

RW Bespoke Collection 2010



Creative

Gourmet

Unusual

Elegant

Visual

Stylish

Sophisticated

A collection of dishes created to stimulate both the palate and the mind.

A taste of something quite different...

please note that all prices quoted are subject to VAT at the current rate

Welcome to our 2010 collection of menus, they are merely a taster of the many dishes we can create. We are very flexible and adaptable in our approach to your food ideas and believe that our dishes are vibrant and imaginative in their presentation and design.

RW Bespoke is proud of the food we produce and serve and of the reputation we have earned. We are specialists in our field. Our chefs source the finest and freshest ingredients from local suppliers on a daily basis. Their experience of different food cultures enables them to work with many unusual and exciting flavours. They thrive on a challenge.

All our dishes are priced individually so therefore you can create your own menu to your own budget. There are **no hidden extras**. White linen is provided as standard and all our menu prices include service, crockery, cutlery and glassware. Should you be holding an event in a marquee or at an unusual site some kitchen equipment such as ovens or hot cupboards may be required but these will be quoted as requested. We can provide cash bars – there is no minimum spend - or an account facility, the choice is yours. We have an extensive wine list to accompany our menu collection offering quality bottles from around the world at competitive prices.

We look forward to the opportunity of working closely with you at every stage of your event to ensure that we create a unique and memorable occasion.



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merely a mouthful

canapes and food frivolities to tantalize the taste buds – the best things always come in small packages!

warm

king prawn brochette with lemon and sweet chilli oil

little salmon fish pie

tostaditas with blackened snapper, peach relish and sour cream

crispy duck pancakes with spring onion and hoisin sauce

bangers and mash with warm red onion chutney

tiny cottage pie with cheddar mash

mini yorkshires with roast beef and horseradish

potato scone with black pudding and spiced apple chutney

gingered chicken cakes with coriander-lime mayonnaise

lemon and saffron chicken brochettes

aubergine and pine nut pizzette (v)

wild mushroom, garlic and thyme bouchee (v)

mini red onion tatins (v)

chinese vegetable spring rolls, plum sauce (v)

grilled button mushrooms with sun blush tomato and melting gruyere cheese (v)

cold

smoked salmon and trout mille feuille

tiny dill scones with smoked trout and horseradish cream

seared tuna nicoise croutes

spiced prawn crostini

filo tarts with asian beef salad

parma ham on rye with blue cheese and pear chutney

coronation chicken on mini poppadums

chicken liver parfait with caramelised peaches

confit duck with beetroot

cucumber cups with blue cheese mousse and crispy pancetta

parmesan and rosemary shortbreads with roasted cherry tomato and feta (v)

white bean and sage crostini (v)

roasted sweet pepper bruschetta with goats cheese (v)

chive pancakes with crème fraiche and red onion confit (v)

mature stilton on pumpernickel with fresh fig (v)

asparagus croutes with lemon hollandaise (v)

turn over for the sweet ones!

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little irresistables

sweet tongue teasers – sugar, spice and all things nice!

bitter chocolate tartlets

cherry and almond frangipan

chocolate cups with strawberries and orange crème fraiche

mini raspberry ripple meringue kisses

lemon tartlets

mini chocolate éclairs

kiwi and passion fruit mini pavlovas

tiny devonshire cream tea scones with strawberry preserve

chocolate dipped strawberries

tiramisui spoons

chocolate ganache cup

chocolate pomponettes with raspberry mousse

pre dinner canapés

based on 1 of each item per person

select any 3 canapes

£4.50 per person

select any 5 canapes

£6.95 per person

canapé reception

based on 2 of each item per person

selection of 4

£7.95 per person

selection of 5

£9.75 per person

selection of 6

£11.75 per person

selection of 8

£15.75 per person



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to have and to hold

fabulous finger food circulated or served from a buffet table – you choose!

