





At Gather & Feast we pride ourselves on serving delicious, colourful, fresh and tasty food championing local suppliers where ever possible. Our team are friendly, professional and well organised with brilliant attention to detail.

These menu suggestions are a real reflection of our style and should give you plenty of inspiration however we like nothing more than creating bespoke menus tailored to you and your story.

All our quotes include VAT and staff costs from table laying through to serving coffee, as well as crockery, cutlery, daytime glassware and linen hire. And many behind the scenes essentials such as fridge trailer hire, recycling bins and ice deliveries. Each menu proposal and quote is tailored to you and your plans but to give a guide, for full wedding catering based on 100 guests prices tend to range from £100.00 to £120.00 per person.

Evening bar staff and glass hire can be included if you would like to supply your own drinks and offer your guests a complimentary evening bar or we can arrange a fully stocked pay bar.

We use CMA Hire for equipment hire and include their duchess crockery, kings cutlery, Bordeaux and white linen as standard....they do have a gorgeous range though and you are very welcome to make alternative selections and we would advise of any cost implications.

Each occasion is unique and we have a versatile and accommodating approach, it would be lovely to meet for a chat about your plans and to create a personal catering proposal that 'ticks all the boxes' and ensures your day is truly memorable for years to come!

Canapés



Savoury - to serve hot

Wilkins Hot Gooseberry Chutney' Glazed Mini Sausages

Moroccan Lamb Kofte, Minted Yoghurt

Sticky Asian Pork, Pickled Cucumber

 $Hagg is\ Bon\ Bons,\ Whisky\ Mustard\ Dip$

Scallop, Pancetta, Pea Puree

Salmon Teriyaki, Black Sesame Seeds

Gambas Al Pil Pil

Thai Crab Parcels, Mango & Chilli Dip

Chorizo & Butternut Squash Skewers

Chicken Satay Skewers, Peanut Dip

Asparagus, Parma Ham, Parmesan with Hollandaise

Butternut Squash Fritatta, Roast Tomatoes (V)

Herb & Mozzarella Arancini, Tomato & Chilli Dip (V)

Sweet Potato Falafel, Moroccan Hot Sauce (V)

Zatar Crumbed Halloumi, Spiced Tomato Relish (V)

Sweetcorn Fritters, Chorizo Jam

Savoury - to serve cold

Quails Eggs, Celery Salt (V)

Crab Filo Tartlets

Rare Roast Beef, Peppered Boursin Crème Fraiche

Smoked Salmon & Caviar Blinis

Parmesan Cookies,

Sunblush Tomatoes & Pesto (V)

Smoked Crevettes, Mustard Mayo

Pink Peppercorn Crackers, Goats Cheese, Honey & Thyme (V)

Antipasti Skewers

Dill Scones, Smoked Trout, Horseradish Crème Fraiche

Marinated Cherry Tomato & Basil Bruschetta (V)

Mushroom Tartlets, Quails Egg, Hollandaise (V)

Alternative Drink Reception Ideas...

Antipasti Grazing Boards or Table

Baked Camembert, Onion Jam, Rustic Baguette

Fish & Chip Cones

Rustic Sausage Rolls & Scotch Eggs

Seafood Bar

Help Yourself Bar Snacks

Herbed Pitta Dippers with Dips





Sharing Menus

Perfect for relaxed weddings with a wow factor, our sharing platters offer the best of social dining and are served to the middle of tables so guests can help themselves.

