



EVENT & WEDDING CATERERS

COTSWOLDS, ENGLAND

2023



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ABOUT ROSS & ROSS EVENTS

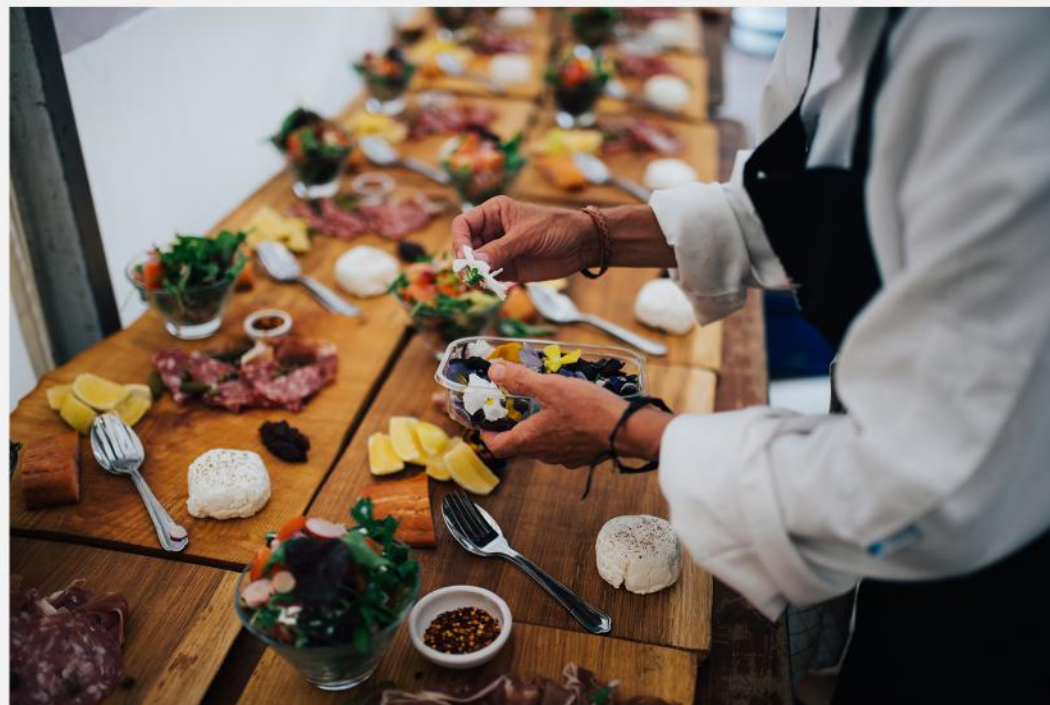
Our catering service has grown organically since opening in 2011, mainly from word of mouth recommendations from our clients.

We pride ourselves on our well-sourced, seasonal food, delicious flavours and team of passionate and experienced foodies.

We create bespoke menus tailored to you and your personal preferences and requirements.

We have a simple, uncomplicated approach to wedding catering. Whether it be a relaxed Sharing-Board Supper, a Five Course Feast, or our brilliant Festival-Style BBQ, everything centres around three things: seasonal produce, quality ingredients and making your day personal, memorable and unique.

Once you have settled on a favourite dish, let us know and we will create a bespoke quote for you to give you a better idea of the costs for your event!



CANAPÉS

We suggest six canapés for a one hour drinks reception

MEAT

Cocktail Sausages, coated in Honey & Whole Grain Mustard

Beef & Horseradish Croquettes

Yoghurt Tandoori Spiced Chicken Skewers & Lime Pickle (GF)

Chicken Liver Pâté with Crispy Chicken Skin & Red Onion Compote (GF)

Glazed Pork Belly, Apple Sauce & Crackling (GF)

Giant Sausage Rolls & Mustard

Japanese Chicken Gyoza & Soya Dressing

Five Spiced Crispy Duck Tart, Plum Sauce

Charred Beef Skewer & Wasabi Mayonnaise (GF)

Scotch Eggs & Coleman's Dressing

Steak Tartare Sandwich, Truffle Mayonnaise

Lamb Breast Gremolata (GF)

Parma Ham, Whipped Goats Cheese & Sundried Tomato Roulade (GF)

Duck Rillettes Beetroot Drops on a Croustade





CANAPÉS

FISH

Crispy Salmon Squares with Pea Purée

Cornish Crab Doughnuts

Salt & Pepper Squid Cones (GF)

