

Orchard Catering

M I L T O N E N D P A C K A G E

£ 3 7 0 0

I N C L U D I N G V A T



This package is for 50 guests
Canapes, 2 Courses & Evening Food
Or
3 Courses & Evening Food



INCLUSIVE OF:

DAYTIME DRINKS SERVICE & GLASSWARE
STAINLESS STEEL CUTLERY & WHITE CHINA
WHITE TABLE CLOTHS & WHITE LINEN NAPKINS
STAFF & TRAVEL COSTS
KITCHEN SET UP



Additional Daytime Guests: **£74**

Additional Evening Guests: **£8**



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CANAPES

CHOOSE 4 OPTIONS



Oak Smoked Salmon and Cream Cheese served on a Crostini *GF*

Mini Loaded Cheeseburgers

Mini Fish and Chip Cones

Southern Fried Chicken Goujons and Garlic Mayonnaise

Slow Roasted Pork Bites *GF*

Salt and Pepper Squid with Aioli

Vegetable Pakora with a Mint Raita *VE*

Mini Tartlet with Brie and Red Onion Marmalade *V*

Mini Honey and Mustard Glazed Sausages *GF*

Sautéed Mini Chorizo Sausage with Paprika Dusting

Crostini Topped with Hummus and Sundried Tomato *VE GF*

Tempura Prawns

Mini Chilli Taco with Sour Cream *VE GF*

Mediterranean Skewers with Green Olives & Sundried Tomato *VE GF*

Onion Bhaji with Raita *VE*

Arancini *VE GF*

Falafel Bites with Hummus *VE*

Duck Spring Rolls with Hoisin Sauce

Mini Chicken, Bacon and Leek Pies

Cherry Tomato Tapenade on Crostini *VE GF*

Mini Beef and Horseradish Yorkshire Puddings

Miniature Cottage Pie



GF: Gluten Free /Gluten Free Option Available

VE: Vegan /Vegan Option Available

V: Vegetarian



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M I L T O N E N D P A C K A G E

STARTERS

CHOOSE 1 OPTION

DIETARY & ANY ALLERGIES WILL BE CATERED WITH A CHEFS' CHOICE ALTERNATIVE

Ham Hock and Leek Terrine with Toasted Brioche *GF*

Goats Cheese and Red Onion Marmalade Tart *V*

Oven-baked Mushroom topped with Brie and Bacon,
served with a Classic Cranberry Compote *GF*

Chargrilled Chicken Caesar Salad with Croutons and
Parmesan *GF*

Sweet Potato and Red Pepper Frittata *V*

Arancini *GF VE*

Choose 1 From: 3 Cheese/Chicken & Chorizo/Mushroom/Bolognese/Vegan

Haddock Fishcakes on a bed of Mixed Leaves with a
Sweet Chilli Sauce

Traditional Bruschetta, Crostini topped with Chopped

Tomatoes and a Basil Oil Dressing with Mozzarella *GF VE*

Honey Glazed Pears, Toasted Walnuts, Blue Cheese &

Baby Leaf Salad *GF V*

Can also be done without Walnuts



IF YOU ARE LOOKING FOR A SHARING STARTER YOU CAN UPGRADE TO THE BELOW

SUPPLEMENT WILL APPLY

A Selection of Parma Ham, Salami &
Chorizo, with Mixed Olives,
Manchego, Sundried Tomatoes.
Served with an Assortment of Breads with
Oils and Salsa Verde

Gluten Free and Vegan Alternatives available



*GF: Gluten Free /Gluten Free Option Available
VE: Vegan /Vegan Option Available
V: Vegetarian*

PHOTO CREDIT: COTSWOLD PICTURES

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M I L T O N E N D P A C K A G E

MAIN COURSE

CHOOSE 1 OPTION

DIETARY & ANY ALLERGIES WILL BE CATERED WITH A CHEFS' CHOICE ALTERNATIVE



Traditional Shortcrust Steak and Ale Pie served with Chunky
Chips or Mashed Potato **GF**

Cod Loin, Parma Ham and White Wine Sauce served on a bed
of Crushed New Potatoes **GF**

Traditional Roast Sirloin of Beef with Homemade Yorkshire
Pudding, Roast Potatoes and Pan Gravy **GF**

Locally Sourced Pork Sausages with a Colcannon Mash and
Caramelised Onion Gravy **GF**

Breast of Chicken served in a White Wine
Sauce with Asparagus on a bed of crushed New Potatoes **GF**

Roast Loin of West Country Pork with New Potatoes,
Stuffing, Apple Sauce and Cider Gravy **GF**

Vegetable Ratatouille served with Crusty Bread **VE GF**

Vegan Pie served with Chunky Chips or Mashed Potato **VE GF**

Chestnut, Porcini and Field Mushroom Stroganoff served
with Cumin Spiced Rice **V GF**



PREMIUM CHOICE MAIN COURSE

SUPPLEMENTS WILL APPLY

Roasted Salmon with a Champagne Sauce, served on a bed of
Crushed New Potatoes **GF**

Classic Beef Wellington served with Dauphinoise Potatoes **GF**

Lamb Shank Braised in Rosemary and Red Wine served
with a Root Vegetable Mash **GF**

Pan Fried Breast of Duck, served on Crushed New
Potatoes with a Berry Reduction and Parsnip Crisp



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M I L T O N E N D P A C K A G E

SHARING MAIN COURSE

BBQ MAIN COURSE

CHOOSE 3 MEATS AND 3 SALADS.
THIS IS SERVED TO THE TABLES WITH
ACCOMPANYING ROLLS AND BREAD.



