

TMS *catering*

CHEF-LED • EVENTS • EXPERIENCES

Wedding Sample Menu

- 01 Asian-Inspired Cuisine
- 02 Middle- Eastern
- 03 British & French
- 04 Indian
- 05 Nigerian
- 06 Grazing table / Platter
- 07 Dessert / Petit Four
- 08 Kids Menu

Asian- inspired Cuisine

Meat & Fish Canapes £3 each

Char Siu So

Five Spice Sausage Roll

Crispy Pork Belly with Pickled Plum Puree

Chicken Mushroom And Chive Dumpling (Halal)

Lemongrass Chicken Skewer with Chilli Jam
(Halal, GF, V option available)

Teriyaki Chicken and Spring Onion Skewers (Halal, GF)

Shrimp summer roll (V option available)

Prawn and Ginger Toast

Vegetarian & Vegan Canapes £3 each

Kimchi Arancini with Gochujang Aioli (VG)

Malaysian Potato Curry Puff (VG)

Hong Kong Style Spring Rolls (V)

Aubergine & Black Bean Filo Parcel (V)

Ponzu Mushroom Spiced Oatcake (V)

Miso Mushroom And Hazelnut Sausage Roll (V)

Spring Onion Mantou (V)

Mapo Smoked Tofu with Buckwheat Cracker (V, GF)

Pan-fried Turnip Cake (Lo Bak Go) with Chilli Oil (V+GF)

MAINS Individual plating £18 Or sharing £22 for 2, £27 for 3

Served With Kafir Lime Leaves Steamed Rice / Rice Noodles (V, GF)

Meat & Fish Options

Cantonese style Roast Chicken (Halal)

Three-Cup Chicken (Halal)

Sauteed King Prawn With Salted Egg Yolk (+£1 surcharge)

Miso and Ginger Steamed Cod with Spiced Dukkah (GF)
(+£1 surcharge)

Stuffed Bean Curd with Prawn Paste With Seasonal Vegetables
(V option available)

Vegetarian & Vegan Options

Braised Crispy Bean Curd With Seasonal Mixed Vegetable (V, GF)

Braised Shitake Mushroom and Pak Choi with XO sauce (V, GF)

Sweet Soy Roast Aubergine with Fresh Mooli and Pickled
Shimeji Mushrooms (V, GF)

Sharing Noodles:

Singapore-Style Noodles (V, GF)

Seasonal Vegetable and Black Bean Ho Fun Noodles (V, GF)

|VG: Vegetarian| V: Vegan| GF: Gluten Free|

Middle Eastern Cuisine

STARTERS Canapes £3 each

Spinach & Feta Borek (VG)

Herbed Felafel with Tahini Sauce (VG)

Mini Harissa Lamb Kofte with Tzatziki

Sharing dips with flatbread and Gluten-Free Seeded Crackers

(Hummus, Baba Ganoush, Tzatziki) (V)

Lamb and Feta Gozleme (£1 Surcharge)

MAINS

SHARING with side £15

£22 for 2, £27 for 3

Roast Chicken Taouk with Pomegranate & Toun (Halal)

Grilled Lamb Kofte with Herb Salad (Halal)

Sumac Roast Chicken (Halal)

Moussaka (VG)

Pan-Fried Sea Bass with Preserved Lemon Gremolata

Roast Cauliflower with Tahini Dressing and Black Bean Dukkah (V)

SIDES, Sharing

Fresh Herb Tabbouleh (V)

Saffron Rice (V)

Fattoush Salad (V)

Warm Chickpea, Tomato and Tahini Salad (V)

British & French Cuisine

Canapes £3 each

Caramelised onion sausage roll

Vegan miso mushroom sausage roll (V)

Smoked salmon and dill blini

Crushed pea and avocado crostini with pancetta crisp

Miniature hash brown with mushroom ketchup and fried quail's egg

Beef tartare with confit egg yolk on sourdough crisp (£1 supplement, GF option available)

Starter individual plating £10 each

Caramelised Onion Tart Tatin with tunworth (Vegan option available)

Seared mackerel with pickled rhubarb, fennel and watercress salad (GF)

Hot smoked salmon, herb and new potato salad with gremolata (GF)

Grilled asparagus with crushed minted peas and Yorkshire Fettle (V options available)

Ham hock and wild garlic terrine with pear chutney and sourdough or GF crackers

Chicken liver parfait with spiced butter, red onion jam and sourdough or GF crackers

Polenta cake with tomato and pine nut salsa (V & GF)

MAINS

Individual plating with side £18

Sharing £22 for 2, £27 for 3

Roast chicken au jus

Roast beef sirloin with chimichurri or peppercorn sauce (£2 supplement)

Side of salmon roasted with blood orange, with pickled red cabbage and tartare sauce (£1 supplement)

Root vegetable and herb vegan wellington with miso and mushroom gravy (V)

Stuffed whole roasted portobello mushrooms with spring greens, hazelnuts and barley (V)

SIDES, Sharing

Crushed Jersey royals with wild garlic butter

Pomme puree

Duck fat roast potatoes

Honey roasted rainbow carrots

Roast cauliflower with wild garlic and parmesan

Charred tenderstem broccoli with lemon dressing and toasted seeds (V, GF)