Deli Sharing Board Ideas

Antipasti Grazing Board

Charcuterie • Creamy Mozzarella & Basil Sunblush Tomatoes • Marinated Artichokes Herby Olives • Warm Focaccia

Smoked Fish Platter

Honey Roast Salmon • Peppered Mackerel, Lambton & Jackson Maldon Cured Salmon Smoked Crevettes • Quail Eggs Salmon Caviar • Horseradish Crème Fraiche Spelt & Rye Bread

Pate & Terrine Board

Duck & Sloe Gin Pate • Mushroom Pate Pork Pistachio & Apricot Terrine • Chutney Pickled Vegetables • Rustic Sourdough Baguette

Meze Board

Spinach Filo • Sweet Potato Falafel Roasted Veggies • Marinated Feta • Flatbreads Hummus, Dukkah • Beetroot Tzatziki



Mains

Lemon & Thyme Chicken

Herby Crushed Potatoes, Pea Asparagus & Goats Cheese, Oven Roasted Tomatoes With Shallots, Garlic & Herb Mayo

Tuscan Porchetta

Crispy Potatoes, Fennel & Apple Slaw, Panzanella, Salsa Verde

Slow Roasted Moroccan Lamb Shoulder

Jewelled Cous Cous, Aubergine Rolls with Feta & Pomegranate, Orzo & Tomato Salad, Tzatziki

Fillet of Beef, Bearnaise Sauce

Herby Crushed Potatoes or Aspen Fries Warm Asparagus & Samphire Salad, Oven Roasted Tomatoes With Shallots

Slow Roasted Herby Shoulder of Pork

Potato Dauphinoise, Roasted Roots, Buttered Greens, Baked Spiced Apples, Crackling Straws, Jugs of Gravy

Slow Roasted Shoulder of Lamb with Rosemary

Boulangere Potatoes, Mediterannean Ratatouille, Buttered Greens, Mint Sauce, Jugs of Gravy Straws, Jugs of Gravy

Slow Roasted Shoulder of Local Venison

Buckets of Aspen Fries, Peppery Rocket Salad, Celeriac, Pear & Walnut Coleslaw, Sloe Gin Cumberland Sauce, Horseradish Mayo

Sharing Desserts Ideas – think big, served to tables

Giant Payloyas

Summer Berries, Lemon & Elderflower Poached Peaches, Raspberries & Blueberries Mulled Autumn Fruits

Cheesecakes

Salted Caramel & Peanut Butter White Chocolate & Summer Berries 'Monkey Shoulder' & Cherry

Chocolate Fudge Brownie Stack
Hot Chocolate Sauce & Ice Cream Buckets

Mini Dessert Table

go mini with lots of little shot glass desserts and patisserie served on a beautifully decorated table

Teas & Coffee Station Chocolate Truffles or Homemade Fudge



Fire & Smoke

Add a taste of the great outdoors to your wedding with our delicious BBQ ideas.

Mains are silver served to guests with potatoes, salads and relishes placed on the table for guests to help themselves.

Choose seven canapes to be served with reception drinks or choose deli boards to share or any of our starters.

BBQ Mains, choose two or three

Chargrilled Rump Steak

Pink Peppercorn or Italian Herb Rub

Marinated Chicken

Honey & Mustard, Lemon & Thyme or Chimichurri

Plank Roasted Salmon

Thai or Classic Lemon & Black Pepper

$Butterflied\,Leg\,of\,Lamb$

Garlic & Rosemary, Moroccan or Indian Spice

King Prawn Skewers

Sweet Chilli or Harissa

Charred Vegetables with Halloumi (V)

Pre Ordered Veggie Options

Charred Squash, Aubergine & Feta or Miso Marinated Aubergine

Family style service of herby crushed potatoes or garlic & herb baby roasties, a selection of breads, herb butter and two of the following salads

Cous Cous with Asparagus, Herbs & Pine Nuts Bulgur Wheat with Pomegranate, Feta & Edible Flowers

Faro, Feta, Lemon & Pine Nuts

Roasted Red Pepper, Green Bean & Courgette with Pesto Dressing

Asparagus & Pea with Goats Cheese

Roasted Tomatoes, Fennel & Chickpea, Honey Dressing

Sweetcorn, Chorizo & Toasted Almond

Honey & Spice Roasted Roots, Rocket & Feta

Marinated Heritage Tomatoes, Basil Infused Olive Oil

Celeriac & Apple Slaw, Toasted Walnuts





Sharing Desserts Ideas – think big, served to tables

Giant Payloyas

Summer Berries, Lemon & Elderflower Poached Peaches, Raspberries & Blueberries Mulled Autumn Fruits

