

# *Winters Barns*

Food & Drinks Brochure



## *Introduction*

Welcome to Winters Barns food and drinks brochure for 2024, in this brochure you will discover our package food menus and our drinks collections to tempt your taste buds.

Scott Anderson are proud to be a part of your special day at Winters Barns, we pride ourselves on creating an unforgettable dining experience for you and your guests. Utilising the freshest finest ingredients that are locally sourced and seasonal, we create delicious menus. These are brought to life by a superb team of chefs and expert managers. You can relax knowing that our attentive team will work closely with you in

the run up to your day and deliver your dream wedding.

You will be invited to a tasting which provides a 'dress rehearsal' for your special day. During your tasting you will sample your chosen menus and we will talk you through every aspect of your wedding day to ensure nothing has been overlooked.

We hope you will enjoy browsing through our brochure and choosing from our carefully selected and unique menus. However, should you not find what you are looking for please do ask for our bespoke menus or get in touch to discuss your specific requirements. All pricing throughout the brochure includes VAT at the current rate of 20%.



*Food* is our passion

*Creativity* is our mission

*Excellence* is our philosophy

# Canapés

Please choose any 4

## Cold

Chicken and tarragon roulade on toasted brioche with confit apricots  
Smoked salmon and cream cheese roulade with caviar and baby fennel  
Chicken liver parfait on toasted brioche with caramelised onion  
Bocconcini, olive and cherry tomato skewers with pesto  
Mini prawn cocktail served in a cucumber boat  
Oriental spoons with shredded duck, spring onion, cucumber and oyster sauce  
Vegetable frittata with hummus and black olives  
Mini tomato and shallot bruschetta with fresh basil  
Feta, olive and tomato on garlic bread  
Peppered mackerel with horseradish and fresh dill

## Hot

Pork and noodle balls with sweet chilli dipping sauce  
Mac 'n' cheese bites with a baconnaisse dip  
Mini fish and chips served in cones  
Asian spiced beef with red pepper and rocket skewers  
Baby roast new potatoes with roasted pancetta and parmesan  
Mini lamb kofta kebabs creamy riata  
Deep fried goats' curd with toasted almonds, red onion and cranberry jam  
Parsnip velouté served in a shot glass  
Chicken satay with roasted peanut and sweet chilli dip  
Spotted black pig sausages with a caramelised onion Dijon dip  
Fried parmesan risotto balls with fresh basil pesto

## Sweet

Pavlova with hazelnut cream and dark chocolate ganache  
Lemon meringue cones  
Double chocolate brownie with salted caramel  
Tea scones with strawberry conserve and clotted cream  
Strawberries dipped in Belgian chocolate  
Meringue nest topped with wild berries and clotted cream  
Victoria sponge  
Baby fruit tarts with crème patisserie

# Wedding Breakfast

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre ordered excluding the sharing platter.

Selection of ciabatta rolls to include; rye and oat, pumpkin seed and plain served warm with butter

## Starters

Chicken and pistachio roulade served warm with seasonal salad leaves and a crisp pancetta sherry shallot dressing

Pearls of melon with prosciutto ham, thyme oil and rocket finished with a balsamic reduction

Salmon herb roulade with a celeriac and horseradish remoulade, finished with a lemon caper dressing

White wine and fennel poached king prawns with a spicy mango relish and fresh seasonal salad



Plum tomato and sweet red pepper soup, swirled with basil pesto and extra virgin olive oil



Asparagus, rocket and goats' curd tart served warm with a watercress, cucumber and crisp baby gem salad



Carrot and coriander soup with toasted pumpkin seeds and crème fraiche



Goats' cheese salad with beetroot, roasted figs and walnuts finished with a honey wholegrain mustard dressing topped with toasted almonds and croutons

**Sharing platter per table to include:** Bresaola, Parma ham, chorizo, pitted Kalamata olives, mozzarella, roasted Mediterranean vegetables, toasted ciabatta, rocket and sun blushed tomatoes (supplement per person of £1.90 - 2024)

## Mains

Roasted free range chicken breast with buttered Savoy cabbage, bacon lardons a potato fondant finished with a wild mushroom jus

Roasted loin of pork with dauphinoise potatoes, caramelised apple puree and braised carrots with star anise

