



Red Cherry
Catering

WEDDING PRICE LIST

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Thank you for your enquiry with Red Cherry Catering.

We understand that your wedding day is one of the most important days in your life, that is a big deal to us and something we would love to be a part of. When you book with Red Cherry Catering, you will receive our total commitment to making your wedding day perfect in every way. We are 100% flexible with our menu options, and would love to work with you to ensure that your wedding catering is exactly the way that you want it.

Our prices are all inclusive of:

White linen table cloths

China plates

Cutlery

White napkins

All staff

Salt & pepper

Exc VAT

I hope you enjoy looking through our menus, and please feel free to call or message me anytime if you have any questions, or to arrange a meeting.

I look forward to hearing from you
Wayne - 07943821502 / 01202 776 062



CANAPÉS

3 per person £6
4 per person £7.50
5 per person £8.50

Plant based:

Spicy bean burger, smoked applewood, salsa
Chargrilled vegetable, red pepper hummus
Rainbow vegetable sushi, pickled ginger
Buffalo cauliflower wings
Chicory, avocado, tomato salsa
Gazpacho shots with vodka

Vegetarian:


Bruschetta, slow roast tomato, mozzarella, pesto
Watermelon, mint & feta
Dorset blue vinny, pear, walnut
Halloumi fries, spiced yoghurt, mint, pomegranate
Margarita pizza, micro rocket
New forest mushroom & Parmesan arancini
Rosary goats cheese, beetroot, pistachio

Meat:

Tandoori chicken, popadom, raita
Ham hock scotch egg, piccalilli
Hickory smoked bbq pork belly
Jerk chicken & mango
Smoked duck, orange, hazelnut
Chorizo & manchego rollito
Parma ham, fresh fig, mint
Beef carpaccio, rocket, Parmesan (£1 supplement)

Seafood:

Seabass ceviche
Gin cured salmon, pickled cucumber, avocado
Lime & sweet chilli prawns
Mudford crab, apple, ginger
Smoked salmon blini, cream cheese, chive



3 COURSE WEDDING BREAKFAST MENU

£45 per person

First course:

Vine ripened tomato & roasted red pepper soup, basil oil, ciabatta

Free range chicken Caesar salad, smoked bacon, soft hens egg

Conker gin cured salmon, compressed melon, picked cucumber, wasabi avocado

Smooth duck liver parfait, pear chutney, toasted sourdough

Burrata, slow roasted tomatoes, rocket, rustic pesto, balsamic

Smoked chicken salad, Dorset blue vinny, gem lettuce, apple, celery & walnut

Pressed ham hock terrine, homemade piccalilli, pea salad, crostini

Prawn, salmon confit, & avocado salad, Bloody Mary dressing

Vietnamese vegetable rice paper rolls, dipping sauce

Crispy goats cheese, apple, beetroot, watercress, candied walnuts

Salad of watermelon, Greek feta, Parma ham & mint

Baked Portobello mushroom, wild mushroom risotto, rocket, parmesan

Seared scallops, crispy chorizo, cannellini bean purée, lemon oil (£5 supplement)

King prawns cooked in garlic & parsley butter, garlic ciabatta, lemon, mixed leaves (£5 supplement)

Main course:

Free range chicken breast filled with spinach & ricotta, wrapped in Parma ham, basil crushed potatoes, fine beans, cacciatore sauce

Slow roast Bridport pork belly, whole grain mustard mash, cabbage, bacon & onion, cider jus, crackling

Fillet of wild seabass, Mudeford crab mash, clam chowder, dressed rocket

Ras el hanout lamb shoulder, garlic & rosemary roasted vegetables, tenderstem, spiced yoghurt, pomegranate salsa

Gressingham duck breast, dauphinoise potato, baby spinach, asparagus, cherry sauce

Seared Yellowfin Tuna Niçoise, new potato, fine beans, tomato, free range egg, spinach, olive, anchovies, sherry & dijon dressing