warm

cone of crispy whitebait with a lemon wedge, sea salt	£2.20
warm crab and potato cake with dill mayonnaise dip	£2.10
smoked haddock and spinach tartlet	£1.80
beer battered haddock with mushy pea dip	£2.20
lemon and chilli king prawn skewer	£2.30
miniature tuna burger with wasabi mayonnaise	£2.10
poached salmon and leek quiche	£1.85
skewered chicken tikka with mango chutney	£2.20
cumin scented lamb kofta stick with mint yoghurt	£2.30
pork satay, peanut dipping sauce	£2.00
sausage rolls with cranberry and sage	£1.95
mini cheese burgers with salad, tomato relish, seeded bun	£2.25
smoked cheddar and grated apple open toasties (v)	£1.95
goats cheese and caramelised red onion tart	£2.00
vegetable spring rolls with chilli dipping sauce	£1.95

cold

smoked salmon bagels with cream cheese and chive	£2.10
prawn cocktail bruschetta with rocket	£1.95
smoked mackerel tartlets with beetroot and horseradish cream	£1.95
tiny dill scones with smoked trout and horseradish	£2.05
parma ham bruschetta with tomato and black olive salsa	£2.10
pressed ham hock with mustard pickle	£1.95
baby bagels with goats cheese, chives and cranberry marmalade (v)	£1.95
black olive, plum tomato and tallegio savoury danish (v)	£1.75
tortilla chips with guacamole and salsa (v)	£1.70
herbed pitta crisps with garlic, thyme, sour cream dip (v)	£1.85

sandwich choices and sweet things overleaf!

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sandwiches

choose your bread -

wholemeal and white slice	£2.95
focaccia	£3.00
wraps	£2.95
brown and white petit pains	£2.80

and then select up to four fillings:

cheshire cheese, lambs lettuce and pickle (v)
cheddar and spring onion (v)
cheddar and tomato (v)
brie and cranberry (v)
cream cheese and sweet peppers (v)
cheshire ham salad
cheshire ham with coleslaw
cheshire ham and grain mustard
lemon chicken with rocket
spicy mexican chicken
chicken caesar
roast beef, horseradish and watercress
roast turkey with cranberry
roast turkey with cucumber and mayonnaise
smoked salmon, cream cheese and chives
poached salmon, dill mayonnaise and cucumber
prawn with marie rose
crayfish and sweet chilli
tuna mayonnaise with red onion
egg mayonnaise with mustard cress (v)
hummus and red pepper (v)
guacamole with tomato relish (v)

and sweetsies

little raspberry creme brulee	£1.90
strawberry, lemon and chocolate cupcakes	£2.20
chocolate brownies	£1.95
lemon drizzle sponge	£2.00
caramel shortcake	£1.95
raspberry pavlova	£1.95
cherry and almond bakewell	£1.95
lemon tart	£1.90
platter of prepared fruits	£2.40



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down in one... or maybe two!

a selection of shot glasses, hot, cold, sweet and savoury.

they can be served as a canapé, an introduction to a meal or as part of a finger buffet – there's so much choice!

soup

watercress with a hint of chilli

lobster cappuccino

cannellini bean with white truffle oil

pea and mint with crispy pancetta

tomato consommé

wild mushroom consommé

all £2.85

savoury

classic prawn cocktail

smoked salmon mousse with melba finger

asparagus mousse with sour cream foam

all £2.85

sorbet

rose champagne

lemon

pink peppercorn

lime and ginger

grapefruit

blackcurrant

all £2.60

sweet

dark chocolate mousse

raspberry ripple mousse with chocolate shavings

lemon syllabub with crackles

all £2.95

ice cream...

baileys ice cream with toasted walnuts

cheshire vanilla with a honey drizzle

mini neapolitan with hundreds and thousands

pistachio with a tiny almond tuile

rum and raisin

all £3.00

and jelly !

champagne with strawberries

orange and cointreau

tequila with lime

fruit pastille – lemon, blackcurrant, orange

pimms with cucumber and mint

all £2.95

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bowled over!

delicious mini main course dishes and great, great puddings circulating amongst your guests. served in white china rice bowls, they can be eaten easily with a fork or spoon. no queues - the food comes to you!