Fish & Chips with Homemade Tartare Sauce (GF)

Scallops served in the shell, with Crispy Onions & Garlic Butter (GF)

Lobster & Crayfish Cake, Smoked Chilli Mayonnaise

King Prawns, Garlic & Tarragon Crème Fraiche (GF)

Smoked Salmon Roulade on a Brioche Croute

Scallop Ceviche, Tiger Milk & Popcorn (GF)

Tuna Sashimi, Pickled Carrot, Sesame & Soy Sauce (GF)

CANAPÉS

VEGETARIAN

Paprika & Garlic Breaded Mushrooms

Compressed Tequila Watermelon & Dukkah (GF,VG)

Pea & Mint Arancini

Cauliflower Charcoal Fritters (GF,VG)

Falafel & Tahini Dip (GF)

Bloody Mary Shots, Celery & Red Pepper Salsa (GF, Vg)

Chicory, Pear, Oxford Blue & Macadamia Nut (GF)

Truffle Bread & Butter Pudding, Shaved Parmesan

Goats Curd Tart, Beetroot & Walnut Salsa (GF)

Carrot & Brown Rice Fritters (Vg, GF)

Mini Poppadoms, Hot Smoked Aubergine & Cucumber Raita

Black Bean Taco, Guacamole & Tomato Salsa (Vg, GF)

Caramelised Onion Tart (GF)

Potato Tots & Romesco (Vg)



CANAPÉ STATIONS

Add a bit of theatre to your Drinks Reception with a live Canapé Station.

A perfect way to entertain & feed your guests in one.

Canapé Stations can be set up around your Drinks Reception for an interactive dining experience.

Our Chefs prepare and serve the food on demand, so guests can be sure they are getting the freshest food around.

OYSTER STATION (GF)

Served with Tabasco, Shallot & Sherry Vinegar and Lemon.

Pre-shucked and ready to eat,

Oysters make a fantastic centrepiece for your drinks reception.

YAKITORI STATION (GF)

A BBQ station of Chicken Meatballs, Shishito & Chicken Thigh, Soya Sauce, Sake & Spring Onion.

All cooked to order in front of your guests.

IBERICO HAM STATION (GF)

Carved by one of our Chefs, Iberico Ham is always a showstopper.

Served with Olives, Almonds & Chillies, your guests will love nibbling at this station.



PLATED MENU

Created in our signature style of fresh, seasonal and simply delicious.

STARTERS

Heritage Tomatoes & Buffalo Mozzarella,
Lemon & Extra Virgin Olive Oil (GF) (V)

Pan Fried Scallops with Pressed Pork Belly,
Pea Purée & Pancetta Crumb (GF)

Twice Baked Cheese & Spinach Soufflé (V)

Our Signature Prawn Cocktail (GF)

Smoked Aubergine, Flat Bread, Pomegranate Soy Yoghurt,
Sesame Seeds, Spring Onion & Mint Salad (VG)

Duck Salad, Crispy Skin, Cucumber, Pine Nuts & Plum Dressing (GF)

Chicken Liver Pâté, Red Onion Marmalade & Sourdough

Heritage Baby Beetroot, Walnuts, Goats Curd,
Microherbs & Aged Balsamic (GF)

Hand Picked Cornish White Crab, Citrus Blini,
Shaved Fennel & Courgette Salad

Smoked Duck, Grilled Peaches & Baby Leaf Salad
with Sherry Vinegar Dressing (GF)

Cotswold Gin Cured Salmon, Pink Grapefruit Curd,
Radish & Dill Oil (GF)

Salmon & Prawn Ravioli, Sorrel Sauce

Burrata, Crispy Sourdough & Caponata (V)

Charred Cauliflower, Chimichurri, Cauliflower Purée,
Vegetable Crisps (GF, VG)

Ricotta, Courgette, Pea & Mint Tart & Summer Leaf Salad (V)

Ham Hock Terrine, Crispy Egg, Piccalilli & Pork Scratching Crumb



MAINS

*Please choose one dish for the majority of your guests.
A dietary alternative can be chosen once you have all of
your dietary requests back.*

MEAT

10 Hour Slow-cooked Shoulder of Lamb

Roasted Carrots, Pea & Mint Purée & Jus (GF)

