

— The —  
— COTSWOLD —  
CATERER



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From fantastical Cotswold feasts to intimate soirées, we transform simple, fresh, local ingredients into something truly spectacular. Founded on the belief that food brings people together, we see it as an intimate act — one to be cherished and never taken lightly.

At the heart of our family business lies a genuine passion for exceptional food. Using fresh, seasonal, and locally sourced ingredients, delivered daily to our kitchen and our own butchery, we take great pride in creating dishes designed to be shared and enjoyed.

From your first enquiry to the day of your wedding, we are known for our outstanding hospitality, seamless service, and meticulous attention to detail — all delivered with the same care as our food. By delighting guests not only with flavour but with thoughtful and creative ways of bringing food to the table, our aim is to make every event a truly memorable and unique experience.

**Matthew, Tania, Mike & The Cotswold Caterer Team**

[www.thecotswoldcaterer.co.uk](http://www.thecotswoldcaterer.co.uk)



[WWW.HOGROASTOFGLOUCESTERSHIRE.CO.UK](http://WWW.HOGROASTOFGLOUCESTERSHIRE.CO.UK)



[WWW.TACOBELLA.CO.UK](http://WWW.TACOBELLA.CO.UK)



[WWW.PAELLABYBELLA.CO.UK](http://WWW.PAELLABYBELLA.CO.UK)



[WWW.THECOTSWOLDGRAZE.CO.UK](http://WWW.THECOTSWOLDGRAZE.CO.UK)



# CANAPÉS



## MEAT

- **Boozy Chicken Liver Pâté on Brioche**  
Rich pâté finished with a hint of liqueur, served on toasted brioche with caramelised red onion chutney.
- **Ham Hock Terrine**  
Slow-cooked ham hock set into a rustic terrine, served with seasonal chutney- served on a rye cracker.
- **Hoisin Duck Spoons**  
Shredded hoisin duck topped with crisp spring onions and shredded cucumber.
- **Yorkshire Pudding with Shredded Beef Brisket**  
Mini Yorkshire pudding filled with slow-braised brisket and smooth horseradish cream.
- **Korean Belly Pork Fire Bites**  
Crisp, tender pork belly glazed in Korean spices and sprinkled with toasted sesame seeds.
- **Crispy Teriyaki Beef**  
Sweet and savoury teriyaki-glazed beef with a delicate crunch.

## VEGETARIAN

- **Baby Mozzarella & Tomato Skewers**  
Fresh cherry tomatoes and mini mozzarella with a drizzle of basil oil.
- **Tomato & Blended Mozzarella Crostini**  
Rustic crostini topped with tomato, basil oil and soft mozzarella.
- **Nacho Mac 'n' Cheese Bites**  
Crispy bites of cheesy macaroni with tomato salsa.
- **Pea, Spinach & Ricotta Arancini**  
Crisp risotto balls filled with ricotta and greens, served with a arrabiata sauce.
- **Porcini Mushroom Arancini**  
Rich, earthy porcini folded into creamy risotto and fried to golden perfection, served with a arrabiata sauce.

## FISH

- **Oak-Smoked Salmon Blinis**  
Soft blinis topped with cream cheese, fresh dill and ribbons of smoked salmon.
- **Indonesian-Style Crab Cakes (GF)**  
Golden, aromatic crab cakes with warm Indonesian spices.
- **Tempura Prawns**  
Crisp lightly battered prawns, served with sweet chilli dipping sauce.
- **Spanish León Chorizo & Prawn Lollipops**  
Juicy prawns paired with smoky chorizo for a bold Spanish bite.

## VEGAN

- **Assorted Pakora with Chilli Yoghurt Dip**  
Crisp vegetable pakora served with cooling spiced yoghurt.
- **Sweet Potato Falafel**  
Warm falafel bites topped with fragrant mint yoghurt.
- **Vegetable Spring Rolls**  
Golden rolls filled with mixed vegetables and served with dipping sauce.
- **Spiced Vegetable Samosas**  
Hand-folded pastries filled with aromatic vegetables, served with mango chutney.

### AFTER-DINNER CANAPÉ TREATS

Italian Chocolate Cups filled with Raspberry Panna Cotta, Tiramisu or Lemon Liqueur Cream.

### ITALIAN CHARCUTERIE CUPS

Beautifully presented individual cups featuring mozzarella pearls, vintage cheddar, salami, chorizo, olives, sundried tomatoes, cornichons and seeded bread twists.

