ROSS & ROSS

EVENT & WEDDING CATERERS

COTSWOLDS, ENGLAND

2024

CONTENTS

3. ABOUT ROSS & ROSS

4 - 6. CANAPÉS

7. CANAPÉ & SPECIALITY STATIONS

9 - 12. PLATED MENU

13 - 15. SHARING BOARD MENU

16. BBQ MENU

17. EVENING FOOD

18 - 19. AWARDS & TASTING SESSIONS

20. TESTIMONIALS

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.

The price next to the Main Courses on the Plated and Sharing Board Menus denotes the price for three courses including all table settings and staffing required. The BBQ menu includes two courses.

The example costings are based on 100 guests, but can be scaled to your number of guests.

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!

Please note, we do not accept card payments. Payments to be made by BACS transfer.

CANAPÉS

We suggest six canapés for a one and a half hour drinks reception

MEAT

Cocktail Sausages, coated in Honey & Whole Grain Mustard

Ham & Mustard Croquettes

Tandoori Yoghurt Spiced Chicken Skewers & Lime Pickle (GF)

Glazed Pork Belly, Asian Soy Sauce Dressing & Crackling

Giant Sausage Roll & Mustard

Japanese Chicken Gyoza & Soy Dressing

Five Spiced Crispy Duck Tart, Plum Sauce (GF)

Charred Beef Skewer & Wasabi Mayonnaise (GF)

Scotch Egg & Coleman's Dressing

Steak Tartare Sandwich, Truffle Mayonnaise

Lamb Kofta (GF)

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

Duck Rillette, Beetroot Drops, Sourdough Croûte

Crispy Bang Bang Chicken (GF)

Mini Yorkshire Pudding, Rare Roast Beef & Horseradish

Crispy Fennel Pork Balls, Apple Purée

CANAPÉS

FISH

Salmon & Caper Fishcake

Smoked Mackerel Paté, Sourdough Croute

Prawn Cocktail Tartlet (GF)

Sesame Rolled Tuna & Wasabi Mayonnaise (GF)

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's Milk & Popcorn (GF)

Tuna Sashimi, Pickled Carrot, Sesame & Soy Sauce

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 Cheese & Macadamia Nut (GF,V)

Truffle Bread & Butter Pudding, Shaved Parmesan

Goats Cheese Tart, Beetroot & Walnut Salsa (GF)

Carrot & Brown Rice Fritters (VG, GF)

Mini Poppadoms, Hot Smoked Aubergine & Cucumber Raita (GF)

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

Caramelised Onion Tart (GF)

Potato Tots & Romesco (VG)

Porcini Mushroom Tartlet (VG, GF)

Gorgonzola & Fig Relish, Sourdough Croute

Spinach & Feta Borek

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 centre-piece for your drinks reception.

YAKITORI STATION

A BBQ station of Chicken

Meatballs, Shishito & Chicken Thigh, Soy 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.

PANI PURI STATION

Deep-fried crisp flatbread balls filled with a mixture of Chaat Masala & Chickpea Chopped Potatoes, Tamarind Sauce, Green Chilli & Coriander Chutney & Pani Water

PLATED MENU

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

STARTERS

Heritage Tomatoes, Buffalo Mozzarella & Basil (GF, V)

Chermoula Aubergine, Herb Bulgar Wheat,
Toasted Almonds & Chive Oil (VG)

Chicken Liver Paté & Red Onion Marmalade

Smoked Salmon Terrine, Cucumber Salad & Horseradish Cream (GF)

Smoked Bacon Potato Cake, Crispy Egg,
Watercress & Mustard Dressing

Prawn Cocktail (GF)

Shredded Pork Croquette, Celeriac & Apple Remoulade,
Garden Leaf Salad

Muhammara, Butter Bean Purée, Flat Bread & Garden Leaf Salad (VG)

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

Confit Duck Salad, Crispy Skin, Cucumber,
Spring Onion, Plum Sauce & Pine Nuts (GF)

