



AT CHARLOTTE GARDNER CATERING WE HAVE A PASSION FOR FOOD. WE ONLY USE THE FRESHEST INGREDIENTS, WHICH ARE LOCALLY SOURCED, LOVINGLY PREPARED AND BEAUTIFULLY PRESENTED AND SERVED BY OUR ATTENTIVE STAFF.

FROM BANQUETING TO BARBECUES AND EVERYTHING IN BETWEEN, WE HAVE MENU SUGGESTIONS TO SUIT EVERY STYLE AND BUDGET. OUR HEAD CHEF CHARLOTTE WILL WORK CLOSELY WITH YOU TO CREATE YOUR PERFECT MENU OR YOU CAN CHOOSE FROM OUR MANY DELICIOUS, TRIED AND TESTED OPTIONS FOR YOUR EVENT.

SPECIALISING IN WEDDING CATERING AND EVENT MANAGEMENT SINCE 2009, WE HAVE A WEALTH OF EXPERIENCE UPON WHICH TO DRAW TO ENSURE NOT ONLY THAT YOUR MEAL IS DELICIOUS, BUT THAT YOUR ENTIRE CELEBRATION IS PLANNED TO PERFECTION AND FLAWLESSLY EXECUTED.

OUR PRICES INCLUDE THE CHEFS AND STAFF YOU WILL NEED TO PREPARE AND SERVE THE FOOD AT YOUR EVENT. STAFF CAN BE PROVIDED TO SERVE DRINKS AT EXTRA COST. HIRE PRICES FOR CUTLERY AND CROCKERY START AT £3.50 PP. MENU CHOICES WILL BE CONTINGENT ON CATERING FACILITIES AT YOUR CHOSEN VENUE AND YOU MAY HAVE TO HIRE ADDITIONAL KITCHEN EQUIPMENT.

CONTACT US TO DISCUSS YOUR REQUIREMENTS

WWW.CHARLOTTEGCATERING.COM

HELLO@CHARLOTTEGCATERING.COM

07939 752575

Please speak to us about any allergies and special dietary requirements



Afternoon Tea

A SELECTION OF FINGER SANDWICHES AND OPEN SANDWICHES

FILLINGS TO INCLUDE:

EGG MAYONNAISE

HAM AND MUSTARD

BEEF AND HORSERADISH

CUCUMBER

SMOKED SALMON AND CREAM CHEESE

CORONATION CHICKEN

A SELECTION OF CAKES TO INCLUDE:

SCONES WITH JAM AND CLOTTED CREAM

LEMON DRIZZLE CAKE

CHOCOLATE BROWNIES

COFFEE AND WALNUT CAKE

CARROT CAKE WITH CREAM CHEESE ICING

LEMON, ALMOND AND PISTACHIO CAKE

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Two Course Cold Buffet

ROAST HAM
RARE ROAST BEEF
POACHED SALMON
CORONATION CHICKEN
CHARCUTERIE PLATTER
PORK PIES, SCOTCH EGGS AND SAUSAGE ROLLS

FETA MINT AND PEA TART
GORGONZOLA AND PINE NUT TART
CARAMELISED RED ONION AND GOATS CHEESE QUICHE
SALMON, BROCCOLI AND DILL QUICHE
CHEDDAR, BACON AND ONION QUICHE
BUTTERNUT SQUASH, PARMESAN AND SAGE TART
ROAST MEDITERRANEAN VEGETABLE AND BASIL TART

ROAST BUTTERNUT SQUASH, SWEET POTATO AND CARROT SALAD WITH
ROASTED PUMPKIN SEEDS AND CRUMBLED FETA
RAINBOW SLAW WITH VINAIGRETTE
HONEY MUSTARD POTATO SALAD
CHARGRILLED BROCCOLI, GREEN BEAN AND MANGE TOUT SALAD WITH
ORANGE DRESSING AND ROASTED HAZELNUTS
LENTIL, QUINOA AND SHREDDED SPINACH SALAD WITH LEMON
CLASSIC POTATO SALAD
HONEY AND MUSTARD POTATO SALAD

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HOMEMADE PESTO AND BACON POTATO SALAD WITH LEMON
ROAST SWEET POTATO, NEW POTATO AND CARROT SALAD WITH CRUMBLED
FETA AND CRUNCHY PUMPKIN SEEDS
PASTA SALAD WITH PESTO, SUN DRIED TOMATOES, BABY SPINACH, CHORIZO
AND TOASTED PINE NUTS
MEDITERRANEAN CHICKPEA AND AVOCADO SALAD WITH OLIVES AND
CRUMBLED FETA

