



Fosters Event Catering

SPRING/SUMMER
MENU PACK 2023
OUTDOOR CATERING

Fosters
CREATING DELICIOUS MEMORIES

Consistently proving that event catering doesn't have to be unimaginative or uncreative, the team here at Fosters have a wealth of creativity and experience to share.

Central to our ethos is the use of fresh, local, and ethically sourced ingredients. Great food produce deserves to take centre stage and culinary experiences can form a memorable part of any event



Canapés

We recommend four to six canapés per person for your drink's reception. Remember, this will be when your guests are most hungry!

Please choose a combination of meat, fish & vegetarian, or vegan

MEAT

Rare roast beef, confit onion, Yorkshire pudding, horseradish

Confit duck, pork & cherry bon bon, carrot & orange blossom puree

Pork & apple puff pastry sausage roll, pink peppercorn, poppy seed

Buxton butcher's chipolatas, honey & grain mustard glaze

Maple glazed slow roast pork belly, fennel & rosemary crackling

Smoked chicken, curried mayonnaise, cumin poppadum, mango

FISH

Severn & Wye smoked salmon blini, beetroot & lemon cream cheese, dill

Goujons of market fish, pink peppercorn & lemon salt, pea mayonnaise

Salt & pepper squid, hot & sour dipping sauce

Smoked mackerel, green olive tapenade, crostini, parsley cress

Salt cod croquette, saffron aioli

Lemongrass & chilli king prawn, red pepper & charred sweetcorn salsa, coriander

VEGETARIAN

Goats cheese, walnut dukkha, red onion marmalade, toasted brioche (v)

Wookey Hole cheddar rarebit & cider chutney tartlet (v)

Slow roast cherry tomato, pesto cream cheese, 'Parmesan' shortbread (v)

Whipped ricotta, lemon & pea crostini, shaved radish, chives (v)

Smoked cheddar macaroni & cheese, sriracha mayonnaise (v)

Porcini mushroom & 'Parmesan' arancini, truffle & chive mayonnaise (v)

VEGAN

Curried sweetcorn, cumin poppadum, onion seed, coriander cress (vg)

Panko sweet potato, katsu curry sauce, pickled radish (vg)

Black bean mole tostada, avocado, lime, radish (vg)

Lemon thyme marinated artichoke & butterbean bruschetta (vg)



v vegetarian vv vegan

Please note all prices in this menu are excluding VAT (plus VAT). Prices quoted are based on current food costs and are therefore subject to a possible increase of no more than 4% - this will be confirmed at the time of booking.

Starters

Please select one dish for your whole party.

Don't worry about special dietary requirements - our talented chefs can create an alternative dish, based on your main menu, to ensure all your guests are taken care of.

MEAT

Ham hock & parsley terrine, pickled vegetables, piccalilli puree, olive oil crostini

Smoked chicken breast, pulled chicken bon bon, little gem, green beans, Caesar dressing

Air-dried free-range duck breast, heritage carrot, duck liver parfait, brioche toast, fig

Dry cured Somerset beef bresaola, toasted ciabatta, shaved Parmesan, pickled walnut dressing

FISH

Charred mackerel, celeriac & fennel remoulade, parsley puree, pickled gooseberries

Severn & Wye oak smoked salmon, green beans, marinated tomatoes, kalamata olives, quail egg

King prawn ceviche, tomato & Jalapeno salsa, avocado, corn tortilla, coriander cress

VEGETARIAN & VEGAN

Red pepper & tomato gazpacho, aged feta, Hobbs House Bakery ciabatta, extra virgin olive oil (v)(vgo)

Harissa roast aubergine, baba ghanoush, pomegranate molasses, heritage carrot, pistachio dukkha (vg)

Whipped Westcombe ricotta, Wye Valley asparagus, spring peas & shoots, hazelnut gremolata (v)(vgo)

Heritage tomatoes, burrata, pickled shallot, kalamata olive, rocket, basil pistou (v)(vgo)

ADD BREAD

Artisan bread from Hobbs House Bakery, with salted Somerset butter or extra virgin olive oil & balsamic

Organic sourdough & seeded loaves

Rosemary & sea salt focaccia

Organic white & granary baguettes

ADD DIPS

Beetroot & chickpea hummus, za'atar (vg)

Roasted red pepper & hazelnut (vg)

Butterbean & roast garlic, basil pistou (v)

Baba ghanoush, toasted pine nuts, sumac (v)

v vegetarian vv vegan

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Sharing Starter

After something a bit less formal? Our sharing starters are served to the centre of the table for guests to help themselves.

