

to have



to hold

menu *Portfolio*

Poached Salmon & Hollandaise Bouchee
Baby Watercress

Pesto Brushed Bocconcini
Plum Cherry Tomato (v)

Smoked Salmon, Buttermilk Blini
Beetroot Jam

Rosary Goats Cheese & Candied Walnut
Parmesan Shortbread, Fennel Cress (v)

Hampshire Beef Carpaccio
Horseradish Scone, Watercress Pesto

Coronation Chicken
Mango Gel, Sesame Seed Tuille, Coriander Cress

Maple Glazed Ham Hock Roulade
Rosemary Crostini, Piccalilli Gel

Ginger & Soy Tiger Prawn
Lime & Coconut Dipping Sauce

Served Cold

Served Cold

canapés



Rare Roasted Hampshire Beef

Yorkshire Pudding, Horseradish Cream, Baby Cress

Thai Chicken Skewer

Lime & Coconut Marinade

Smoked Haddock Kedgeree Croquettes

Cucumber Yoghurt

Pan Seared Scallop

Roasted Cauliflower Puree, Black Pudding Crumb

Wild Mushroom & Pecorino Arancini

Parmesan Crumb (v)

Balsamic & Tomato Tartlet

Fresh Basil Pesto (v)

Shepherd's Pie

Braised Lamb Shank, Celeriac Mash

Corporal Jones Toad in the Hole

Red Onion Relish

Char-Grilled Steak Pop

Béarnaise Sauce

Served Hot

Served Hot

canapés



Maple Glazed Ham Hock Terrine

Soused Vegetables, Toasted Brioche, Micro Leaf Salad

Gin & Dill Cured Salmon

Celeriac & Fennel Remoulade, Cucumber Gel, Rock Chives

Lobster & Crayfish Jam Jar

Bloody Mary, Cucumber & Tomato Salsa, Wholemeal Bread

Chalkstream Trout Fillet

Pea Panna Cotta, Crisp Pancetta, English Pea Purée

Seared Filled of Atlantic Mackerel

Smoked Mackerel Pate, Cucumber Carpaccio, Melba Toast,
Lemon Sherbet Dressing

New Forest Wild Mushroom Risotto

Shaved Pecorino, Wild Rocket Truffle Cream (v)

starter

Chargrilled English Asparagus

Locally Produced Cured Pork Carpaccio, Endive Salad,
Aged Balsamic Pearls

Home Smoked Chicken

Marinated Artichoke, Charred Baby Gem, Parmesan Crostini,
Pancetta, Garlic & Lemon Dressing

Confit Duck Leg & Pistachio Terrine

Pickled Red Cabbage, Rhubarb & Ginger Compote,
Crispy Duck Skin

Feta, Avocado & Watermelon Salad

Mild Chilli, Lime & Coriander Dressing (v)

Pan Seared Scallops in Shell

Samphire, Toasted Hazelnut & Coriander Butter

Rosary Goats Cheese Bavoir

Beetroot Tart-Tatin, Red Chard & Mizuna Salad,
Pickled Walnut, Virgin Seed Oil (v)



Country Garden Platter

Honey Glazed Ham Hock Terrine, Garden Herbs, Homemade Piccalilli

Home Smoked Chicken, Chargrilled Mango

Baked Tunworth Cheese Box, Sweet Plum Chutney

Heritage Tomato, Basil & Black Pepper

Red Chard, Rocket, Baby Summer Shoots

Fish Platter

Gin & Dill Cured Salmon, Fennel Remoulade, Hampshire Watercress

Smoked Mackerel & Horseradish Pâté, Wholemeal Crostini

Fresh Crayfish, Bloody Mary Sauce

Lemon Wedges, Seaweed Crisps, Summer Leaves

Anti Pasti

Parma Ham, Chorizo, Salami, Mortadella

Sun-Blushed Tomato, Chargrilled Aubergine, Zucchini

Bocconcini, Marinated Olives, Olive Oil, Balsamic Vinegar

Rocket, Shaved Parmesan

starter sharing boards



Hampshire Watercress (v)

Potato Straws

Classic Leek & Potato (v)

Spiced Butternut Squash (v)

Onion Bhaji, Coriander Cress

Roasted Plum & Sun-Blushed Tomato (v)

Basil Puree

Chorizo & Butterbean Broth

Cauliflower Cheese (v)

Grated Gruyere

Pea & Ham

Picked Ham Hock

Butter Poached Lobster Bisque

soup



Char Grilled Chicken Supreme

Baby Carrot, Courgette & Aubergine, Garlic & Thyme Roasted
Parisienne Potatoes, Sauce Vierge

