

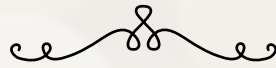
2024
southcott
events catering

**EXCLUSIVE
CATERING BROCHURE
FOR**



EDEN BARN
BOUTIQUE WEDDING VENUE

WELCOME



Working closely with the Eden Barn team, we continue to provide the highest standards of wedding catering and have some exciting new menus to impress your guests.

Most importantly, we believe that every couple is unique, and we can create bespoke menus if you have something extra special in mind!

Providing wholesome dishes of the highest quality is the key to making your day exceed all expectations. Our food is freshly prepared and beautifully presented to the highest standards by Luke and his chefs, then expertly served by Jen, wedding co-ordinator Nicole, and their friendly front of house team.

Cumbria offers fantastic local produce right on our doorstep, and we love to adapt our menus according to what is available each season.

Our service allows you to relax on the big day, as we include everything you need from crockery, linen and table dressing, to a master of ceremonies to guide you through the day seamlessly.

We look forward to meeting you in person and reflecting your individual style in your perfect menu!

Yours,

Jen, Luke and the team





PAGE 4
CANAPÉ
MENU



PAGE 6
SHARING
PLATTER



PAGE 8
THREE COURSE
MENU-STARTER



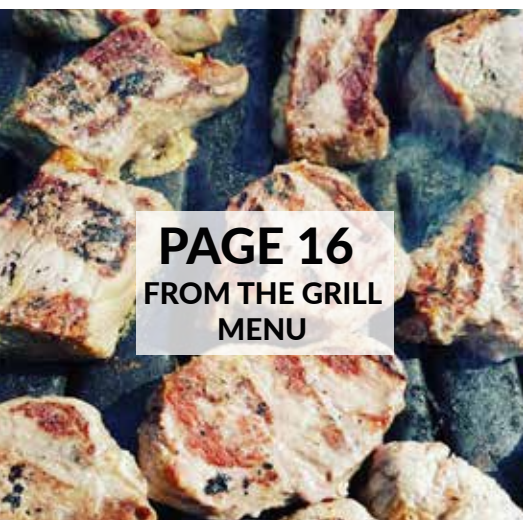
PAGE 10
THREE COURSE
MENU-MAIN



PAGE 12
THREE COURSE
MENU-DESSERT



PAGE 14
CUMBRIAN
FEAST BOARD



PAGE 16
FROM THE GRILL
MENU



PAGE 18
HOT BUFFET
MENU



PAGE 22
EVENING
FOOD



PAGE 26
PRICES



PAGE 28
ALL
INCLUSIVE



PAGE 30
TESTIMONIALS

CANAPÉ MENU



All meals to be accompanied by your choice of Canapés for adults and children.

Choose 3 which allows for 4 per person, or choose 4 which allows for 6 per person:

MEAT/FISH

- Honey and mustard glazed Cumberland sausage
- Smoked salmon, dill and cream cheese crepe roll
- Cottage pies
- Bitterballen (Dutch beef croquettes), mustard mayo
- Cumberland sausage filled with English mustard mash
- Thai green coriander chicken in a spicy falafel cup
- Crispy haggis bon bons, truffle emulsion
- Sticky beef Yorkshire pudding (Surcharge £1.20pp)

VEGETARIAN/VEGAN

- Goats cheese mousse, sweet and sour cherry tomato (v)
- Vegan Cottage pies (vg)
- Tomato and basil bruschetta (vg)
- Halloumi fries, spicy tomato dipping sauce (v)
- Parmesan and thyme shortbread (v)
- Rosemary panelle, tomato and basil salsa (vg)

STICKS

- Chicken teriyaki, toasted sesame
- Celeriac skewers, ginger and soy (vg)
- Five spice BBQ glazed sweet potato (vg)
- Char sui pork, wasabi mayo (£1.50pp supplement)
- Garlic and lemongrass king prawn (£2.50pp supplement)



SHARING PLATTERS



Served on our rustic elm planks and in sharing bowls, these sharing feasts act as a combined starter and main course and create an amazing center-piece for the table.

Here is our suggestion, but we'd much prefer to hear your ideas and help create your dream bespoke menu!

