

# Vanilla

IN ALLSEASONS

Creating memories that last &  
relationships that endure.

## Example Corporate/Party Menus 2022/23

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*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

### Canapé Parties

For occasions where a full meal is unnecessary, canapés are an ideal addition to any party. Our canapés are served on black slate & are designed either to sit in ceramic Chinese Spoons, or to stand on their own. Each slate will have a different selection of canapés to provide tempting options for your guests to enjoy. Please note that this is for a minimum of 60 guests.

6 Canapés

8 Canapés

10 Canapés

We would recommend a selection which includes vegetarian, meat and fish options, enabling you to provide for all your guests tastes & requirements.

Minimum Numbers: 60 Guests

We just wanted to say a huge thank you for helping to make our day so special and memorable. The food was stunning and every guest has commented on how good it was.

Hannah and Lee





## 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 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

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



## Dessert Canapés

Dessert canapés are a great way to round off a reception. In a similar style to the savoury canapés, these are smaller, mouthful sized portions of dessert offered on slates to your guests. A perfect way to bring any food to a close!

- White chocolate and raspberry cheesecake
- Warm sticky toffee apple pudding with a toffee sauce and vanilla custard
- Lemon tart with berry salad
- Trifle shot of amaretto with fresh berries, custard and white chocolate mousse
- Raspberry panna cotta
- Eaton mess shot
- Rich chocolate tart with crème fraiche
- Lemon posset with a tuile biscuit
- Chocolate brownie with a clotted cream
- Apple crumble with clotted cream
- Dark chocolate mousse with honeycomb
- Blueberry frangipane with berry compote
- Crème brûlée with a citrus shortbread

We serve our canapés on Welsh slate & Olive wood with black cocktail napkins.

Minimum Numbers: 60 Guests

We want to say a huge thank you 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

## Bowl Food



This is a great concept that we are proud to offer you. We create three (or more) dishes for you, carried amongst your guests on large oval serving trays. Your guests will grab a bowl and eat wherever they are standing; it's a very relaxed style of service with the added bonus of no horrible queueing up and a fantastic way to serve tasty hot food. Your guests would receive at least one bowl of food each.

### Meat

Strips of beef with button mushrooms in a horseradish sauce & roast new potatoes

12 hour Braised shin of beef with a colcannon new potato & roast root vegetables

Lamb tagine with cous cous

Braised lamb with a parmesan crust on a Summer vegetable broth

Five spiced apple braised pork belly with a calvados jus served on a shallot mash

Traditional Lamb hot pot with red cabbage

### Fish

Pan fried bream with spinach & a sweet potato puree

Bouillabaisse with Aioli & croute

Tiger Prawns with thin noodle salad

Sea Bass on a bed of pak choi, ginger & garlic

Fish Pie

### Salad

Warm Tuna Nicoise salad

Warm poached salmon salad with asparagus & quails eggs

Chicken, chorizo, new potato salad

Spice yoghurt marinade chicken with a cucumber ribbon salad

### Poultry

Thai Chicken Curry with sticky rice

Confit of duck with Puy lentils & spinach

Chicken & Chorizo Paella with confit garlic aiolo

Pulled cock au vin with herbed dumpling

Minimum Numbers: 60 Guests

Thank you so much for the catering for our wedding. The food was exceptional and we have had nearly every guest comment on how brilliant both the food and service was.

Nicola and Kristian





## Bowl Food Continued

### 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

Vegetable chow mein with rice

### Regular Bowls

Each guest will receive at least one large bowl

3 bowls

4 bowls

5 bowls

Minimum Numbers: 60 Guests

There may be additional costs for events below 60 covers

To Adam and staff,

Would like to say a BIG thank you, for the wonderful food and service and for making our day more relaxed on what was a sad occasion.

DR and A



## Dirty Food

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

### Scampi and Chips

Monk fish tails, chips tartar sauce.

### Cod Dog

Giant cod fingers, with mushy peas, tartar sauce

### Chicken and Chips

Butter milk fried chicken, Sweet potato fries, lemon coleslaw

### Cheese Burger

5oz beef burger, manchego cheese, chunky tomato relish, gherkins, chips

### Beef Suet Pudding

Served with bashed carrot and swede, onion gravy

### BBQ Pulled pork

In a brioche bun, slaw, guacamole

### Truffle Mac n Cheese

With pulled ham hock, parmesan crust

### Truffle Mac n Cheese

With a parmesan crust (vegetarian)

Minimum Numbers: 60 Guests

Thank you very much for helping to make our wedding day so special. The food was fantastic and all the staff were really helpful.

Jonathan and Gillian



## Barbecue Menu A

### Main Barbecue

Choose from the below

Selection of JJJ Heathcote sausages

Chicken with coconut & chilli

King prawns with garlic & herbs field cap mushrooms  
with tomato, garlic & black sticks blue

Pork dry rubbed with spices & a tomato & chilli dressing

### Salads

Choose from the below

Red coleslaw

vine tomato & mozzarella with basil

Waldorf salad

Cous cous with roasted summer vegetables & herbs

Greek Salad

Green salad with a honey & mustard dressing

### Dessert

Choose from the below

Baked vanilla custard

White chocolate cheesecake

Plum frangipan

Profiteroles with a white chocolate mousse

Chocolate & raspberry tart with a crème fraiche

Summer fruit shortbread with clotted cream

### Breads

Basket of hand made artisan breads

### To Finish

Fresh cafetiere of coffee & tea served from a coffee  
station or served to your guests

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



### 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 gravad lax
- 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
- Moroccan 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

We just wanted to say a big Thank you to Julie and the team at Vanilla...

All our guests have commented that it was the best food they'd ever tasted at a Wedding! Your staff are superb and the service was 5 star!

Cheryl



## Barbecue Menu B Continued

### Breads

Basket of handmade artisan breads

### To finish

Fresh cafetiere 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.

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