



2025 MENU

PACKAGE ONE MENU



Canapes

Tomato & Garlic Bruschetta

Mackerel Pate en Croute

Chicken Fajita Tacos

Hand raised Cheddar & Onion Pies

Tomato, Mozzarella & Pesto Arancini

Starters

Creamed Garlic Mushrooms, charred homemade Bread, Parmesan shavings

Homemade Yorkshire Pudding, rich Onion Gravy

Homemade seasonal Soup, freshly baked Bread

Handmade Sea Salt & Rosemary Focaccia, flavoured Butters & Oils

Mains

'Build your own' Burger Boards, Fries & homemade Slaw

Chicken Roulade, Creamed Potatoes, seasonal Vegetables, Chicken Jus

Individual hand made Steak Pie, creamed Potato, seasonal Vegetables, meaty Gravy

Yorkshire Rump Steak, chunky Chips, Peppercorn Sauce, dressed Rocket Salad

Desserts

Assiette of homemade miniature desserts – a choice of three from the options below

Chocolate Brownie

Vanilla Cheesecake

Berry Compote Pavlova

Apple Crumble

Sticky Toffee Pudding

Profiteroles

Evening Food

Bacon sandwiches / Sausage sandwiches

Mac n Cheese pots

Loaded Fries

Hot Dogs

BBQ Pulled Pork Sandwiches

Cheese Toasties

£3,000 to feed 60 Guests

£4,000 to feed 80 Guests

£5,000 to feed 100 Guests

£7,500 to feed 150 Guests

(Choice of three Canapes and 2 course meal. Price also includes evening food, friendly staff members to serve your meals, fabulously talented kitchen team, kitchen set up, crockery and cutlery)

INFO@F4DEVENTS.CO.UK
01937 834696

PACKAGE TWO MENU



Canapes

Tomato & Garlic Bruschetta
Mackerel Pate en Croute
Chicken Fajita Tacos
Hand raised Cheddar & Onion Pies
Tomato, Mozzarella & Pesto Arancini
Antipasti Skewers
Salmon Tart Tatin
Honey whipped Goats Cheese Filo Tart

Starters

Ham Hock Croquettes, Caramelised Apple Puree & Pickled Shallot

Homemade Chicken Liver Pate, Toasted Croutes & Caramelised Red Onion Chutney

Warm Chicken Salad, Caesar Dressing, Herb Croutons & shaved Parmesan

Smoked Salmon & Spinach Roulade, Lemon & Dill Dressing, Capers & Rocket

Mains

Slow roast Feather Blade of Beef, Creamed Horseradish Mash, Bordelaise Sauce & seasonal Vegetables

Sundried Tomato & Mozzarella stuffed Chicken Breast, Prosciutto Ham, Mediterranean Vegetables, Roasted Garlic & Thyme Baby Potatoes

BBQ Sharing Boards – Garlic Rump Steak, Chargrilled Chicken Thigh, Gammon & Pineapple Skewer, Deli Slaw, Potato Wedges, Onion Rings, Chili & Lime Corn

Slow Roast Pork Belly, Champ Mash, Tender Stem Broccoli, Cider Jus & Crackling

Desserts

Chocolate Brownie, Vanilla Ice Cream & Dark Chocolate Crumb

Apple Crumble, toasted Oats & Vanilla Custard

Sticky Toffee Pudding, Butter Scotch Sauce & Vanilla Ice Cream

Red Wine Poached Pear, Chocolate Granola & Chocolate Ice Cream

Evening Food

Bacon sandwiches / Sausage Sandwiches
Mac n Cheese Pots
Loaded Fries
Hot Dogs
BBQ Pulled Pork Sandwiches
Cheese Toasties

£3,600 to feed 60 Guests

£4,800 to feed 80 Guests

£6,000 to feed 100 Guests

£9,000 to feed 150 Guests

(Choice of five Canapes and 2 course meal.. Price also includes evening food, friendly staff members to serve your meals, fabulously talented kitchen team, kitchen set up, crockery and cutlery)