Roasted Baby Heirloom Beetroot, Preserved Lemon &
Tahini Yoghurt, Microherb Salad (VG, GF) (Add Smoked Mackerel)

Burrata, Crispy Sourdough, Caponata, Pine Nuts & Fresh Basil (V)

Sea Trout Tartare, Shaved Lemon Fennel,
Tarragon & Lemon Dressing (GF)

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

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

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

Served with bowls of bread

MAINS

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

MEAT

Free Range Chicken Breast
Roasted Garlic & Pink Peppercorn Potato Cake, Crispy Skin & Jus (GF)

Roasted Pork Belly
Charred Tenderstem Broccoli, Green Pepper & Apple Relish & Jus (GF)

10 Hour Slow Roasted Blade of Beef
Caramelised Shallot Purée, Garlic & Herb Crumb & Jus

10 Hour Slow Roasted Lamb Shoulder
Minted Pea Purée, Roasted Carrots & Jus (GF)

Honey Roasted Duck Breast
Salt Baked Beetroot & Cherry Sauce (GF)

Herb & Apricot Crusted Lamb Rump
Black Olive & Sun Dried Tomato Potato Cake & Salsa Verde

Gressingham Duck Breast
Confit Duck Leg Ballotine, Carrot Purée, Pak Choi & 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 (GF)

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, Charred Cauliflower Steaks,
Cauliflower Purée & Chive Oil (GF)

Roasted Monkfish, Cauliflower Rice, Charred Cauliflower,
Citrus Vierge (GF)

Pan-Fried Salmon, Buttered Spinach & Watercress,
Lemon & Garlic Aioli (GF)

VEGETARIAN & VEGAN

Smoked Aubergines, Tomatoes & Crispy Cauliflower Steak (VG, GF)

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

Moroccan Roasted Vegetables, Herb Bulgar Wheat,
Labneh & Miso Dressing (V)

Courgette Involtini (GF)

Mushroom & Spinach Pithivier,
Mushroom & Horseradish Sauce (VG, GFA)

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

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

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

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

Stuffed Romano Pepper, Grilled Fennel, Fennel Purée, Black Olive &
Pumpkin Seed Rocket Salad (VG)

Potato & Mushroom Al Forno, Watercress & Garden Leaf Salad,
Lemon Dressing (VG, GF)

Tomato Ragu, Parmesan Polenta (V)

DESSERTS

Lemon Tart & Fresh Raspberries

Eton Mess (GF)

Raspberry, Almond & Lemon Curd Trifle

Chocolate Tart & Salted Caramel Peanuts

Vanilla Panna Cotta, Strawberry Salsa & Shortbread Crumb

Banoffee Pots

Crème Brulée (GF)

Hazelnut Parfait, Poached Rhubarb Compote (GF)

Charred Pineapple, Mascarpone & Crushed Meringues (GF)

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

Raspberry Brownies (VG)

Mango & Passion Fruit Pavlova (VG, GF)

Chocolate Orange Torte (VG, GF)

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

Beetroot & Yoghurt Dip, Aged Balsamic (GF, V)

Chicken Liver Paté & Red Onion Marmalade

Whipped Feta, Chilli Flakes, Mint & Black Olives (GF, V)

Cured Meats

Giant Sausage Roll & Mustard

Baba Ganoush (GF, V)

Saffron & Lemon Risotto Balls (V)

Hot Smoked Salmon & Lemon Wedges (GF)

Poached Squid & Green Chilli Sauce (GF)

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

Falafel & Soya Tahini Dip (GF, VG)

Westcombe Cheddar (GF, V)

Pork Pie & Piccalilli

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

Classic Spanish Tortilla (GF,V)

Ham Croquettes

Smoked Trout, Crème Fraîche & Avocado Salsa (GF)

All served with Artisan Breads & Pickles

SHARING BOARD - MAINS

Yoghurt Marinaded Lemon & Chilli Chicken,
Chilli Strands & Smoked Salt Jacket New Potatoes (GF)

