



Creating Memories that Last and Relationships that Endure

Example Wedding/Event Menus 2020/21

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Vanilla
IN ALLSEASONS

Creating Memories that Last and Relationships that Endure

About

Vanilla in Allseasons is proudly owned by Adam Evanson and Simon Bailey.

Simon and Adam both share the same passion for sourcing local produce and creating simple and delicious food.

Simon is 'all things food' and Adam is 'all things hospitality' and together they have the perfect recipe for weddings and events with Vanilla in Allseasons.

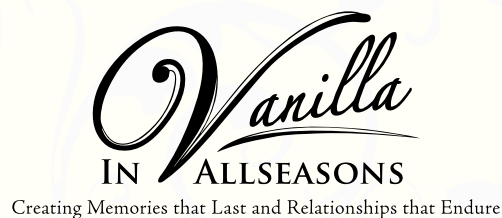
Simon has worked in some of the most highly respected kitchens in the North West – heading the pastry department in The Juniper in Altrincham and The White House in Prestbury.

Adam has opened 2 award winning Radisson hotels as the Meetings & Events Director – organising many high profile events including Gordon Brown's G* Chancellor Summit and the 1st Labour Party Conference in Manchester 2006.

The success of multi-award winning Vanilla in Allseasons therefore comes as no surprise to all that know them.

With 5 consecutive years as County Brides 'Best Catering Service' award to our acclaim to prove our extremely high standards have remained unchanged – we would love to discuss how we can make your wedding day or event extra special.

Adam and Simon.



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 what 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.



Canapés

Our canapés are a tasty treat, with a focus on flavour & presentation. They are perfect to enjoy alongside any drinks you wish to offer to your guests and help to keep hunger at bay.

We would recommend you go with 4-6 canapés per guest, resulting in a wider range of choice to tempt everyone.

4 Canapés

5 Canapés

6 Canapés

Minimum Numbers: 60 Guests

Just a quick note to say a huge thank you for the amazing catering at our wedding at Capesthorpe Hall in August. We had an amazing day which was complimented by your first class service. Our guests thought the food was stunning and we are so pleased with how everything turned out.

Helen and Jonathan



Canapés

Served on slate and olive wood, eaten in one go

White & Red Meat

Beef burgers & relish served with mini beers
 Beef carpaccio with rocket and parmesan, on crisp bread
 Tiny Yorkshire pudding with rare roast beef
 Mini Cheshire beef pie with a Guinness shot

JJJ Heathcote Cumberland chipolata sausage roasted in honey and whole grain mustard
 Tartlet of Spanish chorizo and roasted onion
 Ham hock roulade with homemade piccalilli
 Warm Scotch quail egg with Manchester relish

Chicken with a marinade of soy, ginger and garlic, served with a peanut sauce
 Chicken liver parfait with homemade quince jelly
 Chicken Caesar spoons
 Chicken, black pudding lollipop
 Peking duck pancakes with hoi sin sauce

Lamb kofta with a cucumber and mint yoghurt

Fish

Fish and chips
 Pan fried scallop with a pea puree
 Salmon rolled in fresh herbs then wrapped in filo pastry
 Smoked salmon with a chive pancake
 Slow poached salmon on a champ potato cake
 Beetroot salmon blinis with sour cream & garlic chives
 Tempura of Prawns with a chilli dip
 Thai fishcakes with a plum sauce
 Tiger prawn with tomato salsa
 Tiger prawn with pak choi, garlic, chilli & ginger

Vegetarian

Croute of sun dried tomato, caramelized red onion, mozzarella & pesto
 Smoked aubergine on a toasted flatbread with pine nuts and basil
 Tomato & basil polenta cake with pan roasted artichoke
 Pea and mint risotto cake with a sharp lemon crème fraiche
 Asparagus & hollandaise sauce
 Warm quail eggs and celery salt
 Parmesan shortbread thins with goat's cheese and oven dried cherry tomatoes
 Truffle wild mushroom tartlet
 Red onion & goat's cheese filo parcel
 Wild mushroom beignet with a spiced tomato relish
 Savoury 'Jammie Dodgers' – sage biscuits filled with peppered cream cheese and red onion jam

Minimum Numbers: 60 Guests

We want to say a huge thankyou to you all for making our day so perfect! The food was absolutely amazing with lots of guests saying it was the best wedding food they'd had – the fish sharing platter and the beef were incredible!