INFO@F4DEVENTS.CO.UK
01937 834696

PACKAGE THREE MENU



Canapes

Tomato & Garlic Bruschetta
Mackerel Pate en Croute
Chicken Fajita Tacos
Hand raised Cheddar & Onion Pies
Tomato, Mozzarella & Pesto Arancini
Antipasti Skewers
Salmon Tart Tatin
Honey whipped Goats Cheese Filo Tart
Halloumi Fries & Sweet Chilli Dip
Filo Prawns & Spicy Mayo

Starters

Prawn & Spinach Chaat, Roasted Onion,
Flat Bread, Mint Yogurt

Seared Scallops, Caramelised Cauliflower
Puree, Black Pudding Crumb

Hoisin & Sesame Pork Belly, Asian style Slaw
& Pickled Red Chillies

Sharing Antipasti boards – Prosciutto Ham,
Salami, Marinated Olives, Sun Dried
Tomatoes, Bocconcini, homemade
Focaccia, Dipping Oils

Mains

Moroccan Spiced Lamb Rump, Roast
Carrot Puree, Aubergine Galette,
Pomegranate & Lamb Jus

Seared Duck Breast, Fondant Potato,
buttered Tenderstem Broccoli, Red Wine &
Cherry reduction

Surf & Turf – Chargrilled Fillet Steak, Garlic
King Prawn Skewer, Chimichurri Sauce, skin
on fries, Rocket & Parmesan Salad

Roast Atlantic Cod with Pancetta Crumb on
a bed of Charred Fennel, Asparagus &
baby Courgettes with Lemon Butter Sauce

Desserts

Pavlova, Chantilly Cream, Fresh Berries,
Raspberry Coulis

Vanilla Crème Brulee, all Butter
Shortbread, Fresh Strawberries

Roast peaches, Amaretti Crumb, Chantilly
Cream, Candied Almonds

Evening Food

Bacon sandwiches / Sausage Sandwiches
Mac n Cheese Pots
Loaded Fries
Hot Dogs
BBQ Pulled Pork Sandwiches
Cheese Toasties
Pizza - with toppings of your choice
Spiced Chicken Gyros

£4,200 to feed 60 Guests

£5,600 to feed 80 Guests

£7,000 to feed 100 Guests

£10,500 to feed 150 Guests

(Choice of seven Canapes and 2 course
meal. Price also includes evening food,
friendly staff members to serve your meals,
fabulously talented kitchen team, kitchen
set up, crockery and cutlery)

INFO@F4DEVENTS.CO.UK
01937 834696



2026 MENU

PACKAGE ONE MENU



Canapes

Tomato & Garlic Bruschetta

Mackerel Pate en Croute

Chicken Fajita Tacos

Hand raised Cheddar & Onion Pies

Tomato, Mozzarella & Pesto Arancini

Starters

Creamed Garlic Mushrooms, charred homemade Bread, Parmesan shavings

Homemade Yorkshire Pudding, rich Onion Gravy

Homemade seasonal Soup, freshly baked Bread

Handmade Sea Salt & Rosemary Focaccia, flavoured Butters & Oils

Mains

'Build your own' Burger Boards, Fries & homemade Slaw

Chicken Roulade, Creamed Potatoes, seasonal Vegetables, Chicken Jus

Individual hand made Steak Pie, creamed Potato, seasonal Vegetables, meaty Gravy

Yorkshire Rump Steak, chunky Chips, Peppercorn Sauce, dressed Rocket Salad

Desserts

Assiette of homemade miniature desserts – a choice of three from the options below

Chocolate Brownie

Vanilla Cheesecake

Berry Compote Pavlova

Apple Crumble

Sticky Toffee Pudding

Profiteroles

Evening Food

Bacon sandwiches / Sausage sandwiches

Mac n Cheese pots

Loaded Fries

Hot Dogs

BBQ Pulled Pork Sandwiches

Cheese Toasties

£3,350 to feed 60 Guests

£4,450 to feed 80 Guests

£5,550 to feed 100 Guests

£8,300 to feed 150 Guests

(Choice of three Canapes and 2 course meal. Price also includes evening food, friendly staff members to serve your meals, fabulously talented kitchen team, kitchen set up, crockery and cutlery)

