

Our expertise and experience with weddings, wedding coordination, private Parties and canape receptions exudes from all of our dishes.

Our chefs source the highest quality local produce and create fantastic, seasonal menus which are fresh and delicious for your special day.

We can relieve all the stress of planning and organising your wedding, providing help with menu choices, tableware, and paying attention to all the small but important details for your day. Our skilled team of happy and helpful serving staff are there to ensure that your function runs to perfection. Let us do the hard work for you.

We provide the crockery, cutlery, tableware and glasses according to your specifications and always supply the kitchen equipment necessary for each event.

The menu selection below gives you an idea of the style of our catering but please do get in touch as we have many menus to choose from and our team of chefs are always happy to come up with something delicious to suit your requirements.

Menu suggestions:

Wedding Breakfast

Canapes

Spring / Summer menus

Autumn / Winter menus

Evening Food

Bowl Food

Drinks packages

Wedding Breakfast

Assiette of smoked salmon & halibut with a timbale of smoked fish bound with avocado & crème fraiche, shallot & parsley dressing, lime & curly endive

Asparagus and garden pea soup with truffle foam and artisan bread

Smoked ham hock, chicken and mushroom terrine with pickles,
Shaved fennel, micro leaves and toasted sour dough

Warm English Goats cheese mousse in filo cannelloni with soured red onion,
Curley endive dressed in lemon oil

Roast breast of chicken stuffed with truffle butter on parsley creamed potato,
Glazed baby carrots and seasonal greens

Baked haddock wrapped in prosciutto ham on char-grilled polenta,
Asparagus spears and hollandaise sauce

Savoy cabbage stuffed with wild mushrooms, sweet onions and tarragon,
Served with sauted new potatoes and beurre blanc sauce

English lamb two ways

Rare roast rump of lamb with slow braised shoulder, potato dauphinoise,
Buttered greens and leeks, red wine and rosemary jus

Giant spinach & ricotta ravioli, terrine of Mediterranean vegetables, yellow pepper couli, wild rocket,
parmesan and poppy seed crisps

Raspberry torte served with fresh raspberries & caramel spirals

Lemon & basil pannacotta with fresh strawberries & puree

Frozen Honeycomb parfait with chocolate dipped fruit & raspberry couli

Deep filled bitter chocolate tart with warm apple, orange & cinnamon puree with pouring cream

Canapes

Vegetarian

Broad bean, pea and mint fritters with a parmesan crust
Risotto Prima Vera (spring vegetable) spoons with pea shoots
Quails egg Florentine
Mini English muffin, wilted spinach and poached quails egg with hollandaise sauce
Rowan Tree Farm goats cheese on seeded oat biscuits with caramelised lemon zest
Clear chilled tomato consommé
Savoury Herb scones with tomato chilli jam and sour cream
Celery stick boats with Bloody Marie jelly
Cherry tomatoes with Boccacini (baby mozzarella) & pesto
Asparagus spears with a warm summer truffle mayonnaise

Meat

Chorizo lolly pops with peach chutney
Sticky BBQ chicken wing drumlets dipped in toasted sesame seeds
Mini grissini (bread sticks) wrapped in prosciutto ham with olive oil & balsamic
Mini chicken caesar salad cone
Mini Peking Duck pancakes
Quails egg Benedict
Mini English muffin, Parma ham, poached quails egg and Hollandaise sauce
Espresso of garden pea and smoked ham hock
Yorkshire puddings with rare roasted fillet of beef with Béarnaise sauce

Fish

Seared queen scallop on saffron potato fondant with Avruga caviar and chervil
Cornish mussels topped with garlic, lemon & herb breadcrumbs
Sea bass wrapped in bok choy steamed with rice wine
Whisky cured Shetland organic salmon on buckwheat blini with peppered crème fraiche
Spiced crab & avocado filo pockets
Espresso of lobster bisque
Crayfish salad cone with Marie Rose sauce
Tuna Carpaccio with celeriac remolade & rocket

