



FRESH FOOD EVENTS

Wedding Portfolio

- ✿ It's all about you...
- ✿ We promise to put you first
- ✿ Your Wedding, Your Menu
- ✿ Your Day, Your Way!

At Fresh Food Events, we're passionate about food and service...We know it's personal.

Share your vision with us and we'll create just what you need!



Fresh Food Event Catering Ltd

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It's Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

Your Wedding Day just as you imagined it!



Hi! We're Lesley and Graham. **FRESH FOOD EVENTS** is our Family Business.

When we married in 2017, we couldn't get the tailored wedding we wanted, so as an established caterer, we decided to deliver bespoke weddings going forwards.

Today, we're delivering menus just as the Bride and Groom imagined them, at locations all over South Wales and the South West.

This portfolio shows you what we've done for customers just like you!

What makes us different?

- + We listen to you. You're in charge.
- + No Packages. You build your own unique menu and services bundle
- + We're there to look after you. Our family will look after your family.

If nothing else, there are only three things you need to know about Fresh Food Events;

- + We want to get to know you and deliver exactly what you want
- + We will tailor your menu to exceed your expectations
- + We are a family business and care passionately about the service we deliver.

We promise to always put you first.



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Fresh Food Events; Not just the Food..

By choosing Fresh Food Events, you choose a family business that promises to look after you from our very first meeting.

A wedding is like a jigsaw with many pieces – just show us the picture and we'll make sure all the pieces fit together!

The Way we Work

- ✦ We meet with you, we sit, we listen.
- ✦ We help you build the day you want.
- ✦ No packages.
- ✦ We send you a detailed proposal priced by line – nothing hidden, everything explained.
- ✦ We work with you if needs be to tweak the proposal until it's exactly what you want. You're allowed to change your mind!
- ✦ Come for a Tasting!
- ✦ Only when you're ready will we ask for an order.

Tell us your vision for the day; we'll deliver it.

But most importantly, we'll look after you. Your day will be busy. Everyone will want some of your time.

We'll make sure you're looked after, with drinks, help, advice and just by being there, for you. Think of us as friends. That's what we want to be!

- ✦ Planning
- ✦ Organising
- ✦ Venue Liaison
- ✦ Room Dressing
- ✦ Furniture
- ✦ MC
- ✦ Service Staff
- ✦ Breakfast
- ✦ Welcome Drinks
- ✦ Canapés
- ✦ Grazing Table
- ✦ Starters
- ✦ Wines & Bar
- ✦ Mains
- ✦ Desserts
- ✦ Cake Cutting
- ✦ Hot Buffets
- ✦ Cold Buffets
- ✦ BBQ
- ✦ Paella
- ✦ Tea & Coffee
- ✦ Evening Food



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FRESH FOOD EVENTS is our family business.



We're Lesley and Graham and that's us at our wedding in July 2017. Lesley started the business in 2013 and met Graham in 2015...the rest it would seem, is history!

We decided to serve weddings the way we wanted to be served. We wanted to be put first and that's what we'll do for you!

Your wedding will be unique; No one else will have had your menu, beautifully prepared by Lesley's Team, and no-one will look after you Like Graham's Team.

Share your vision with us ...sit back, relax and enjoy!

The Kitchen...



Lesley is the Lead Chef (refusing to be called Head Chef as it's a Team Effort, but she is The Boss!)

Lesley founded Fresh Food Events in 2013 and is known for her ability to create and deliver new dishes as requested by clients; From Beef Wellington, through Paella, Lasagne, Gumbo and Philippino Pansit, clients rave about her ability to deliver rich, balanced flavours!

She'll tell you she doesn't have a Signature Dish, as she prepares food for our clients, the way they want it!

Lesley is very ably assisted by Michelle, Lynette and Hannah.

Front of House...



Graham leads front of house and all client liaison.

"Military precision" is the feedback he gets with enviable organisation and service skills! Attention to detail and putting you first are his keys to success.

You'll be looked after from start to finish and as your **Master of Ceremonies**, he'll make sure your guests are led through the day with professional informality and fun!



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FRESH FOOD EVENTS

Debbie and Jaime; Mrs and Mrs White

Menu

Starters

- ✿ Antipasto Selection with
- ✿ Artisan Breads and Butter

Mains

- ✿ BBQ Pulled Pork
- ✿ Beef in Peppercorn Sauce
- ✿ Lime and Coriander Chicken
- ✿ Poached Salmon
- ✿ Stone Roast Peppers stuffed with Haloumi

Dessert

- ✿ Brownies and Profiteroles
- ✿ Cut Fruit Platter

A Marquee in Usk Castle...

30th September 2014

Guests 100

"Just wanted to drop you a line to say thank you for the food you did for our wedding at Usk Castle on Saturday.

We were slightly concerned that as you would be catering in a field, it might be difficult to produce food for a wedding, but I'm very glad to say that you did a fantastic job, providing plenty of incredible food for 90 hungry guests, catering for all dietary requirements.

Vegetarians thought the food was fantastic, and the meat eaters devoured the options available!

We couldn't have asked for a more professional, adaptable service. Thanks again"

Jaime and Debbie, Bride and Bride



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Emily and Alex; Mr and Mrs Jones

Menu

Canapés

- ✦ Smoked Salmon and Cream Cheese blinis
- ✦ Roast Pepper & Wild Mushroom Bruschetta
- ✦ Pastrami and Cream cheese on Rye Bread
- ✦ Pear Stilton and Walnut Tartlets

Starters - Sharing Platters

- ✦ Spanish Omelette,
- ✦ Cherry Tomatoes,
- ✦ Mozzarella Balls,
- ✦ Hummus,
- ✦ Kofta, Rocket, Feta,
- ✦ Dipping Oils, Breads

The Main Meal

- ✦ Chicken Breast stuffed with Caerphilly Cheese, wrapped in Bacon served in a tomato sauce and dressed with Basil
- ✦ Steak in Peppercorn Sauce
- ✦ Baby New Potatoes roasted in their skins
- ✦ Roasted Root Vegetables
- ✦ Seasonal Green Vegetables

Dessert

- ✦ Sharing Platters; Brownies, Blondies, Eclairs, Profiteroles

Evening BBQ

- ✦ Pork and Leek Sausages
- ✦ Lime and Coriander chicken
- ✦ Haloumi and Roasted Red Peppers
- ✦ Salmon, Prawns
- ✦ Salads and Artisan breads

Rosedew Farm Llantwit Major...

25th June 2016

Daytime 60 / Evening 100

"Hi Lesley! Just wanted to say a massive thank you for Saturday.

Everyone commented on how amazing the food was. It was beautiful.

I really can't thank you enough."

Emily Jones (Bride)



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FRESH FOOD EVENTS

Marcus and Cathleen;

Mr and Mrs Randall

Menu

Welcome Drinks

- ✚ Jugs of Pimms
- ✚ Prosecco with Strawberries

Starters

- ✚ Sharing Platters placed on each Table
- ✚ Humous, Olives, Feta
- ✚ Dipping Oils, Breads, Salad and Cherry Tomatoes

The Main Meal

- ✚ Pulled Pork, 4 oz flat iron steak, and Chicken Breasts
- ✚ Warm Baby New Potatoes roasted in their skins, Potato Salad, Green Salad, Tomato Salad, Pasta Salad & Coleslaw, Artisan breads

Dessert

- ✚ Wedding Cake as Dessert

Evening

- ✚ Seafood Paella
- ✚ Chicken and Chorizo Paella
- ✚ Vegetable Paella
- ✚ Salads and artisan breads
- ✚ Cold Cuts Buffet

A Marquee Wedding
in Wiltshire...

2nd June 2018

Daytime 60 / Evening 250

"Thank you for all the amazing food. Everyone was complimenting the food all day and all evening."

Cathleen Randall (Bride)



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FRESH FOOD EVENTS

Rebecca and Joshua; Mr and Mrs Barrow

Menu

Starter..

- ✿ Sharing Platters of Charcouterie, Olives, Oils, Breads, Hummus and Antipasti
- ✿ Baskets of Bread and Butter

Main Course..

- ✿ Roasted Turkey and Pork
- ✿ Gravy and Sauces
- ✿ Baby New Potatoes roasted in their skins
- ✿ Steamed Seasonal Green Vegetables
- ✿ Cold Meats and Cheeses; Dried and Cured Hams, Cured Sausages and Salamis, Pastrami. Continental and Welsh Cheeses.
- ✿ Salads; Greek, Green, Tomato, Rice, Pasta. Coleslaws
- ✿ Pastries; Sausage Rolls, Pork Pies, Gala Pie and Crolines
- ✿ Pickles, Dressings, and Sauces.
- ✿ Artisan Breads and Butter

Dessert..

- ✿ Mini cakes; Éclairs, Brownies, Lemon Tart, Welsh Cakes, Toffee Blondies, displayed on glass and slate, dressed with cut fruit.
- ✿ Berries, Meringues and Cream
- ✿ A luxury Cut Fruit Platter

Caerphilly Castle...

July 5th 2018

77 Guests

"Absolutely amazing service. I cannot stress enough how amazing the food was, every guest I spoke to told me they loved the spread of food for everyone. The presentation was beautiful, I can't thank Lesley and Graham enough for the service they gave us. They did exactly what I wanted and definitely going to keep them in mind for a christening."

Rebecca Barrow (Bride)

"Hello Lesley

Just wanted to send you a message to thank you so much for the wonderful food at Josh and Rebecca's wedding at Caerphilly Castle last Thursday. Your food was amazing! The day was so surreal, I wish I could eat it all over again! Oh the cheesecake was to die for! So many people complimented the food.

I would also like to say a big thank you for going that extra mile and being so patient and calming at our initial meeting. I also really appreciated the kindness, advice and guidance you gave Rebecca over the weeks before the wedding."

Sarah Dowling" (Mother of the Bride)



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Lucie and Callum;

Mr and Mrs Jackson

Menu

Welcome Drinks

- ✦ Jugs of Pimms, Prosecco, Wines and Beers

Canapés

- ✦ Bacon and Guacamole
- ✦ Tiger prawn and Coriander
- ✦ Watermelon and Ham
- ✦ Smoked Salmon Blinis

Starters:

- ✦ Sharing Platters (Slates) of Salmis, Prosciutto, Sun Dried Tomatoes, Artichoke Hearts, Olives, Feta Spanish Omelette and Peppers served with both Artisan Bread and butter and Flatbreads with Olive Oil / Balsamic Vinegar

Mains:

- ✦ A Cold Platter of Grilled Salmon, served on Slates dressed with a creamy Avocado and Yoghurt Dip
- ✦ Lime and Coriander Chicken,
- ✦ Warm New Potatoes,
- ✦ Greek Salad; Olives, Feta, Cucumber & Leaves
- ✦ Minted Mixed Bean Salad
- ✦ Olive Oil & Balsamic Vinegar, Artisan Breads & Butter

Desserts:

- ✦ Éclairs, Brownies, Lemon Tart, Toffee Blondies and Cheesecake Squares, displayed on glass and slate, dressed with cut fruit. Dark and White Chocolate dipped Strawberries

A Marquee Wedding at Walton Castle

August 4th 2018

118 Guests

"Thanks a million the for the great work with the catering. I had so many positive comments from the wedding guests."

Your team performed admirably in the heat, and it was great to see how serving lovely food to 100 or so people at the same time can be done so well, and made to look so easy at the same time."

Danny Bowes – Father of the Bride



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Owain and Lois; Mr and Mrs Johns

Menu

Canapes;

- ✦ Sweet Chilli Chicken Skewers with Pak Choi
- ✦ Spiced Pear Tartlet with Ham
- ✦ Spiced Pear Tartlet with Walnuts (Vegetarian)
- ✦ Smoked Duck Skewers with red onion marmalade
- ✦ Warm Mini Quiche (Vegetarian)

Starter;

- ✦ Antipasto sharing platters (served on slate)
- ✦ Artisan breads, in baskets on each Table, Welsh Butter Portions
- ✦ Smoked nuts, olives, stuffed baby peppers with cream cheese,
- ✦ Warm Camembert & artisan dipping breads

Main course;

- ✦ Chicken breast stuffed with Perl Wen cheese wrapped in dry cured ham with a creamy leek sauce,
- ✦ Baby New Potatoes roasted in their skins
- ✦ Roast Root Vegetables and Steamed Seasonal Vegetables

Desserts

- ✦ A trio of mini desserts;
- ✦ Brownies (some with white chocolate chips),
- ✦ Strawberry Shortbread with Cream
- ✦ Lemon cheesecake

Evening buffet

- ✦ Trio of Welsh Sausages, served Hot Dog Style;
- ✦ Dragon Sausages, Pork & Leek, and Butchers Sausages
- ✦ Served with quality breads, coleslaws, salads, sauces and pickles.
- ✦ Glamorgan Sausage as the vegetarian option

A wedding at Caldicot Castle...

11th August 2018

Guests 59 & 8 children

*"Just wanted to say thanks to you both!
The food was absolutely delicious, and
you were so helpful before and
throughout the day!
Thanks so much xxx"*

Lois Johns – Bride



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Michelle and Arron; Mr and Mrs Ackerman

Menu

Welcome Drinks

- ✦ Champagne Fountain
- ✦ Beers and Wines

Canapés

- ✦ Caesar Chicken Tartlets
- ✦ Stilton, Pear and Walnut Tartlets
- ✦ Wild Mushroom and Roast Pepper Bruschetta

Sharing Platters..

- ✦ Prosciutto di Parma and Chorizo, Olives
- ✦ Mozzarella Balls, Sundried Tomatoes, Falafel
- ✦ Cherry Tomatoes on the vine, Smoked Cheese
- ✦ Hummus, Bruschetta, Slices of Pepper, Grapes, Nuts
- ✦ Stuffed Mini Peppers, Rocket, Feta, Dips including Oils
- ✦ Artisan Breads and Butter

Mains..

- ✦ Chicken Saltimboca, Chicken Breast topped with Prosciutto ham & a sage leaf dressed with sage butter.
- ✦ Roasted Baby New Potatoes with sea salt & Italian herbs
- ✦ Roasted Mediterranean Vegetables; Mushrooms, Peppers, Cherry Tomatoes, Red Onion, Courgettes, Aubergines and Garlic

Desserts..

- ✦ Sharing Platters of Mini Cakes; Mini Brownies, Eclairs, Salted Caramel Profiteroles, Cheesecake squares
- ✦ Fruits and Berries, Chocolate Strawberries, Cream

A wedding at Coed Hills...

18th August 2018

101 Guests

We can't thank you enough for the weekend! You, Lesley and the girls were fantastic and everyone complimented the food. Sharing boards especially! I know Michelle is extremely grateful too, and we can't wait to find an excuse to get you in again!

