



Canapés

(Prices below are based on offering a meal or Bowl food).

4 canapés - £ 14.85 NET per guest

5 canapés - £15.95 NET per guest

Canapé Reception

(Prices below are based on offering savoury canapés only)

8 canapés - £30.25 NET per guest

9 canapés - £31.90 NET per guest

10 canapés - £33.00 NET per guest

Cheese burgers, Vmac sauce, mini beers

Mini Cheshire beef pie, Guinness shot

Yorkshire pudding Braised beef, horseradish cream

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

Tartlet Spanish chorizo and roasted onion, aioli

Warm Scotch quails egg, Manchester relish

Buttermilk chicken, chipotle mayonnaise

Chicken liver parfait, croute, quince jelly

Katsu chicken, pickled ginger

Korean Duck, Filo, Kimchi



Canapés

Moroccan lamb bon bons Harissa mayonnaise

Salt And Vinegar Fish And Chips

Scallop, Curried Cauliflower (£1.00 supplement)

Smoked Salmon, Crème Fraiche, Blini

Tempura Prawns, Chilli Dip

Tiger prawn, pak choi, garlic, chilli, ginger

Arancini, pea, mint, lemon crème fraiche

Beetroot meringue, goats curd, beetroot gel

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

Goats cheese bon bon, sweet tomato chutney

Gazpacho, cheese sandwich

Parmesan shortbread, peppered cream cheese, cherry tomato

Tempura vegetables, chilli dip

Truffle wild mushroom tartlet

Welsh rarebit

Wild mushroom beignet, truffle and parmesan, spiced tomato relish



Spring & Summer

From 1st April to 30th September 2027

Please choose 1 dish from each course

3 Courses £65.95 NET per guest

2 Courses £60.45 NET per guest

White Linen (*table cloths and napkins*)

£4.25 NET per guest

To Commence

Pea velouté, Bacon Croutons, Herb oil,
Crème Fraiche

Asparagus tartlet, Gruyere, Pickled Asparagus

Lamb Breast Fritter, chive and confit garlic,
Grapefruit

Burrata, Basil, Tomato, Garlic croute

Chicken Caesar Croquette, Anchovy emulsion,
chicory, Parmesan

Charred Heritage Carrots, Goats Curd, tahini,
Dukka & Crispy Carrot

Breads

Artisan breads available at an supplement charge

Mains

Salmon, herb crumble, Summer vegetable fricassee,
new potatoes

Hispi Cabbage, Sesame Miso Cream,
Toasted Hazelnuts, Coriander Pesto ^(V)

Summer Tomato tarte tatin, Appleby Cheshire,
Fine Beans & Asparagus

Lamb shoulder, Roscoff onion, smoked mash potato,
radish, pea

Chargrilled chicken breast Romesco sauce,
herbed potatoes, courgette, olive oil

Herb roasted chicken, crispy potato terrine,
mushroom fricassee, sprouting broccoli

Pork Ribeye, Hispi Cabbage, Bacon Jam,
Smashed Roast Potatoes, parsley sauce ^(V)

Desserts

Burnt Orange, Panna cotta, Thyme Tuile

Chocolate Mousse, Miso Caramel,
Co-Co Pops & Hazelnuts

Rum baba, BBQ Pineapple, Compressed Pineapple,
Coconut Ice cream

Marshmallow Pavlova, Passion Fruit, Pineapple & Mint

“Peach melba” cheesecake, peaches, raspberry ripple ice cream

To Finish

Fresh cafetiere of coffee and tea offered from a station
catering for 70% of your guests

Autumn & Winter

From 1st October to 30th March 2028

Please choose 1 dish from each course

3 Courses £65.95 NET per guest

2 Courses £60.45 NET per guest

White Linen (*table cloths and napkins*)

£4.25 NET per guest

To Commence

Truffle mushroom soup, chive cream

Parsnip and pear velouté, crispy onions, curry oil

Pressed Ham Hock, pickled vegetables Piccalilli gel
& Sourdough

Burrata, Crown Prince Squash, Lovage & Pumpkin Seeds

Lamb Fritter, Lentil Korma & Pickled Shallots

Beetroot cured salmon, roasted beets, horseradish

Bresaola, fig, Gorgonzola, port

Breads

Artisan breads available at an supplement charge

Mains

Blade of beef, honey carrot, Horseradish Mash & Kale

Sticky/Ox cheek, polenta, wild mushroom, crispy leek

Chicken breast, Bollychetta, onions, mushrooms, fondant
potato, beans

Crispy nut roast, cassoulet Autumn vegetable & black garlic

Sea bass, puy lentils, celeriac puree, nduja ketchup,
dill oil

Pork ribeye, cauliflower cheese puree, braised fennel,
pickled apple

Roasted tikka cauliflower steak, Masala Dahl, yoghurt,
parsnip crisps

Desserts

Treacle Tart, Brown Bread Ice Cream & Lemon Verbena

Steamed Apple Pudding, Clotted Cream Custard

Vanilla Panna Cotta, Mulled Fruits, basil meringue, ginger crumb

Chocolate Torte, hazelnut praline, mint chocolate ice cream

Ginger cake, roasted plum, creme anglaise

Warm sticky toffee apple pudding, toffee sauce, vanilla custard

White chocolate and raspberry cheesecake, oat crumb,
caramelised white chocolate

To Finish

Fresh cafetiere of coffee and tea offered from a station catering
for 70% of your guests



Bowls

A selection of dishes served in small ceramic bowls, offered to your guests, ideally to include one fish, one meat and one vegetarian option.

