



Wedding
and Events Caterer

from small intimate dinners to beautiful weddings and elegant canapé receptions



What does bespoke catering mean?

I was asked the other day: What does Bespoke Weddings mean and why are you any different than other caterers? When we started B&R Dining, it was important to Denise & myself (my partner and life partner) that B&R Dining stood for fantastic food and service and that cost and profit were not the deciding factor.

I had worked for a high end catering company where profits came before quality and service, trying to have one size fits all. B&R Dining needed to stand for more than that. It needed to put the clients at the front, middle and last of our thinking and work with them to create that special day.

Planning a wedding is a minefield of difficult decisions. Choosing a caterer can be tough. I am of the opinion that choosing a caterer is often overlooked. The people you choose to cook all the food for your big day have a huge responsibility.

Choosing someone you like to be around and that you feel you can talk to is crucial – as caterers, we are present for approximately 80% of your day. That's a sizeable chunk – we're kind of a big deal! Our style of service is simple. We are there to help, we smile, we do our job to the best standard possible and we smile a little bit more.

The B&R team have a passion for delivering faultless events every time. However, we do things a little differently here at B&R Dining; we don't have set menus, such as menu A, B or C, Bronze, Silver, Gold - no one wants to be a bronze! Instead we create menu U.

It works like this: you know that little idea you thought no one could pull off? That idea that everyone else dismissed as impossible? Well at B&R Dining... "If you can dream it, you can do it!" In this case, if you can dream it, we can do it! Together, we create a menu designed around you, your personalities, your theme, your favourite foods and your venue.

I have put together some menus with ideas to help get your imagination going. I would hope that in the very near future we can sit down together, have a piece of cake and a coffee. You might want to pick a handful of bits from each selection and combine them to create your menu U, or start from the very beginning. Enjoy this experience - it's only going to happen once! We're lucky, we get to do this all the time and we love it!

That's what Bespoke means to us.



“We can't thank B&R Dining enough for everything they did to make our wedding day special. From the initial meeting Peter and Denise were very welcoming and nothing seemed to be too much trouble to ask. The food was incredible and really well presented. Our guests are still talking about how delicious it was and how attentive the staff were. We couldn't have been better looked after!”

ED & HANNAH



INTRODUCTION



Our reputation has been built on the simple concept of old fashioned hard work, and striving to do the best we possibly can in everything that we do. We create delicious food and we listen to our clients. Each and every event is unique and we work closely with individuals to ensure each menu is tailored to suit their needs.

The B&R Dining ethos is simple: local, fresh and seasonal. We create stylish and vibrant food that tastes delicious and looks wonderful. Director and Head Chef Pete McAleese has worked hard over the years to build strong relationships with local quality producers; this is reflected in the freshness of ingredients and seasonality of the menus. We want to do more than simply feed your guests, we aim for our exciting food to be the highlight of your day.



Pete possesses a raw talent for combining flavours and creating exciting food; this originated from growing up in the heart of Cambridgeshire and cooking with home-grown produce sourced on his own East of England doorstep. Years of building our exemplary reputation, training chefs to Pete's exacting standards and insistence on using only the best ingredients makes B&R Dining the caterer of choice.

Over recent years Pete has travelled much of the world. Food is naturally top of the agenda and his culinary discoveries make some appearance within our varied and exciting menus.



“*We were delighted with B&R Dining. They completely understood what we wanted for our wedding and our specific theme and created a perfect menu with a lot of thought. On the day itself all was perfect and the staff and especially the food were superb. Lots of really great compliments from our guests and we would highly recommend them for the total service, from the planning through to the delivery on the day.*”

KEVIN & SARA



HOW TO USE OUR BROCHURE

Our Menus

Pete and his team of professional chefs have worked hard to create delicious and varied menus to suits all tastes. Whether you choose a sit down three course menu or our signature 'Feast', we hope you will find plenty of options to suit your needs.

We serve complimentary organic artisan breads to suit your meal and everything is homemade whether it's chutney, ice cream or bread.

Come and taste our food

We encourage you to come and try our food, tastings are free of charge and we cater for up to 4 people. We would talk to you in advance to ascertain the best dishes to cook for you. Please allow between 2 to 3 hours for a meeting.