Thanks,

Arron Ackerman (Groom)



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Rebecca and Nathan; Mr and Mrs Harris

Menu

BBQ Items

- ✦ 4oz Flat Iron Steaks / Fresh Beef Patties
- ✦ Pulled Pork
- ✦ Lime and Coriander Chicken Breast
- ✦ Stuffed Peppers with Goats Cheese and Slow Roast Tomatoes

Paella

- ✦ A fish Paella with King Prawns, Prawns, Mussels and White Fish
- ✦ A Vegetarian Paella with tomatoes, beans, chickpeas and peppers.
- ✦ Warm new potatoes,
- ✦ Pasta, Coleslaws,
- ✦ Baked Aubergines,
- ✦ Roasted Mediterranean vegetables,
- ✦ Salads; Green, Tomato, Greek Salad
- ✦ Artisan Breads,
- ✦ Sauces and Dressings

Evening Buffet

- ✦ Moroccan Meatballs and Rice
- ✦ Cheese Tower, Pickles
- ✦ Mixed Salads
- ✦ Artisan Rolls and Crackers

A wedding at Sugarloaf Barns
Abergavenny..
25th August 2018
Guests 134

"Everyone said the food was lovely all day – Thank you!"

Nathan and Rebecca Harris – Bride and Groom

"If I'd had a steak like that in a restaurant, I would have been well pleased!"

Guest



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FRESH FOOD EVENTS

Mike and Meg

Mr and Mrs Higgs

Menu

The Main Meal

- ✚ Breast of Chicken stuffed with Caerphilly Cheese, wrapped in Bacon in a Cream and Herb sauce
- ✚ Beef in Peppercorn Sauce
- ✚ Baby New Potatoes Roasted in their Skins
- ✚ Roasted Root Vegetables
- ✚ Steamed Seasonal Vegetables

Dessert

- ✚ Chocolate Brownie with Chocolate Sauce
- ✚ Luxury cut Fruit Buffet

Evening

- ✚ A finger buffet
- ✚ Mix of sandwiches on farmhouse white and brown bread,
- ✚ Crisps,
- ✚ Sausage rolls,
- ✚ Crostones,
- ✚ Cakes.

Caldicot Castle

27th August 2018,

70 Guests / 120 Evening

"Lesley and Graham recently provided the catering for our Wedding day. I can honestly say that they really helped make our big day even more special. The service we received was second to none. Everyone we dealt with was always happy to help and willing to give their expert advice where needed, to help the day along. Both the wedding breakfast and the evening buffet were of an incredible standard, coupled with the small touches like napkins that matched our colour scheme, a second dessert for the groom and taming the fussy best man.

The high quality food and the care shown to us as the client made this an unforgettable day.

In all Fresh Food Events offered us an Efficient, Professional service. Where the food was cooked to perfection, alongside a loving family business that put their heart and soul into their work. We would wholeheartedly recommend them to anyone. Thank You All."

Mr and Mrs Higgs

*Thank You, it was wonderful. We are so grateful.
God Bless x.*

Dawn Purkiss – Mother of the Groom



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FRESH FOOD EVENTS

Fiona and Gavin

Mr and Mrs Cameron

Menu

Main

- ✿ Slices of Beef, Gammon and Turkey
- ✿ Chicken Breasts for your 4 Halal guests
- ✿ Stuffing – Chefs choices
- ✿ Baby New Potatoes Roasted in their skins
- ✿ Sweet Potato, Suede and Potato Mash
- ✿ Roasted Parsnips in Maple Syrup
- ✿ Carrots / Broccoli / Cauliflower / Cabbage
- ✿ Gravy
- ✿ Vegetarian Meal; Roasted Vegetable Tartlet.

Dessert

- ✿ A Dessert Buffet to include
- ✿ Crème Brulée
- ✿ A mix of cheesecakes
- ✿ Sorbets.
- ✿ Tea / Coffee Station for 30 Guests

Evening

- ✿ Sandwiches
- ✿ Sausage Rolls
- ✿ Mini Pastries
- ✿ Crisps
- ✿ Crudités
- ✿ Mini cakes; Profiteroles, Eclairs and Brownies

Cardiff Marquee

1st September 2018

56 Guests / 120 Evening

"Service and standards second to none. Food absolutely amazing and already booked for a second party. Wouldn't think of using anyone else for catering."

Fiona and Gavin (Bride and Groom)



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Tiffany and Shane

Mr and Mrs Holland

Menu

BBQ

- ✦ Flat Iron Steaks
- ✦ Butchers Sausages
- ✦ Beef Burgers
- ✦ Herby Chicken
- ✦ Haloumi and Stone Roast Peppers
- ✦ Aubergine Parcels
- ✦ Baby New Potatoes, warm with butter
- ✦ Home made Coleslaw
- ✦ Crudités and hummus
- ✦ Tomato, mozzarella and basil salad
- ✦ Green leaf salad
- ✦ Greek Salad with Feta and Olives
- ✦ Artisan breads and Butter
- ✦ Sauces and Home Made Dressings

Dessert

- ✦ An Eton Mess Self Service Station! Bowls of Berries, Whipped Cream, and Broken Meringue for guests to mix and match as they desire
- ✦ Apple Crumble and Cream or Custard
- ✦ Vegan Cheesecake

A Wedding BBQ at Coed Hills

8th September 2018

100 Guests

Add to Event Review from Tiffany

Lesley and Graham were in short amazing in every way. They provided a BBQ buffet for our wedding. The high quality of food, in particular the steaks and the vegan cheese cake, were a particular favourite amongst our guests. So many of our guests have commented on how great the food was.

We chose Lesley and Graham quite simply because they listened to us. After a short conversation Lesley understood the type of food we were looking for, dietary requirements and was able to provide us with lots of ideas.

Communication was excellent, Graham provided us with a clear plan of how food would be served and what would be served and when. We had every confidence that Lesley and Graham could deliver and they certainly did... what a great team.

Tiffany (Bride)

Facebook Posting From Tiffany

Lesley and Graham catered for our wedding. They listened to our requirements and budget and provided an amazing bbq buffet which we and our guests loved. They made the pre planning easy, their organisation was excellent and we were treated like friends. We would definitely use them again for catering, thanks again!



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Daisy and Sean

Mr and Mrs McConnell

Menu

Canapés

- ✦ Pimms Welcome Drinks
- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Pear Stilton and Walnut Tartlets
- ✦ Mini Prawn Cocktails
- ✦ Roast Pepper and Tomato Bruschetta
- ✦ Smoked Duck Breast and Red Onion Marmalade

Starter..

- ✦ Mackerel Paté with a rocket and pine nut salad
- ✦ Roast Butternut Squash, Shaved Fennel and Watercress Salad
- ✦ Artisan Breads and Butter

Mains..

- ✦ Silverside of Beef with Yorkshire Puddings
- ✦ Coq au Vin in a White Wine Sauce with Mushrooms and Capers
- ✦ Baby New Potatoes roasted in their skins
- ✦ Steamed Seasonal and Roasted Root Vegetables
- ✦ A Stack of Roasted Mediterranean Vegetables served in a home made tomato sauce

Desserts..

- ✦ Chocolate Brownie with Hot Chocolate Sauce and Vanilla Ice Cream
- ✦ Lemon Meringue Brulée with cream

Evening Food..

- ✦ Moroccan Meatballs with Rice and Flat Bread
- ✦ Artisan Rolls, Butters and Pickles

A Barn Wedding at Stowford Manor
15th September 2018 Guests 88/116

"I just wanted to say a big "Thank You" for making Daisy and Sean's wedding day so special with the delicious food you provided. I have received so many compliments from different guests about the fabulous food. All your staff were so helpful and kind and Graham ran the event with Military precision; It was so well organised and stress free for me!"

Sally Anne (Mother of the Bride)

We just got back from our honeymoon and wanted to thank you for all your hard work at our wedding. All our guests commented that the food was brilliant, one kid absolutely refused to stop eating his dessert even though he was too full to continue and had to be forcefully separated from it by his dad! We also had a lot of comments about the quality and speed of service which were exceptional.

Not only that, but throughout the entire booking process you were both great, we felt like we could just trust you to do the right thing at every turn. With a hundred other things to plan that was very reassuring and really took the weight off! We'll definitely be recommending you to everybody.

Sean McConnell (Groom)

Lesley and Graham did an amazing job on our wedding breakfast- the food was incredible and they made the whole process incredibly easy from start to finish. It was very affordable, and they really cared about what we wanted, nothing was too difficult for them. I cannot recommend them highly enough. An absolute pleasure to be around.

Daisy and Sean on Google



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Zach and Rachael

Mr and Mrs Gidney

Menu

Mains

Service from the Buffet;

- ✿ Slices of Silverside of Beef and Roasted Gammon (Mint sauce with the Gammon for Zach!)
- ✿ Baby New Potatoes roasted in their skins
- ✿ Yorkshire Puddings (3")
- ✿ Broccoli and Cauliflower
- ✿ Roasted Root Vegetables (Carrots, Parsnips, Leeks)
- ✿ Gravy
- ✿ Mustards (inc Wholegrain, English and "Yellow" Mustard a la USA!)

Dessert

- ✿ Sharing plates of mini desserts for each table; Brownies stacked at one end of the platter, mini cakes such as eclairs, and cheesecake squares, swirls of berries / fruits and cream.
- ✿ Warm Chocolate Sauce

Peterston Super Ely Village Hall

6th October 2018

Guests 89

"I'm a month late in writing this but Zach and I wanted to say a massive thank you for everything you did to make the wedding breakfast incredible!"

We had loads of people giving high praise on the food and on how friendly you were, Graham. Also, thank you for being so accommodating with our lateness, we weren't very good at managing the time between the ceremony and the reception!

We have a lot of friends getting married next year so will definitely be recommending you!"

Rachael Gidney (Bride)

"Everything was just perfect – Thank You!"

David Fittro (Father of the Bride)



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FRESH FOOD EVENTS

Lauren and Sean

Mr and Mrs Hales

Menu

Canapés

- ✦ Crispy Mac and Cheese Balls, Spicy Jalapeno Poppers
- ✦ Mini Chicken and Waffles with Maple Syrup drizzle

Main

- ✦ Pulled Pork
- ✦ Slow Cooked Beef Brisket
- ✦ Buttermilk Fried Chicken Breast Goujons
- ✦ Home Made Slaw
- ✦ Warm Corn Bread and Artisan Breads
- ✦ BBQ Baked Beans
- ✦ Pinto Beans in a BBQ Sauce
- ✦ Fries
- ✦ Deep South Vegan Meat (Free) Loaf with grilled Artichoke and Roast Squash

Desserts

- ✦ Pecan Pie and Key Lime Pie. Served with Cream
- ✦ A Vegan option on a Meringue Base

Evening

- ✦ Gumbo Fish, Shrimp and smoked sausage
- ✦ Mini Tortilla Wraps Chicken, Pork and Beef, accompanying sauces & salads
- ✦ Beans and Rice
- ✦ Roast Vegetable Wraps with Hazelnuts and Almonds

Glee Club Cardiff

11th October 2018

Guests 75/92

"Thank You for feeding us!!

The food was incredible, and we couldn't have hoped for a team that understood and delivered food that transports us right back to our amazing adventures together! Thank You"

Mr and Mrs Hales (Bride and Groom)



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FRESH FOOD EVENTS

Emma and Alex

Mr and Mrs Szafnauer

Menu

Sharing Platters

- ✦ Hummus, Bruschetta
- ✦ Falafel, Flat Breads
- ✦ Slices of Pepper, Stuffed Olives
- ✦ Stuffed Mini Peppers, Salads
- ✦ Cheeses including Feta, Cured Meats
- ✦ Dips including Oils
- ✦ Tartlets and Salad Nibbles such as cucumber & carrot sticks, cherry tomatoes.

Mains:

- ✦ A Gourmet Six Ounce Beef Pattie /
- ✦ A Chicken Breast Fillet
- ✦ Both served in a Brioche Bun with a dressing stack of crisp green salad, tomato, red onion rings, slice of mozzarella cheese, and a slice of smoked Back Bacon. Held with a wooden skewer. Mixed Salad served on the plate, accompanied by Coleslaw
- ✦ Three Types of chips; Wedges, Sweet Potato & Skin On
- ✦ Condiment Trays on each Table comprised of Jalapeno Peppers, Gherkins, Mint Yoghurt, Caramelised Onion Relish, Mustards, Tomato Ketchup, Mayonnaise, Caesar Salad Dressing, Guacamole

Desserts:

- ✦ Wedding Cake, dressed with red fruits. Served with jugs of cream

St Tewdrics House

20th October 2018

80 Guests

Graham and Lesley, thank you so much for bringing our vision to life. The food looked beautiful and tasted amazing. You really put our minds at rest throughout the process and we were confident you would exceed our expectations. Your love of food and knowledge of the dining experience helped inform and shape our wedding menu - the sharing platters went down a treat and gave our guests a chance to get to know each other over the food. From our very first meeting you took the time to get to know us as a couple and really understand what it was we were after. Throughout the planning process you were so flexible, approachable and offered us support and advice beyond our catering needs. We were also grateful to get a tasting session prior to our wedding allowing us the opportunity to work alongside you to create a bespoke menu. On the day itself the service was seamless, professional and we did not have to worry about a thing. We would be only too happy to work with you again in the future and recommend you highly.

*With best wishes,
Emma and Alex (Bride and Groom)*

*Hi Lesley and Graham,
I've finally had time to sit down and write this email. Thank you so so much for making Alex and Emma's wedding day at St Tewdrics perfect. The food and service was fantastic and everyone is still talking about it. I knew from the moment we first spoke at the wedding fayre you would be the perfect caterers for their reception. Words cannot express how grateful John and I are. Keep up the good work
Kind Regards*

Tracy and John Szafnauer (Parents of the Groom)



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FRESH FOOD EVENTS

Alex and Sophie

Mr and Mrs Davies

Menu

Paella;

- ✦ A Vegetarian Paella with tomatoes, beans, chickpeas and peppers.

Second Dish;

- ✦ Chicken in a mildly spicy Tomato Sauce to accompany the Paella
- ✦ Mini Chorizo served from a separate warming plate to allow guests to choose some or all of the three options.
- ✦ All served with fresh crispy salads and Artisan breads.

Dessert;

- ✦ Wedding Cake

The New Bristol Brewery
17th November 2018
80 Guests

"Fresh Food Events were a complete pleasure to work with. Graham and Lesley made planning our big day so much easier, with excellent communication and a visit to help us get our heads straight. We can not recommend them enough. They went well beyond what we thought they would, and worked excellently with the venue we hired. I think all parties would agree that things went off without a hitch, and our guests have all said that the food was lovely. Fresh Food took all the stress out of sorting out a vital component of our wedding festivities, and a vegetarian paella was a fantastic suggestion to accommodate our assorted dietary requirements. Lesley and Graham: thank you so much."