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Indian Cuisine

Canapes STARTERS £3 each

Tofu/ Paneer Chilli (V,GF)
Oven baked Samosas (V)
Onion Bhaji (V,GF)
Pani Puri (V)
Papdi Chaat
Aloo Tikki
Dahi Puri
Paneer Pakora
Spinach and Chickpea Pakora (V,GF)

MAINS

Individual plating with side £18
Sharing £22 for 2, £27 for 3
Hariyali Chicken (GF)
Chicken/ Vegetable Biryani (Halal)
Paneer Butter Masala (VG, GF)
Beef Tikka Masala (+£1 surcharge)
Baingan Bharta (V)
Aloo Gobi (V)
Sweet Potato Chaat (V)
Channaa Masala (V)

SIDES-SHARING

Jeera Rice (V, GF)
Coconut Rice (V, GF)
Kashmiri Pulao Rice (V, GF)
Rotis (V)
Mixed Salad (V, GF)
Papadums with an assortment of pickles (V)

Nigerian Cuisine

Collaboration with RO's kitchen

Starter £3 each

Small Chops (4 items)

Puff Puff

Mosa

Spring Rolls

Spicy Chicken Wings

Chicken Suya

Mini Meat Pies

Moi Moi – Baked Honey Bean Cake

Gizdodo with Fried Yam Balls

MAINS

Individual plating with side £18

Sharing £22 for 2, £27 for 3

Stewed Beef

Stewed Chicken

Efo Riro

Egusi Soup

Peppered Turkey

Ewa and Ata Agoyin (Smashed Honey Beans with Chilli Crisp Sauce)

Side

Dodo (Fried Plantain)

Jollof Rice

Fried Rice

Yam Balls

Pounded Yam (Yam Flour Fufu)

Eba (Dried Cassava Fufu)

White Rice

Coleslaw

Grazing table/ Platter

Cheese with In-house Cracker & Chutney Platter £8/ person (3 types of cheese)

Cheese & Charcuterie Platter £10/ person (2 types of cured meat+3 types of cheese)

Mixed of Canapes & Salad Platter £12/ person (3 types of canapes+ 2 types of salad)

Sandwiches/ Wrap, Cheese & Seasonal Fruit Platter £16/ person (2 types of sandwiches/ wraps, 2 types of cheese)

Evening Snack £5 each , £15 for 4

Meat

Five Spice Sausage Roll

Taiwanese Popcorn Chicken & Pickled

Plum Sauce Bao Bun (halal)

Curry Chicken Pasty (halal)

Lemongrass Chicken Skewer (halal)

Vegetarian/ Vegan

Miso Mushroom Vegan Sausage Roll (V)

Loaded Kimchi Fries bowl (VG)

Char Siu Tofu Skewer (V, GF)

Dessert/ Petit Four £3 each, £10 for 4

Vegetarian

Pistachio Baklava (VG)
Kunafa (VG)
Strawberry Shortcake (VG)
Pandan Chiffon Cake Sandwiches (VG)
Matcha/Pandan/ Black Sesame/ Chocolate Cream Puff (VG)
Matcha/ Chocolate Brownie (VG)
Miso Blueberry Blondies (VG)
Seasonal Fruit Set Cheesecake (VG)
Assorted Cookies (VG)
Assorted Macarons (VG, GF)
Seasonal Fruit Tartlet (VG)

Vegan

Mango & Coconut Baked Mochi (V, GF)
Seasonal Fruit Tartlet
Chocolate Tart
Asian Fruit Platter (V, GF)
Gin-infused Chocolate Bonbon (V,GF)
Red Beans & Sweet Dumpling Soup (V, GF) Bowl
Mango & Pomelo Sago (V, GF) Bowl

Individual Plating £8 each

Ube & Coconut layer cake with black current cream cheese frosting, black current gel and purple sweet potato crisps (VG)
Mango & coconut mousse cake with Mango cremeux, coconut crisps ,lime chantilly cream (VG)
Basque burnt cheesecake with seasonal fruit (VG)
Chocolate & hazelnut mousse with raspberry cremeux, chocolate crumble, fresh raspberry (VG)
Mulled/ White Wine Poached Pear with Fruity Crumb and Vanilla Chantilly (V, GF)
Chocolate Berries Entremet with Mixed Berry Compote and Chocolate Ganache (V)

|VG: Vegetarian| V: Vegan| GF: Gluten Free|

Kids Menu

Finger Sandwiches £2 per piece

Cheese (VG)

Ham and Cheese (VG)

Egg and Cress (VG)

Cucumber (V)

Peanut Butter and Jam (V)

Small Bite £3 per piece

Mini Pizza Rolls

Mini Sausage Rolls

Hot £5 each

Teriyaki Chicken Rice Pot (halal, GF)

Chicken Noodles Pot (halal, V+GF options available)

Miso Mac & Cheese (VG)

Dessert £3.5 each

Chocolate Cupcake

Vanilla Cupcake

Gallery



Feeling Hungry?

Please contact us at info@tmscatering.co.uk /+447823606258
for further discussion.