



Jenkinsons

CATERING SUPERBLY FOR EVERY OCCASION



Coton House Farm

Canapés



*Braised Blade of Beef in a Mini
Yorkshire Pudding
with Horseradish Cream*

*Fish and Chips served in Cones with
Tartare Sauce*

*Tomato Salsa Crostini with
Mozzarella*

*Venison and Black Pudding Scotch
Egg*

*Pulled Pork, Sage and Apple Bon
Bon*

*Leek & Blue Cheese filled Yorkshire
Pudding*

Goats cheese and Beetroot Gateau

Spicy Meatballs with BBQ Sauce

Smoked Salmon on Brown Bread

*Chicken Balti on Mini Naan Bread
with Mango Chutney*

*Baked sticky Honey & Mustard
Sausages*

*Staffordshire Oatcakes Pinwheels
filled with Cheese*

*Fresh Strawberries dipped in
Chocolate*

*Mini Scones filled with Jam and
Cream*

*Prawn Korean BBQ Tomato Wrap
with Cucumber and Onion Crisp*

*Mexican Red Onion and Pepper
Chilli Wrap with Spring Onion
and Guacamole*

*Potato Fritter topped with
Tomato Relish*

*Cauliflower Balti served on a
Crostini with Mango Chutney*

**3 Canapés £9.75 per person
inc vat**

**5 Canapés £12.75 per person inc
vat**



Sample Menus
£45.00 per
person inc
VAT

3 Courses plus Tea and
Coffee and After dinner
Chocolates

Starters

Goats Cheese Mousse with a Beetroot puree & Apple Jelly

Mango & Brie Parcels with Mango salsa and Rapeseed Oil

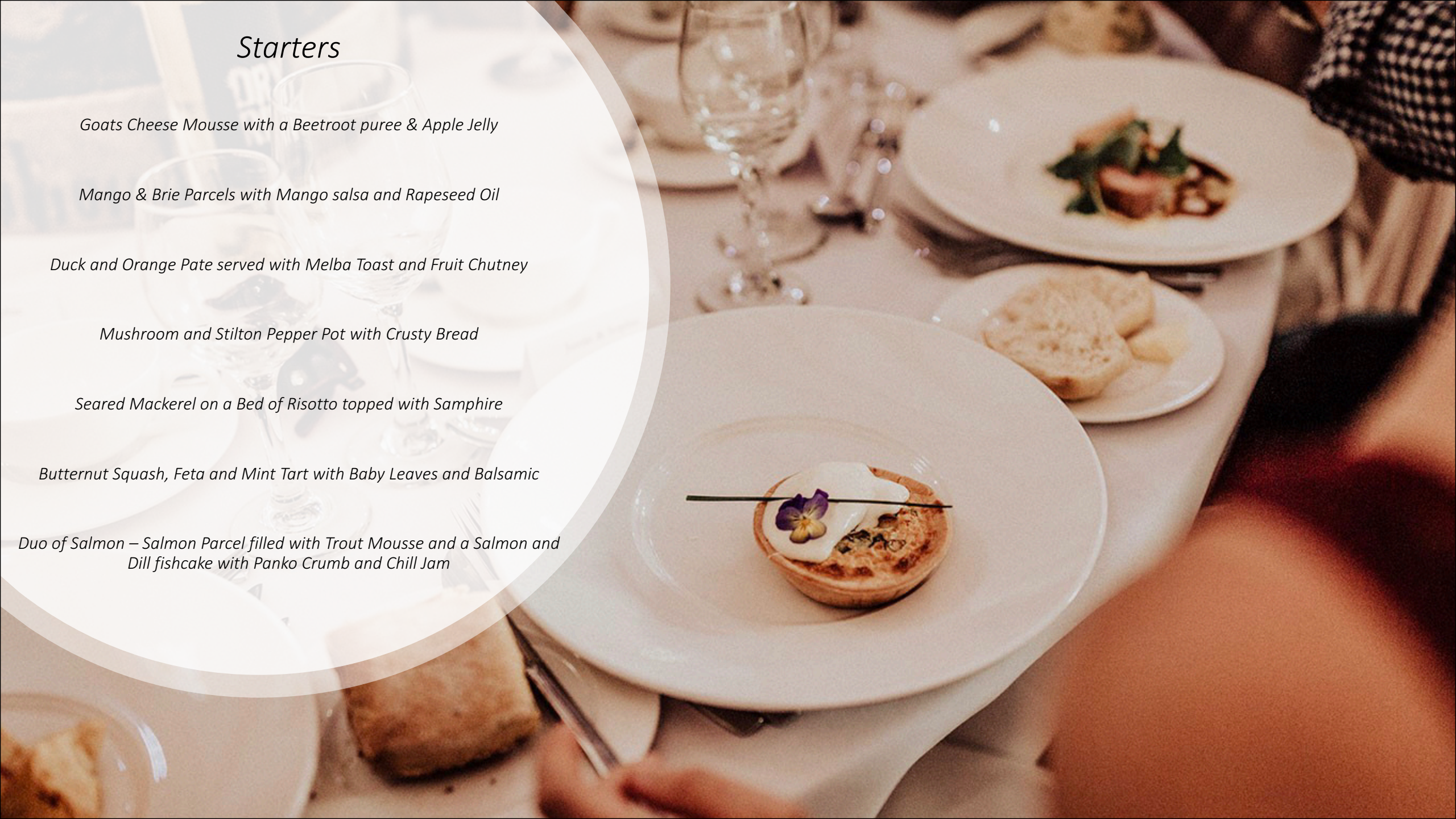
Duck and Orange Pate served with Melba Toast and Fruit Chutney

