

LIME**B**ERRY
EVENTS CATERING

at

Colville Hall

Contents

4	Welcome
6	Packages
7	Canapés
8	To Start
10	The Main
14	To Finish
15	Children's Menu
16	Evening Food
21	Find Us

Welcome

Limeberry Events Catering

Limeberry Events Catering offer a professional bespoke catering service in the South-East of England: throughout Essex, London and the home counties. Our philosophy is that exceptional food, friendly service and attention to detail are the keys to a successful event, and there's nothing we love more than bringing your vision to life.

Combining delicious food prepared to the highest standards and a strong focus on events management, you can be guaranteed a first-class, personal dining experience and complete peace of mind.

Your Wedding Reception

Colville Hall, is a truly historic wedding venue, made up of a courtyard of exquisite thatched barns, surrounded by 10 acres of formal gardens.

Begin your wedding reception with drinks and canapes on the lawn, or steeped in history in the magnificent Orchard Barn. Then proceed to the immaculately presented Mill Pond Barn, with its spectacular 30 foot glass doors, for a never to be forgotten wedding breakfast and evening reception.

We are delighted to offer our services to all couples who choose Colville Hall and there is nothing we love more than bringing your vision to life and then exceeding your expectations on your special day.

We are passionate about great food, great service and great people and will work extensively to ensure your day is special, all the way through the planning process to bringing it to life on the day. We believe your wedding breakfast is the most significant meal you will ever share with your loved ones!

Our chefs use only the best, fresh, seasonal produce and are more than happy to tailor any menu to match your theme or personal taste.

Menu Tasting

We would love to meet you and discuss your plans. We host a range of tasting sessions in our sister restaurant The New London, in Chelmsford.

The tasting offers you the opportunity to try a menu of your choice, with a selection of canapés chosen by our Head Chef. You will meet the team and see what we're all about!

If this is of interest please get in touch for rates and availability.

Packages

Packages

We are delighted to present a choice of three carefully curated packages to you; Classic, Silver and Gold.

Each package includes a variety of dishes to choose from to service both a formal wedding breakfast and an informal celebration.

The packages are based on all guests eating the same, however, you may select a vegetarian or vegan menu for those who need it. We can also tweak dishes to cater to any dietary requirements.

The packages include our ivory linen and napkins, as well as, glassware, cutlery and crockery, plus an Event Manager, staff to serve you and Chefs to prepare your meal. Tea and coffee is also included, served from a station.

If you would like to make any changes to the packages, we will gladly discuss options with you.

Pricing

	Classic	Silver	Gold
2027	£79pp	£85pp	£92pp
2028	£86pp	£91pp	£98pp

Pricing inclusive of VAT

Choice Menu

If you would like to offer your guests a choice menu, consisting of 3 options per course, the following supplement(s) apply:

- 1 course choice - £2.50 per guest
- 2 course choice - £3.00 per guest
- 3 course choice - £3.50 per guest

Classic

A selection of 4 canapés per guest served during your drinks reception

3 course wedding breakfast with a choice of dishes from our extensive menu

Or

An informal 2 course sharing style barbecue menu

Silver

A selection of 4 canapés per guest served during your drinks reception

3 course wedding breakfast with a choice of dishes from our extensive menu including enhanced dishes marked silver

Or

An informal 3 course sharing style barbecue menu

Or

A 2 course feasting menu, featuring premium cuts of meat

Gold

A selection of 4 canapés per guest served during your drinks reception

3 course wedding breakfast with a choice of dishes from our extensive menu including premium dishes marked gold

Or

An informal 3 course sharing style barbecue menu

Or

A 3 course feasting menu, featuring premium cuts of meat

Canapes

A selection of 4 canapés is included in all packages. Additional canapés can be added at £2pp.