- Salami
- Serrano ham
- Chicken liver parfait
- Caramelised onion and vintage cheddar cheese quiche (v)
- Olives and sun-blush tomatoes (vg)
- Appleby brie and chutney (v)
- Babaganoush (vg)
- Lemon and garlic hummus (vg)
- Pitta chips (vg)
- Artisan breads (vg)
- Curried cauliflower, chickpea and pickled red onion salad (vg)
- Moroccan couscous salad with pomegranate, roasted veg and tzatziki (v)

Choose 1 dessert:

- Homemade sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Rustic summer fruit pavlova, raspberry coulis
- **Warm chocolate brownie, salted caramel, popcorn praline**



THREE COURSE MENU



A selection of Artisan breads are served to the tables to start your meal.

Please choose one dish. You can also choose one other dish for your vegetarians/ vegans if required.

STARTERS

MEAT/FISH

- Sticky hoisin beef bao bun, Asian slaw, tarragon mayo, radish, sugar snap
- Pork croquette, tarragon emulsion, pickled red onion and rocket salad
- Confit duck rilette, plum ketchup, rosemary and garlic focaccia, pea salad
- Cullen skink – smoked haddock, leek, poached egg, chervil (£3.00pp supplement)
- Pressed ham hock terrine, piccalilli, focaccia (no sharing breads)
- Chicken liver parfait, port jelly, sourdough (no sharing breads)
- Mackerel pate, pickled cucumber, dill emulsion, rye croute
- Shrimp and smoked salmon terrine, rye croute, buttermilk and horseradish
- Antipasti sharing platter: Mixed olives, serrano ham, salami, hummus, sun blush tomatoes, pate, Appleby brie, chutney (£5.00pp supplement)

VEGETARIAN/VEGAN

- Warm pea, leek and Lancashire cheese tart, wild garlic pesto (v)
- Panko breaded brie, pineapple and pink peppercorn sauce (v)
- Confit tomato and feta tart, pickled red onion and rocket salad (v)
- Roast cauliflower and mustard tart, pickled red onion and rocket salad (vg)
- Caprese salad (sharing style) : Mozzarella, Heirloom tomatoes, wild garlic pesto, fresh basil (£3.50pp supplement)

SOUPS

- Carrot, cumin and coconut (v/vg)
 - Tomato and roasted red pepper (v/vg)
 - Garden pea and mint (v/vg)
 - Pea and ham
 - Leek and potato (v/vg)
 - Mushroom and tarragon (v)
-



THREE COURSE MENU



MAINS

Please choose one meat and one vegetarian/vegan dish. All dishes are served with the chef's selection of seasonal vegetables for your guests to share.

- Herb butter chicken, fondant potato, glazed carrot, onion puree, beurre noisette jus
- Braised Cumbrian beef brisket, garlic mash, celeriac crumb, roast onion, balsamic jus
- Pot roasted Lakeland lamb, champ mash, confit leek, star anise glazed carrot, onion puree, minted jus
- Pork collar, potato terrine, roasted celeriac, celeriac puree, chimichurri, seasonal greens
- Roast sirloin of Cumbrian beef served medium-rare, Yorkshire pudding, garlic and thyme roast potatoes, rich beef jus (£2.50pp supplement)
- Fillet of beef served medium-rare, fondant potato, beer braised onion, creamed cabbage, salsa verde, jus (£4.50 pp supplement subject to change)
- Roasted butternut squash and goats cheese risotto, pumpkin seed oil, parmesan crisp (v)
- Spinach and ricotta tortellini, white wine and mushroom cream sauce (v)
- Butternut squash, red pepper and chickpea tagine, tabbouleh, flatbread (vg)
- Chestnut mushroom, butternut squash and lentil suet pudding, spiced red cabbage, butternut squash puree, gravy (vg)

Seasonal fish options are available upon request and are priced separately.



