

Winters Barns

Food & Drinks Brochure



Introduction

Welcome to Winters Barns food and drinks brochure for 2024, in this brochure you will discover our package food menus and our drinks collections to tempt your taste buds.

Scott Anderson are proud to be a part of your special day at Winters Barns, we pride ourselves on creating an unforgettable dining experience for you and your guests. Utilising the freshest finest ingredients that are locally sourced and seasonal, we create delicious menus. These are brought to life by a superb team of chefs and expert managers. You can relax knowing that our attentive team will work closely with you in

the run up to your day and deliver your dream wedding.

You will be invited to a tasting which provides a 'dress rehearsal' for your special day. During your tasting you will sample your chosen menus and we will talk you through every aspect of your wedding day to ensure nothing has been overlooked.

We hope you will enjoy browsing through our brochure and choosing from our carefully selected and unique menus. However, should you not find what you are looking for please do ask for our bespoke menus or get in touch to discuss your specific requirements. All pricing throughout the brochure includes VAT at the current rate of 20%.



Food is our passion

Creativity is our mission

Excellence is our philosophy

Please choose any 4

Cold

Chicken and tarragon roulade on toasted brioche with confit apricots
Smoked salmon and cream cheese roulade with caviar and baby fennel
Chicken liver parfait on toasted brioche with caramelised onion
Bocconcini, olive and cherry tomato skewers with pesto
Mini prawn cocktail served in a cucumber boat
Oriental spoons with shredded duck, spring onion, cucumber and oyster sauce
Vegetable frittata with hummus and black olives
Mini tomato and shallot bruschetta with fresh basil
Feta, olive and tomato on garlic bread
Peppered mackerel with horseradish and fresh dill

Hot

Pork and noodle balls with sweet chilli dipping sauce
Mac 'n' cheese bites with a baconnaise dip
Mini fish and chips served in cones
Asian spiced beef with red pepper and rocket skewers
Baby roast new potatoes with roasted pancetta and parmesan
Mini lamb kofta kebabs creamy riata
Deep fried goats' curd with toasted almonds, red onion and cranberry jam
Parsnip velouté served in a shot glass
Chicken satay with roasted peanut and sweet chilli dip
Spotted black pig sausages with a caramelised onion Dijon dip
Fried parmesan risotto balls with fresh basil pesto

Sweet

Pavlova with hazelnut cream and dark chocolate ganache
Lemon meringue cones
Double chocolate brownie with salted caramel
Tea scones with strawberry conserve and clotted cream
Strawberries dipped in Belgian chocolate
Meringue nest topped with wild berries and clotted cream
Victoria sponge
Baby fruit tarts with crème patisserie

Wedding Breakfast

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre ordered excluding the sharing platter.

Selection of ciabatta rolls to include; rye and oat, pumpkin seed and plain served warm with butter

Starters

Chicken and pistachio roulade served warm with seasonal salad leaves and a crisp pancetta sherry shallot dressing

Pearls of melon with prosciutto ham, thyme oil and rocket finished with a balsamic reduction

Salmon herb roulade with a celeriac and horseradish remoulade, finished with a lemon caper dressing

White wine and fennel poached king prawns with a spicy mango relish and fresh seasonal salad



Plum tomato and sweet red pepper soup, swirled with basil pesto and extra virgin olive oil



Asparagus, rocket and goats' curd tart served warm with a watercress, cucumber and crisp baby gem salad



Carrot and coriander soup with toasted pumpkin seeds and crème fraiche



Goats' cheese salad with beetroot, roasted figs and walnuts finished with a honey wholegrain mustard dressing topped with toasted almonds and croutons

Sharing platter per table to include: Bresaola, Parma ham, chorizo, pitted Kalamata olives, mozzarella, roasted Mediterranean vegetables, toasted ciabatta, rocket and sun blushed tomatoes **(supplement per person of £1.90 - 2024)**

Mains

Roasted free range chicken breast with buttered Savoy cabbage, bacon lardons a potato fondant finished with a wild mushroom jus

Roasted loin of pork with dauphinoise potatoes, caramelised apple puree and braised carrots with star anise

