

MORGANS
FOOD & DRINK

*The Art of
Great Food*





Our Story

Anthony and Karen established Morgans in 2000 and have gone from strength to strength.

Determined to provide exceptional food and service, we have honed our skills working in the kitchens of some of London's finest West End Hotels including the 5* Grosvenor House Hotel in Park Lane, Café Royal, Browns and The Westbury.

From London, Anthony ventured further afield to Lyon in France to work at the world famous 3* Michelin restaurant of Paul Bocuse and later at the Gaston Le Notre School of Excellence.

Having developed long established relationships with private clients, we then had gained a wealth of experience to create something special for your wedding day.

Using only the freshest of ingredients available, our menus are designed using locally sourced produce and suppliers, influenced by the seasons.

Our reputation has been built on exquisite food, creativity and outstanding client service, which has only continued to grow with our partnership with Redhouse Barn since 2009 as sole caterer to this specialist wedding venue.

We dedicate our time and energy in designing your perfect menu's. Whether it's relaxed and casual or more intimate and refined. There are no limits to us creating the mouthwatering dishes that your imagination desires.

Our team will provide you with an impeccable service, from circulating the Canapés as your guests arrive to the last drinks being served at the bar at end of the evening. We are proud to have an enthusiastic team who strive to make your dreams and visions of your special day become a reality.

Anthony & Karen

*Your love turns me inside out and upside down,
and that's perfectly fine*



How it works

From Start to Finish

Your Wedding is your big day and you are in good hands when you choose Morgans for your catering. We put as much focus on the planning experience as we do into the day itself: because each moment prior to your wedding day should be enjoyable, creative and stress-free too.

Browse through Morgans Seasonal Menus

The following pages give you seasonal options to design your own bespoke menu. From a mouthwatering selection of bitesize canapés to enjoy during the photography to a sumptuous two or three course menu for your wedding breakfast – choose up to two options per course to give your guests choice! Perhaps something more sociable and relaxed such as Tapas sharing dishes, a 'Host a Roast' or a fabulous Afternoon Tea. Little guests have their own 'Mini-Me' menus or can enjoy a half portion of one of your choices, whilst evening guests have an array of options from BBQs to street food.

Discuss your vision with Chef Anthony

Our approach to creating your perfect menu begins with a simple conversation. Once we know a little bit more about you, your tastes and preferences based on what you have chosen from the Seasonal Menus, we start to build a proposal which suggests styling, ensuring the menu

is balanced and any drinks you may desire. If you have special requests outside of the Seasonal Menus, please discuss with Chef and he will be only too happy to advise.

Enjoy your first experience of Morgans with your own 'food tasting'

Once you're happy with the proposed menu choices for your wedding breakfast, you have the option of booking your very own 'food tasting experience'. It's the ideal chance for us to get to know one another further, for you to see how good your food is going to look and taste, the portion sizes and any finer detail or changes to the menu you wish to make. This is a subsidised experience from 4-10 guests if you want to bring along parents and friends to help you choose.

Choose your Wines & Cheeses for the day and much more

Each year, a Complimentary Wine & Cheese Tasting is held at Redhouse Barn for all couples and their parents to come along and enjoy a few hours to sample a range of cheese, wines and champagnes to complement your menus. Morgans are on hand to help you through the tasting and to help you choose other accessories, such as your linen colours and table accessories that are all included in the catering prices shown.

Griddled Asparagus & Parmesan Salad



Thai Fish Cake



Tasting of Lamb



Roast Rack of Pork



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[Food & Drink prices on loose leaf sheet]

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First Impressions

A good canapé is a fine balance: it has to look stunning and detailed and then, just as you're enticed by its appearance, completely flood your palette with flavour making for a perfect bite. It should always leave you wanting another. Our selection of delicious bitesize treats are full of flavour and finesse. Painstakingly prepared and presented to add an allure of splendour from the start, they are the perfect way to start your guest's food journey, as first impressions count!

You can choose from 2 to 8 canapés per person either as a lite bite or more substantial canapés as an alternative to a starter.

When choosing a three-course wedding breakfast, we recommend 4 canapés per person – a choice of 6 varieties – offering a choice of fish/meat/vegetarian with say half hot and half cold.

Alternatively, you can have Crudité grazing platters of raw vegetable batons, Grissini sticks, vegetable crisps, and Hummus dips served with Olives and set out on slates for guests to help themselves. One slate is sufficient for 10 guests

Canapés

Canapés

Meat - Cold

Chicken Liver Pate
with red onion chutney on brioche

Chicken & Red Pepper Kebabs
sweet and sour style

Rare Roast Beef Crostini
with Dijon mustard

Skewered Melon Pearls
& Parma ham

Beef Bresaola on Pear
& fig chutney

Skewers of Chicken
cardamom, yoghurt and fresh ginger

Ham Hock
soda bread piccalilli

Figs Wrapped In Prosciutto
truffle oil

Celeriac Remoulade
with fried chorizo

Meat - Hot

Pork & Leek Chipolatas
with mustard mash

Yorkshire Pudding with Rare Roast Beef
horseradish

Yorkshire Pudding with Roast Pork
seasoning and apple

Gingered Chicken Cakes
with coriander & lime mayonnaise

Burgundy Beef Pies

Shepherd Pie Tartlet

Smoked Chicken and Asparagus Pasties

Crispy Duck Spring Rolls
with hoi sin sauce

Roast Beef & Stilton Toasties

Moroccan Lamb Pasties

Lamb Korma
[served on a spoon]

Barbecue Belly of Pork
[served on a spoon]