Pan fried salmon with buttered asparagus, crushed new potatoes finished with a tomato and chive hollandaise sauce

Shoulder of Kentish beef ragu topped with crisp puff pastry served with mash potato, caramelised shallots and braised vegetables

Baked chicken breast wrapped in pancetta and served on whole grain mustard creamed potatoes, seasonal vegetables and white wine sauce

Southern Kent belly of pork with apple and sage butter served with seasonal vegetables, new potato and olive oil crush and cranberry and port jus

Kentish pork sausages with a wild flower honey whole grain mustard mash served with caramelised onion sauce and vegetable chips

Roasted rump of new season lamb with a sauté of courgette, aubergine and plum tomato, fine beans, steamed new potatoes and salsa verde  
(Supplement per person of £8.00 - 2024)

Chateaubriand of Kentish beef with roasted King Edward potatoes, seasonal vegetables and an enriched Merlot jus  
(Supplement per person of £8.00 - 2024)

② Risotto of baby spinach and roasted sweet potatoes, finished with vine tomatoes, crème fraîche, parmesan and parsnip chips

② Baked vegetable strudel with a creamy basil sauce strips of seasonal vegetables lightly seasoned and bound in filo pastry served with herb buttered new potatoes

② Sweet potato gnocchi with a tomato and mascarpone sauce

## Desserts

Classic vanilla pod cheesecake topped with an apple and blackberry compote

Glazed lemon tart with a lime curd and Chantilly cream

Duo of chocolate and raspberry with wild berry coulis

Treacle tart served warm with vanilla ice cream

Individual Eton mess layers of meringue, strawberries and Chantilly cream, drizzled with coulis

Sticky toffee pudding with a caramel sauce and pouring cream

Dark Belgian chocolate fondant served hot with vanilla sauce

Banoffee charlotte with glazed bananas and caramel sauce

Vanilla panna cotta with caramelised oranges

Dark chocolate truffle torte with butterscotch and pecan ice cream

Afternoon tea plate to include; scone with clotted cream and strawberry conserve, summer fruit tartlet with crème patisserie and dark chocolate and salted caramel mousse  
(Supplement per person of £2.20 - 2024)

Trio of raspberry Eton mess, Belgian chocolate brownie and lemon posset with rhubarb crumble  
(Supplement per person of £2.20 - 2024)

## Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

# Evening Platters

Please choose 2 of the following evening offerings which are served around to your guests.

## Fish and Chips

Delicate prime fillet of fish lightly coated in breadcrumbs served in a cone with hand cut chunky chips

①

## Grilled Cheese Sandwich

Classic grilled sandwich on white bread with melting Monterey Jack cheese  
\*alternative fillings on request

## Pulled Pork Buns and French Fries

Slow roasted pulled pork and stuffing served in a brioche bun with apple sauce and French fries - add slaws, toppings and crackling for a supplement

## Bacon Rolls

Slices of Applewood smoked bacon inside a soft floured bag

## Scampi and Chips

Succulent pieces of scampi lightly coated in breadcrumbs served in a cone with hand cut chunky chips

## Burger and French Fries

Kentish burger with Monterey Jack cheese, streaky bacon, salad and tomato relish, served in a brioche bun with French fries  
\*alternative fillings available on request

②

Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun





*Delicious  
Alternative  
Evening Food...*

**Finger Buffet - Hot and Cold**  
– Supplement of £595 - 2024

**BBQ with selection of salads**  
– Supplement of £1,140 - 2024

**Crêpe Stand with topping table**  
– Supplement of £405 - 2024

**Spit Roast with a selection of salads**  
– Supplement of £1,275 - 2024

**Bowl Food - Savoury and Sweet**  
– Supplement of £715 - 2024

**Raclette Cheese Buffet**  
– Supplement of £770 - 2024

Examples above are based on a package of 60 day guests with up to an additional 40 evening guests. All prices include VAT at the current rate of 20%.

Ask one of our team for further details and supplementary costs for higher guest numbers.



DELECTABLE COCKTAILS  
for post ceremony drinks

MATCHING WINES  
for your wedding breakfast

FINEST CHAMPAGNES  
for the toast

# Drinks Collections

To keep your planning simple, we provide Winters Chic which is only available as part of a package wedding and then three further drinks collections all of which include post ceremony, table wines and toasting drinks.