Pan fried salmon with buttered asparagus, crushed new potatoes finished with a tomato and chive hollandaise sauce

Shoulder of Kentish beef ragu topped with crisp puff pastry served with mash potato, caramelised shallots and braised vegetables

Baked chicken breast wrapped in pancetta and served on whole grain mustard creamed potatoes, seasonal vegetables and white wine sauce

Southern Kent belly of pork with apple and sage butter served with seasonal vegetables, new potato and olive oil crush and cranberry and port jus

Kentish pork sausages with a wild flower honey whole grain mustard mash served with caramelised onion sauce and vegetable chips

Roasted rump of new season lamb with a sauté of courgette, aubergine and plum tomato, fine beans, steamed new potatoes and salsa verde
(Supplement per person of £8.00 - 2024)

Chateaubriand of Kentish beef with roasted King Edward potatoes, seasonal vegetables and an enriched Merlot jus
(Supplement per person of £8.00 - 2024)

⑦ Risotto of baby spinach and roasted sweet potatoes, finished with vine tomatoes, crème fraîche, parmesan and parsnip chips

⑦ Baked vegetable strudel with a creamy basil sauce strips of seasonal vegetables lightly seasoned and bound in filo pastry served with herb buttered new potatoes

⑦ Sweet potato gnocchi with a tomato and mascarpone sauce

Desserts

Classic vanilla pod cheesecake topped with an apple and blackberry compote

Glazed lemon tart with a lime curd and Chantilly cream

Duo of chocolate and raspberry with wild berry coulis

Treacle tart served warm with vanilla ice cream

Individual Eton mess layers of meringue, strawberries and Chantilly cream, drizzled with coulis

Sticky toffee pudding with a caramel sauce and pouring cream

Dark Belgian chocolate fondant served hot with vanilla sauce

Banoffee charlotte with glazed bananas and caramel sauce

Vanilla panna cotta with caramelised oranges

Dark chocolate truffle torte with butterscotch and pecan ice cream

Afternoon tea plate to include; scone with clotted cream and strawberry conserve, summer fruit tartlet with crème patisserie and dark chocolate and salted caramel mousse

(Supplement per person of £2.20 - 2024)

Trio of raspberry Eton mess, Belgian chocolate brownie and lemon posset with rhubarb crumble

(Supplement per person of £2.20 - 2024)

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

Evening Platters

Please choose 2 of the following evening offerings which are served around to your guests.

Fish and Chips

Delicate prime fillet of fish lightly coated in breadcrumbs served in a cone with hand cut chunky chips

⑦

Grilled Cheese Sandwich

Classic grilled sandwich on white bread with melting Monterey Jack cheese
*alternative fillings on request

Pulled Pork Buns and French Fries

Slow roasted pulled pork and stuffing served in a brioche bun with apple sauce and French fries - add slaws, toppings and crackling for a supplement

Bacon Rolls

Slices of Applewood smoked bacon inside a soft floured bag

Scampi and Chips

Succulent pieces of scampi lightly coated in breadcrumbs served in a cone with hand cut chunky chips

Burger and French Fries

Kentish burger with Monterey Jack cheese, streaky bacon, salad and tomato relish, served in a brioche bun with French fries
*alternative fillings available on request

⑦

Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun





Delicious Alternative Evening Food...

Finger Buffet - Hot and Cold
– Supplement of £595 - 2024

BBQ with selection of salads
– Supplement of £1,140 - 2024

Crêpe Stand with topping table
– Supplement of £405 - 2024

Spit Roast with a selection of salads
– Supplement of £1,275 - 2024

Bowl Food - Savoury and Sweet
– Supplement of £715 - 2024

Raclette Cheese Buffet
– Supplement of £770 - 2024

Examples above are based on a package of 60 day guests with up to an additional 40 evening guests. All prices include VAT at the current rate of 20%.

Ask one of our team for further details and supplementary costs for higher guest numbers.



DELECTABLE COCKTAILS
for post ceremony drinks

MATCHING WINES
for your wedding breakfast

FINEST CHAMPAGNES
for the toast

Drinks Collections

To keep your planning simple, we provide Winters Chic which is only available as part of a package wedding and then three further drinks collections all of which include post ceremony, table wines and toasting drinks.