Alex and Sophie



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FRESH FOOD EVENTS

Charlene and Kyle

Mr and Mrs Lovesy

Menu

Starters; Sharing Platters

- ✦ Antipasti, Charcouterie, Olives,
- ✦ Oils, Breads, Hummus

Main

- ✦ Beef in Creamy Peppercorn Sauce, served with Baby New Potatoes Roasted in their skins, and Seasonal Vegetables
- ✦ Fillet of Salmon in a Dill and Cream Sauce, dressed with Cockles, served with Steamed New Potatoes, Fresh Kale

Dessert

Mini Dessert Buffet on Sharing Platters;

- ✦ Eclair,
- ✦ Chocolate Brownies,
- ✦ Lemon Tart,
- ✦ Toffee Blondies and more

Evening

Ploughman's Buffet;

- ✦ Cheddar Cheese, Brie, Wensleydale,
- ✦ Country Roast Ham Slices, Gala Pie Slices,
- ✦ Assorted Crackers, Artisan Rolls and Butter
- ✦ Pickles and Sauces, Pickled Onions
- ✦ Pickled Beetroot, Picked Red Cabbage
- ✦ Coleslaw, Cherry Tomatoes
- ✦ Boiled Egg Slices, Basket of Apples

Chepstow Drill Hall
24th November 2018.
54 /150 Guests



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FRESH FOOD EVENTS

Natasha and Dave

Mr and Mrs Webley-Parry

Menu

Welcome Drinks and Nibbles

- ✚ Mulled Wine
- ✚ Nastro Peroni
- ✚ Mince Pies

Starter

- ✚ Minestrone Soup with a Crusty Roll and Butter.

Main

- ✚ Chicken Breast, stuffed with Caerphilly Cheese, wrapped in Bacon and served with a home-made tomato sauce.
- ✚ Chicken Fillets for the Children
- ✚ Baby New Potatoes roasted in their skins and sprinkled with sea salt
- ✚ Steamed Broccoli and Cauliflower

Dessert

- ✚ Key Lime Pie
- ✚ Profiteroles

Cheeseboard

- ✚ A small Cheeseboard (Cheddar, Caerphilly and Brie, with grapes, celery, bread rolls and butter)

The Muni Arts Centre

8th December 2018

121 Guests



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FRESH FOOD EVENTS

Lucy and Lee

Mr and Mrs Leigh

Menu Afternoon Tea

- ✿ Assorted finger sandwiches - meat, fish and vegetarian on granary and white bread.
- ✿ Sausage Rolls
- ✿ Mini Quiche (v)
- ✿ Chicken Caesar Tartlets
- ✿ Stilton, Pear and Walnut Tartlets (v)
- ✿ Fruited Warm Scones, Jam and Clotted Cream
- ✿ Mini Eclair
- ✿ Mini Fruit Tartlets
- ✿ Mini Brownies
- ✿ Salted Caramel Profiteroles
- ✿ Fruit cake
- ✿ Lemon Drizzle Cake
- ✿ Tea and Coffee served to table.

Caldicot Castle
26th January 2019
48 Guests

Graham and Lesley made an absolutely amazing Afternoon Tea for our wedding in Caldicot Castle in January of this year! They were so attentive and made sure our day ran absolutely perfectly!! And the food was out of this world!! Can highly recommend!!

Lucy Leigh (Bride)



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FRESH FOOD EVENTS

Alice and Nick

Mr and Mrs Jones

Menu

Canapés

- ✦ Chicken Waffles with Maple Syrup
- ✦ Mini cheese burgers
- ✦ Mini tacos- pulled pork, avocado & sour cream
- ✦ Mac & Cheese bites
- ✦ Mozzarella Sticks
- ✦ Mini Doughnuts with chocolate dip

Antipasti Sharing Platters

- ✦ Mozzarella, Sun Dried Tomatoes
- ✦ Salami, Chorizo, Prosciutto
- ✦ Olives, Chilli Oils
- ✦ A mix of Flat Breads and Artisan Rolls
- ✦ Rocket & Cherry Tomatoes on the vine

Mains

- ✦ Beef Wellington stuffed with onions breadcrumbs and chicken liver
- ✦ Plain Buttery Mash
- ✦ Small charred Leeks
- ✦ Heritage Carrots
- ✦ Onion Loaf
- ✦ Rich Beef Sauce, in Sharing Jugs on the Table

Dessert

- ✦ Warm Toffee Cake
- ✦ Topped with a cold Chocolate Hemisphere
- ✦ A Small Jug of Hot Toffee Sauce to melt the chocolate when poured

Evening

Cumberland, Pork & Leek and Glamorgan Sausages
Sausages in Brioche rolls, with salads and sauces.

St Tewdrics House

30th March 2019

96 Guests

"Thank you so much for everything we had a great day and the food was out of this world!"

Alice Jones (Bride)



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FRESH FOOD EVENTS

Jerome and Marié

Mr and Mrs Cuenca

Menu

Canapés

- ✦ Japanese chicken meatball on a toothpick with soy dip sauce.
- ✦ Mini tacos with prawns, avocado, sour cream, coriander
- ✦ Vegan Mini tacos with sweet potato, avocado, salsa, coriander
- ✦ Grilled halloumi wrapped in Parma ham
- ✦ Vegan Maki sushi

BUDDHA / AHI-POKE BOWL

- ✦ Sticky Japanese rice
- ✦ Whole-wheat rice and quinoa (Vegan)
- ✦ Poached salmon
- ✦ Chicken thighs
- ✦ Chickpeas / Sweet Potato / Spinach / Broccoli
- ✦ Avocado
- ✦ Wakame seaweed
- ✦ Edamame beans / Sweet corn
- ✦ Japanese omelette
- ✦ **Sauces;** Peanut Lime / Hawaiian / Korean Spicy
- ✦ **Sprinkles;** Egg Furikake / Toasted sesame seeds / Shredded nori seaweed / Coriander
- ✦ **Vegan Pancit** Pan fried glass noodles with vegetables

Desserts

A dessert buffet, of Berries, Brownies, Meringues and Cream with Matcha Powder, displayed on glass

The Barn at Brynîch

6th April 2019

76 Guests

"Everyone said how great the exotic food was, especially the Pansit! Thank you so much!"

Jerome Cuenca (Groom)



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FRESH FOOD EVENTS

Tessa and James

Mr and Mrs Crotty

Menu

A Grazing Table;

- ✦ Pastrami
- ✦ Country Crumbed Ham
- ✦ Salami
- ✦ Cheeses – Cheddar Cubes, Mozzarella Balls
- ✦ A Variety of Crackers
- ✦ Sun Dried Tomatoes,
- ✦ Artichoke Hearts and Olives
- ✦ Mini Quiche
- ✦ Bruschetta
- ✦ Pickles
- ✦ Olives

Mains, Served Family style

- ✦ Sausages
- ✦ Mash
- ✦ Spring Greens
- ✦ Creamed Leeks
- ✦ Onion Gravy in a Jug

Dessert

- ✦ Lime and Ginger Cheesecake with a drift of berries

Coed Hills Wedding Space

13th April 2019

118 Guests

“Thank you Graham you and Lesley you have been fantastic throughout. We had such a lovely day. Your professionalism was amazing and was remarked upon by all my family “

Tessa Crotty (Bride)



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FRESH FOOD EVENTS

Veronica and Chris

Mr and Mrs Tremain

Menu

Canapés

- ✚ Dark bread topped with beetroot salad and half a meatball
- ✚ Chicken Tikka and Mango Chutney on Naan bread
- ✚ Stilton, Pear and Walnut Tartlets
- ✚ Goats Cheese and Plum Chutney on Artisan bread

Sharing Platters

- ✚ Charcuterie, Olives, Oils, Breads, Hummus and Antipasti (Artichoke Hearts, Roast Peppers, Sun Dried Tomatoes).

Main

- ✚ You would like to offer your guests a choice of
- ✚ Beef Lasagne, made that morning, served with Salads and Garlic Bread
- ✚ Roast Vegetable Lasagne, as above, for your Vegetarian Diners.

Dessert

- ✚ Mini Dessert Buffet on Sharing Platters; Mini cakes and treats including éclair, chocolate brownies, Lemon Tart, Toffee Blondies, Cut Fruit

Evening

- ✚ Bacon Rolls

Chepstow Castle / Caldicot Choir
Hall

27th April 2019

Guests 54 / 94

"Fresh Food Events were probably best part of the wedding; they were easily the most flexible as well as the most fairly priced. Going above and beyond the call of duty, from the early delivery of table cloths to announcing us entering the hall and leaving the hall as well as making sure that everything was going to plan.

We were provided with a fantastic really tasty Lasagne and comforting words to the groom before the event, so a big 'thank you' to Lesley and Graham for an excellent event. We highly recommend Fresh Food Event for any catered event."

*Chris Tremain
(Groom)*



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FRESH FOOD EVENTS

Zoe and Stuart

Mr and Mrs Parsons

Menu

Canapés

- ✦ Bruschetta with tomato and oil (light on basil)
- ✦ Mini Toad in the Hole
- ✦ Salmon and Cream Cheese Blini
- ✦ Mini Baked Potatoes with Cheese and Sour Cream
- ✦ Pear Stilton and Walnut Tartlets

Starters..

- ✦ Roasted Mediterranean Vegetable & Tomato Soup

Mains..

- ✦ Chicken Breast stuffed with Duxelle (finely chopped Mushroom), dressed with leeks and edible flowers / micro herbs for colour
- ✦ Potatoes Dauphinoise
- ✦ Fresh Seasonal Green Vegetables ; Broccoli, Beans, Cauliflower
- ✦ Roasted Root Vegetables; Carrots, Parsnips and Suede

Desserts..

- ✦ Chocolate Brownie with Chocolate Sauce and red berries

Evening

- ✦ Chicken Curry, Beef Curry, Vegetable Curry
- ✦ Pilau Rice, Bhajis / Naan Breads



St Tewdrics House

3rd May 2019

Guests 63

We cannot thank Fresh Food Events enough for catering our wedding! The food that Lesley and her team produced was impeccable, and we had nothing but compliments, especially the chocolate brownie! (WOW!) As for Graham, you will not find a more professional and caring MC. He looked after us both throughout our entire day making sure that we had nothing to worry about. Couple them both together and your left with one dynamic dream team.

We couldn't have wished for better caterers for our day, and Fresh Food Events made ours extra special!

Zoe Parsons



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FRESH FOOD EVENTS

Jamie and Roger

Mr and Mrs Coleman

Menu

Nibbles:

Bowls of Crisps, Bombay Mix, Tortilla Chips
Rice Crackers Peanuts

Mains:

- ✿ Chilli Con Carne, with Rice, Sour Cream, Salsa, Guacamole, Tortilla Chips
- ✿ Hot sauce around for Roger!
- ✿ Mushroom Stroganoff with Wild and White Rice
- ✿ Chicken Goujons and Wedges for the Children

Dessert:

- ✿ Cheesecake – Baked Cheesecake with a couple of choices of fruit or chocolate. Cream
- ✿ Profiteroles (especially for the children)

Evening

- ✿ Buffet of Pastries, Cakes and Fruit with Chocolate Fountain

Caldicot Castle

11th May 2019

Guests 68

I just want to say a huge THANK YOU to you both for everything you've done. You've gone above & beyond my expectations and really pulled it out the bag. Thank you so much for making our day so special & looking after us xxx
Jamie (Bride)



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FRESH FOOD EVENTS

Rozanna and Stewart

Mr and Mrs Barker

Menu

Bridal Party Breakfast

- ✦ Granola, Yoghurt Pots
- ✦ Strawberries, Raspberries and Blueberries
- ✦ Croissants, Cinnamon Rolls, Brioche Rolls
- ✦ Fruit Basket and And Fruit Juices

Canapés

- ✦ Mini Prawn Cocktails – Cucumber slices with Mango and Chilli Salsa with a large Prawn on top.
- ✦ Roast Sweet Pepper and Mushroom Bruschetta dressed with Rocket
- ✦ Watermelon, cured ham and feta on a skewer
- ✦ Goats cheese and plum chutney on artisan bread
- ✦ Spiced Pear Tartlet with Ham

Sharing Platter Starters

- ✦ Stuffed Peppers, Prosciutto, Salami, Chorizo Pastrami
- ✦ Cheddar Cheese, Cornish Yarg
- ✦ Spanish Omelette,
- ✦ Cherry Tomatoes, Rocket
- ✦ Sun blushed tomatoes
- ✦ Artichoke Hearts, Pomegranate Seeds
- ✦ Prawns marinated in lime and ginger
- ✦ Olive Oil and Balsamic vinegar
- ✦ Artisan Rolls and Butter

Mains

- ✦ Supreme of Chicken in a White Wine and Tarragon Sauce OR
- ✦ Medallions of Beef slow cooked in a red white and shallot jus
- ✦ Roasted Root Vegetables
- ✦ Steamed Seasonal Vegetables
- ✦ Baby New Potatoes Roasted in their skins with sea salt

Dessert Trio

- ✦ Lime and Ginger Cheesecake in a small ramekin topped with an edible flower
- ✦ Chocolate Brownie and Strawberry Tart
- ✦ Dressed with raspberries and blueberries

For The Bride and Groom

- ✦ Sharing Sticky Toffee Pudding under a Chocolate Shell with Hot Caramel Sauce. Served with Red Berries.

Evening

- ✦ Pizzas to Order!

Penterry Farm

18th May 2019

Guests 62

Lesley and Graham recently catered our wedding and to give them a challenge is an under statement. We got married on the farm where we live in a cattle shed with NO electricity or readily available running water. The lack of essentials would mean most caterers didn't want to cater for us with such basic conditions.

However this was overcome very easily with the 'can do' attitude of Lesley and Graham. They even came to do a site visit before hand to help plan the day. Nothing was a problem, from start to finish. Our tasting evening gave us the opportunity to tweak our menu before the wedding and allow our taste buds to become giddy with excitement for the special day.

The communication from day one to post wedding was incomparable to any other supplier we worked with. We loved Graham's structured approach with every amended document immediately a new version was produced for us to check this allowed us to feel assured that Fresh Food's team had complete control of the day: Alongside Lesley's creativity together they delivered perfection on our wedding day.

Our guests couldn't believe how tasty our food was in such simple conditions including our farmer friends complementing the quality of the beef used and how tender the meat was.

Genuinely, this husband and wife team excel within the catering industry and will deliver nothing short of the best. By choosing Fresh Food events you can rest assured that you will receive excellent quality food using the best local ingredients cooked with love, served by a team of professionals with Graham keeping a close eye on proceedings to ensure timings are adhered to accordingly. Meanwhile Lesley is maintaining her creativity back of house checking each dish before it leaves the kitchen. If you want delicious, professional, great value, experienced caterers who will only deliver their best, choose Fresh Food Events.

Thank you for making our day so special.

Love Roz and Stew and Benson xxxx

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FRESH FOOD EVENTS

Etana and Kane

Mr and Mrs Simmonds

Menu.