Seasonal Changes

We like to cook with seasonal ingredients therefore some dishes might vary depending on the time of year. We will always advise you when this might be the case.

Tell us your ideas

If you have a particular theme in mind, or a culinary classic that's close to your heart, tell us about it, we will happily see if we can work with your ideas!

Pricing

All courses have been priced individually for maximum flexibility. This enables you to build your own menu, with our help and advice, while always being aware of the price. The 'Feast' is structured more like a package, the main course price includes canapés, multiple main dishes, sides and desserts. All our prices include all crockery, cutlery, linen, glassware, staff and include VAT - no hidden extras!

What else.....

We have a lot of experience in planning events – we will gladly advise you on suppliers from marquees to bands, and flowers to cakes. We will help you to create a full itinerary of your day so we can run your event as effectively as possible.

Finally

Please don't hesitate to contact us with any questions about the menus. Email us at enquiries@bandrdining.co.uk

“From the first tasting session – which was a veritable banquet, so be sure to arrive with an empty stomach – to the last bite on the Big Day, Peter and Denise could not have been more helpful. The same goes for the waitressing staff, for whom the biggest compliment we can pay is that we hardly noticed they were there. We noticed the food, though. Everyone did. And every guest we spoke to commented on how impressed they were.

Many thanks to a delightful couple and their wonderful food.

Two very satisfied customers.”

MATT & SHARON



CANAPÉS

We recommend 5 per person.

Goujons of Sole, Tartare Sauce

Baby Baked Jackets, Chive Mascarpone, Caviar or Red Onion Marmalade

Spiced Aubergine, Greek Yoghurt, Mint, Flatbread (v)

Peking Duck, Mango & Cucumber

Roast Beef with Horseradish Cream Yorkshire Pudding

Skewers of Jerk Chicken with a Jerk & Coriander Pesto

Potted Shrimp on Toast

Quails Eggs with Smoked Celery Salt Dip (v)

Tomato, Basil, Roast Pepper, Bruschetta (v)

Mini Mozzarella, Black Olive & Cherry Tomato

Lollipops with Pesto (v)

Hot Smoked Mackerel, Pickled Beetroot, Crème Fraîche

Chunky Chips, Aioli or Homemade Ketchup (v)

Smoked Salmon Blinis with Crème Fraiche, Dill & Keta Caviar

Lamb Kofta Kebabs, Minted Yoghurt

Thai Fishcakes, Lime & Chilli Dip

Cherry Tomatoes stuffed with Mint, Pine Nut & Olive Caponata (v)

Prawns, Ginger, Chilli, Coriander

Smoked Trout, Cream Cheese, Chive Scone

Honey Glazed Sausages, Mustard Dip

Herb Roasted King Prawns with a Garlic Dipping Sauce

Smashed Pea & Broad Beans, Pecorino, Bruschetta (v)

Asparagus, Pea & Mint Arancini & Red Pesto (v)

Three Cheese Scone, Tomato Chutney (v)

Crudités, Dips (v)

Thai Beef Skewers Served with a Satay Sauce

Lemon Pepper Crumb Chicken Skewers served with Lemon Aioli

Marinated Mini Mozzarella (Bocconcini) (v)

Mini Stuffed Chillies with Cream Cheese (v)

Vegetable Samosas with Coriander & Mint Chutney (v)

King Prawn in Filo with Sweet Chilli Dip

Smoked Ham & Gruyere Tart

Polenta Coated Chilli Squid, Lime & Chilli Dip

Sweet Canapés

Mini Chocolate Brownies

Strawberry Shortbreads

Chocolate Strawberries

Exotic Fruit Skewers with Fruit Sauce

Mini Chocolate Éclairs

Selection of Homemade Truffles



APPETISERS

All of the appetisers below can be chosen as a starter.