salads

poached salmon with asparagus on new potatoes, grain mustard dressing

marinated herring on new potatoes with chive, red onions and sour cream

classic prawn cocktail with apple crisps

salt chilli squid with watercress and baby spinach salad

smoked trout caesar salad

seared tuna nicoise

mozzarella, broad bean and tomato salad with anchovies and garlic croutons

chicken cous cous salad with green grapes, tomato and toasted pine nuts

tandoori chicken with crushed poppadums

broad bean, ham and feta salad with rocket, mint and basil

new potato salad with beetroot and chorizo

thai beef salad with peanuts and chillis

feta, mint and strawberry salad with green beans and pistachio (v)

chargrilled mediterranean vegetables with cous cous, lemon oil and balsamic (v)

avocado caesar salad (v)

warm dishes

butter roasted salmon on olive oil mash with dill, pink peppercorns and sweet chilli

prawn, potato and sweetcorn chowder with cayenne

cod with parsley sauce on spring onion mash

marinated chilli prawns with noodles, lime and basil

meat and potato pie with mushy peas and gravy

braised beef with dumplings

bangers and mash with onion gravy

seared strips of fillet beef on horseradish mash, grain mustard sauce

thai green chicken curry with mange tout, tomatoes and fragrant rice

linguini with ham and artichokes with parmesan, basil and lemon sauce

macaroni cheese with crispy pancetta

mediterranean meatballs with secret tomato sauce

spaghetti with tomato, olive and caper sauce (v)

minted pea risotto with parmesan shavings (v)

tofu stroganoff on steamed herb rice (v)

moroccan vegetable tagine with parsley cous cous (v)

pudding lovers turn the page!

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the pudds!

warm ones

rhubarb and apple crumble with thick double cream

steamed ginger and cherry pudding with vanilla and honey ice cream

jam sponge with a dash of english custard

baked rice pudding with cinnamon

chocolate bread and butter pudding with vanilla ice cream

sticky toffee pudding with warm caramel sauce, double cream

strawberries with balsamic vinegar and clotted cream

eton mess

cold ones

caramelised bananas with vanilla ice cream, toffee sauce

fresh fruit salad with natural yoghurt and a honey drizzle

classic sherry trifle with dark chocolate flakes

dark chocolate mousse with caramelised oranges

tiramisu with crushed amoretti

lemon mousse with raspberries and red fruit drizzle

we would recommend choosing a minimum of 4 bowls selecting both warm and salad dishes and of course my favourites, the puddings!

4 bowls	£15.95
5 bowls	£17.90
6 bowls	£19.50
8 bowls	£23.00



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theatre of food...and dreams!

food is art and here is an opportunity to create a visual feast in the form of a carvery or fork buffet.

all joints of meat are carved in front of you by our chefs and all other dishes are served by our experienced team of waiting staff
it's easy... choose your main dishes and then your sides to create your ideal menu. plated starters and desserts can be chosen from our main collection.

main dishes

the carved classics

prime rib of beef with watercress, horseradish and red wine jus

whole roasted fillet of beef with a pink peppercorn sauce (£3.00 supplement)

roast loin of gammon with a honey and mustard glaze, chilli pineapple

norfolk roast turkey with a thyme and chestnut stuffing, cranberry sauce

rosemary roasted leg of lamb with apple and mint jelly

roast loin of pork with apricot and sage stuffing, apple sauce

fish

dressed whole poached salmon with chervil mayonnaise

whole side of salmon roasted in butter with dill, pink peppercorns and a hint of sweet chilli

salmon en croute with a champagne and caper sauce

medallions and claws of lobster with cracked black pepper and lemon mayonnaise with baked garlic bread (£3.00 supplement)

platter of smoked salmon, prawns, smoked sea trout, pickled herrings

vegetarian

chestnut and mushroom wellington with tarragon cream

stuffed aubergine provencale with feta cheese

goats cheese and sweet pepper quiche

spinach and ricotta tart with roasted vine tomatoes

pan fried gnocchi with asparagus, sun blush tomatoes and parmesan cream

mushroom and courgette moussaka

spicy chickpea casserole

minted cucumber flan

pies, puddings and stews

fisherman's pie with cheddar mash

lancashire hot pot with braised red cabbage

chicken and wild mushroom pie

moroccan baked chicken with chickpeas and rice

tagine of lamb on sweet potato mash

thai green chicken curry with mange tout and tomato on fragrant rice

pork stroganoff with dill pickle and braised rice

slow roasted beef casserole with red wine and shallots

steak and kidney pie

sides and sweets overleaf!