THREE COURSE MENU



DESSERTS

Please choose one of our homemade dessert options:

- **Homemade sticky toffee pudding, butterscotch sauce, vanilla ice cream**
- **Rustic style summer fruit pavlova, raspberry coulis**
- **Pavlova, coconut cream, tropical fruits, mango and passion fruit curd**
- **Warm chocolate brownie, salted caramel, popcorn praline**
- **Madagascan vanilla crème brûlée, raspberry purée, love heart shortbread biscuit**
- **Strawberry cheesecake, strawberry coulis, meringue bites**
- **Vanilla pannacotta, strawberries, meringue, champagne jelly, cinder toffee**
- **Lemon tart, raspberry compote, vanilla ice cream, meringue**
- **Dark chocolate pot, passion fruit curd, honeycomb**
- **Chocolate trifle, cherry compote, chocolate custard, sweet ricotta**
- **TRIO - Summer fruit pavlova, blackcurrant cheesecake, chocolate brownie OR sticky toffee pudding (£3.50pp supplement - speeches must be in between main and dessert)**
- **SHARING CHEESECAKE- Blackcurrant cheesecake, meringue, blackcurrant compote (£2.00pp supplement)**

An additional cheese course may be added if desired.

If you would like to offer your guests an additional choice there is a supplementary charge of £5.00 per person, per course.



CUMBRIAN FEASTING BOARD



To start a selection of Artisan breads with salted butter are served to the tables

Local meats served on wooden sharing platters, choose three:

- Cumberland sausage, apple puree
- Black pudding and smoked bacon sausage
- Buttermilk chicken, sriracha mayo
- Pulled pork, apple puree
- Sticky beef brisket, wild garlic emulsion, onion crumb, balsamic reduction
- Pork loin, cider glaze, caramelised apple sauce
- Lamb koftas, tzatziki

Vegetarian/vegan option – Served individually, choose one:

- Butternut squash, red pepper and chickpea tagine, flatbread (vg)
- Spiced jackfruit cassoulet, flatbread (vg)

Sides are served in sharing bowls, choose four:

- Garlic and thyme roast potatoes (vg)
- Tandoori spiced rice salad, onions, red peppers (v)
- Mac 'n' cheese (v)
- Sweet pickled red and white cabbage slaw (vg)
- Asian slaw (vg)
- Seasonal salad (vg)

Please choose one dessert from the following:

- Homemade sticky toffee pudding, butterscotch sauce, vanilla ice cream
 - Rustic summer fruit pavlova, raspberry coulis
 - Warm chocolate brownie, salted caramel, popcorn praline
 - TRIO - Summer fruit pavlova, blackcurrant cheesecake, chocolate brownie OR sticky toffee pudding (£3.50pp supplement - speeches must be in between main and dessert)
-



FROM THE GRILL



Served buffet-style, your guests are guided up to the buffet table by our front of house staff, your dessert is served to the tables.

MAINS

Choose 3 from the below as well as your vegan/vegetarian option if required:

- Cumberland sausages
- Garlic and thyme Cumbrian rump steak
- Cajun spiced chicken fillet
- Cumbrian sirloin steak (£1.50pp supplement)
- Beef burger
- Lamb and mint burger
- Pork loin
- Gammon steak
- Teriyaki salmon fillet (£2.50pp supplement)
- Minted fellside Lakeland lamb steak (£1.50pp supplement)

Vegetarian sausages, falafel burgers and halloumi - served as a vegetarian/vegan alternative (v)

SIDES

A selection of Artisan breads with salted butter are served as standard as well as your choice of five sides from the following selection:

- Tandoori spiced rice salad (vg)
- Spring onion and mint potato salad (v)
- Tomato and basil pasta salad (vg)
- Sweet pickled red and white slaw (vg)
- Traditional slaw (v)
- Mixed green leaf salad with cherry tomatoes, cucumber and spring onion (vg)
- Couscous with roasted vegetables (vg)
- Swap your bread to soft baker's baps
- Hot charred Mediterranean vegetables (£2.00pp supplement)
- Hot new potatoes with wild garlic and parmesan (v)

DESSERTS

Please choose one from the following:

- Home-made sticky toffee pudding with butterscotch sauce and ice cream
- Strawberry cheesecake, fruit coulis, meringue
- Rustic summer berry pavlova (seasonal)



HOT BUFFET MENU



Your guests are guided to the buffet table to collect their main course, your choice of dessert is served to the table.