10 Hour Slow Roasted Blade of Beef

Caramelised Shallot Purée, Roasted Garlic & Herb Crumb, Jus

Roasted Pork Belly

Charred Tenderstem, Sauerkraut & Apple, Crackling & Jus (GF)

Herb & Apricot Crusted Lamb Rump

Black Olive & Sun Dried Tomato Potato Cake & Salsa Verde

Gressingham Duck Breast

Confit Duck Leg Ballantine, Carrot Purée, Pak Choi & Jus (GF)

Cotswold White Chicken

Garlic Field Mushroom, Wild Mushrooms & Spinach,
Café au Lait & Jus (GF)

Free-range Pork Chop

Grilled Hispi Cabbage, Café de Paris Butter (GF)

28 Day Dry-aged Roasted Sirloin of Beef

Espelette Pepper Butter, Boulangère Potatoes & Jus (GF)

Ribeye Steak

Grilled Tomatoes & Mushrooms, Truffle Chips &
Béarnaise or Peppercorn Sauce

*All served with Seasonal Garden Vegetables &
Sauteed Onion Potatoes unless otherwise stated*





MAINS

FISH

Roasted Cod Loin, Mussel & Saffron Broth (GF)

Pan-fried Sea Trout, Peperonata, Heritage Tomatoes & Gremolata (GF)

Line Caught Wild Seabass, Sautéed Field Mushrooms,
New Potatoes, Spinach & Salsa Verde (GF)

Pan-Fried Hake, Crispy Chicken Skin, Charred Cauliflower Steaks,
Cauliflower Purée & Chive Oil (GF)

VEGETARIAN & VEGAN

Charred Baby Aubergines, Toasted Quinoa Salad,
Hazelnuts & Crumbled Feta Cheese (GF)

Beetroot & Shallot Tarte Tatin, Garlic,
Herb & Orange Dressing & Summer Salad (Vg)

Moroccan Roasted Vegetables, Herb Bulgar Wheat,
Labneh & Miso Dressing

Courgette Involtini (GF)

Mushroom & Spinach Pithivier, Mushroom & Horseradish Sauce (Vg)

Gnocchi & Grilled Lemon Courgettes, Confit Garlic & Rocket,
Tomato & Shallot Dressing

Heritage Carrot & Chickpea Cakes, Turmeric & Coconut Sauce (Vg)

Baked Chickpea & Halloumi No-Meat-Balls & Tomato Sauce

Nut Stuffed Roasted Onions, Potato Rosti, Glazed Carrots & Jus (Vg)

Charred Cauliflower, Broad Bean Purée,
Tomato & Red Pepper Shallot Salsa (GF, Vg)

DESSERTS

English Strawberries, Elderflower Jelly,
Whipped Cream & Meringue Shards (GF)

Rhubarb Trifle

Baked Chocolate Ganache, Yoghurt & Orange Marmalade (GF)

Bitter Chocolate Malt Tart, Pistachios & Whipped Cream

Eton Mess (GF)

Blueberry Custard Tart

Raspberry Crème Brûlée (GF)

Banoffee Pots

Vanilla Cheesecake & Peach Compote

Lemon Tart & Raspberries

Chocolate Fondant & Whipped Cream

Charred Honey Pineapple, White Chocolate,
Crushed Meringues & Nut Crumb (GF)

Vanilla Panna Cotta, Summer Fruits & Crumble Topping

Maple Syrup Peaches, Greek Yoghurt & Biscotti Biscuit

Lemon Curd Mousse, Ginger Crumb & Candied Lemon (GF)

VEGAN DESSERTS

Strawberry Cheesecake

Mango & Passion Fruit Pavlova (GF)

Dark Chocolate Mousse, Cocoa Nibs, Soya Yoghurt & Agave Nectar (GF)

Rhubarb Panna Cotta & Almond Cake

Raspberry Brownies



SHARING BOARD MENU

Our show-stopping Sharing Boards are always a winner & offer the ultimate social dining experience! Served to the middle of tables, guests can tuck in & help themselves.

