



Creating memories that last
& relationships that endure.

CORPORATE MENUS 2025

Vanilla in Allseasons, 11/12 Newman Close, Greenfield Farm Industrial Estate, Congleton, CW12 4TR

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ABOUT

Vanilla in Allseasons is proudly owned by Adam Evanson.

Adam has a passion for sourcing local produce and creating delicious food, served with genuine hospitality.

With 30 years in 5-star hospitality in the UK and Europe, he is 'all things hospitality.' With his highly trained team behind him, Vanilla In Allseasons has become Cheshire's premier catering company.

The success of multi-award winning Vanilla in Allseasons comes as no surprise to all who have sampled the food and service.

Five consecutive years as County Brides 'Best Catering Service' award winner demonstrates that the extremely high standards have remained unchanged over the years.

We would love to discuss how we can make your event extra special.

Vanilla
IN ALLSEASONS



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 of 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 preferred choice of ingredient is not available at the time of need, then our suppliers help us to find the best suitable alternative.

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.

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 sure that you'll think the same of them as we do! Their excellent reputations and our expertise is a winning combination – we hope you'll look forward with eager anticipation to your Vanilla In Allseasons catering.

We combine our knowledge, passion and long established contacts to create events that are tailored to your desire, executed with finesse.

CANAPÉS

Prices below are based on offering a meal or Bowl food.

4 canapés - £12.50 NET per guest

5 canapés - £13.50 NET per guest

Canapé Reception

Prices below are based on offering savoury canapés only.

8 canapés - £26.00 NET per guest

9 canapés - £27.00 NET per guest

10 canapés - £28.00 NET per guest

Cheese burgers, Vmac sauce, mini beers

Mini Cheshire beef pie, Guinness shot

Yorkshire pudding, rare roast beef, bearnaise sauce
(£1.00 supplement)

Yorkshire pudding Braised beef, horseradish cream

JJJ Heathcote thin pork sausage, roasted in honey,
whole grain mustard

Tartlet Spanish chorizo and roasted onion, aioli

Warm Scotch quails egg, Manchester relish

Buttermilk Chicken, Chipotle Mayonnaise

Chicken Liver Parfait, Croûte, Quince Jelly

Katsu Chicken, Pickled Ginger

Korean Duck, Filo, Kimchi



CANAPÉS

Lamb kofta, raita

Moroccan lamb bon bons Harissa mayonnaise

Salt And Vinegar Fish and Chips

Scallop, Curried Cauliflower

(£1.00 supplement)

Smoked Salmon, Crème Fraiche, Blini

Tempura Prawns, Chilli Dip

Arancini, Pea, Mint, Lemon Crème Fraiche

Croûte Of Sundried Tomato, Caramelized Red Onion,
Mozzarella, Pesto

Goats Cheese Bon Bon, Sweet Tomato Chutney

Gazpacho, Cheese Sandwich

Parmesan Shortbread, Peppered Cream Cheese,
Cherry Tomato

Tempura Vegetables, Chilli Dip

Truffle Wild Mushroom Tartlet

Welsh Rarebit



SPRING & SUMMER

From 1st April to 30th September 2025

Please choose 1 dish from each course

3 Courses £51.95 NET per guest

2 Courses £47.75 NET per guest

White linen (*table cloths and napkins*)

£3.95 NET per guest

TO COMMENCE

Pea Velouté, Bacon Croutons,
Herb Oil, Crème Fraîche

Asparagus Tartlet, Gruyère,
Pickled Asparagus

Lamb Breast Fritter, Chive And Confit
Garlic, Grapefruit

Burrata, Basil, Tomato,
Garlic Croûte

Chicken Caesar Croquette, Anchovy
Emulsion, Chicory, Parmesan

Charred Heritage Carrots, Goats
Curd, Tahini, Dukka & Crispy Carrot

MAINS

Salmon, Herb Crumble, Summer Vegetable Fricassee, New Potatoes

Hispi Cabbage, Sesame Miso Cream, Toasted Hazelnuts, Coriander Pesto^(v)

Summer Tomato Tarte Tatin, Appleby Cheshire, Fine Beans & Asparagus

Lamb Shoulder, Roscoff Onion, Smoked Mash Potato, Radish, Pea

Chargrilled Chicken Breast Romesco Sauce, Herbed Potatoes,
Courgette, Olive Oil

Herb Roasted Chicken, Crispy Potato Terrine, Mushroom Fricassee,
Sprouting Broccoli