Soups

Chilled Gazpacho, Basil Oil (v)
Wild Mushroom, Truffle (v)
Leek & Potato, Chives (v)
Pea & Mint (v)
Chicken & Summer Vegetable Broth
Butternut Squash, Roast Garlic (v)
Asparagus, Green Herb (v)
Roast Tomato & Onion (v)
Haddock Chowder
Watercress & Spinach (v)
Cauliflower & Toasted Almond (v)

Risottos

(can also be served as a main course upon request)

Beetroot (v)
Pea, Broad Bean, Pecorino (v)
Wild Mushroom, Mascarpone, Truffle (v)
Asparagus & Goats Cheese (v)
Smoked Haddock & Prawn Kedgeree
Crab & Green Herb
Chicken & Ceps
Roast Squash & Devon Blue (v)
Jerusalem Artichoke & Parmesan (v)



STARTERS

Hot Smoked Mackerel
with Beetroot Salad & Horseradish Crème Fraiche

Beef Carpaccio
Truffle Mayonnaise, Parmesan

Pear Salad (v)
a Light Salad of Caramelised Pear, Walnuts & Suffolk
Blue Cheese, Micro Herbs & Walnut Dressing

Charred Asparagus (v)
Poached Egg, Shaved Goats Cheese

Tuscan Panzanella
Salad of Slow Roasted Peppers, Red Onion & Roma
Tomatoes Served with Toasted Ciabatta Pancetta,
Baby Onions, Pea Dressing

Potted Crab
Pickled Cucumber, Charred Bread

Potted Shrimp
Pickled Cucumber, Charred Bread

Heritage Tomato Salad (v)
Mozzarella, Picked Basil

Marinated Heritage Beetroot (v)
Goats Cheese, Honey & Pine Nut Dressing

Summer Cherry Tomato Tart (v)
with Rocket Salad, Pesto Dressing & Parmesan Shavings

Citrus Marinated Salmon
Served with Seasonal Leaves and Citrus Aioli

Atlantic Prawn
Red Onion and Celery Tian Bound with a Marie Rose
Sauce and Capped with Crème Fraiche and Keta
Caviar with Lemon Salsa

Pan-Fried Scallops
Pea Purée, Crispy Chorizo
(£1.25 supplement per head)

Pear, Cucumber & Watercress Salad (v)
Pine Nuts, Stilton

Caramelised Beetroot Tart (v)
with Local Goats Cheese and Finished with
a Beetroot Salsa

Home Smoked Pigeon Salad
Celeriac Remoulade, Pickled Apple

Chicken, Smoked Duck & Wild Mushroom Terrine
Pickled Mushrooms & Herbs

Ham Hock Terrine
Piccalilli

Chicken Liver Parfait
Black Pepper Butter, Red Onion Marmalade

Cured Pork, Wild Boar & Apple Terrine
Pickled Beetroot & Watercress

Smoked Ham Hock & Chicken Terrine
Piccalilli

Wild Mushroom (v)
Mascarpone & Lemon Pâté



STARTERS TO SHARE

Presented to the tables on wooden boards for guests to help themselves.
All starters to share are served with a selection of organic breads to suit your board.
The collection of starters on the board can be adapted to suit your taste.

MEZZES

Mezze One (v)

Feta & Herb Dressed Lentils
White Bean & Herb Dip
Stuffed Vine Leaves
Marinated Olives
Baby Gem & Cucumber Salad
Hummus
Green Beans, Toasted Almonds
Charred Vegetables, Lemon & Yoghurt Dressing

Mezze Two

Lamb Koftas
Tzatziki
Braised Octopus, Tomatoes & Chickpeas
Tabouleh Salad, Charred Courgette & Pomegranate
Feta & Herb Dressed Lentils
Roast Aubergine Dip
Dressed Spicy Leaves

TAPAS

Tapas One

Charred Chorizo
Crispy Squid
Aioli
Tortilla
Romesco Sauce
Marinated Vegetables
Green Salad

Tapas Two

Garlic & Chilli Prawns
Ham Croquettes
Aioli
Tapenade
Manchego Cheese, Honey & Thyme
Charred Peppers
Green Salad



ANTIPASTI

Antipasti One

Rocket & Parmesan
Heritage Tomato Salad
Air Dried Ham
Olive Oil, Aged Balsamic
Marinated Anchovies
Artichoke Hearts

Antipasti Two

Fried Aubergine & Tomato
Torn Mozzarella, Peach, Mint
Pesto
Charred Lemon Chicken, Parsley, Capers
Chicory, Little Gem, Lemon Dressing
Salt Cod Fritters

FULL ENGLISH

Full English One

Ham Hock Terrine
Coleman's Mustard Jars
Piccalilli
Squash, Red Onion & Blue Cheese Quiche
Potted Crab
Cornichons & Pickled Onions
Seasonal Slaw

