



ROSS & ROSS EVENTS

EVENT & WEDDING CATERERS

COTSWOLDS, ENGLAND

2025



CONTENTS

2 - 5 . ABOUT ROSS & ROSS & OUR PROCESS

6 - 9. CANAPÉS

10 - 11. CANAPÉ & SPECIALITY STATIONS

12 - 19. PLATED MENU

20 - 23. SHARING BOARD MENU

24 - 27. BBQ MENU

28 - 29. EVENING FOOD

*30 - 35. OTHER CONSIDERATIONS, TASTING SESSIONS &
TESTIMONIALS*

ABOUT ROSS & ROSS EVENTS

Our catering service has grown organically since opening in 2011, largely thanks to word of mouth recommendations from our lovely clients.

We pride ourselves on our impeccably-sourced, deliciously seasonal food, and team of passionate and experienced people. We create bespoke menus tailored to you, your preferences and budget.

Whether it be a relaxed Sharing-Board Supper, a Five Course Feast, or our brilliant Festival-Style BBQ, everything centres around three things: quality produce, professional service and making your day personal, memorable and unique.





ROSS & ROSS PLANNING PROCESS

1. *Hello, thank you so much for thinking of us to cater your special event. We hope you enjoy leafing through this brochure and that it provides some delicious inspiration for your celebration.*

2. *Please remember we are here to help in any way we can and so do not hesitate to get in touch at any point. Our team will happily schedule a call to go through your vision for your event and any questions you have.*

3. *Please let us know your preferred dishes and canapé choices (& any other information you would like us to consider) and we will create a no-obligation quote which is tailored to your requirements and budget.*

4. *In order to secure a date with us, we require a non-refundable booking deposit of 20 per cent of the initial quote and our catering contract to be signed online.*

5. *Tasting sessions are held at our HQ in Chipping Norton. They can be booked for lunchtimes on Tuesdays & Wednesdays in our tasting room which can seat up to 6 guests.*

Tastings are a wonderful opportunity for you to fine tune your menu and also talk to one of our Managers about the running of your event. Please see page 42 for the prices of our tasting session packages.

6. *Final numbers, dietaries and menu choices need to be in 45 days before the event. At which point your final invoice will be generated. We require full payment to be received in advance of any event.*

7. *A table plan is required at least 30 days before the event with guests' menu choices, dietaries and anything important noted clearly on the plan.*

8. *The final thing for you to do is to enjoy the efforts of your planning and hand over to us to ensure that your event is fabulous and exactly how you want it.*

