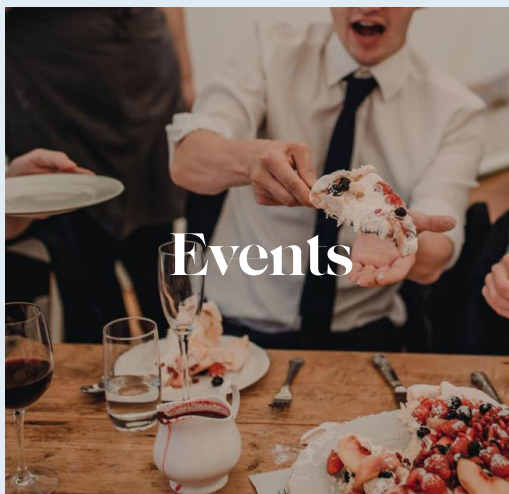


The background image shows a dimly lit dining room with a rustic wooden table. Several lit candles in tall holders provide warm, ambient lighting. The table is elegantly set with crystal glasses, a dark bottle, and plates. A gold-colored leaf logo is positioned above the text. The text 'Gather and Feast' is written in a mix of serif and script fonts, with 'and' in a cursive script. Below it, the words 'weddings . parties . events' are written in a smaller, lowercase serif font.

Gather *and* Feast

weddings . parties . events



Events



Weddings



Parties



Gather and Feast

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.

The example costings are based on 100 guests and are as inclusive as possible. We've included VAT and staff costs from table laying through to serving coffee, as well as crockery, glass, cutlery and linen tablecloth and napkin hire.

If you are planning a marquee or tipi wedding or your venue doesn't have a kitchen, don't worry, we can bring all the equipment that's needed. Outside kitchen set up starts from £240.00.

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!

01621 843113

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CANAPÉS 2021



From £5.40 inc VAT
for a choice of 3 items

From £7.20 inc VAT
for a choice of 5 items

From £9.60 inc VAT
for a choice of 7 items

Savoury - to serve hot

Wilkins Hot Gooseberry Chutney' Glazed
Mini Sausages

Moroccan Lamb Kofte, Minted Yoghurt

Sticky Asian Pork, Pickled Cucumber

Tiny Yorkshire Puddings, Roast Beef,
Horseradish

Haggis Bon Bons, Whisky Mustard Dip

Scallop, Pancetta, Pea Purée +60p *supp*

Salmon Teriyaki, Black Sesame Seeds

Cambas 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 Frittata, Roast
Tomatoes 🍷

Herb & Mozzarella Arancini, Tomato &
Chilli Dip 🍷

Sweet Potato Falafel, Moroccan Hot
Sauce 🍷

Zatar Crumbed Halloumi, Spiced Tomato
Relish 🍷

Sweetcorn Fritters, Chorizo Jam

Savoury - to serve cold

Quails Eggs, Celery Salt 🍷

Crab Filo Tartlets

Rare Roast Beef, Peppered Boursin Crème Fraiche

Smoked Salmon & Caviar Blinis

Parmesan Cookies,
Sunblush Tomatoes & Pesto 🍷

King Prawns, Bloody Mary Dip

Prosciutto, Pear, Gorgonzola

Anise Crackers, Goats Cheese, Honey & Thyme 🍷

Antipasti Skewers

Dill Scones, Smoked Trout, Horseradish Crème Fraiche

Marinated Cherry Tomato & Basil Bruschetta 🍷

Mushroom Tartlets, Quails Egg, Hollandaise 🍷

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.

The price next to the main course gives the price for three courses (alternatively you could serve a choice of seven canapes in place of a deli board starter).

Deli Sharing Board Ideas

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

Antipasti Grazing Board

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



Mains

Lemon & Thyme Chicken £60.00

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

Tuscan Porchetta £66.00

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

Slow Roasted Moroccan Lamb Shoulder £66.00

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

Fillet of Beef, Bearnaise Sauce £72.00

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

Slow Roasted Herby Shoulder of Pork £60.00

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

Slow Roasted Shoulder of Lamb with Rosemary £66.00

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

Slow Roasted Shoulder of Local Venison £72.00

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 Pavlovas

*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 Ladder

*go mini with lots of little shot glass desserts and
patisserie served on our beautifully decorated A
frame ladder*

*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

From £60.00 per person depending on menu choices

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

King Prawn Skewers

Sweet Chilli or Harissa

Charred Vegetables with Halloumi 

Pre Ordered Veggie Options

Aubergine, Sweet Potato & Goats Cheese Stack or Moroccan Falafel or Beetroot & Feta Burgers

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

Heritage Tomatoes with Balsamic Glaze

Celeriac & Apple Slaw

Toasted Walnuts



Sharing Desserts Ideas – think big, served to tables

Giant Pavlovas

*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,
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Mini Dessert Ladder

*go mini with lots of little shot glass desserts and patisserie
served on our beautifully decorated A frame ladder*

*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

From £54.00 per person

Add a naked wedding cakes as your dessert table centre piece, from £280.00

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 🍰

Pea, Spring Onion & Goats Cheese Tart 🍰

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



PLATED MENU SUGGESTIONS

Classic wedding breakfast ideas, the price next to each main course gives the cost for three courses.

Choose one starter, one main course and one desserts or serve a duo of mini puddings

Vegetarian alternatives will be provided for the starter and main course.