The Night Before...

Paella!

The Big Day... Grazing Table

- ✿ Pear, Stilton & Walnut Tarts
- ✿ Assorted Bruschetta
- ✿ Sun Dried Tomatoes & Artichoke Hearts
- ✿ Olives, Feta, Spanish Omelette
- ✿ Peppers, Hummus, Falafel
- ✿ Sweet chilli dip
- ✿ Beetroot cubes on cocktail sticks
- ✿ Mini peppers stuffed with cream cheese
- ✿ Cheddar Cheese, Camembert, Brie, Gouda
- ✿ Grapes, Nuts, Dried Fruits, Fresh Figs
- ✿ Rocket, Cherry Tomatoes
- ✿ Flatbreads, Crackers and Breadsticks
- ✿ Smoked Salmon
- ✿ Olive Oil / Balsamic Vinegar
- ✿ Artisan Bread Rolls, Foccacia

Evening Supper

- ✿ Tomato and Basil Soup with crusty bread
- ✿ Stuffed Chicken Breast stuffed with a mushroom duxelle in a cream and herb sauce
- ✿ Slow Roast Beef in a Red Wine and Shallot Jus
- ✿ Roasted Root Vegetables – Carrots, Parsnips, Swede
- ✿ Warm New Potatoes
- ✿ Tartlette au Citron Raspberry Coulis and Cream
- ✿ Trio of Chocolate Mousse Raspberry Coulis and Cream

Llanthony Manor

3rd and 4th June 2019

Guests 17

I highly recommend these lovely people! The food was excellent...fresh, quality, creative! Lesley and Graham were so wonderful to work with! We came to Wales from the US and they were super helpful! They prepared 3 amazing meals for 17 of us...a dinner of Spanish rice with all the extras, a lovely tasting plate spread for lunch and an amazing formal dinner! No one went hungry that's for sure! These talented people can do anything! Melissa (Mother of the Bride)



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FRESH FOOD EVENTS

Jordan and Sam

Mr and Mrs Morgan

Menu.

Canapés

- Bruschetta with Tomato & Olive Oil
- Salmon & Cream Cheese Blinis
- Poached Pear Wrapped in Parma Ham

Starters

- Roasted Vegetable Soup
- or
- Leek and Potato Soup

Mains

- Beef in Peppercorn Sauce, or
- Chicken Breast stuffed with Caerphilly Cheese, wrapped in Bacon, served in a home made Tomato and Basil Sauce.
- Baby New Potatoes roasted in their skins
- Fresh Seasonal Green Vegetables ; Broccoli, Beans, Cauliflower
- Chicken Nuggets and Wedges for the Children

Desserts

- Chocolate Brownie with Chocolate Sauce and Red Berries
- Lemon Tart with Cream

Hogs Head Barn
15th June 2019
Guests 101



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FRESH FOOD EVENTS

Sarah and Adam

Mr and Mrs Tiley

Menu.

Grazing Table

- ✿ Small Sausage Rolls,
- ✿ Mixed Finger sized Savoury Pastries
- ✿ Crisps & Breadsticks
- ✿ Roasted Pepper & Mushroom Bruschetta
- ✿ Cheddar Cheese Cubes
- ✿ Mini Quiche & Mini Scotch Eggs
- ✿ Crudités and Hummus Dip

Mains

- ✿ Slices of Beef or Turkey
- ✿ Roast Potatoes
- ✿ Roasted Root Vegetables
- ✿ Steamed Seasonal Vegetables
- ✿ Stuffing / Yorkshire Puddings
- ✿ Sauces and Gravy

Dessert

- ✿ Chocolate Brownie with Warm Chocolate Sauce and Red Berries
- ✿ Fred and Ginger Cheesecake
- ✿ Raspberry & White Chocolate Roulade

Afternoon Waffle Station

- ✿ Sweet Waffles
- ✿ Chocolate Sauce / Toffee Sauce
- ✿ Whipped Cream, Smarties and Sprinkles
- ✿ Strawberries, Raspberries, Blueberries

Evening BBQ

- ✿ Butchers Sausages and Beef Burgers
- ✿ Bread Rolls
- ✿ Corn on the Cob
- ✿ Cheese, Onions & Coleslaw
- ✿ Sauces and Mustards
- ✿ Vegetarian and Vegan – Stuffed Courgettes with Minted Beans

Caldicot Castle

22nd June 2019

Guests 54

"Sarah and I just wanted to drop you a quick note to thank you and your team for everything that you did to help us celebrate our wedding. The food was amazing and everything we hoped for (and more)."

The whole day went really well and we are very grateful for the part you played. Your staff are amazing (as is the food) and helped everyone feel relaxed which is exactly what we were hoping for.

We wish you and Lesley all the success in the world for your excellent and growing business." Adam Tiley (Groom)



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FRESH FOOD EVENTS

Dave and Tracy

Mr and Mrs Witts

Menu.

Buffet on Arrival

- ✦ Assorted Sandwiches
- ✦ Small Sausage Rolls,
- ✦ Savoury Mini Pastries
- ✦ Mini Quiche
- ✦ Samosas
- ✦ Bhajis
- ✦ Crisps

Evening BBQ

- ✦ Butchers Sausages
- ✦ Beef Burgers
- ✦ Cajun Chicken
- ✦ Halloumi and Peppers
- ✦ Baby New Potatoes roasted in their skins
- ✦ Coleslaw
- ✦ Green Salad
- ✦ Bread Rolls, Butter
- ✦ Sauces

Corse and Staunton Hall

22nd June 2019

Guests 70 / 150

We would like to thank you at Fresh Food Events, for your lovely food and great presentation of the food on the day. You helped make our day, one of the best days of our lives. We hope, that you also enjoyed the day, the weather was great, the food and drink was excellent, the cake was a picture and the band was brilliant. Loved everything.

I and my family will certainly promote you to other families and friends that require your services. You're a credit to the food industry.

Myself and Tracy are so glad we met you Graham, and will remain good friends in the future.

Kind regards Mr and Mrs Witts



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Our Commitment...

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FRESH FOOD EVENTS

Louise and Christopher

Mr and Mrs Morgan

Menu.

Canapés and Welcome Drinks

- ✦ Mini Welsh Rarebit
- ✦ Cockles, Lavabread and Bacon Bruschetta / Tartlet
- ✦ Caerphilly Cheese and Cherry Tomato Tartlets
- ✦ Caramelised Leek Red Onion Tartlets with Perl Las Blue Cheese
- ✦ Welsh Beef & Horseradish in mini Yorkshire Puddings
- ✦ Mini Welsh cakes laced with Penderyn Whiskey
- ✦ Prosecco

Buffet

- ✦ Chicken chasseur
- ✦ Beef Stroganoff
- ✦ Mushroom Stroganoff (V)
- ✦ Buttery Mashed Potato
- ✦ Peas

Dessert

- ✦ Assortment of Crackers
- ✦ Small bite size cheese pieces, Brie, Cheddar and Caerphilly
- ✦ Mini cakes including Brownies, Blondies, Eclairs and Profiteroles
- ✦ Fruits such as Melon Slices, Grapes and Strawberries, Raspberries and Blueberries.
- ✦ Small Basket of Apples
- ✦ Small Meringues

Sully Sports and Social Club

6th July 2019

Guests 125

"Graham & Lesley

What can I say?! It feels like we have been on a journey! I can't tell you how lucky we feel to have engaged FFE, you made the day perfect. Louise and I visited [the venue a week later] and they are STILL raving about your food. They just can't fathom quite how you pulled it off!

Aside from the end product, can we also say how professional and well organised you have been to work with. The quote versions, the delivery documents, the attention to detail, the superb tasting night – all absolutely perfect.

Thank you so much for looking after me before and then during the speech, I nearly lost it a couple of times!

Be assured that if we ever meet anyone that needs catering, it'll be you guys every time.

Diolch yn fawr iawn" Christopher & Louise



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FRESH FOOD EVENTS

Laura and Lee

Mr and Mrs Diamond-Roberts

Menu.

Canapés

Bruschetta;

- ✦ Ham and Salsa
- ✦ Mushroom
- ✦ Roasted Sweet Pepper
- ✦ Pesto

Buffet

- ✦ Home Made Lasagne
- ✦ Garlic Bread
- ✦ Green Salad
- ✦ Mozzarella and Tomato Salad with Basil
- ✦ Vegan Chickpea and Spinach curry
- ✦ Pilau Rice
- ✦ Naans

Dessert

- ✦ Wedding Cake with Cream

Cheese Boards

- ✦ Abergavenny Goats Cheese
- ✦ Black Bomber
- ✦ Tintern
- ✦ Perl Las
- ✦ Perl Wen
- ✦ Grapes
- ✦ Celery
- ✦ Caramelised Red Onion Marmalade
- ✦ Crackers and Butter

Usk Castle
11th July 2019
Guests 66



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FRESH FOOD EVENTS

Rachel and Ed

Mr and Mrs Barnett

Menu.

Canapés

Bruschetta

- ✿ Ham and Salsa
- ✿ Mushroom
- ✿ Roasted Sweet Pepper
- ✿ Pesto

Starter

- ✿ Beef Tomato, Mozzarella and Basil Salad
- ✿ Oil and Vinegar
- ✿ Artisan Rolls and Butter

Mains

- ✿ Whole boneless Breast of Chicken, stuffed with a duxelle of mushrooms, roasted, and served in a smooth creamy white wine and tarragon sauce.
- ✿ Sliced Potatoes with Thyme
- ✿ Roasted Heritage Carrots and Green Beans

Dessert

- ✿ Individual Banoffee Cups accompanied by Brownies and Strawberries

Evening

Pizzas!

- ✿ Margherita
- ✿ Pepperoni
- ✿ BBQ Chicken
- ✿ Vegetarian
- ✿ Vegan

Priors Court Barn

13th July 2019

Guests 63

Thank you so much for everything you did for our big day. The food and service were great! Also thank you for all the extra things you did like moving the room around etc, it's safe to say you were more than caterers for us which made the day very special!

Rachel and Ed



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FRESH FOOD EVENTS

Meg and Sam

Mr and Mrs Maxfield

Tapas

- ✦ Olives
- ✦ Arancini Balls
- ✦ Sundried Tomatoes
- ✦ Mini Stuffed Peppers
- ✦ Serrano Ham and Manchego Cheese Tartlets
- ✦ Patatas Bravas
- ✦ Warm Mini Chorizo
- ✦ Bruschetta with Ham and Mushroom
- ✦ Spanish Omelette
- ✦ Mini Kebab of Herby Chicken

Paella!

- ✦ A Fish Paella with King Prawns, Prawns, Mussels and White Fish
- ✦ A Chicken and Chorizo Paella
- ✦ A Vegetarian Paella with tomatoes, beans, chickpeas and peppers.
- ✦ Crisp Green Salad
- ✦ Greek Salad
- ✦ Tomato Salad
- ✦ A mix of Artisan breads and butter (in baskets on tables)
- ✦ Oil and Vinegar will be placed on the Tables

Gants Mill Bruton

20th July 2019

Guests 150

Thanks for a fantastic day on Saturday Gray, and of course Lesley and your team – you guys did an amazing job, Food was terrific and staff were all lovely and did a brilliant job"

Sam Maxfield



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FRESH FOOD EVENTS

Nick and Jen

Mr and Mrs Jones

Welcome Drinks

- ✦ Pimms and Juices

Canapés

- ✦ Mushroom Bruschetta
- ✦ Roast Sweet Pepper Bruschetta
- ✦ Ham Bruschetta
- ✦ Tomato and Basil Bruschetta

Starters

Italian Antipasti

- ✦ Salami and Prosciutto
- ✦ Manchego Cheese
- ✦ Olives and Sun Dried Tomatoes
- ✦ Mini peppers stuffed with cream cheese
- ✦ Cherry Tomatoes and Rocket
- ✦ Oils and Vinegar, Artisan Rolls and Butter

Maines

- ✦ Slow cooked Braised Brisket of Beef, Carved Chicken Breasts roasted with oregano and sea salt served on Sharing Platters, dressed with roasted cherry tomatoes on the vine
- ✦ Roasted Mediterranean Vegetables; Courgettes, Peppers, Tomatoes, Onions, Aubergine.
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Vegetarian Option, Stuffed Peppers with Cous Cous and Goats Cheese

Dessert

- ✦ Lemon Syllabub to Grandma's Recipe:
Served in swirls pots with shortbread biscuits

Evening Food

- ✦ Burgers and Hot Dogs

Tickenham Village Hall

27th July 2019

Guests 150

'What Graham and Lesley offer is a unique experience where everything is about you. They were incredible, nothing was too much trouble, the food was delicious, the serving as professional as could be, and Graham and Lesley couldn't have been kinder, and treated us a long standing friends despite knowing us for only a few months. All of our guests commented on how great the food was, and most importantly how personal it was to us'

Nick Jones



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FRESH FOOD EVENTS

Sophie Hayward

Finger Buffet

- ✿ Traditional Farmhouse White and Wholemeal Sandwiches
- ✿ Filled Wraps with Meats, Cheeses, Fish, Salad and Chutneys
- ✿ Savoury Bruschetta – Vegetarian and Meat
- ✿ Thin Crust Pizza with Caramelised Red Onion, Buffalo Mozzarella & Wild Rocket
- ✿ Mini Goats Cheese and Baby Plum Tomato Tartlets
- ✿ Thai Chicken Skewers with Peanut Dip
- ✿ Crudité and Breadstick Platter with Hummus & Sweet Chilli Dips
- ✿ Mini Cake Platter with Mini Éclair, Mini Raspberry Cheesecake Tarts and Chocolate Brownies
- ✿ Cheeseboard with Welsh and Continental Cheeses, Fig Chutney, Celery, Grapes and Crackers.
- ✿ Luxury Cut Fruit Platter
- ✿ Prawn Cocktail for Dad!

Blaise Castle House Bristol

27th July 2019

Guests 60

The company were prepared to do a site visit, which we found helpful. They listened to our requests and were reliable, friendly and professional. Our wedding guests commented on the excellent standard of food (finger buffet) The food was delivered on time and well presented. Thanks to everyone involved!

Caroline Hayward (Mother of the Bride)



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FRESH FOOD EVENTS

Janice and Derek Ward

Diamond Wedding!!