*Vegan and children's cups available*



# Formal A LA CARTE

## TO START

- **Tomato, Chilli & Crème Fraîche Soup** with artisan bread.
- **Duck Liver & Cointreau Pâté** with chilli jam & toasted brioche.
- **Crumbled Goat's Cheese Salad** with heritage tomatoes, baby leaves, olive oil & Modena balsamic.
- **Arancini with Parmesan & Truffle Oil** served in rich tomato passata.
- **Smoked Salmon & Cream Cheese Pot** with citrus salad & buttered brown bread.
- **Thai Crab Cakes** with Indonesian soy salsa.
- **Gloucester Old Spot Ham Hock Terrine** with seasonal chutney & crispbread.





## MAIN COURSES

- **Slow-Braised West Country Beef**  
Rich Malbec sauce, fondant potato & seasonal vegetables.
- **Arista di Maiale alla Fiorentina**  
Garlic & rosemary pork loin with baby potato hash.
- **Oven-Baked Cornish Sea Bass**  
Finished with basil oil & balsamic reduction, served with crushed baby potatoes.
- **Pan-Roasted Chicken Breast**  
Glazed with smoked Applewood, served with sautéed new potatoes and wholegrain mustard cream.
- **Wild Mushroom & Vegetable Bourguignon (V)**  
Rosemary, shallots and root vegetables in a deep red wine jus, served with roasted baby potatoes.
- **Cumin, Butternut Squash & Lentil Wellington (VG)**  
Served with roasted baby potatoes, seasonal vegetables & rich jus.
- **Steak & Ale Pie** with mash & seasonal vegetables.
- **Chicken, Ham Hock & Leek Pie** with mash & vegetables.
- **Butternut Squash, Mixed Bean & Cheese Pie** with mash & vegetables.

## TRADITIONAL ROAST DINNER MENU

Choice of:

- West Country Silverside Beef  
(upgrade to Herefordshire Sirloin)
- Wiltshire Lemon & Thyme Turkey with stuffing
- Cumin, Butternut Squash & Lentil Wellington (VG)

All served with:

Yorkshire puddings, roasted potatoes, seasonal greens, homemade gravy & sauces.

## TO FINISH

- Peanut Brittle Stack with Toffee Sauce
- Blackcurrant Posset Slice (VG/GF) with fruit coulis
- Lemon Meringue Cheesecake with raspberry coulis
- Chocolate Brownie Truffle Torte (VG/GF) with Belgian chocolate sauce

*Served with fresh pouring cream.*

A close-up photograph of several small, brown paper cones filled with Italian-inspired appetizers. The skewers include breadsticks, green olives, mozzarella balls, cherry tomatoes, and cubes of cheese. The background is softly blurred, showing more of the same food items.

# *Italian Inspired* FAMILY-STYLE FEAST



## Starter – Ziti Pasta

- **Ziti pasta tossed in a bright sun-blushed tomato pesto.**

*Traditionally known as “Zitelle”, this pasta symbolised a bride’s journey from single woman to newlywed — a comforting dish of love and new beginnings.*

OR

- **Freshly Baked Focaccia**

*Warm focaccia served with olive oils and aged balsamic.*



## Main Course – Shared Platters

*Served family-style on rustic olive wood boards and large bowls.*

- **Oven-Roasted Herb Chicken Thighs**  
Mediterranean herbs and spices, roasted until crisp and tender.
- **Arista di Maiale alla Fiorentina**  
Classic Tuscan pork loin with garlic and rosemary.
- **Mediterranean Vegetable Tart (Vegan/Vegetarian)**  
Seasonal roasted vegetables baked in a buttery pastry shell.

Served with:

- **Tomato & Mozzarella Salad**
- **Rosemary Roasted Baby Potatoes**

*Alternative side options available.*

## Dessert (Pre-Order Two Choices)

- **Lemon Tart Panna Cotta**  
Buttery pastry with a creamy, zesty lemon filling.
- **Tiramisu**  
Layered espresso, mascarpone and cocoa.
- **Lotus Biscoff Cheesecake**  
Silky cheesecake with spiced caramel notes.

*All served with pouring cream.*

*Additional dessert options available (supplements may apply).*



# BBQ'S

## STANDARD BBQ MENU

Gloucester Old Spot sausages

Marinated chicken pieces

Slow-cooked beef brisket

Flanked jumbo ribs,

BBQ pulled pork

**Upgrade options:** Tomahawk steaks, jumbo prawns, BBQ salmon side, Fire cage cedar-smoked salmon, Fire cage spatchcock chicken, Fire cage roast sirloin.

*Request pricing.*

## WOW FACTOR FIRE CAGE!

Fire cage hire additional £'s.