Pork Ribeye, Hispi Cabbage, Bacon Jam, Smashed Roast Potatoes,
Parsley Sauce

DESSERTS

Burnt Orange, Panna Cotta, Thyme Tuile

Chocolate Mousse, Miso Caramel, Co-Co Pops & Hazelnuts

Rum Baba, BBQ Pineapple, Compressed Pineapple, Coconut Ice Cream

Marshmallow Pavlova, Passion Fruit, Pineapple & Mint

“Peach Melba” Cheesecake, Peaches, Raspberry Ripple Ice Cream

TO FINISH

Fresh cafetière of coffee and tea offered from a station

AUTUMN & WINTER

From 1st October to 31st March 2026

Please choose 1 dish from each course

3 Courses £51.95 NET per guest

2 Courses £47.75 NET per guest

White linen (*table cloths and napkins*)

£3.95 NET per guest

TO COMMENCE

Truffle Mushroom Soup,
Chive Cream

Parsnip And Pear Velouté,
Crispy Onions, Curry Oil

Pressed Ham Hock, Pickled Vegetables
Piccalilli Gel & Sourdough

Burrata, Crown Prince Squash,

Lovage & Pumpkin Seeds

Lamb Fritter, Lentil Korma
& Pickled Shallots

Beetroot Cured Salmon,
Roasted Beets, Horseradish

Bresaola, Fig, Gorgonzola, Port

MAINS

Sticky Beef Cheek, Honey Carrot, Horseradish Mash & Kale

Chicken Breast, Bollychetta, Onions, Mushrooms, Fondant Potato, Beans

Crispy Nut Roast, Cassoulet Autumn Vegetable & Black Garlic

Sea Bass, Puy Lentils, Celeriac Puree, Nduja Ketchup, Dill Oil

Pork Ribeye, Cauliflower Cheese Puree, Braised Fennel, Pickled Apple

Roasted Tikka Cauliflower Steak, Masala Dahl, Yoghurt, Parsnip Crisps

DESSERTS

Treacle Tart, Brown Bread Ice Cream & Lemon Verbena

Steamed Apple Pudding, Clotted Cream Custard

Vanilla Panna Cotta, Mulled Fruits, Basil Meringue, Ginger Crumb

Winter Fruit Fool With Vanilla Cream

Chocolate Torte, Hazelnut Praline, Mint Chocolate Ice Cream

Ginger Cake, Roasted Plum, Crème Anglaise

TO FINISH

Fresh cafetiere of coffee and tea offered from a station

BOWLS

A selection of dishes served in small ceramic bowls, offered to your guests, ideally to include one fish, one meat and one vegetarian option.

Look at offering 3, 4 or 5 choices

Offering 3 choices £25.00 NET per guest

Offering 4 choices £28.00 NET per guest

Offering 5 choices £31.00 NET per guest

FISH

Warm tuna Niçoise salad, red wine vinaigrette

British Fish pie, white wine sauce, creamed potato
(cod, king prawns, Scottish salmon & smoked haddock)

Tiger prawns, Thai noodle salad

Warm poached salmon, asparagus & quails eggs

Sea bass, roast squash, chilli herb butter

WHITE MEAT

Green Thai Chicken Curry, Sticky Rice

Garlic Chilli Chicken Sagwala

Pan Fried Chicken, Tarragon Velouté, Confit Fennel

Five Spiced Pork Belly, Roasted Apple, Calvados,
Roast Shallot Mash

Roast Pork Fillet, Tuscan Bean Stew



BOWLS

A selection of dishes served in small ceramic bowls, offered to your guests, ideally to include one fish, one meat and one vegetarian option.