MINTED PEA, SUGAR SNAP AND CHICORY SALAD
RAINBOW TOMATO, RED ONION, POMEGRANATE AND HERB SALAD
GREEK SALAD
ROASTED MEDITERRANEAN VEGETABLE AND COUS COUS SALAD WITH BABY
LEAVES AND BALSAMIC DRESSING
BUTTERNUT SQUASH, PEARL BARLEY, BROCCOLI AND SUN-DRIED TOMATO
SALAD
CLASSIC GREEN SALAD WITH FRENCH VINAIGRETTE
JEWELLED RICE SALAD WITH DRIED CRANBERRIES
TOMATO, AVOCADO, MOZZARELLA AND BASIL SALAD

ARTISAN BREADS AND BUTTER

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CHOICE OF PUDDING

CHOOSE 2 MEATS
1 TART
3 SALADS
3 PUDDINGS

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Two Course Hot Buffet

CHOOSE TWO OF THE FOLLOWING:

BEEF BOURGUIGNON WITH MUSTARD MASH

LAMB HOT POT WITH RED CABBAGE AND TIGER BREAD

PORK AND APRICOT CASSEROLE WITH RICE

CHICKEN CURRY WITH RICE, POPPADUMS AND MANGO CHUTNEY

VEGETABLE AND CHICK PEAS CURRY WITH RICE, POPPADUMS AND MANGO
CHUTNEY (V)

BEEF CHILLI, RICE, TORTILLA CHIPS, SOUR CREAM AND GRATED CHEESE

LASAGNE AL FORNO WITH GREEN SALAD, VINAIGRETTE AND CIABATTA

ROASTED RED PEPPER, COURGETTE AND SPINACH LASAGNE (V) WITH GREEN
SALAD, VINAIGRETTE AND CIABATTA

SWEET AND SOUR PORK WITH RICE

CHICKEN AND BACON AND LEEK GRATIN WITH SALAD AND VINAIGRETTE

STEAK AND ALE PIE, NEW POTATOES AND SEASONAL VEGETABLES

CHICKEN A LA KING WITH RICE AND SEASONAL VEGETABLES

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CHOOSE TWO PUDDINGS

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Bowl Food

AT AROUND A QUARTER OF THE SIZE OF A MAIN MEAL, THESE PERFECT PORTIONS ARE SERVED IN A SMALL BOWL WITH A FORK SO YOUR GUESTS CAN MINGLE AND CHAT. PERFECT FOR A DRINKS PARTY OR EVENING FOOD AT A WEDDING.

