

THE RIBBLE VALLEY Group

Catering for Events, Weddings & Parties
2024/2025 Brochure



Welcome...

...to our 2024/2025 brochure

Whether you are hosting a large event at a local venue or a more intimate meal in your home or garden, we have a range of options to suit you. You can hire our remote location kitchen alongside professional catering staff to ensure your event runs smoothly. From bacon butties and hog roasts to carefully designed wedding package for 250 guests, we cater for every occasion.

We pride ourselves in an all inclusive service with food and wine taster sessions.

Our menus and prices are all inclusive, so this means that, equipment, staff to cater your event, taster session (where applicable) chefs, cutlery, plates, milage (up to 40 mile range) and cleaning of all equipment is included in the prices we quote. distribute our products further afield.



“Catering with passion, style and attention to detail”

Contact Us

<http://>

www.theribblevalleygroup.co.uk/

01200 871200

info@theribblevalleygroup.co.uk

Canapés

The perfect way to start your day

We would recommend you choose at least 3 canapés as a minimum & 6-7 canapés if you wish to substitute for a starter.

3 for £10 then £3.00 per canapé per head above that.

Meat

- Sicilian lamb, cumin and coriander meatballs
- Crispy duck wantons, hoi sin sauce
- Pressed Cheshire ham hock, piccalilli
- Rare roasted bowland beef, Yorkshire pudding, horseradish cream
- Mini steak burger, brioche bun & tomato relish
- Chicken liver parfait, toasted brioche, pear chutney
- Lancashire ham, poached quails egg, hollandaise
- Parsley puree Beef tar tar, melba toasts
- Smoked chicken breast with prosciutto parma ham and sage

Fish

- Potted Morecambe bay shrimp on Melba toast, pickled cucumber
- Ginger & lemongrass prawn, chilli guacamole
- Oak smoked salmon, citrus crème fraîche
- Salmon & cream cheese Kiev, smoked saffron aioli
- Tempura prawns, zesty sweet chilli mayonnaise
- Thai crab cakes
- Miniature fish & chip cones, tartare sauce

Vegetarian

- Semi dried tomato bruschetta, Parmesan olive crostini, salsa verde
- Cauliflower tempura Parmesan foam
- Miniature goat's cheese & red onion tartlet
- Courgette, goats cheese and mint frittata (GF)
- Miniature smoked applewood & leek filo tartlet
- Wild mushroom on toast, sour cream & truffle oil
- Halloumi chips, aubergine mayonnaise
- Buffalo mozzarella, Italian tomato and basil skewers (GF)

Exclusive Luxury Canapés

£3.50 per canapé per head.

- 7 hour confit of salt marsh lamb, mint jelly
- Carpaccio of Asian scented beef,
- Ceviche of organic Salmon, orange & dill marinade
- Smoked Salmon, caraway scone, citrus crème fraîche, Beetroot Cured salmon,
- Miniature steak & chips, béarnaise
- Fresh caught Oysters on ice, Lemon wedges
- Lobster thermidor tartlet
- Orange gammon & egg, crispy pineapple
- Salt & Shake, crispy white bait

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Barbecue Options

Option 1 From £14 per head

- Brioche burger buns
- Hot dog rolls
- Freshly made steak burgers
- German sausages
- Our BBQ Ketchup, English mustard and relishes. •
Green salad
- Coleslaw
- Hot Dogs for the kids
- Grilled halloumi burger (v)
- Sliced cheese
- Fried onions

Option 2 From £16.00 per head

- Brioche burger buns
- Hot dog rolls
- Freshly made steak burgers
- German sausages
- Our BBQ Ketchup, English mustard and relishes. •
Green salad
- Hot dogs for the kids
- Grilled halloumi burger (v)
- Coleslaw
- Sliced monetary jack cheese
- Marinated chicken steaks
- Crispy fries
- Fried Onions

Luxury Barbecue Option £20 per head

- Gourmet burger buns
- Hot dog rolls
- Freshly made steak burgers
- German sausages
- Our BBQ Ketchup, English mustard and relishes. •
Green salad
- Hot dogs for the kids
- Grilled halloumi burger (v)
- Coleslaw
- Potato Salad
- Pasta Salad
- Sliced monetary jack cheese
- Mixed marinated chicken steaks
- Chilli King Prawns
- Crispy fries
- Fried Onions

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All of the above is served from our bespoke 4.5ft barbecue, with fully qualified chef to cook and waiting staff to help serve. Our bio plates and wooden cutlery is included, but you can upgrade your plates to 'real' plates and stainless steel cutlery from as little as 40p per person. T&Cs apply

If you require our 4.5m by 3m professional gazebo this is included for free.