INFO@F4DEVENTS.CO.UK
01937 834696

PACKAGE TWO MENU



Canapes

Tomato & Garlic Bruschetta
Mackerel Pate en Croute
Chicken Fajita Tacos
Hand raised Cheddar & Onion Pies
Tomato, Mozzarella & Pesto Arancini
Antipasti Skewers
Salmon Tart Tatin
Honey whipped Goats Cheese Filo Tart

Starters

Ham Hock Croquettes, Caramelised Apple Puree & Pickled Shallot

Homemade Chicken Liver Pate, Toasted Croutes & Caramelised Red Onion Chutney

Warm Chicken Salad, Caesar Dressing, Herb Croutons & shaved Parmesan

Smoked Salmon & Spinach Roulade, Lemon & Dill Dressing, Capers & Rocket

Mains

Slow roast Feather Blade of Beef, Creamed Horseradish Mash, Bordelaise Sauce & seasonal Vegetables

Sundried Tomato & Mozzarella stuffed Chicken Breast, Prosciutto Ham, Mediterranean Vegetables, Roasted Garlic & Thyme Baby Potatoes

BBQ Sharing Boards – Garlic Rump Steak, Chargrilled Chicken Thigh, Gammon & Pineapple Skewer, Deli Slaw, Potato Wedges, Onion Rings, Chili & Lime Corn

Slow Roast Pork Belly, Champ Mash, Tender Stem Broccoli, Cider Jus & Crackling

Desserts

Chocolate Brownie, Vanilla Ice Cream & Dark Chocolate Crumb

Apple Crumble, toasted Oats & Vanilla Custard

Sticky Toffee Pudding, Butter Scotch Sauce & Vanilla Ice Cream

Red Wine Poached Pear, Chocolate Granola & Chocolate Ice Cream

Evening Food

Bacon sandwiches / Sausage Sandwiches
Mac n Cheese Pots
Loaded Fries
Hot Dogs
BBQ Pulled Pork Sandwiches
Cheese Toasties

£4,208 to feed 60 Guests

£5,600 to feed 80 Guests

£6,980 to feed 100 Guests

£10,445 to feed 150 Guests

(Choice of five Canapes and 2 course meal.. Price also includes evening food, friendly staff members to serve your meals, fabulously talented kitchen team, kitchen set up, crockery and cutlery)

INFO@F4DEVENTS.CO.UK
01937 834696

PACKAGE THREE MENU



Canapes

Tomato & Garlic Bruschetta
Mackerel Pate en Croute
Chicken Fajita Tacos
Hand raised Cheddar & Onion Pies
Tomato, Mozzarella & Pesto Arancini
Antipasti Skewers
Salmon Tart Tatin
Honey whipped Goats Cheese Filo Tart
Halloumi Fries & Sweet Chilli Dip
Filo Prawns & Spicy Mayo

Starters

Prawn & Spinach Chaat, Roasted Onion,
Flat Bread, Mint Yogurt

Seared Scallops, Caramelised Cauliflower
Puree, Black Pudding Crumb

Hoisin & Sesame Pork Belly, Asian style Slaw
& Pickled Red Chillies

Sharing Antipasti boards – Prosciutto Ham,
Salami, Marinated Olives, Sun Dried
Tomatoes, Bocconcini, homemade
Focaccia, Dipping Oils

Mains

Moroccan Spiced Lamb Rump, Roast
Carrot Puree, Aubergine Galette,
Pomegranate & Lamb Jus

Seared Duck Breast, Fondant Potato,
buttered Tenderstem Broccoli, Red Wine &
Cherry reduction

Surf & Turf – Chargrilled Fillet Steak, Garlic
King Prawn Skewer, Chimichurri Sauce, skin
on fries, Rocket & Parmesan Salad

Roast Atlantic Cod with Pancetta Crumb on
a bed of Charred Fennel, Asparagus &
baby Courgettes with Lemon Butter Sauce

Desserts

Pavlova, Chantilly Cream, Fresh Berries,
Raspberry Coulis

Vanilla Crème Brulee, all Butter
Shortbread, Fresh Strawberries

Roast peaches, Amaretti Crumb, Chantilly
Cream, Candied Almonds

Evening Food

Bacon sandwiches / Sausage Sandwiches
Mac n Cheese Pots
Loaded Fries
Hot Dogs
BBQ Pulled Pork Sandwiches
Cheese Toasties
Pizza - with toppings of your choice
Spiced Chicken Gyros

