



Vanilla

IN ALLSEASONS

Creating Memories that Last and Relationships that Endure

INFORMAL MENUS

2017/18

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CONTENTS

2. CONTENTS

3. ABOUT

4. OUR FOOD PHILOSOPHY

5. OUR SUPPLIERS

6-8. CANAPÉS

9-10. BOWL FOOD

11. DIRTY FOOD

12-14. BARBEQUE MENUS

15. AFTERNOON TEA

16. FAQ

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ABOUT

A LITTLE INFORMATION ABOUT ADAM AND SIMON:

SIMON HAS SPENT HIS CAREER WORKING IN THE BEST KITCHENS THE NORTH WEST HAS TO OFFER. THIS INCLUDES THE JUNIPER IN ALTRINCHAM, HEADING THE PASTRY DEPARTMENT, ALSO THE WHITE HOUSE IN PRESTBURY. HIS PASSION, LIKE ADAM, IS TAKING LOCAL PRODUCE AND CREATING SIMPLE EFFECTIVE DISHES.

ADAM OPENED UP TWO RADISSON HOTELS AS THE MEETING AND EVENTS DIRECTOR, THE FIRST BEING THE RADISSON SAS MANCHESTER AIRPORT, WITH 32 EVENT ROOMS AND WINNING AWARDS SUCH AS THE "BEST AIRPORT BUSINESS HOTEL IN THE WORLD" AND MORE RECENTLY THE RADISSON EDWARDIAN. MANCHESTER CITY CENTRE'S FIRST 5 STAR HOTEL. HE ORGANIZED EVENTS SUCH AS GORDON BROWN'S G8 CHANCELLOR SUMMIT AND THE FIRST LABOUR PARTY CONFERENCE IN 2006.

TOGETHER THEY HAVE ESTABLISHED VANILLA IN ALLSEASONS AS AN AWARD WINNING COMPANY, WINNING THE COUNTY BRIDES 'BEST CATERING SERVICE' AWARD IN 2013, 2014, 2015 AND 2016.

IF YOU WISH TO BOOK VANILLA IN ALLSEASONS THEN PLEASE JUST LET ME KNOW BY EMAIL OR PLEASE FEEL FREE TO CALL US ON 01260 543 977.

KIND REGARDS

ADAM EVANSON AND SIMON BAILEY



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OUR FOOD PHILOSOPHY

HERE AT VANILLA IN ALLSEASONS, WE PUT OUR TRUST INTO LOCAL SUPPLIERS. ONE OF OUR MAIN PRIORITIES IS THAT WE SOURCE ALL OUR MEAT, FISH, VEGETABLES AND OTHER KEY INGREDIENTS FROM REPUTABLE LOCAL PROVIDERS. WE VALUE OUR SUPPLIERS BECAUSE NOT ONLY DO THEY HELP US OBTAIN THE FINEST QUALITY OF LOCALLY PRODUCED FOOD, BUT THEY ALSO HELP KEEP US UP TO DATE WITH EXACTLY IS AND WHAT'S NOT IN SEASON. IF OUR PREFERENTIAL CHOICE OF INGREDIENT IS NOT AVAILABLE AT THE TIME OF NEED, THEN OUR SUPPLIERS HELP US TO FIND THE NEXT SUITABLE ALTERNATIVE. FOR EXAMPLE, WE WOULD NEVER ADVERTISE LOCAL ASPARAGUS FOR SIX MONTHS, WHEN WE KNOW ITS ONLY IN SEASON FOR EIGHT WEEKS.



BY ESTABLISHING A RELATIONSHIP WITH OUR SUPPLIERS, WE HELP THEM TO GROW. THEY IN TURN GET TO KNOW US AS A COMPANY AND THE IDEALS THAT WE STRIVE FOR. IF THEY GET SOMETHING NEW AND EXCITING IN LIKE THE FIRST AUTUMN VENISON, OR EARLY SPRING STRAWBERRIES, WE WILL BE NOTIFIED OF THESE ARRIVALS AND ARE THEN ABLE TO MAKE THE MOST OF THESE FANTASTIC, FRESH, IN-SEASON INGREDIENTS.