Chicken Katsu

Fish - Cold

Prawn Cocktail Shot

Smoked Salmon Roses
on lemon and black pepper focaccia bread

Smoked Mackerel Pate
tomato ceviche

Prawn & Mango Bouchées

Cucumber Cups With Smoked Trout
and horseradish pate

Thai Scented Devonshire Crab Tartlet
cucumber pickle

Fish - Hot

Seared Tuna
niçoise salsa, potato

Lattice Salmon
with spinach

Fish & Chips
tartare sauce

Spiced Crab Cakes
lime mayonnaise

Fish Goujon
sesame

Hot Smoked Haddock Tart

Vegetable - Cold

Brie, Tomato & Chive Crostini

Thai Spiced Avocado & Red Pepper Pizzette

Herb Blinis
pear & blue cheese

Feta, Rocket & Mushroom Crostini

Wild Mushroom Bouchées

Quail Egg Florentine

Marinated Mozzarella
basil & cherry tomato skewers

Watermelon, Feta & Olive Skewer

Welsh Goats Cheese, Beetroot Pickle Tartlet

Vegetable - Hot

Vegetable Spring Rolls
sweet chilli dip

Vegetable Pakoras
mint yoghurt

Asparagus Tartlets
hollandaise sauce *(seasonal)*

Red Onion & Parmesan Tartlets

Sweet Potato & Chickpea Falafel

Aubergine & Parmesan Pizzette

Vegetable Tempura
sweet chilli

Sun Blushed Tomato, Basil
& Mozzarella Arancini



*Life is the flower for which
love is the honey*

Campbell's



Roast Loin of Pork, Wild Mushrooms, Smoked Bacon Crisp

Basso Wedding Breakfast

All Year Round

All our menus are complemented with warm Artisan Breads with Virgin Olive Oil and aged Balsamic Vinegar to commence.
Meals include family served crisp vegetables and to conclude, Columbian Coffee, Yorkshire Tea and homemade Petit Fours.
Choose up to 2 starters and up to 2 main courses and 2 desserts from Dessert's page 23

Starters

Leek & Potato Soup
ciabatta crostini

Rosette of Melon
Parma ham

Red Onion & Parmesan Tartlet
rocket salad, herb olive oil

Chicken Liver & Sweet Sherry Pate
toasted brioche, apple chutney

Smoked Haddock Potato Cake
fried quail egg, white wine velouté

Goats Cheese, Black Olive & Sundried Tomato Bon bon's,
beetroot chutney

Mains

Slow Cooked Belly of Pork,
greens, apple tatin, cider gravy crispy crackling

Roasted Breast of Chicken
seasoning, bacon crisp, fondant potatoes, red wine gravy

Bangers & Mash
locally produced pork and leek sausages with an onion gravy

Fish & Chips
Purity battered cod, tripled fried chips, pea puree chunky tartare sauce

14 hour Cooked Feather Blade of Beef
horseradish & parsley crust, Yorkshire pudding & red wine gravy

Filet of Salmon "En croute"
layered with spinach, lattice pastry, white wine cream

[V] Cannelloni of Wild Mushroom & Spinach Ricotta
with tomato & parmesan

See other Vegetarian & Vegan options p22-p23

Antipasto (Plated)



Mezzo Wedding Breakfast

Spring | Summer

All our menus are complemented with warm Artisan Breads with Virgin Olive Oil and aged Balsamic Vinegar to commence. Meals include family served crisp vegetables and to conclude, Columbian Coffee, Yorkshire Tea and homemade Petit Fours. Choose up to 2 starters and up to 2 main courses and 2 desserts from Dessert's page 23

Starters

[V] Red Onion Tatin
goats cheese, rocket, pine nuts

[V] Summer Vegetable Salad
poached free range egg Hollandaise sauce

Sticky Pork
with Asian greens, soya, chilli and ginger

[V] Pea & Asparagus Risotto
with lemon, parsley & parmesan

Tian of Prawn & Spiced Avocado
cucumber pickle, coriander oil

Posh Scotch Egg
softly cooked yolk, tomato chutney
vegetable slaw

[V] Deep Fried Cotswold Brie Bon Bons
apple and grape chutney, pea shoots

Baked Filet of Cod
parsley and Emmental crust, white wine velouté

Mains

Char-Grilled Free Range Chicken
with sun blushed tomatoes, white wine, and basil velouté.

Citrus Roasted Scottish Salmon
Asian greens, sautéed Jersey Royals

Pan Seared Native Sea Bass
peas, broad beans, crushed new potatoes,
chive butter emulsion

Roasted Chump of Lamb
summer vegetable linguine, celeriac purée, lemon thyme jus

Tasting of Lamb
miniature pie, minted chump, spring greens, port wine,
sweet potato dauphinoise

Char-Grilled Loin of Pork Steak
glazed heritage carrots, cider, grain mustard,
roast garlic mash

Char-Grilled Bavette Beef Steak
mediterranean vegetables, triple fried chips, crusted
portobello mushrooms, salsa verde

See other Vegetarian & Vegan options p22-p23



Caramelised Red Onion and Parmesan Tart

Mezzo Wedding Breakfast

Autumn | Winter

All our menus are complemented with warm Artisan Breads with Virgin Olive Oil and aged Balsamic Vinegar to commence. Meals include family served crisp vegetables and to conclude, Columbian Coffee, Yorkshire Tea and homemade Petit Fours. Choose up to 2 starters and up to 2 main courses and 2 desserts from Dessert's page 23

Starters

Sea Bass Carpaccio
with chilli, oregano and olive oil

Warm Cotswold Brie Crostini
spiced apple & pear chutney

Pressed Terrine of Smoked Chicken
Parma ham, balsamic onions, toasted tomato focaccia crisps