STARTERS

We suggest four items

Squid & Green Chilli Sauce (GF)

Avocado & Chilli Dip, Baby Carrots, Radishes & Cucumber (GF,VG)

Baked Feta, Tomatoes & Olive Oil (GF,V)

Pork Pie & Homemade Piccalilli

Cured Meats (GF)

Warm Cheddar Cheese Choux Puffs (V)

Black Mountain Hot Smoked Salmon (GF)

Falafel & Tahini (GF,V)

Muhammara Dip (GF,VG)

Classic Tortilla (GF,V)

Hummus, Smoked Paprika & Extra Virgin Olive Oil (GF,VG)

Shredded Ham Croquettes

Chicken Wings with Garlic, Lemon & Chilli (GF)

Crevettes with Homemade Lemon Mayonnaise (GF)

Chicken Liver Pâté with Red Onion Marmalade (GF)

Smoked Trout with Crème Fraîche, Dill & Seeded Crackers

Courgette Involтини (GF,V)

Scotch Eggs with Dijon Mayonnaise

All served with Artisan Breads & Pickles





SHARING BOARD - MAINS

Free-range Porchetta

Watercress, Apple Sauce & Jus

Lemon & Garlic Chicken

Roasted Herb Stuffing, Crispy Skin, Caramelised Onion & Thyme Sautéed Potatoes, Jus (GF)

Salmon En Croute

Minted Peas, Herb Buttered New Potatoes & Hollandaise Sauce

28 Day Dry-aged Roasted Sirloin of Beef

Yorkshire Puddings, Roasted Potatoes, Roasted Carrots, Cauliflower Cheese & Jus

Slow-cooked Tomato & Chickpea Curry

Coriander & Coconut Toasted Quinoa, Radish, Spring Onion & Flat Leaf Parsley Puy Lentils, Shaved Carrot & Watercress Salad, Golden Spiced Yoghurt & Garlic Flatbread (VG)

Summer Vegetable Tagine

Wedding Couscous & Imam Bayildi, Citrus & Radicchio Salad, Pomegranate Dressing & Hot Smoked Flat Breads (VG)

Roasted Vegetable Salad

Halloumi & Turkish Red Pepper Paste, Long Grain Coriander Rice & Crispy Onions, Garden Leaf Salad, Pitta Breads & Yoghurt (V)

All served with Bowls of Seasonal Garden Vegetables

DESSERTS

Served to the tables for guests to help themselves!

Please choose one from the following, or three from the plated menu, to be served on a slate:

Seasonal Fruit Pavlova (GF)

Apple Pie & Custard

Croquembouche

Chocolate Gateau & Chocolate Sauce

Sticky Toffee Pudding & Salted Caramel Sauce

English Trifle



BBQ MENU

Our delicious BBQ Menu adds a festival feel to any event!

*Our two-course BBQ menu allows you to choose a delicious range of Mains & Salads, served to the table on wooden boards for guests to help themselves.
Choose a dessert from our plated or sharing desserts menu.*

MAIN COURSE

Please choose four from the following -

Ras el Hanout Chicken (GF)

Yoghurt Marinaded BBQ Spiced Cauliflower & Tzatziki (V,GF)

BBQ Sticky Pork Ribs (GF)

Grilled Butterfly Leg of Lamb,
Kentucky Mop Sauce (GF)

12 hour Slow Smoked Shoulder of Lamb & Salsa Verde (GF)

Scottish Banana Leaf Wrapped Salmon & Charred Lemon (GF)

BBQ Garlic, Chilli & Lemon King Prawns (£2.50 supplement) (GF)

Brioche Bun Cheese Burger & Pickles

BBQ Sweetcorn, Lemon & Herb Butter (GF,V)

10 hour Roasted Blade of Beef & Romesco Sauce

Tandoor Tofu Skewers (Vg)

Vegan Sausages (Vg)

Seitan Steaks, Lemon & Maple Syrup Glaze (Vg)

Aubergine Steaks & Miso Glaze (Vg)

Grilled Halloumi & Pesto (GF,V)

Cherry Wood Smoked Pork Belly (GF)

SALADS

Please choose three from the following -

Caesar Salad (GF)

House Slaw (GF,V)

Pomegranate Tabbouleh (Vg)

Grilled Courgette, Pine Nut & Rocket Salad with
Lemon Dressing (GF, Vg)

Shaved Fennel, Cucumber & Radish (GF,VG)

Greek Salad (GF,V)

Panzanella Salad

Charred Tenderstem Broccoli, Cauliflower,
Yuzu Sesame Seeds & Black Garlic Dressing (GF,VG)

Rainbow Vegetable Salad (GF, Vg)

Beef & Heritage Tomato Salad with Red Onion Salsa (GF,VG)

Herb Beetroot, Lentils, Pickled Shallots & Balsamic Dressing (GF, Vg)

Shallot, Herb & Dijon Mayonnaise Potato Salad (GF, V)

Roasted New Potatoes with Spiced Citrus Butter (GF, V)

Garden Leaf Salad & Mustard Dressing (GF, Vg)



Perfect late night snacks to keep your guests going until the early hours, our evening food is circulated to guests on Cinema Trays so they don't even have to leave the dance floor!

