



PRIVATE PARTY MENU

2025

Genuine hospitality.
Driven by passion, delivered with care.



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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 wedding day or 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

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.

CANAPÉS

(Prices below are based on offering a meal or Bowl food)

4 canapés - £15.60 per guest

5 canapés - £16.80 per guest

6 canapés - £18.00 per guest

Minimum Numbers: 60 Guests

CANAPÉ RECEPTION ONLY

(Prices below are based on offering savoury canapés only)

8 canapés - £31.20 per guest

9 canapés - £32.40 per guest

10 canapés - £33.60 per guest





CANAPÉS

Cheese burgers, Vmac sauce, mini beers

Mini Cheshire beef pie, Guinness shot

Yorkshire pudding, rare roast beef, bearnaise sauce
(£1 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, croute, quince jelly

Katsu chicken, pickled ginger

Korean Duck, Filo, Kimchi

Lamb kofta, raita

Moroccan lamb bon bons Harissa mayonnaise

CANAPÉS

Salt and vinegar fish and chips

Scallop, curried cauliflower (£1 supplement)

Smoked salmon, crème fraîche, blini

Hot & cold smoked salmon choux, dill, gherkins

Tempura prawns, chilli dip

Tiger prawn, pak choi, garlic, chilli, ginger

Arancini, pea, mint, lemon crème fraîche

Beetroot meringue, goats curd, beetroot gel

Croute of sundried tomato, caramelised red onion, mozzarella, pesto

Croute of beetroot hummus & feta

Goats cheese bon bon, sweet tomato chutney

Gazpacho, cheese sandwich

Mumbai potato fritter, green chutney, mango, puri shell

Parmesan shortbread, peppered cream cheese, cherry tomato

Tempura vegetables, chilli dip

Truffle wild mushroom tartlet

Welsh rarebit

Wild mushroom beignet, truffle and parmesan, spiced tomato relish





BOWL FOOD

Offering 3 choices £30.00 | Offering 4 choices £33.60

A selection of dishes served in bowls, placed on a tray, and carried amongst your guests for them to choose. We recommend to choose one fish, one white meat and one red meat.

FISH

Warm tuna Niçoise salad

Fish pie with cod cheeks, king prawns and Scottish salmon and smoked haddock bound in a white wine sauce topped with creamed potato

Tiger prawns with thin noodle salad

Warm poached salmon salad with asparagus and quails eggs

Sea bass on a bed of roast squash with chilli and fresh herbs

Sea bass, celeriac puree, puy lentils, nduja ketchup, dill oil

Trout, mussel sauce, baby gem lettuce

WHITE MEAT

Green Thai chicken curry with sticky rice

Garlic and 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



BOWL FOOD

RED MEAT

Traditional lamb hot pot with red cabbage

Braised lamb with a parmesan crust, on a summer vegetable broth

Moroccan lamb tagine with fruit cous cous

Pot roast brisket with seasonal baby vegetables and pearl barley

Blade of beef with colcannon new potatoes and roast root vegetables

Strips of Cheshire beef pan fried with a horseradish cream sauce and roasted new potatoes

VEGETABLES

Red Thai curry with summer vegetables and sticky rice

Wild mushroom and truffle oil risotto

Char grilled courgette risotto with ricotta and a lemon oil dressing

Aubergine, chickpea and olive tagine with pomegranate yoghurt, apricot and pistachio cous cous

Paneer tikka masala with braised rice

Roasted sweet potato and lentil dhal with braised rice



STREET FOOD

Offering 3 choices £30.00 | Offering 4 choices £33.60

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.

Cod Dog & Chips

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

Fried Chicken & Chips

Butter milk fried chicken, chips, lemon coleslaw

Cheese Burger & Chips

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

BBQ Pulled Pork & Chips

In a brioche bun, slaw, guacamole, chips

Truffle Mac 'n' Cheese

With pulled ham hock, parmesan crust

Truffle Mac 'n' Cheese

With a parmesan crust (*vegetarian*)

Hot Dog & Chips

With fair ground onions, ketchup, "Ball Park" mustard, chips





LOADED FRIES

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

Pulled pork

BBQ pulled pork, pickled red onions, coriander mayo

Chicken and chorizo,

Marinade chicken, roasted chorizo, aioli, onion, jalapeños, tomato,

Beef brisket

Chilli beef brisket, sour cream, fermented carrot, guacamole

Steak

Minute rump steak 3oz, peppercorn sauce

Meat Balls

Beef and Pork meatballs, tomato sauce, rocket and parmesan

Mushroom

Field mushrooms, paprika, garlic, sour cream

Tomato

Vine tomato, salsa, guacamole, sour cream

Vegan

Chipotle mayonnaise, lime, coriander



DESSERTS

Offering 3 choices £14.40 | Offering 4 choices £16.20

Served as a canapé size, choose 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 fraîche

Tifle of amaretto berries, white chocolate mousse

Warm sticky toffee apple pudding, toffee sauce, vanilla custard (*Kilner Jar*)

White chocolate and raspberry cheesecake, a berry coulis

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).

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, *(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 wedding. 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.

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.

Vanilla

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