Sweet Potato & Chickpea Cake
mild Korma cream, cauliflower bhaji

Chicken Liver Parfait,
roasted figs, toasted brioche

Plum Tomato & Basil Bruschetta
Parmesan crisp, rocket

Asian Spiced Duck Bon Bons
pak choi, chilli, ginger, soya & sesame

Mezze Sharing Platter
Hummus, Baba Ganoush, Greek Yogurt, Lamb Shish Kebabs,
Feta, Artichokes, Roasted Peppers, Olives, Cucumber,
Dates, Cherry Tomatoes and warm pitta breads

Mains

Tasting of Herefordshire Beef
ale pie, herb roasted sirloin, bubble & squeak, port wine & cranberries

Roast Crispy Gressingham Duck
with spiced red plum tatin, pink peppercorns and Madeira

Slow Cooked Shoulder of Lamb
parsley crust, creamed celeriac, kalettes, lamb jus

Blade of Beef Wellington
truffled wild mushrooms, spinach, lattice pastry, butternut squash
and potato dauphinoise

Roast Rack of Pork
smoked bacon, wild mushrooms, button onions, cider and sage

Creole Monkfish Tails
with sauterne, coconut, lime leaves and chilli

Medley of Seafood
Salmon, Cod, Sea Bass, spinach, white wine and chive velouté

Host the Roast
To Include Roast Loin of Pork, or Boneless Leg of Lamb or
Topside of Beef or traditional Roast Turkey [Seasonal] with all the trimmings

See other Vegetarian & Vegan options p22-p23

Massimo Wedding Breakfast

Spring | Summer

All our menus are complemented with warm Artisan Breads with Virgin Olive Oil and aged Balsamic Vinegar to commence.
Meals include family served crisp vegetables and to conclude, Columbian Coffee, Yorkshire Tea and homemade Petit Fours.
Choose up to 2 starters and up to 2 main courses and 2 desserts from Dessert's page 23

Starters

Pressed Young Leek & Duck Confit Terrine
apple and date chutney

Parcel of Scotch Smoked Salmon & Tiger Prawns
with a Calypso sauce

Smoked Haddock & Asparagus Open Ravioli
with Noilly Pratt and chive cream

[V] **Wild Mushroom & Fourme D'ambert Cheese Tart**
watercress essence

[V] **Warm Ragstone Goats Cheese Crostini**
sun blushed tomatoes, pea shoots, basil oil

Asian Cured Belly of Pork
with Chinese greens, garlic, chilli and ginger butter

Warm Chicken Katsu Salad
pickled vegetable ribbons, chilli, turmeric, coconut & maple syrup

Antipasto *[sharing/plated]*
Parma Ham, Salami, Bresola, Olives, Sun Blushed Tomato, Prawns, Smoked Salmon, Rocket, Parmesan, Caponata

Mains

Poached Filet of Lemon Sole
butterflied king prawn, lime, ginger and coriander emulsion

Filet of Turbot
poached scallions, king scallop ravioli, grain mustard and Champagne
[Market price supplement may apply]

Char-grilled Free Range Chicken Breast
pea and herb risotto, griddled asparagus spears, basil oil

Honey Roasted Barbary Duck Breast
with lavender, beetroot and sweet potatoes

Herb Crusted Rack of Lamb
broad bean and pea salad, baby new potatoes, minted dressing

Barbecued Whole Sirloin of Beef
watercress and smoked garlic aioli, Provencal tomatoes

Roasted Filet of Pork
shoulder croquette, creamed leeks, cider, fondant potato, smoked bacon crisp

Fillet of Beef "Wellington"
spinach, truffle wild mushrooms, lattice pastry, Madeira
[Market price supplement may apply]

See other Vegetarian & Vegan options p22-p23

Massimo Wedding Breakfast

Autumn | Winter

All our menus are complemented with warm Artisan Breads with Virgin Olive Oil and aged Balsamic Vinegar to commence.
Meals include family served crisp vegetables and to conclude, Columbian Coffee, Yorkshire Tea and homemade Petit Fours.
Choose up to 2 starters and up to 2 main courses and 2 desserts from Dessert's page 23

Starters

Home Cured Gravdax

Devonshire crab softly cooked quail egg, watercress, aioli

Ravioli of Gressingham Duck Confit

baby spinach and sherry

Thai Scented Fish Cake

butterfly king prawn, sweet chilli and cucumber salsa

Cannelloni of Spinach & Ricotta

tomato and parmesan

Fresh Salmon & Tiger Prawn Cocktail

cucumber pickle

Baked Individual Camembert

roasted garlic and rosemary caramelised red onion chutney,
ciabatta crostini

Wild Mushroom Risotto

parmesan crisp, tarragon and truffle

Tapas [Sharing]

Enjoy the taste of Spain without leaving the Country. Choose a selection
of 5 classic dishes from our Tapas page

Mains

Roast Sirloin of Beef

parsnip fondant, red onion tart tatin, parsley
Yorkshire pudding, red wine

Whole Roasted Filet of Beef

ravioli of truffled wild mushrooms, caramelised chestnuts,
confit shallots

[Market price supplement may apply]

Brochette of Monkfish & Salmon

charred spring onions, horseradish veloute

Rendezvous of Fish

tuna, seabream, salmon, scallop, pak choi, lime, ginger
and coriander

Boneless Shank of Lamb

roasted roots, glazed shallots, smoked garlic and parsley mash

Roasted Breast of Guinea fowl

bubble and squeak, roasted baby carrots, sweet sherry

Breast of Gressingham Duck

red cabbage, roasted butternut squash, dauphinoise potatoes
and red wine

Host the Roast

To Include Sirloin of Beef or Saddle of Lamb, Traditional Roast Turkey
[Seasonal] With All The Trimmings

