A Little Bit About M2 Catering

Hi, we are Nat & Abi!

We are sisters, chefs and now, business partners! Having both worked in the industry for over 18 years all over the UK and Europe, we decided to come together to form M² Catering and bring a variety of bespoke meal experiences to the South West. We can cater for everything from intimate private dining to weddings and all types of other events. We are dedicated to using produce from local farmers and suppliers; we firmly believe in minimising waste, using every possible part of each ingredient.

All events deserve the same high level of application and dedication. We are super flexible by design and can create bespoke menus to meet pretty much any style or budget. Offering everything from Canapé receptions to formal sit down 3 course menus, or even family style sharing feast dining. We have included some menus for you to take away and have a look at.

Our guide prices for 2026 are:

***Occasion -*** *£50 per head* – 3 Course Menu

***Temptation****- £54 per head*– 6x Canapes, + 2 Course Menu

***Signature****- £60 per head*– 5x Canapes, + 3 Course Menu

***Prestige****- £68 per head*– 5x Canapes, + 3 Course Menu + Evening Buffet

We have an extensive canape menu which you can add on additional options for £2.50pp per choice, if needed.

We are able to cut and serve your wedding cake for you – if we are supplying the evening food then there is no extra charge, if you would like this served as a dessert to the table then this is a small charge of £2 per person, if we are not staying past the meal then additional staff hours may need to be considered.

Please note: these prices are for the food and do not include the hire of crockery/cutlery or a kitchen if there isn’t one available. For our hire we use Abbotts Event Hire. They are a family run independent company in Cornwall and have a great range and reasonable prices. Feel free to have a look at what they offer to get an idea of costs (VAT, damage and delivery are added on at checkout). We are happy to organise the hire of everything, so there’s no need for you to worry about any of it. We ask you choose your style and then we do the rest! We will let you know the final price before we confirm things with them to make sure you’re happy with everything.

We include all chefs needed but waiting staff are a separate cost which will depend on the numbers and timings of the day. In our experience we aim to have 1 staff member per 25-30 guests and a full day (including set up and evening food) will cost around £150 each.

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Instagram: @m2\_Catering Email: contact@m2catering.co.uk

Scan the QR code to head to our website

Canapé Menu

Meat

“Reuben” Pastrami, Rye Cracker, Mustard

Short Rib, Beer & Onion

Oxtail Pain Perdu

Cheeseburger

Roast Beef & Yorkshire Pudding

“Cornish Pasty” Croustade

Beef Tartare & Parmesan Crisp

Spiced Meatball & Tzatziki

Bresaola, Balsamic & Rosemary

Chicken Satay

Shredded Duck Crispy Wonton

Confit Duck Croustade

Home Smoked Duck & Waffles

Lamb Belly Fritter

Lamb Kofta & Spiced Yoghurt

Roast Chicken & Dijon Palmier

Chilli Chicken Wing & Crispy Skin

Gammon & Gruyere Croquettes

“Croque Monsieur”

Ham Hock Croquette, Piccalilli & Pickled Veg

Potato Rosti, Ham Hock & Sweet Mustard

Pork Souvlaki Sausage Roll

Prosciutto & Galia Melon

Chorizo & Apple Sausage Rolls

Fish

White Crab & Rarebit Crumpet

“California Roll” Crispy Seaweed

Crab, Apple & Watercress, Squid Ink Cracker

Rye Cracker, Crab, Kohlrabi & Caviar

Roast Potato, Caviar & Miso

Taramasalata & Caviar Toasts

Salt Cod Fitters, Garlic & Saffron

Cured Salmon, Apple & Watercress

Sesame Wonton, Cured Salmon & Wasabi

Beetroot Cured Salmon & Rye Cracker

Salmon & Cream Cheese Waffle Cones

Smoked Salmon Royale

“Prawn Toast” & Crispy Seaweed

“Prawn Cocktail”

Cured Mackerel, Cucumber & Dill

Octopus Pintxo

Anchovy & Parsley Pesto Pintxo

Vegan

Grilled Corn & Jalapeno Croquette, Avocado

Nori Tempura, Sesame & Cashew Nut Butter

Black Olive Panisse, Roasted Red Pepper

Butternut Squash, Sunflower Seed & Truffle

Chilli Tofu Sushi Rolls

Celery & Apple Remoulade Wonton

Panko Sushi Rice, Soy & Seaweed

Kalamata Olive Tapenade Toasts

Rye Cracker & Beetroot Hummus

Tomato & Mint Fritters

Pan Con Tomate

Vegetarian

Crispy New Potato, Cheddar & Onions

Polenta Chips, Crispy Garlic, Parmesan & Basil

Goats Cheese, Quince & Hazelnut Truffles

Cheddar & Onion Potato Waffle

“Cheese & Pineapple”