Mushroom and Stilton Pepper Pot with Crusty Bread

Seared Mackerel on a Bed of Risotto topped with Samphire

Butternut Squash, Feta and Mint Tart with Baby Leaves and Balsamic

Duo of Salmon – Salmon Parcel filled with Trout Mousse and a Salmon and Dill fishcake with Panko Crumb and Chill Jam





Main Courses

Trio of Chicken – Thigh, Drumstick and Breast with a Polenta and Leek Cake and Chicken Gravy

Duo of pork – Slow Roasted Pork Belly and Pork Fillet wrapped in Serrano Ham with Sweet Potato Dauphinoise and Pork Jus

Slow Roasted Blade of Beef with Colcannon Mash and a Bourguignon Sauce

Pan Fried Cod with Wilted Baby Spinach, Chive Potatoes and Dill Sauce

Herb Crusted Lamb Lollipop and Pressed Lamb Shoulder served with a Lamb Jus, Pea Puree and Parmentier Potatoes

Vegetable Wellington served with a Piquant Tomato Sauce

Coton House Host a Roast

£45.00 per person Inc vat

Our Host a Roast main course options requires some fun guest participation and helps create some theatre and unforgettable memories.

Whether you choose to pick an unsuspecting favourite Uncle or nominate your Groomsmen this quirky alternative is a favourite Main Course. You supply the skills and we supply each table with a Chefs Hat and Apron and Carving set to gear you along with this interactive and fun ice breaker.

Prime Roasted Staffordshire Beef Joint Carved at each Table by your Guests

With Yorkshire Pudding & Horseradish Sauce

Accompanied with dishes of


Buttered Carrots with Garden Peas, Cauliflower Mornay with Blue Cheese, Roast Parsnips and Traditional Roast Potatoes.

Alternatively Choose from Roast Pork, Honey Roast Ham, Roast Turkey or Leg of Lamb

Includes a Starter option of your choice, Dessert and Tea and Coffee.

If you don't fancy Carving yourself then Our Excellent Silver Service Trained Staff could Silver Serve the Chef carved Roast Meat to your Table





Wedding Breakfast Sharing BBQ Menu

£45.00 per person Inc vat

Includes a Starter option of your choice, Dessert and Tea and Coffee.

Premium Butchers Farmhouse Pork sausage

Beef and Caramelized Red Onion Burger

Moroccan Grilled Chicken

Lamb Kofta Kebas

Tossed Mixed Salad with Spring Onions, Tomatoes & Cucumber

Homemade Coleslaw

Onion Rings

New Potatoes or Seasoned Potato Wedges

Accompanied with an Assortment of Brioche Rolls,

Various Sauces, Relishes & Mustards



Desserts

Homemade Crème Brûlée with a Shortbread Heart

Sticky Toffee Pudding with Salted Caramel Ice Cream

Duo of Chocolate- Salted Caramel, Chocolate Millionaires Cube and a White Chocolate Sicilian Lemon and Crème Fraiche Sphere

White Chocolate and Raspberry Cheesecake Heart with a Raspberry Liqueur Centre

Berry Eaton Mess topped with Fruit Glazed Meringue

Chocolate Orange Bomb with Red Fruit Kissel

Evening Buffets

Sensational Spreads

The Great British Cheeseboard £7.50 PP

Wensleydale, Stilton, Brie, Red Leicester & a Mature Farmhouse Cheddar served with a variety of Chutneys, Crisp Celery & a selection of Savoury Biscuits