Cold

Smoked salmon blini, cream cheese

Duck and plum sauce pancakes

Filo tartlet of mascarpone, red pesto and sun blushed tomato (V)

Minted pea, ham hock tartlet

Smoked salmon, cucumber and dill

Antipasti crouton, green olive

Roast beef (pink) pesto, rocket

Feta and watermelon skewers (V)

Chicken liver pâté, onion marmalade on toast

Smoked duck tartlet, apricot chutney

Creamed gorgonzola on walnut crouton, honey glazed figs (V)

Pulled pork confit, celeriac, grain mustard tart

Chargrilled asparagus, Parma ham

Sushi lollipops, wasabi, pickled ginger (VG available)

Smoked salmon mousse, caper dressing and toasted bread

Bruschetta, tomato, red onion, basil (VG)

Baby mozzarella, tomato skewers (VG)

Beetroot hummus, pine nuts, toasted crouton (VG)

Smoked mackerel pâté, capers, toast

Pesto, feta, olive crouton (V)

Creamed goats cheese crouton, figs, honey (V)

Bruschetta, mozzarella, sunblushed tomato, basil oil (V)

Warm

Mini Yorkshire puddings, horseradish and roast beef (pink)

Won ton prawn tails, sweet chilli dipping sauce

Goat's cheese, red onion pastry (V)

Thai pork won tons, lime, soya dipping sauce

Red Thai chicken skewers, sweet chilli dipping sauce

Teriyaki steak skewers, black bean sauce

Mini steak burgers, baby pickles, tomato relish

Honey mustard glazed sausages, grain mustard dipping sauce

Wild mushroom tartlets, truffle oil (VG)

Baked figs, Parma ham, blue cheese

Haggis croquettes

Quail's egg Benedict, hollandaise

Quail's egg Florentine, hollandaise (V)

Tartlet of roast beef and peppercorn sauce

Sun blushed tomato arancini balls, aioli (V) (VG available)

Wild mushroom arancini balls, truffle mayo (V) (VG available)

Pear and blue cheese tartlet, walnut (V)

Lamb kofta, tzatziki

Olive piperade, puff pastry (VG)

Mushroom and salse verde tartlet (VG)

Starters

Breads

Selection of artisan breads, salted butter +£1.50pp *supp*

BREAD PLATTER (V) +£3.50pp *supp*

Selection of sourdough, foccacia, Irish soda bread, whipped marmite butter, salted butter, olive oil and balsamic

Homemade Soups

Served with fresh breads

Vegetarian (V) Vegan (VG)

Tomato and basil, tapenade crouton (VG)

Roast butternut squash and sweet potato with candied pecans (VG)

Leek and potato, chive crème fraiche (V)

Minted pea (VG)

Carrot and coriander (VG)

Curried parsnip (VG)

Smoked haddock and potato chowder
Silver & Gold

Create the perfect informal start to your wedding breakfast and treat your guests to one of our delicious sharing platters:

Sharing Platters

SEAFOOD PLATTER *Gold*

Home cured gravadlax, smoked salmon, tiger prawns, mackerel pâté; capers and cornichons, home baked breads

ANTIPASTI PLATTER *Silver & Gold*
Serrano ham, chorizo, salami, olives, buffalo mozzarella, chargrilled Mediterranean vegetables, artisan bread

MIDDLE EASTERN MEZE (V) *Silver & Gold*
Spinach and feta bourek, tabbouleh, beetroot hummus, baba ganoush, olives, warm pitta bread

BREAD PLATTER (V)

Selection of sourdough, foccacia, Irish soda bread, whipped marmite butter, salted butter, olive oil and balsamic

Smoked chicken, sun blushed tomato salad, pine kernels, raspberry vinaigrette

Warm salad of grilled black pudding, poached hens egg, bacon lardons

Potted confit duck terrine, redcurrant gel, walnut croutons *Gold*

Whipped chicken liver parfait, pear and thyme chutney, croutons, pickled shallots