CANAPÉS

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

MEAT

Crispy Pork Belly, Salted Plum Sauce, Crackling Crumb *(gf,df)*

Korean Fried Chicken, Chipotle Mayonnaise *(gf,df)*

Smoked Beef Brisket, Confit Potato, Toasted Garlic *(gf)*

Scotch Olive, Aioli, Crispy Sage Leaf

Cocktail Sausages, Honey & Wholegrain Mustard *(df, gf on req)*

Japanese Chicken Gyoza, Black Garlic Dressing

Giant Sausage Roll & Dijon Mustard

Charred Beef Sirloin Skewer, Wasabi Mayonnaise *(gf,df)*

Bang Bang Chicken Taco, Guacamole, Pickled Pink Shallot, Tomato Salsa *(df)*

Ham & Gruyère Cheese Croquette

Smoked Chicken Terrine & Apricot Sandwich *(gf on req)*

Parma Ham, Whipped Cream Cheese, Thyme Shortbread, Black Olive

Piggy Toast

FISH

Crispy Salmon Cubes, Aioli, Pea Purée *(df)*

Pan-fried Scallop Served in its Shell, Crispy Onions & Garlic Butter *(gf)*

Smoked Salmon Blini, Crème Fraîche & Dill

Salt & Pepper Squid Cones *(df,gf)*

Seared Tuna, Pickled Carrot, Sesame & Lime Dressing *(df,gf)*

Za'atar Spiced Salmon Tartare Cones *(df)*

Cornish Crab Doughnuts

Tiger Prawn Tempura, Chilli Jam *(gf)*





CANAPÉS

VEGETARIAN

Dauphinoise Potato, Chive Crème Fraîche *(gf)*

Pea & Mint Arancini, Parmesan

Courgette & Feta Fritters, Fresh Herb Raita *(gf)*

Bloody Mary Shots *(gf,vg)*

Polenta Chips, Whipped Ricotta *(gf)*

Heritage Tomato & Basil Bruschetta *(vg,gf on req)*

Charcoal Cauliflower, Sriracha *(gf,vg)*

Potato Tots, Romesco Sauce *(vg)*

Sweet Potato Cakes, Avocado & Chilli Drops *(vg)*

Wild Mushroom Sausage Roll, Beetroot Ketchup *(vg)*

Deep Fried Feta, Lemon Marmalade *(gf)*

Compressed Tequila Watermelon, Dukka *(gf,vg)*

Mini Poppadoms, Hot smoked Aubergine & Cucumber Rita *(gf)*

Black Bean Taco, Guacamole & Tomato Salsa *(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.

IBERICO HAM STATION (gf,df)

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.

OYSTER STATION (gf,df)

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 (df, gf on req)

A BBQ station of Chicken Meatballs, Shishito & Chicken Thigh, Soy Sauce, Sake & Spring Onion. All cooked to order in front of your guests.

BRUSCHETTA STATION

Choose four of the following -

Bocconcini, Heritage Tomato & Shredded Basil (vg)

Hot Smoked Garlic Aubergine (vg)

Grilled Lemon Courgettes (df)

Black Olive Tapenade (df)

Parma Ham & Rocket (v)

Manchego Cheese & Honey (vg)

Wild Garlic Pesto (vg)

Roasted Field Mushrooms & Balsamic (vg)

Crushed Peas & Mint (vg)

Prawn Marie Rose (df)



PLATED MENU

STARTERS

Sweet Potato & Pea Pod Pakoras, Pomegranate Quinoa, Green Tahini (vg,gf)

28 Dry Aged Beef Carpaccio, Rocket, Green Beans,
Shaved Parmesan, Pickled Pink Onions (gf)

Burrata, Sticky Roasted Tomatoes, Toasted Pine Nuts, Basil (v,vg on req)

Handpicked Cornish Crab, Chive Blini, Shaved Fennel, Fresh Herbs, Lobster Oil

Westcombe Cheddar, Caramelised Onion & Spinach Tart, Baby Leaf Salad (v)

Confit Duck Salad, Spring Onion, Cucumber, Plum Sauce, Crackling Crumb (gf,df)

Pan-fried Scallops, Pea Purée, Pressed Pork Belly, Crispy Pancetta (gf)

Hot Smoked Salmon, Honey Roasted Beetroot, Butter Lettuce, Horseradish (gf)

Twice-Baked Cheese & Spinach Soufflé, Parmesan Sauce (v)

Smoked Bacon Potato Cake, Crispy Egg, Sticky Beef Glaze, Watercress

Charred Heritage Carrots, Ricotta, Toasted Pecans, Chilli, Coriander (v,gf, vg on req)

Chermoula Aubergine, Herb Bulgar Wheat, Chive Yoghurt,
Toasted Almonds, Chive Oil (v,gf, vg on req)

Prosciutto, Grilled Peaches, Garden Leaves, Sherry Vinegar Dressing (gf)

Roasted Chicken Caesar Croquettes

Tuna Sashimi, Kohlrabi, Radish, Crispy Onions, Yuzu, Sesame (gf)

All served with Artisan Bread

MAINS

Please choose one dish for the majority of your guests. One alternative dish can subsequently be chosen to suit all guests' dietary requirements.

MEAT

Free-range Pork Belly, Grilled Apples, Tenderstem Broccoli,
Crackling, Cider Sauce (gf)

Roasted Rack of Lamb, Ratatouille, Mint Pesto (gf,df)

10 Hour Slow Roasted Blade of Beef, Caramelised Shallot Purée,
Roasted Heritage Carrot, Herb Crumb

Pan-fried Free-range Chicken Breast, Pink Peppercorn Potato Cake,
Lemon Oregano Gremolata, Crispy Skin (gf)

Gressingham Duck Breast, Pak Choi, Potato Rösti, Spiced Orange Jus (gf)

10 Hour Slow Roasted Lamb Shoulder, Crushed Peas,
Spinach & Bacon Butter, Vegetable Crisps (gf)

Free-range Chicken Milanese, Rocket, Tomato & Parmesan Salad

28 Day Dry-Aged Roasted Sirloin of Beef, Café de Paris Butter (gf)

28 Day Dry-Aged Rib Eye Steak, Roasted Garlic & Brown Butter Cauliflower Purée,
Salsa Verde (gf)

Beef Wellington

FISH

Roasted Cod Loin, Mussel & Saffron Broth (gf)