WE TAKE EVERY STEP TO MAKE SURE THAT ONLY THE FINEST OF FOOD REACHES YOUR PLATE. OUR INTEREST AND RELIANCE ON OUR FAVOURED SUPPLIERS IS A VITAL START TO THIS PROCESS. WE CAN ONLY START CREATING YOUR INDIVIDUALLY CHOSEN MENU ONCE WE ARE SATISFIED WITH THE INGREDIENTS NEEDED TO DO THIS.

PLEASE TAKE A GLANCE AT THE INFORMATION ON OUR KEY SUPPLIERS. WE ARE POSITIVE THAT YOU'LL THINK THE SAME OF THEM AS WE DO! BEARING IN MIND THEIR REPUTATION COMBINED WITH OUR EXPERTISE, WE HOPE YOU LOOK FORWARD TO US SERVING YOU YOUR WEDDING BREAKFAST AND HELP YOU START YOUR MARRIED LIFE OFF IN TRUE TASTE AND STYLE.

WE COMBINE OUR KNOWLEDGE, PASSION AND LONG ESTABLISHED CONTACTS TO CREATE EVENTS THAT ARE TAILORED TO YOUR DESIRE, AND EXECUTED WITH FINESSE.

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OUR SUPPLIERS

MEAT

ALL OUR MEAT IS SUPPLIED BY J.J.J. HEATHCOTES IN BOLLINGTON, WHICH IS AN EXCELLENT FAMILY BUTCHERS THAT SOURCES ALL ITS MEAT FROM LOCAL FARMS. J.J.J. HEATHCOTES IS A REPUTABLE, WELL-ESTABLISHED COMPANY THAT FITS VANILLA IN ALLSEASONS' IDEAL TO WITHIN THE INCH. WE ARE PROUD OF THE FACT THAT ALL OUR MEAT COMES FROM WITHIN OUR LOCAL SURROUNDINGS AND THAT WE CAN NAME EVERY FARMER AND PLACE EVERY FIELD FROM WHERE IT HAS COME.

ALL LAMB USED BY VANILLA IN ALLSEASONS COMES FROM SHELDON'S SUGAR LANE FARM IN ADLINGTON, JOHN PRICE IN KETTLESHUME AND SIDEBOTTOM'S IN PRESTBURY.

ALL BEEF USED IS FROM THE PREVIOUS MENTIONED FARMS, AS WELL AS SLATER'S FROM BUTLEY TOWN AND JACKSON'S TABLEY HALL FARM IN KNUTSFORD.

ALL PORK IS FROM SIDEBOTTOM'S IN PRESTBURY AND HOGS FOR ROASTING ARE FROM DAVID BRASSINGTONS YOUNGS' GREEN FARM IN WETLEY ROCKS, STAFFORDSHIRE.

FISH

ALL FISH USED BY VANILLA IN ALLSEASONS IS SUPPLIED BY CHESHIRE FISH. AFTER OPENING IN 1997, AND NOW WITH BRANCHES IN BRAMHALL AND MACCLESFIELD, CHESHIRE FISH HAS GROWN TO BE ONE OF THE NORTH WEST'S PREMIER FISHMONGERS. THEY CAREFULLY BUY THE BEST FISH IN SEASON AND ARE ALWAYS ON HAND TO TALK TO US ABOUT WHERE IT'S COME FROM OR WHAT WILL BE AVAILABLE NEXT. CHESHIRE FISH HAS EXCELLENT PRODUCT KNOWLEDGE AND ALWAYS LETS US KNOW THE ORIGINS OF OUR ORDERS. OUR MAIN PURCHASES FROM CHESHIRE FISH INCLUDE THEIR AWARD WINNING SCOTTISH SALMON, HAND DIVED SCALLOPS AND SUSTAINABLE COD.

VEGETABLES

WE RECEIVE A MONTHLY NEWSLETTER EXPLAINING EXACTLY WHAT IS AVAILABLE, WHAT IS DUE TO BECOME AVAILABLE AND WHAT IS NOT IN FAVOUR AT THAT TIME, PROVIDING US WITH A VITAL INSIGHT TO THE VEGETABLE WORLD!