MAINS

Choose two locally sourced meats and one vegetarian dish:

- Chicken breast in a white wine and tarragon cream sauce
- Cumbrian beef stew and dumplings
- Beef lasagne
- Thai green chicken curry
- Spiced pork sausage and chickpea casserole
- Butternut squash and chickpea tagine (vg)
- Vegetable lasagne (v)
- Curried red lentil dahl, roasted sweet potato (vg)

SIDES

A selection of Artisan breads with salted butter are served as standard as well as your choice of four sides from the following selection:

- Minted new potatoes (v)
- Garlic and thyme roast potatoes (vg)
- Braised red cabbage (vg)
- Aromatic rice (vg)
- Seasonal roast root vegetables (vg)
- Buttered kale with minted peas (v)
- Couscous with roasted vegetables (vg)
- Mixed green salad (vg)
- Sweet pickled red and white cabbage slaw (vg)

DESSERTS

Please choose one from the following:

- Home-made sticky toffee pudding with butterscotch sauce and cream
 - Strawberry cheesecake, fruit coulis, meringue
 - Rustic summer berry pavlova (seasonal)
-



CHILDREN'S MENU



For children aged 11 years and under, please choose one dish from each course.

MAINS

- Cheese and tomato pizza baguettes (v)
- Chicken goujons with chips and either peas or baked beans
- Cumberland sausages with mashed potato, peas and gravy
- Penne pasta Bolognese
- Fish fingers, chips and peas

DESSERTS

- Fresh strawberries with ice cream
 - Chocolate fudge cake with ice cream
 - Vanilla ice cream, chocolate sauce and a wafer
 - Jelly and ice cream
-



EVENING FOOD



SOMETHING SIMPLE

Choose one meat and one vegetarian/vegan option:

- Dry cured bacon, vine tomato relish, baker's bap
- Slow cooked roast pork bap, sage and onion stuffing, apple sauce
- Pulled beef, melted mozzarella, caper ketchup, ciabatta (£1.00pp discount)
- Cumberland sausage, caramelised red onions, American mustard mayo, soft roll
- Chicken parmo - breaded chicken, cheesy bechamel, baker's bap (+£1.50pp)
- Thai bean chilli burger, sweet chilli mayo (vg)
- Falafel and spinach burger, sweet slaw, sweet chilli (vg)
- Handmade in Cornwall pasties (Choose 2) Steak and potato, Steak and ale, Chicken bacon and leek, Cheese and onion (v)

ADD HOMEMADE TRIPLE COOKED CHIPS - £2.50pp

PIZZAS

Homemade stonebaked pizzas, served buffet style from the bar area. Choose 3 toppings:

- Ham and mushroom
- Salami
- Pulled beef and caramelised red onions
- Margherita and wild garlic pesto
- Barbecue chicken and red peppers
- Vegetarian - red onion, red pepper, olives
- Vegan pizzas and gluten free pizzas are available (£1.50pp supplement)

HOMEMADE PIES

Choose one meat and one vegetarian option:

- Chicken, ham and leek
- Cumbrian steak and potato
- Cheese and onion (v)
- Butternut squash, goats cheese and spinach (v)

Served with spiced red cabbage, mushy peas, pickled onions, "proper Northern" gravy!

Further options on page 24



EVENING FOOD



FROM THE PAELLA PAN

Served from the “snack shack” (weather dependent) , please choose one option and a vegan/vegetarian alternative will also be provided

- Chilli con carne, rice, nachos, sour cream and guacamole
- Chicken and chorizo jambalaya
- Chicken tikka masala, pilau rice and naan breads

HOMEMADE BURGERS

Served from the “snack shack” (weather dependent) this option includes all the following:

- Homemade steak burgers with American cheese
- Thai bean chilli burger (vg)
- Locally baked soft baps (vg)
- Maldon sea salted triple cooked chips (vg)
- Tomatoes (vg)
- Rocket (vg)
- Sweet pickled red onion (vg)
- Gherkins (vg)
- Tomato sauce, mayonnaise, American mustard

CHEESE STATION

A selection of local cheeses served with bread, serrano ham and salami, olives, sun blush tomatoes, Artisan cheese biscuit selection, chutney, grapes, celery and figs.