Nadia and Mike

Best Of British Menus

Menu A

Starter

Seasonal soup of choice, for example:
Spring vegetable with a basil mascarpone
Summer roast vine tomato with a basil oil
Autumn field mushroom with a thyme & rosemary croute
Winter roast butternut squash, sage & parmesan

Main

Roasted Chicken Breast with roasted root vegetables, cider gravy

Dessert

Sticky toffee apple pudding with toffee sauce & custard

Breads

Selection of handmade artisan breads made on the day by our local baker

To finish

Fresh cafetiere of coffee & selection of teas

Menu B

Starter

Broccoli & Stilton tart with caramelised shallots & beetroot couli

Main

Lancashire Hotpot -
Tender lamb neck fillet slowly braised in Rosemary with roots, potato & pickled red cabbage

Dessert

Fruit Cobbler –
Selection of the best British fruit in season served with vanilla ice cream or clotted cream

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Minimum Numbers: 60 Guests



Dear Adam and Simon,

Thank you so much for all your help with the catering for our wedding. Although the weather was not great the guys really did handle the conditions well and the service and food was fantastic!

Alex and hannah



Dear Adam and Simon,

Thank you so much for all your help in making the Manchester Rugby Club 150th anniversary such a success, I have received many many positive comments on the food, the temperature of the food and your delightful waiting staff.

Ali

The Roast Menu

Served on individual plates or wooden boards in the middle of the table.

Starter

Cheshire ham hock & parsley terrine, with a handmade Piccalilli

Main

Choose one of the meats below

Roast Rump of Cheshire Beef
With Yorkshire pudding & a Merlot sauce
Roast Loin of Staffordshire Pork
With apple sauce & a Sauvignon Blanc sauce

Roast Breast of West Yorkshire Turkey with a sage & onion stuffing & a Sauvignon Blanc sauce

Vegetables

Served in large bowls in the middle of the table, includes:

Roast potatoes with Rosemary & Thyme
Roast root vegetables with Thyme & Rosemary
Panache of green seasonal vegetables

If you would like more, please choose one from below

Buttery Mashed potato
Colcannon new potatoes
Cauliflower in a mature cheddar cheese sauce
Bashed carrot & swede
Roast butternut squash with Sage
Creamed leeks & blue cheese gratin
Green cabbage with smoked bacon
Braised red cabbage

Dessert

Apple & berry pie with clotted cream

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Minimum Numbers: 60 Guests



Best Of British Menus

Menu D

Soup

Seasonal soup of choice, for example:

Spring vegetable with a Basil Mascarpone

Summer roast vine tomato with a Basil oil

Autumn field mushroom with a Thyme & Rosemary croute

Winter roast butternut squash, Sage & Parmesan

Fish

Hand cured salmon in Dill & sea salt with caper berries, fine diced shallots, horseradish cream, fresh lemon & brown sour dough bread

Game

Pressed game terrine – venison, partridge & rabbit served with oven roasted figs & caramelised shallots

Main

Ballotine of pork belly and fillet, porchetta style roasted with lemon, garlic & fresh herbs served on a wooden board on each table for one guest to carve and serve to their guests

Dessert

Grand assortment of British desserts –

Rhubarb & custard fool, Arctic roll, Summer pudding, bread & butter pudding & jam roly poly with custard

Cheese Board

Selection of British cheese, biscuits, Scottish oatcakes

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Minimum Numbers: 60 Guests

Dear Adam,

I wanted to write and thank you and Simon for doing such an amazing job with the wedding. It was the perfect day for the both of us and it couldn't have gone better.