Ploughman's Platter £10.75 PP

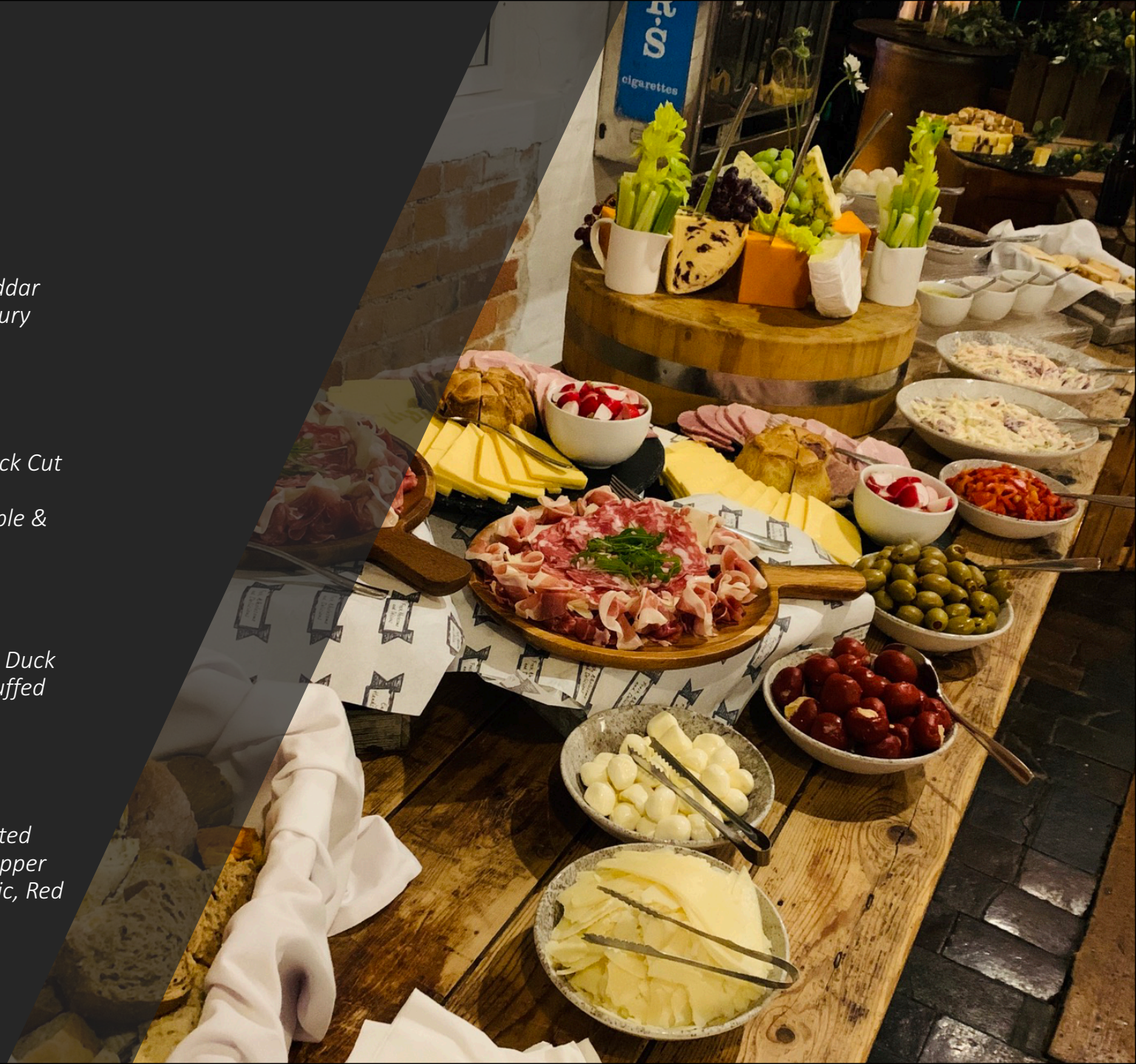
*Savoury Cheddar & Crumbly Lancashire Cheeses accompanied with Thick Cut Ham, Coleslaw, a dab of Mustard and Sweet Silverskin Onions
Served with hand raised Pork Pie, Peppery Radishes, Celery, Sweet Apple & Hunks of Rustic Bread & Butter*