Our drinks options are based on five drinks per guest (except Winters Chic).

- Two reception drinks
- Half a bottle of wine during the wedding breakfast
- One glass of bubbles for the toast

There will be a non-alcoholic option available with the post ceremony drink and toast. 0-5 year olds are complimentary and 6-12 year olds will be charged half the Winters Chic adult price. Children will receive their allocation of non-alcoholic post ceremony drink and unlimited draught soft drinks and squash throughout the wedding breakfast.

During the wedding breakfast, all tables will have filtered water, which will be replenished throughout.

Corkage is available for bespoke functions on the below basis;

Corkage is charged at £16.00 per bottle for still wine and £18.50 per bottle for sparkling wine on all bottles provided (750ml).

Corkage should be paid no later than 30 days prior to an event. All wines need to be delivered to Winters Barns at least 24 hours in advance.

Any wines not used will be returned next morning and relevant corkage will then be refunded.

Corkage is permitted for arrival drinks, wedding breakfast and toasting wines only. Corkage will be charged for alcoholic wedding favours.

Supply Your Own Alcoholic Drinks Favours - 2024

If you would like to supply your own drinks favours there will be a corkage charge - small spirit measures (25ml) are charged at £1.35 including VAT per favour and large spirit measures (50ml) are charged at £2.25 including VAT per favour.

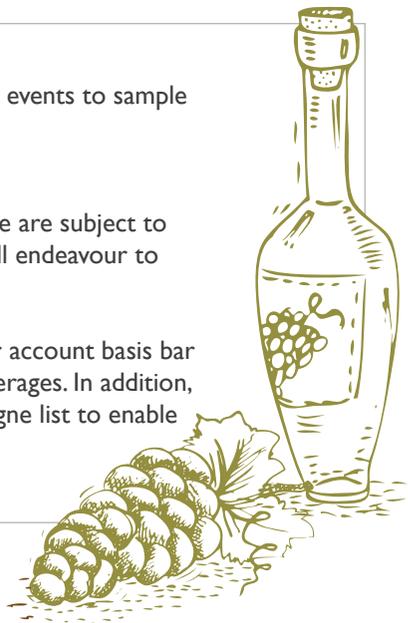
Please contact us regarding any other alcoholic drink favours or size.

*\*If a 25ml alcoholic drinks favour is handmade in your own non branded bottle and the bottle is labelled with your guests name no corkage will apply.*

You will be invited to one of our wine tasting events to sample all available wines and discuss your drinks requirements in more detail.

Please note that all wines within this brochure are subject to change depending on their availability. We will endeavour to match as closely as possible.

For your evening guests we provide a cash or account basis bar from which we serve a wide selection of beverages. In addition, we also hold an extensive Wine and Champagne list to enable you to pre-order from should you wish.



# Winters Chic

Winters Chic drinks collection is only available as part of Winters Barns package weddings.

The drinks collection included in your wedding package for each day guest is as follows:

One glass of Prosecco post ceremony  
Half a bottle of wine during the wedding breakfast  
One glass of Prosecco for the toast

## Post Ceremony

Prosecco  
Pimm's No.1, Fruit and Lemonade is available at a supplement of £1.40 per guest

## Non-Alcoholic Drink

Fruit Juice  
Upgrade to the Cascade drinks collection for £5.75 per guest

## Wedding Breakfast

### White

Short Mile Bay Chardonnay, South Eastern Australia  
*Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.*

### Red

Short Mile Bay Shiraz, South Eastern Australia  
*Rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz.*

## Toast

Da Luca Prosecco - Italy  
*Pear and peach fruit on a lively, yet soft and generous palate*

Please also note that all wines are subject to change depending on their availability. We will endeavour to match as closely as possible.