Full English Two

Potted Pork
Grainy Mustard
Chutney
Smoked Salmon Quiche
Baked Soft Cheese, Sage & Garlic
Cornichons & Pickled Onions
Seasonal Slaw

CHARCUTERIE

Selection of Cured Meats (supplement of £1.00 per head)

Air-dried Coppa
Saucisson Sec
Bresaola
Air Dried Ham
Celeriac Remoulade

Cornichons
Marinated Beetroot
Truffle Mayonnaise
Olive Oil
Aged Balsamic & Mixed Leaf & Herb Salad



MAIN COURSES

Plated main courses, seasonal vegetables served in dishes to each table.
These vegetables are in addition to the descriptions below. Condiments served where suited.

Slow Braised Steak in Local Ale
Mustard Pomme Purée, Savoy Cabbage

Pressed Pork Belly
Fondant Potato, Buttered Greens

Roast Sirloin of Cambridgeshire Beef
Dauphinoise Potatoes, Seasonal Vegetables

Aged Cambridgeshire Fillet of Beef
Truffle Pomme Purée, Roasted Root Vegetables

Braised Leg of English Lamb
Dauphinoise Potatoes, Buttered Greens

Rump of Devon Lamb
with Rosemary & Garlic, Dauphinoise Potatoes, White Onion Purée,
Spring Greens

Poached Free Range Chicken Breast
with Soft Herb Crushed Potatoes, Seasonal Vegetables and a White
Wine Sauce

Classic Roast Free Range Chicken
Roasted Potatoes with Seasonal Vegetables and Roast Gravy

Roast Guinea Fowl Breast
Dauphinoise Potatoes, Seasonal Greens, Wild Mushroom Sauce

Provençal of English Rack of Lamb
White Truffle Mash, Spiced Red Cabbage



Award Winning Tom's Pies
Mash, Minted Peas, Red Wine Gravy

Kenniford Farm Free Range Pork Sausages
Mash, Onion Gravy

Confit of Duck leg
with Braised Red Cabbage, Dauphinoise & Star Anise Jus

Aubergine, Courgette & Kumara Tiella
Slow Roast Tomato and a Red Pepper Sauce (v)

Portabello Mushroom
Filled with a Tarragon Duxelle, Served with a **Woodland Mushroom & Tomato Risotto**, Herb Butter Sauce and Olive Oil

Vegetable Tagine
Tabouleh, Mint & Cucumber Salad (v)

Pan-Fried Cod
Herbed Potatoes, Crab & Tomato Vinaigrette

Roast Pollock Grenobloise
Pomme Puree & Summer Vegetables

Herb Crusted Salmon Fillet
with Hollandaise Sauce and Minted New Potatoes

Pan Fried Fillet of Seabass
with Fondant Potato & Seasonal Vegetables

Confit of Salmon
Apple & Lemon Verbena

Roast Cod Loin
with Shrimp Cream, Root Vegetables & Fondant Potato

Any Risotto from the Appetiser page is available as a main course for



FEAST

The B&R Feast dishes can be served on large wooden boards and platters to the tables for guests to help themselves.

The price per head is determined by your choice of meat dish (below) and includes:

4 Canapés
1 Meat or Fish
1 Vegetarian dish
(served directly to the vegetarian guest)

1 Potato dish
2 Salads or Vegetables/Gratins
(depending on the time of year)
A choice of desserts

MEAT DISHES

Please select one meat dish

Whole Roast Rib of Beef

Horseradish Cream, Slow-Roast Tomatoes, Red Wine Jus

Charred Butterflied Leg of Norfolk Lamb

Mint Sauce, Confit Shallots, Purple Sprouting Broccoli, Red Wine Jus

Roast Pork Belly

Torn Pork Shoulder, Warm Apple Sauce, Pan Gravy, Honeyed Heritage Carrots

Free Range Lemon & Herb Chicken

Salsa Verde, Tomato & Red Onion Salad

Baked Sticky Shoulder of Devon Lamb

Leek & Pea Fricassée, Mint Sauce, Red Wine Jus

Confit Leg, Roast Breast of Duck

Mixed Bean Cassoulet, Wilted Greens

‘Barbeque Board’