£4,910 to feed 60 Guests

£6,520 to feed 80 Guests

£8,100 to feed 100 Guests

£12,180 to feed 150 Guests

(Choice of seven Canapes and 2 course meal. Price also includes evening food, friendly staff members to serve your meals, fabulously talented kitchen team, kitchen set up, crockery and cutlery)

INFO@F4DEVENTS.CO.UK
01937 834696



2027 MENU

PACKAGE ONE MENU



Canapes

Tikka Chicken on Mini Naan with Coconut & Mango

Hoi Sin & Pomegranate Duck in Pastry Cup

Goats cheese, Fig & Candied Walnut

Homemade Cheddar & Onion Pies

Tomato, Mozzarella & Pesto Arancini

Filo Prawns with Sweet Chilli Dip

Halloumi Fries with Spicy Mayo

Sticky Honey & Mustard Sausages

Starters

Ham Hock Terrine, Baby Pickled vegetables with Homemade Piccalilli, Sourdough Toast, Pea Salad and Pickled Balsamic Onions

Oven Roasted Tomatoes, Mozzarella Pearls, on a bed of Pesto Drizzled Focaccia with Balsamic Pearls & Rocket

Wild Mushroom Arancini with Truffle Mushroom Cream

Posh Prawn Cocktail with Bloody Mary Sauce

Mains

Chicken Roulade, Creamed Potatoes, Seasonal Vegetables, Chicken Jus

Featherblade of Beef cooked in a Rich Red Wine & Mushroom Jus served on a bed of Creamy Mash served with Spiced Red Cabbage & Buttered Carrots

Individual Homemade Chicken & Leek Pie served with Creamy Mash, Seasonal Vegetables & Chicken Jus

Apricot & Prune stuffed Pork Roulade served with Sage & Onion Roast Potatoes, Vegetables & Gravy

Desserts

Sharing Mini Desserts to the table- 3 of your favourites

Sticky Toffee Pudding, Toffee Sauce & Butterscotch Ice Cream

Vanilla Cheesecake served with Berries and Cream

Homemade Chocolate Brownie, Chocolate Soil and Vanilla Ice Cream

Evening Food

Bacon/Sausage Sandwiches

Pizza Slices

Loaded Fries

Gourmet Hot Dogs

Cheese Toasties

£3,720 to feed 60 Guests

£4,960 to feed 80 Guests

£6,200 to feed 100 Guests

£9,300 to feed 150 Guests

(Choice of three Canapes and 2 course meal. Price also includes evening food, friendly staff members to serve your meals, fabulously talented kitchen team, kitchen set up, crockery and cutlery)

INFO@F4DEVENTS.CO.UK

01937 834696

PACKAGE TWO MENU



Canapes

Any of the Canapes from Package One or:

Tomato, Garlic & Onion Bruschetta

Mini Antipasti Skewers

Honey, Hoi Sin & Sesame Seed Pork Belly Bites

Mini Yorkshire Pudding with Carrot & Sude Mash & Pulled Beef

Starters

Creamy Garlic mushrooms, Garlic & Herb Croute with Parmesan Shavings

Trio of Salmon, Salmon & Dill Roulade, Hot Smoked Beetroot Cured, Salmon & Lemon Pepper Bon Bon, lemon dressing.

Goats cheese Cheesecake served with Honey Candied walnuts & Fig Chutney & Rocket Salad

Chicken Liver Parfait, Mulled Apricot Chutney & Crispy Brioche Croutes

Mains

Individual Pork Tomahawk, Jenga Chips, Onion Rings, & Apple Slaw

Flash Fried Beef Teriyaki, Sticky Rice, Chargrilled Pack Choi with Chilli & Garlic Tenderstem Broccoli

Sundried Tomato & Mozzarella Stuffed Chicken Breast, Prosciutto Ham, Mediterranean Vegetables, & Roasted Garlic & Thyme Baby Potatoes