## SALADS

Sultan of Swing Pearl Cous Cous (V/VE)

Spartacus Greek Rice Salad (V)

Cotswold Seasonal Coleslaw (V/GF)

From the Field – Mixed Leaves (V/VE/GF)

Vine-Ripened Tomato Greek Salad (V/GF)

Bella Ciao Tomato & Mozzarella Pasta Salad (V)

Indian Spiced Quinoa Salad (V/VE/GF)

## SIDES

Tubby Toms bacon dust mini corn on the cobs.

Roasted rosemary baby potatoes.

Buttered baby potatoes.

## VEGETARIAN/VEGAN MENU

Roasted Mediterranean Vegetables

Spinach & Falafel Burgers

Plant-Based Bangers

Stuffed Portobello Mushrooms

Aromatic Garden Burger (GF)

Pulled Jackfruit

## SAUCES AND DIPS

Sweet chilli, smokey BBQ, tomato ketchup, tzatziki, chimichurri, garlic aioli, whipped feta dip, red onion marmalade, bramley and ale chutney, jerk sauce, spiced chilli tomato

## BREADS

Locally sourced brioche buns, rolls, pitta, flatbreads, tortilla wraps, mixed seeded baps, mixed bistro rolls





# Childrens MENU



(Under 12s)

## STARTERS

Garlic bread

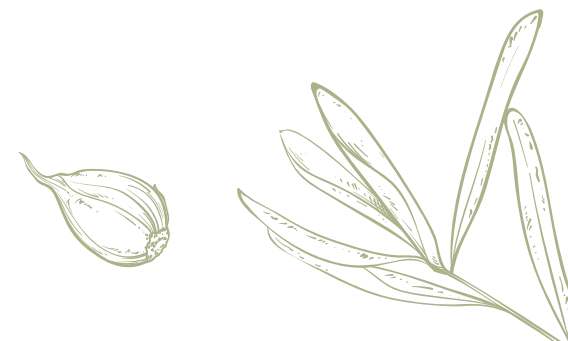
## MAINS

Pasta Pomodoro  
Chicken Goujons, Chips & Beans  
Margherita Pizza

## DESSERTS

Chocolate Brownie

\*Please note that we can also adapt our wedding set menu  
breakfast for child portions.





# Hog & Lamb ROASTS

Our tasty local Gloucester old spot hogs and Hartpury lambs are cooked in a confit oven; this cooks the meat very slowly and allows it to absorb all the juices making the meat moist succulent and full of flavour.



## Half or whole Gloucester Old Spot Hog (serves 60-140 Guests)

Slow-cooked in a confit oven for tender, succulent meat full of flavour.

Includes 5% Aromatic Garden vegan burgers.

Carved by chef with apple sauce, stuffing & a selection of rolls.

*Pitas, flatbreads or tortillas (additional cost).*

## Hartpury Lamb Roast (serves 40-45 guests)

Served with flatbreads, pita's and tortilla wraps, mint sauce. Other relishes, chutneys, sauces can be made available.

## DIY half/whole Gloucester Old Spot Hog Roast or Whole Lamb Roasts

These roasts can be delivered to you event address and served with stuffing, apple sauce and rolls and you can put on the chef whites yourself and carve the roast to guests.

This is easily done as our succulent meat practically falls off the bone.

Some hosts let their guests just simply help themselves too.





## A Cotswold Graze

### LIGHT BITE OFFERING

A Cotswold Graze is a relaxed and beautifully presented alternative to traditional canapés, and it also works exceptionally well as an evening offering. our grazing tables/stations encourage guests to mingle, explore flavours, and enjoy food at their own pace.



Each graze features an abundant selection of thoughtfully curated platters showcasing a diverse mix of British and European cheeses, carefully chosen charcuterie meats, artisan breads and crackers, homemade dips and chutneys, and an array of seasonal fruits and vegetables.

Every element is selected for quality, flavour, and visual impact, creating a table that is as impressive to look at as it is to enjoy.

### GO A LITTLE BIGGER

Looking to elevate your graze? Simply scale it up.

By increasing the selection of cheeses and meats, your grazing table becomes even more indulgent, offering greater variety and depth for guests to enjoy. From bold, characterful cheeses to delicate cured meats, a larger graze creates a true centrepiece for your event and ensures there is something for every palate.

### ADD SOMETHING SWEET

Why not add a sweet option to your graze and seamlessly incorporate your wedding cake into the display? This creates a stunning transition from savoury to sweet and keeps the flow of your celebration effortless.

We can also supply a fine selection of evening desserts to complement your graze perfectly. From bite-sized treats to elegant sweet platters, take a look at our dessert menu to complete your offering and finish your event on a high note.