ASIAN NOODLE AND KING PRAWN SALAD WITH SESAME

PORK SAUSAGES, CREAMY MASH AND RED ONION GRAVY

THAI CHICKEN CURRY, GREEN BEANS AND STICKY COCONUT RICE

IRISH BEEF STEW WITH HERBY DUMPLINGS

SESAME CRUSTED TUNA STEAK, SALAD NICOISE, LEMON VINAIGRETTE

LANCASHIRE LAMB HOT POT, POTATOES DAUPHINOISE

BREADED CHICKEN ESCALOPE, SPAGHETTI MILANESE, BASIL AND PARMESAN SHAVINGS

PORK BELLY, POMME PUREE, APPLE SAUCE

MEDIUM RARE SIRLOIN STEAK STRIPS, HAND CUT CHIPS, SAUCE BERNAISE

HERB CRUSTED LAMB CUTLET, MINTED PEA MASH, CARAMELISED SHALLOT, REDCURRANT JUS

CREAMY SMOKED HADDOCK AND KING PRAWN FISH PIE

WARM SMOKED MACKEREL SALAD WITH NEW POTATOES, DILL AND MUSTARD CRÈME FRAICHE

TERIAKI SALMON AND SPRING ONION NOODLES, JULIENNE VEGETABLES

GARLIC FRIED GNOCCI, TENDERSTEM BROCCOLI, CREAMY PARMESAN AND BASIL SAUCE

SEAFOOD LINGUINI WITH CHILLI, LEMON AND PARSLEY

STEAK AND ALE PIE, PUFF PASTRY TOP

WILD MUSHROOM RISOTTO WITH TRUFFLE OIL AND CIABATTA CROUTON

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Canapes

PROSCIUTTO WRAPPED ASPARAGUS SPEARS
DILL PANCAKES, BEETROOT-CURED SALMON AND HORSERADISH CRÈME
CHICKEN TIKKA POPPADUM WITH CORIANDER
TOMATO BASIL AND RED ONION BRUSCHETTA (V)
PARMESAN SHORTBREAD, WALNUT AND SPINACH PESTO AND SLOW ROAST
BABY PLUM TOMATO(V)
HOT SMOKED SALMON PATE CROUTON
STICKY HOISIN AND SESAME CHIPOLATAS
PEA AND PARMESAN BRUSCHETTA (V)
VEGETABLE SAMOSA WITH MANGO CHUTNEY (V)
TOMATO, BASIL, MOZZARELLA AND SALAMI SKEWERS
QUAILS EGG, HOLLANDAISE AND ASPARAGUS TART (V)
YORKSHIRE PUDDING, RARE ROAST BEEF AND HORSERADISH SAUCE
LAMB KOFTE WITH TZATZIKI
SWEET CHILLI PRAWN FILO CUPS
THAI FISHCAKE WITH SWEET CHILLI DIPPING SAUCE
SATAY CHICKEN SKEWERS
BAKED CAMEMBERT WITH DIPPING ITEMS (V)
BREADED PRAWNS WITH SWEET CHILLI DIPPING SAUCE
PEA MOUSSE TART WITH EDAMAME
CHILLI AND CORIANDER CRAB TARTS WITH AVOCADO PUREE
GASPACHO SHOTS (V)
DEEP FRIED TOMATO AND BASIL RISOTTO BALLS (V)
CHICKEN LIVER PARFAIT, TOASTED FOCACCIA, CARAMELISED RED ONION
SMOKED MACKEREL AND CAPER CROUTONS
ROAST BUTTERNUT SQUASH, WHIPPED GOATS CHEESE, PUMPKIN SEEDS (V)
HAM HOCK TERRINE, PICCALILLI

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Three Course Meal

Menu One

ROASTED TOMATO AND RED PEPPER SOUP SERVED WITH A CROUTON AND BASIL PESTO

LEEK AND POTATO SOUP WITH CRÈME FRAICHE AND CHIVES
WARM FETA, SUNDRIED TOMATO AND SPINACH TARTLETS, BABY LEAF SALAD
AND BALSAMIC VINEGAR REDUCTION

MELON, MOZZARELLA AND PARMA HAM SALAD WITH BALSAMIC GLAZE
SMOKED HADDOCK FISHCAKE, HOMEMADE TARTAR SAUCE, SPINACH AND
WATERCRESS SALAD AND LEMON

PATE DE LA CAMPAGNE, TOASTED CIABATTA, CORNICHON AND RED ONION
CHUTNEY

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CHICKEN SUPREME STUFFED WITH PORK AND SAGE, CREAMY MASHED
POTATOES, SEASONAL VEGETABLES AND REDCURRANT JUS
TRIO OF MAY HILL PORK SAUSAGES, BUTTERY MASHED POTATOES, ONION
GRAVY AND SEASONAL VEGETABLES

ARTISAN PIES SERVED WITH BUTTERY MASHED POTATO, MINTED MUSHY PEAS
AND CARROTS, JUGS OF GRAVY

BAKED LOIN OF HADDOCK WITH A HERBY LEMON CRUMB, CRUSHED NEW
POTATOES, ROASTED CHERRY TOMATOES AND LEMON VOLUTE
SLOW COOKED FEATHER OF BEEF AND BALSAMIC CASSEROLE SERVED
WITH CREAMY CELERIAC AND POTATO MASH AND GREEN BEANS

GARLIC, LEMON AND THYME ROASTED CHICKEN SUPREME SERVED WITH
ROAST POTATOES, SEASONAL VEGETABLES AND WHITE WINE SAUCE

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SLOW COOKED REDCURRANT AND ROSEMARY LAMB SHANK WITH MASHED
POTATOES AND RICH JUS

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SUMMER BERRY ETON MESS
BRANDY SNAP BASKET WITH ICE CREAM AND SUMMER BERRIES
DARK CHOCOLATE AND HONEYCOMB TRUFFLE TORTE
APPLE, BLACKBERRY AND ORANGE CRUMBLE WITH FRESH CREAM, CRÈME
ANGLAISE OR VANILLA ICE CREAM
TARTE AU CITRON WITH RASPBERRY COULIS
BAKED VANILLA CHEESECAKE SERVED WITH PROSECCO POACHED
STRAWBERRIES AND RASPBERRY COULIS

