



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 (V) (VE)

Wild Mushroom Arancini with Truffle Mushroom Cream (V) (VE)

Smoked Salmon Mousse with Toasted Rye Bread & Beetroot Pearls & Rocket

Mains

Host your Roast Sharing Board- Sage & Onion Chicken Breast or Honey Glazed Gammon Joint served with all the trimmings (Pork or Beef £5 Supplement PP)
Stuffed Mushroom with all the trimmings

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

Allotment Pie served with Creamy Mash, Seasonal Vegetables & Vegetable Jus

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

Stuffed Squash, Spiced Lentils, Apricots & prunes 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

£3,900 to feed 60 Guests

£5,200 to feed 80 Guests

£6,500 to feed 100 Guests

£9,750 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 (VE)

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

Wild Mushroom Pate Crispy Brioche Croutes & Chutney (VE)

Mains

Individual Pork Tomahawk (Or Cauliflower Steak) Jenga Chips, Onion Rings, & Apple Slaw

Breast of Chicken, Stuffed with Mozzarella & Sunblush Tomatoes on a Chorizo Hash with Tenderstem & Beans Served with Salsa Verde

Aubergine Galette on a Chive Hash with Tenderstem & Beans Served with Salsa Verde

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

Wok Fried Vegetables Sticky Rice, Chargrilled Pak Choi with Chilli & Garlic Tenderstem Broccoli

Build your own BBQ Boards:

Choose 3 meats/Vegetarian options - 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, Veggie Sausage, Spicy Bean & Halloumi Burger, Spicy Rice & Halloumi Filled Pepper

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

Mac N Cheese, Rainbow Deli Slaw, Caesar 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

£4,950 to feed 60 Guests

£6,600 to feed 80 Guests

£8,250 to feed 100 Guests

£12,375 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

TO INCLUDE LINEN.



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
Vegetable Terrine with Spicy Salsa & Mini Brioche Loaf

Nduja King Prawns, Confit Garlic with Homemade Sea Salt & Rosemary Focaccia
Mushroom a la Greque

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

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

Tandoori Scallops, Spiced Chickpea, Aloo Gobi with Fresh Yogurt
Onion Bhaji Spiced Chickpea, Aloo Gobi with Fresh Yogurt

Mains

Fillet of Yorkshire Beef wellington, with Mushroom Duxelles, Dauphinoise Potatoes, Vegetable Bundles & Rich Jus

Vegetable Wellington, with Mushroom Duxelles, Dauphinoise Potatoes, Vegetable Bundles & a Rich Jus

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

Vegetable Cottage Pie, Vegetable Bon Bon, Charred Crisp Cabbage, Spiced Carrot Puree & Fondant Potatoes

Seared Duck Breast, Confit Baby Potatoes, Grand Marnier Clementines with Buttered Tenderstem Broccoli

Mushroom & Yorkshire Blue Pithivier Confit, Baby Potatoes & Buttered Tenderstem Broccoli

Tuna Steak with Sicilian Style Salsa, Garlic Potatoes & Caper Vinaigrette

Butternut Squash, Spiced Lentils with Sicilian Style Salsa, Garlic Potatoes & Caper 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

£5,670 to feed 60 Guests

£7,560 to feed 80 Guests

£9,450 to feed 100 Guests

£14,175 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