See other Vegetarian & Vegan options p22-p23

Tapas Selector

Meat

Grilled Lamb with Rosemary
olive oil, chillies, cardamoms
and lemon juice

Rosario Chorizo
with red peppers and brandy

Pork Meat Balls
with a rich tomato sauce

Grilled Chicken
thigh marinated with harissa,
garlic and lemon

Strips of Chicken with Turmeric
garlic, pan fried with spinach
and red onions

Skewered Chicken with Cumin
coriander, lime juice and garlic,
cream sherry and balsamic vinegar

Slow Roast Belly of Pork
marinated with fennel seeds
and garlic

Pork Loin Marinated in Garlic
harissa and coriander layered with
sliced beef tomato

Sautéed Potato with Serrano Ham
garlic and roasted cherry tomatoes
and thyme

Fish

Paella

Grilled Sardine Fillets with Chick Pea
spring onion and coriander
Char-Grilled Red Snapper
marinated with garlic capers
and tarragon

Strips of Swordfish Pan-Fried
with roast cherry tomatoes, chilli,
basil, olive oil and pimento

Grilled Mackerel marinated
with smoked sweet paprika oil,
garlic and lime

Deep Fried Calamari
griddled lemon wedges

Smoked Haddock Fishcakes
with spring onion and coriander

Mussels with Tomatoes
wine garlic, onions and parsley

Grilled Scallops with Garlic
chives, roasted butternuts
and pine nuts - *Supplement*

Sautéed Squid with Tomato
garlic, lemon juice and white wine

King Prawn Croquettes

Vegetarian

Griddled Courgette
butternut squash with oregano,
goats cheese and garlic oil

Roasted Fennel Pan-Fried
with cherry tomatoes, chick peas and sage
Griddled Oyster Mushrooms
drizzled with olive oil garlic, rosemary, lemon
and sesame seeds

Asparagus & French Beans
with chilli and toasted pine nuts

Roasted Beetroot with Chestnuts
roasted red onions, chillies, oil
and balsamic vinegar

Sweet Potato Cake with Goats Cheese
leeks and butter

Spanish Spicy Omelette
with Manchego cheese

Chestnut Mushrooms
pan-fried with tomato, garlic
and red chilli sauce

Roasted Sweet Potatoes
pan-fried with roasted red onions,
pine nuts and Feta cheese

Deep-Fried Goats Cheese
with sweet white onion marmalade

Asparagus & Artichoke Hearts
pan fried with peas, mint and coriander

Broccoli Pan-Fried
with baby carrots, roasted cherry tomatoes,
pumpkin seeds, harissa and cumin oil



Afternoon Tea

Afternoon Tea can comprise of sandwiches, savouries and cakes.

Savouries

Roasted Red Onion & Parmesan Tartlets

Bruschetta of Tomato & Basil

Chinese Duck Pancakes
with spring onion and ginger

Cajun Style Skewered Chicken

Miniature Vol au Vents
filled with fresh flaked Salmon with
cucumber and yoghurt

Pork & Leek Sausage Rolls

Spinach & Mushroom Savoury Roll

Haddock Tartlets

Crudities & Dips



Sandwiches

[White & Granary Finger Sandwiches]

Honey Roast Ham & Grain Mustard

Ham & Tomato

Plain Ham

Roast Turkey & Cranberry

Roast Turkey

Roast Turkey & Salad

Mature Cheddar & Pickle

Cheddar, Onion & Tomato

Cheese Salad

Thai Spiced Tuna & Spring Onion

Tuna & Cucumber

Roast Beef & Horseradish

Roast Beef & Mustard

Roast Beef & Salad

Egg Mayonnaise

Egg & Smoked Salmon

Smoked Salmon & Cream Cheese

Avocado & Red Pepper

Avocado & Cream Cheese

Prawn Marie Rose

Prawn Salad

Smoked Salmon & Prawn

Brie & Grape

Chicken Tikka

Chicken Salad

Chicken & Apricot Stuffing

Cakes

to choose from:

Banana Bread

Fruit Cake

Fresh Cream Scones

Scones & Jam

Scones & Clotted Cream

Chocolate Éclairs

Profiteroles

Strawberry Tarts

Lemon Tarts

Ginger Cakes

Shortbread Fingers

Apple Tarts

Lemon Meringue

Chocolate Muffins

Vanilla Muffins

Melon & Pineapple

*You don't need
a silver fork
to eat good food*

Vegan & Vegetarian options

Vegetarian Selector

To Commence

Charred Baby Carrot

walnut oil, French leaves and orange salad

Goats Cheese

olive and sundried tomato bon bons, tomato dressing

Courgette Galette

with Mascarpone parmesan and roast garlic

Celeriac, Pea & Artichoke Salad

pistachio pesto, pea shoots

Pickled Beetroot

& Feta Salad

Crispy Chickpea & Kale Caesar Salad

Greek yoghurt & red wine vinegar

Linguine

with garlic, mushrooms and sage

Softly Cooked Scotch Egg

chick peas, sun blushed tomato and basil

Watercress & Pea Soup

baked lemon and sesame croutons, crème fraîche

Caramelised Red Onion & Parmesan Tart

with aromatic herb oil

Warm Ragstone Goats Cheese Crostini

sun blushed tomatoes, pine kernels and rocket

Carpaccio Of Chestnut Mushrooms

rocket pesto

Honey, Cumin & Swede Singaras

with coriander chutney *[A Type Of Samosa]*

without honey for vegans

To Follow

Wild Mushroom Pithivier

with tarragon and white wine

Gratin of Courgette

aubergine caviar, roasted red pepper & mozzarella

Truffled Spinach & Ricotta Ravioli

with tomato and chilli, rocket, red onion

and pesto salad

Baked Portobello Mushrooms

layered with butternut squash, pea and parmesan
risotto, white wine

Cannelloni

filled with creamed spinach, ricotta, mushrooms and
garlic, and a fresh tomato sauce

