

Wedding & Event Catering



COMMONLY ASKED QUESTIONS

HOW DOES THIS ALL WORK?

WHAT FOOD OPTIONS DO WE PICK?

FOR THE THREE COURSE MEAL PLEASE SELECT ONE OPTION FOR EACH COURSE FOR THE ENTIRE PARTY.

WHAT EXACTLY IS INCLUDED IN THE PRICE?

STAFFING IS INCLUDED IN PRICE (EXCLUDING ADDITIONAL DRINKS STAFF) | CROCKERY & CUTLERY IS INCLUDED FOR FOOD SUPPLIED BY US. | LINEN TABLECLOTHS IF REQUIRED | LINEN NAPKINS | GLASSWARE FOR THE TABLE | GLASSWARE FOR THE DRINKS RECEPTION.

WHAT DO WE NEED TO PROVIDE?

ITEMS NOT INCLUDED IN THE PRICE:

TABLES & CHAIRS

PLEASE ASK US FOR OUR LIST OF RECOMMENDED SUPPLIERS.

WE WERE HOPING FOR A MENU TASTING...

WE ONLY OFFER MENU TASTINGS FOR WEDDINGS THAT ARE OVER 30 PEOPLE ONCE A DEPOSIT HAS BEEN PAID AND THE BOOKING CONFIRMED. A MENU TASTING IS CHARGED STARTING AT £50 PER PERSON

ARE THERE ANY ADDITIONAL COSTS?

EACH VENUE AND LOCATION IS DIFFERENT. THERE MAY BE ADDITIONAL COSTS SUCH AS TRAVEL CHARGE & KITCHEN HIRE.

THIS WILL BE HIGHLIGHTED ON YOUR PERSONALISED QUOTE. BASED ON YOUR LOCATION.

WHEN WILL YOUR TEAM SET UP?

PLEASE ALLOW A FULL DAY BEFORE THE EVENT FOR US TO SET UP. WE WILL ARRANGE A TIME WITH YOU FOR SET UP WHICH IS TO BE COORDINATED WITH OTHER SUPPLIERS AND STYLISTS.

SHOULD SET UP ONLY BE POSSIBLE ON THE DAY OF THE EVENT THERE MAY BE AN ADDITIONAL CHARGE. IF WE ARE SUPPLYING KITCHEN EQUIPMENT THAT REQUIRES REMOVAL OR AN ADDITIONAL TRIP IS REQUIRED TO COLLECT TABLE LINENS THE FOLLOWING DAY THERE MAY BE AN ADDITIONAL FEE CHARGED TO COVER THIS COST.

DO YOU MANAGE THE WHOLE DAY FOR US?

THIS IS NOT INCLUDED IN YOUR CATERING QUOTE, HOWEVER WE CAN COORDINATE & RUN YOUR WEDDING DAY. PLEASE ASK FOR SERVICES OF A WEDDING PLANNER OR MC TO ENSURE YOUR DAY RUNS SMOOTHLY SHOULD YOUR VENUE NOT SUPPLY THIS SERVICE AND WE CAN DISCUSS THIS FURTHER,

WE ARE HAVING A MARQUEE WEDDING?

THERE ARE EXTRA THINGS TO CONSIDER WHEN PLANNING A MARQUEE WEDDING. PLEASE CONTACT US TO DISCUSS OUR REQUIREMENTS IF YOU ARE ORGANISING A MARQUEE RECEPTION.

HOW DO I BOOK?

TO BOOK WE REQUIRE A 20% DEPOSIT AT TIME OF BOOKING. THE REMAINING PAYMENT MUST BE MADE IN FULL BEFORE EVENT COMMENCES. FOR ALL CATERING WE REQUIRE NOTIFICATION OF THE CONFIRMED NUMBER OF GUESTS NO LATER THAN 30 DAYS PRIOR TO THE EVENT. ONCE CONFIRMED, THIS WILL BE THE MINIMUM NUMBER CATERED AND CHARGED FOR. ANY ADDITIONAL GUESTS WILL BE CHARGED ACCORDINGLY. PLEASE SEE OUR BOOKING FORM FOR FULL TERMS AND CONDITIONS.