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side dishes

mixed green salad with light french dressing
tomato and basil leaf salad with cracked black pepper and spring onion
rocket, tomato and sugar snap salad with grain mustard dressing
cherry tomato and green bean salad with mint, garlic and balsamic
sweet red peppers with chargrilled artichoke and courgette
classic caesar salad
purple cabbage coleslaw with raisins
coleslaw with red apple
bulgar wheat salad with lemon, peas and mint
tangy carrot salad with parsley and spring onion
new potato salad with red onion, dill pickle and free range egg
roasted root vegetables
french beans with bacon and almonds
cauliflower and broccoli mornay
minted garden peas with sugar snap
chargrilled mediterranean vegetables
herbed new potatoes
roasted potatoes
jacket potatoes
mashed potatoes

sugar, spice and all things nice

should you wish to have whole desserts displayed on the buffet table then please select a minimum of 2 from the list below

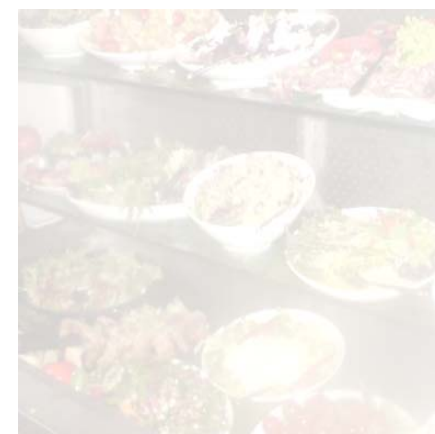
chocolate bread and butter pudding with double cream
jam sponge with english custard
rhubarb and apple crumble with double cream
eton mess
classic lemon tart with berry coulis
summer fruit trifle with flaked chocolate
strawberry and raspberry pavlova
chocolate and almond profiteroles with pouring cream
platter of prepared fruits with natural yoghurt and honey

to create your menu...select

2 main dishes + 4 sides	£21.00
3 main dishes + 5 sides	£24.50
4 main dishes + 5 sides	£25.95
5 main dishes + 6 sides	£28.75

if you wish to add desserts...select

2 desserts	£5.95
3 desserts	£7.50



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the main collection

a chance to play with food!
mix and match to create the perfect seated menu, three, four or five courses, it's up to you...

starters

thai salmon fishcakes with a red onion and chilli jam	£5.95	"mediterranean mezze" parma ham, salami, sun blush tomatoes, marinated mozzarella, rosemary roasted peppers, olives, chargrilled asparagus, artichoke hearts	£6.95
tuna carpaccio on rocket with lemon oil and baby capers	£6.00		
salad of smoked mackerel with pickled beetroot, watercress and horseradish	£5.85	warm tart of smoked applewood cheddar and beef tomato on rocket with balsamic (v)	£5.75
potted shrimp with brown bread toast	£5.75	warm tart of wild mushrooms and leek with gruyere cheese (v)	£5.85
lobster and crayfish cocktail with baby gem and apple crisps	£6.95	goats cheese and sun blush tomato tart with a beetroot and red onion salsa (v)	£5.85
"trio of salmon" oak smoked with dill mayonnaise, gravadlax with lemon and fines herb, shot of mousse with melba toast	£6.95	caesar salad with chargrilled asparagus and parmesan shavings (v)	£5.75
tian of haddock, seared tuna and oak smoked salmon on herb leaf, lobster and minted mango salsa	£6.60	roasted plums stuffed with blue cheese on rocket, toasted walnut bread (v)	£5.75
smoked salmon and trout terrine with horseradish and chive crème fraiche,	£6.50	tian of mediterranean vegetables with goats cheese and black olive tapenade (v)	£5.85
"seafood taster plate" prawn cocktail, seared scallop wrapped in parma ham smoked salmon and trout mille feuille	£6.95	chargrilled vegetable, rocket and halloumi salad with lemon oil and balsamic (v)	£5.85
chicken liver parfait with crispy pancetta, red onion marmalade and toasted brioche	£5.75	toasted confit tomato salad with melting gorgonzola and rocket (v)	£5.95
foie gras and duck terrine with spiced pear chutney and toasted walnut bread	£6.95		
parma ham with with seasonal melon and crumbled blue cheese	£5.90		
confit duck, citrus and herb salad with pea shoots	£6.10		