# Cascade

2024 - £24.75 per guest

## Post Ceremony

Prosecco  
Pimm's No.1, Fruit and Lemonade  
Peach Bellini  
Kir Royale  
Elderflower Fizz  
Bottled Beers – Corona, Peroni, Curious Brew

Non-Alcoholic Drinks  
Apple & Elderflower Spritzer  
Fruit Juice

You can choose one of the above or a combination of two. All guests receive two glasses of the chosen beverage, **additional glasses may be ordered at £4.20 per guest.**

## Wedding Breakfast

White

**Parini Pinot Grigio delle Venezie - Italy**  
*Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear*

Red

**Monte Verde Merlot, Central Valley - Chile**  
*A supple and intensely juicy style with intense flavours of ripe red berries and plums*

Rosé

**Whispering Hills White Zinfandel, California – USA**  
*Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel*

**Monte Verde Sauvignon Blanc, Central Valley - Chile**  
*Classic gooseberry flavours enhanced by tropical fruit and zesty lemon*

**El Púgil, Tempranillo Toro – Spain**  
*El Púgil throws a ripe cherry, raspberry and wild strawberry punch, backed by a soft creamy palate*

## Toast

**Da Luca Prosecco - Italy**  
*Pear and peach fruit on a lively, yet soft and generous palate*

**Louis Dornier et Fils Brut – France is available at a supplement of £3.80 per guest**  
*A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate*

**Taittinger Brut Réserve – France is available at a supplement of £6.30 per guest** *The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend*

~ For Autumn/Winter you may like to have Mulled Wine as an alternative to Pimm's No.1.

Please also note that all wines are subject to change depending on their availability. We will endeavour to match as closely as possible.

# Boadicea

2024 - £31.00 per guest

## Post Ceremony

Prosecco  
Pimm's No.1, Fruit and Lemonade  
Chambord Royale  
Peach Bellini  
Kir Royale  
Elderflower Fizz  
Bottled Beers – Corona, Peroni, Curious Brew

Non-Alcoholic Drinks  
Apple & Elderflower Spritzer  
Fruit Juice

You can choose one of the above or a combination of three. All guests receive two glasses of the chosen beverage. **Additional glasses may be ordered at £4.20 each plus the supplement where applicable.**

## Wedding Breakfast

*White*

**Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region - South Africa**

*Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness*

**Élevé Marsanne-Viognier, Pays d'Oc - France**

*Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish*

*Red*

**Élevé Pinot Noir, Vin de France - France**

*From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice*

**Portillo Malbec, Uco Valley, Mendoza - Argentina**

*Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.*

*Rosé*

**Parini Pinot Grigio Rosé delle Venezie - Italy**

*Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate*

**Southern Rivers Sauvignon Blanc, Marlborough - New Zealand**

*Fresh and crisp with classic characters of gooseberry and tropical flavours*

**Kleine Zalze Cellar Selection Cabernet Sauvignon, Coastal Region - South Africa**

*A pronounced classic style, full of rich blackcurrant flavours, hints of cedar wood and vanilla oak*

## Toast

### Louis Dornier et Fils Brut – France

*A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate*

### Moët & Chandon Brut Impérial – France is available at a supplement of £3.60 per guest

*A well-known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints*

### Laurent-Perrier La Cuvée Brut – France is available at a supplement of £3.60 per guest

*Dry and lemony with a crisp, biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier*

### Laurent-Perrier Cuvée Rosé Brut – France is available at a supplement of £6.90 per guest

*The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness*

~ For Autumn/Winter you may like to have Mulled Wine as an alternative to Pimm's No.1

Please also note that all wines are subject to change depending on their availability. We will endeavour to match as closely as possible.



# English Garden Party

2024 - £33.00 per guest

## Post Ceremony

Pimm's No.1, Fruit and Lemonade  
Strawberry Bellini  
Elderflower Fizz  
English Garden Party

is available at a supplement of £1.80 per guest

Chapel Down Brut

is available at a supplement of £4.80 per guest

Bottled Beer - Curious Brew

## Non-Alcoholic Drinks

Apple & Elderflower Spritzer  
Fruit Juice

Enjoy the perfect English summer tittle with one of the above or a combination of two. All guests receive two glasses of the chosen beverage. **Additional glasses may be ordered at £4.20 each plus the supplement where applicable.**

## Wedding Breakfast

### White

**Chapel Down Bacchus White  
- England**

*Ripe melon, peach, passion fruit, gooseberry and a hint of cut grass on the nose: the palate shows tropical fruits and refreshing lime*

**Biddenden Gribble Bridge Ortega  
- England**

*A lovely nose of soft apple blossom and gentle apricot lead to a palate that is just off-dry but deliciously fresh and easy to get along with*