Our drinks options are based on five drinks per guest (except Winters Chic).

- Two reception drinks
- Half a bottle of wine during the wedding breakfast
- One glass of bubbles for the toast

There will be a non-alcoholic option available with the post ceremony drink and toast. 0-5 year olds are complimentary and 6-12 year olds will be charged half the Winters Chic adult price. Children will receive their allocation of non-alcoholic post ceremony drink and unlimited draught soft drinks and squash throughout the wedding breakfast.

During the wedding breakfast, all tables will have filtered water, which will be replenished throughout.

Corkage is available for bespoke functions on the below basis;

Corkage is charged at £16.00 per bottle for still wine and £18.50 per bottle for sparkling wine on all bottles provided (750ml).

Corkage should be paid no later than 30 days prior to an event.
All wines need to be delivered to Winters Barns at least 24 hours in advance.

Any wines not used will be returned next morning and relevant corkage will then be refunded.

Corkage is permitted for arrival drinks, wedding breakfast and toasting wines only. Corkage will be charged for alcoholic wedding favours.

Supply Your Own Alcoholic Drinks Favours - 2024

If you would like to supply your own drinks favours there will be a corkage charge - small spirit measures (25ml) are charged at £1.35 including VAT per favour and large spirit measures (50ml) are charged at £2.25 including VAT per favour.

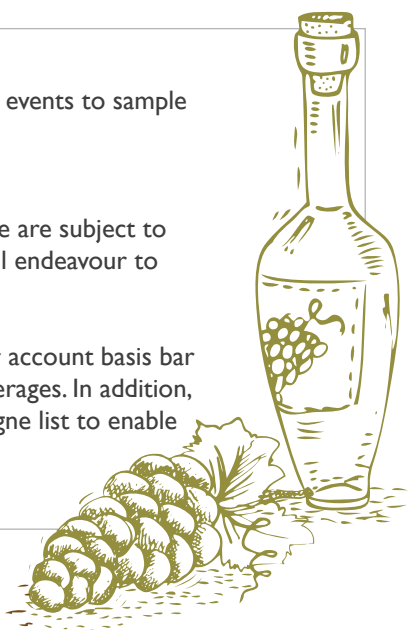
Please contact us regarding any other alcoholic drink favours or size.

**If a 25ml alcoholic drinks favour is handmade in your own non branded bottle and the bottle is labelled with your guests name no corkage will apply.*

You will be invited to one of our wine tasting events to sample all available wines and discuss your drinks requirements in more detail.

Please note that all wines within this brochure are subject to change depending on their availability. We will endeavour to match as closely as possible.

For your evening guests we provide a cash or account basis bar from which we serve a wide selection of beverages. In addition, we also hold an extensive Wine and Champagne list to enable you to pre-order from should you wish.



Winters Chic

Winters Chic drinks collection is only available as part of Winters Barns package weddings.

The drinks collection included in your wedding package for each day guest is as follows:

- One glass of Prosecco post ceremony
- Half a bottle of wine during the wedding breakfast
- One glass of Prosecco for the toast

Post Ceremony

- Prosecco
- Pimm's No.1, Fruit and Lemonade is available at a supplement of £1.40 per guest

Non-Alcoholic Drink

- Fruit Juice
- Upgrade to the Cascade drinks collection for £5.75 per guest

Wedding Breakfast

White

- Short Mile Bay Chardonnay, South Eastern Australia
Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.

Red

- Short Mile Bay Shiraz, South Eastern Australia
Rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz.

Toast

- Da Luca Prosecco - Italy
Pear and peach fruit on a lively, yet soft and generous palate

Please also note that all wines are subject to change depending on their availability. We will endeavour to match as closely as possible.