Pulled Maple Glazed Pork Shoulder, Piri Piri Chicken, Sticky Pork Ribs, Kenniford Sausages, Rare Roast Peppered Beef, Coleslaw, Charred Sweetcorn with Tomato & Cucumber Salsa



FISH

Please choose one fish dish

Fish Goujons

Tartare Sauce, Pea Salad

Grey Mullet

Shaved Fennel, Saffron Aioli

Foil Baked Salmon

Watercress, Red Onion & Capers,
Sweet Mustard Dressing

Baked Peppered Mackerel Fillets

Herb Mayonnaise

Roast Pollock Fillet

Braised Chorizo & Butterbeans, Gremolata

VEGETARIAN

Please choose one vegetarian dish
(this will be served on a wooden board directly to the guest)

Wild Mushroom & Baby Onion Tart

Aubergine & Courgette Moussaka

Sweet Potato Galettes

Feta, Pumpkin Seeds

Spinach & Mozzarella Lasagne

Crispy Sage

Fennel, Cherry Tomato & Parmesan Crumble

Individual Portobello Mushrooms

Stuffed with Herbed Pearl Barley & Goats Cheese

Award Winning Tom’s Pies

Butternut Squash, Mixed Bean & Cheese
Spiced Cauliflower with Lentils & Spinach
Mushroom & Spinach with White Truffle Oil





POTATOES

Please choose one potato dish

Dauphinoise

Tray-Roast New Potatoes, Rosemary & Garlic
Frites or Chunky Chips

Boulangère Potatoes

New Potatoes with Warm Shallot & Herb Vinaigrette
Potato Salad, Homemade Mayonnaise, Chives

SALAD / VEGETABLES

Please select two choices from this section

Salads

Pear, Cucumber & Watercress Salad
Toasted Pine Nuts, Devon Blue

Heritage Tomatoes & Roast Peppers
Mozzarella, Basil

Lightly Pickled Vegetable Salad
Fennel & Orange

Mixed Beetroot, Goats Cheese
Honey & Pine Nut Dressing

Chicory, Little Gem & Artichoke Hearts
Courgette Ribbons, Lemon Dressing

Niçoise Salad

Chilli Feta Salad

Peas, Broad Beans, Green Beans, Mint & Parsley

Caesar Salad

Chicory, Watercress & Celery Salad
Walnuts, Devon Blue

Avocado Salad
Spring Onions, Crushed Tomatoes, Rosemary Croutons

Free-Range Egg, Caper & Chicory Salad
Artichoke Hearts, Butter Beans,

Anchovies, Parmesan

Mixed Leaf & Herb Salad

Chicory & Little Gem
Artichoke Hearts, Parmesan Dressing

Vegetables

Charred Vegetables
Romesco Sauce

Seasonal Greens
Salsa Verde

Roast Vegetables
Rosemary & Garlic

Leek, Pea & Spinach Fricassée

Mixed Green Beans
Crispy Shallots



DESSERTS

Please select one dessert (this can include the Trios)
or a choice of two single desserts which we would ask to be pre-ordered.

Glazed Lemon Tart
Vanilla Mascarpone, Seasonal Fruit

Delice of Chocolate

Crème Brûlée
Raspberry or Vanilla

Treacle Tart & Clotted Cream
Cherry Clatoutis with Double Cream

Pavlova with Summer Berries

Sticky Toffee Pudding
Fudge Sauce, Vanilla Ice Cream

Chocolate Mousse Maman Blanc

Hot Chocolate Fondant
Orange Mascarpone, Honeycomb

Pete's Summer Pudding with Clotted Cream

Chilled Ginger Syllabub with Almond Biscuit

Strawberry Crumble with Sauce Anglaise

Lemon Posset
with Shortbread

Chocolate Brownie
Vanilla Ice Cream, Hot Chocolate Sauce

Warm Chocolate Fondant
with Chantilly Cream

Chocolate Profiteroles
with Warm Mars Bar Sauce

Pear & Almond Tart
Honey Syrup and Chantilly Cream

Trio of Desserts

Create your own trio by taking an element from each section below; one chocolate, one fruit and one cream.