### Red

**Chapel Down Union Red  
- England**

*Attractive cherry and strawberry flavours in a light refreshing red*

**Biddenden Gribble Bridge  
Dornfelder - England**

*Off dry, light refreshing red, raspberry and summer fruit flavours*

### Rosé

**Camel Valley Pinot Noir Rosé  
- England**

*Strawberry and redcurrant notes, the palate is dry and finish long*

**Biddenden Gribble Bridge Rosé  
- England**

*Medium-dry, full, balanced rose with notes of raspberry*

## Toast

### **Chapel Down Classic Brut, NV - England**

*Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas*

### **Biddenden Gribble Bridge Sparkling White – England**

*Dry, intense and supple with fresh bready, baked notes. Intense and supple, this is clean, fresh and has depth*

### **Chapel Down Rosé Brut - England**

*A pale onion-skin coloured rosé: shows strawberry and notes of blackcurrant-leaf, with hints of shortbread and cream*

### **Biddenden Gribble Bridge Sparkling Rosé – England**

*A beautiful rich antique copper gold colour with vibrant aromas to match. Aromas of sweet dried strawberry and raspberry with hints of rose petals and rhubarb*

~ For Autumn/Winter you may like to have Mulled Wine as an alternative to Pimm's No. 1

Please also note that all wines are subject to change depending on their availability. We will endeavour to match as closely as possible.



# Wine List

## White

**Short Mile Bay Chardonnay, South Eastern Australia - Australia** £28

*Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey*

**Crusan Colombard-Sauvignon Blanc, Côtes de Gascogne - France** £28

*Fresh and aromatic with ripe citrus fruit flavours and floral notes*

**Parini Pinot Grigio delle Venezie - Italy** £29

*Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear*

**Monte Verde Sauvignon Blanc, Central Valley - Chile** £28

*Classic gooseberry flavours enhanced by tropical fruit and zesty lemon*

**Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region - South Africa** £30

*Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness*

**Southern Rivers Sauvignon Blanc, Marlborough - New Zealand** £34

*Fresh and crisp with classic characters of gooseberry and tropical flavours*

**Élevé Marsanne-Viognier, Pays d'Oc - France** £32

*Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish*

**Chapel Down Flint Dry White - England** £31

*Full of summery aromas of greengage, pear, citrus, blossom and stone fruit: the palate is dry with juicy flavours of peach, apricot and clementine*

**Chapel Down Bacchus White - England** £32

*Ripe melon, peach, passion fruit, gooseberry and a hint of cut grass on the nose: the palate shows tropical fruits and refreshing lime*

**Biddenden Gribble Bridge Ortega – England** £31

*A lovely nose of soft apple blossom and gentle apricot lead to a palate that is just off-dry but deliciously fresh and easy to get along with*

## Red

**Short Mile Bay Shiraz, South Eastern Australia - Australia** £28

*Rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz*

**Crusan Grenache-Merlot, Pays d'Oc - France** £28

*A blend producing a lovely soft round wine with fresh fruity blackberry and hints of pepper*

**Monte Verde Merlot, Central Valley - Chile** £28

*A supple and intensely juicy style with intense flavours of ripe red berries and plums*

**El Púgil, Tempranillo Toro - Spain** £31

*El Púgil throws a ripe cherry, raspberry and wild strawberry punch, backed by a soft creamy palate*

**Élevé Pinot Noir, Vin de France - France** £32

*From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice*

**Kleine Zalze Cellar Selection Cabernet Sauvignon, Coastal Region - South Africa** £33

*A pronounced classic style, full of rich blackcurrant flavours, hints of cedar wood and vanilla oak*

**Portillo Malbec, Uco Valley, Mendoza - Argentina** £33

*Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice*

**Chapel Down Union Red - England** £31

*Attractive cherry and strawberry flavours in a light refreshing red*

## Rosé

**Whispering Hills White Zinfandel, £28**

**California - USA**

*Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey*

**Parini Pinot Grigio Rosé delle Venezie - £29**

**Italy**

*Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate*

**Chapel Down English Rosé- England £31**

*A red-fruit summer pudding, beautifully balanced fruity notes with freshness on a lingering finish*