West Knoyle Village Hall

27th July 2019

Guests 48

BBQ and Hot Buffet

- ✿ Flat Iron Steaks
- ✿ Pulled Pork
- ✿ Cajun Chicken
- ✿ Quality Butcher's Sausages
- ✿ Roast Sweet Peppers with Halloumi Cheese
- ✿ Wild and White Rice
- ✿ Baby New Potatoes
- ✿ Home Made Coleslaw
- ✿ Green Salad
- ✿ Tomato and Mozzarella Salad with Basil
- ✿ Sauces & Condiments

We were very pleased with yours and your daughters efforts to do everything efficiently on Saturday. It was perfect. Also your attitude that nothing is too much trouble to do whatever we might be in need of. Thanks very much again for your seamless efforts for it all to be just right plus the extra mile to which you willingly go. We look forward to seeing you again at Ian's Birthday do next year. In the meantime keep busy. Good to hear you are. Love Janice. x



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FRESH FOOD EVENTS

Faye and Richard

Mr and Mrs Stephenson-Davies

Canapés

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Smoked Chicken with Mango Salsa Tartlet
- ✦ Watermelon, cured ham and feta on a skewer
- ✦ Goats cheese and plum chutney on artisan bread
- ✦ Roast Pepper cream cheese and pine nut crostini

Starters - Sharing Boards

- ✦ Cheeses – Cheddar Cubes and Camembert Wedges
- ✦ Olives and Sun dried Tomatoes
- ✦ Paté de Campagne
- ✦ Fig and Branston Pickles
- ✦ Flatbreads and Jacobs Cream Crackers
- ✦ Laughing Cow Cheese
- ✦ Dressed with Rocket & Cherry Tomatoes on the vine
- ✦ Breads, Butter

Mains

- ✦ Roasted Beef and Yorkshire Puddings
- ✦ OR Chicken Supreme
- ✦ Roasted Root Vegetables, Broccoli
- ✦ Heritage Carrots
- ✦ Potatoes Dauphinoise
- ✦ Stuffing, Mustards, Horseradish

Dessert

Sharing Platters of Mini Cakes to include

- ✦ Brownies, Mini Cheesecakes, Lemon Drizzle Cake
- ✦ Salted Caramel Profiteroles
- ✦ Red Berries, Grapes
- ✦ Chocolate Dipped Strawberries
- ✦ Mini Doughnuts with Chocolate sauce

Evening Food - Paella and BBQ

- ✦ Seafood and Chicken Paella
- ✦ Sausages and Beef Burgers
- ✦ Pulled Pork and Brioche Buns
- ✦ Breads and Butter,
- ✦ Green Salad, Tomato Salad,
- ✦ Cheese Slices
- ✦ Grated Cheddar Cheese
- ✦ Coleslaw, Onions, Sauces and Mustards

Tall Johns House

3rd August 2019

Guests 86 / 200

"You treated us like Kings and Queens!"

Faye Stephenson-Davies



We wouldn't normally put Laughing Cow cheese on a platter, but it was a standing joke in the Groom's family, so of course, we did as we were asked!



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FRESH FOOD EVENTS

Diane and Richard

Mr and Mrs Kellett

Starters – Sharing Boards

Italian Antipasti

- ✦ Salami, Prosciutto
- ✦ Hummus
- ✦ Carrot and Cucumber Sticks
- ✦ Olives and Sun Dried Tomatoes
- ✦ Cherry Tomatoes, Rocket
- ✦ Oils and Vinegar
- ✦ Artisan Rolls and Butter

Mains

Served from the Buffet;

- ✦ Breast of Chicken in a Cream Tarragon and White Wine Sauce
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Broccoli and Cauliflower
- ✦ Vegetarian Lasagne

Dessert

Mini Dessert Buffet of

- ✦ Brownies,
- ✦ Blondies,
- ✦ Eclairs,
- ✦ Chocolate Salted Profiteroles,
- ✦ Grapes,
- ✦ Berries
- ✦ Wedding Cake
- ✦ Jugs of cream

Caerphilly Castle

4th August 2019

Guests 95

"I just wanted to say a massive thank you to you all. The efforts you and your respective teams went to in the preparation and running of our wedding day was truly impressive, thoroughly professional and absolutely amazing.

Diane and I had the perfect day and all we want to do now is keep reliving it!! It would not have been anywhere near as wonderful without all of your efforts. A heartfelt thank you from us both.

Such a brilliant day. Thank you all."

Rich and Diane.



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FRESH FOOD EVENTS

Beth and Chris

Mr and Mrs Taylor

Canapés

- ✦ Smoked salmon & Cream Cheese Blini
- ✦ Stilton, Pear and Walnut Tartlet
- ✦ Mushroom and Red Pepper Bruschetta
- ✦ Smoked Duck Skewers with Red Onion Marmalade
- ✦ Watermelon, Cured Ham and Feta Skewers

Mains

- ✦ Slow cooked Medallions of Beef in a red wine jus
- ✦ Chicken breast stuffed with Pearl Wen cheese wrapped in dry cured ham with a creamy leek sauce
- ✦ Roasted mixed root vegetables – Carrots, Parsnips and Swede
- ✦ Baby New Potatoes roasted in their skins with Sea Salt

Dessert

A trio of desserts;

- ✦ Lime & Ginger Cheesecake
- ✦ Dark Chocolate Mousse
- ✦ Strawberry Shortbread
- ✦ Dressed with red berries

Evening Food

- ✦ Paella – A choice of three options cooked Live before the guests
- ✦ Chicken and chorizo
- ✦ Seafood and White Fish
- ✦ Vegetarian
- ✦ Served with Crisp Salads

Cefn Tilla Court
17th August 2019
Guests 80

"Lesley and Graham catered for our wedding in August and we could not recommend them enough. Everything from initial contact to the delivery of delicious and superbly presented food on the day was truly faultless.

The service they offer is completely different to all the other caterers I contacted in the South Wales area, they allow you to have exactly what menu you would like and do not try to fit you in to 'Menu A, B or C' scenario. This also allowed us to tailor the menu to suit our budget. Graham was a fantastic MC on the day and organised the day seamlessly.

All their staff were wonderfully presented and very polite.

One of our guests commented that the meal that they had was simply far too good to be wedding food and they delivered this exceptional standard to 80 day guests and then a wonderful paella to 150 evening guests. Thank you so much both ♥"



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FRESH FOOD EVENTS

Charlotte and Clayton

Mr and Mrs Taylor

Welcome Drinks

- ✿ Prosecco

Canapés

- ✿ Chicken and Mango skewers
- ✿ Haloumi and Tomato skewers
- ✿ King Prawn in Ginger and Lime skewers

Mains

- ✿ Seafood paella
- ✿ Mac'n'Cheese
- ✿ Beef Brisket in Brioche Rolls
- ✿ Lime and Coriander Chicken Breasts (Sliced)
- ✿ Artisan Rolls and Butter
- ✿ Coleslaw
- ✿ Greek Salad
- ✿ Green Salad
- ✿ Sauces

West Usk Lighthouse

17th August 2019

Guests 46



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FRESH FOOD EVENTS

Janelle and Hywel

Mr and Mrs Day

Grazing Table

- ✿ Salamis
- ✿ Proscuitto
- ✿ Brushetta
- ✿ Olive
- ✿ Hummus
- ✿ Sweet Chili Dip
- ✿ Brie
- ✿ Cheddar
- ✿ Cherry Tomatoes
- ✿ Crackers and Breadsticks
- ✿ Country Ham

Starters

- ✿ Smooth Paté, Chutney and Melba Toast
- ✿ Sausage Rolls

Mains

- ✿ Roast Pork Loin with crackling and Sage and Onion Stuffing
- ✿ Roasted Breasts of Chicken
- ✿ Baby New Potatoes Roasted in their skins
- ✿ Roasted Carrots and Parsnips
- ✿ Savoy Cabbage and Broccoli
- ✿ Tanks of Gravy!!

Dessert

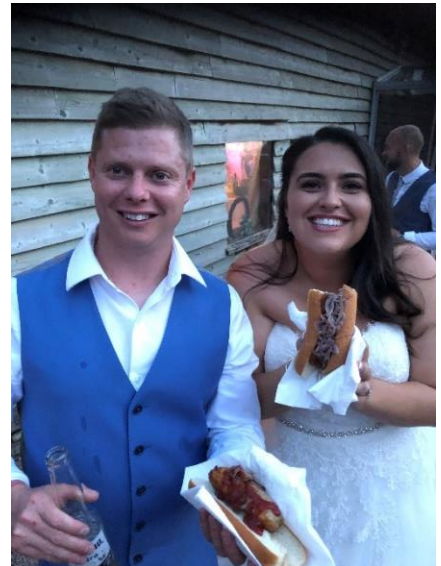
- ✿ A Trio of Desserts in "shot glasses";
- ✿ Dark Chocolate Mousse
- ✿ Mini Eton Mess,
- ✿ Ginger and Lime Cheesecake

Treadam Barn

24th August 2019

Guests 80

Graham and Lesley catered for our wedding. Thank you so much for making everything so easy! Nothing was too much trouble, which is exactly what you need from suppliers when planning the biggest day of your life. Graham you were a great MC and the food was great. Would highly recommend to anyone. Thanks again Janelle and Hywel 🍷



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FRESH FOOD EVENTS

Josh and Rhys

Mr and Mr Klein

Canapés

- ✿ Roast Sweet Pepper Bruschetta (v)
- ✿ Air Dried Ham and Fig Chutney Bruschetta
- ✿ Caprese (v) with Pesto
- ✿ Chicken Caesar Tartlets
- ✿ Smoked Duck and Red Onion Marmalade Skewers

Starters

- ✿ Trio of Melon served with Parma Ham & Raspberry Coulis
- ✿ Garlic King Prawns with Rocket, Watercress and Avocado Salad dressed with Lime and Ginger
- ✿ Asparagus Spears with Shaved Granarolo Quattrocento dressed with Lemon & Caper

Mains

- ✿ Roast Rump of Lamb flavoured with Rosemary, Red Wine and Redcurrant Jus accompanied by a rich, creamy Gratin Dauphinoise
- ✿ Loin of Cod in a Spanish style Tomato, Caper and Olive Sauce with Crushed New Potatoes
- ✿ Roast Butternut Squash and Sage Risotto (v)
- ✿ All served with a selection of Steamed Seasonal and Roast Root Vegetables.

Dessert

Trio of desserts

- ✿ Key Lime and Ginger Cheesecake
- ✿ Rich Chocolate Mousse
- ✿ Apple and Raspberry Crumble

Evening Food

- ✿ Chicken Curry, Rice and Naan Breads, Chutneys
- ✿ Moroccan Meatballs with Rice / Cous Cous
- ✿ Vegetable Curry, Rice, Naan, Chutneys
- ✿ Green Salad

Caldicot Castle

24th August 2019

Guests 150

"Thank you to Graham and Lesley for all of the planning ahead of our wedding, always quick communication and happy to meet up with us several times. Also a massive thank you to Lesley, Lucy, Jamie and their teams for delivering the perfect day for us. Even in the sweltering heat, the food was perfect! We have received so many compliments about the food, both day and night. You guys played a huge part of our perfect day, so thank you so much."

Rhys & Josh Klein x



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FRESH FOOD EVENTS

Ellie and Richard

Mr and Mrs Reeve

Canapés

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Beef and Horseradish in Mini Yorkshire Puddings
- ✦ Bruschetta (Tomato / Mushroom/ Roasted Pepper)
- ✦ Sweet Chilli Chicken Skewers with Pak Choi
- ✦ Mini Quiche (Vegetarian)

Mains

- ✦ 4oz Flat Iron Steaks
- ✦ Medium Piri Piri Chicken / Hot Piri Piri Chicken
- ✦ Butchers Beef Burgers / Butcher Pork Sausages
- ✦ Fried Onions and Cheese Slices for the Burgers etc
- ✦ Brioche Rolls for Burger and Sausages
- ✦ Warm Potato Wedges & Warm Baby New Potatoes
- ✦ Haloumi and Roasted Peppers
- ✦ Aubergine Parcels with tomato (Vegan Option)
- ✦ Home made Coleslaw
- ✦ Crudités and hummus
- ✦ Tomato, mozzarella and basil salad
- ✦ Green leaf salad / Greek Salad with Feta and Olives
- ✦ Artisan breads and Butter
- ✦ Red Onion Chutney

Dessert

- ✦ Eton Mess Self service Station

Evening Food

- ✦ Vegetarian Paella
- ✦ Fish Paella
- ✦ Chicken and Chorizo in separate Warming trays
- ✦ Green Salad, Cherry Tomatoes
- ✦ Flat Breads

Henderson Hall
Talybont on Usk
30th August 2019
Guests 71

*"Thank you for providing us with an excellent service.
The food was superb and you and your staff were
outstanding!"*

Best Regards

Richard Reeve



"Attended the wedding you catered for yesterday. What a brilliant day your whole team were amazing. Graham you were an excellent MC and the food was first class would defiantly recommend to anyone thank you"
Lesley Probert



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FRESH FOOD EVENTS

Hannah and Tom

Mr and Mrs Bryant

Canapés

- ✦ Mozzarella Pesto and Basil Bruschetta
- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Lime and Coriander Prawns in a Filo Pastry Cup
- ✦ Vietnamese Pork Belly Bites with ribboned Cucumber
- ✦ Caramelised Onion, Gruyere and Mushroom Puffs
- ✦ Min Hoi Sin Duck Wraps
- ✦ Endive Leaves with Southern Fried Chicken

Mains

Wooden Sharing Boards

- ✦ Roast Beef, Roast Chicken Breast
- ✦ Roast Pork with Crackling
- ✦ Wilted Greens
- ✦ Cauliflower Cheese
- ✦ Yorkshire Puddings
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Gravy Jugs
- ✦ Apple Sauce, Mustard, Horseradish Sauce

Dessert

Sharing Slates of Mini Desserts

- ✦ Chocolate Brownie Triangles
- ✦ Mini Lime and Ginger cheesecakes
- ✦ Shot Glasses of Eton Mess
- ✦ Apple Crumble Chunks
- ✦ Dressed with cut fruit

Evening Food

Shish Kebabs

- ✦ BBQ Spiced Chicken pieces on skewers
- ✦ Pitta Breads
- ✦ Salads

Walton Castle
21st September 2019
Guests 74



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FRESH FOOD EVENTS

Emily and Dan

Mr and Mrs Reed

Welcome Drinks

- ✦ Prosecco
- ✦ Elderflower Pressé

Canapés

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Roasted Pepper Bruschetta
- ✦ Chicken on a Skewer with a Chilli Dip on the Tray
- ✦ Mini Welsh Rarebit

Mains

- ✦ Chicken Breast stuffed with Caerphilly Cheese, in a white wine & Tarragon sauce
- ✦ or
- ✦ Steak in Peppercorn Sauce
- ✦ Baby New Potatoes roasted in their skins
- ✦ Chantenay Carrots
- ✦ Seasonal Green Vegetables; Green Beans, Broccoli , Peas
- ✦ Baskets of rolls and butter served with the Main Course

Dessert

Dessert Trio served on a rectangular plate across a smear of raspberry coulis;

- ✦ Lime and Ginger Cheesecake in a swirl bowl topped with an edible flower
- ✦ Chocolate Brownie
- ✦ Tart au Citron

Monmouth Priory
28th September 2019
Guests 82

"We were very pleased with everything and the smooth running on the day, you guys were great!"