Spiced Chickpea, Lentil & Sweet Potato Cake

mild korma & coriander cream

Individual Leek & Celeriac Crumble

with white wine and whole grain mustard

Tasting of Vegetable

mini vegetable pie, mediterranean vegetable gateaux,
tomato coulis

Spanakopita

Greek spinach and Feta filo pastry pie

Spiced Pumpkin & Lentil Dhal

naan bread

Deep Fried Halloumi

triple fried chips, tomato chutney

Vegan Selector

To Commence

Grilled Avocado

harissa hummus, tahini dressing, micro coriander

Seasonable Vegetable & Sweet Potato Broth

Tian of Thai Spiced

crushed avocado and red pepper

Grilled Peach & Quinoa Salad

avocado, mint & basil

Beetroot & Red Onion Tatin

Ramen Noodles

with miso shitake broth, bok choy, sesame

Lentil, Tofu & Coriander Meatballs

Indian coconut and fenugreek curry sauce

Spaghetti Squash, Mushrooms

sage and roasted garlic

Spelt Risotto

asparagus, radish, pea, tarragon and pine nuts

Spiced Tabbouleh Salad

cumin, ginger and coriander

To Follow

Moroccan Vegetable & Chickpea Tagine

lemon and coriander fegola

Jerk Style Cauliflower Steaks

with maple syrup, chilli and ginger

Sri Lanka Vegetable Curry

with Kitchari

Baked Beef Tomato

with crispy shallots and a moroccan cous cous

Green Thai Vegetable & Black Bean Curry

jasmine rice

Maple Syrup & Ginger Cauliflower Steak

jerk vegetable curry, coconut rice

Spiced Chickpea, Lentil & Sweet Potato Cake

mild korma cream

Stuffed Roasted Red Pepper

truffled wild mushrooms, spinach

Sticky Black Bean Noodles

pak choy, tender stem ginger, chilli

Beetroot Gnocchi

tender stem, ginger, hazelnut velouté

Porcini Mushrooms & Lentil Lasagne

Vegan Dessert

A popular option is our
Vegan Trio which consists of :

Vegan Cheesecake

pistachio crumble

Coconut Shot

Marinated Berries

Vegetarian

*Trio of desserts
White Chocolate & Mango Cheesecake
Apple & Toffee Tart
Dark Chocolate Brownie*



Desserts

Choose up to 2 desserts e.g. 1 hot, 1 cold or an indulgent 'Epicurean' Trio of all your favourite desserts!

A Trio of desserts can be in any combination

For Example

Apple and Toffee Crumble tart
Milk Chocolate Brownie,
chocolate sauce
Mango Cheesecake

Supplements for Basso & Mezzo menus

A Trio of Chocolate

Hot Chocolate Fondant Pudding
White Chocolate Cheesecake
Milk Chocolate Truffle

A Trio of Berries.

Strawberry Cheesecake
Raspberry Ripple Ice Cream
Blackcurrant Crème Brûlée

Festive Trio

Christmas Pudding Ice Cream
Chocolate & Poached Pear tart
Winter Berry Cheesecake

Pavlova

clotted cream ice cream
strawberries in Pimms

White Chocolate Crème Caramel

mango salad

Glazed Lemon Tart

passion fruit snowdrops, raspberries
and clotted cream

Peach Schnapps Posset

pistachio shortbread

Raspberry Crème Brûlée

Viennese biscuit

Baked Apple and Blackberry Crumble

blackberry ripple ice cream,
vanilla custard

Iced Raspberry and Crushed Meringue

Bombe [iced Eton Mess]

Baked Franzipan and Pear Tart

butterscotch sauce

Redberry Cheesecake

thick double cream

Dark Chocolate Fondant Pudding

chocolate sauce, white chocolate
truffle ice cream

Vanilla Panna Cotta

rhubarb and ginger

Milk Chocolate Truffle Sundae

with crushed honeycombe

Classic Sticky Toffee

Knickerbocker Glory

with salted caramel ice cream,
sugared pecans

Apple and Toffee Tart

with Churchfield's vanilla pod ice cream

Milk Chocolate Tart

white chocolate truffle ice cream

Dark Chocolate And Rum Delice

with vanilla English cream

Irish cream and Chocolate Cheesecake

with biscotti

Brioche and Butter Pudding

pear fritters, butterscotch sauce

Caramelised Banana Waffles

with a hot toffee sauce and
a vanilla pod ice cream

*This dish can be served singular or as
a sharing desert, where dishes are placed
in the centre of the table*

The Classics

Dark Chocolate Brownie

chocolate sauce, vanilla ice-cream

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Eton Mess Sundae

crushed meringue, cream, raspberries
and strawberries

Summer Pudding

clotted cream, berry coulis

Red berry Trifle

dark chocolate shavings

Steamed Syrup Pudding

with Gran Marnier custard

Tiramisu

with Dark Rum

Extra Cheese Course

A Selection of English and French Cheese
to include crackers, grapes and celery.
Supplement pp for any menu as an extra course



*There's nothing like
Sunshine & Laughter
Kisses & Cuddles*

Mini Me

Designed for children 2-10 years. Over 10 fall into the adult category
Please choose the same starter, main and dessert where possible

Starters

Corn on the Cob
Tomato Soup
Garlic Bread
Potato Skins
Pearls of Melon with Grapes
Grapes & Strawberries
Children's Antipasto
cucumber sticks, carrot sticks, ham,
cheese, grapes, cherry tomatoes,
grissini sticks