Spring / Summer Menus

Starters

Giant lemon & ricotta ravioli, slow roasted cherry tomatoes, basil oil & curly endive
Seared king scallops on fried porchetta with pea puree & micro leaves
Asparagus soup with smoked bacon infused cream
Smoked Ham hock & parsley terrine with toasted ciabatta, tomato hilli hutney & Bucksum leaves
Home-cured organic Shetland salmon on a buckwheat blini, horseradish cream & baby beetroot salad
Spring Risotto
(Risotto of peas, broad beans, asparagus and gardens herbs with pea shoots, truffle foam and parmesan crisp)
Chilled clear tomato consommé with lemon oil
Goats cheese wrapped in herbs and filo pastry with red chard & beetroot salad

Main Courses

Roast breast of free range chicken stuffed with truffle butter on crusted new potatoes with asparagus spears and pea puree
Roast rump of English spring lamb with sauté new potatoes topped with gremolata, fricassee of pea's beans & mint
Home-made chicken Kiev stuffed with garlic, parsley and thyme butter served on sauté wild mushrooms and spinach
Fillet of beef with pomme Dauphinoise, slow roasted vegetables and thyme and Madeira Jus
Breast of chicken with apricot & mascarpone stuffing wrapped in Parma ham served with grilled asparagus and new potatoes tossed in thyme oil
Baked sustainable cod on steamed ribbon vegetables, morel & sauterne cream sauce
Poached Shetland organic salmon on roast fennel, lemon & herb cous cous salad served with Greek yoghurt
Deville mackerel fillet on a tomato, olive, lemon & basil bruschetta, lime crème fraiche
Roast fillet of English cod on creamed potato with baby leeks & fennel, crab bisque sauce
Baby vegetables en pailpiotte with a jug of béarnaise sauce (v)
English Vine Tomato, courgette and gruyere cheese puff pastry tart,
Bucksum wild rocket dressed with aged balsamic (v)

Desserts

Poached rhubarb, iced vanilla parfait on lemon shortbread with strawberry coulis
Strawberry, orange and mint salad with champagne granite
Ginger cheese cake with mango compote
Summer pudding with clotted cream
Lemon posset with fresh berries
Raspberry & crème patisserie tart

Autumn / Winter Menus

Starters

- Giant lemon & ricotta ravioli, slow roasted cherry tomatoes, basil oil & curly endive (v)
- Seared king scallops on fried porchetta with pea puree & micro leaves
- Mousse of Rowan tree farm goats cheese with pickled walnuts, beetroot, apple & watercress salad
- Potato & Cep mushroom soup with black olive & truffle straws (v)
- Home-cured organic Shetland salmon on a buckwheat Blini, horseradish cream & baby beetroot salad
- Local English game terrine with quince cheese, beetroot salad, cep mushroom brioche
- Pan-fried foie gras on toasted brioche with sweet and sour apple compote, tarragon jus and apple crisp
- Roquefort & leek tartlet with rocket salad (v)

Main Courses

- Breast of guineafowl wrapped in proscutto ham on tagliatelle, morel mushroom cream sauce and wilted rocket
- Roast loin of local pork with potato, apple and sage rösti, turned sweet roast carrots, cauliflower puree, sherry & mustard sauce
- Roast breast & confit leg of English free range chicken with Chateaux potatoes, wilted spinach & turned carrots, bread sauce terrine & Morel mushroom sauce
- Roast breast of Aylesbury duck with a pithier of confit leg, spiced red cabbage, prune and Armagnac sauce
- Neck fillet of English lamb with fondant potatoes, roasted butternut squash, kale & peppercorn Jus
- Fillet of beef with pomme Dauphinoise, slow roasted vegetables and thyme and Madeira jus
- Pave of Shetland organic salmon cooked in olive oil with creamed potato, parsley puree & fennel shavings
- Baked sustainable cod on steamed ribbon vegetables, morel & sauterne cream sauce
- Pan fried English farmed sea trout, spiced butternut mash, crab mille-feuille sweet wine sauce
- Giant ravioli of Bucksum onion squash and Cerney goats cheese, sage & caper berry beurre noisette, parmesan shavings & Bucksum baby leaves (v)
- Deep filled broccoli and Oxford blue cheese tart served with Cavendish chutney, Bucksum leaf salad dressed in balsamic and fig dressing