Cheesecakes

Salted Caramel & Peanut Butter White Chocolate & Summer Berries 'Monkey Shoulder' & Cherry

Chocolate Fudge Brownie Stack

Hot Chocolate Sauce & Ice Cream Buckets

Mini Dessert Table

go mini with lots of little shot glass desserts and patisserie served on a beautifully decorated table

Teas & Coffee Station Chocolate Truffles or Homemade Fudge





Feast Table

An indulgent visual and culinary feast, imagine rustic wooden tables laden with all things good to eat...fresh colourful salads, tarts, cold meats and bakery bread. All beautifully presented and waiting for your guests to help themselves.

Choose seven canapes to be served with reception drinks.

Choose four main dishes from

Honey Roast Salmon, New Potatoes & Beetroot

Chicken Caesar Salad, Quail Eggs & Crunchy Croutons

Smoked Chicken & Mango with Creamy Coriander Yoghurt Dressing

Ham Hock, Jersey Royals, Sugar Snap Peas, Grain Mustard Dressing

Giant Mediterranean Prawns with Citrus Mayo

Poached Salmon with Dill & Mustard Sauce

Peppered Topside of Beef with Horseradish Cream

Marmalade Glazed Ham, Chutney & Mustard

Chicken, Ham & Honey Mustard Raised Pie

Pork, Brie & Cranberry Raised Pie

Thai Crab Tart

Roasted Red Pepper, Spinach & Goats Cheese Tart (V)

Pea, Spring Onion & Goats Cheese Tart (V)

Served with honey & mustard potatoes, mixed leaf salad, a selection of breads and three of the following:

Cous Cous with Asparagus, Herbs & Pine Nuts

Bulgur Wheat with Pomegranate, Feta & Edible Flowers

Faro, Feta, Lemon & Pine Nuts

Roasted Red Pepper, Green Bean & Courgette with Pesto Dressing

Asparagus & Pea with Goats Cheese

Roasted Tomatoes, Fennel & Chickpea, Honey Dressing

Sweetcorn, Chorizo & Toasted Almond

Honey & Spice Roasted Roots, Rocket & Feta

Heritage Tomatoes with Balsamic Glaze

Celeriac & Apple Slaw, Toasted Walnuts

Dessert Table

Go large with a selection of large desserts served with bowls of berries and jugs of cream

Or go mini with lots of little shot glass desserts and patisserie

Teas & Coffee Station

Chocolate Truffles or Homemade Fudge





Kid's Menu

To Start

Hummus, Carrot & Cucumber Sticks, Mini Breadsticks or

Cheesy Garlic Bread

For Mains

Chicken Goujons, Chips & Peas
or
Mini Sausages, Mash & Peas
or
Mac & Cheese

For Dessert

Jelly & Ice Cream or Chocolate Brownie & Ice Cream

We can also serve kids a smaller portion of your main menu



Wedding Cake Flavours

Here you'll find some of our most popular mouthwatering cake flavours. All our sponges, buttercreams and syrups are handmade for you in the Gather & Feast kitchen.

As always we love recreating personal favourites so just let us know if you don't see yours here!

Classics

Victoria Sponge - vanilla sponge, vanilla syrup, raspberry jam, vanilla bean buttercream

Lemon - lemon almond sponge, lemon zest syrup, lemon curd, lemon buttercream

Double Chocolate - dark chocolate sponge, milk chocolate buttercream, dark chocolate ganache

Carrot Cake - spiced carrot sponge, orange zest syrup, vanilla cream cheese frosting, pistachio nuts

Espresso - coffee & brown sugar sponge, espresso & coffee liquer syrup, coffee mascarpone frosting

Red Velvet - cocoa & buttermilk sponge, cream cheese frosting

Granny O'Donnell's Fruit Cake - just like our granny used to make super dark, rich and boozy with dried vine fruits, glace cherry, pineapple & walnuts