Look at offering 3, 4 or 5 choices

Offering 3 choices £28.60 NET per guest

Offering 4 choices £31.90 NET per guest

Offering 5 choices £35.75 NET per guest

Fish

Warm Tuna Niçoise Salad, Red Wine Vinaigrette

British Fish Pie, White Wine Sauce, Creamed Potato
(Cod, King Prawns, Scottish Salmon & Smoked Haddock)

Tiger Prawns, Thai Noodle Salad

Warm Poached Salmon, Asparagus & Quails Eggs

Sea Bass, Roast Squash, Chilli Herb Butter

White Meat

Green Thai Chicken Curry, Sticky Rice

Garlic Chilli Chicken Sagwala

Pan Fried Chicken, Tarragon Velouté, Confit Fennel

Five Spiced Pork Belly, Roasted Apple, Calvados,
Roast Shallot Mash

Roast Pork Fillet, Tuscan Bean Stew



Bowls

Red Meat

Traditional Lamb Hot Pot, Pickled Red Cabbage,
Buttery Mash

Braised Lamb Shoulder, Parmesan Crust,
Summer Vegetable Broth

Moroccan Lamb Tagine, Pistachio
Cous Cous, Pomegranate

Pot Roast Beef Brisket, Seasonal Baby Vegetables,
Pearl Barley

Blade of Beef, Colcannon New Potatoes, Honey Roast Carrot

Cheshire Beef Strips, Horseradish Cream Sauce,
Baby Roasted Potatoes

Vegetable

Red Thai Curry, Summer Vegetables, Sticky Rice

Wild Mushroom Risotto, Truffle Oil

Char Grilled Courgette Risotto, Ricotta, Lemon Oil

Aubergine, Chickpea & Olive Tagine, Pistachio Cous Cous,
Pomegranate Yoghurt

Paneer Tikka Masala, Basmati Rice

Roasted Sweet Potato & Lentil Dhal, Basmati Rice

Street Food

Please choose 3 of the below, and we will offer these to your guests in individual bamboo trays:

Offering 3 choices £28.60 net per guest

Offering 4 choices £32.95 net per guest

Scampi & Chips

Scampi tails, chips, tartare sauce

Cod Dog & Chips

Giant cod fingers, with mushy peas, tartar sauce, chips

Fried Chicken & Chips

Butter milk fried chicken, sweet potato fries, lemon coleslaw

Cheese Burger & Chips

Handmade beef burger, double cheese,
Vmac sauce, baby gem

BBQ Pulled Pork & Chips

In a brioche bun, slaw, guacamole, sweet potato fries

Mac 'N' Cheese

Deep fried mac 'n' cheese, sweet sticky tomato sauce, parmesan

Loaded Fries

BBQ pulled pork, pickled red onions, coriander mayo

Beef meatballs, tomato sauce and parmesan

Chilli beef brisket, sour cream pickled carrot

Minute rump steak 3oz, peppercorn sauce

Cheese, parsley, garlic sauce

Mushroom stroganoff

Tomato salsa, guacamole, sour cream





Desserts

Canapés offering 3 £14.25 NET per guest

Canapés offering 4 £15.95 NET per guest

Served as a canapé size three from the below:

Apple Crumble, Warm Vanilla Custard

Baked Vanilla Cheesecake, Crushed Berries

Blueberry Frangipane, Berry Compote

Chocolate Brownie Cheesecake

Chocolate Torte, Salted Caramel

Crème Brûlée Tart

Crème Brûlée, Citrus Shortbread

Dark Chocolate Mousse, Honeycomb

Eton Mess

Lemon Tart, Berry Salad

Lemon Posset Tuile Biscuit

Raspberry Panna Cotta

Rich Chocolate Tart, Crème Fraiche ^(Nuts, Gluten)

Trifle Of Amaretto Berries, White Chocolate Mousse

Warm Sticky Toffee Apple Pudding, Toffee Sauce,
Vanilla Custard

White Chocolate And Raspberry Cheesecake,
A Berry Gel

To Finish

Fresh cafetiere of coffee and tea offered from a station catering for 70% of your guests

Contact

To discuss Food in more detail, please get in touch with ourselves Vanilla in Allseasons.

Email: info@vanillainallseasons.co.uk

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