Meat

Smoked duck salad, mango and sweet chilli salsa *Silver & Gold*

Chargrilled asparagus, Parma ham, garden pea, pea shoots, dressing

Chicken Caesar salad, baby gem lettuce, toasted croutons, shaved parmesan

Warm salad of halloumi, chorizo, baby leaf salad, herbs

Poached salmon and crayfish tian, avocado purée *Gold*

Seared gravadlax, sweet honey mustard, radish salad *Silver & Gold*

Seafood

Smoked salmon, baby capers, lemon, beetroot gel, lemon balm

Smoked haddock and leek tartlet, mild curry butter sauce

Seared mackerel, celeriac and apple remoulade

Prawn and crayfish cocktail, baby gem, king prawn, seeded bread
Silver & Gold

Smoked haddock and salmon fishcake, asparagus, chive butter sauce

Vegetarian

Whipped goats cheese, roast beetroot, poached pear, rosemary toast (V)

Trio of bruschetta; Fresh tomato and basil pesto, goats cheese and olive, mozzarella and sun blushed tomato, rocket (V) *Silver & Gold*

Tartlet of warm goat's cheese and red onion marmalade, baby herb salad (V)

Baked breaded Camembert, pear and thyme chutney, wild rocket (V)

Welsh rarebit and red onion tart, baby herb salad (V)

Whipped feta cheese mousse, sweet roast peppers, sun blushed tomatoes, croutes, salsa verde, baby herbs (V)

Selection of homemade soups (please see page 6)

Bruschetta of vine tomato, toasted ciabatta, basil oil, rocket (VG)

Vegan

Fried polenta, wild mushrooms, garlic, salsa verde (VG)

Roast butternut squash, endive, maple vinaigrette (VG)

Sun blushed tomato arancini, aioli (VG)

Puy lentil and roast beetroot salad, fresh herb dressing (VG)

Mushroom arancini, truffle mayo (VG)

Selection of homemade soups (please see page 6)

Alternatively, we can offer your guests a selection of four canapés per person in place of a starter. These will be served during your drinks reception.

Mains

Pork

Slow roast belly of pork
Roast pork tenderloin
Cumberland sausages

To be served with your choice of:

Potato and black pudding hash, apple purée, buttered, savoy cabbage, red wine jus

Potato rosti, spring greens, crackling, apple puree, cider sauce

Apple and bacon mash, steamed vegetables, crackling, grain mustard sauce

Tian of apple, black pudding and creamed potatoes, red wine jus

Grain mustard mash, roast vegetables, red wine jus

Creamed potato, red onion jus, with bowls of petit pois, sugar snap peas and pea shoots

Pan roast chicken breast
Pan roast corn fed chicken breast
Silver & Gold
Braised guinea fowl *Gold*

Chicken

To be served with your choice of:

Chorizo and potato hash, mango and chilli salsa, French beans

Cheddar and bacon mash, creamed leeks in white wine, bundles of seasonal vegetables

Dauphinoise potatoes, bundles of steamed summer vegetables, tarragon sauce

Puy lentil and root vegetable broth, truffle oil

Truffle mash, charred baby leeks, parmesan crisp, red wine jus

Beef

Centre cut fillet steak *Gold +£5pp supp*
Roast sirloin of beef *Silver & Gold*
Chargrilled sirloin steak *Gold*
Braised rump
Homemade steak and ale pie (individual)

To be served with your choice of:

Yorkshire pudding, thyme roast potatoes, roasted vegetables, red wine jus

Roast Portobello mushroom, roast vine tomatoes, chunky potato wedges and peppercorn sauce

Dauphinoise potato cake, buttered, savoy cabbage, parsnip crisps, port wine jus

Horseradish or roast garlic mash, roasted root vegetables, red wine jus

Deconstructed beef wellington - puff pastry, creamed mash potato, steamed vegetable bundle, red wine jus (Fillet of beef only)

Creamed potato, red wine jus, with bowls of petit pois, sugar snap peas and pea shoots

Rump of lamb *Silver & Gold*
Rack of lamb *Gold*
Braised leg of lamb *Silver & Gold*

Lamb

To be served with your choice of:

Dauphinoise potato cake, parsnips, chantenay carrots, redcurrant jus

Fondant potato cake, vegetable bundle, rosemary scented jus

Creamed champ, roasted vegetables, rosemary and redcurrant jus

Roasted garlic mash, roast harissa-spiced carrots, salsa verde

Duck breast (served pink) *Gold*
Confit duck leg (slow cooked on the bone) *Silver & Gold*