N & K

Mediterranean Inspired Set Menus



Menu A

Starter

Buffalo mozzarella & heritage tomato bruschetta with balsamic vinegar

Main

Chicken breast wrapped in air dried ham stuffed with chorizo & Manchego cheese with a smoked tomato sauce, crushed new potatoe & griddled Mediterranean vegetables

Dessert

Italian baked almond cheesecake served with a fresh berry salad

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Menu B

Starter

Fresh fillet of mackerel with a tomato & basil salsa on herb baked brushetta

Main

Roast pork fillet on a Tuscan bean stew with pan fried spinach

Dessert

Berry Tiramisu with a hazelnut praline zabaglione foam

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Minimum Numbers: 60 Guests

Dear Adam,

In my previous career I worked for Nespresso and every year we held a invitation lunch event in London. The Ritz, Claridges, Lindsay House and so on. Your front of house skills would not be out of place in any of these venues.

D & K



Mediterranean Inspired Set Menus

Menu C

A new concept for our menus. This menu consists of four smaller courses, allowing you & your guests to sample & enjoy a wider range of flavours & textures.

Starter

Anti Pasti salad –

Air dried ham, roasted peppers, courgettes, red onions with sun blushed tomatoes & mozzarella finished with a basil pesto dressing

Fish

Pan fried sea bass on a seafood paella of crab, prawns & mussels, all de-shelled for your dining ease

Main

Roast fillet of beef with a rich Madeira Jus, deconstructed potato bravas & charred Vermouth fennel

Dessert

White chocolate, pistachio & honey panna cotta with Kirsh soaked cherries & biscotti

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Minimum Numbers: 60 Guests

Hi Adam,

Just wanted to say a big thank you again...The day ran perfectly, and we had nothing but compliments over the food and the way the whole day ran...I also think the choc brownies got the most comments!

D&A



Sharing Menus

Menu A

The sharing menus are an informal, relaxed & sociable service. The main focus is on the food which is placed in the centre of each table for guests to help themselves to. The passing of dishes amongst your guests provides an ice breaking subject & constant talking point throughout the rest of your meal resulting in a lighter, more sociable atmosphere.

Starter

Served on a slate in the centre of your table for your guests to share

Smooth chicken liver parfait with Quince Jelly
Herb coated Porchetta
Garlic & Rosemary marinated Kalamata olives

With a selection of dips –

Lemon & Coriander hummus, tomato salsa, beetroot & horseradish crème fraiche, roast butternut squash & blue cheese, cannellini bean & confit garlic

Main Course

Served in large bowls in the centre of each table for guests to mix & match. Please choose three of the below ideally to include one fish, one white meat & one red meat.

Fish

Tiger prawns with thin noodle salad
Sea bass on a bed of roast squash with chilli & fresh herbs
Fish pie with cod cheeks, king prawns, Scottish salmon & smoked haddock bound in a white wine sauce topped with creamed potato
Warm tuna Nicoise salad
Roasted sea trout with a mussel sauce on pan fried baby gem lettuce
Warm poached salmon salad with asparagus & quails eggs

White Meat

Green Thai chicken curry with sticky rice
Garlic & chilli chicken sagwala
Chicken with Tarragon cream on confit fennel
Five spiced apple braised pork belly with a Calvados jus, served on shallot mash
Roast pork fillet on a Tuscan bean stew

Minimum Numbers: 60 Guests

Dear Simon,

One Million thank you's for being the man of the moment and "Wonder Chef" at the fundraiser for The Christie Hospital Luncheon.