Canapés

CANAPÉS

BEST SERVED WHEN YOU FEEL YOUR GUESTS MAY HAVE A LONG WAITING TIME SUCH AS WHILE PICTURES ARE BEING TAKEN.

BRIE, FIG & HONEY

PORK & LEEK MEATBALLS & ROASTED TOMATO SAUCE

WILD MUSHROOM & TRUFFLE TARTLET

HAGGIS BON BONS & PEPPERCORN SAUCE

TOMATO SHOT GLASS SOUP & MINI CHEESE TOASTIE

HAM HOCK & SMOKED CHEESE

BRIE & CRANBERRY ON TOASTED BREADS

STOVIES ON MINI CHEDDAR OATCAKES

BURRATA ON MINI CHEDDAR OATCAKES TOPPED WITH BALSAMIC GLAZE

HOMEMADE SKINNY CHIPS WITH ORGANIC TOMATO SAUCE IN SMALL SHOT GLASSES

MINI QUICHE BITES

HOMEMADE TORTILLA & GUACAMOLE BITE

SMOKED SALMON, CRÈME FRAÎCHE, CAPERS & DILL

THIS IS A SELECTION OF MANY CANAPÉS OPTIONS WE OFFER. IF YOU WOULD LIKE SOMETHING THAT IS NOT ON THIS LIST, PLEASE ASK US.

ALLERGIES & DIETARY REQUIREMENTS

Please make us aware before booking if you have any dietary/allergy requirements and we will do our best to accommodate. Please note our food & platters are not prepared in an allergen free environment.

Appetisers

SOUPS

SOUP OPTIONS :

ROASTED PLUM TOMATO

WILD MUSHROOM

CAULIFLOWER & COCONUT

CARROT

LENTIL

POTATO CHOWDER

(SERVED WITH FRESH SOURDOUGH BREAD & SALTED BUTTER)

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Polly's Pantry

APPETISERS

HAGGIS BONBONS ON A BED OF MASHED
POTATOES & PEPPERCORN SAUCE

SMOKED SALMON SERVED WITH
CREME FRAICH, CUCUMBER RIBBONS, SALAD LEAVES &
CAPERS. DRIZZLED IN A HONEY MUSTARD SAUCE.

HOT CREAMY CHEESY NACHOS TOPPED WITH CHILLI
JAM, SOUR CREAM & GUACAMOLE. ALL HOMEMADE
ITEMS, EVEN THE TORTILLA CHIPS!
(THIS MIGHT SEEM LIKE AN UNUSUAL OPTION FOR A
WEDDING BUT LET ME ASSURE YOU, ITS OUR MOST
REQUESTED!)

BRUSCHETTA

INDIVIDUAL ROASTED GARLIC BAKED CAMEMBERT
FRESH BREADS FOR DIPPING

INDIVIDUAL OR SHARING MEAT & CHEESEBOARD
A SELECTION OF MEATS, CHEESES ,
OLIVES, CHUTNEY, & BREAD

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Entrées

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FREE RANGE CHICKEN, CREAMY MASHED POTATOES,
HAGGIS, PEPPERED SAUCE &
ASPARAGUS

CREAMY RISOTTO WITH SHIITAKE
MUSHROOMS

STEAK PIE, CARROTS & CREAMY MASHED POTATOES

STORNOWAY BLACK PUDDING ON TOP OF CHARCOAL
SOURDOUGH, TOPPED WITH CRISPY PROSCIUTTO &
BALSAMIC GLAZE

CHICKEN BREAST
MOROCCAN COUSCOUS & MINT YOGHURT

HOMEMADE LASAGNE SERVED ALONG SIDE A FRESH SIDE
SALAD.