Line Caught Wild Sea Bass, Sautéed Field Mushrooms,
Spinach, Salsa Verde (gf,df)

Grilled Salmon Fillet, Buttered Spinach, Watercress, Aioli, Lemon Cheeks (gf)

Pan-fried Sea Trout, Heritage Tomatoes, French Beans, Pesto (gf,df)





MAINS

VEGETARIAN

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

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

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

Heritage Carrot & Chickpea Cakes, Turmeric & Coconut Sauce (vg,gf)

Mushroom & Spinach Wellington, Mushroom & Horseradish Sauce (vg)

Nut Stuffed Roasted Onions, Potato Rosti, Glazed Carrots, Jus (vg,gf)

Charred Cauliflower, Chimichurri, Cauliflower Purée, Vegetable Crisps (gf,vg)

Roasted Butternut Squash, Spinach & Feta Pithivier (vg & gf on req)

SIDE DISHES

Please choose one from the following potato dishes to accompany your mains;

Boulangère Potatoes (gf), Dauphinoise Potatoes (gf,v),
Smoked Salt & Thyme Roasted New Potatoes (gf,vg) or Creamy Mash (gf,v)

Please choose one from the following vegetable dishes to accompany your mains;

Seasonal Greens, Roasted Roots, Garden Leaf Salad

DESSERTS

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream (*vg on req*)

Greek Yogurt & Honey Panna Cotta, English Strawberries (*gf*)

New York Cheesecake, Cherry Compote

Chocolate Fondant, Chantilly Cream

Crème Brûlée, Butter Shortbread

Glazed Lemon Tart & Fresh Raspberries

Eton Mess (*gf*)

Brown Butter Treacle Tart, Clotted Cream

Tiramisu

Chocolate Delice, Crème Anglaise, Peanut Brittle

Seasonal Crumble, Vanilla Custard (*vg on req*)

Mango & Passionfruit Pavlova, Mango Coulis (*vg,gf*)

Orange Chocolate Torte, Orange Crisp (*vg,gf*)

Chocolate Chip Brownie, Hot Chocolate Sauce (*vg,gf*)

Lemon Cheesecake, Candied Peel (*vg,gf on req*)





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

Please choose four of the following;

Courgette & Feta Fritters, Mint Yogurt (v,gf)

Chicken Liver Parfait, Red Onion Marmalade

Gruyère Cheese Gougères (gf,v)

Salt Pig Cured Meats

Giant Sausage Roll & Mustard

Baba Ganoush (gf,v)

Saffron & Lemon Risotto Balls (v)

Hot Smoked Salmon, Lemon Cheeks (gf,df)

Roasted Beetroot, Labneh, Basil Oil (gf,v)

Hummus, Smoked Paprika, Olive Oil (gf,vg)

Falafel & Green Tahini Dip (gf,vg)

Westcombe Cheddar (gf,v)

Pork Pie & Piccalilli

Baked Feta, Tomatoes, Olive Oil (gf,v)

Classic Spanish Tortilla (v,gf)

Ham Croquettes

Served with Artisan Breads & Pickles

SHARING BOARD MENU

MAINS

Beef Fillet Medallions & Crispy Onions, Rosemary Lamb Cutlets, Slow-Cooked Pork Belly, Crackling, Chimichurri served with your choice of Potatoes and Seasonal Vegetables.

Whole Roasted Lemon & Thyme Chicken, Herb Stuffing Balls, Smoked Salt & Garlic Roasted New Potatoes, Seasonal Greens & Jus (*gf on req*)

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

Salmon en Croûte, Herb New Potatoes, Garden Leaf Salad, Hollandaise Sauce

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 Naan (*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 table 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,df on req*)

Apple Pie & Custard

Sticky Toffee Pudding (*vg on request*)

English Trifle

Tiramisu



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.