**Camel Valley Pinot Noir Rosé - England £32**

*Strawberry and redcurrant notes, the palate is dry and finish long*

**Biddenden Gribble Bridge Rosé - England £31**

*Medium-dry, full, balanced rose with notes of raspberry*

### Champagne & Sparkling

**Da Luca Prosecco - Italy £33**

*Pear and peach fruit on a lively, yet soft and generous palate*

**Chapel Down Classic Brut, NV - England £43**

*Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas*

**Biddenden Gribble Bridge Sparkling White – England £41**

*Dry, intense and supple with fresh bready, baked notes. Intense and supple, this is clean, fresh and has depth*

**Louis Dornier et Fils Brut - France £58**

*A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate*

**Taittinger Brut Réserve - France £78**

*The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend*

**Moët & Chandon Brut Impérial - £83**

**France**

*A well-known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints*

**Laurent-Perrier La Cuvée Brut - £83**

**France**

*Dry and lemony with a crisp, biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier*

**Laurent-Perrier Cuvée Rosé Brut - £97**

**France**

*The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness*

**Chapel Down Rosé Brut - England £50**

*A pale onion-skin coloured rosé: shows strawberry and notes of blackcurrant-leaf, with hints of shortbread and cream*

**Biddenden Gribble Bridge Sparkling Rosé – England £51**

*A beautiful rich antique copper gold colour with vibrant aromas to match. Aromas of sweet dried strawberry and raspberry with hints of rose petals and rhubarb*

**Veuve Clicquot Yellow Label Brut - £87**

**France**

*Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.*





## *Drink and Canapé Pairings*

Match our great drinks with canapés for an extra special flair!

- Pimm's No.1 and Eton mess
- Margarita shots with fish tacos
- Vodka and caviar
- Lager and mac 'n' cheese bites
- Tequila shots and tacos
- Sangria and churros
- Kentish ale and slider burgers
- Guinness and mini shepherds' pie
- Lager and fish 'n' chips
- Port shots and crostini with goats' cheese and fig caviar
- Tomato soup shooters with grilled cheese bites
- Lager and cheese toasties
- Rum hot chocolate, whipped cream and noisette beignet
- Tia Maria and tiramisu
- Prosecco and strawberries dipped in chocolate or;
  - Dipped in chocolate and coconut
  - Dipped in chocolate and drizzled with white chocolate
  - Dipped in chocolate and dusted in raspberry powder
  - Dipped in chocolate and rolled in chopped nuts

## *Signature Cocktails*

Design your own signature  
Mr & Mrs Cocktail





## Something Extra

### Beverage Stations

Our popular beverage stations can be added to post ceremony drinks or for the evening reception. They can include;

Draft Italian sparkling wine made from the classic Glera (Prosecco) grape (160 glasses). This unique offering will add great entertainment and photo opportunities for you and your guests.

Delicious hot chocolate with cream, marshmallows and toppings  
 Flavoured lemonades  
 Cream soda  
 Infused waters  
 Tea/herbal teas or coffee  
 Kilner dispensers with Pimm's No 1, fruit and lemonade.  
 Flavoured Pimm's options also available on request.

"Pimp My Prosecco," give your guests the opportunity to get creative with their drink, this includes a personalised 'Mr and Mrs' sign, selection of fresh fruits, syrups and liqueurs including; crème de cassis, Chambord (black raspberry liqueur) and Elderflower for your guests to choose from.

### Cocktails Lollies

Why not have delicious boozy ice lollies

Gin & Tonic  
 Mojito  
 Tequila Sunrise  
 Strawberry Daiquiri

or choose your own favourite cocktail!





*“A little note to say a 'HUGE' thank you for the outstanding service you provided during our wedding. The food was above and beyond our expectations and as for the waiters/waitresses all I can say is it was first class. All of our guests commented on how amazing the whole meal and evening food was, it couldn't have been more perfect. I will be highly recommending you to friends and family in the future. Many thanks once again”*

**– Gemma and Darren Best**

*“Just a quick message before we head off on honeymoon to say thank you so much for everything yesterday. The food and service was exceptional from start to finish! We felt very well looked after and very well fed.*

*We had so many guests comment that this was the best wedding breakfast they have had, and the late night bacon sarnies went down an absolute treat! Thank you so, so much for everything, and thank you to every single person who honestly made our wedding day so incredible!”*

**– Sophie and Tom Goodall**



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