Rosemary & Thyme Crusted Lamb Rump

Warm Salad of Jersey Royals, Heritage Tomato, Garden Beans,
Black Olive, Feta, Lemon & Garlic

Roasted Breast of Guinea Fowl

Pearl Barley, Stuffed Thigh, Anna Potatoes, Carrot Puree,
Sautéed Cabbage & Leeks, Thyme Infused Braisaige

Pan Seared Sea Bass Fillet

Seared King Scallop, Braised Baby Fennel, Wilted Spinach,
Sauce Vierge

Hampshire Pork Belly

Pork Cheek Croquette, Purple Sprouting Broccoli, Sage Roasted
Parisian Potatoes, Apple Cider Jus, Toffee Apple

Slow Cooked Blade of Hampshire Beef

Pancetta, Baby Shallots, Chestnut Mushrooms,
Whole Grain Mustard Mash, Root Vegetables, Bourguignon Jus

Beef Fillet & Braised Ox Tail

Grilled Baby Artichokes & Beets, Thyme Fondant Potato, Morel &
Port Reduction, Horseradish Foam

Pan Seared Duck Breast

Fois Gras, Braised Chicory, Spring Greens, Dauphinoise Potato,
Red Wine & Cherry Jus

Hampshire Lamb Duo

Lamb Rump, Confit Garlic Studded Lamb Breast,
Roasted Cauliflower, Spinach & Leeks,
Dauphinoise Potato, Redcurrant Jus

main



Chalcroft Farm Ribeye Steak

Spinach & Potato Rosti, Portobello Mushroom, Tomato & Basil Compote, Green Peppercorn Sauce

Gigot of Monkfish in Parma Ham

Vegetable Ribbons, Curly Kale, Tomato & Red Pepper Passata

Pan Seared Breast of Chicken

Stuffed with Tarragon Mousse, Seasonal Garden Vegetables, Cocotte Potatoes, White Wine Cream

Char-Grilled Salmon Fillet

Confit Chervil Potato, Sautéed Samphire, Spring Greens, Avocado Salsa, Lemon Infused Oil

Glazed Rosary Goat's Cheese (v)

Spinach & Potato Rosti, Roasted Baby Beets, Beetroot Puree, Fresh Basil Pesto

English Asparagus & Sweetpea Risotto (v)

Summer Pea Velouté, Parmesan Tuile, Pea Shoots

Pumpkin & Porcini Mushroom Mezzaluna (v)

Wilted Baby Spinach, Pickled Porcini, Roasted Garlic & Sage Cream

Roasted Butternut Squash (v)

Spinach & Bean Cassoulet, Butternut Velouté, Parmesan & Rosemary Crumb, Wild Rocket & Radish Salad

Artichoke, Chestnut Mushroom & Sun-Blushed Tomato Wellington (v)