Spring & Summer

Lemon & Elderflower - lemon sponge, elderflower syrup, elderflower buttercream & lemon curd

Raspberry, Mascarpone & Lime - lime sponge, lime zest syrup, fresh raspberries & creamy mascarpone frosting

Strawberry & Champagne - vanilla sponge, champagne syrup, fresh strawberries & champagne buttercream

White Peach & Prosecco - vanilla sponge, prosecco poached white peaches, prosecco syrup, white peach buttercream

White Chocolate & Raspberry - vanilla sponge, vanilla bean syrup, fresh raspberries, white chocolate ganache

Autumn & Winter

Salted Caramel & Rum - brown sugar sponge, rum syrup, salted caramel buttercream

Orange Blossom - orange almond sponge, orange blossom syrup, orange blossom buttercream

Hummingbird Cake - banana & pineapple sponge, pineapple syrup, lime zest cream cheese frosting, pecan brittle

Chocolate Hazelnut - chocolate fudge cake, Frangelico syrup, chopped hazelnuts & fluffy Nutella mousse frosting

Black Forest - dark chocolate sponge, kirsch syrup, morello cherry compote and vanilla bean buttercream

Munchie Hour

All that dancing is bound to make you hungry. We offer a range of seriously tasty evening food options for when the need for snacking gets!

Smoked Back Bacon Baps

Served in floury bakery baps with Heinz Ketchup & HP Sauce

Toasties

Cheese & Ham and Cheese & Onion Chutney

Pulled Pork Baps

served in floury bakery baps with tasty stuffing & apple sauce

Disco Fries

posh cheesy chips

British Cheese Table

served with biscuits & crackers, chutneys, grapes & celery

Ploughman's Picnic

a selection of British Cheeses, Pyes Farm Pork Pies, Handmade Scotch Eggs served with french bread, biscuits & crackers, chutney, fruit & vine tomatoes

Pimp Your Mac & Cheese

little pots of creamy mac & cheese, add your own toppings crispy bacon, chorizo crumb, chilli jam, balsamic onions

Giant Paella Pans

Chicken, Chorizo & Prawn Squash, Chickpea & Red Pepper

Thin & Crispy Pizzas

Your choice of three toppings





Kind Words

"We are still so overwhelmed with how perfect the day was, we absolutely loved every second, and I too think it was beautiful (although I am probably a little biased!) Thank you again for all yours and your team's hard work, we have had so many compliments on the delicious food - it really was exactly what we hoped for."

- Bethan & Jack

"I'd like to thank you for everything. The wedding was a success! From the set ups, toi the food, to the staff and service as just absolutely perfect. Especially serving me that perfect medium rare beef fillet. Attention to detail was very ON POINT. There was nothing out of place and nothing we would change.

You guys were brilliant from the beginning and the day was as perfect as I imagined. The main lady that helped run the event, would love to forward a huge compliment...she was FANTASTIC, couldn't have wished for anyone better"

- Stuart & Khai

"I just wanted to message you and say a HUGE thank you for the best food I've had at any wedding!

We've received so many messages and guests telling us on the day how tasty the food was and what a great choice we made choosing Gather & Feast and I couldn't agree more.

Every aspect of the canapes, meal and evening food was fantastic.

I'm not over exaggerating when I say people are still talking about the pork belly canape, lentil dip on the antipasti boards and the toasties in particular but everything was incredible!

I'm so glad we chose you to provide all the catering and a big thank you to all the catering staff who were so friendly and accomodating"

- Ellie & Steve







Get in touch

2 Park Cottages, Curling Tye Lane Woodham Walter, Maldon CM9 6LT

01621 843113 | 07841 585 025 hello@gatherandfeastevents.co.uk

With Special Thanks To Photographers:

Three Flower Photography, Kelsie Low, Veronika Ward, Kristian Lissimore, Joseph Kinnerman, Tom Halliday, Lee Garland, Torri & Lori, O & C Photography D & A Photography, Natalie J Watts