ANTIPASTI

Italian charcuterie

Laverstoke Park buffalo mozzarella (v)

Garlic & thyme marinated roast vegetables (vg)

Sun-blushed tomatoes & basil (vg)

Grilled & marinated artichokes (vg)

Lemon & rosemary marinated olives (vg)

Hobbs House sea salt & rosemary focaccia (vg)

Extra virgin olive oil & aged balsamic (vg)

MIDDLE EASTERN MEZZE

Saffron & za'atar chargrilled chicken breast

Chickpea falafels (vg)

Barrel aged feta, chilli & oregano (v)

Marinated stuffed vine leaves (vg)

Lemon & rosemary marinated olives (vg)

Abunoor Bakery pitta breads (vg)

Baba ghanoush, toasted pine nuts (vg)

Chickpea hummus, pomegranate, sumac (vg)

TAPAS

Spanish cured meats

Serrano ham croquetas

Patatas bravas, garlic aioli (vg)

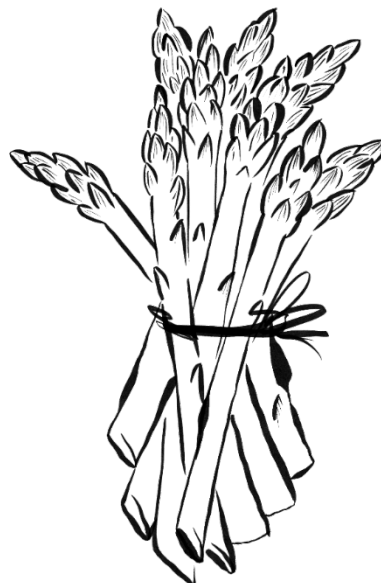
Red pepper frittata (v)

12-month aged Manchego (v)

Lemon & rosemary marinated olives (vg)

Hobbs House Bakery ciabatta (vg)

Extra virgin olive oil (vg)



v vegetarian vv vegan

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Mains

Please select one dish for your whole party and one vegetarian/vegan dish that is suitable for your guests dietary requirements.

Don't worry about special dietary requirements - our talented chefs can create an alternative dish, based on your main menu, to ensure all your guests are taken care of.

MEAT

Porcini dusted roast chicken breast, Dauphinoise potato, green beans, white wine & tarragon jus

Lemon roast chicken breast, Parmesan & truffle polenta, baby spinach, prosciutto crisp, chicken jus

Slow roast pork belly, fennel crackling, smoked creamed potato, spring greens, Thatchers cider sauce

Braised beef brisket, confit potato, caramelised cauliflower puree, roasted carrot, red wine jus

Roast lamb rump, thyme pressed potatoes, pea puree, tender stem broccoli, salsa Verde

FISH

Roast fillet of salmon, parsley crushed new potatoes, green beans, warm tartare sauce

Pan fried sea bass, ricotta gnocchi, rainbow chard, red pepper sauce, basil oil

Roast fillet of cod, Wye Valley asparagus & velouté, confit potato, peas & shoots

VEGETARIAN & VEGAN

Pea & 'Parmesan' arancini, confit cherry vine tomatoes, pea puree, roast tomato sauce (v)(vgo)

Slow roast tomato & red onion tart, truffled polenta, tender stem broccoli, black olive tapenade (v)

Caramelised cauliflower, curried cauliflower puree, baby spinach, caper & sultana dressing (vg)

Wye Valley asparagus & ricotta tart, white bean puree, charred hispi cabbage, 'Parmesan' dressing (v)



v vegetarian vv vegan

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Sharing Mains

PULLED MEATS

Looking for a more informal style wedding breakfast? Our sharing platter mains are a fun alternative that will get everyone talking, after all...sharing is caring!

Choose one dish and a vegetarian/vegan option.

MEAT

Pulled shoulder of Gloucester Old Spot pork, crispy onion & sage, Bramley apple compote

Pulled Cotswold chicken, crispy kale, tarragon & smoked garlic mayonnaise

Pulled dry aged beef brisket, sun blushed tomatoes, chimichurri

Pulled shoulder of Somerset lamb, pomegranate, garlic & mint yoghurt

VEGETARIAN & VEGAN

Asian pulled jackfruit, sriracha mayonnaise, crispy seaweed & sesame cracker (vg)

Harissa roast cauliflower, toasted almonds, lemon & tahini hummus (vg)

Rosemary & garlic pulled king oyster mushrooms, white truffle mayonnaise (vg)

SALADS

Choose three salads to accompany, we recommend one from each section:

Roasted baby new potatoes, rosemary, garlic, Bath Harvest rapeseed oil (vg)

Quinoa, mange tout, carrot, roasted cashew nut, lime & ginger dressing (vg)

Giant couscous, red pepper, apricot, sultanas, coriander, pistachio (vg)

Roasted red & golden beetroots, toasted hazelnut, dill, orange (vg)

Heritage tomato, black olive, cucumber, basil, red onion (vg)

Cumin roasted carrot, feta, red chilli, coriander (v)

Shaved summer slaw, apple & elderflower dressing (vg)

Tender stem broccoli, shaved courgette, preserved lemon, toasted almond (vg)

Little gem, watercress & chicory, parmesan, croutons, Caesar dressing (v)

v vegetarian vv vegan

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Desserts

Please select one dish for your whole party.

Don't worry about special dietary requirements - our talented chefs can create an alternative dish, based on your main menu, to ensure all your guests are taken care of.