Build your own BBQ Boards- Choose 3 meats, 1 Potatoes & 2 Sides

Texas Beef Brisket, Honey Hoi Sin Pork Belly, Tennessee Glazed Pork Ribs, Lemon & Garlic Chicken Thigh, Garlic Butter Steak, Peri Peri Chicken Skewer, Teriyaki Salmon, Chorizo Sausage, Cumberland Sausage Ring, Tikka Chicken Pieces, BBQ Pulled Pork, Gammon & Pineapple, Prime Beef Pattie, Beef Sausage, Lamb Chops, Lamb Kofta

Salt & Pepper Wedges, Skin on Fries, Parmesan & Truffle Fries, Sweet Potatoes Fries, Jacket potatoes, Hot Buttered New Potatoes

Mac N Cheese, Rainbow Deli Slaw, Ceaser Salad, Smokey BBQ Pit Beans, Chilli Corn Fritters, Garden Salad, Greek Salad, Broccoli with Chilli & Garlic, Carrot & Beetroot Sultana Salad
Pesto Pasta Salad, Spicy Rice, Fruity Cous Cous

Desserts

Apple Crumble, Toasted Oats & Vanilla Custard

Vanilla Crème Brûlée, All Butter Shortbread & Fresh strawberries

Rich Chocolate Fondant, White Chocolate & Vanilla Ice Cream

Homemade Fruit Posset, All Butter Shortbread & Raspberries

Evening Food

Bacon/Sausage Sandwiches

Pizza Slices

Loaded Fries

Gourmet Hot Dogs

Cheese Toasties

BBQ Pulled Pork Sandwiches

£4,740 to feed 60 Guests

£6,320 to feed 80 Guests

£7,900 to feed 100 Guests

£11,850 to feed 150 Guests

(Choice of five Canapes and 2 course meal. Price also includes evening food, friendly staff members to serve your meals, fabulously talented kitchen team, kitchen set up, crockery and cutlery)

INFO@F4DEVENTS.CO.UK

01937 834696

PACKAGE THREE MENU



Canapes

Any of the Canapes from Package One or Two, or:

Smoked Haddock Arancini with Curried Mayo

Oak roast Salmon, Lemon Mayonnaise with Dill Pearls

Asian Infused Tuna, Little Gem Lettuce

Chicken Liver Parfait, Spiced Fig and Brioche

Starters

Terrine of Duck, Brioche Mini Loaf, Mulled Blackberries with Red Wine Reduction

Nduja King Prawns, Confit Garlic with Homemade Sea Salt & Rosemary Focaccia

Honey, Hoi Sin & Sesame Pork Belly on a bed of Asian Slaw, Crispy Gyoza & Pickled Red Chillies

Tandoori Scallops, Spiced Chickpea, Aloo Gobi with Fresh Yogurt

Mains

Fillet of Yorkshire Beef Wellington, with Mushroom Duxelles, Dauphinoise Potatoes, Vegetable Bundles with a rich Jus

Lamb Duo- Lamb Rump, Lamb & Mint Bon Bon, Charred Crip Cabbage, Spiced Carrot Puree & Fondant Potatoes with Redcurrant Glaze

Seared Duck Breast, Confit Baby Potatoes, Gran Marnier Clementines with Buttered Tenderstem broccoli

Tuna Steak with Sicilian Style Salsa, Garlic Potatoes and Capers Vinaigrette

Desserts

Rich Treacle Banoffee Tart served with Vanilla Ice Cream

Luxury Tiramisu, Crushed Amaretti, Chocolate Cream, Boozie Soaked Cherry's and layers of White Chocolate Shavings

Pina Colada Pavlova, Malibu Cream with Toasted Coconut with Charred Pineapple

Red Wine Poached Pear, Chocolate Granola & Rich Chocolate Ice cream

Evening Food

Bacon/Sausage Sandwiches

Pizza Slices

Loaded Fries

Gourmet Hot Dogs

Cheese Toasties

BBQ Pulled Pork Sandwiches

Chicken & Halloumi Gyros

Yorkshire Pudding Wraps

Katsu Chicken loaded Salt & pepper Chips

£5,460 to feed 60 Guests

£7,280 to feed 80 Guests

£9,100 to feed 100 Guests

£13,650 to feed 150 Guests

(Choice of seven Canapes and 2 course meal. Price also includes evening food, friendly staff members to serve your meals, fabulously talented kitchen team, kitchen set up, crockery and cutlery)

INFO@F4DEVENTS.CO.UK
01937 834696