2024 - £24.75 per guest

Post Ceremony

Prosecco
Pimm's No.1, Fruit and Lemonade
Peach Bellini
Kir Royale
Elderflower Fizz
Bottled Beers – Corona, Peroni, Curious Brew

Non-Alcoholic Drinks
Apple & Elderflower Spritzer
Fruit Juice

You can choose one of the above or a combination of two. All guests receive two glasses of the chosen beverage, **additional glasses may be ordered at £4.20 per guest.**

Wedding Breakfast

White

**Parini Pinot Grigio delle Venezie
- Italy**
Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear

**Monte Verde Sauvignon Blanc,
Central Valley - Chile**
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon

Red

**Monte Verde Merlot, Central Valley
- Chile**
A supple and intensely juicy style with intense flavours of ripe red berries and plums

El Púgil, Tempranillo Toro – Spain
El Pugil throws a ripe cherry, raspberry and wild strawberry punch, backed by a soft creamy palate

Rosé

Whispering Hills White Zinfandel, California – USA
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel

Toast

Da Luca Prosecco - Italy
Pear and peach fruit on a lively, yet soft and generous palate

Louis Dornier et Fils Brut – France is available at a supplement of £3.80 per guest
A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate

Taittinger Brut Réserve – France is available at a supplement of £6.30 per guest *The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend*

~ For Autumn/Winter you may like to have Mulled Wine as an alternative to Pimm's No.1.

Please also note that all wines are subject to change depending on their availability. We will endeavour to match as closely as possible.

Boadicea

2024 - £31.00 per guest

Post Ceremony

Prosecco
Pimm's No.1, Fruit and Lemonade
Chambord Royale
Peach Bellini
Kir Royale
Elderflower Fizz
Bottled Beers – Corona, Peroni, Curious Brew

Non-Alcoholic Drinks
Apple & Elderflower Spritzer
Fruit Juice

You can choose one of the above or a combination of three. All guests receive two glasses of the chosen beverage. **Additional glasses may be ordered at £4.20 each plus the supplement where applicable.**

Wedding Breakfast

White

Kleine Zalze Cellar Selection Bush
Vines Chenin Blanc, Coastal Region
- South Africa
*Soft and creamy, a hint of ripe exotic
fruit and a delicious vanilla sweetness*

Southern Rivers Sauvignon Blanc,
Marlborough - New Zealand
*Fresh and crisp with classic characters
of gooseberry and tropical flavours*

Élevé Marsanne-Viognier, Pays d'Oc
- France
*Soft and aromatic with notes of peach
blossom and citrus on the deliciously
refreshing finish*

Red

Élevé Pinot Noir, Vin de France -
France
*From the foothills of the Pyrenees, soft,
lightly oaked cherries and blueberries
with a hint of spice*

Kleine Zalze Cellar Selection
Cabernet Sauvignon, Coastal Region
- South Africa
*A pronounced classic style, full of rich
blackcurrant flavours, hints of cedar
wood and vanilla oak*

Portillo Malbec, Uco Valley, Mendoza
- Argentina
*Plums, blackberries and a touch of
vanilla: fresh fruit flavours, supported by
a touch of spice.*

Rosé

Parini Pinot Grigio Rosé delle Venezie - Italy
Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate

Toast

Louis Dornier et Fils Brut – France

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate

Moët & Chandon Brut Impérial – France is available at a supplement of £3.60 per guest

A well-known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints

Laurent-Perrier La Cuvée Brut – France is available at a supplement of £3.60 per guest

Dry and lemony with a crisp, biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier

Laurent-Perrier Cuvée Rosé Brut – France is available at a supplement of £6.90 per guest

The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness

~ For Autumn/Winter you may like to have Mulled Wine as an alternative to Pimm's No.1

Please also note that all wines are subject to change depending on their availability. We will endeavour to match as closely as possible.



English Garden Party

2024 - £33.00 per guest

Post Ceremony

Pimm's No.1, Fruit and Lemonade

Strawberry Bellini

Elderflower Fizz

English Garden Party

is available at a supplement of £1.80 per guest

Chapel Down Brut

is available at a supplement of £4.80 per guest

Bottled Beer - Curious Brew

Non-Alcoholic Drinks

Apple & Elderflower Spritzer

Fruit Juice

Enjoy the perfect English summer tippie with one of the above or a combination of two. All guests receive two glasses of the chosen beverage. Additional glasses may be ordered at £4.20 each plus the supplement where applicable.