To be served with your choice of:

Duck

Spiced red cabbage, root vegetable mash, red wine jus

Dauphinoise potato, buttered, savoy cabbage, pancetta, red wine jus

Roast garlic mash, rosemary roasted vegetables, port wine jus

Seabass fillet *Gold*

To be served with your choice of:

Lemon and herb crushed potato cake, wilted spinach, orange pesto, shaved fennel

Roast garlic mash, asparagus, and chive butter sauce

Seafood

Salmon fillet/Chalk Stream Trout (seasonal) *Silver & Gold*

To be served with your choice of:

Crushed new potatoes, steamed asparagus, asparagus velouté

Crushed new potatoes, roast sweet peppers, sun blushed tomato pesto

Horseradish mash, creamed leeks, served with petit pois, sugar snap peas and pea shoots

Smoked Haddock

To be served with your choice of:

Potato rosti, sautéed spinach and poached egg, grain mustard cream sauce

Grain mustard mash, creamed leeks, petit pois, sugar snap peas and pea shoots

Pan roast gnocchi, garlic, spinach and mascarpone cream sauce (V)

Vegetarian

Butternut squash and pecorino risotto, roasted pine nuts (V)(VG available)

Wild mushroom risotto, truffle, shaved pecorino, baby herbs (V)

Sweet pea and asparagus risotto (V)(VG available)

Shallot and red onion tatin, crumbled blue cheese, rocket salad (V)

Spinach and ricotta tortellini, sun blushed tomato, pesto, confit tomato sauce (V)

Roast butternut squash, chilli, sage and brown butter orzo (V)

Goats cheese, red onion baklava, rocket, sun blushed tomato salad (V)
Silver & Gold

Pan fried polenta and Mediterranean vegetable stack, olive tapenade (VG)

Vegan

Mediterranean vegetable tatin, smoked aubergine puree, rocket, sun blushed tomato salad (VG)

Fried polenta, wild mushroom ragout, garlic, salsa verde (VG)

Plant based wild mushroom risotto, baby herbs (VG)

Butternut squash, chickpea, Moroccan-spiced strudel, pomegranate, pickled cabbage salad (VG)

Served as an alternative to a traditional wedding breakfast, choose either a barbecue or hog roast as your main meal.

(Venue restrictions may apply).

Choose three options from the barbecue along with four side dishes.

Barbecue

Brisket steak burgers, brioche bun

Farmhouse sausages

BBQ chicken legs

Sweet chilli pork loin

Lamb kebabs, tzatziki *Silver & Gold*

Chicken and pepper skewers

Cajun chicken, coriander and lime dressing

Rump steaks

Fillet steak medallions *Silver & Gold*

Fillet of salmon with herb butter

Halloumi skewers, sweet chilli (V)

Grilled portobello mushroom, crumbled goats' cheese (V)

Plant based burger (V) (VG)

Plant based sausages (V) (VG)

Chargrilled vegetable skewer, harissa (VG)

Tandoori aubergine and mushroom skewer (VG)

Hog Buffet

Succulent pork joints carved by our Chefs and presented to your guests either buffet or family style. Alongside four side dishes of your choice, all served with breads, stuffing and crackling.

Garden salad, olive oil, balsamic (VG)

Coleslaw with pomegranate seeds (V)

Potato salad, capers, cornichons (V)

Roast carrot, beetroot, celeriac salad, herb and lemon dressing (VG)

Tabbouleh salad (VG)

Caesar salad, shaved parmesan (V)

Beef, cherry, plum tomatoes, red onion, fresh basil (VG)

Pesto pasta salad, pine kernels, shaved parmesan (V)

French bean, baby tomato and feta salad (V)

Sweet chilli roast potatoes (VG)

Roast garlic, rosemary baby potatoes (VG)

Charred tenderstem broccoli, almonds, dressing (VG)

Caprese salad (V)

Roast sweetcorn, red chilli, onion, mango salad (VG)

Chana chaat salad (VG)

Side Dishes

We can also offer your guests sharing boards for the main meal, presented to you and your guests at the table, please contact us to discuss your requirements.