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FRESH FOOD EVENTS

Stacie and Sion

Mr and Mrs Smith

Graham acting as Master of Ceremonies

Mains

- ✿ Roast Gammon and Roast Chicken
- ✿ Served with Roast Potatoes
- ✿ Peas
- ✿ Carrots
- ✿ Stuffing
- ✿ Yorkshire Puddings
- ✿ Gravy

Dessert

- ✿ Wedding Cake as Dessert with Cream and Berries

Evening

Pizzas!

- ✿ Cheese and Tomato
- ✿ Pepperoni
- ✿ Hawaiian

Caerphilly Castle

4th October 2019

Guests 86

Lesley and Graham catered our wedding last Friday and I couldn't wait to be able to write a review!

Not living in Wales, a lot of our communication with both of them had to be via phone calls and emails, meaning a lot of trust from both parties!

From the second my husband and I spoke to Graham on the phone (our first caterer choice) we both fell in love with him as a person. He made the phone call all about us, and made it friendly, that we felt like we had known him years!

This feeling didn't stop throughout the next 8 months, with constant communication in the friendliest manner possible! The same with Lesley. We met Lesley for the first time the day before our wedding and we completely understood why they made such a good team! The food was out of this world, and had numerous compliments throughout the day! It was exactly what we wanted, and tasted better than we could of imagined! We cannot thank both Lesley and Graham enough for everything they did for us from start to finish and I would 100% recommended to any family or friends! You truly are incredible people, as well as all the staff you have working for you!

Stacey Smith



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FRESH FOOD EVENTS

Amy and Dustin

Mr and Mrs Withrow

Welcome Drinks

- ✦ Prosecco with Edible Flowers

Canapés

- ✦ Grilled Halloumi & Parma Ham Skewers
- ✦ Smoked Salmon, lemon and dill cream cheese blini
- ✦ Smoked Duck Breast with Caramelised Red Onion Marmalade
- ✦ Mushroom Bruschetta
- ✦ Beef and Horseradish in Mini Yorkshire Puddings
- ✦ Ratatouille and Parmesan Tartlet

Starter

- ✦ Rustic White Sourdough Bread and Focaccia
- ✦ Olive Oil and Balsamic Vinegar
- ✦ Chilli Oil
- ✦ Large Green Pitted Olives
- ✦ Sundried Tomatoes
- ✦ Crudités
- ✦ Hummus Topped with chickpeas, and mild spices
- ✦ Guacamole – Spring Onion, Garlic, Avocado, Lime Juice, Coriander, Salt and Pepper

Mains

- ✦ Chicken Thighs with Sumac, Za'atar
- ✦ Poached Salmon (boneless) with Soya and Ginger
- ✦ Baby New Potatoes roasted in their skins with Sea Salt and Rosemary.
- ✦ Greek Salad
- ✦ Roasted Vegetables (Peppers, Yellow Courgettes, Cherry Tomatoes, Aubergines, Red Onion and Fresh Basil)
- ✦ Cous Cous with Fresh Herbs

Dessert

- ✦ Brownies served with Strawberries, Raspberries and Blueberries), edible flowers and Whipped Cream.

Congresbury Marquee

5th October 2019

Guests 116

From start to finish fresh food events were amazing. We had a very short time to plan our wedding but this did not phase them and they always adopted a very genuine can do attitude.

Both Graham and Lesley are both personable and really passionate about what they do and truly cared about ensuring our day was special.

Graham is a good listener and made sure everything was exactly how we wanted it. They were flexible and more than happy to take recipes from me which was great as we could personalise the menu as much as we wanted.

The food was tasty and we got lots of compliments from our guests about how much they enjoyed it. Graham is extremely organised and efficient, he offered to be the master of ceremonies which was fantastic and added some structure to the afternoon/evening.

The service and staff were excellent and seamless, it all worked very well and we feel lucky to have found Fresh Food Events for our wedding.

Thank you again. Mr and Mrs Withrow



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Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

Hannah and George

Mr and Mrs Colston

Mains

- ✿ **Roast Silverside of Beef** with 3" Yorkshire Puddings.
OR
- ✿ **Roast Pork with Stuffing**
- ✿ Apple Sauce in ramekins on the table
- ✿ Baby New Potatoes roasted in their skins and sprinkled with Sea Salt
OR
- ✿ Mashed Potatoes
- ✿ Roasted Carrots and Parsnips
- ✿ Peas and Broccoli
- ✿ Gravy

- ✿ Vegetarian Option; Spinach and Feta Filo Pie

Dessert

- ✿ Strawberry Mouse with Chocolate Flakes and cream
OR
- ✿ Chocolate Brownie and Vanilla Ice Cream

Somerset Hall

Portishead

12th October 2019

Guests 118

It's been great thank you so much!

I've only had amazing compliments about all the food everyone loved it!

Hannah Colston



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FRESH FOOD EVENTS

Emma and Tom

Mr and Mrs Smith

Welcome Drinks

Canapés

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Ham Bruschetta
- ✦ Roasted Pepper Bruschetta
- ✦ Pesto Bruschetta

Starters

- ✦ Baked Camembert with Crusty Bread

Mains

- ✦ Chicken Breast, stuffed with Duxelle in a Tarragon, White Wine and Cream Sauce
- ✦ Baby New Potatoes Roast in their Skins with Smoked Sea Salt
- ✦ Steamed Seasonal Vegetables; Broccoli and Cauliflower

Dessert

- ✦ Wedding Cake served on Wooden Sharing Boards

Evening Food

- ✦ Pulled Pork in Brioche Buns, Salads, Coleslaw

Priors Tithe Barn Brockworth

26th October 2019

Guests 118

Thanks again for all your hard work to make our day happen and also a thank you to all of your staff who were excellent on the day! Tom Smith



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FRESH FOOD EVENTS

Sarah and Gavin

Mr and Mrs Banks

Grazing Table

- ✿ Mini Sausage Rolls
- ✿ Pork Pies
- ✿ Onion Bhajis
- ✿ Ham
- ✿ Pickled Onions
- ✿ Mini Quiche
- ✿ Cheddar Cheese Cubes
- ✿ Cherry Tomatoes
- ✿ Rocket
- ✿ Crackers and Butter

Mains

- ✿ Pork Sausages and Buttery Mash with Charred Leeks and Gravy
- ✿ Gluten Free Sausages for your Coeliac Diner
- ✿ Chicken Nuggets and Wedges for the Children
- ✿ Bread Rolls and Butter

Dessert

- ✿ Brownies
- ✿ Eclairs
- ✿ Salted Caramel Profiteroles
- ✿ Lemon Drizzle
- ✿ Strawberries
- ✿ Raspberries
- ✿ Blueberries
- ✿ Jugs of cream

Graham as MC

Cefn Tilla Court
7th December 2019
Guests 72

"What can we say about this wonderful catering company? Thank you Graham and Lesley for such beautiful food.....it was delicious and we all loved it! Your serving staff are a credit to you both, they were friendly, polite and kept everyone well fed. Thank you Graham from start to finish....your attention to detail was awesome and you really helped us make the day so magical. Highly recommended! Lesley your sausage, leek and mash was tasty, tasty, TASTYYYYYYY!!!!!!!!!!!!!!"

Much love, Sarah & Gavin. Xxx"



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FRESH FOOD EVENTS

Chloe and Peter

Mr and Mrs Suddens

Welcome Drinks and Canapés

- ✿ Prosecco and Mulled Wine
- ✿ Crispy bacon & guacamole on rosemary bread
- ✿ Halloumi & Parma ham
- ✿ Mini burgers
- ✿ Mini quiche
- ✿ Roast Vegetable and Feta Crostini

Starter

- ✿ Roast Butternut Squash & Roasted Pepper Soup
- ✿ Crusty Bread Rolls and Butter

Mains

- ✿ Steak and Ale Pie in individual 6" Pie Dishes with A Pastry Lid
- ✿ Buttery Mash
- ✿ Peas
- ✿ Gravy

Dessert

- ✿ Wedding Cake and Cream

Evening Food

- ✿ BBQ Chicken pieces served into Flatbreads
- ✿ Home Made Coleslaw
- ✿ Green Salad
- ✿ Baby Tomatoes

Tall Johns House
28th December 2019
Guests 74



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FRESH FOOD EVENTS

Holly and Mike

Mr and Mrs Pye

Welcome Drinks and Canapés

- ✦ Mulled Wine

Home Made Cawl

- ✦ Neck of lamb, slow cooked with a ham hock and onions, potatoes, carrots, swede, parsnips, leeks and parsley
- ✦ Tea Coffee and Hot Chocolate

Sharing Platter of cold meats and cheeses with fruit

- ✦ Smoked Duck, Salami, Prosciutto Hand Carved Ham Hock
- ✦ Sage Derby, Wensleydale and Cranberry
- ✦ Cave Aged Caerphilly
- ✦ Figs, Cherry Tomatoes
- ✦ Salad Garnish
- ✦ Apple and Ale Chutney
- ✦ Fig and Almond Roll
- ✦ Tear and Share Breads

Neck of Welsh Lamb,

- ✦ Shoulder of lamb, slowly braised in its own juices, flavoured with honey, rosemary and cider. Served with chunky roasted root vegetables including Heritage Carrots.

Monmouthshire Pudding with Cream and Mead

- ✦ A fabulously old-fashioned pudding of baked breadcrumbs in cream, topped with sweet jam, tart berries and soft meringue

Evening Food

- ✦ Bespoke Cheese Tower
- ✦ Breads Crackers and Chutneys

Walton Castle

15th February 2020

Guests 80

"You guys made our day a dream and helped to keep everything running so smoothly. A load of the guests commented on how polite and friendly all your staff were and also the amazing food - in the words of a slightly drunken uncle "Wedding food isn't meant to be this good!" and Dad: "if this is chicken, it's the best chicken I've ever eaten".

So again, thank you! You guys rock."

Michael Pye



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FRESH FOOD EVENTS

Gemma and Drew

Mr and Mrs Hughes

Starter

- ✿ Home made Tomato and Roasted Vegetable Soup
- ✿ Bread Rolls and Butter

Main Course

- ✿ Roasted Chicken Breast
- ✿ Stuffing
- ✿ Yorkshire Puddings
- ✿ Broccoli, Peas, Carrots
- ✿ Roast Potatoes
- ✿ Gravy

Dessert

- ✿ Wedding Cake served as Dessert

Peterstone Super Ely Hall
22nd February 2020
74 Guests



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FRESH FOOD EVENTS

A Small Reception at Home

Not being allowed a formal Reception didn't stop this family from celebrating at home within a two family bubble!!

The American Style BBQ

- ✿ Slow Cooked Texan Style Beef Brisket
- ✿ Louisiana Style Pulled Pork
- ✿ Hot Dog Sausages with Fried Onion
- ✿ Cajun Chicken
- ✿ Quality Burgers topped with Chilli con Carne & Mexican Cheese
- ✿ Creole Style Slaw
- ✿ Mini Corn on the Cob,
- ✿ Caesar Salad ,
- ✿ Potato Salad,
- ✿ Tomato Salad (Added by your request)
- ✿ Breads, condiments & dressings including American Yellow Mustard.

Mr and Mrs Clarke

At home in Penarth during
Lockdown
6th August 2020
11 Guests

"Graham

Thank you for everything you did yesterday

Everyone had a lovely day and your excellent food and service played a huge part in that.

I wouldn't hesitate to recommend Fresh Food Events in the future.

Thank you

Regards
Stephen" (Father of the Groom)



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FRESH FOOD EVENTS

Simone and Gary

Mr and Mrs Taylor

*The Extended Family Bubble at Home following the
Wedding*

A Grazing Table of

- ✦ Mixed Charcuterie
- ✦ Smoked Salmon
- ✦ Lime and Ginger Prawn Skewers
- ✦ High Quality Sausage Rolls
- ✦ Mini Savoury Pastries
- ✦ Smoked Mackerel Paté Bruschetta
- ✦ Roast Pepper Bruschetta
- ✦ Cherry Tomatoes
- ✦ Mixed Crudités with Dips
- ✦ Chicken Satay
- ✦ Beef Satay
- ✦ Mixed Cheeses (Cheddar, Brie and Stilton), Crackers and Butter
- ✦ Luxury Mixed Cut Fruit Platter
- ✦ Chocolate Dipped Strawberries

*At home in Caerwent during
Lockdown
3rd September 2020
14 Guests*



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FRESH FOOD EVENTS

Amy and Scott

Mr and Mrs Keddle

Welcome Drinks and Amuse Bouche

- ✿ Non Alcoholic Mulled Wine
- ✿ A Mini Mince Pie
- ✿ A Cinnamon and Apple Mini Tart
- ✿ Chocolate Dipped Strawberry

Starter

- ✿ Smoked and Poached Salmon dressed with lemon caper butter and horseradish cream with wild rocket
- ✿ Warm Brie and Asparagus Tartlet served with Watercress and Caramelised Onion Chutney

Sorbet

- ✿ Blackcurrant Cassis or Lemon Sorbet

Mains

- ✿ Slices of Roast Turkey
- ✿ Sliced Duck Breast
- ✿ Chestnut Stuffing
- ✿ Tenderstem Broccoli
- ✿ Roasted Carrots and Parsnip
- ✿ Roasted Beetroot
- ✿ Roasted Potatoes
- ✿ Pigs in Blankets
- ✿ Cranberry Sauce, Bread Sauce, Gravy
- ✿ Mushroom Wellington (V)

Dessert

- ✿ Christmas Pudding with Rum Butter and Pouring Cream

Tea and Coffee served with Truffles and Wedding Cake

MC Service

Cardiff Castle

12th December 2020

Guests 15 plus 2 children



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FRESH FOOD EVENTS

Emelye and Joe

Mr and Mrs Macari

Welcome Drinks and Canapés

- ✦ Smoked Salmon & Cream Cheese Blini – Lemon & Dill
- ✦ Haggis Balls with a sweet chilli dip
- ✦ Prawn Cocktail in a lettuce leaf
- ✦ Mozzarella and Red Onion tartlet
- ✦ Tomato & Red Onion Bruschetta with Balsamic Glaze

Starter

- ✦ Stuffed Peppers
- ✦ Prosciutto and Salami
- ✦ Primula Cannoli
- ✦ Chorizo
- ✦ Cheddar Cheese, Brie
- ✦ Sun Dried Tomatoes, Rocket
- ✦ Artisan Rolls and Butter

Mains

- ✦ Roast Rump of Lamb with Herby Crust (Rosemary, Sage, Breadcrumbs bound together with butter)
- ✦ Roast Chicken Breasts
- ✦ Roast Potatoes
- ✦ Roasted Root Vegetables
- ✦ Steamed Broccoli
- ✦ Jugs of Gravy
- ✦ Redcurrant Sauce, Mint Sauce
- ✦ Yellow Courgettes with a minted Bean Salad (V)

Dessert

- ✦ Wedding Cake and Vanilla Ice cream
- ✦ Tea and Coffee

Tall Johns House
19th May 2021
Guests 30

"Graham, Lesley and the team at Fresh Food Events were brilliant right from the start. Nothing was too much trouble and we were able to have exactly what we wanted for our wedding. The food was incredible and went down really well with our guests. The service was great and the time they took to help us navigate the ever changing COVID rules was really appreciated. We couldn't recommend Fresh Food Events enough."