MAINS

Please choose four from the following -

Ras el Hanout Chicken (gf,df)

Yoghurt Marinaded BBQ Spiced Cauliflower, Tzatziki (gf,v)

BBQ Sticky Pork Ribs (gf,df)

Grilled Butterfly Leg of Lamb, Kentucky Mop Sauce (gf,df)

12 hour Slow Smoked Shoulder of Lamb & Salsa Verde (gf,df)

Banana Leaf Wrapped Scottish Salmon, Charred Lemon (gf,df)

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

Ross & Ross Cheese Burger, Relish & Pickles (vg on request)

BBQ Sweetcorn, Lemon & Herb Butter (gf,v)

10 hour Slow Roasted Blade of Beef, Romesco Sauce (gf on request)

Tandoori Tofu Skewers (vg,gf)

Aubergine Steaks, Miso Glaze (vg)

Grilled Halloumi, Pesto (gf,v)

Cherry-Wood Smoked Pork Belly (gf)

Apple & Pork Sausages (vg on request)





BBQ MENU

SALADS

Please choose three from the following -

Caesar Salad

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 (vg)

Charred Tenderstem Broccoli, Cauliflower,
Yuzu Sesame Seeds, Black Garlic Dressing (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!

Hot Wings, Blue Cheese Sauce (gf)

Grilled Cheese Toastie (v, vg & gf on req)

Vada Pav (v, vg on req)

Bacon or Sausage Bap

Chicken or Veggie Tacos, Guacamole, Tomato Salsa, Pickled Pink Onions

Dirty Dogs

Fish Finger Sandwich, Tartare Sauce

Sliders

Buttermilk Chicken, Pulled Pork, Beef or Vegan

With choice of toppings, please choose three from the following;

Cheese, Crispy Onions, Slaw, Burger Relish, Jalapeños, Crispy Bacon

Skin on Skinny Fries (vg,gf)

SOURDOUGH PIZZAS

Choice of two pizza flavours

Margherita (v)

Roasted Mushroom, Caramelised Onion (v)

Parma Ham, Rocket & Pesto

Mediterranean Vegetables & Sun Dried Tomatoes (vg)

Chorizo & Chilli

Slow Cooked Blade of Beef & Salsa Verde



OTHER THINGS TO CONSIDER

TABLE SETTINGS

We have many options available for upgrades on table settings which we will run through with you at your tasting session. Please do ask our team if you would like to see our brochures ahead of this date.

BAR PROVISION

We would be delighted to provide you with your drinks provision for your daytime reception, wedding breakfast and evening bar and we have a number of different options - from fully pre-paid to dry hire bar. Please consult our bar brochure for more details.

TASTING SESSIONS

Come along for a tasting session!

We run tasting sessions on Tuesday and Wednesday lunchtimes at our HQ in Chipping Norton.

We offer two packages:

| | | |
|---------------------|-----------|---------------------|
| <i>4 x canapés</i> | | <i>6 x canapés</i> |
| <i>2 x starters</i> | | <i>3 x starters</i> |
| <i>2 x mains</i> | <i>or</i> | <i>3 x mains</i> |
| <i>2 x desserts</i> | | <i>3 x desserts</i> |

Please enquire with one of our team if you would like to try any of our delicious cocktails or wines at your tasting session.

CONTACT US

*Ross & Ross Events
10 Worcester Road Trading Estate
Chipping Norton
Oxfordshire
OX7 5XW*

*events@rossandrossevents.co.uk
01608 645503
www.rossandrossevents.co.uk*

*For more event inspiration, follow us:
@rossandrossevents*

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Chloe Winstanley, The Unbridled.*





TESTIMONIALS

"My oh my, did you guys nail it! What a time that was at Cornwell Manor. Mrs Miller and I are simply overwhelmed with gratitude. From chefs' pizzas to that banana-leaf wrapped salmon to the 10 hour slow braised blade of beef - EVERYTHING - tasted spectacular.

Food is a common love language. Thank you for sharing your talents, time, and energy with us and our guests. It was a truly jubilant wedding weekend that we'll never forget."

Emmy & Milam - Cornwell Manor

"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

"We just wanted to drop you a message and thanks for an unbelievable effort you and the team did! Literally from start to finish the day was absolutely flawless thanks to you. We're still not sure how you guys pulled off such a meticulous job especially given the heat that day! I don't think words can explain how grateful we are and how amazing it was. I had lost count of the amount of people that came up to us and said the food was out of this world.

Obviously we want to give you a massive thanks for coordinating the day – it was like clockwork. Even little things like sorting out the music for the band for Sarah – going 'above and beyond' is an understatement!

All your team worked so hard in the heat – a lot of people mentioned how great your team were. Thanks again for such a fantastic day."

Owen & Sarah - Euridge Manor



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