Mains

Fish Fingers
Chicken Goujons
Spaghetti with Tomato Sauce
Roasted Chicken Breast
Lasagne
Sausages
Cheese & Tomato Pizza
Toad in the Hole
Half portion of main wedding
breakfast menu

Sides

Chips
Roast Potatoes
Potato Wedges
Creamy Mash
Pasta
Peas
Sweetcorn
Baked Beans
Broccoli
*Vegetables from the table
are also available*

Dessert

Jelly & Ice Cream
Selection of Local Ice Cream with Flake
Warm Chocolate Brownie
with chocolate sauce
Fresh Fruit Salad
Strawberries & Ice Cream
Milk, Cookie & Chocolate Ice Cream
A Dessert from Your Menu

Kids Menu

*Chicken Liver and Sweet Sherry Pate,
Brioche and Red Onion Chutney*



Sample Menus

Basso

Available all year round

Artisan Breads, Virgin Olive Oil
and aged Balsamic Vinegar

To Commence

Red Onion & Parmesan Tartlet
rocket salad, herb olive oil
or

Smoked Haddock Potato Cake
fried quail egg, white wine velouté

To Follow

Roasted Breast of Chicken
seasoning, bacon crisp, fondant potatoes,
red wine gravy
or

14 hour Cooked Feather Blade of Beef
horseradish and parsley crust, Yorkshire pudding
and red wine gravy

To Conclude

Hot Dark Chocolate Fondant Pudding,
chocolate sauce, white chocolate truffle ice cream
or

Vanilla Panna Cotta
rhubarb and ginger

Tea, Coffee & Petit Fours

Mezzo

Spring/Summer

Artisan Breads, Virgin Olive Oil
and aged Balsamic Vinegar

To Commence

Posh Scotch Egg
softly cooked yolk, tomato chutney
vegetable slaw
or

Deep-Fried Cotswold Brie Bon Bons
apple and grape chutney, pea shoots

To Follow

Pan Seared Native Sea Bass
peas, broad beans, crushed new potatoes,
chive butter emulsion
or

Tasting Of Lamb
miniature pie, minted chump, spring greens,
port wine, sweet potato dauphinoise

To Conclude

Pavlova, Clotted Cream Ice Cream
strawberries and Pimms
or

Milk Chocolate Truffle Sundae
with crushed honeycomb

Tea, Coffee & Petit Fours

Massimo

Autumn/Winter

Artisan Breads, Virgin Olive Oil
and aged Balsamic Vinegar

To Commence

Tapas
[a selection of 5 is served]

To Follow

Rendezvous of Fish
Tuna, Seabream, Salmon, Scallop,
pak choi, lime, ginger and coriander
or

Breast of Gressingham Duck
red cabbage, roasted butternut squash,
dauphinoise potatoes and red wine

To Conclude

A Tasting Of Chocolate
hot chocolate fondant pudding
white chocolate cheese cake
milk chocolate truffle

Tea, Coffee & Petit Fours

Evening Food

Circulated 'street style' food is perfect for the evening party and with no queues, ensures the dancing and party seamlessly run throughout the rest of the wedding. Freshly prepared and batch cooked, your choice of evening food is circulated by staff ensuring that everything is piping hot and in perfect condition to enjoy. There is plenty of choice and do mix options such as Pizzas with a grazing Cheese Buffet half & half if you wish.

A minimum of 75% of your total evening guests including musicians is required. For lighter wedding breakfast options such as Afternoon Teas or two course menus, please assume 100% evening food.

Pizza

This can be served with chips or wedges or on its own as one of the snacks

Please choose 4 for pizza & chips/wedges

1. Margherita
2. Pepperoni Mozzarella & Garlic Oil
3. Ham & Mushroom
4. Pulled BBQ Pork
5. Parma Ham Peppers & Olives
6. Spinach, Goats Cheese, Olives, Peppers & Pesto
7. Red Onion, Courgettes, Baby Corn, Mozzarella
8. Balti Chicken & Spinach
9. Ham & Pineapple
10. Peppadew Peppers & Red Onion

Barbecue

This is served outside under the Marquee

Fresh Beef Burgers
Speciality Sausages
Chicken Skewers with Lemon & Coriander
Apple Coleslaw, Tomato Salad Leaves, Burger Buns
Minted New Potatoes
Caramelised Onions/ Peppers, Relishes
Halloumi & Mediterranean Vegetables skewer

Miniature Street Food Snacks

Circulated to your guests throughout the venue.

Choose 4 varieties [3pp]

- Cheese *[and red onion]* Toasties
- Skewered Five Spiced Chicken Fillets
- Mini BLT
- Crab & Dill Fish Cakes, lime & ginger mayonnaise
- Hot Toasted Smoked Salmon Bagel
- Mini Hot Dogs, Tomato Chutney
- Fish Finger Sandwich, tartar sauce
- Vegetable Pakoras, minted yogurt
- Herb Scones, Roasted Lamb, onion marmalade
- Mini Beef Burgers, chilli relish
- Deep-Fried Spiced Potato Wedges
- Moroccan Lamb Pasties
- Pan-Fried Corn Fritter
- Crispy Fried Chicken Goujons
- Mini Fish & Chips, tartare sauce
- Tomato, Goats Cheese & Thyme Tarts
- Indian Spiced Chicken Filets,
- Pizza Slices- *please choose 1*
- Chicken Jerk & Pineapple Salsa Fajitas
- Chicken Tikka Sliders, masala onions

Bowl Street Food

A selection of savoury dishes circulated in small bowls

Choose 4 varieties [3pp]