Choice of Two Pizzas -

Margherita (v)

Roasted Mushroom, Caramelised Onion & Gorgonzola (v)

Parma Ham, Black Olive, Pesto & Mozzarella

Mediterranean Vegetables & Sun Dried Tomatoes (vg)

Slow Cooked Meat Feast Pizza

(Pork, Beef, Chorizo, Tomato & Mozzarella)

Potato Tots & Hot Sauce (vg, GF)

To Garnish: Japanese Mayonnaise & Spring Onions

Pimp Your Tots

Chilli Mince - Crispy Duck & Bacon - Nduja

Bacon Chilli Dog & Cheddar Cheese

Grilled Cheese & Tomato Chutney Toastie (v)

Add Ham

Mac & Cheese, Garlic & Herb Toasted Crumb (v)

Vada Pav (v)

A Spiced Potato Dumpling, Deep Fried & Served in a Soft Bun

Persian Aubergine Curry Pots with Flat Bread (vg)

Bacon or Sausage Bap

Chicken or Veggie Tacos & Tomato Salsa





AWARDS

We are hugely proud to have won some great awards and fabulous accolades – here are some of the trophies adorning our kitchen shelf

WINNER BEST WEDDING CATERER, UK
UK WEDDING AWARDS 2020

WINNER BEST WEDDING CATERER, UK
UK WEDDING AWARDS 2019

WINNER BEST WEDDING CATERING COMPANY SOUTH ENGLAND
FOOD & DRINKS AWARDS 2018

WINNER BEST WEDDING CATERER, UK
UK WEDDING AWARDS 2018

FINALISTS SOUTH CENTRAL REGION
THE WEDDING INDUSTRY AWARDS 2018

BEST WEDDING CATERING COMPANY 2017 - OXFORDSHIRE
LUX WEDDING AWARDS

WINNER BEST WEDDING CATERER IN THE COTSWOLDS
COTSWOLD AWARDS 2016

WINNER BEST SMALL BUSINESS
OXFORDSHIRE BUSINESS AWARDS 2016

FINALISTS FOR BEST FOOD PRODUCER
THE COTSWOLD LIFE FOOD & DRINK AWARDS 2015

ONE TO WATCH
INVESTEC FOOD & DRINK ENTREPRENEUR OF THE YEAR 2014

WINNER OF BEST MICRO BUSINESS
WEST OXFORDSHIRE BUSINESS AWARDS 2014

WINNERS OF MIDLANDS BEST STREET FOOD
BBC GOOD FOOD SHOW 2013

TASTING SESSIONS

Come along for a tasting session!

We normally run tasting sessions on Tuesday and Wednesday Lunchtimes at our kitchen in Chipping Norton, however, if this is not convenient we can arrange alternative times.

Tasting Sessions give you the opportunity to try four Canapés, two Starters, two Mains and two Desserts.

Why not upgrade your tasting?

For £15 per person you can try our House Champagne and Prosecco, along with two White Wines and two Red Wines.

Ask us for more information about our bar packages.



CONTACT US

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*For more event inspiration, follow us:
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*Photography by:
Dan Walker Photography. Weddings by Nicola & Glen,
Sophie Carson, Students of Abingdon & Witney College,
William J Shaw, Stefanie Calleja-Gera Photography.*



TESTIMONIALS

"Thanks for the wonderful meal this evening. The food was excellent and the staff were incredibly helpful and professional. Thank you for being patient with all our last minute changes and for going the extra mile for some of our guests with special dietary requirements."

Ruth Murray, Pembroke College, Oxford

"Excellent food, friendly and very efficient service, with quiet helpful attention to keep us abreast of proceedings."

Revd. Dr. Elizabeth Koepping

"We had such a good time, not in small part down to Ross and Ross who were absolutely amazing on the day. Thank you so very much! I knew we had made the right choice and you guys delivered in every way possible"

Lucien Oppler, Previous Client