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soups

leek and potato with toasted sippits

roasted parsnip with apple crisps

crayfish bisque

minted pea with crispy pancetta

roasted tomato and sweet pepper

green pea and ham hock

tomato and lentil with parmesan

cream of celeriac with herbed croutons

carrot and coriander

roasted butternut squash

oxtail soup with amontillado

leek and stilton with toasted almonds

summer vegetable

carrot and orange

cream of mushroom with a dash of port

all £4.25

chilled soups

avocado with coriander

pea and mint

cucumber with mint

vichyssoise

gazpacho

all £4.25



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main dishes

chicken

lime and coriander roasted breast of chicken on olive oil mash with mediterranean vegetables, red pesto dressing	£20.50
roast breast of chicken with asparagus mousse, herbed new potatoes chargrilled courgette and peppers, tomato and tarragon hollandaise	£21.50
roasted supreme of chicken on buttered peppered mash with spring cabbage, pancetta and minted peas	£20.50
pan seared breast of corn-fed chicken stuffed with spinach and ricotta, wrapped in prosciutto, glazed carrots, fine green beans crushed new potatoes	£22.00
roast breast of chicken with chargrilled asparagus, chive buerre blanc, glazed carrots, new potatoes	£21.00
supreme of chicken stuffed with sun blush tomatoes, herbed new potatoes and "three peas" <i>sugar snap, garden and mange tout</i>	£21.00
tournedos of chicken with a wild mushroom farci roasted new potatoes turned carrots, fine green beans, madeira jus	£22.00
rosemary roasted chicken on crushed new potatoes with minted peas, broad beans and herb butter	£21.75
corn fed supreme of chicken on a lentil and italian bean cassoulet with chorizo and fine green beans	£21.95

pork

roast loin of pork with apricot and thyme stuffing, cider roasted fondant potato, root vegetables, grain mustard sauce	£21.75
roast loin of gammon with a honey and mustard glaze on spring onion mash with french beans and glazed carrots	£21.50
chinese spiced marinated loin of pork on parmentier potatoes with sweet peppers and pak choi	£21.95
rack of pork with a cider and apple butter served on colcannon, herbed carrots, fine green beans	£21.75
slow roasted belly of pork, warm new potato salad with chives, green beans with smoked back bacon	£22.00
cumberland sausage and mash with crispy leeks and rich onion gravy	£18.50

duck

traditional ½ crisp roasted duck with a ginger pear and red onion marmalade, fondant potato, sugar snap peas and green beans	£22.95
roast breast of duck on braised red cabbage, with a port and orange jus, roasted new potatoes	£22.75
crispy confit duck legs on pak choi with sautéed potatoes, with sweet peppers, spring onions, courgettes and sugar snap light chilli sauce	£21.60
breast of duck roasted with apple and sage stuffing, fondant potato roasted root vegetables, red wine jus	£22.75

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beef

fillet of beef on potato rosti with chargrilled asparagus, glazed carrots and a madeira jus	£26.10
traditional roast sirloin of beef with yorkshire pudding and horseradish sauce, roasted carrots and parsnips, fondant potato	£24.20
rib eye of beef slowly braised in claret with wild mushrooms and shallots on champ potato with french beans and toasted almonds	£23.25
fillet of beef wellington with chargrilled asparagus, rosemary roasted new potatoes, red wine jus	£26.95
"bespoke surf & turf" pan fried fillet of beef topped with lobster tail and crab, asparagus, garden peas, parmentier potatoes, lemon mustard sauce	£28.00
medallions of beef with wild mushrooms on wilted spinach and new potatoes, turned carrots, rich port sauce	£25.50
whole roasted fillet of beef with vine cherry tomatoes, caesar salad and rosemary roasted new potatoes, sauce choron	£26.50
rib eye steak with grilled flat mushrooms, confit tomato and béarnaise sauce	£22.75
slow cooked steak and kidney pie with creamed potato and braised red cabbage	£18.75

game

roast loin of venison marinated in red wine with juniper berries and thyme fondant potato, roasted baby vegetables	£26.75
roast pheasant on puy lentil with button mushrooms, bacon and shallots chanteray carrots, port wine jus * seasonal	£25.45
breast of pheasant "au vin" on crushed stilton potatoes, roasted root vegetables, red wine jus *seasonal	£25.50