Look at offering 3, 4 or 5 choices

RED MEAT

Traditional Lamb Hot Pot, Pickled Red Cabbage, Buttery Mash

Braised Lamb Shoulder, Parmesan Crust, Summer Vegetable Broth

Moroccan Lamb Tagine, Pistachio Cous Cous, Pomegranate

Pot Roast Beef Brisket, Seasonal Baby Vegetables, Pearl Barley

Blade of Beef, Colcannon New Potatoes, Honey Roast Carrot

Cheshire Beef Strips, Horseradish Cream Sauce, Baby Roasted Potatoes

VEGETABLE

Red Thai Curry, Summer Vegetables, Sticky Rice

Wild Mushroom Risotto, Truffle Oil

Char Grilled Courgette Risotto, Ricotta, Lemon Oil

Aubergine, Chickpea & Olive Tagine, Pistachio Cous Cous,
Pomegranate Yoghurt

Paneer Tikka Masala, Basmati Rice

Roasted Sweet Potato & Lentil Dhal, Basmati Rice



STREET FOOD

Please choose 3 of the below, and we will offer these to your guests in individual bamboo trays:

Offering 3 choices £24.00 net per guest

Offering 4 choices £28.00 net per guest

Scampi and Chips

Monk fish tails, chips, tartar sauce

Cod Dog & Chips

Giant cod fingers, with mushy peas, tartar sauce, chips

Fried Chicken & Chips

Butter milk fried chicken, sweet potato fries, lemon coleslaw

Cheese Burger & Chips

Handmade beef burger, double cheese, Vmac sauce, baby gem

BBQ Pulled Pork & Chips

In a brioche bun, slaw, guacamole, sweet potato fries

Mac 'N' Cheese

Deep fried mac 'n' cheese, sweet sticky tomato sauce, parmesan

LOADED FIRES

Served in bamboo trays.

We will offer your guests a choice of two loaded fries below.

BBQ pulled pork, pickled red onions, coriander mayo

Beef meatballs, tomato sauce and parmesan

Chilli beef brisket, sour cream pickled carrot

Minute rump steak 3oz, peppercorn sauce

Cheese, parsley, garlic sauce

Mushroom stroganoff

Tomato salsa, guacamole, sour cream



DESSERTS

Canapés offering 3 £12.00 NET per guest

Canapés offering 4 £13.50 NET per guest

Served as a canapé size three from the below:

Apple Crumble, Warm Vanilla Custard

Baked Vanilla Cheesecake, Crushed Berries

Blueberry Frangipane, Berry Compote

Chocolate Brownie Cheesecake

Chocolate Torte, Salted Caramel

Crème Brûlée Tart

Crème Brûlée, Citrus Shortbread

Dark Chocolate Mousse, Honeycomb

Eton Mess

Lemon Tart, Berry Salad

Lemon Posset Tuile Biscuit

Raspberry Panna Cotta

Rich Chocolate Tart, Crème Fraiche (Nuts, Gluten)

Trifle Of Amaretto Berries, White Chocolate Mousse

Warm Sticky Toffee Apple Pudding, Toffee Sauce, Vanilla Custard

White Chocolate And Raspberry Cheesecake, A Berry Gel



TO FINISH

Fresh cafetiere of coffee and tea offered from a station catering for 70% of your guests

FAQ

WHAT ARE THE MINIMUM NUMBERS?

Our menu prices are based on minimum numbers of 60 guests.
There may be a supplementary charge for guest numbers below 60.

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 provide 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. There will be an additional charge for this.

WHAT ABOUT CHILDREN'S MEALS?

Children under the age of 12 may have a half portion of the adult menu.
Alternatively, we can provide simple child-friendly meals.
(This would be discussed at the final details meeting).

LINEN AND HARDWARE

White linen is included in the menu prices. For venues without commercial kitchen facilities we will need to hire kitchen equipment and the charge for this will be added to your proposal.

WHAT ABOUT MY GUESTS WITH SPECIAL DIETARY REQUIREMENTS?

We can adapt your chosen menu for religious dietary needs and medical allergies and intolerances, such as: Vegan/Vegetarian | Pregnant guests
Religious diet restrictions | Coeliac | Diabetic | Nut allergy | Dairy Free.

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 maybe 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 and VAT needs to be added (Based on a minimum of 60 adult day guests).

ACCOUNTS

Vanilla in Allseasons request a 15% deposit of the NET figure to be paid at the time of booking and a further 15% to be paid 270 days before your event. Final details must be received by Vanilla in Allseasons no less than 21 days before your Event, including special dietary requests, final numbers, table plans, timings etc.

Final payment to be made and cleared into Vanilla in Allseasons' bank account no later than 18 days' prior to your event. If payment is not received charges will apply.



To discuss Food in more detail,
please get in touch with ourselves Vanilla in Allseasons.

info@vanillainallseasons.co.uk

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