Rosemary Stuffed Leg of Lamb, Boulangère Potatoes & Jus

Salmon en Croute, Herb New Potatoes,
Garden Leaf Salad & Hollandaise Sauce

Roasted Sirloin of Beef, Yorkshire Puddings, Roasted Potatoes,
Cauliflower Cheese, Roasted Carrots & Jus

All served with Bowls of Seasonal Garden Vegetables

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)

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 (GF, V)

BBQ Sticky Pork Ribs (GF)

Grilled Butterfly Leg of Lamb,
Kentucky Mop Sauce (£4.50 Supplement) (GF)

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

Banana Leaf Wrapped Scottish Salmon & Charred Lemon (GF)

BBQ Garlic, Chilli & Lemon King Prawns (£4.00 supplement) (GF)

Brioche Bun Cheese Burger, Relish & Pickles

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

10 hour Slow Roasted Blade of Beef & Romesco Sauce

Tandoori Tofu Skewers (GF, VG)

Vegan Sausages (VG)

Beyond Meat Burger (VG)

Aubergine Steaks & Miso Glaze (Vg)

Grilled Halloumi & Pesto (GF,V)

Cherry Wood Smoked Pork Belly (GF)

Apple & Pork Sausages

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)

Garden Leaf Salad & Mustard Dressing (GF, VG)

Jacket New Potatoes, Rosemary & Smoked Salt (GF, VG)

EVENING FOOD

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!

Pizzas

Choice of Two Pizza Flavours -

Margherita (V)

Roasted Mushroom, Caramelised Onion & Gorgonzola (V)

Parma Ham, Black Olive & Pesto

Mediterranean Vegetables & Sun Dried Tomatoes (VG)

Slow Cooked Meat Feast Pizza
(Pork, Beef, Chorizo, Tomato & Mozzarella)

Potato Tots & Hot Sauce (GF, VG)
To Garnish: Japanese Mayonnaise & Spring Onions
Additional Toppings
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 WEDDING CATERERS OF THE YEAR, COTSWOLDS
LUX LIFE MAG GLOBAL WEDDING AWARDS 2022

WINNER BEST WEDDING CATERER, UK
UK WEDDING AWARDS 2022

WINNER BEST WEDDING CATERER, UK
UK WEDDING AWARDS 2021

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

TASTING SESSIONS

Come along for a tasting session!

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

Tasting Sessions are charged from £86 per person, however supplements may apply for certain dishes. Sessions give you the opportunity to try four Canapés, two Starters, two Mains and two Desserts.

Why not upgrade your tasting?

For £35 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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10 Worcester Road Trading Estate
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For more event inspiration, follow us:
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Photography by:
Kate Pook Photography, Isobel Murphy Photography, Dan Walker Photography, Weddings by Nicola & Glen, Sophie Carson, Students of Abingdon & Witney College, William J Shaw, Stefanie Calleja-Gera Photography.

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TESTIMONIALS

"From initial enquiry through tastings and to the wedding itself working with the team was one of the highlights of our wedding planning. The team were all really accommodating of all our ideas and also super knowledgeable with great ideas that really helped take the stress out of the planning!

The food was incredible, we have had nothing but compliments on the menu and delivery of the food from all our guests.
We have recommended you to everyone and cant wait to be invited to a wedding where you are the team so we can experience it all again!"

Mr & Mrs Monk - Ragley Hall

"Thank you so much for the food you provided for my daughter Laura and her husband Richard's wedding at Caswell House. Everything from the canapés, main meal, desserts and evening pizzas were absolutely delicious and many of our guests commented on how good the food was. The service was second to none too.

Thank you once again for making our day so special."

Vanessa Owen - Caswell House

"We just wanted to say a massive thank you for being such a huge part of our special day. We have had nothing but compliments about the food! We were blown away when we did our tasting and it was just as good on the day. The service from the team was faultless, the quality and quantity of the food was outstanding and everyone loved the pizzas! The interactive experience of this really made it all the more fun."

Megan and Richard -

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