



Chetham's
School of Music

CHETHAM'S
WEDDING MENU
2026

Vanilla
IN ALL SEASONS





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About

Vanilla in Allseasons is proudly owned by Adam Evanson.

Adam has a passion for sourcing local produce and creating delicious food, served with genuine hospitality.

With 30 years in 5-star hospitality in the UK and Europe, he is 'all things hospitality.' With his highly trained team behind him, Vanilla In Allseasons has become Cheshire's premier catering company.

The success of multi-award winning Vanilla in Allseasons comes as no surprise to all who have sampled the food and service.

Five consecutive years as County Brides 'Best Catering Service' award winner demonstrates that the extremely high standards have remained unchanged over the years.

We would love to discuss how we can make your wedding day or event extra special.

Vanilla
IN ALLSEASONS

Our Food Philosophy

Here at Vanilla In Allseasons, we put our trust into local suppliers. One of our main priorities is that we source all of our meat, fish, vegetables and other key ingredients from reputable local providers.

We value our suppliers because not only do they help us obtain the finest quality of locally produced food, but they also help keep us up to date with exactly what is and what's not in season. If our preferred choice of ingredient is not available at the time of need, then our suppliers help us to find the best suitable alternative.

By establishing a relationship with our suppliers, we help them to grow. They in turn get to know us as a company and the ideals that we strive for.

We take every step to make sure that only the finest of food reaches your plate. Our interest and reliance on our favoured suppliers is a vital start to this process. We can only start creating your individually chosen menu once we are satisfied with the ingredients needed to do this.

Please take a glance at the information on our key suppliers.

We are sure that you'll think the same of them as we do! Their excellent reputations and our expertise is a winning combination – we hope you'll look forward with eager anticipation to your Vanilla In Allseasons catering.

We combine our knowledge, passion and long established contacts to create events that are tailored to your desire, executed with finesse.



Canapés

Our canapés are a tasty treat,
with a focus on flavour & presentation.
They are perfect to enjoy alongside any drinks
you wish to offer to your guests
and help to keep hunger at bay.

We would recommend
you go with 4 - 6 canapés per guest,
resulting in a wider range
of choice to tempt everyone.

4 canapés - £13 per guest (*£15.60 incl. VAT*)

5 canapés - £14 per guest (*£16.80 incl. VAT*)

6 canapés - £15 per guest (*£18 incl. VAT*)

Minimum Numbers: 50 Guests





Canapés

Cheese burgers, Vmac sauce, mini beers

Mini Cheshire beef pie, Guinness shot

Yorkshire pudding, rare roast beef,
bearnaise sauce (*£1 supplement*)

Yorkshire pudding braised beef, horseradish cream

JJJ Heathcote thin pork sausage,
roasted in honey, whole grain mustard

Tartlet Spanish chorizo and roasted onion, aioli

Chicken liver parfait, croute, quince jelly

Korean Duck, Filo, Kimchi

Lamb kofta, raita



Canapés

Scallop, curried cauliflower (*£1 supplement*)

Smoked salmon, crème fraîche, blini

Smoked salmon Choux Bun

Tiger prawn, pak choi, garlic, chilli, ginger

Croute of sundried tomato,
caramelized red onion, mozzarella, pesto

Parmesan shortbread, peppered cream cheese, cherry tomato

Truffle wild mushroom tartlet

Gazpacho, cheese sandwich





Example Set Menus

PICKED WITH PRIDE

£52 per guest (£68.30 incl. VAT, white linen, cutlery and white crockery)

Heritage tomato and buffalo mozzarella bruschetta, balsamic gel, basil oil

Roast Chicken, chive velouté, fondant potato, bundle of greens

Chocolate brownie, clotted cream, raspberries, ripple ice cream

Tea and coffee from a station

THE MED

£53.25 per guest (£69.80 incl. VAT, white linen, cutlery and white crockery)

Anti-pasti bruschetta - serrano, roasted peppers, red onions, sun-blushed tomatoes, mozzarella, pesto tomatoes, mozzarella, basil pesto dressing

Roast Chicken, chorizo crumb, parmentier potato, Pesto, basil oil

Chocolate torte, salted caramel

Tea and coffee from a station



FROM THE COOP & BARN

£53.75 per guest (£70.40 incl. VAT, white linen, cutlery and white crockery)

Chicken & duck liver parfait, toasted brioche, plum gel

Blade of beef, dauphinoise potato, tender stem broccoli, kale crisps

Eton mess

Tea and coffee from a station

THREE LITTLE PIGS

£53.75 per guest (£70.90 incl. VAT, white linen, cutlery and white crockery)