Desserts

- Warm caramelised pear tart tatin with clotted cream and caramel sauce & pear crisps
- Warm raspberry jam roly poly served with Grand Marnier crème Anglaise & whipped cream
- Toffee apple tart with blackberries & pouring cream
- Chocolate Marquise with strawberry & orange salad
- Ginger & sultana crème brulee

Evening Food

Selection of Fine English Cheese served with fresh Breads, Fruits and Chutneys

£400.00 for 80-100 guests

£450.00 for 100-140 guests

Bacon Baps - £4.50 per guest

Pig Roast carved by the Chef and served with baps, stuffing, apple sauce and chutneys - £700.00 suitable for approx. 120 guests

BBQ menus available – please ask for details

Evening Buffet Menu

Please choose four from the list below

Warm Roasted Vegetable & Cheese Tortilla Wraps

Mediterranean Ciabatta Pizza's

Blue Cheese & Herb Mini Quiches (V)

Mozzarella, Tomato & Aubergine Mini Kebabs (V)

Pesto & Parmesan Straws

Country Terrine & Pate with Fresh Bread

Nacho's with Guacamole & Sour Cream

Vegetable Samosa's (V)

Vegetable & Prawn Dim sum with Thai Dipping Sauce

Lamb Koftas

Thai Fishcakes with Lemongrass & Ginger

Chicken Satay with Peanut Dipping Sauce

£12.50 per person plus vat

Bowl Food

Hot bowls:

Baskets of mini fish & chips
Thai green curry on a bed of jasmine rice
Lamb Tagine with apricot and herb cous cous
Spinach gnocchi with marscapone & basil
Mini Cumberland sausages with mash & buttered leeks
Crispy belly pork & crackling on colcannon and Madeira jus
Red Thai beef with ginger & lemongrass
Navarin of lamb with creamed potato, finished with tomato concasse, parsley & parsnip crisps
Onion squash & goats cheese ravioli
Seared scallop with carrot & pea puree & crispy pancetta
Pumpkin ravioli with parmesan cream
Individual Toad in the Hole with onion gravy
Mini shepherds pie with crispy cheese topping
Retro chicken & chips with garlic aioli

Cold bowls:

Chicken salad tossed with avocado, pecorino & garlic mayo
Crayfish cocktails
Malay spiced salmon with pickled ginger salad
Chicken coronation
Greek salad

Drinks Packages

Wedding Breakfast Drinks package from £15.50 per person

To include per person:

1 reception drink at arrival drinks reception
Unlimited Orange Juice and Elderflower Water for the drinks reception
Half bottle of red or white wine for the wedding breakfast
1 glass of champagne for the toast and speeches

Wine recommendations are made based on your menu selection.

Service, chilling of drinks and ice is included in our prices.

Additional bottles can be purchased if required on the day and charged on consumption. Up-grades are available if required.

Alternatively if you wish to supply your own drinks for the wedding breakfast we don't charge a corkage fee and are happy to serve your drinks for you. You may wish to hire refrigeration to chill the champagne and white wine and we can organise this for you if required.

Evening drinks and bar service

Cavendish Events can organise and operate for your evening reception or event a full licensed pay bar at competitive prices.

We can also organise modern and funky cocktail bars serving favourites such as Mojitos, Seabreeze and Illusions! Add an ice sculpture with a vodka luge to really get a shot of ice cold flavoured vodka for every guest!

Or please call us to discuss your individual evening bar requirements.