Farmhouse Platter £10.75 PP

Country Style Ardennes Pate, Spiced Wild Mushroom Pate & a Smooth Duck Liver Pate served with a selection of Rustic Breads, Fruit Chutneys, Stuffed Olives & Individual Rounds of Soft Goats Cheese

Mediterranean Slate £10.75 PP

Buffalo Mozzarella, Sweet Peppers stuffed with Soft Cheese, Marinated Stuffed Olives, Prosciutto, Salami Milano, Slivers of Chargrilled Red Pepper and Pecorino Cheese served with a Selection of Rustic Breads with Garlic, Red Chilli, Lemon & Extra Virgin Olive Oil



Evening Food

No matter how heartily your guests partake of their wedding breakfast, after a bit of a breather and a couple of drinks, there is always room for a hot savoury bap!

Hot Carved Roast Baps £7.50 pp inc vat

Succulent Roast Pork with Apple Sauce and Stuffing or Roast Beef and Horseradish Sauce

Breakfast Baps £6.50 pp inc vat

Soft white rolls filled with your choice of British Back Bacon or Scrumptious Sausage

Hot Bowl Food £10.75 PP inc vat

You're Favourites in a Bowl

Beef Stew – Staffordshire Beef Stew with Fresh Herb Dumplings

Moroccan Lamb – served with Couscous and Pitta Breads with Lime Yoghurt Dressing

Black Bean Beef Oriental style with Egg Noodles & crispy Mange Tout

Creole Chicken Fried Rice with Spicy Sausage, Onion, Peppers and a hint of Tabasco

Spicy Mexican Beef Chilli with Tomatoes and Fresh Chillies served with Rice Sweet and Sour Pork, Fresh pineapple & Chilli on a bed of Rice

Spaghetti Bolognese with Freshly Grated Parmesan

Bangers and Mash – Speciality Sausages served with Creamy Buttered Mash and Red Onion Gravy

Fish and Chips in a Cone

Vegetarian Options

Wild Mushroom Stroganoff and Rice

Pad Thai - South East Asian Vegetables, Ginger & Noodles

Vegetable Curry with Coconut and Green Chilli served with Basmati Rice and a Mint Yoghurt Dressing

Roast Mediterranean Vegetable Tomato Risotto with White Wine and Herbs





*Coton House Farm
From Delicious Doughnuts Walls to
Fashionable Cheese Wedding Cakes to
Traditional Ice Cream Trikes, Our Superb
Bespoke Caterers have it all to help make
Your Special Day Perfect for You.*



A Selection of Soups

*(ALL OUR SOUPS ARE HOMEMADE FROM FRESH
INGREDIENTS & GLUTEN FREE)*

- ~Leek & Potato garnished with Deep Fried leeks*
- ~Cream of Asparagus with Homemade Croutons*
- ~Parsnip & Apple sprinkled with Smoked Bacon &
Brown Bread Croutons*
- ~Tomato & Basil*
- ~Minted Pea & Watercress drizzled with Crème Fraiche*
- ~White Onion, Stilton & White Port*
- ~Broccoli with Fresh Stilton Shavings*
- ~Carrot & Coriander Drizzled with Crème Fraiche*
- ~Homemade Minestrone with Parmesan*
- ~Homemade Traditional Cream of Vegetable*
- ~Minted Pea & Watercress*
- ~Sweet Potato & Butternut Squash*

Special Diet Maincourse Options

V- Vegetarian, Ve- Vegan, EF- Egg Free, NF- Nut Free, GF- Gluten Free, MF- Milk Free

*Spiced Paneer, Butternut Squash & Spinach Risotto (V) (GF)
(NF)*

*Vegetable Wellington with Piquant Tomato Sauce (Ve) (EF)
(MF)*

*Goat's cheese & Cashew Nut Roast with light Curried Tomato
Jus (V)*

*Vegetable Nut Roast served with Leeks, Mushrooms and a
divine Redcurrant Sauce (Ve)(EF)(MF)*

*Asparagus and Broad Bean Risotto in a Baked Pepper
(Ve)(EF)(MF)(GF)(NF)*

*Moroccan inspired Chickpea Tagine with Almonds & Apricot
(Ve)(EF)(MF)(GF)(NF)*

Vegetable Lentil Cottage Pie with Vegetarian Gravy (V)

*Israeli Cous Cous Risotto with Halloumi and Butternut Squash
(V) (NF)*