Prestbury Charity Luncheon

Sharing Menus

Menu A Continued



Red Meat

12 hour braised shin of beef with colcannon new potatoes & roast root vegetables
Pot roast brisket with seasonal baby vegetables & pearl barley
Moroccan lamb tagine with fruit cous cous
Traditional Lamb hot pot with red cabbage
Braised lamb with a parmesan crust, on a summer vegetable broth

Vegetables

Red Thai curry with summer vegetables & sticky rice
Wild mushroom & truffle oil risotto
Hazelnut & Gorgonzola risotto
Chargrilled courgette risotto with Ricotta & a lemon oil dressing
Aubergine, chickpea & olive tagine with pomegranate yoghurt, apricot & pistachio cous cous
Roast shallot tarte tatin with parsnip puree & ratatouille

Dessert

Select three of the below to serve on slates in the middle of the table

Individual meringues filled with a lemon grass infused cream topped with mango & passion fruit
Poached pear & dark chocolate frangipane
Lemon tart with a raspberry crush
Dark chocolate mousse with honeycomb
Baked peanut butter cheesecake topped with strawberry jam
Chocolate & cherry brownie with an almond praline & sweet whipped cream
Elephants Foot – Large profiterole filled with raspberry mousse, topped with white chocolate ganache

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Minimum Numbers: 60 Guests

Dear Adam & Simon,

Just a quickie to say that everything was superb yesterday in the food and drink department. Many people complimented the food and picked up your business card, so I think you may get some business from it.

Prestbury Tennis Club



Traditional Menus

Set Menu A

Starter

Smooth Chicken Liver Parfait, Toasted Brioche served with Quince Jelly

Main

Roasted Chicken Breast with field mushrooms and white wine sauce

Dessert

Raspberry crème brûlée with citrus shortbread

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Set Menu B

Starter

Butternut squash & ginger soup

Main

Duo of pork – Roast pork fillet with a parsnip puree, five-hour braised belly on bubble & squeak with Madeira jus

Dessert

Orange tart with dark chocolate sauce

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Minimum Numbers: 60 Guests

Dear Adam & Simon,

I want to say Thank you so very much for yesterday, everybody was completely won over by the "Bowl Food" it is the way forward, you were very right and it was perfect, it was delicious!

Mrs S



Traditional Menus

Set Menu C

Starter

Pressed chicken & guinea fowl terrine with figs & baby leeks, lemon oil & a micro herb salad

Main

Lamb rump roasted with garlic, Thyme & Rosemary, accompanied with celeriac layered dauphinoise potatoes, griddled Mediterranean vegetables & a Shiraz jus.

Dessert

Warm cherry frangipan with Amaretto crème Anglaise

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Minimum Numbers: 60 Guests

Dear Adam & Simon,

Again thanks for the great catering . Your team worked so hard all day. Many people have specifically commented on how good the food was, how friendly your team were; and it was such a key part of a very happy, successful and memorable day for Colin and I.

A & C



Traditional Menus

This menu consists of four smaller courses, allowing you & your guests to sample & enjoy a wider range of flavours & textures.

Set Menu D

Starter

Salad of wild mushrooms, asparagus, cherry tomatoes & mixed leaf dressed with a white truffle vinaigrette

Fish

Roasted cod loin served on a potato rosti with a lemon aioli

Main

Fillet of Beef, Oxtail Bon Bon, heritage carrots, madeira jus

Desserts

Layered Eton mess with crystallised mint

Breads

Selection of handmade artisan breads made on the day by our local baker

To Finish

Fresh cafetiere of coffee & selection of teas

Minimum Numbers: 60 Guests

Dear Adam and Simon,

Whilst writing we have to say how much we appreciated all your hard work, our family and friends have been saying how much they enjoyed the food served on the day and how good it was.

M&C



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 gravadlax
Chicken parfait with quince jelly
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

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

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

**What are the minimum numbers?**

Our menus are priced at a minimum numbers of 60 guests.

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 supplementary 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. This will be an extra cost.

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. Alternatively child-friendly meals can be provided. (This would be discussed at the final details meeting).

Special Dietary Requirements?**Special Dietary Requests we can accommodate for:**

Vegan/Vegetarian
Pregnant guests
Religious diet restrictions

And those with medically diagnosed intolerances, such as:

Coeliac
Diabetic
Nut allergy

If you require any other changes to the menu for guests who do not fall into the groups above then please note the cost will be a lot more expensive than the dishes chosen for all.

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. (Based on a minimum of 60 adult day guests).

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.



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