Yarg Croquettes & Pumpkin Seed Pesto

Beetroot, Goats Curd & Sherry Caramel

Shitake & Szechuan Pepper Spring Roll

Roast Pepper, Feta & Oregano Cones

“Greek salad”

Honey, Fig & Greek Yoghurt Toasts

Spiced Feta & Cucumber

Caprese Cones

Polenta, Parmesan & Basil

Paella Bites

Saffron Arancini & Aioli

Courgette, Mozzarella & Tomato

Truffle Mushroom Tortellini

Sweet

White Chocolate & Blueberry Madeleines

Saffron Bread And Butter Bites

Peach Melba Waffle Cones

Coconut & Raspberry Arancini

Lemon Meringue Choux Bun

Brioche, Strawberry Cheesecake

Cherry Bakewell Frangipane

White Chocolate Blondie, Honey & Fig

Dark Chocolate & Chilli Ganache

“Cream Tea

Plated Wedding Breakfast Menu

3 courses – from £50 per person 2 courses – from £40 per person

bread & butter for the table is included

Starter – please choose two

* **Roast Red Pepper & Tomato Soup**

*Smoked Cheddar Croutons & Herb Oil*

* **Summer Squash & Coconut Soup**

*Toasted Seeds, Red Chilli*

* **New Season Potato & Allium Salad**

*Pickled Onion, Chive Emulsion, Spring Onion & Set Soured Cream*

* **Beetroot & Goats Cheese**

*Rye Cracker Tart, Roast Beetroot, Pickled Beetroot, Whipped Goats Cheese*

* **“Panzanella”**

*Toasted Homemade Focaccia, Torched Tomatoes, Olives, Basil & Pumpkin Seed Pesto*

* **Ham Hock Terrine**

*Baby Pickled Veg, Piccalilli & Mustard*

* **Chicken Liver Parfait**

*Chorizo & Apple Jam, Sodabread*

* **Home Smoked Duck Breast**

*Baby Leaf Salad, Roasted Beetroot*

* **Cider Cured Salmon**

*Squid Ink Tuille, Buttermilk Dressing, Watercress & Caviar*

* **Salmon Rillette**

*Nordic Style Seeded Cracker, Spring Onion, Dill Pickled Cucumber*

Main – please choose two

* **Roast Chicken**

*Skin On Chicken Breast, Charred Corn, Summer Greens & New Potatoes*

* **Pork Belly**

*Pulled & Pressed Belly, Cider Jus, Dijon Mash & Hispi Cabbage*

* **Braised Beef**

*Brisket & Short Rib, Potato Fondant, Roast Cauliflower, Aged Cheddar & Parmesan Cream*

* **Salmon Fillet**

*Saffron Cream, Potato Fondant, Summer Greens & Caviar*

* **Roast Chicken**

*Skin On Chicken Breast, Parma Ham, Charred Gem, Red Chilli & Artichoke*

* **Roast Pork**

*Roast Pork Loin, White Bean & Onion Puree, Seasonal Veg, Roasted News*

* **Beef Brisket**

*Maple Glazed Brisket, Brown Butter Mash, Summer Veg*

* **Roast Hake**

*Spiced Cauliflower, Laksa Curry Velouté, Sea Veg & Baby Potatoes*

* **Summer Squash Roulade - v**

*Butternut Squash & Courgette Roll, Sun Dried Tomato Dressed Spelt & Barley*

* **Mushroom Wellington - v**

*Wild Mushroom, Spinach & Leek Wellington, Truffle Jus & Mash*

* **Lentil & Country Veg Loaf - v**

*Summer Greens, Smoked Sunflower Seed Romesco Dressing*

Dessert – please choose two

* **Biscoff Sticky Toffee**

*Biscoff Toffee Sauce, Clotted Cream*

* **“Eton Mess” Cheesecake**

*Strawberry Cheesecake, Toasted Meringue & Fresh Berries*

* **Dark Chocolate Brownie**

*Chocolate Sauce, Chantilly Cream & Honeycomb*

* **Lemon Tart**

*Toasted Meringue, Clotted Cream*

* **Raspberry Frangipane**

*Almond Crumble, White Chocolate Custard*

* **Chocolate & Cherries**

*Dark Chocolate & Cherry Cheesecake, Hazelnuts*

* **Apple Crumble Pie**

*Whipped Cinnamon Cream*

* **Vanilla Panna Cotta**

*Strawberry Consommé & Mojito Pearls*

* **White Chocolate Blondie**

*Lemon Cream & Raspberries*

* **Irish Cream Tiramisu**

*Irish Cream, Dark Chocolate & Biscotti*

Feast Style Wedding Menu

3 courses – from £50 per person 2 courses – from £40 per person

bread & butter for the table is included

Starter – please choose one

**Mixed Bruschetta**

*Broccolini & Pumpkin Seed Pesto - - Cherry Tomato, Basil & Balsamic - - Nectarine, Mozzarella & Parma Ham*