CHOCOLATE

Dark Chocolate Torte

Chocolate Brownie

Dark Chocolate Mousse

White Chocolate & Cardamom Pot

FRUIT

Glazed Lemon Tart

Lemon Posset
with Elderflower Jelly

Summer Berry Pavlova

Raspberry Mousse

CREAM

Mini Raspberry/Vanilla Brûlée

Panna-Cotta

Real Vanilla Ice Cream

Lemon & Vanilla Cheesecake



KIDS' MENU

Mains

Spaghetti & Meatballs

Sausage & Mash

Cottage Pie

Homemade Lasagne

Homemade Pizza

Chicken Goujons

Smaller portion of an adult main

Desserts

Homemade ice cream

Smaller portion of the adult dessert



AFTERNOON TEA

Option 1

A selection of hand cut sandwiches served on white & brown bread (2 varieties)

Mini Dorset cheddar & chive scones served with local butter

Homemade fruit or plain scones with local strawberry jam & clotted cream

A selection of homemade cakes

Option 2

A selection of hand cut sandwiches served on white & granary bread (2 varieties)

A selection of bruschetta made with vine tomatoes & buffalo mozzarella

Homemade pork sausage rolls

Homemade fruit or plain scones with local strawberry jam & clotted cream

Homemade brownies with clotted cream & raspberries

Mini meringues & mini cupcakes

Our sandwich selection

Local ham & English mustard

Mature Devon cheddar & sweet pickle

Brie & pear chutney

Free range egg & watercress

Smoked salmon & cucumber

Tuna mayonnaise

Coronation chicken

Chicken, bacon & avocado

Cream cheese & cucumber

Pastrami, Emmental & pickled gherkin

Option 3

A selection of hand cut sandwiches served on white & granary bread (3 varieties)

Poached salmon, watercress, lemon creme fraiche toast

English Scotch eggs

Homemade fruit or plain scones with local strawberry jam & clotted cream

Fondant fancies, mini meringues, chocolate & cherry tiffin

Option 4

A selection of hand cut sandwiches served on white & granary bread (3 varieties)

Rare beef, rocket & tomato wraps

Homemade cheddar scones served with local butter

Lyme Bay crab & Parmesan shortbread

Chorizo or Dorset pork Scotch eggs

Chocolate brownies with clotted cream & strawberries

Macaroons

Raspberry & sherry trifle shot

Glass of champagne

All of our delicious afternoon teas include tea and coffee





GIANT PAELLA PANS

We have created a range of our very special and enticing Paella menus to suit every event.
Our menus are inspired by regional Spanish recipes and our lovingly rustic influences.

Paella with no extras

Paella with a selection of rustic breads & salads

Paella with a choice of desserts

Paella, breads, salads & dessert

Meat & Seafood Paellas

Fillet of pork, chorizo & chard

Mixed seafood with mussels, squid & prawns

Valencia paella with chicken & mixed seafood

Spring lamb with cumin & roasted peppers
(seasonal, £2 supplement)

Chicken & prawn

Chicken & langoustine

Chicken & chorizo

Lamb with preserved artichokes & mint

Barcelona paella with king prawn, langoustine,
chicken, monkfish squid & mussels

Monkfish and clams with saffron

Baby lobster with cuttlefish & fennel
(£3 supplement)



Vegetarian Paellas

Wild mushroom, asparagus & hazelnut

Chickpea, almond & dates with preserved lemons

Globe artichoke with piquillo peppers & wild garlic

Roasted vegetable

Mushroom, courgette & red pepper kebabs

Salsas

Aioli - garlic mayonnaise

Piquillo pepper sauce

Lemon relish

Salmoretta - tomato & herb sauce

Sweet tomato jam





POSH BARBECUES

Why not bring a little theatre to your event? All our BBQs are served “posh” direct to the centre of each table for guests to enjoy, served on large rustic wooden platters on earthy tree stumps for that bit of height. Woo your guests with this firm favourite for that special occasion.