Feasting

The Feasting menu is available to you on our Silver & Gold packages.

Silver offers you a 2 course feasting menu.

Gold offers you a 3 course feasting menu.

Selection of sourdough, focaccia, Irish soda bread, whipped butter, olives, extra virgin olive oil, balsamic, burrata, pesto.

(Choose 2 meats)

Roast sirloin of beef

Rolled confit belly of pork, crackling

Whole spatchcock roast chicken

Roast pork loin, crackling

Roast leg of lamb

(Choose 4 sides)

Yorkshire pudding (V)

Rosemary garlic roast potatoes (VG)

Colcannon mashed potato (V)

Roasted root vegetables (VG)

Cauliflower cheese (V)

Braised red cabbage (V)

Savoy cabbage, pancetta

Garlic French beans (VG)

Roast parsnips, honey, fresh thyme (V)

All served with
Mint sauce/Horseradish/Apple sauce

(Choose one dessert)

Steamed syrup sponge, lemon custard

Warm apple crumble tart, vanilla ice cream

Eaton mess

Crème brûlée, shortbread

Plum and almond tart, vanilla sauce

Selection of sourdough, focaccia, Irish soda bread, whipped butter, olives, extra virgin olive oil, balsamic, burrata, pesto.

(Choose 2 meats)

Porchetta pork belly

Lemon, thyme, spatchcock chicken, salsa verde

Marinated lamb cutlets

Beef ragout, orzo pasta

Italian meatballs

(Choose 4 sides)

Heritage tomato and basil salad (V)

Baby rosemary and thyme roast potatoes (VG)

Wild mushroom, parmesan risotto (V)

Mediterranean roasted vegetables (VG)

Caprese salad (V)

Tuscan white bean salad (VG)

Bruschetta, vine ripened tomatoes (VG)

Butternut squash, chilli, orzo (V)

(Choose one dessert)

Tiramisu

Sicilian lemon cake, vanilla sauce

Vanilla panna cotta, marinated strawberries

Peach and almond tart, vanilla ice cream

Limoncello cheesecake

Baked ricotta cheesecake, berry compote

Great British Feast

Italian Feast

To Finish

Dessert

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (VG available)

Steamed syrup sponge, lemon custard

Lemon meringue tart, raspberry compote

Bread and butter pudding, marmalade glaze, vanilla ice cream

Chocolate brownie, salted caramel ice cream, toffee popcorn

Sharp lemon tart, summer berry compote

White chocolate and raspberry cheesecake*

Crème brûlée, shortbread *Silver & Gold*

Warm plum and almond tart, homemade lemon curd *Silver & Gold*

Dark chocolate torte, salted caramel*

Layered strawberry shortcake

Vanilla cheesecake, honeycomb, toffee sauce*

Vanilla panna cotta, marinated strawberries*

Eaton mess

Warm apple crumble tart, vanilla ice cream or creme anglaise

Rhubarb crumble tart, vanilla ice cream or creme anglaise

Tiramisu *Silver & Gold*

Pot au chocolat, shortbread *Silver & Gold*

**Contains gelatine.*

Choose a trio of miniature desserts to finish your wedding breakfast, individually presented to your guests: Gold

Layered strawberry shortcake, sharp lemon tart, raspberry and white chocolate cheesecake*

Chocolate brownie, New York baked cheesecake, vanilla panna cotta*

Vegan

Sorbet, fresh berries (VG)

Raspberry frangipane, sorbet (VG)

Chocolate and coconut tart (VG)

Chocolate truffle torte, vegan vanilla ice cream (VG)

Lotus Biscoff cheesecake, caramel sauce (VG)

A choice of three cheeses, accompanied with a selection of oatcakes and biscuits, celery and homemade chutney. Silver & Gold

Colston Bassett stilton

Mature farmhouse cheddar

West county brie

French Camembert

Manchego

Cornish yarg

Cheese

Tea & Coffee

A selection of fine teas and coffee will be available to your guests to finish the wedding breakfast. These will be displayed and served by our staff.