- "Bangers & Mash" onion gravy
- Lamb & Sweet Potato Hot Pot
- Thai Green Chicken Curry & rice
- Mini Fish & Chips, tartare sauce
- Spiced Beef & Red Pepper Goulash
- Traditional Shepherds Pie
- Oven Baked Lasagne "Sicilian style"
- Chicken & Leek Cobbler with sage & onion dumplings
- Oriental Crispy Duck with hoi sin
- Braised Beef & Ale Pie,
- Classic Chilli Con Carne
- Sweet & Sour Pork/Chicken, Rice
- Lamb Rogan Josh, naan bread
- Chicken Tikka Masala, basmati rice
- Vegetable Goulash with noodles
- Sweet Chilli Tempura King Prawn, *[supplement]*
- Penne Arriabatta *[Tomato and Chilli]*
- Tagliatelle with Smoked Salmon, dill
- Vegetable Balti, spinach, poppadom's
- Sticky Pork, chilli, sesame, and noodles

Artisan Cheese Buffet

*A selection of local and French cheese with celery, chutney, grapes, crackers and crusty breads.
Add Home-made chicken liver pate [supplement]*

Cheese & Pork Pie Wedding Cake

No wedding cake required then this is perfect as your cake & evening food, as the saying goes "have your cake and eat it"

'Pig Out'

[Minimum 120 guests]
Whole Roasted Pig served with apple sauce, seasoning
Crispy crackling, mixed salads
Hot minted new potatoes
Vegetarian option available

Circulated Hot Mini Rolls [3.p.p]

Hot Roast Pork, apple sauce, stuffing
Hot Roast Beef, caramelised onions
Char Grilled Chicken Escalope
[V] Grilled mushroom & brie

Paella

[Min 100 guests, prepared in a traditional Paella dish outside]
Vegetarian/Meat or Fish
Served with garlic bread

Fish & Chips Cones

Purity Battered Cod
Triple Fried Chips
[V] Halloumi Fries

Finger Buffets

Please choose 4 sandwich fillings and 3 savouries
Honey Roast Ham & grain mustard
Plain Ham
Roast Turkey & Cranberry
Mature Cheddar & Pickle
Cheddar, Onion Tomato
Cheese Salad
Thai Spiced Tuna & spring onion
Tuna & Cucumber
Roast Beef & Horseradish
Egg Mayonnaise
Smoked Salmon & cream cheese
Avocado & red pepper
Prawn Marie Rose
Brie & Grape
Chicken Tikka
Chicken & Apricot Stuffing
Savouries
Roasted Red Onion & Parmesan Tartlets
Bruschetta of Tomato & Basil
Chinese Duck Pancakes with spring onion & ginger/ or vegetable
Skewered Chicken with lemon & coriander
Miniature Vol au Vents filled with fresh flaked
Salmon with Cucumber
Pork & Leek sausage rolls
Spinach & Mushroom savoury roll
Smoked Haddock tartlets
Spicy Chicken Fajitas

Quick Snacks *[Choose 1 option]*

Bacon butties and chips
Sausage rolls and pasties
Pizza and Wedges

Vegetarian options available



Cheese and Pork Pie Cake

Evening

FOOD & DRINK	2024	2025	2026
Reception 'Welcome' drinks – e.g. Prosecco/Pimms/Peroni/Mulled Wine	£5.20	£5.30	£5.50
Standard Canapes prior to three course meal – 4 per person [6 varieties]. Additional canapes £3.50 each pp[You can have less canapes i.e. 3pp or 2pp at proportional cost e.g. 3pp @ 75% of cost shown, 2pp @ 50% of cost shown]	£14.50	£15.00	£15.50
Crudit� Grazing Platter – raw vegetable batons /grissini sticks/ hummus dips/ vegetable crisps [1 slate/10 guests]	£8.50	£9.00	£9.50
Substantial Canapes 7 types – [7 per person] – ideal if you want to use instead of a 'Starter'	£17.50	£18.00	£18.50
BASSO menu [3 courses – Starter, Main & Dessert – up to 2 options per course plus vegetarian] – Trio of Desserts £5 supplement	£68.50	£70.00	£71.50
BASSO menu [2 courses – Starter & Main or Main & Dessert – up to 2 options per course plus vegetarian] – Trio of Desserts £5 supplement	£64.50	£66.00	£68.00
MEZZO menu [3 courses – Starter, Main & Dessert – up to 2 options per course plus vegetarian] – Trio of Desserts £2.50 supplement	£74.00	£75.50	£77.00
MEZZO menu [2 courses – Starter & Main or Main & Dessert – up to 2 options per course plus vegetarian] Trio of Desserts £2.50 supplement	£68.50	£69.00	£72.00
MASSIMO menu [3 courses – Starter, Main & Dessert – up to 2 options per course plus vegetarian] [Cost includes Trio of Desserts option]	£79.00	£81.00	£83.00
MASSIMO menu [2 courses – Starter & Main or Main & Dessert – up to 2 options per course plus vegetarian] [Cost includes Trio of Desserts option]	£73.00	£75.00	£77.00
Supplements for choosing off different menus :			
Mezzo starter	£4.00	£4.50	£5.00
Mezzo main	£4.50	£5.00	£6.00
Massimo starter	£5.00	£5.50	£6.50
Massimo main [including Tapas & Sharing platters]	£6.50	£7.00	£8.00
Afternoon Tea	£56.00	£57.50	£59.00
Children's Menu in main Timber Barn [half price if in Brick Barn with registered nanny service e.g. £22.50]	£45.00	£46.00	£47.00
Table Wines per bottle [complimentary wine tasting / only wine opened charged] 70cl standard bottles	£22.50	£23.00	£23.50
Toast Sparkling wine per bottle [Cava] 70cl standard bottles	£24.50	£25.00	£27.00
Toast Sparkling Wine per bottle [Prosecco] 70cl standard bottles	£27.50	£28.00	£29.00
Toast Champagne per bottle [House] 70cl standard bottles	£57.00	£58.00	£60.00
Wine corkage per bottle [meal & toast only] 70cl standard bottles	£10.00	£10.00	£10.00
Champagne corkage per bottle [meal & toast only] 70cl standard bottles	£20.00	£20.00	£20.00

