button mushrooms stir-fried in a sweet & sour marinade infused with sautéed peppers and onions.

Gobi Manchurian (v)

Fried cauliflower florets stir-fried in a sweet & sour marinade infused with sautéed peppers and onions.

Mogo Manchurian (v)

Cassava chunks stir-fried in a sweet & sour marinade infused with sautéed peppers and onions.

Taj Hakka Noodles (v)

Light fluffy noodles sautéed with crisp shredded veg finished with oriental spices.

Lasooni Vegetable Stir Fry (v)

Fresh, Crisp, seasonal colourful vegetables seasoned & sautéed with garlic, ginger, soy sauce and aromatic spice.

Papri Chaat (v)

Semolina crisps served with a flavorsome potato & chick peas infused yoghurt topped off with sweet tamarind chutney, finely chopped onions, mint sauce & sev.

Channa Masala (v)

Spicy tangy chickpeas cooked in a light masala sauce.





Indian Inspiration – Main Courses

Punjabi Chicken Curry

Succulent pieces of chicken cooked in a traditional Masala gravy.

Chicken Karahi

Tender pieces of chicken thigh cooked in Punjabi sauce infused with fresh green peppers & onions.

Butter Chicken

Marinated boneless chicken oven baked and finished in a rich creamy sauce.

Achari Chicken Curry

Succulent pieces of chicken cooked in a tangy traditional pickling spices gravy.

Palak Murgh

Chicken cooked in a well-seasoned spinach.

Mehti Murgh

Fresh fenugreek cooked together with tender chicken pieces in a light masala turka.

Punjabi Lamb Curry

Succulent pieces of lamb cooked in a spice infused tomato and onion base masala gravy.

Lamb Rogan Josh

Tender pieces of lamb slow cooked with fresh ground roasted spices in a tomato and onion base gravy.

Lamb Karahi

Tender pieces of lamb thigh cooked in a Punjabi sauce infused with fresh green peppers & onions.

Paneer Makhani (v)

Classic Indian paneer dish. Cubes of paneer infused in a rich creamy sauce

Malai Kofta (v) *

Paneer & potato dumplings cooked in a rich creamy sauce. (Supplement £3.00 per person)

Paneer Petit Pois (v)

Cubes of paneer cooked in a traditional masala curry with petit pois.

Paneer Jalfrezi (v)

Paneer stir-fried with onions and peppers in a thick sweet & sour sauce.

Mixed Vegetable Jalfrezi (v)

An array of sautéed fresh vegetables cooked in a traditional masala turka

Vegetable Kofta (v)

Mixed vegetable dumplings cooked in a traditional masala sauce.

Bombay Aloo (v)

Whole Baby Potatoes cooked in a Masala Sauce

Bhindi Masala (v)

A traditional north Indian dish. Okra sautéed with liced onions & cooked in a light tangy masala turka.

Aloo Gobi (v)

Potato & cauliflower slow cooked in a light tangy masala turka.

Sarson Ka Saag (v)

Traditional Punjabi fresh spinach dish.





Indian Inspiration – Sides

Pilau Rice (v)

Basmati rice lightly spiced with cumin and cooked with petit pois & finely chopped onions.

Jeera Rice (v)

Rice flavoured with cumin & onion.

Mix Vegetable Rice (v)

Pilau Rice sautéed with garden vegetables.

Plain Rice (v)

Plain basmati rice.

Tandoori Naan (v)

Classic Indian unleavened Tandoori bread cooked in a clay oven and brushed with butter.

Tandoori Roti (v)

Whole wheat flour bread cooked traditionally in a clay oven.

Chapati (v)

Traditional thin light whole wheat bread cooked on a Thawa (griddle).

Dahi Salad (v)

Yogurt made with chopped onion, tomato & capsicum and a mixture of herbs & spices.

Dahi Raita (v)

Yoghurt infused with grated cucumber and fresh dry roasted cumin.





Indian Inspiration - Desserts

Gulab Jaman (v)

Indian syrupy doughnuts.

Ras Malai (v)

Classic Indian cold dessert comprising of fluffy light sponge cakes in creamy milk syrup & dressed with crushed pistachios.

Gajar Ka Halwa (v)

Traditional Indian carrot sweet dish topped with crushed pistachios & almonds.

Chukander Ka Halwa (v)

Mouth-watering dessert made with beetroot, topped with crushed pistachios & almonds.

Moong Dal Halwa (v)

A rich sweet dish made from milk and caramelised lentils.

Coconut Kheer (v)

Coconut rice pudding dish made with Basmati rice, whole milk, sugar, cardamom & coconut flakes.

Jalebi (v)

Juicy syrupy 'Pretzel' shaped sweet made from flour & milk.

Zarda (v)

Traditional sweet rice dish flavoured with saffron and dry fruits.