INDIVIDUAL DESSERTS

'Eton Mess', meringue, Cheddar strawberries, whipped cream, coulis

Lemon posset, blueberry compote, Somerset butter shortbread (vgo)

Dark chocolate mousse, salted caramel, vanilla cream, hazelnut biscotti (vgo)

Vanilla crème brûlée, almond & rosewater macaroon (vg option)

Honey & Yeo Valley Greek yoghurt panna cotta, raspberries, lavender biscotti (contains gelatine)

Coconut & vanilla rice pudding, mango & passionfruit compote, pistachio (vg)

SHARING DESSERTS

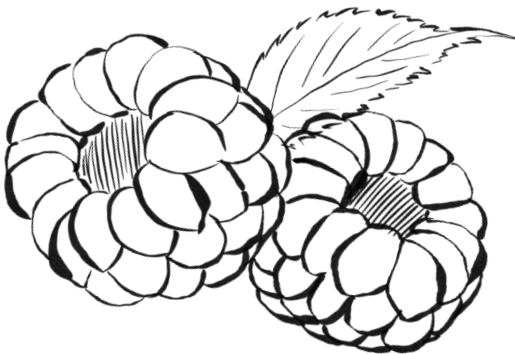
End on a high with these showstopper puddings!

Blondie & brownie

Served to the centre of the table
A selection of blondie & brownie bites
Bowls of vanilla crème diplomat, seasonal berries & jugs of salted caramel

Meringue mountain

Served to the centre of the table
A selection of giant drop meringues; chocolate & almond; pistachio; rosewater
Bowls of vanilla crème diplomat, seasonal berries & jugs of raspberry coulis



Children's Menu

Children can have a small portion of the adult menu. Or please choose one starter, one main & one pudding for all the children.

STARTERS

Grilled chicken salad, little gem & croutons

Sliced ham, cheddar cheese & crackers

Carrot & cucumber dip sticks, nachos & hummus (vg)

MAINS

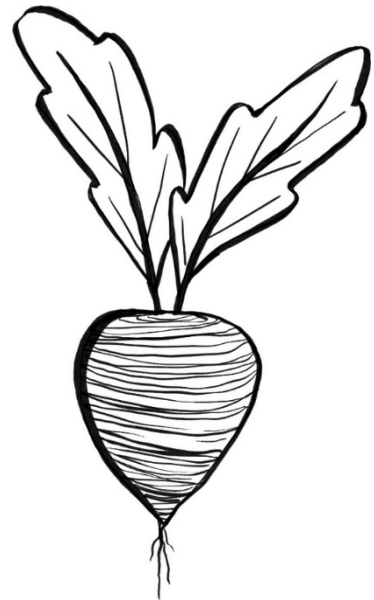
Gloucester Old Spot chipolatas, creamy mash, peas, gravy

Free range chicken goujons, potato wedges, sweetcorn

Breaded goujons of market fish, fries, peas

Tomato & basil pasta, cheddar cheese, little gem lettuce (v)

Chickpea falafel nuggets, potato wedges, peas (vg)



DESSERT

Chocolate mousse, mini marshmallows, chocolate sprinkles

Mini Eton mess, meringue, Cheddar strawberries, whipped cream, coulis

Yeo Valley yoghurt pot, seasonal fresh fruit, oat granola (vgo)

v vegetarian vv vegan

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Evening Food

CHEESE BOARD

A selection of award-winning organic cheeses from The Bath Soft Cheese Company

Served with Hobbs House Bakery artisan baguettes, crackers, chutney & seasonal fruits

Bath soft cheese – a soft cow's milk cheese, creamy, with a hint of lemon

Wyfe of Bath – a semi-hard cow's milk cheese, light & nutty

Bath blue – a classic blue veined cow's milk cheese, ripened for eight to ten weeks

FLAKY PASTRY

Buttery, flaky pastry filled with tastiness...

Choose one meat and one veggie option as required

Traditional steak pasty

Chicken & chorizo pasty

Curried cauliflower & chickpea pasty (vg)

Cheddar cheese and red Leicester pasty (v)

Free range pork, rosemary & poppy seed sausage roll

Free range pork, chorizo & fennel seed sausage roll

Sage and red onion porkless sausage roll (vg)

Chipotle spiced bean sausage roll (vg)

BAPS AND BUNS

A Hobbs House buttered, soft floury bap, filled with tasty filling & served with condiments.

Maple smoked back bacon

Gloucester Old Spot Cumberland sausage

Porkless Cumberland sausage (vg)

Rosemary, garlic & white truffle pulled oyster mushrooms (vg)

Asian pulled jackfruit, carrot & spring onion coleslaw (vg)

Plant based chick'n burger, avocado mayonnaise, little gem (vg)

Overnight roast pulled pork shoulder, sage & onion stuffing

Hickory smoked BBQ pulled beef brisket, red cabbage coleslaw

KEBABS

Freshly baked Abunoor Bakery pitta breads, served with bulgur wheat tabbouleh, pickled coleslaw, garlic & mint yoghurt

Spiced lamb kofta, red pepper harissa

Saffron & Za'atar marinated chicken, preserved lemon & chilli sauce

Chickpea falafels, lemon & tahini hummus (vg)

Spiced plant based kofta, red pepper harissa (vg)

v vegetarian vw vegan

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*For others it's a job
For us it's a joy*



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