lamb

roast rack of lamb on crushed new potatoes with mediterranean vegetables and roasted cherry tomatoes, mint oil dressing	£24.50
roast loin of lamb with a brioche herb crumb, small fondant and a hotpot of market vegetables, red wine jus	£25.50
slow braised rump of lamb on minted pea mash with broad beans, carrots and a rosemary jus	£22.50
roast leg of lamb marinated in wild garlic and juniper, champ potato, chanteray carrots	£22.00
roast lamb cutlets with a thyme and chervil crumb on savoy cabbage with roasted carrots, fondant potato, red wine jus	£24.00
lamb wellington with a wild mushroom duxelle, fine dice roasted root vegetables, noisette potatoes, red wine jus	£24.75
teriyaki roast lamb with shallots on crushed potato with mange tout and sugar snap	£23.75
roast saddle of lamb stuffed with spinach and garlic, glazed carrots, french beans, fondant potato, thyme flavoured jus	£24.50
slow cooked moroccan spiced leg of lamb on lemon cous cous with aubergines and roasted tomatoes	£22.20



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fish

grilled fillet of seabass on crushed new potatoes with a minted pea puree, confit tomato, lemon and thyme dressing	£22.50
roasted fillet of salmon on smoked salmon mash with chargrilled asparagus, broad beans, chive buerre blanc	£22.00
pan fried red snapper on crushed potatoes, stir fried mange tout, sugar snap and sweet peppers, basil pesto dressing	£21.50
baked fillet of haddock wrapped in parma ham with sweet cherry vine tomatoes, roasted mediterranean vegetables, lemon oil and balsamic	£22.25
fillet of cod with a parmesan herb crust, slow roasted plum tomatoes, new potatoes, sugar snap peas, champagne cream sauce	£23.75
salmon and sole roulade on julienne of vegetables, new potatoes, red pepper sauce	£24.50
roasted fillet of seabass on egg noodles with a spaghetti of seasonal vegetables, saffron and coriander sauce	£22.00
pan fried fillet of seabream on baked fennel, herbed potatoes, tomato butter sauce	£23.00
fillet of monkfish with a lemon and thyme crumb on new potatoes with chargrilled courgette and vine roasted tomatoes	£24.50
seared fillet of peppered tuna on a warm salad of new potatoes, red onion, green beans and sun blush tomatoes	£20.00
baked lobster with new potatoes, green beans and samphire basil and parsley butter dressing	£30.00
beer battered cod with chunky chips and a pot of mushy peas	£19.50

vegetarian

spaghetti with fresh pea pesto, broad beans and sun blush tomatoes shavings of parmesan	£18.50
tomato, sweet pepper and mozzarella tart with sautéed potatoes and chargrilled mediterranean vegetables	£19.50
chestnut and mushroom wellington with new potatoes, seasonal vegetables and tarragon cream	£19.95
oven dried tomato and thyme tart with cashel blue, olive oil and wild rocket, new potatoes and green vegetables	£18.50
pan fried gnocchi with asparagus and sun blush tomato, parmesan cream sauce	£19.25
spiced spinach and ricotta tartlet, roasted vine tomatoes, chargrilled asparagus and new potatoes	£19.00
pan fried halloumi marinated in sweet chilli on spinach, new potatoes and chargrilled asparagus	£19.75
aubergine, courgette and mozzarella mille feuille with a rich provencale sauce	£19.95
minted pea risotto with pan fried artichoke and parmesan	£18.75
lentil, butter bean and nut roast with chunky ratatouille	£19.75