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Desserts

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ETON MESS

PEAR & ALMOND TART

CRANACHAN

STICKY TOFFEE PUDDING & CUSTARD

BAKED VANILLA CHEESECAKE

LEMON TART

CHOCOLATE BROWNIE & ICE CREAM

MINI INDIVIDUAL GRAZING PLATTERS WITH A
SELECTION OF CHEESE, CRACKERS, GRAPES &
CHUTNEY

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A large, detailed charcuterie board is the central focus of the image. It is filled with an assortment of items: several round and rectangular cheeses, some with rinds; sliced strawberries and blueberries; small round crackers and bread slices; chocolate-covered pretzels; and various other snacks. The board is presented on a dark, ribbed tray. The background is softly blurred, showing more of the board and some additional items like a glass of wine.

Evening Meals

Evening Meals

CLASSIC STOVIES & OATCAKES

MINI PULLED PORK SLIDDERS & SMOKED CHEDDAR

MACARONI CHEESE -
WITH OR WITHOUT PULLED PORK TOPPING

MIXED SANDWICHES:
A SELECTION OF BOTH WHITE & BROWN BREAD
SANDWICHES

HOMEMADE SAUSAGE ROLLS

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GRAZING TABLES

Polly's Pantry

GRAZING TABLES

Overview

SO, WHAT EXACTLY IS A GRAZING TABLE? WELL, IT'S A TABLE FULL OF SWEET AND/OR SAVOURY TREATS THAT YOUR GUESTS WILL WANT TO SAMPLE. CHEESES, ANTIPASTI, BREADS, FRUITS, VEGETABLES, DIPS & CHUTNEYS FOR ENJOYING!

What's included ?

INCLUDED IN YOUR GRAZING SET UP IS THE HIRE OF OUR GORGEOUS PROPS & CHEESE KNIVES.

THE USE OF WOODEN/MARBLE/SLATE BOARDS & PLATTERS WILL CREATE VISUAL INTEREST, DEPTH & HEIGHT, COMPLIMENTING ALL OF THE DELICIOUS & COLOURFUL PRODUCE. FRESH FLOWERS ARE USED FOR STYLING/DECORATION. (IF YOU REQUIRE MORE SPECIFIC FLORALS TO TIE IN WITH A COLOUR THEME, THEN PLEASE LET US KNOW AND WE WILL PRICE ACCORDINGLY.)

CHARCUTERIE GRAZING TABLE:

PRODUCE INCLUDES -

- VARIETY OF QUALITY CHEESES
- ASSORTED ARTISAN BREADS, BREAD STICKS & CRACKERS
- CURED MEATS & PATE
- ASSORTED OLIVES, PICKLED ONIONS, CORNICHONS ETC.
- CHUTNEYS, HOUMU, SPREADS, DIPS & DIPPING OILS
- A SELECTION OF FRESH SEASONAL FRUIT & VEGETABLES

PRICING INCLUDES THE LISTED PRODUCE, HIRE OF BOARDS, BOWLS & CHEESE KNIVES, STYLING & SET UP ON LOCATION, TRAVEL (DEPENDING ON DISTANCE) & COLLECTION OF HIRE PRODUCTS AT ARRANGED TIME.

OPTION TO ADD ADDITIONAL ITEMS :

SANDWICHES & WRAPS

SAVOURY PASTRIES

MINI CAKES + SWEET TREATS

INDIVIDUAL GLASSES WITH A CHOSEN FLAVOURED DESSERT

MINITURE PULLED PORK SLIDDERS

INDIVIDUAL COCKTAIL GLASSES

FOR ANY OTHER REQUESTS, PLEASE CONTACT POLLY.PANTRY@GMAIL.COM

GOURMET BBQ

The following items grilled to perfection: handmade British beef burgers, chefs own gourmet sausages & marinated chicken kebabs.

Served with fried onions & cheese

A selection of bread rolls and wraps (gluten free rolls on available on request)

Vegetarian option: delightful grilled vegetable & halloumi skewers.