Coffee

English, peppermint, green, earl grey, camomile and more

Decaffeinated tea and coffee

Served with milk, soya milk, sugar and sweeteners.

Petit Fours

Add an extra sweet treat to your wedding breakfast with a choice of macarons or chocolate truffles from £2 per person.

Children's Menu

It has been designed for children between two and twelve years old and features familiar child-friendly favourites, cooked from scratch by our chefs and beautifully presented in the same style as we provide everywhere else.

Smaller portions of your chosen wedding breakfast menu are also available and are priced at 50% of the adult main meal.

To Start

- Cheesy garlic flat bread, rocket salad (V)
- Homemade soup, bread
- Summer melon and berries (VG)
- Crudities with hummus (VG)

The Main

- Sausage, mashed potato, peas
- Grilled chicken skewers, potato wedges, salad
- Chargrilled chicken pasta
- Meatballs and spaghetti, tomato sauce
- Fish or chicken goujons, chips, peas
- Macaroni cheese (V)

To Finish

- Rocky road sundae
- Chocolate brownie, vanilla ice cream
- Fruit kebabs, raspberry yogurt
- Sweet waffles, maple syrup, ice cream

Evening Food

Pricelist

Our evening menus are made up of a wide range of popular and delicious options for you to choose from. All designed as ideal late night snacks after a full day of celebrating.

Evening Menu

Hot Filled
Rolls & Cones

£12pp

Paella
Station

£16.50pp

Evening
Nibbles

£17.50pp

Street Style
food

£13pp

Bowl
Food

£16.50pp

Barbecue or
Hog buffet

£19.50pp

Pizza

£14pp

Cheese or
Ploughmans

£12pp / £15.50pp

Grazing
Boards

P.O.A

Evening Food

Choose one of the following food options

Served on platters and circulated to your guests.

Hot Filled Rolls & Cones

Choose up to 3 of the following:

- BBQ pulled pork, Cajun slaw
- Cumberland sausage, smoked bacon
- Toasted cheese, red onion chutney panini (V)
- Falafel, hummus, pickled vegetable slaw (VG)
- Steak burgers, seeded bun, caramelised onion chutney, cheddar cheese
- Cones of fish and chips, rock salt, vinegar
- Loaded fries;
- Cheese (V)
- Cheese and bacon
- Guacamole (VG)

Served buffet style, for guests to help themselves to.

Cheeseboards

- Continental
- A beautiful display of assorted British and continental cheeses, crackers, celery, figs, grapes, homemade chutney (V)
- Ploughman's
- Carved ham, pork pies, pickles, relish, artisan breads

Served street food style in sustainable bamboo bowls and circulated to your guests.

Street Style Food

Choose up to 2 of the following:

- Katsu chicken curry, chips
- Katsu cauliflower curry, chips (VG)
- Jerk chicken, Cajun chips
- Shredded sticky pork, Asian sesame slaw, chips
- Dirty mac and cheese, sticky pulled beef, crispy onions
- Chilli con carne nachos, cheese, jalapenos, sour cream
- Vegetable chilli con carne nachos, guacamole, jalapenos (VG)

Homemade pizza, served buffet style with your choice of 3 toppings.

Pizza

- Margherita, fresh basil (V)
- Chorizo, chilli
- Pepperoni
- Ham, mushroom, black olive
- Goats cheese, honey, fresh rocket
- Sweetcorn, mixed peppers, mushrooms, red onion (V)
- Marinara, garlic oil, oregano (VG)

Alternative toppings are available on request.

Additional Evening Menus

These additional evening menus make for a heartier evening selection for you and your guests, and are the perfect compliment to a lighter wedding breakfast or if you have a high number of guests joining you for your evening celebrations.

Panella

Serves 40-50 guests per pan. Served in bowls and circulated round the room.