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Hog & Lamb Roasts

Our Hog roasts are designed to wow your guests with a huge succulent Gloucestershire old spot roasting in-front of you, and the aroma of the rosemary salted crackling spreading through the air.

Option 1 Hog roast £12 per head (min 40 guests)

Roasted Gloucestershire old spot Pig, Crackling, pork sausages, warm red onion marmalade, apple sauce, freshly baked white rolls and stuffing.

Option 2 Keri Hill Lamb Roast £16 per head (min 40 guests)

Roasted Keri Hill Lamb, cooked with juices, stuffing, minted new potatoes, sauces, Freshly baked white and brown rolls.

All our packages include:

- A chef to cook, carve and serve your hog roast
- Our bio plates
- Bio disposable cutlery
- Napkins
- Fully waterproof 4.5m x 3m gazebo for the cooking and serving areas
- Plates and cutlery can be upgraded to our ceramic plates and stainless steel cutlery for an extra 40p per head

Ooni Fired Pizza

£14 per head.

Stone Baked, Ooni fired pizza in our very own Ooni Pizza Ovens made before your eyes and placed in a cardboard box.

We make a secret tomato sauce base with fresh local ingredients, cover it with your favourite toppings and then cover with mozzarella cheese, these then take around 2 minutes to cook! Lots of toppings available so feel free to create your own unique wedding pizza.

These are some of the classics:

- Margherita
- Honey Roast ham and pineapple
- Salami and mozzarella
- Meat feasts
- Wild mushroom bonanza
- Garlic pizza

We also have a Gluten free pizza available (pre order required)

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3 Course Menu

£50 per head.

Why not add canapés to begin your dining experience?

Starters Choose 2-3 options

- Roast vine tomato & fresh basil
- Chicken liver pate, red onion chutney & ciabatta toast
- Ham Hock & pea terrine, piccalilli, cornichons & mini brioche loaf
- Sautéed mushrooms garlic & white wine cream
- Salmon, pea & mint fishcake, sweet chilli dip

Main Courses Choose 3 options

- Sous Vide braised steak, garlic mash, heritage carrots & rosemary Jus
- Pan seared Breast of Lemon & thyme chicken, sautéed new potatoes, cucumber tatziki & rocket
- Roast topside of beef with all the trimmings
- Fig & Goats cheese tartlet with rocket & micro herbs
- Sea trout, clams, chard, samphire & pesto

For Dessert Choose 3 options

- Gluten free vanilla cheesecake & berries
- Chocolate brownie, chocolate sauce & vanilla ice cream
- Sticky toffee pudding, toffee sauce & vanilla ice cream honeycomb dust
- Glazed lemon Tart, lemon cream & berries
- Eton jam jar mess

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Sharing Menu

These are our bespoke 4ft sharing boards placed in the centre of each of your tables and let your guests pick and choose what they would like while making new friends at your big day!

£45 per head.

To Start

Assiette de charcuterie- cured meats, cheeses, breads, roast tomatoes, pork pies, dips and hummus, olives and baked Camembert.

For Main

Sharing board of roast sirloin of beef, Leg of lamb, chicken breast and vegetarian nut wellington served with roast potatoes, fresh vegetables, red wine jus and a vibrant butternut squash, sweet potato and pomegranate salad.

For Sweet

A selection of show-stopping desserts, lemon tart, jars of Eton mess, sticky toffee pudding, chocolate brownies and a gluten free vanilla cheesecake and dressed with fresh fruit, cream and mint.



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Paella Options

Classic Paella £14 per head (minimum of 10 guests)

Our Classic Paella is made from the best ingredients with king prawns, mussels, chorizo, chicken and our own special tomato & cabernet emulsion finished with a bunch of chopped coriander.

This comes with freshly baked rustic breads, fresh parmesan, a chef to make your paella in front of you, bowls, and cutlery.

We may even include some Spanish music!