Braised Red Cabbage, Sweet Potato Rosti, Red Wine Jus

main



Chalcroft Farm Roast Sirloin of Beef

Salsa Verde Crust, Yorkshire Pudding

Twice Cooked Hampshire Pork Belly

Pickled Red Cabbage, Caramelized Apple Tart

Garlic, Lemon & Thyme Rubbed Roast Poussin

Crisp Pancetta, Hazelnut & Coriander Stuffing

Barbequed Shoulder of Lamb

Rosemary, Garlic & Olive Oil Marinade, Roasted Aubergine Puree

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Traditional Roast Potatoes

Carrot Puree, Sautéed Spring Greens, Cauliflower Cheese

roast sharing boards



Lemon Posset

Candied Lemon & Lemon Curd, Summer Berry Compote,
Vanilla Shortcake

Caramel Panna Cotta

Homemade Ginger Bread, Cinnamon & Hazelnut Tuile, Salted
Caramel Gel

Apple & Cinnamon Crumble Cheesecake

Crème Anglaise, Toffee Apple

Dark Chocolate Torte

Chocolate Soil, Nougatine Crunch, Crème Fraiche Chantilly

Warm Chocolate Brownie

Chocolate Syrup, Hazelnut Praline,
Locally Produced Clotted Ice Cream

Summer Berry Eton Mess Jam Jar

Double Butter Shortbread, Honeycomb Crumb

Pear & Almond Tart

Stem Ginger, Mascarpone Cream, Stem Ginger Syrup

Caramelised Lemon Tart

Macerated Raspberry, Raspberry Syrup, Local Vanilla Gelato

Vanilla & White Chocolate Crème Bruleé

English Strawberries, Sable Biscuit

Strawberry Streusel Cheesecake

Strawberry Textures

Pistachio & Raspberry Bakewell

Pistachio Praline, Macerated Raspberries, Mascarpone

dessert



Traditional Selection

Cave Aged Cheddar

Somerset Brie

Stilton

Celery Sticks, Black Grapes, Savoury Biscuits, Orchard Fruit Chutney

Regional Favourites

Cave Aged Cheddar

Dorset Blue Vinney

Hampshire Tunworth

Lyburn Old Winchester

Celery Sticks, Black Grapes, Savoury Biscuits, Orchard Fruit Chutney

Something Special

Cave Aged Cheddar

Hampshire Loosehanger

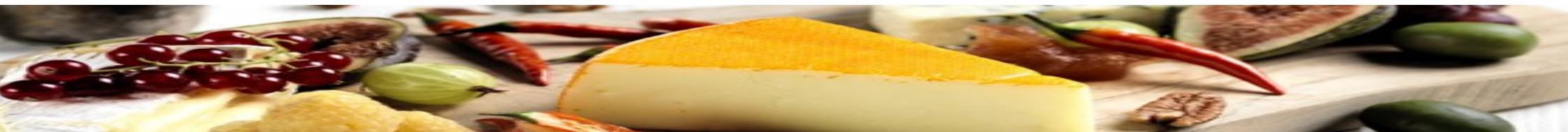
Two Hoots Barkham Blue

Hansus Goats Cheese

Smoked Hampshire Lyburn

Figs, Apricots, Celery Sticks, Black Grapes, Savoury Biscuits, Orchard Fruit Chutney

cheese



Whole Dressed Salmon

Hot New Potatoes

Chalcroft Farm Roasted Sirloin of Beef
Artichokes, Watercress

Potato, Chive & Watercress Salad
Tomato, Mozzarella & Fresh Basil

Sun Blushed Tomato & Brie Tart (v)
Tomato Sofrito

Classic Coleslaw

Summer Leaves

Honey Glazed Hampshire Ham
Apricot & Ginger Chutney

Farfalle Italian Pasta

Aduki Bean, Black Bean & Lentil, Cumin & Lime Dressing

Coronation Chicken

Selection of Dressing & Sauces



Buffet Dessert Selection

formal buffet



Sautéed Corn-Fed Chicken Breast

Chestnut Mushrooms, Spinach, White Wine & Tarragon Cream,
Steamed Lemon Infused Rice

Fisherman's Pie

Salmon, Cod, Monkfish & Shrimps, Creamed Potato,
Warm Leek & Green Bean Salad

Lamb Rogan Josh

Yoghurt & Cashew Nuts, Pilaf Rice, Naan Bread

Spicy Chilli Beef

Tomato Ragu, Kidney Beans, Fresh Chilli, Braised Rice,
Sour Cream, Tortilla Chips

Hampshire Pork Sausages

Scallion Mash, Red Wine Jus, Tobacco Onions

Green Thai Chicken Curry

Green Peppers, Coconut Infused Rice, Thai Crackers,
Cucumber & Pine Nut Salad

Braised Shin of Beef Bourguignon

Roasted Shallots, Chestnut Mushrooms, New Potatoes,
French Beans, Olive Oil, Parsley

Asparagus & Sweet Pea Ravioli (v)

Pea & Mint Velouté

Roasted Vegetable & Chickpea Balti (v)

Saffron Rice, Coriander Naan Bread

Roasted Butternut Squash & Pumpkin Risotto (v)

Toasted Pumpkin Seeds

hot fork buffet



Selection of Home Made Sandwiches
on White & Wholemeal Bread

Selection of Danish Open Sandwiches
& Filled Bridge Rolls

Smoked Paprika & Garlic Chicken Wings

Teriyaki Beef Skewers

Home Made Sausage Rolls

Chicken Satay,
Peanut Dip

Two Hoots Cheese Tart,
Red Onion Jam

Corporal Jones Chipolata Sausages,
Honey & Mustard Dip

Scotch Eggs,
English Mustard

Two Hoots Cheese Tart,
Red Onion Jam (v)

Crudités & Dips

Pesto Brushed Bocconcini,
Cherry Tomatoes, Basil (v)

Hand Cut Salted Crisps

Hampshire Pork Pie

informal buffet



Corporal Jones Award Winning Sausages
Hampshire Beef Burgers, Melted Cheddar
Paprika & Garlic Marinated Chicken Breast
Haloumi Slider (v)
Buttered Corn on the Cob (v)
Summer Leaves
Classic Coleslaw
Plus Two Salads from the Salad Selection