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FRESH FOOD EVENTS

Raadiyah and Tim

Mr and Mrs Dodsworth

Welcome Drinks and Canapés

- ✦ Tiger Prawns flavoured with Ras al Hanout
- ✦ Smoked Chicken and Mango Coriander and Lime Salsa Tartlet
- ✦ Halloumi and Sweet

Starter

- ✦ Mackerel Paté served on caramelised Lemon Slices dressed with pink peppercorn with Rocket and Pine Nut Salad
- ✦ Roast Butternut Squash Shaved Fennel and Watercress Salad

Mains – Pre-Ordered Choices

- ✦ Beef in Peppercorn Sauce
- ✦ Dauphinoise Potatoes
- ✦ Tenderstem Broccoli

- ✦ Halal Beef in Peppercorn Sauce
- ✦ Dauphinoise Potatoes
- ✦ Broccoli

- ✦ Lamb Skewers with Peppers, Onions and Tomato flavoured with Ras al Hanout
- ✦ Baked Basmati Rice (cumin, pomegranate and sweet peppers served in a Chefs ring with a mint leaf atop)
- ✦ Mint Yoghurt Dressing

- ✦ Sweet Potato Falafel with Moutabal, Tabbouleh and Yoghurt and Cucumber dressing
- ✦ Mixed Green Salad
- ✦ Baked Basmati Rice

Dessert

- ✦ Wedding Cake, cut and served on individual plates dressed with red berries

Widworthy Barton

29th May 2021

Guests 29 Adults and 2 Children

"Lesley and the team did a fantastic job and much appreciation to Lucie who served up canapes for me and my bridesmaids as we were nervously waiting! The food was delicious and what we loved most was that everything ran smoothly, and we could relax and sit back. We would love to use Fresh Foods again, hopefully for our anniversary ☺"

Thank you all again, and hopefully our paths cross again!"



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FRESH FOOD EVENTS

Chloe and John

Mr and Mrs Sawyer

Canapés

- ✿ Stilton, Pear and Walnut Tartlets
- ✿ Roast Pepper Bruschetta
- ✿ Watermelon, cured ham and feta on a skewer
- ✿ Mature Cheddar and Chilli Jam Sandwich on a cocktail Stick
- ✿ Crispy Bacon Guacamole on Rosemary Bread

Starter

- ✿ Roast Duck Shredded and laced with Hoisin Sauce wrapped with spring onion and cucumber
OR
- ✿ Coconut and Sweet Potato Soup with Chili Croutons

Mains – Pre-Ordered Choices

- ✿ Braised Lamb Shank in a Red Wine and Shallot Jus
- ✿ Or
- ✿ Chicken Supreme
- ✿ Roasted Carrots Parsnips and Swede
- ✿ Steamed Broccoli
- ✿ Creamy Garlic Mashed Potatoes
- ✿ Southern Style no meat “Meatloaf” with a rich tomato sauce (Vegan)

Dessert

A trio of desserts served on a rectangular plate across smear of coulis;

- ✿ Lime Cheesecake with a Mango Coulis
- ✿ Sticky Toffee Pudding with Salted Caramel Sauce
- ✿ Chocolate Dipped Strawberry

Lakeside Venue

4th June 2021

Guests 50 Adults and 7 Children

“As soon as we asked Graham and Lesley to cater for our wedding, I found out they're not your average caterer, they are so so much better. They tailored the canapés and the menu to us, and we quickly came up with a menu that catered for everyone (including 3 vegetarians and 1 coeliac). They even accommodated some very last minute changes (down to our misplanning) . The standard of food was absolutely incredible, there were empty plates all round (even from the fussy eaters). All our guests loved the food and complimented it. On a side note, if you need a Master of Ceremonies, look no further! Graham was absolutely fantastic, not only in relaying and directing our guests but also in keeping a rather nervous groom (myself) grounded. We can't recommend Graham and Lesley enough and guarantee you will not be disappointed.”



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FRESH FOOD EVENTS

Rhiannon and Michael

Mr and Mrs Williams

Canapés

- ✿ Beef in Mini Yorkshire Puddings
- ✿ Mushroom Bruschetta
- ✿ Smoked Salmon and Cream Cheese Blinis

Starter

- ✿ Tiger Prawn Skewers on a bed of Crispy leaf and cucumber with a Tomato Salsa
- ✿ Artisan Rolls and Butter

Mains

- ✿ Pork Skewers with Peppers and Tomatoes
- ✿ Chicken Skewers with Lemon and Basil
- ✿ Flatiron Steak
- ✿ Halloumi and Roast Peppers
- ✿ Greek Salad
- ✿ Baby New Potatoes roasted in their skins and sprinkled with Sea Salt

Vegan and Vegetarian Options

- ✿ Mediterranean Vegetable Skewers with a Tomato Sauce
- ✿ Mushroom and Vegan Cheese Skewers
- ✿ Half Bell Pepper stuffed with Cous Cous and Herbs
- ✿ Halloumi and Roast Peppers
- ✿ Greek Salad
- ✿ Baby New Potatoes roasted in their skins and sprinkled with Sea Salt

Dessert

A Trio of Desserts served on a rectangular platter

- ✿ Mini Scone, Jam and cream
- ✿ Chocolate Brownie
- ✿ Individual Summer Puddings;

MC and Drinks Service

Cardiff Castle

18th June 2021

Guests 28 Adults and 2 Children

"We honestly can't thank you enough, everyone loved their food and you and your team put everyone at ease throughout.

You really really did make our day very special."

Rhiannon and Michael x



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FRESH FOOD EVENTS

Sarah and James

Mr and Mrs Saunders

Canapés

- ✿ Baby Jacket Potato with cream cheese and chives
- ✿ Wild Mushroom and Roast Pepper Bruschetta
- ✿ Rarebit Bites
- ✿ Roast Pepper cream cheese and pine nut crostini
- ✿ Goats Cheese on Artisan Bread with Red Onion Chutney

Starter

- ✿ Hummus
- ✿ Cherry Tomatoes, Cucumber, Carrot sticks
- ✿ Stuffed mini peppers
- ✿ Sun Dried Tomatoes
- ✿ Falafel Balls
- ✿ Frittata
- ✿ Grilled Halloumi
- ✿ Cheddar Cubes
- ✿ Small rounds of Smoked Cheese
- ✿ Dressed with Rocket
- ✿ Caramelised Onion Chutney
- ✿ Oil and Vinegar
- ✿ Artisan Rolls and Butter

Mains

- ✿ Vegan Paella
- ✿ Flat Breads
- ✿ Rocket Mixed Crisp leaf, tomatoes cucumber, peppers, croutons, feta cheese

Dessert

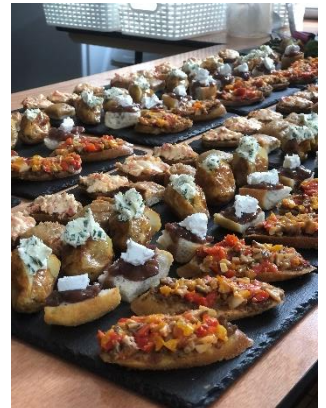
A Trio of Desserts

- ✿ Salted Caramel Profiteroles
- ✿ Strawberry Shortcake with Edible flower
- ✿ Lime and Ginger Cheesecake in its own ramekin
- ✿ Tea and Coffee

Evening Pizzas

- ✿ Margherita
- ✿ Mixed Vegetables
- ✿ Four Cheese

Homme House
26th June 2021
30 Guests



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FRESH FOOD EVENTS

Jasmine and Marcus

Mr and Mrs Hallan

Canapés

- ✦ Stilton Pear and Walnut Tartlets
- ✦ White Fish Parcels wrapped in Bacon
- ✦ Roast Pepper Bruschetta

Starter

- ✦ Trio of Salmon; Poached, Smoked and Salmon Mousse presented with Lemon Butter and Capers, dressed with Rocket
- ✦ Artisan Rolls and Butter

Mains

- ✦ Medallions of Beef in a red wine Jus
- ✦ Baby New Potatoes roasted in their skins sprinkled with Sea Salt
- ✦ Steamed Broccoli
- ✦ Chantenay Carrots

Dessert

A Trio of Desserts

- ✦ Lemon Tartlet
- ✦ Chocolate Brownie
- ✦ Strawberry Shortbread
- ✦ Tea and Coffee

Cardiff Castle
28th June 2021
28 Guests

"Thank you so much for making Marcus & Jasmine's wedding day so special. The food was excellent, everyone enjoyed it. The whole process was streamlined and very well organised. It made the task of arranging the reception so much easier (especially in these unusual times). Graham, special thanks for acting as toastmaster.

Anyone needing catering for an event would be fortunate to have you.

Kind regards

Lesley, Rodney, Marcus and Jasmine"



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FRESH FOOD EVENTS

Hannah and James

Mr and Mrs Davies

Welcome Drinks

- ✿ Prosecco and Beers

Canapés

- ✿ Mini Honey Mustard Roast Pigs in Blankets
- ✿ Bruschetta topped with Pesto, Vine Tomatoes and Balsamic
- ✿ Boursin, Pear and Walnut Tartlets

Starter

- ✿ Mini Charcuterie (Parma ham, salami, olives, cheese & rocket)
- ✿ 2Caprese (v) (Fresh buffalo mozzarella with vine tomatoes, basil, oregano dressed with extra virgin olive oil)
- ✿ Sea Salt & Rosemary Focaccia
- ✿ Bruschetta (rubbed with garlic & topped with fresh ripe tomatoes, oregano, basil, olives & extra virgin olive oil)
- ✿ Mixed Artisan Rolls and Butter
- ✿ Olive Oil and Balsamic Vinegar

Mains

- ✿ Breast of Chicken wrapped in Pancetta, pan roast with olives, lemon and baby new potatoes, served with Fine Green Beans and Roast Mediterranean Vegetables.
- ✿ Baked Cauliflower Pizzaiola – cauliflower wedges baked with vine tomatoes, garlic, basil, oregano, white wine and a little chilli then topped with parmesan and breadcrumbs. A side salad.

Wine Service

Tall Johns House

21st July 2021

70 Guests

"We were blown away by the food and service and so please take our review should you need it:

'Each guest has commented what a professional, traditional and classy service both Graham and his front of house team provided. We had an extremely hot day, yet each member of staff remained in full uniform and immaculate which meant a lot to me as the bride. The food was high quality, presented beautifully and served timely and efficiently.

From start to finish Fresh Foods Events helped us craft our meal choices. Creating a menu from scratch really adds to the buzz of being a bride and groom, it's such a unique service. They are there with you every step of the way.

We couldn't have asked for more and would have no hesitations in recommending Fresh Food Events. '



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FRESH FOOD EVENTS

Rebecca and Charlie

Mr and Mrs Burton-Dadd

Canapés

- ✚ Haggis in Mini Baked Potato Skins
- ✚ Olive Feta and Cherry Tomatoes on Cocktail Sticks
- ✚ Ham Bruschetta
- ✚ Goats cheese and plum chutney on artisan bread
- ✚ Roasted Pepper and Tomato on Artisan bread
- ✚ Cocktail sticks with Olives and Cherry Tomatoes

Mains

A Gentleman's Afternoon Tea

- ✚ Lesley's Home Made Scotch Egg served with Fig Chutney (Half per portion)
- ✚ Miniature Prawn Cocktail Shot. Shredded Iceberg Lettuce topped with Prawns and a Marie Rose Sauce
- ✚ Smoked Salmon Blini with Dill Crème Fraiche
- ✚ Roasted Sirloin of Welsh Beef Yorkshire Pudding, Creamed Horseradish (Warm)
- ✚ Pulled Pork in a Taco Boat with Cajun Spice Avocado and Sour Cream. Lime Slaw (Warm)
- ✚ Mini Aberdeen Angus Beef Burger, Tomato, Leaf and Salsa (Warm)

Dessert

- ✚ Ying Yang Chocolate Mouse and Strawberry Cheesecake dressed with Berries

Evening Buffet

- ✚ 4" Sausage Rolls
- ✚ Vegan Rolls
- ✚ Pork Pies
- ✚ Crostini (Pastry Parcels of Meat, Ham and Cheese, and Salmon)
- ✚ Pizza Slices
- ✚ Vegan Tartlet
- ✚ Paper Plates
- ✚ Wooden Knives and Forks

Glastonbury Weddings and Events

31st July 2021

88 Guests



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Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

Frankie and Will

Mr and Mrs Greenway

Canapés

- ✦ Salmon and Cream Cheese Roulade on a slice of cucumber
- ✦ Chicken Satay
- ✦ Goats Cheese and Chutney Crostini
- ✦ Grilled Haloumi in Palma Ham
- ✦ Mini Duck Pancakes with Plum Sauce

Starters

- ✦ Mixed Vegetable Soup
- ✦ Ardennes Paté with caramelised red onion chutney and salad garnish
- ✦ Prawn Cocktail on a salad base with Marie Rose sauce
- ✦ Bread Rolls and Butter will be served to all diners

Mains

- ✦ Medallions of Beef in a red wine jus
- ✦ Chicken Breast stuffed with Stilton or Caerphilly or Wensleydale cheese, wrapped in Bacon and served in a cream and mushroom sauce
- ✦ Poached Salmon Fillet in a light Garlic Butter
- ✦ Meals will be plated in the kitchen and served with
- ✦ Baby New potatoes roasted in their skins
- ✦ Steamed Broccoli
- ✦ Chantenay Carrots
- ✦ Lightly minted Peas
- ✦ Red Cabbage

Dessert

Your Cheese Tower will be transformed into Cheeseboards and served as Dessert with

- ✦ Crackers, Butter
- ✦ Chutney
- ✦ Grapes and Celery

Leyfold Events

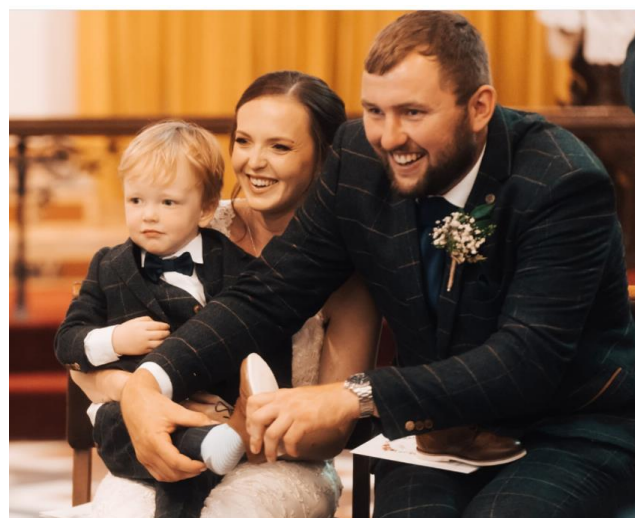
31st July 2021

91 Guests

Hi Graham

Just wanted to say thankyou for your help your staff did a great job on Saturday much appreciated