Wedding Breakfast

White

Chapel Down Bacchus White
- England

Ripe melon, peach, passion fruit, gooseberry and a hint of cut grass on the nose: the palate shows tropical fruits and refreshing lime

Biddenden Gribble Bridge Ortega
- England

A lovely nose of soft apple blossom and gentle apricot lead to a palate that is just off-dry but deliciously fresh and easy to get along with

Red

Chapel Down Union Red
- England

Attractive cherry and strawberry flavours in a light refreshing red

Biddenden Gribble Bridge
Dornfelder - England

Off dry, light refreshing red, raspberry and summer fruit flavours

Rosé

Camel Valley Pinot Noir Rosé
- England

Strawberry and redcurrant notes, the palate is dry and finish long

Biddenden Gribble Bridge Rosé
- England

Medium-dry, full, balanced rose with notes of raspberry

Toast

Chapel Down Classic Brut, NV - England

Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas

Biddenden Gribble Bridge Sparkling White – England

Dry, intense and supple with fresh bready, baked notes. Intense and supple, this is clean, fresh and has depth

Chapel Down Rosé Brut - England

A pale onion-skin coloured rosé: shows strawberry and notes of blackcurrant-leaf, with hints of shortbread and cream

Biddenden Gribble Bridge Sparkling Rosé – England

A beautiful rich antique copper gold colour with vibrant aromas to match. Aromas of sweet dried strawberry and raspberry with hints of rose petals and rhubarb

~ For Autumn/Winter you may like to have Mulled Wine as an alternative to Pimm's No.1

Please also note that all wines are subject to change depending on their availability. We will endeavour to match as closely as possible.



Wine List

White

Short Mile Bay Chardonnay, South Eastern Australia - Australia £28

Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey

Crusan Colombard-Sauvignon Blanc, Côtes de Gascogne - France £28

Fresh and aromatic with ripe citrus fruit flavours and floral notes

Parini Pinot Grigio delle Venezie - Italy £29

Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear

Monte Verde Sauvignon Blanc, Central Valley - Chile £28

Classic gooseberry flavours enhanced by tropical fruit and zesty lemon

Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region - South Africa £30

Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness

Southern Rivers Sauvignon Blanc, Marlborough - New Zealand £34

Fresh and crisp with classic characters of gooseberry and tropical flavours

Élevé Marsanne-Viognier, Pays d'Oc - France £32

Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish

Chapel Down Flint Dry White - England £31

Full of summery aromas of greengage, pear, citrus, blossom and stone fruit: the palate is dry with juicy flavours of peach, apricot and clementine

Chapel Down Bacchus White - England £32

Ripe melon, peach, passion fruit, gooseberry and a hint of cut grass on the nose: the palate shows tropical fruits and refreshing lime

Biddenden Gribble Bridge Ortega - England £31

A lovely nose of soft apple blossom and gentle apricot lead to a palate that is just off-dry but deliciously fresh and easy to get along with

Red

Short Mile Bay Shiraz, South Eastern Australia - Australia £28

Rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz

Crusan Grenache-Merlot, Pays d'Oc - France £28

A blend producing a lovely soft round wine with fresh fruity blackberry and hints of pepper

Monte Verde Merlot, Central Valley - Chile £28

A supple and intensely juicy style with intense flavours of ripe red berries and plums

El Púgil, Tempranillo Toro - Spain £31

El Púgil throws a ripe cherry, raspberry and wild strawberry punch, backed by a soft creamy palate

Élevé Pinot Noir, Vin de France - France £32

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice

Kleine Zalze Cellar Selection Cabernet Sauvignon, Coastal Region - South Africa £33

A pronounced classic style, full of rich blackcurrant flavours, hints of cedar wood and vanilla oak

Portillo Malbec, Uco Valley, Mendoza - Argentina £33

Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice

Chapel Down Union Red - England £31

Attractive cherry and strawberry flavours in a light refreshing red

Rosé

Whispering Hills White Zinfandel, £28**California - USA**

Unoked, a tropical fruit flavoured wine with notes of spring blossom and honey

Parini Pinot Grigio Rosé delle Venezie - £29**Italy**

Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate

Chapel Down English Rosé- England £31

A red-fruit summer pudding, beautifully balanced fruity notes with freshness on a lingering finish