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Soy & Chilli Marinated Beef Kebabs,
Bell Peppers, Mushrooms
Cajun Spiced Chicken Breast
Corporal Jones Award Winning Sausages
Hampshire Beef Burgers, Melted Cheddar, Smoked Bacon
Mediterranean Vegetable & Haloumi Kebabs (v)
Buttered Corn on the Cob (v)
Summer Leaves
Classic Coleslaw
Plus Two Salads from the Salad Selection

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All Barbeques are served with Brioche Buns, Hot Dog Rolls,
Fried Onions & Chef's Barbeque Sauces

Chalcroft Farm Minute Rib Eye Steak,
Hot Chipotle Sauce
Lamb & Mint Kofta, Yoghurt, Green Peppers
Garlic & Ginger Marinated Chicken Thighs
Lemon Peppered Mackerel
Cumberland Sausage Ring
Courgette & Haloumi Skewers, Charred Aubergine (v)
Buttered Corn on the Cob (v)
Ricotta & Cous Cous Stuffed Bell Peppers (v)
Summer Leaves
Rustic Slaw
Plus Three Salads from the Salad Selection

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SALAD SELECTION

Pomegranate, Chervil, Lemon & Buckwheat
Potato, Chive & Watercress
Tomato, Mozzarella & Fresh Basil
Japanese Noodle Salad
Rustic Slaw
Classic Niçoise
Farfalle Italian Pasta
Aduki Bean, Black Bean & Lentil

barbeque



Whole Succulent Hampshire Hog

rubbed with our own secret blend of spices
Roasted Apple, Sage & Onion Stuffing

Cob Rolls

Bramley Apple Sauce

Summer Leaves

Plus Two Salads from the Salad Selection

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Rotisserie Chicken

Delicious Whole Chickens with a Choice of Rubs & Marinades;
Classic Lemon, Garlic & Rosemary • Sticky Honey, Ginger, Soy &
Lime • Coriander, Mint, Garlic & Lemon

Fennel, Cumin, Paprika, Apple Sauce & Sugar •
Jerk Seasoning • Tandoori Style

Cob Rolls

Plus Two Salads from the Salad Selection

Barbequed Shoulder of English Lamb

Marinated in Rosemary, Garlic, Olive Oil, Lemon, Mint & Cumin
Served Sliced on Wooden Boards & Garnished with Garden Bay,
Rosemary & Edible Flowers
Summer Leaves
Plus Two Salads from the Salad Selection

SALAD SELECTION

Pomegranate, Chervil, Lemon & Buckwheat
Potato, Chive & Watercress
Tomato, Mozzarella & Fresh Basil
Japanese Noodle Salad
Rustic Slaw
Classic Niçoise
Farfalle Italian Pasta
Aduki Bean, Black Bean & Lentil

SOMETHING EXTRA

Buttered New Potatoes
Spicy Rice

hog roast & rotisserie



Chicken Caesar Salad

Cos Lettuce, Parmesan, Croutons, Anchovy Dressing

Prawn Cocktail

Marie Rose Dressing, Shredded Baby Gem, Lemon Wedge

Greek Salad (v)

Plum Tomato, Cucumber, Red Onion, Kalamato Olives, Feta,
Fresh Oregano, Tapenade Bruschetta

Japanese Noodles (v)

Soy & Vinegar Dressing

Sunday Roast

Slow Roast Beef, Yorkshire Pudding, Parisienne Potato, Greens,
Roast Gravy

Chalcroft Farm Sausages

Scallion Mash, Red Wine Jus, Tobacco Onions

Braised Lamb Shoulder

Chickpea, Broadbean, Tomato, Garlic & Thyme Ragout

Asparagus & Mushroom Risotto (v)

Rocket, Parmesan, Asparagus Tips

Roasted Caponata (v)

Aubergine, Courgette, Pimento & Goat's Cheese Crostini

Seafood Paella

Fresh Bread Shard, Lemon Wedge

Fisherman's Pie

Creamed Potato

served cold

served hot

bowl food



*Inspired by world cuisine and perfect for
informal summer parties or
that little something different for
evening wedding receptions*

Hampshire Beef Sliders & Chip Cones

Spanish & Mexican Inspired Tapas

Fresh Seafood & Champagne Bar

Jerk Chicken & Pork Skewers, Rice & Peas

Fish and Chip Cones

Taco Bar

Burritos

Please contact us for more information and pricing.
Selected venues only.

street food



Hampshire Beef Sliders
Pickle & Montary Jack Cheese

Hot Dogs
Caramelized Red Onion & American Mustard

Fish 'n' Chip Cones
Cod Goujons with Fries

Tandoori Chicken Naan
Mango Chutney

Jacket Potatoes (v)
Cream Cheese & Chives

Pulled Pork & Chorizo Slider
Barbeque Sauce

Croque Monsieur
Gruyere Cheese, Ham

Croque Madame (v)
Gruyere Cheese, Egg

miniatures



Selection of Filled Finger Sandwiches on
White & Wholemeal Bread

Homemade Fruit Scones with Strawberry Preserve &
Cornish Clotted Cream

Tea or Coffee

The above options are included in our menus
Then choose your own additional treats to create your perfect
Afternoon Tea!