Starters

Cured Salmon, Horseradish Crème Fraiche, Watercress & Warm Blinis

Roasted Beetroot, Whipped Goats Cheese, Roasted Hazelnuts, Honey Dressing 🍴

Duck & Sloe Gin Pate, Fig & Walnut Toasts, Wilkins Chutney

Ham Hock Terrine, Sourdough Toast, Pineapple Chutney

Seared Scallops, Pea & Mint Puree, Pancetta Crisp

Peppered Beef Carpaccio, Rocket, Parmesan & Caper Dressing

Spiced Butternut Squash Soup, Toasted Seeds 🍴

Roasted Butternut Squash, Parma Ham, Goats Cheese

Asparagus, Parma Ham, Quail Eggs

Burrata, Romanesco Sauce, Pardon Peppers 🍴

Sharing Deli Platters served to each table (£2.40 supplement)

Mains

Herb Roasted Chicken Supreme, White Wine Cream & Crispy Pancetta

£66.00

Dauphinoise Potatoes, Braised Peas & Confit Carrots Garlic & Herb Mayo

Italian Stuffed Chicken Breast & Basil Cream Sauce

£64.00

Herby Crushed Potatoes, Buttered Green Beans & Roasted Tomatoes

Roasted Cod in Parma Ham with a Chive Butter Sauce

£66.00

Crushed New Potatoes, Buttered Green Beans & Roasted Tomatoes

Sea Bass with Lemon Caper Dressing

£64.00

Crushed New Potatoes, Buttered Green Beans & Roasted Tomatoes

Roasted Rump of Lamb with Moroccan Spice

£66.00

Orange Pomegranate Cous Cous & Harissa Roasted Vegetables

Sea Bass with Lemon Caper Dressing

£64.00

Crushed New Potatoes, Buttered Green Beans & Roasted Tomatoes

Roast Fillet of Beef with Béarnaise Sauce

£72.00

Fondant Potato, Green Beans & Roasted Tomatoes



Mains

Braised Shin of Beef

£64.00

*Creamy Mash, Roast Carrot, Herb Dumpling
& Port Sauce*

Slow Roasted Belly of Pork with Caramelised Onions & Cider

£64.00

Creamy Mash & Greens

Rump of Lamb with Rosemary

£66.00

*Potato Rosti, Oven Roasted Ratatouille,
Buttered Green Beans*

Vegetarian Dishes

Pumpkin & Feta Pie with Pine Nut Crumble
Topping 🍂

Beetroot Tarte Tatin, Goats Cheese & Onion
Marmalade 🍂

Spinach Roulade with Ricotta & Sunblush
Tomatoes 🍂

Desserts

Classic Lemon Tart, Raspberry Sorbet

Chocolate Fondant, Pistachio Ice Cream

Summer Berry or Spiced Autumn
Fruit Pavlovas

Honey Pannacotta, Roasted Apricots

Summer Pudding, Clotted Cream

Sticky Toffee Pudding with Clotted Cream
Ice Cream – served warm

Chocolate Brownies with White Chocolate
Sauce & Coffee Ice Cream – served warm

Poached Pear, Chocolate Sauce &
Cinnamon Ice Cream

Teas & Coffee with Chocolate Truffles or
Homemade Fudge





KID'S MENU

For children aged
under six, £12.00

For children aged
six to twelve, £18.00

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

To Start

Hummus, Carrot & Cucumber Sticks, Cherry
Tomatoes, 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





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 liqueur 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

From £7.80 per person

Toasties

Cheese & Ham and Cheese & Onion Chutney

From £7.80 per person

Pulled Pork Baps

served in floury bakery baps with tasty stuffing & apple sauce

From £7.80 per person

Disco Fries

posh cheesy chips

From £7.80 per person

British Cheese Table

served with biscuits & crackers, chutneys, grapes & celery

From £7.20 per person

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

From £9.60 per person

Pimp Your Mac & Cheese

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

From £12.00 per person

Giant Paella Pans

Chicken, Chorizo & Prawn Squash, Chickpea & Red Pepper

From £15.00 per person







“I can’t begin to express my sincerest thanks to you, the ENTIRE catering and waiting staff for an absolutely stupendous day with the fabulous food and service.

Your staff were so friendly, polite, helpful, courteous and made all of our guests feel very special for the entire day. The food was unbelievable and I heard only compliments!

You were so helpful with so many things like choosing the crockery, cutlery and glassware and the timings on the day. You made it all so easy and enjoyable and I was so happy to see the green glasses on the day.

Even though we were getting married outside, on the windiest day of the year, your girls dealt with everything so well. Also thanks so much for our wedding gift, you really do think of it all.

I wish we could do it all again and we wouldn’t change a thing! Many thanks”

- Charlotte & Tommy, August 2019

“Linda, you and your team were AMAZING yesterday!!!

The food was even better than we remembered and all our guests said how much they loved it.

Thank you so much for all your hard work and especially our wedding gift.

You are an absolute legend!”

-Sophie & Jak, June 2019

“Gather & Feast were the caterers for our wedding last August, they were fabulous to work with from start to finish....they specialise in generous portions of gorgeous food that tastes as wonderful as it looks. Linda was so generous with her time, meeting us at the barn and also inviting us for a tating in their lovely kitchens.

One the day of our wedding the staff were faultless, not just on the foodie side, but also getting our cocktails just right...thank you all!”

-Kirsty & David, August 2019



WEDDING MENU

MAIN

CHARGILLED RUMP STEAK
SOY, GINGER & HONEY CHICKEN THIGHS
SWEET CHILLI KING PRAWN SKEWERS
BEETROOT & FETA BURGERS, ROASTED
VEGETABLES & HALLOUMI (V)

SERVED WITH

HERBY CRUSHED NEW POTATOES
ASPARAGUS, PEA & GOATS CHEESE SALAD
POMEGRANATE, FETA & BULGUR WHEAT
BAKERY BREAD & HERB BUTTER

DESSERT

GIANT SUMMER BERRY PAVLOVA



Gather *and* Feast

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Get in touch

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With Special Thanks To Photographers:

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