- Chicken and chorizo
- Seafood and shellfish
- Shellfish and chicken
- Chickpea and fresh herbs (VG)

Evening Nibbles

Served buffet style, for guests to help themselves. Our staff will replenish where necessary and clear away.

- Homemade pork and sun blushed tomato sausage rolls
- Smoked salmon and leek tarts
- Filled Yorkshire puddings, horseradish, pink roast beef
- Prawn cocktail filled choux buns
- Sun blushed tomato and mascarpone tarts, pesto (V)
- Selection of sandwiches and filled rolls

Bowl Food

Served from platters by our waiting staff and circulated to your guests. Pick a variation of 3 bowls, based on 2 bowls per guest.

- Smoked haddock risotto, poached egg
- Seared cod, chorizo and potato hash, wilted spinach
- Smoked salmon and potato hash, spring onion creme fraiche
- Bangers and mash, red onion gravy
- Seafood pie, mashed potato, cheddar cheese
- Braised chicken thigh in cider and brandy, bacon, spring onion mash
- Chicken Thai green curry, steamed rice
- Chicken tikka masala, basmati rice, naan, mango chutney
- Beef stroganoff, soured cream, baby pickles
- Slow braised beef in ale, mini suet dumplings
- Moroccan lamb, apricot couscous
- Traditional Shepherd's pie
- Potato gnocchi, spinach, roast butternut squash, Parmesan (V)
- Three cheese macaroni, sun blushed tomatoes, rocket salad (V)
- Sweet potato and chickpea chilli, spiced couscous (VG)

Barbecue

Served buffet style, outdoors. Choose 2 BBQ items:

Homemade steak burgers with the option to add cheese, sliced tomatoes and iceberg lettuce

Farmhouse sausages

Chicken drumsticks

Please choose three side dishes, listed below:

Additional options are available from our barbecue menu (please see page 12).

Hog Buffet

Roast hog joints, carved by our chef at the buffet table served with crackling, apple sauce and a selection of three side dishes chosen by you.

Garden salad, olive oil, balsamic (VG)

Coleslaw with pomegranate seeds (V)

Potato salad, capers, cornichons (V)

Roast carrot, beetroot, celeriac salad, herb and lemon dressing (VG)

Tabbouleh salad (VG)

Side Dishes

Caesar salad, shaved parmesan (V)

Beef, cherry, plum tomatoes, red onion, fresh basil (VG)

Pesto pasta salad, pine kernels, shaved parmesan (V)

French bean, baby tomato and feta salad (V)

Sweet chilli roast potatoes (VG)

Roast garlic, rosemary baby potatoes (VG)

Charred tenderstem broccoli, almonds, dressing (VG)

Caprese salad (V)

Roast sweetcorn, red chilli, onion, mango salad (VG)

Chana chaat salad (VG)

Grazing Tables

Our signature grazing tables are the perfect way to make a statement at your event, including fresh foliage and sustainable bamboo plates and cutlery.

Original grazing table

Our specialty cheeses, cured meats, olives, pickles, sundried tomatoes, artichokes, mozzarella, hummus, pesto, sun blushed tomato sausage rolls, figs, dried fruit, nuts, seasonal fresh fruit, artisan bread, crackers, breadsticks, chutney

Dessert grazing table

Salted caramel filled choux buns, pear and ginger cheesecakes, chocolate mousse with mango compote, dark chocolate brownies with toffee popcorn, macaroons

Kids grazing table

Ham, cheese and jam sandwich squares, cheddar cubes, honey roast ham, fresh fruit, vegetable sticks, crackers, popcorn, Oreos, chocolates

Find Us

If you would like to discuss any details of your event with us, we would love to hear from you.

Contact

 Limeberry Events Catering
147 New London Road
Chelmsford
Essex
CM2 0AA

 01245 351114

 enquiries@limeberrycatering.co.uk

 www.limeberrycatering.co.uk

Follow Us



LimeberryCatering



@limeberrycatering

LIMEBERRY
EVENTS CATERING