



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)

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PACKAGE THREE MENU



Canapes

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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)

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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)

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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

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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)

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