Warm chicken and chorizo salad, new potatoes, fine beans,
roasted tomato, vinaigrette

Pork belly, black pudding bon bon, carrot & swede,
braised fennel, cider sauce

Crème brûlée, topped raspberries, citrus shortbread

Tea and coffee from a station





A TASTE OF SPRING

£60 per guest (£77.90 incl. VAT, white linen, cutlery and white crockery)

Asparagus, poached egg, hollandaise sauce, chicken skin

Ballotine of pork belly, porchetta style roasted with lemon, garlic & fresh herbs, smashed roast potato, spinach, pork gravy

Raspberry panna cotta, biscotti

Tea and coffee from a station

70'S RETRO

£47.25 per guest (£62.60 incl. VAT, white linen, cutlery and white crockery)

Roast vine tomato soup, basil

Roast chicken breast, roasted potatoes, carrot & swede, greens, chicken gravy

Nana's sherry trifle

Tea and coffee from a station



Evening Food

All of our evening food options are served on large trays carried amongst your guests by our team.

RETRO SANDWICHES

£11 per guest (£13.20 incl. VAT)

Please choose 2 from the below plus the vegetarian hot dog.

Handmade beef burger, double cheese, Vmac sauce, baby

Hot dog, fair ground onions, ketchup “Ball Park” mustard

Pulled pork in a sweet barbecue sauce

Fish fingers, tartare sauce, gem lettuce (£2.50 supplement)

“Shroom Burger”, field mushroom, relish, gem, crispy onions ^(v)

“Beyond Burger” relish, gem, crispy onions ^(v)





Evening Food

PIZZETTE

£15 per guest (£18 incl. VAT)

We will offer your guests a choice of two pizzettes, we recommend you choose a meat and vegetarian option.

Please let us know of your choice.

Olives

Char grilled peppers

Caper berries

Goats cheese

Spinach Red onion chutney

Mushrooms

Jalapeño peppers

Air-dried ham

Pepperoni

Chorizo sausage

Anchovies



Evening Food

KEBABS

£16.50 per guest (*£19.80 incl. VAT*)

We will offer your guests a choice of two kebabs.

Moroccan spiced chicken, hummus, tomato and lime salsa

Pulled lamb shawarma, kebab salad, pomegranate molasses

Pulled pork shoulder marinated in chilli and fennel, apple, kebab salad

Falafel and salad

Halloumi with roasted vegetables

Halloumi, roasted vegetables, tahini sauce

Served with condiments of salad, sriracha sauce, garlic yoghurt

Sumac fired peppers, garlic sauce, rocket

Condiments of salad, sriracha sauce, garlic yoghurt



FAQ

What are the minimum numbers?

Our menu prices are based on minimum numbers of 50 guests. There may be a supplementary charge for guest numbers below 50.

Can I have different shapes and colours of crockery?

As standard we provide white round crockery, which is included in the above prices. However, we can provide a fantastic range of crockery and glassware in all different shapes, sizes and colours. Let us know what you have in mind and we can arrange this for you. There will be an additional charge for this.

What about Children's Meals?

Children under the age of 12 may have a half portion of the adult menu. Alternatively, we can provide simple child-friendly meals.
(This would be discussed at the final details meeting).

What about my guests with special dietary requirements?

We can adapt your chosen menu for religious dietary needs and medical allergies and intolerances, such as:
Vegan/Vegetarian | Pregnant guests | Religious diet restrictions
Coeliac | Diabetic | Nut allergy | Dairy Free

If you require any other changes to the menu for guests who do not fall into the groups above then please note the cost will maybe more expensive than the dishes chosen for all.

Prices

Prices are correct at the time of printing. All prices in this menu pack are inclusive of service and VAT, *(Based on a minimum of 60 adult day guests).*

Accounts

Vanilla in Allseasons request a 15% deposit of the NET figure to be paid at the time of booking and a further 15% to be paid 270 days before your wedding. Final details must be received by Vanilla in Allseasons no less than 21 days before your Event, including special dietary requests, final numbers, table plans, timings etc.

Final payment to be made and cleared into Vanilla in Allseasons' bank account no later than 18 days' prior to your Event. If payment is not received charges will apply.

Linen and Hardware

White linen is included in the menu prices. For venues without commercial kitchen facilities we will need to hire kitchen equipment and the charge for this will be added to your proposal.



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