BRAMHALL BAKERY

WE AT BRAMHALL BAKERY FEEL THAT THE LOCAL BAKERY HAS VERY MUCH LOST ITS WAY AND AS A RESULT PEOPLE ARE MISSING OUT ON QUALITY BREAD. IN OUR BAKERY IN BRAMHALL, CHESHIRE WE ARE ABOUT BAKING GREAT BREAD, FROM SCRATCH, ON-SITE EVERYDAY (IF WE DONT SELL IT ON THE DAY, WE DONT SELL IT) AND ALSO ABOUT PROVIDING FANTASTIC SERVICE TO MATCH.

CLIPPYS

CLIPPY MCKENNA FOUNDED THE CLIPPY'S BRAND IN 2008. SHE IS AN EVERYDAY MUM OBSESSED WITH CREATING BRILLIANT FOOD. HER BRITISH-APPLE BASED CONSERVES, RELISHES, CHUTNEYS AND SAVOURY JELLIES AND ALSO HER CHILLI MARMALADE, MARMACHILLI, ARE AVAILABLE IN U.K. SUPERMARKETS TESCO, MORRISON'S, ASDA, OCADO AND EH BOOTHS, AS WELL EXPORTING TO THE U.S.A. AND CHINA.

CLIPPY IS SINGLE-HANDEDLY TAKING ON THE EUROPEAN UNION AND THE U.K. GOVERNMENT IN A BATTLE TO CALL HER LOWER SUGAR LEVEL, FRUIT-TASTIC PRODUCTS 'JAM'. PLEASE SIGN OUR E-PETITION TO GET THE DAFT LAWS CHANGED. IN 2012, CLIPPY WON 'ENTREPRENEUR OF THE YEAR' AT THE INSPIRING WOMEN'S AWARDS.

BUTTERTONS ICE CREAM

BUTTERTONS LANE FARM IS THE HOME OF THE BUTTERTONS BIG BROWN COW AND THE BUTTERTONS CHUCKY HEN. THE FARM USES ORGANIC PRINCIPLES RESULTING IN PRODUCTS THAT ARE AS NEAR TO NATURE AS POSSIBLE. THE ICE CREAM IS A HIGH STANDARD PRODUCT USING NATURAL QUALITY INGREDIENTS. BESPOKE FLAVOURS CAN BE CREATED TO SUIT THE NEED OF THE CLIENT.

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CANAPÉS

CANAPÉ PARTIES

FOR OCCASIONS WHERE A FULL MEAL IS UNNECESSARY, CANAPÉS ARE AN IDEAL ADDITION TO ANY PARTY. OUR CANAPÉS ARE SERVED ON BLACK SLATE & ARE DESIGNED EITHER TO SIT IN CERAMIC CHINESE SPOONS, OR TO STAND ON THEIR OWN. EACH SLATE WILL HAVE A DIFFERENT SELECTION OF CANAPÉS, RESULTING IN A ROTATION OF TASTES CIRCULATING THE ROOM AT A CALM & STEADY PACE. PLEASE NOTE THAT THIS IS FOR A MINIMUM OF 60 GUESTS.

3 CANAPÉS FROM MENU A & 3 FROM MENU B

4 CANAPÉS FROM MENU A & 4 FROM MENU B

6 CANAPÉS FROM MENU A & 6 FROM MENU B

WE WOULD RECOMMEND A MINIMUM SELECTION OF FOUR CANAPÉS TO INCLUDE VEGETARIAN, MEAT & FISH ENABLING YOU TO COVER ALL YOUR GUESTS TASTES & REQUIREMENTS.

MINIMUM NUMBERS: 60 GUESTS



DEAR ADAM & SIMON,

MANY THANKS FOR WEDNESDAY. EVERYONE WAS VERY POSITIVE ABOUT THE CATERING. SHAME ABOUT THE WEATHER BUT THANK YOU FOR ALL YOU DID WHICH WAS EXCELLENT.