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COFFEE AND CHOCOLATES

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Three Course Meal

Menu Two

CARROT AND CORIANDER SOUP WITH CREAM AND VEGETABLE CRISPS
ENGLISH ONION SOUP WITH A DOUBLE GLOUCESTER AND SAGE CROUTON
ROAST BUTTERNUT SQUASH AND ORANGE SOUP SERVED WITH CRÈME
FRAICHE

GRAVLAX OF SMOKED SALMON, DILL, HONEY AND MUSTARD DRESSING WITH A
SEASONAL SALAD AND LEMON

WARM RED ONION AND GOATS' CHEESE TARTLET, BABY LEAF SALAD AND
BALSAMIC VINEGAR REDUCTION

CHICKEN LIVER PARFAIT, TOASTED CIABATTA AND RED ONION MARMALADE
CHICKEN CAESAR SALAD, CRISPY PANCETTA, SOUR DOUGH CROUTONS AND
PARMESAN SHAVINGS

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ROAST SIRLOIN OF BEEF, YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL
VEGETABLES, PORT GRAVY AND HORSERADISH SAUCE

PANCETTA WRAPPED PORK FILLET WITH APRICOT STUFFING, BUBBLE AND
SQUEAK, SEASONAL VEGETABLES AND APPLE AND CIDER JUS

PAN ROASTED FILLET OF LAMB, MINTED PEA MASH, GREEN BEANS AND
COURGETTES, CARAMELISED SHALLOT, AND PORT AND REDCURRANT
REDUCTION

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ROASTED CHICKEN WITH OLIVES, CAPERS, PRUNES, GARLIC AND OREGANO
WITH CREAMED MASHED POTATO AND GREEN BEANS
PROSCIUTTO WRAPPED CHICKEN BREAST STUFFED WITH SUNBLUSH TOMATO
AND BASIL, PESTO MASH, SEASONAL VEGETABLES AND WHITE WINE AND BASIL
SAUCE

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SUMMER BERRY PAVLOVA WITH BASIL SUGAR
WHITE CHOCOLATE AND RASPBERRY CHEESECAKE, RASPBERRY COULIS
LEMON POSSET WITH CASSIS BERRY COMPOTE AND SHORTBREAD
STICKY TOFFEE PUDDING WITH TOFFEE SAUCE AND VANILLA ICE CREAM
TARTE TATIN AND CRÈME FRAICHE
PEAR FRANGIPANE, WHIPPED MASCARPONE CREAM AND FRESH BLUEBERRIES

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COFFEE AND CHOCOLATES

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Three Course Meal Menu Three

WILD MUSHROOM SOUP, WALNUT PESTO AND TRUFFLE OIL
TWICE BAKED THREE CHEESE SOUFFLÉ, APPLE AND WALNUT SALAD
HAM HOCK AND MINTED PEA SOUP, CRÈME FRAICHE
ROASTED SWEET POTATO AND CARROT SOUP, CRISPY PANCETTA
HOT SMOKED SALMON, ASPARAGUS AND DILL TARTLETS, BABY LEAF SALAD
AND HORSERADISH DRESSING
PROSCIUTTO, SUNDRIED TOMATO AND ASPARAGUS SALAD IN A PARMESAN
CUP, BALSAMIC DRESSING
THAI FISHCAKES, LIME WEDGE, CHILLI JAM AND BABY SALAD LEAVES
BAKED PROSCIUTTO WRAPPED FIGS STUFFED WITH GORGONZOLA, ROCKET
AND TOASTED PINE NUTS
SEAFOOD TRIO: SALMON MOUSSE, SMOKED SALMON AND PRAWN AND
CRAYFISH COCKTAIL, LEMON AND MICRO SALAD

ROSEMARY, LEMON AND GARLIC HERBY CRUSTED RACK OF LAMB, CRUSHED
NEW POTATOES, GREEN BEANS AND A RED WINE JUS
PAN FRIED DUCK BREAST AND CONFIT DUCK LEG BON BON, SQUASH PUREE,
ROASTED ROOT VEGETABLES, SUGAR SNAP PEAS AND BLACKCURRANT JUS
PAN-FRIED FILLET STEAK, POTATO ROSTI, SEASONAL VEGETABLES, AND RICH
RED WINE JUS
ROAST CHICKEN SUPREME WITH WILD MUSHROOM, CREAM AND WHITE WINE
SAUCE