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desserts

classic lemon tart with chocolate crackles	£5.30	"trio of desserts" lemon tart with chocolate crackles, chocolate ganache cup raspberry mousse	£6.50
tiramisu with coffee cream	£5.45		
strawberry shortcake with fresh mint	£5.75		
individual raspberry and strawberry pavlova with a chocolate straw	£5.50	"chocolate heaven" chocolate brownie ice cream, marbled chocolate cheesecake chocolate and almond profiterole	£6.95
dark and white chocolate cheesecake with red fruits	£5.75	"lemon trio" lemon cheesecake, lemon drizzle, lemon mousse with raspberries	£6.60
brioche summer pudding with clotted cream	£5.95		
salad of prepared fruits with natural yoghurt and a drizzle of honey	£5.65	"tequila slammer" tequila jelly, lemon mousse, lime sorbet	£6.20
raspberry crème brulee with caramel shortbread	£5.60		
chocolate profiteroles with warm caramel sauce	£5.50		
summer berry delice with a lightly toasted sponge cake	£5.50		
limoncello and plum tart with cinnamon ice cream	£5.75		
steamed ginger and cherry pudding with a shot of vanilla and honey ice cream	£5.85		
hot chocolate fondant melting pudding with pouring cream	£5.75		
raspberry and dark chocolate mille feuille	£5.95		
lemon sponge with strawberry jam and a light vanilla custard	£5.65		
chocolate bread and butter pudding with mascarpone ice cream	£5.60		
"pear belle helene" poached pear, shot of vanilla ice cream, little jug of warm chocolate sauce	£5.95		
a chocolate mug of grandma's sherry trifle with marinated strawberries	£5.85		

cheese

selection of british and irish cheeses with celery, grapes and walnuts	£6.00
selection three of local cheeses with spiced apple chutney and flavoured wafers	£6.50

and finally

coffee, tea and sweetmeats	£2.50
coffee, tea and truffles	£2.75
coffee, tea and fudge	£2.75

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late night nibbles

the party is not quite over yet!

cheese and pate display

a rustic display of traditional british and irish farmhouse cheeses, terrines and pates served with a variety of rustic breads and chutneys

cashel blue

creamy rich texture, marbled with nutty blue moulds

appleby cheshire

unpasteurised cows milk cheese, crumbly with a fresh tangy flavour

gubeen

pasteurised cows milk cheese, sweet and milky from ireland

tymbsboro

an unpasteurised goats milk cheese, creamy with an intense flavour

smoked mackerel and cracked black pepper pate

chicken liver parfait

tomato chutney, red onion marmalade, dill pickle
whole grain mustard

focaccia, french stick, rustic old favourites

£10.50

night time warmers

unsmoked bacon ciabatta £4.50

cumberland sausage ciabatta £4.50

bacon and sausage ciabatta £4.95

hot chicken ciabattas with stuffing £5.00

fish finger sandwiches £4.25

cones of battered cod with chips, sea salt and vinegar £6.00

hog roast (min 50 guests) £6.95

melted cheddar and apple ciabatta (v) £4.50

roast beef and horseradish focaccia £5.95

bowls of chips (10 portions) £10.00

bowls of potato wedges with sour cream (10 portions) £12.00

bowls of tortilla chips with tomato salsa (10 portions) £8.00

you may also wish to consider offering bowl food, still lifes or a finger buffet as an alternative to these suggestions, please browse through and pick what you fancy!

please note that all prices quoted are subject to VAT at the current rate

still lifes and stalls

visual displays of food set up around a room for guests to help themselves and on the stalls, chefs cook and serve

“chocolate frivolity”

(for a minimum of 50 guests)

a chocolate fountain is the centre of attention at an any event – pure indulgence.

guests can create their own desserts by dipping items into the cascade of chocolate that fills the air with an enticing aroma

marshmallows, fudge, strawberries, pineapple, peaches, orange fillets, grapes, profiteroles and much much more

chocolate fountain	£250
3 dipping items	£3.50 per person
5 dipping items	£4.95
7 dipping items	£6.75

“popcorn and penny sweets”

a reminder of your childhood days

containers of sweets and bowls of popcorn with scoops to fill your own little paper bags

sweet popcorn, liquorice, flying saucers, lemon sherbets, refreshers, dolly mixtures, jelly babies, lollipops, humbugs, candy canes, but to name a few!