DB

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IN ALLSEASONS



CANAPÉS MENU A WHITE & RED MEAT

JJJ HEATHCOTE CUMBERLAND CHIPOLATA SAUSAGE,
ROASTED IN HONEY & WHOLE GRAIN MUSTARD
CHICKEN MARINADE IN SOY, GINGER, GARLIC WITH A
PEANUT SAUCE
CHICKEN LIVER PARFAIT WITH A "CLIPPY" APPLE JAM
CHICKEN CAESAR SPOONS
HAM HOCK ROULADE WITH CHUNKY HOMEMADE
PICCALILLI
TINY YORKSHIRE PUDDING WITH FILLET CHESHIRE BEEF
LAMB KOFTA WITH A CUCUMBER & MINT YOGHURT

FISH

SALMON ROLLED IN FRESH HERBS THEN WRAPPED IN
FILO PASTRY
SMOKED SALMON WITH A CHIVE PANCAKE
THAI FISHCAKES WITH A PLUM SAUCE

VEGETARIAN

CROUTE OF SUN DRIED TOMATO, CARAMELISED RED
ONION & MOZZARELLA CHEESE
ASPARAGUS & HOLLANDAISE SAUCE
WARM QUAILS EGGS & CELERY SALT
WELSH RAREBIT WITH A RED ONION JAM
PARMESAN SHORTBREAD THINS WITH GOATS CHEESE &
OVEN DRIED CHERRY TOMATOES
GAZPACHO SHOT WITH HERB OIL

CANAPÉS MENU B WHITE & RED MEAT

ROAST RUMP OF LAMB WITH A RED CURRANT &
CAPER SAUCE
SEARED MOROCCAN LAMB SKEWERS WITH A HUMUS DIP
BEEF BURGERS & RELISH & BEERS
BEEF CARPACCIO WITH ROCKET & PARMESAN, ON
CRISP BREAD
TARTLET OF SPANISH CHORIZO & ROASTED ONION
PEKING DUCK PANCAKES WITH HOI SIN SAUCE
CHICKEN, BURY BLACK PUDDING & CHORIZO LOLIPOP
WARM SCOTCH QUAILS EGG WITH MANCHESTER RELISH
STEAK PIE & GUINNESS SOUP

FISH

TIGER PRAWN WITH PAK CHOY, GARLIC & CHILLI
TIGER PRAWN WITH TOMATO SALSA
SLOW POACHED SALMON ON A CHAMP POTATO CAKE
BEETROOT SALMON BELINIS WITH SOUR CREAM &
GARLIC CHIVES

VEGETARIAN

TRUFFLE WILD MUSHROOM TARTLET
WILD MUSHROOM BEIGNET WITH A SPICED
TOMATO RELISH
SMOKED AUBERGINE ON A TOASTED FLATBREAD WITH PINE
NUTS & BASIL
TOMATO & BASIL POLENTA CAKE WITH PAN
ROASTED ARTICHOKE
PEA & MINT RISOTTO CAKE WITH A SHARP LEMON
CRÈME FRAICHE

MINIMUM NUMBERS: 60 GUESTS

DEAR ADAM & SIMON,

THANK YOU FOR ALL
YOUR HELP WITH THE
WEDDING. I'M VERY
IMPRESSED WITH YOUR
EFFICIENCY AND DETAILED
PROPOSAL. RICHARD AND
I ARE LOOKING FORWARD
TO WORKING WITH YOU
AND YOUR TEAM FOR OUR
WEDDING IN MAY 09.

M&R

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CANAPÉS MENU B

SOMETHING SPECIAL FOR A SMALL SUPPLEMENT

BEEF WELLINGTON
LOIN OF LAMB PAN FRIED WITH LEMON & CORIANDER
FILLET OF BEEF TARTAR SERVED ON A CHINESE SPOON
FISH & CHIPS
LOBSTER THERMIDOR
TRADITIONAL FRESH OYSTER
PAN FRIED LOCH FYNE DIVER SCALLOPS ON A WITH A
PEA PUREE

DESSERT CANAPÉS

DESSERT CANAPÉS ARE A LOVELY WAY TO ROUND OFF A RECEPTION. IN A SIMILAR STYLE TO THE SAVOURY CANAPÉS, THESE ARE SMALLER, MOUTHFUL SIZED PORTIONS OF DESSERT OFFERED ON SLATES TO YOUR GUESTS. A PERFECT WAY TO BRING ANY FOOD TO A CLOSE!