Camel Valley Pinot Noir Rosé - England £32

Strawberry and redcurrant notes, the palate is dry and finish long

Biddenden Gribble Bridge Rosé - England £31

Medium-dry, full, balanced rose with notes of raspberry

Champagne & Sparkling**Da Luca Prosecco - Italy £33**

Pear and peach fruit on a lively, yet soft and generous palate

Chapel Down Classic Brut, NV - England £43

Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas

Biddenden Gribble Bridge Sparkling White – England £41

Dry, intense and supple with fresh bready, baked notes. Intense and supple, this is clean, fresh and has depth

Louis Dornier et Fils Brut - France £58

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate

Taittinger Brut Réserve - France £78

The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend

Moët & Chandon Brut Impérial - £83**France**

A well-known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints

Laurent-Perrier La Cuvée Brut - £83**France**

Dry and lemony with a crisp, biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier

Laurent-Perrier Cuvée Rosé Brut - £97**France**

The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness

Chapel Down Rosé Brut - England £50

A pale onion-skin coloured rosé: shows strawberry and notes of blackcurrant-leaf, with hints of shortbread and cream

Biddenden Gribble Bridge Sparkling Rosé – England £51

A beautiful rich antique copper gold colour with vibrant aromas to match. Aromas of sweet dried strawberry and raspberry with hints of rose petals and rhubarb

Veuve Clicquot Yellow Label Brut - £87**France**

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.





Drink and Canapé Pairings

Match our great drinks with canapés for an extra special flair!

Pimm's No. 1 and Eton mess

Margarita shots with fish tacos

Vodka and caviar

Lager and mac 'n' cheese bites

Tequila shots and tacos

Sangria and churros

Kentish ale and slider burgers

Guinness and mini shepherds' pie

Lager and fish 'n' chips

Port shots and crostini with goats' cheese and fig caviar

Tomato soup shooters with grilled cheese bites

Lager and cheese toasties

Rum hot chocolate, whipped cream and noisette beignet

Tia Maria and tiramisu

Prosecco and strawberries dipped in chocolate or;
Dipped in chocolate and coconut
Dipped in chocolate and drizzled with white chocolate
Dipped in chocolate and dusted in raspberry powder
Dipped in chocolate and rolled in chopped nuts

Signature Cocktails

Design your own signature
Mr & Mrs Cocktail





Something Extra

Beverage Stations

Our popular beverage stations can be added to post ceremony drinks or for the evening reception. They can include;

Draft Italian sparkling wine made from the classic Glera (Prosecco) grape (160 glasses). This unique offering will add great entertainment and photo opportunities for you and your guests.

Delicious hot chocolate with cream, marshmallows and toppings

Flavoured lemonades

Cream soda

Infused waters

Tea/herbal teas or coffee

Kilner dispensers with Pimm's No 1, fruit and lemonade.

Flavoured Pimm's options also available on request.

"Pimp My Prosecco," give your guests the opportunity to get creative with their drink, this includes a personalised 'Mr and Mrs' sign, selection of fresh fruits, syrups and liqueurs including; crème de cassis, Chambord (black raspberry liqueur) and Elderflower for your guests to choose from.

Cocktails Lollies

Why not have delicious boozy ice lollies

Gin & Tonic


Mojito

Tequila Sunrise

Strawberry Daiquiri

or choose your own favourite cocktail!





"A little note to say a 'HUGE' thank you for the outstanding service you provided during our wedding. The food was above and beyond our expectations and as for the waiters/waitresses all I can say is it was first class. All of our guests commented on how amazing the whole meal and evening food was, it couldn't have been more perfect. I will be highly recommending you to friends and family in the future. Many thanks once again"

– Gemma and Darren Best

"Just a quick message before we head off on honeymoon to say thank you so much for everything yesterday. The food and service was exceptional from start to finish! We felt very well looked after and very well fed.

We had so many guests comment that this was the best wedding breakfast they have had, and the late night bacon sarnies went down an absolute treat! Thank you so, so much for everything, and thank you to every single person who honestly made our wedding day so incredible!"

– Sophie and Tom Goodall



01795 539 566

weddings@andersonscaterers.co.uk

www.andersonscaterers.co.uk