(minimum of three additional items)

Lemon Tartlets

Homemade Fruitcake

Chocolate Fudge Brownies

Lemon Drizzle Cake

Home Made Fruit Flapjacks

Cheddar, Leek & Smoked Bacon Tartlets

Home Made Victoria Sponge

Macaroons

Fondant Fancies

Sausage Rolls

Battenberg Cake

afternoon tea



*Succulent
Hampshire Hog Roast*

Crispy Crackling

Cob Rolls

Bramley Apple Sauce

Savoury Stuffing

Salad Leaves

'Midnight' Snack

Maple Glazed Bacon
Brioche Baps

Corporal Jones
Sausage 'Dogs'

Haloumi & Red Pepper Baps
(v)

Cheeseboard

Farmhouse Cheddar

Somerset Brie

Stilton

Orchard Fruit Chutney

Rustic Breads & Savoury
Biscuits

Tapas

Served Cold
Stuffed Peppadews
Charcuterie
Boquerones
Marinated Olives

Served Hot
Albondigas
Champinones
Cantabria

Rustic Breads,
Olive Oil
Balsamic Vinegar

wedding evening reception



Minimum Guest Numbers

The prices quoted are based on the minimum number of guests and your catering and liquor requirements, as shown on your quotation. Our usual policy is to cater for a minimum of 50 guests. However, all events are individually assessed, including location and availability.

Validity

Our quotation is valid for 30 days from date of issue.

Payment

An invoice will be raised (based on menu / liquor requirements and minimum guest numbers) for a non-refundable 30% deposit payment at the time of confirmation of the event

Alternatively, a non-refundable payment of £600 (inc VAT) will be payable, if requirements are undecided.

The Deposit Payment is required to secure your date and our services.

A final invoice will be raised for the balance of all pre-booked catering and liquor requirements, based on minimum or final guest numbers, whichever is the greater.

This invoice is payable 30 days prior to your event.

For events booked within 30 days of the event date, full payment is required before the event takes place.

Additional requirements added, that have not already been included in your final invoice/checklist, will be invoiced immediately.

Our payments terms are 7 days from date of invoice, otherwise interest may apply (at 7% above current Bank of England base rate, calculated on a daily basis).

BACS/CHAPS Payment

Please see our invoice for full bank details.

Cheque Payment

Payments made by cheque must clear 7 days prior to event and should be made payable to Wise Catering Ltd, Chilli House, Hazel Road, Woolston, Southampton, Hants, SO19 7HS.

Card Payment

Any payments made by credit card will be subject to a 2% handling fee based on the total invoice value (including VAT). Please note that we do not accept payment by American Express.



Venue

Unless otherwise stated in our quotation, the customer is responsible for all venue related costs, including power, water, running costs etc.

Cancellation

Cancellation notice must be confirmed in writing. In the event of cancellation of services for whatever reason, the following cancellation charges will apply:

Less than 30 working days prior to the event 50% of final invoice.

Less than 7 working days prior to the event 75% of final invoice.

Less than 2 working days prior to the event 100% of final invoice.

Property Damage

Clients will be responsible for any damage caused to property during event / decorations.

Pricing

Our prices could be subject to change, should the date of your event alter. VAT is currently charged at 20%. Final prices are dependent on venue location, guest

numbers and individual requirements. All prices are not confirmed until a site visit or meeting has been undertaken (if the venue is unknown to us).

Additional Costs

Emission / London waiting charges, including additional staff travel / accommodation costs, will apply where necessary.

We reserve the right to pass on any additional costs which are incurred for your event that are beyond our control. For example, tolls, charges, government tax increases, increased food/fuel costs due to market forces.

Food Allergies & Intolerance

Due to the nature of 'outside' event catering, it is vital to ensure that we are made aware of any guests with food allergies or intolerance prior to your event as it may not be possible to provide an alternative option 'on the day'. We will have allergen information available to guests, if you have any concerns regarding menu choices, please ask your guests to contact us directly.

terms & conditions