CHOCOLATE BROWNIE WITH WHIPPED CREAM
MINI MERINGUES WITH SUMMER FRUITS
ALMOND SLICE
PLUM PACKED FRANGIPAN
ETON MESS SHOT
STICKY TOFFEE PUDDING
LEMON POSSET

ALL DELICATELY DUSTED WITH ICING SUGAR

WE SERVE OUR CANAPÉS ON WELSH SLATE, OLIVE WOOD & CHINESE SPOONS THEY ARE SERVED WARM WITH BLACK COCKTAIL NAPKINS

MINIMUM NUMBERS: 60 GUESTS

DEAR ADAM AND SIMON,

THANK YOU VERY MUCH FOR THE EXCELLENT "AFTERNOON TEA" EVERYONE ENJOYED IT, THE WAY IT WAS PRESENTED THE TASTE, FLAVOURS AND FRESHNESS OF IT.

MR



BOWL FOOD

THIS IS A GREAT CONCEPT THAT WE ARE PROUD TO OFFER YOU. WE CREATE 3 DISHES FOR YOUR GUESTS & THEN AT THE FUNCTION A WAITRESS WILL COME OUT WITH A LARGE OVAL SERVING TRAY WITH THESE DISHES IN NICE BOWLS WITH A FORK. YOUR GUESTS WILL GRAB A BOWL & EAT AWAY WHERE THEY ARE STOOD, VERY RELAXED, NO HORRIBLE WAITING & A GREAT WAY TO SERVE TASTY HOT FOOD. YOUR GUESTS WOULD RECEIVE AT LEAST ONE BOWL OF FOOD EACH.

MEAT

STRIPS OF BEEF WITH BUTTON MUSHROOMS IN A HORSERADISH SAUCE & ROAST NEW POTATOES
12 HOUR BRAISED SHIN OF BEEF WITH A COLCANNON
NEW POTATO & ROAST ROOT VEGETABLES
LAMB TAGINE WITH COUS COUS
BRAISED LAMB WITH A PARMESAN CRUST ON A SUMMER
VEGETABLE BROTH
FIVE SPICED APPLE BRAISED PORK BELLY WITH A CALVADOS
JUS SERVED ON A SHALLOT MASH
TRADITIONAL LAMB HOT POT WITH RED CABBAGE

FISH

PAN FRIED BREAM WITH SPINACH & A SWEET
POTATO PUREE
BOUILLABAISSSE WITH AIOLI & CROUTE
TIGER PRAWNS WITH THIN NOODLE SALAD
SEA BASS ON A BED OF PAK CHOI, GINGER &
GARLIC FISH PIE

SALAD

WARM TUNA NICOISE SALAD
WARM POACHED SALMON SALAD WITH ASPARAGUS &
QUAILS EGGS
CHICKEN, CHORIZO, NEW POTATO SALAD
SPICE YOGHURT MARINADE CHICKEN WITH A CUCUMBER
RIBBON SALAD

POULTRY

THAI CHICKEN CURRY WITH STICKY RICE
CONFIT OF DUCK WITH PUY LENTILS & SPINACH
CHICKEN & CHORIZO PAELLA WITH CONFIT GARLIC AIOLI
PULLED COCK AU WIN WITH HERBED DUMPLING

MINIMUM NUMBERS: 60 GUESTS

DEAR ADAM,

THANKS FOR EVERYTHING FROM THE START, HELPING ME TO CONVINCING MY MUM AND DAD TO GO WITH YOU FOR OUR CATERING, I KNOW THE FOOD WOULD BE EXCELLENT AND MY MUM AND DAD WERE IMPRESSED AT THE TASTING.

