

Vanilla

IN ALLSEASONS

Creating memories that last &
relationships that endure.

Example Wedding/Event Menus 2022/23

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

Tel: 01260 543 977

Email: info@vanillainallseasons.co.uk Web: www.vanillainallseasons.co.uk

 www.facebook.com/vanillainallseasons  www.instagram.com/vanillainallseasons

 www.twitter.com/VinAcatering

Contents

2. Contents

3. About

4. Our Food Philosophy

5-6. Canapés

7-9. Best of British Menus

10-11. Mediterranean Inspired Set Menus

12-13. Sharing Menus

14-16. Traditional Menus

17-18. Barbeque Menus

19. FAQ

Vanilla
IN ALLSEASONS

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.

The success of multi-award winning Vanilla in Allseasons therefore comes as no surprise to all who 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

Vanilla

IN ALLSEASONS



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 served from a station

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 served from a station

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



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 served from a station

Minimum Numbers: 60 Guests

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



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 served from a station

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 served from a station

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 served from a station

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 served from a station

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 & Corriander 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 served from a station

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 served from a station

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 served from a station

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 served from a station

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 served from a station

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
- Morocan 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

Minimum Numbers: 60 Guests

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



Barbecue Menu B Continued

Breads

Basket of handmade artisan breads

To finish

Fresh cafetière 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

FAQ



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).

Accounts

To confirm Vanilla in Allseasons would request a 15% deposit of the NET figure to be paid.

Vanilla in Allseasons then request a further 35% to be paid 270 days before your wedding.

Final details must be received to Vanilla in Allseasons no less than 21 days before the Event. This is confirming special dietary requests, final numbers, table plans, timings etc.

Final payment to be made and cleared into Vanilla in Allseasons' bank 18 days prior to the Event. If payment is not received charges may apply.

Linen and Hardware

Please note linen is not included in the menu prices, there will also be a delivery charge for the delivery of cutlery, crockery, and other hardware items.

Vanilla

IN ALLSEASONS

Creating memories that last &
relationships that endure.

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

Tel: 01260 543 977

Email: info@vanillainallseasons.co.uk Web: www.vanillainallseasons.co.uk

 www.facebook.com/vanillainallseasons  www.instagram.com/vanillainallseasons

 www.twitter.com/VinAcatering