Assorted Toasted Flat Breads

*Tzatziki - - Baba ghanoush - - Beetroot Hummus - - Roast Garlic Hummus - - Smoked Almond Romesco - - Olives*

**Taste of the Med Sharing Board**

*Cured Meat - - Olives - - Hummus - - Smoked Almond Romesco - - Focaccia - - Fruit & Veggies*

Main – please choose three

**Meat**

Marinated Grilled Chicken Thighs

Pork Souvlaki Skewers

Harissa Spiced Beef Kofta

Local Farm Sausages

Bavette Steak, Chimmi Churri

Slow Roast Lamb Shoulder

Spanish Meatballs

Roast Chicken, Artichoke & Tomato

Slow Roast Pork Shoulder

Beef & Lamb Koftas

Chicken & Veg Kebabs

Whole Roast Chicken

Stuffed Rolled Pork Loin

**Fish**

Tiger Prawn & Chorizo Skewers

Salmon Fillet, Fennel & Capers

Garlic & Lemon Shell on Prawns

Grilled Sardines, Sauce Vierge

Baked Local Fish, Puttanesca Crust

Roast Local Fish, Lemon & Soft Herb Dressing

**Veggie**

Miso Roast Aubergine

Salt Baked Carrot, Dukkha

Veg & Halloumi Kebabs

Chilli & Honey Halloumi

Garlic Glazed Aubergine

Whole Roast Cauliflower, Chilli & Sesame

Hispi Cabbage, Garlic, Parmesan & Seeds

Spanakopita (Spinach & Feta Filo Parcel)

Sides – please choose four

Tomato & Roasted Pepper Pasta Salad

Panzanella Salad

Spanish Braised Rice

Caper & Parsley Potato Salad

Spaghetti Alio Olio

Ratatouille Nicoise

Cous Cous Salad

Chorizo & Manchego Rocket Salad

Mediterranean Chopped Quinoa Salad

Buttered Baby Potatoes

Herb Tabbouleh & Feta

Broccoli, Sugar Snaps & Fine Beans

Mixed Bean and Corn Salad

Caesar Salad

Classic Coleslaw

Grilled Courgette, Lemon & Herb

Tomato & Chickpea Baked Orzo

Feta, Lemon & Oregano Baby Potatoes

Rosemary & Garlic Wedges

Broccoli & Tomato Pasta Salad

Traditional Greek Salad

Marinaded Cucumber Salad

Jacket Potatoes, Sour Cream & Chive

Dessert – please choose three as mini or one as centrepiece

Passionfruit And Mango Tart

Peach Melba Cheesecake

Cherry Bakewell Frangipane

Dark Chocolate & Cherry Tart

White Chocolate Blondie

Summer Berry Pudding (ve)

Dark Chocolate Brownie

Pina Colada Pavlova (ve)

Chocolate & Hazelnut Shortcake

Lemon Tart

Orange Polenta Cake

Baklava Cheesecake

Greek Yoghurt & Honey Panna Cotta

Warm Olive Oil Chocolate Cookie

Tiramisu Cheesecake

Dulce de Leche Mille Fuille

Pomegranate Curd Tart

Coconut & Raspberry Arancini

Lemon Tiramisu Tart

Dark Chocolate & Salted Caramel Tart

Scones, Clotted Cream & Jam

Mixed Filled Choux Buns (profiteroles)

Evening Buffet Menu

From £8 per person

Please choose ONE type

Pasties

Traditional Steak

Cheese & Onion

Vegan

*Other flavours and gluten free available on request*

Baps

Local Farm Sausages

Smoked Streaky Bacon

Veggie Sausage

*A variety of sauces available*

“Hog Roast” Baps

Pulled Slow Roast Pork Shoulder

Shredded Tofu “hogless roast”

*Coleslaw, Apple Sauce & Stuffing*

Pizza – please choose 3

Spinach, Feta & Oregano

Margherita

Wild Mushroom & Truffle

Sausage & Broccoli

Pepperoni

Ham & Mushroom

*Hand stretched 9” base*

Cheese

A Selection of Local or European Cheese, Fruit, Crackers, Homemade Breads & Chutney

*Served with whole wheels as a tower or as boards*

Charcuterie

Selection of Cured Meat & Cheese, Nuts, Crackers, Artisan Breads, Fruits, Crudities, Marinated Olives, Chutney & Dips