K&E

BOWL FOOD CONTINUED



VEGETABLES

THAI RED CURRY WITH SUMMER VEGETABLES &
STICKY RICE

WILD MUSHROOM RISOTTO

CHICK PEA & ROOT VEGETABLE TAGINE ON A COUS

COUS SALAD

ASPARAGUS, PEA & SOFT HERB RISOTTO

DESSERT CANAPÉS

REGULAR BOWLS

EACH GUEST WILL RECEIVE AT LEAST ONE LARGE BOWL

3 BOWLS

4 BOWLS

5 BOWLS

MINIMUM NUMBERS: 60 GUESTS

THERE MAY BE ADDITIONAL COSTS FOR EVENTS BELOW
60 COVERS

TO ADAM AND STAFF,

WOULD LIKE TO SAY A
BIG THANK YOU, FOR THE
WONDERFUL FOOD AND
SERVICE AND FOR MAKING
OUR DAY MORE RELAXED ON
WHAT WAS A SAD OCCASION.

DR AND A



DIRTY FOOD

PLEASE CHOOSE 3 OF THE BELOW, AND WE WILL OFFER THESE TO YOUR GUESTS IN INDIVIDUAL WOODEN BOXES:

SCAMPI AND CHIPS

MONK FISH TAILS, CHIPS TARTAR SAUCE.

SAUSAGE AND MASH

JJJ HEATHCOTE LINCOLNSHIRE SAUSAGE, BUBBLE AND SQUEAK POTATO CAKE PROPER GRAVY

COD DOG

GIANT COD FINGERS, WITH MUSHY PEAS, TARTAR SAUCE

CHICKEN AND CHIPS

BUTTER MILK FRIED CHICKEN, SWEET POTATO FRIES, LEMON COLESLAW

CHEESE BURGER

5OZ BEEF BURGER, MANCHEGO CHEESE, CHUNKY TOMATO RELISH, GHERKINS

BEEF SUET PUDDING

SERVED WITH BASHED CARROT AND SWEDE, ONION GRAVY

BBQ PULLED PORK

IN A BRIOCHE BUN, SLAW GUACAMOLE

TRUFFLE MAC N CHEESE

WITH PULLED HAM HOCK PARMESAN CRUST

TRUFFLE MAC N CHEESE

WITH A PARMESAN CRUST (VEGETARIAN)

MINIMUM NUMBERS: 60 GUESTS

DEAR ADAM & SIMON,

MANY THANKS FOR WEDNESDAY. EVERYONE WAS VERY POSITIVE ABOUT THE CATERING. SHAME ABOUT THE WEATHER BUT THANK YOU FOR ALL YOU DID WHICH WAS EXCELLENT.

DB

BARBECUE MENU A



MAIN BARBECUE

LOOK AT OFFERING 3 OF THE BELOW
SELECTION OF JJJ HEATHCOTE SAUSAGES
CHICKEN WITH COCONUT & CHILLI
KING PRAWNS WITH GARLIC & HERBS
FIELD CAP MUSHROOMS WITH TOMATO, GARLIC & BLACK
STICKS BLUE
PORK DRY RUBBED WITH SPICES & A TOMATO &
CHILLI DRESSING

SALADS

LOOK AT OFFERING 3 OF THE BELOW
RED COLESLAW
VINE TOMATO & MOZZARELLA WITH BASIL
WALDORF SALAD
COUS COUS WITH ROASTED SUMMER VEGETABLES & HERBS
GREEK SALAD
GREEN SALAD WITH A HONEY & MUSTARD DRESSING

DESSERT

LOOK AT OFFERING 3 OF THE BELOW
BAKED VANILLA CUSTARD
WHITE CHOCOLATE CHEESECAKE
PLUM FRANGIPAN
PROFITEROLES WITH A WHITE CHOCOLATE MOUSSE
CHOCOLATE & RASPBERRY TART WITH A CRÈME FRAICHE
SUMMER FRUIT SHORTBREAD WITH CLOTTED CREAM

BREADS

BASKET OF HAND MADE ARTISAN BREADS

TO FINISH

FRESH CAFETIERE OF COFFEE & TEA SERVED FROM A
COFFEE STATION OR SERVED TO YOUR GUESTS

MINIMUM NUMBERS: 60 GUESTS

ADAM,

I HAVE BEEN MEANING TO
PHONE YOU TO TELL HOW
MUCH I AND EVERYONE ELSE
ENJOYED THE FOOD – IT WAS
DELICIOUS AND JUST WHAT I
HAD HOPED FOR.