The Greenways



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FRESH FOOD EVENTS

Charlotte and James

Mr and Mrs Winter

Canapés

- ✦ Sausage rolls,
- ✦ Mini toad in the holes,
- ✦ Mac and cheese bites

Mains served Festival Style

- ✦ Beef Enchiladas,
- ✦ Chicken Curry,
- ✦ Vegetable Lasagne
- ✦ Chicken Souvlaki

Dessert

- ✦ Chocolate Brownie served with Vanilla Ice cream and Hot Chocolate Sauce

Evening BBQ

- ✦ Lime & Coriander Chicken
- ✦ Pulled Pork
- ✦ 6 oz Quality Beef Burgers
- ✦ Veggieburgers for 5 Veggies
- ✦ Butchers Sausages
- ✦ Cajun Chicken
- ✦ Green Salad
- ✦ Coleslaw
- ✦ Potato Salad
- ✦ Breads, Sauces & Dressings
- ✦ Tortilla Chips
- ✦ Guacamole, Tomato Salsa, Mild Lime & Coriander Salsa
- ✦ Crudit  - carrot, celery, cucumber and mixed sweet pepper sticks

Tall Johns House

7th August 2021

72 Guests

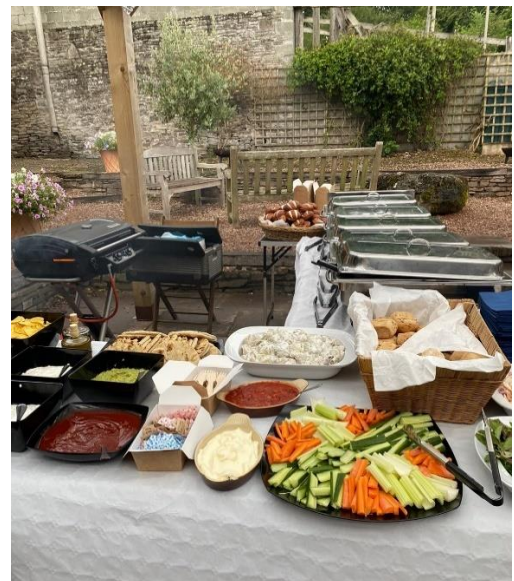
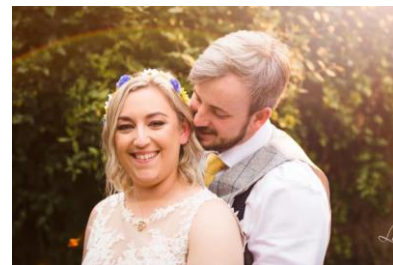
Hi Graham,

Just wanted to send a message to say thank you so much for yesterday. The food was absolutely outstanding, both the meals in the afternoon and the bbq in the evening. And the brownies were out of this world, definitely a huge hit with everyone!

The service was fab and all the suppliers for tables etc were brilliant.

Thank you so much again, we had an amazing day and the food was so so good 😊

Charlotte



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FRESH FOOD EVENTS

Lisa and Mark Watts - A Wedding Renewal

Canapés

- ✦ Bruschetta with truffle oil
- ✦ Chicken tikka & mango chutney on a naan bread
- ✦ Filet mignon on crostini
- ✦ Smoked duck breast with caramelised red onion marmalade
- ✦ Vegan mini tacos with sweet potato, avocado, salsa & coriander
- ✦ Mushroom/roast pepper bruschetta,

Mains Sharing Boards

- ✦ Salami
- ✦ Prosciutto
- ✦ Pork Pie
- ✦ Scotch Eggs
- ✦ Chicken Goujons
- ✦ Chorizo
- ✦ Mixed Olives
- ✦ Brie
- ✦ Mozzarella Balls
- ✦ Black Bomber Mature Welsh Cheddar
- ✦ Mini Quiche, Hummus
- ✦ Caramelised Red Onion Chutney, Fig Chutney
- ✦ Mini Stuffed Peppers, Cherry Tomatoes
- ✦ Rocket Pine Nut and Balsamic Salad
- ✦ Flatbreads
- ✦ Grisini Bread Sticks
- ✦ Mixed Artisan Bread Rolls
- ✦ Oil and Vinegar

Dessert

- ✦ Key Lime Pie
- ✦ Mini Eclairs
- ✦ Chocolate Brownie
- ✦ Lemon Drizzle
- ✦ Salted Caramel Profiteroles
- ✦ Mini Doughnuts and Chocolate Dipping sauce
- ✦ Chocolate Dipped Strawberries
- ✦ Raspberries, Blue Berries, Strawberries

Evening

- ✦ Pulled Pork Rolls and Coleslaw

Llanthony Secunda Priory

7th August 2021

45 Guests



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FRESH FOOD EVENTS

Chloe and Sergui

Mr and Mrs Phoursa

Welcome Drinks Bar Service



Pinchos

- ✿ Salmon with Cream Cheese and Anchovy
- ✿ Roast Sweet Peppers with Paprika, topped with a Padron Pepper
- ✿ Prawn and Garlic, chopped into a Marie Rose Sauce and topped with a Tiger Prawn
- ✿ Chorizo and Sweet Pepper on a skewer without bread



Mains

- ✿ Lasagne al Forno, served with Garlic Bread and Side Salad
- ✿ Linguini Pasta in a Creamy sauce with Mixed Mushrooms and Parmesan, Served with Ciabatta Garlic Bread

Dessert

- ✿ Chocolate Brownies

Tithe Barn Brockworth
11th August 2021
70 Guests



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FRESH FOOD EVENTS

Sophie and Danica

Mrs and Mrs....

Mains

A Buffet...

Served Warm:

- ✿ Roast Turkey
- ✿ Roast Ham
- ✿ Baby New Potatoes Roast In their Skins (vegan)
- ✿ Maple Roasted Stuffed Butternut Squash (vegan)
(Stuffing comprised of grated carrot, onions and bulgar wheat with cinnamon, thyme, chili and pecan nuts.)

Served Cold:

- ✿ Sweet Potato Falafel (vegan)
- ✿ Hummus (vegan)
- ✿ Vegetable Pakora (vegan)
- ✿ Roast Pepper Bruschetta (vegan)
- ✿ Country Paté
- ✿ Sausage Rolls
- ✿ Chicken Satay Skewers
- ✿ Mini Wraps with Continental Meats and Cheeses
- ✿ Caesar Chicken Tartlets
- ✿ Green Salad (vegan)
- ✿ Coleslaw (vegetarian)
- ✿ Mexican Style Salad with sweetcorn, crisp lettuce, kidney beans, spring onion, pepper, cherry tomatoes, red onion, diced cucumber, chopped fresh coriander dressed with agave and lime (vegan)
- ✿ Tomato Salad (vegan)
- ✿ Tortilla Chips (vegan) with Salsa (vegan) and Sour Cream (vegetarian) Dips.
- ✿ Bread Rolls (vegan)
- ✿ Butter & Vegan Spread
- ✿ Mustard
- ✿ Mayonnaise
- ✿ Cranberry Sauce
- ✿ Olive Oil & Balsamic Vinegar
- ✿ Tomato Ketchup for the children!

Dorlands Barn

Kilgerrig, Chepstow

11th August 2021

65 Guests

Hi Graham

Thank you, and please pass on my thanks to your team for doing such an amazing job with our wedding buffet. All the food was presented beautifully and I know our guests enjoyed it. And thanks for being so accommodating with providing both meat and vegan options. We had a fantastic day.

*Thanks again
Danica & Sophie*



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FRESH FOOD EVENTS

Ally and Callum

Mr and Mrs Hardy

Welcome Drinks and Canapés

- ✦ Pastry Spoons with Chicken Caesar
- ✦ Sliced steak on a chip with horseradish and Chum Chummri seasoning
- ✦ Smoked mackerel pâté tartlets
- ✦ Balsamic Tomato Bruschetta
- ✦ Vegan Mini Tacos

Starter

- ✦ Prosciutto, Gravelax
- ✦ Duck Paté, Mozzarella balls
- ✦ Olives and Sundried Tomatoes
- ✦ Stuffed Mini Peppers
- ✦ Vegan Tapenade with Coriander and Lime
- ✦ Rocket
- ✦ Artisan Bread Rolls / Olive Oil and Balsamic Vinegar

Mains

- ✦ Salmon Teriyaki, sprinkled with Toasted Sesame Seeds with baby sweetcorn
- ✦ Chicken Breast stuffed with Duxelle, wrapped in Prosciutto, served in a Marsala Wine Sauce with Chantenay Carrots
- ✦ Vegetarian Option of Stuffed Courgettes, lined with goats cheese and topped with Minted Beans
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Smoked Sea Salt
- ✦ Steamed Tenderstem Broccoli – cooked al dente

Dessert

- A Dessert Trio served on a rectangular plate across a smear of Raspberry Coulis
- ✦ Portuguese Custard Tart
 - ✦ A Triangle of Chocolate Torte
 - ✦ Mixed Berry Tart – a mix of berries on a white chocolate mousse in a brandy snap basket

Evening

- ✦ Pulled Pork Rolls and Coleslaw

Gloucester Cathedral

14th August 2021

52 Guests



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FRESH FOOD EVENTS

Lisa Bailey's 50th Birthday

Starter

- ✿ Ham Hock Soup

A neck of lamb, slow cooked with a ham hock & onions, potatoes, carrots, swede, parsnips, leeks and parsley

Sharing Platters

- ✿ Smoked Duck, Salami, Prosciutto Hand Carved Ham Hock
- ✿ Sage Derby, Wensleydale and Cranberry
- ✿ Cave Aged Caerphilly
- ✿ Figs, Cherry Tomatoes
- ✿ Salad Garnish
- ✿ Apple and Ale Chutney
- ✿ Fig and Almond Roll
- ✿ Tear and Share Breads and Butter

Main Course

- ✿ Supreme of Chicken (Breast with Wing Bone) in a Tarragon and White Wine Sauce
- ✿ Roasted Carrots and Parsnips
- ✿ Steamed Peas and Broccoli
- ✿ Baby New Potatoes roasted in their skins cracked over with Sea Salt

Pescatarian Option

- ✿ Salmon in the same White Wine and Tarragon Sauce

Vegetarian Option

- ✿ Mediterranean Vegetable Skewers in a Tomato Sauce

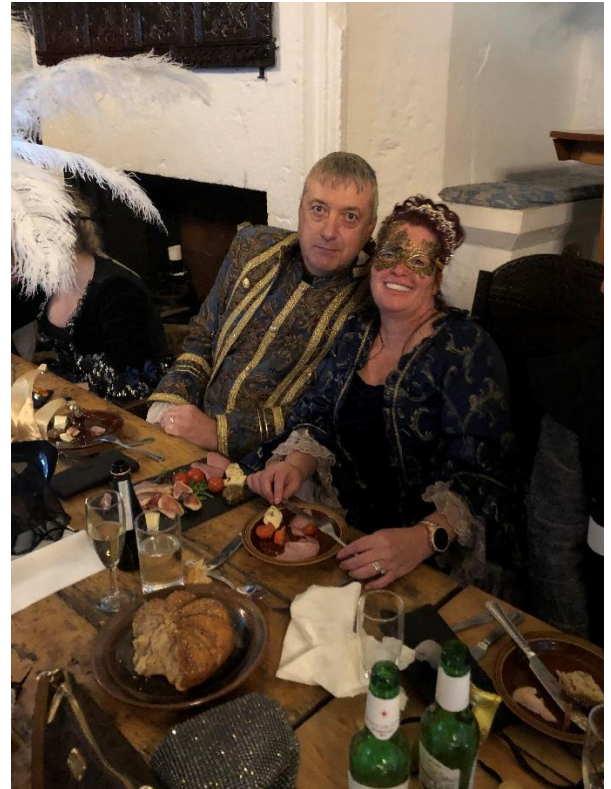
Dessert

- ✿ Monmouthshire Pudding

Caldicot Castle

7th March 2020

58 Guests



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FRESH FOOD EVENTS

Medieval Banquets at Caldicot Castle

Menu

Sharing Platter of cold meats and local cheeses with fruit

- ✿ An assortment of air dried / smoked salami and sausages
- ✿ Caerphilly Cheese
- ✿ Tintern Cheese, flavoured with fresh chives and Shallots
- ✿ Celery
- ✿ Artisan Bread Rolls and Olive Oil
- ✿ Apple and Ale Chutney
- ✿ Preserved figs, dates, hazelnuts and almonds

Home Made Cawl

- ✿ Neck of lamb, slow cooked with a ham hock and onions, potatoes, carrots, swede, parsnips, leeks and parsley

Neck of Welsh Lamb,

- ✿ Slow Braised Lamb with Roasted Veg
- ✿ Shoulder of lamb, slowly braised in its own juices, flavoured with honey, rosemary and cider. Served with chunky roasted root vegetables including Heritage Carrots.

Monmouthshire Pudding with Cream and Mead

- ✿ A fabulously old-fashioned pudding of baked breadcrumbs in cream, topped with sweet jam, tart berries and soft meringue

Caldicot Castle
Dates in 2018 & 2019
55 – 80 Guests



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FRESH FOOD EVENTS

House of Arts and Crafts - Lion TV for BBC2

30 Days Catering for a TV Shoot

Menus included

- ✦ Roasted Meats
- ✦ Southern Fried Chicken Strips
- ✦ Stir Fry Chicken
- ✦ Sausage and Mash
- ✦ Cottage Pie
- ✦ Lasagne
- ✦ Burger and Chips
- ✦ Thai Green Chicken Curry
- ✦ Moroccan Meatballs and Cous Cous
- ✦ Chicken Chasseur and Mash and Peas
- ✦ Pulled Pork
- ✦ Chicken Curry and Rice
- ✦ Chilli and Baked Potatoes
- ✦ Beef in Cream and Mushroom Sauce
- ✦ Roast Chicken and Stuffing
- ✦ Meatloaf
- ✦ Spanish Cod
- ✦ Hunters Chicken
- ✦ Stuffed Skins
- ✦ Enchiladas

House of Arts and Crafts for Lion TV

3rd September - 3rd October 2018

Guests; 30 per Day

- "Well Lesley. I have had a month of your fabulous food on location at Wyndcliff Court and am sad to be facing up to my final week. I have never been a "foodie" but your lunches became the highlights of my days there. Great food and great service from you, Graham and Michelle. Highly recommended. Definitely going to miss you guys!"

- Dave (first in the tent) Jones! 😊



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