Served with wraps, tzatziki dip, sweet & punchy sweet chilli sauce

Greek Salad

Ripe & juicy plum tomatoes, crisp green cucumber, the finest green & black olives marinated in extra virgin olive oil, topped with Greek feta cheese

Corn Cobettes

Fresh/ corn cobettes dripping with warm melted butter

Roasted Baby New Potatoes

Roasted until golden. prepared with fresh rosemary & garlic

Creamy potato salad

Homemade gourmet coleslaw

The perfect accompaniment combining texture, colour & a zesty depth of flavour.

Freshly made chips – with a Selection of Sauces, Salt & Vinegar.

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LICENSED BAR



Polly's Pantry

NEED A LICENSED BAR FOR YOUR EVENT?

With any 50+ guest events/weddings we are catering for, we offer a complementary bar. This is a licensed bar which also serves non-alcoholic drinks. However, you must give a minimum of 8 weeks notice for the business to get the correct licence for the serving alcohol for your event.

This means you pay nothing for the bar set up and your guests can order drinks on the day/night and pay using either cash or card when making their order. - This is based on the condition that no other drinks are provided to the guests.

We can make some changes to the options given in our bar menu. - However, as prices constantly are changing due to supplier price increases, we will not know prices until before your event but we guarantee to meet most bar prices.

To discuss the further, or if you have questions regarding a bar for a smaller group, please contact us at polly.pantry@gmail.com

BAR MENU

BEERS & CIDERS

BULMERS 500ML
KOPPARBERG CIDER 500ML
CORONA EXTRA 330ML
PERONI NASTRO AZZURRO 330ML
BUDWISER 330ML

SPIRITS

WHISKY

JACK DANIEL'S OLD NO. 7 TENNESSEE
THE FAMOUS GROUSE FINEST BLEND

VODKA

ABSOLUT*
SMIRNOFF

GIN

GORDON'S LONDON DRY GIN *
EDINBURGH GIN*

RUM

CAPTAIN MORGAN
KRAKEN

LIQUEURS/OTHERS

TEQUILA ROSE
SOURZ *
TEQUILA
SAMBUCA

WINES

ROSE
SAUVIGNON BLANC
SHIRAZ

SOFT DRINKS

COCA COLA 330ML
DIET COKE 330ML
IRN BRU 330ML
DIET IRN BRU 330ML
LEMONADE 200ML
BUNDABERG 330ML
J20*
TONIC WATER
SPARKLING WATER

HOT DRINKS

COFFEE
SELECTION OF FRUIT TEAS
ENGLISH BREAKFAST
SCOTTISH BREAKFAST
GREEN
PEPPERMINT
DECAFFINATED

PRICE LIST



PRICE LIST

CANAPÉS X 3
£4 PER PERSON

CANAPÉS X 5
£6 PER PERSON

2 COURSE - SOUP/DESSERT
FROM £30 PER PERSON

2 COURSE - SOUP/MAINCOURSE
FROM £45 PER PERSON

2 COURSE - APPETISER/MAINCOURSE
FROM £55 PER PERSON

2 COURSE - MAINCOURSE/DESSERT
FROM £65 PER PERSON

3 COURSE - STARTER /MAINCOURSE/DESSERT
FROM £75 PER PERSON

4 COURSE - STARTER/SOUP/MAIN COURSE/DESSERT
FROM £80 PER PERSON

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PRICES

STOVIES & OATCAKES
FROM £5 PER PERSON

GOURMET BBQ
FROM £45 PER PERSON

CHARCUTERIE GRAZING TABLE
FROM £30 PER PERSON

CHARCUTERIE & SANDWICHES
GRAZING TABLE
FROM £32 PER PERSON

CHARCUTERIE, SANDWICHES & MINI CAKES
GRAZING TABLE
FROM £40 PER PERSON

GOURMET BBQ
FROM £45 PER PERSON

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