£6.95 per person

“afternoon tea”

mini devonshire fruit scones with clotted cream and jam
fancy cup cakes, cherry bakewell, caramel shortbread
chocolate brownies

earl grey, english and fruit teas

£7.95 per person

“healthy option”

a bright display of healthy choices from start to finish with plenty of dips

prepared fruits – mango, paw paw, pineapple, kiwi, orange, strawberries, raspberries, melon, peaches, plums and blueberries
natural yoghurt with honey and fruit coulis

vegetable crudités – celery, cucumber, carrot, cauliflower, sweet peppers, spring onions and radishes
sour cream and chive, garlic mayonnaise, marie rose, blue cheese and tomato salsa

£7.95 per person

china town

Chinese food cooked in front of you and served to your guests in noodle boxes with chopsticks

vegetable spring rolls with chilli dipping sauce
dim sum and prawn toast
beef with black bean sauce
chicken satay with green peppers
soft noodles
fried rice

£8.95 per person

fish and chip shop

Crispy Beer Battered Cod with Fries and Mushy Peas

crumbed king prawns

crispy whitebait

sea salt, vinegar, ketchup

£8.95 per person

crazy crepes

crepes cooked to order with your choice of fillings

savoury:

thai spiced chilli prawns
moroccan chicken with toasted pine nuts
beef chilli with sour cream
chargrilled mediterranean vegetables with pesto

sweet:

banana with warm toffee sauce
classic sugar and lemon
seasonal fruits and whipped cream
spiced apple with cinnamon

3 Fillings	£5.75
4 fillings	£6.95

both **china town** and **crazy crepes** require additional catering equipment and a ventilated catering area, prices subject to specific enquiries



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a real sizzler

everybody loves a barbecue, here's a few of our favourite dishes to help you create a perfect package

meat dishes

4oz minute steak

quarter pound beef burger

cumberland sausage

pork and leek sausage

skewered tandoori chicken with mango chutney

skewered chicken satay

minted lamb kofta kebabs

lamb cutlets

chinese spice pork ribs

barbecue spare ribs

fish dishes

king prawn skewers with coconut and thyme

seared tuna steak with chives and garlic

red snapper brochettes with salt and lime

vegetarian dishes

chargrilled vegetable brochette with pesto

flat mushrooms with sun dried tomato and gruyere cheese

skewered tandoori vegetables

all of our dishes are served in either a seeded bun, hot dog or pitta bread with a selection of sauces, relishes and salad leaves

salads and sides

mixed leaf salad with cucumber

tomato and basil leaf salad with cracked black pepper and spring onion

rocket, tomato and sugar snap salad with grain mustard dressing

new potato salad with red onion,
dill pickle and free range egg

classic caesar salad

pear, blue cheese and crispy bacon with rocket

coleslaw with red apple

red pepper and chargrilled artichoke salad

baked potatoes

corn on the cob with parsley butter

desserts and costs on the next page!

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desserts

classic lemon tart with chocolate crackles

chocolate profiteroles with coffee cream

apricot frangipan tart with warm caramel

eton mess

raspberry crème brulee with a ginger snap

summer fruit trifle with chocolate flakes

strawberry pavlova

there are plenty more desserts to choose from, just browse through our menus

to create your menu:

3 main dishes + 4 sides £17.95

4 main dishes + 5 sides £19.95

5 main dishes + 5 sides £23.50

dessert items

Choice of 2 £4.95

Choice of 3 £6.50

equipment you will require

barbecue with gas £145.00

canopy £1.00

trestle tables £7.50 each



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RW Bespoke standards....

White linen is provided when we cater for your event, but we can assist you and quote for:

Chair covers with bows or knots in a wide range of colours
Table runners or organza overlays
Taffeta cloths
Exquisite beaded cloths
Lace, stripes, velvet all sorts of specialist linen

White crockery, plain or simply beaded cutlery and elegant glassware is provided but we also hire:

Coloured charger plates
Unusual shaped crockery
Specialist and crystal glassware
Coloured Glassware

Professional Management and staff to service your event

We can't serve our food and wine with out them!!

We are much more than just a caterer you can speak to us about...

Venues
Marquees
Bars
Entertainment
Florists
Room Dressing
Themeing
Lighting

Let us create the perfect space where your ideas come to life

...and finally a little bit about Bespoke

Our reputation is built on our inspired and inventive cuisine and meticulous attention to detail which makes each event a success. Bringing together a leading team of professional we can assist at every stage from menu ideas to themed events and entertainment. Working with you to help create a unique and very special occasion. Whether you are planning a private party, wedding or corporate hospitality we can offer a truly bespoke service and expert guidance you need to ensure your event runs smoothly from start to finish.

From intimate occasions to grand celebrations - RW Bespoke Events - the essential ingredient for a truly remarkable day!

Take a moment to visit our website and find out all about us!



www.rwbespoke.com

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