J&P

BARBECUE MENU B



ANTI PASTA STARTER

CHOOSE 5 OF THE BELOW. THESE WILL BE SERVED ON SLATES IN THE MIDDLE OF THE TABLE.

BEEF CARPACCIO USING CHESHIRE BEEF
HAND CURED GRAVAD LAX
CHICKEN PARFAIT WITH AN APPLE JAM
HUMMUS WITH FLAT BREADS
OLIVES IN BASIL & GARLIC
SUN BLUSH TOMATO WITH MOZZARELLA
CAMEMBERT BAKED WITH GARLIC & WHITE WINE
PEPPERS SLOW ROASTED IN GARLIC & THYME

THE BARBECUE

LOOK AT OFFERING 4 OF THE BELOW
TUNA STEAK THAI CITRUS DRESSING,
RIB EYE STEAK
PORK DRY RUBBED WITH SPICES & A TOMATO &
CHILLI DRESSING
CHICKEN THIGHS WITH CHORIZO
HALLOUMI CHEESE MARINADE IN FRESH HERBS WITH
BASIL OIL & CHERRY TOMATOES
MOROCCAN LAMB SKEWERS WITH HUMMUS

ROASTED VEGETABLES

LOOK AT OFFERING 1 OF THE BELOW
PORTOBELLO MUSHROOMS IN A HERB OIL
ROASTED PEPPERS WITH GARLIC & TOMATO, WITH
GOATS CHEESE
ROASTED ASPARAGUS

SALADS

LOOK AT OFFERING 4 OF THE BELOW
WARM NEW POTATOES ROLLED IN OLIVE OIL, RED ONION
& SOFT HERBS
NEW POTATO, TOMATO & BOILED EGG SALAD, WITH
CHERRY TOMATO & CHIVES
NOODLE PEANUT & HERB SALAD WITH A SWEET &
SOUR DRESSING
SPELT SALAD WITH SQUASH & FENNEL
BOARD BEAN & CRISPY PANCETTA WITH A
MINT DRESSING
WARM SALAD OF ROASTED SQUASH PROSCIUTTO
& PARMESAN
SUMMER TOMATOES WITH OLIVES & OREGANO
WATERCRESS, ROCKET SWEET PEAR WALNUT &
PARMESAN SALAD
ROCKET FENNEL & PUY LENTIL SALAD
ROASTED BEETROOT WITH WALNUTS &
YOGHURT DRESSING
ASIAN INSPIRED COLESLAW

WE JUST WANTED TO SAY A
BIG THANK YOU TO JULIE
AND THE TEAM AT VANILLA...

ALL OUR GUESTS HAVE
COMMENTED THAT IT WAS
THE BEST FOOD THEY'D EVER
TASTED AT A WEDDING!
YOUR STAFF ARE SUPERB AND
THE SERVICE WAS 5 STAR!

CHERYL

MINIMUM NUMBERS: 60 GUESTS

BARBECUE MENU B CONTINUED

BREADS

BASKET OF HANDMADE ARTISAN BREADS

TO FINISH

FRESH CAFETIERE OF COFFEE & TEA SERVED FROM A
COFFEE STATION OR SERVED TO YOUR GUESTS

DESSERTS

LOOK AT OFFERING 3 OF THE BELOW

VANILLA BRÛLÉE

EATON MESS

DARK CHOCOLATE TART

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

LEMON TART

MINIMUM NUMBERS: 60 GUESTS



DEAR ADAM AND SIMON,

JUST A NOTE TO SAY A
MASSIVE THANK YOU FOR
THE WONDERFUL JOB YOU
DID WITH THE CATERING
FOR OUR BIG DAY. THE
CANAPÉS WERE DELIGHTFUL.
THE WEDDING BREAKFAST
WAS TRULY EXCEPTIONAL

SALLY & PHIL

AFTERNOON TEA



SANDWICHES

SELECTION OF CLOSED SANDWICHES

SUGAR ROASTED HAM
HERB ROASTED CHICKEN
FREE RANGE EGG WITH PEA SHOOTS
MATURE CHEDDAR WITH RED ONION CHUTNEY

SAVOURY

SAUSAGES WITH A HONEY MUSTARD GLAZE
CARAMELIZED ONION TART

SWEET

SCONES WITH MASCARPONE CREAM & STRAWBERRY JAM
BLUE BERRY & HONEY MUFFINS
PLUM SLICE
FRUIT TARTS

FRESH TEA & COFFEE

WE CAN PROVIDE VINTAGE CROCKERY & CAKE STANDS. SPECIALITY TEAS ARE ALSO AVAILABLE.