MEATS (AND ALTERNATIVES)

- West Country Sausages *GF*
- Sticky BBQ Pulled Pork *GF*
- Homemade Beef Burgers *GF*
- Homemade Beef and Chorizo Burgers
- Cajun Spiced Chicken Goujons *GF*
- Minute Steak *GF*
- Spiced Bean Burger *VE*
- Mediterranean Vegetable Skewer *GF VE*
- Vegetarian/Vegan Sausage *VE*
- Pulled BBQ Jackfruit *VE*

UPGRADE TO

SUPPLEMENTS WILL APPLY

- King Prawns in Garlic Butter *GF*
- Tuna Steaks in Lime and Coriander *GF*

SALADS & SIDES

- Red Cabbage Coleslaw *VE GF*
- Mixed Leaf Salad with Cherry Tomatoes & Cucumber *VE G*
- Penne Pasta with Roasted Mediterranean Vegetables & A Mild Tomato Salsa *VE GF*
- Moroccan Vegetable Couscous *VE*
- Hot New Potatoes with Rock Salt & Olive Oil *VE GF*
- Greek Salad (Feta, Tomatoes, Cucumber, Olives) *V GF*
- Herb Roasted New Potatoes *VE GF*

UPGRADE TO

SUPPLEMENTS WILL APPLY

- Corn on the Cob *GF*
- Skin on Fries *GF*
- Fried Onions *GF*
- Grated Cheese *GF*



PAELLA MAIN COURSE

THIS IS SERVED IN SMALLER PAELLA PANS TO
THE TABLES WITH A SELECTION OF BREAD AND
2 SALADS

CHICKEN & CHORIZO

UPGRADE TO SEAFOOD



Orchard Catering

MILTON END PACKAGE

DESSERT

CHOOSE 1 OPTION

DIETARY & ANY ALLERGIES WILL BE CATERED WITH A CHEFS' CHOICE ALTERNATIVE

Rich Chocolate Torte with Raspberry Coulis *GF*

Hot Sticky Toffee Pudding with Toffee Sauce

Tangy Lemon Tart with Mango Coulis

Orchard Mess, Strawberries and Blueberries with Whipped Cream served with Meringue *GF*

Vanilla Cheesecake with Mango Coulis *VE*

Vanilla Crème Brûlée with Shortbread *GF*

Chocolate Brownie with Cream *VE GF*

Vegan Lemon Cheesecake and Mango Coulis *VE*

Apple Crumble with Custard *VE GF*

Strawberry Cheesecake with Raspberry Crumb *VE*

Banoffee Torte with Chocolate Shavings

Francesco's Sicilian Cannoli with Sweet Ricotta Filling & Chocolate Chips

UPGRADE TO A TRIO OF DESSERTS

SUPPLEMENTS WILL APPLY

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Orchard Catering

MILTON END PACKAGE

EVENING FOOD

CHOOSE 1 OPTION

BBQ Pulled Pork Rolls

Delicious BBQ Pulled pork served in white rolls taken direct to your guests

Pizza (Non-Mario)

Homemade Pizza made by our Italian Pizza Chef and served from a Pizza station. Choose 2 Options.

Crepe Station

Hot Crepes served with 6 options chosen in advance. The options can be sweet or savoury (or a mixture of both)

Burgers and Hot Dog Rolls

A split of Burgers and Sausages served with onions and accompanying Rolls. (CarBQ upgrade available)

Bacon or Pork Rolls

Choose one of these for us to serve to all guests. Pork Rolls will be with apple sauce, stuffing and crackling



UPGRADE YOUR EVENING FOOD

Mario - The Pizza Car (Subject to Availability)

Fish and Chip Cones

Build-A-Burger Station

Taco Station

Hog Roast

Paella

Curry Station



Orchard Catering

M I L T O N E N D P A C K A G E

EVERYTHING YOU NEED TO KNOW

Kate, Rebecca and Holly are amazing to work with and we absolutely love catering at Milton End Farm.

We at Orchard are not a nationwide company... We are a small family business who are local to Milton.

Our amazing staff are also local too.

This package includes everything required to cook, serve and eat your wedding breakfast as well as the service and glassware for your daytime drinks.

There are no hidden costs and you will only pay extra for additional guests or upgrades.

Please also ask us about our additional items available for hire



GET IN TOUCH NOW





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