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BAKED SALTED CARAMEL CHEESECAKE, CARAMEL SAUCE
WARM CHOCOLATE BROWNIE, VANILLA ICE CREAM, CHOCOLATE SAUCE
RASPBERRY CRÈME BRULÉE, FRESH BERRIES, SHORTBREAD HEART
COFFEE AND CHOCOLATE TIRAMISU
MANGO AND PASSION FRUIT BAVAROIS, MANGO COULIS
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COFFEE AND CHOCOLATES

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Shoot Menu

TWICE BAKED BIRDWOOD FORESTER CHEESE SOUFFLE WITH A CREAM AND
CHIVE SAUCE

SMOKED DUCK AND GRILLED PEACH SALAD WITH POMEGRANATE DRESSING
AND PEA SHOOTS

SEVERN AND WYE SMOKED SALMON AND HOT SMOKED SALMON PATE WITH
HONEY, DILL AND MUSTARD CRÈME FRAICHE AND PICKLED CUCUMBER
CAPONATA AND BAKED GOAT'S CHEESE TARTLET WITH MICRO BASIL, LEMON
OIL AND TOASTED PINE NUTS

CHICKEN LIVER PARFAIT SERVED WITH TOASTED SOUR DOUGH AND
BEETROOT RELISH

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ROAST DUCK BREAST, CONFIT DUCK LEG BON BON, GRATIN DAUPHINOISE,
PETIT POIS A LA FRANCAISE AND PORT JUS

PAN-FRIED VENISON LOIN, WILTED SPINACH, POTATO GALETTE, ROASTED
BABY CARROTS AND SLOE GIN JUS

SLOW BRAISED BEEF CHEEK, POMME PUREE, LARDONS, SAUTÉED
MUSHROOMS AND FRENCH BEANS

PANCETTA WRAPPED PORK LOIN WITH BUBBLE AND SQUEAK, CREAM AND
MUSTARD SAUCE AND SEASONAL VEGETABLES

THYME AND GARLIC ROAST CHICKEN SUPREME WITH WILD MUSHROOM
RISOTTO AND TRUFFLE OIL

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CRÈME BRULÉE WITH FRESH BERRIES AND RASPBERRY SAUCE
LEMON POSSET WITH BERRY COMPOTE AND SHORTBREAD
SPICED POACHED PEAR, BERRY ICE CREAM AND GINGER CRUMB
MANGO AND PASSION FRUIT CHEESECAKE
CHOCOLATE FONDANT WITH CLOTTED CREAM, RASPBERRY SAUCE AND
FRESH BERRIES
STICKY TOFFEE PUDDING, TOFFEE SAUCE, PECANS AND CRÈME ANGLAISE
BAKED APPLE FRANGIPANE TART WITH CINNAMON ICE CREAM

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Evening Food

HOT BACON ROLLS WITH HP SAUCE AND TOMATO KETCHUP

POSH HOTDOGS WITH FRIED ONIONS, RELISHES AND MUSTARD

BUILD YOUR OWN BURGER FOOD STATION
ADD POTATO WEDGES

FISH AND CHIP CONES

FISH FINGER SANDWICHES WITH HOMEMADE TARTARE SAUCE

HOT BUFFET MAIN COURSE ONLY
SELECT FROM THE HOT BUFFET MENU

CHEESEBOARD WITH CHUTNEY, FRUIT AND CRACKERS
ADD CHARCUTIERIE

GRAZING TABLE
TO INCLUDE A SELECTION OF CHEESES, MEATS, ANTIPASTI,
CRACKERS, BREADS, FRUIT AND DIPS
OPTIONAL SWEET ADDITIONS
VEGAN AND VEGETARIAN GRAZING TABLES AVAILABLE.
MINIMUM 30 PEOPLE

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Additional Extras

CUTLERY AND CROCKERY, 2 COURSES	£3.50 PP
CUTLERY AND CROCKERY, 3 COURSES	£5.00 PP
CUP AND SAUCER	£0.50 PER SET
GLASSWARE	£0.30 EACH
WHITE TABLECLOTHS	£15.00 EACH
WHITE NAPKINS	£1.20 EACH

HIRE PRICES MAY BE SUBJECT TO INCREASE IN LINE WITH THE HIRE COMPANY'S INCREASES AS YOU WILL PAY THEM DIRECT. HIRE CHARGES ARE ALSO SUBJECT TO VAT.

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