MINIMUM NUMBERS: 60 GUESTS

TO EVERYONE AT VANILLA,

ADAM YOU WERE EVERYWHERE ALL THE TIME, KNOWING ALMOST BEFORE WE DID WHAT WAS NEEDED. I REALLY APPRECIATE YOU BRINGING THE DRINKS UNANNOUNCED AND DISCREETLY. LIZ YOU WERE SO POLITE AND HELPFUL ALWAYS AT AN ELBOW WITH A DRINK OR FOOD.

THE PARLOUR



WHAT ARE THE MINIMUM NUMBERS?

OUR MENUS ARE PRICED AT A MINIMUM NUMBERS OF 60 GUESTS, HOWEVER SOME MENUS REQUIRE MORE GUESTS. WE CAN TALK ABOUT THIS WHEN WE MEET.

CAN YOU PROVIDE ORGANIC & FREEDOM FOODS?

YES WE CAN ON REQUEST, PLEASE LET US KNOW YOUR REQUESTS AND WE CAN PROVIDE THESE FOR YOU FOR A SUPPLEMENT CHARGE

CAN I HAVE DIFFERENT SHAPES AND COLOURS OF CROCKERY?

AS STANDARD WE PROVIDE WHITE ROUND CROCKERY, WHICH IS INCLUDED IN THE ABOVE PRICES, HOWEVER, WE CAN OBTAIN A FANTASTIC RANGE OF CROCKERY AND GLASSWARE IN ALL DIFFERENT SHAPES, SIZES AND COLOURS. LET US KNOW WHAT YOU HAVE IN MIND AND WE CAN ARRANGE THIS FOR YOU.

WHAT ABOUT CHILDREN'S MEALS?

CHILDREN MAY HAVE A HALF PORTION AT HALF THE PRICE, OF WHATEVER IS CHOSEN FOR THE MAIN ADULT MEAL, THIS APPLIES FOR CHILDREN UNDER THE AGE OF 12. ALTERNATIVE FRIENDLY CHILDREN MEALS CAN BE PROVIDED. THESE INCLUDE FRESH CHICKEN STRIPS, WITH WEDGES AND BEANS, (THIS WOULD BE DISCUSSED AT THE FINAL DETAILS MEETING)

SPECIAL DIETARY REQUIREMENTS?

PLEASE LET US KNOW IN ADVANCE IF YOU HAVE ANY GUESTS WITH SPECIAL DIETARY REQUIREMENTS, WE ARE HAPPY TO CATER FOR ALL REQUESTS INCLUDING VEGETARIAN, VEGAN, CELIAC AND DIABETIC.

PRICES

PRICES ARE CORRECT AT THE TIME OF PRINTING. ALL PRICES IN THIS MENU PACK ARE INCLUSIVE OF SERVICE BUT NOT VAT, WHICH WILL BE ADDED TO ANY PROPOSALS AND INVOICES.

PAYMENT

TO CONFIRM THE BOOKING WE REQUEST A 15% DEPOSIT OF THE NET AMOUNT AND THEN FINAL PAYMENT TO BE RECEIVED AND CLEARED INTO OUR BANK AT LEAST 18 DAYS BEFORE THE EVENT. PLEASE NOTE WE CAN'T ACCEPT CREDIT CARD PAYMENTS.

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VANILLA IN ALLSEASONS, 11/12 NEWMAN CLOSE,
GREENFIELD FARM INDUSTRIAL ESTATE, CONGLETON, CW12 4TR

TEL: 01260 543 977

EMAIL: INFO@VANILLAINALLSEASONS.CO.UK WEB: WWW.VANILLAINALLSEASONS.CO.UK

 SEARCH FOR VANILLA IN ALLSEASONS ON FACEBOOK  WWW.TWITTER.COM/VINACATERING