EVENING FOOD (minimum 75% total guest numbers following 3 course meal or 100% following 2 course/light afternoon tea option). Allow for band/DJ. Prices include staff costs to 10pm	2024	2025	2026
Quick Snacks - Pizza & Wedges or Bacon Butties & Chips or Sausage Rolls & Pasties	£17.00	£18.00	£20.00
Fish & Chip Cones	£17.00	£18.00	£20.00
Cold Finger Buffet	£19.00	£20.00	£22.00
Cheese Buffet & Cheese 'Wedding Cake' including Pork Pies	£19.00	£20.00	£22.00
Cheese & Pate Buffet	£20.00	£21.00	£23.00
Circulated Snacks 4 Types (4pp)	£19.50	£21.00	£23.00
Hog Roast (Min. 120)	£20.00	£21.00	£23.00
Hot Mini Rolls (3pp) e.g. Pulled Pork with apple sauce & stuffing, Roast Beef with caramelised onions, Veg Stilton & Mushrooms	£21.00	£22.00	£23.00
Sweet & Savoury Crepe station	£21.00	£22.00	£25.00
BBQ Base Menu or Build Your Own Burger Bar	£22.00	£23.00	£25.00
Hot Fork Buffet	£22.00	£23.00	£25.00
Traditional Paella (Min. 100 guests if using traditional Paella pans – Vegetarian / Meat / Fish)	£22.00	£23.00	£23.00
Circulated 'Street Style' Bowl Food 4 Types (3pp)	£23.50	£24.00	£25.00
Late Night Food Option 11pm – 11.30pm – Cones of Chips – please add £150 service charge	£9.00	£9.00	£10.00
Minimum catering including VAT: 60 Adults daytime plus additional evening guests (includes all costs for food & drink excluding bar)	£7,550	£7,650	£7,950
Full food tasting of menu designed at the Barns (Min. 4 guests, 3 courses)	£40.00	£42.00	£45.00
Full food tasting of menu designed at the Barns (Min. 4 guests, 2 courses)	£35.00	£37.00	£40.00

All prices are correct at the time of publication and exclude VAT for individual items, which will be chargeable at the rate applicable at the time of the wedding.

The minimum catering charge includes VAT at 20% at the time of your quotation so may be more or less depending on the rate at the time. Prices are subject to amendment and clients will be notified of any supply issues prior to ordering for your wedding day. We work very hard to ensure that changes are not made, but reserve the right to recommend changes should the need arise.



Catering Details at a Glance

FOOD

Fully bespoke catering allowing up to two options per course plus dietary requirements cooked fresh on the day of the wedding. Two or three course menus (Starter & Main or Main & Dessert). Your wedding cake can be made into a dessert. No wedding cake cutting charges. A personal food consultation is included with Chef Anthony Morgan following your booking of the venue. Prime cuts cooked to order on the day of the wedding. Minimum of 60 adults during the day and minimum catering charges apply (see separate Price Sheet). External caterers are not permitted at Redhouse Barn.

MINI-ME MENUS

Children aged between 2 and 10 years old. Children under 2 years no charge. White wooden high chairs available free of charge.

SUPPLIER MEALS

Suppliers may request a meal charged at half price. Band/DJ eat from the evening food.

FOOD EXPERIENCE TASTING

Experience your wedding breakfast menu and our service prior to your wedding. This meal is subsidised and can be booked from 4 to 10 guests maximum.

COMPLIMENTARY WINE & CHEESE TASTING

Held twice a year, we invite couples and their parents to enjoy a comprehensive range of cheeses, wines and champagne to select for your wedding day. Colour co-ordinated linen samples are on show in addition to cake stands, etc. Selected recommended suppliers put on displays and it's an enjoyable event for you and your parents.

FINAL MEETING

A final meeting a month before your wedding with Morgans & Redhouse Barn goes through all the details of your wedding from guest numbers and timings to suppliers. A Checklist is provided for you to complete which forms the basis of the meeting along with tableplan, room and ceremony templates.

Final guest numbers are required 2 weeks before the wedding when your food invoice will be issued.

DRINKS & BAR

Corkage 'own 70cl wines' bought in for your breakfast, reception drinks, meal and toast is available and a 'corkage cost' will be charged to cover receipt of wine/chilling/glasses/washing/staff & disposal of bottles & packaging.

A fully staffed and stocked licensed pay Bar is open an hour before your ceremony throughout the duration of the wedding till 11.30pm last orders.

Bar extensions are available by arrangement. There is a minimum total spend of £750 for the duration of the wedding. Bar prices are local pub prices. Kegs of real ale can be ordered. The bar accepts contactless card payments and cash.

WHAT'S INCLUDED

Service Staff - one waiting staff per table/10 guests and late night staffing for the evening food plus a Senior Catering Manager. Food service staff are included for the whole day up till 10pm. Colour Co-Ordinated Tablelinen, Cutlery, Crockery & Glassware.

All menus include a comprehensive range of colour co-ordinated high quality, ironed tablelinen. Studio William Cutlery, crockery and glassware. Staff will setup favours and stationery provided by yourselves and free accessories include: 40cm Table Centre Mirrors, Glass Beads, Glass Tealight Holders (3 per table), Chrome Table/Name Number Stands, Metal bronze easels (3 no.) for Welcome/Tableplan/Order of the Day provided by yourselves and Table menus



Looking forward to sharing your journey with you...

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