Dessert Included!
Please select one from our
delicious dessert menu

Add rustic breads & salted butter
to your menu for an additional
£1.25 per person

Sample Menu 1

Marinated Thai chicken
Buttered corn on the cob
Award winning local English pork sausages
Locally sourced beef burgers
served on floured baps
Mixed leaf salad
Rainbow salad

Sample Menu 2

Vintage cheddar cheeseburger,
tomatoes & chilli jam
Pork & apricot skewers
Marinated Thai chicken
Salmon fillets with Cajun honey & soy
Mushroom, courgette & red pepper kebabs
Two salads of your choice



Sample Menu 3

Tiger prawn skewers, garlic & lemon butter
Minted lamb skewer or
peppered rump steak
Coriander, chilli, ginger
& coconut chicken breasts
Grilled halloumi & bell pepper skewer
Three salads of your choice

Classic AMERICAN BBQ

Pulled pork with BBQ sauce served on
crusty rolls, or baps
Kansas City BBQ rump steaks
Very sticky BBQ ribs or BBQ buffalo wings
New York hot dogs served
with ketchup & mustard
Beef burgers with bacon & cheese
King prawn skewers or
Southwest chicken & pepper skewers
Corn on the cob





COFFEE & TEA

Fair trade Organic Coffee, 'Devonshire Tea' and 'Tea's Me' Organic

CHEESE

Selection of Cambridgeshire, Norfolk & Suffolk Cheeses served with Red Onion Marmalade, Homemade Chutneys, Grapes, Celery & Crackers



EVENING FOOD IDEAS

Pizzas Package

Prepared and cooked freshly in our traditional clay ovens allowing your guests to pick their toppings and have something really special for your evening.



Slow Roasted Free Range Pig Package

This is the feast of all feasts which is carved in front of your guests.

Slow roasted with Sea Salt & Cider marinade, served with Crispy Golden Crackling, our own Apricot, Sage & Sausage Meat Stuffing recipe, Homemade Bramley Apple Sauce and Crispy Bread Rolls.

Fish 'n' Chips Package

Cooked freshly in front of your guests providing the perfect end to your evening.

Quirky old school salt & vinegar shakers, fish and chip boxes and cones, and flashing light sign make up your very own 'Chippy'.

Cones of Battered Fish

Battered Sausage & Spicy Cajun
Sweet Potato Wedges

Served with mushy peas, pickled onions,
curry sauce & tartare sauce



Piri Piri Chicken Package

This is a great option for smaller numbers, with the chicken cooked and rotated over our charcoal BBQ, providing added flavour on the skin which is sticky & smoked.

Piri Piri Chicken served with sticky Sweet Chilli BBQ Sauce, Asian Coleslaw and Crusty Bread Rolls.

Tapas Table Package

This mouth-watering Tapas Table is served as a rustic display encompassing Prosciutto, Chorizo, Salami, Hot Smoked Salmon, Goats Cheese & Red Onion Tart, Somerset Brie and Mature Cheddar

This is all served with beautiful Semi Dry Tomatoes, Roasted Peppers, Olives, Spiced Apple Chutney, Roasted Red Onion Jam, Selection of Oils, Pickled Cucumber, Figs & Grapes, Mixed Breads, Bread Sticks, Vegetable Crisps and Cheese Biscuits.



Chef's Sliders Package

The Chef's Sliders are served directly from the Charcoal BBQ to offer great flavour and choice. The sliders are presented in mini slider buns with skewers.

Cheese & Bacon Stack - Streaky Bacon, Mature Cheddar Cheese, Mayo, BBQ Sauce, Cucumber & Dill Pickle

Chorizo & Tomato - Chorizo, Beef Tomato, Red Leicester, Chilli & Pepper Relish, Garlic Mayo, Pickled Onion, Salad

Pulled BBQ Pork - Crackling Straws, Asian Slaw, Apple & Chilli Chutney

Bacon & Sausage Package

Jumbo British Pork Sausage & Dry Cured Bacon served in crusty rolls with a selection of sauces & fried onions.

Cooked & served straight from the charcoal BBQ by our chefs to ensure the best butty ever.

These can be served individually, or as a split. We would recommend over-catering on both if you are offering a choice so no-one is left disappointed.

Rustic Cheese & Ham Board Package

A great way to finish off a meal allowing your guests to help themselves. This can be served directly after the Wedding Breakfast, or later on as part of your Evening Buffet.

Cheese & Honey Roast Ham Table with Lincolnshire Poacher, Somerset Brie, Colston Bassett Stilton & Goats Cheese with a selection of Table Biscuits, Warm French Stick, Celery, Grapes, Figs, Spiced Apple Chutney, Red Onion Marmalade & Pickles.





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