Vegetarian Paella £10 per head (minimum of 10 guests)

This is a wonderful vegetarian option for your guests, made with the same tomato & cabernet emulsion just added to butternut squash, goats cheese and a bunch of chopped coriander,

This comes with freshly baked rustic breads, fresh parmesan, a chef to make your paella in front of you, bowls and cutlery.

Fish-less Paella £12.50 per head (minimum of 10 guests)

If you're not a fan of fish this is a wonderful paella with spicy (or non spicy) chorizo and strips of chicken breast lavished with the same tomato & cabernet emulsion its the perfect fish-less paella in miles!

This comes with freshly baked rustic breads, fresh parmesan, a chef to make your paella in front of you, bowls and cutlery.

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Tapas Style Menu

All served as and when they are ready.

£38 per head.

- Ham Croquettes
- Chorizo in a cream sauce
- Patatas bravas
- Veggie paella
- Seafood paella
- Stuffed peppers with cheese
- Salt & mint roasted new potatoes
- Spanish omelette
- Chicken & chorizo rice
- Warm salad of butternut squash, sweet potatoes, pomegranate and corriander
- Serrano ham and peach skewers



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Buffet Menu 2024/25

Option 1 £6.50 per head Delivery can be arranged

- An assortment of luxury sandwich fillings including egg & cress, Cheddar cheese and onion, Honey cured ham & tuna, dill & Cucumber
- Sausage rolls
- Pork pies
- Mini quiche

Option 2 £7.50 per head

- An assortment of luxury sandwich fillings including Cheddar cheese and onion, honey cured ham, succulent chicken mayonnaise & tuna, dill & Cucumber
- A platter of sausage rolls, pork pies, mini quiches, dips, crisps
 - A selection of desserts

Option 3 £8.50 per head

- An assortment of luxury sandwich fillings including cheddar cheese and onion, honey cured ham, succulent chicken mayonnaise & tuna, dill & Cucumber (All served on sliced buttered bread)
- Platter of pork pies, sausage rolls & scotch eggs
- Vegan indian platter, samosas, onion bhajis and pakoras
- Chicken tikka pieces
- Coleslaw
- Selection of desserts

Option 4 £10 per head

- An assortment of luxury sandwich fillings including cheddar cheese and onion, Honey cured ham, succulent chicken mayonnaise & tuna, dill and cucumber mayonnaise, smoked salmon & cream cheese. (All served on sliced buttered bread)
- Platter of pork pies, sausage rolls & scotch eggs
- Vegan indian platter, samosas, onion Bhajis and pakoras
- Chicken tikka pieces
- Coleslaw & roast potato salad
- Margarita Pizza
- Selection of desserts

Tea & Coffee Add £2.50 per head

Tea & Coffee is available with either the delivered or attended buffets. This includes:

- One tea press dispenser
- One coffee press dispenser
- Sugar & sweeteners
- Cups & saucers
- Fresh milk
- Teaspoons

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We cater for every occasion, so if you're unable to choose from our menu ideas and selections please feel free to contact us and we can provide a menu suitable for you and your guests.

To add a member of staff to replenish the buffet table and top up the drinks this is charged at £11 per hour charged from 30 minutes before the buffet is served to the end of food service.

Hot Buffet Options £12 per head for 2 options

Pick 2 options.

- Beef lasagne, garlic bread
- Aubergine lasagne, garlic bread
- Meat & potato pie, mushy peas
- Cheese & onion pie, mushy peas
- Chicken & chorizo rice
- Spicy med veg rice
- Chicken & chorizo penne pasta
- cheese & broccoli pasta
- Lamb moussaka
- Veggie & vegan moussaka

Luxury Hot Buffet Menu £28

per head

All the below

- Hot beef lasagne, garlic bread
- Hot roasted honey ham
- Hot roasted sirloin of beef
- Roasted & minted new potatoes

Salads

- Roast Butternut squash, sweet potato, red onion, pomegranate, toasted almonds, coriander & yoghurt
- Waldorf salad
- Salad nicoise
- Vine tomato & artichoke salad

Our prices are all inclusive so there are no hidden or extra costs like equipment hire or staff, we pride ourselves in owning all of our equipment, however if you would like to upgrade to linen table cloths, linen napkins or fine dining cutlery or crockery we do charge extra for this.

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