# PAELLA BY BELLA



*Cooked live in spanish paella pans.*

## **Chicken & Chorizo Paella**

Spanish chorizo, chicken, Valencia rice & green vegetables.

## **Char-Grilled Vegetable Paella**

Asparagus, peppers, sweetcorn, tomatoes & lemon.

## **Traditional seafood Paella (supplements apply)**

An array of fresh seafood, resulting in a smoky, savory, one-pan meal often finished with lemon and parsley







# BIG PAN CURRY



*Cooked live in large BIG pans.*

**Thai Green Chicken**

**Khmer Yellow Curry (VG)**

**Beef Massaman**

**Chicken Tikka Masala**

**Butter Chicken**

*Vegan versions available.*





All of our tacos are served in authentic soft and hard shells, made to deliver the perfect balance of texture, flavour, and freshness. Whether you prefer a classic soft taco or the satisfying crunch of a hard shell, every bite is designed to be bold, vibrant, and unmistakably Mexican-inspired.

#### Included Toppings

- Shredded iceberg lettuce
- Sour cream
- A blend of three cheeses
- Fresh salsa
- Jalapeños
- Guacamole
- Crispy onions
- Authentic Mexican hot and spicy sauces

Mix and match to create your perfect taco, from mild and creamy to seriously spicy.

#### Why not add some sides salads

We also offer a mouth watering corn Elote salad or a delicious mexicanslaw which is extremely popular and such a crowd pleaser.



#### Carne Asada

Chargrilled, marinated beef with chillies, peppers & salsa Roja.

#### Pavo Mollido

Turkey with coriander, garlic, green chillies & lime.

#### Al Pastor

Old Spot pork with cumin, Mexican oregano, pineapple & cilantro.

#### Frijoles Refritos Veganna Pollo

Plant-based chicken with refried beans in a Mexican chilli sauce.

#### Hire our taco truck

We can serve our awesome Mexican inspired Taco menu from our vintage horsebox for your event or special day. Please note there is an additional fee to use this horse box at an event.





All our Evening Food is served roaming style in recyclable and biodegradable kraft paper boxes. Please note we are unable to cater splits in options & at least 90% of your full guest numbers must be catered for.

### Fun Buns

- Roast turkey, smoked bacon & stuffing with brie and cranberry
- 16-hour brisket with caramelised onion chutney
- Spinach & sweetcorn falafel with slaw & Monterey Jack
- Maple-glazed Old Spot pork with apple sauce & stuffing

### Rustic Grazing Tables

A stunning rustic graze comprising of a diverse mix of varied cheeses, cured meats, artisan breads and crackers, homemade dips and chutneys, nuts, seasonal fruits and vegetables.

### Loaded Mac 'n' Cheese

With brisket, Old Spot pork, bacon dust, crispy onions, chorizo, jalapeños, or BBQ jackfruit. (3 options)

### Italian Sourdough Pizza Boards

Margherita or Milano Salami with rocket & mozzarella.

### Baked Arancini with Tomato Passata Pots and shaved parmesan.

### Italian Charcuterie Cups

Beautifully presented individual cups featuring mozzarella pearls, vintage cheddar, salami, chorizo, olives, sundried tomatoes, cornichons and seeded bread twists.

*Vegan option available.*





## THE COTSWOLD CATERER DESSERT STATION

A rustic trio of desserts (45+ portions) beautifully displayed with crates, slates and foliage for guests to self-serve.

### INDIVIDUALLY PLATED DESSERTS

Lemon Meringue Cheesecake

Chocolate Brownie Torte (VG/GF)

Honeycomb Smash Cheesecake

Double Chocolate Fudge Brownie (VG/GF)

Lotus Biscoff Cheesecake

White Chocolate & Raspberry Roulade

Panna Cotta Lemon Tart with Raspberry Coulis

Vanilla Cheesecake with Berry Coulis (VG/GF)

Peanut Brittle Stack

Blackcurrant Posset Slice (VG/GF)

Salted Caramel Cheesecake



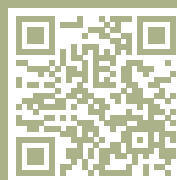


## ALLERGEN INFORMATION

Our kitchen processes all allergens including nuts. Whilst every attempt has been made to reduce cross-contamination, we cannot fully guarantee this. If you have any questions regarding allergies or intolerances, please speak to a member of the team so we can assist you further.

Although we purchase all our fish fillets, shellfish boneless and without shells our supplier cannot guarantee the 100% removal of all bones and shell fragments. So, we do advise caution when consuming fish meals.





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