Served from the bar



ADD ON A SELECTION OF SWEET TREATS

Served in the early evening:

Mini doughnut selection

Rocky road

Mango pâte de fruits

ADD ON A CHEESE WEDDING CAKE

A fully decorated four tier cheese wedding cake

Served with an Artisan cheese biscuit selection and oatcakes

A selection of chutneys

Figs, grapes and celery



PRICES



Please note the below prices are for 2024. Prices for future years will be set closer to the time.

CANAPÉS

All meals to be accompanied by your choice of Canapés for adults and children.

Choose 4 options allows for 6 per person	£10.50
Choose 3 options allows for 4 per person	£8.50

WEDDING BREAKFAST

From the Grill	£56.00
Hot Buffet Menu	£56.00
Sharing Platters	from £60.00
Cumbrian Feasting Board	£66.00
Three Course Menu	£71.00
Children's Menu	£22.00
2 Course Supplier's Menu	£35.00

Dark roast coffee, tea and chocolate mints are served after your meal in the bar area - included in the price. Bespoke menus are charged at an additional rate.

EVENING MENU

Evening food should cater for all of your guests (i.e. day and evening guests).

Something Simple	£10.00
Cheese Station	£13.50
Pizzas	£13.50
Homemade Burgers	£14.50
Homemade Pies	£15.50
From the Paella Pan	£16.00
Sweet Treats	£10.00
Cheese Wedding Cake	£500.00

MINIMUM NUMBERS

- Thursday & Sunday - Minimum 60 adults
- Friday, Saturday and Bank Holiday - Minimum 70 adults
- For smaller weddings please get in touch for a bespoke quotation if you expect to have less than the minimum required guest numbers

If you have any special dietary requirements or allergies, please let us know and we will do our best to accommodate them. Due to the extra cost and labour involved, bespoke, vegan and gluten free menus not listed in this brochure are charged an additional rate.



ALL INCLUSIVE



We take the hassle out of planning a wedding and pride ourselves on including everything below, all at no extra cost:

- White linen table cloths for round tables and napkins (in a rectangular fold)
- Table dressing: Lay-up of your tables, favours, place settings and table decorations
- Table numbers and stands
- A master of ceremonies to guide you through the day and make your introductions
- Catering equipment
- Excellent chefs and front of house staff
- Cutlery and white crockery
- Jugs of water during the wedding breakfast
- The service of one wedding cake with your evening food (service of your own cheese wedding cakes or dessert table incurs an extra charge of £50.00)
- Cake knife
- Rustic wooden cake stand (14 inch diameter) available to rent £25.00

NOTES

- All prices are per person and include VAT at 20%
- Children aged 2 & under - free of charge if they do not require food
- For full details, please ask for our terms and conditions



TESTIMONIALS



A few words from some of our 2023 couples

We can't thank Nicole and the Southcott team enough for making our whole wedding experience so amazing. From the first interaction to the final touches and hosting on the day they were fantastic! All our guests commented on the quality of the food which was outstanding. Personable, Professional & Passionate - thank you so much!

-Lisa and Ben

We used Southcott Events Catering for our wedding at Eden Barn and they were amazing. From the food tasting and organisation all the way to the day. They were really easy to contact and always very helpful! The food on the day was amazing, many guests stated it was the best they have ever had at a wedding and we couldn't agree more! All the food was incredible. We went for the Cumbrian feasting board and there was so much food, no one went hungry and everyone loved it. Pizzas in the evening also went down a treat!

- Alice and Alex

Genuinely cannot thank the guys at Southcott enough from start to finish! From the organisation of the guests and the tables to the beyond stunning food, Southcott helped make our special day at Eden Barn stress free and allowed us to actually enjoy the day.

The communication was always there whenever we had a question or a query the responses were always prompt and the team were always happy to accommodate for some guests who had special dietary requirements.

- Erin and Callum

Faultless. Every interaction we had with Nicole, Jen, Luke or any of the team was never an issue. The team took our wedding day to the next level. We're still getting compliments about the food now!! Absolutely zero hiccups from start to finish. Timely replies to my endless requests set us at ease from the first minute.

Nicole was amazing. Helping us selecting our beautiful menu to making sure we were in the right place at the right time, she even pronounced our tricky surname correct haha!

In a nutshell, we can't recommend Southcott Events Catering enough. You will not be disappointed. P.s - order the sticky toffee pudding!

- Ellie and Sean



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CONTACT US:

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