Corn fed chicken breast, champ mash, purple sprouting broccoli, new forest mushrooms, Chardonnay cream sauce

Slow cooked beef brisket, horseradish mash, panache vegetables, smoked bacon, wild mushroom & roasted shallot bourguignon sauce

Mediterranean vegetable and mozzarella stack, roasted red pepper sauce, basil oil, micro salad

Black garlic roasted cauliflower steak, superfood grains, crispy kale, chimichurri sauce

Beetroot wellington, mushroom duxelle, horseradish mash, burnt carrot purée, tenderstem, plant power jus

New forest mushroom tagliatelle, roasted cherry vine tomatoes, truffle oil

Spinach & ricotta cannelloni, caponata, micro salad

Deconstructed beef wellington, fondant potato, new forest mushrooms, Parmesan baked onion, baby vegetables, Madeira jus (£10 supplement)

Lobster tempura, stir fried vegetables, glass noodles, mango salsa (£10 supplement)

3 COURSE WEDDING BREAKFAST MENU

£45 per person

Desserts:

Dorset apple cake, clotted cream, salted caramel

Warm double chocolate brownie, white & dark chocolate sauces, vanilla bean ice cream

Lemon meringue tart, raspberries, pistachio praline

Sticky toffee pudding, clotted cream ice cream, butterscotch sauce

Passion fruit pavlova, Chantilly cream, summer berries, raspberry coulis

Baked vanilla cheesecake, served with raspberry 3 ways

Cherry bakewell tart, raspberry ripple ice cream, pistachio

Crème brûlée with poached pear & mini brownie pieces, shortbread biscuit

Apple & blackberry crumble tart, with custard


Vegan chocolate brownie, mango 3 ways

Tropical fresh fruit salad

Trio of mini desserts:

Select 3 desserts from the list below, all guests need to have the same dessert with the exception of special dietary requirements:

Baked vanilla cheesecake
Salted caramel cheesecake
Passion fruit pavlova
Sparkly chocolate brownie
Sticky toffee pudding
Profiteroles with Baileys chocolate sauce
Sopley berry pavlova
Lemon tart
Cherry Bakewell tart
Dorset apple cake
Sparkly chocolate tart



BBQ MENU

Served on platters to the table:

2 courses £40 per person:

Sample menu:

Sirloin steak, garlic butter
Peri peri chicken skewer
Hickory smoked bbq pork belly
Hot jersey royals, mint butter
Crunchy coleslaw
Pesto pasta, slow roasted tomatoes, feta, rocket
Superfood green salad

Trio of mini desserts:

Sparkly chocolate brownie
Baked vanilla cheesecake
Sopley berry pavlova

From the list below create your own menu:

Choose 3 main options

Choose 1 veggie / vegan main course

Choose 4 salads

Choose 3 mini desserts

List 1 - Choose one:

Sirloin steak, garlic butter
Sirloin steak, chimichurri sauce
Teriyaki beef steak
Hickory smoked bbq beer, beef short ribs
Slow cooked minted lamb
Slow cooked Moroccan lamb
Minted lamb chop
Chilli prawn and chorizo skewers
Sticky Szechuan salmon
Seared tuna steak, tomato salsa

List 2 - Choose one:

Peri peri chicken skewer
Chicken satay skewer
Tandoori chicken skewer
Chicken souvlaki skewer
Jerk chicken skewer
Aberdeen Angus burger
Thai chicken burger
Lamb & mint burger

List 3 - Choose one:

Hickory smoked bbq pork
Jerk pork
Korean pork
Pork & leek sausage
Wild boar & apple sausage
Spicy chicken sausage
Oriental duck sausage
Merguez sausage
Beef & horseradish sausage
Venison sausage

BBQ MENU

Served on platters to the table:

2 courses £40 per person:

List 4 - Choose 1 vegetarian / vegan:

Bbq - Vegan sausage, cauliflower steak with chimichurri sauce, stuffed pepper
Mediterranean vegetable & mozzarella stack, roasted red pepper sauce, basil oil, micro salad
Black garlic roasted cauliflower steak, superfood grains, crispy kale, chimichurri sauce
Spinach & ricotta cannelloni, caponata, micro salad

Sensational salads - Choose 4:

Hot jersey royals, fresh mint & butter
Potato, red onion and chive salad
Crunchy coleslaw
Tomato, red onion & basil salad
Superfood salad
Whole grain rice & bean salad
Giant cous cous salad
Pesto pasta, slow roast tomatoes, rocket, feta
Greek salad
Caesar salad
Oriental noodle salad
Pasta, roasted vegetable, tomato & basil
Greek salad
Niçoise salad

Trio of mini desserts - Choose 3:

Baked vanilla cheesecake
Salted caramel cheesecake
Passion fruit pavlova
Sparkly chocolate brownie
Sticky toffee pudding
Profiteroles with Baileys chocolate sauce
Sopley berry pavlova
Lemon tart
Cherry Bakewell tart
Dorset apple cake
Sparkly chocolate tart

HOST A ROAST

See website for description

£40 per person 2 Courses

Choose one roast from the list below:

Roast sirloin of Hampshire beef

Loin Bridport pork, sage & onion, crackling

Turkey ballotine, stuffing, pigs in blankets

Honey glazed gammon

Free range whole chicken, stuffing, pigs in blankets

All served with:

Homemade Yorkshire puddings

Garlic & rosemary roasted potatoes

Cauliflower & broccoli cheese

Honey roast carrots & parsnips

Cabbage, bacon, onions

Jugs of gravy

Dessert - Choose from menu

Vegan option - nut roast, plant power gravy



HOG ROAST MENU

£45 per person - Min 80 guests

Sample menu:

Spit roasted whole Bridport pig, crispy crackling, sage & onion stuffing, homemade apple sauce

Choose 1 vegetarian / vegan:

Bbq - Vegan sausage, cauliflower steak with chimichurri sauce, stuffed pepper
Mediterranean vegetable & mozzarella stack, roasted red pepper sauce, basil oil, micro salad
Black garlic roasted cauliflower steak, superfood grains, crispy kale, chimichurri sauce
Spinach & ricotta cannelloni, caponata, micro salad

Sensational salads - Choose 4:

Hot jersey royals, fresh mint & butter
Potato, red onion and chive salad
Crunchy coleslaw
Tomato, red onion & basil salad
Superfood salad
Whole grain rice & bean salad
Giant cous cous salad
Pesto pasta, slow roast tomatoes, rocket, feta
Greek salad
Caesar salad
Oriental noodle salad
Pasta, roasted vegetable, tomato & basil
Greek salad
Niçoise salad

Trio of mini desserts - Choose 3:

Baked vanilla cheesecake
Salted caramel cheesecake
Passion fruit pavlova
Sparkly chocolate brownie
Sticky toffee pudding
Profiteroles with Baileys chocolate sauce
Sopley berry pavlova
Lemon tart
Cherry Bakewell tart
Dorset apple cake
Sparkly chocolate tart

CHILDREN'S MENU - UNDER 12s

2 Course menu £20 per person

Choose 1 main course and 1 dessert for all children to have

Mains:

Margarita pizza

Ham & cheese pizza

Meatballs with penne pasta

Mac n cheese

Hot dog & chips

Beef burger and chips

Chicken nuggets, chips, beans

Sausage, chips peas

Fish fingers, chips, beans

Dessert:

Sparkly chocolate brownie & ice cream

New forest ice cream

Fresh strawberries & cream

AFTERNOON TEA

£30 per person

All served on vintage china

Sandwiches:

Free range egg & cress
Mixed cheese & spring onion
Cucumber & cream cheese
Honey roasted ham
Bacon, Brie, cranberry, rocket
Tandoori chicken, mint mayo, cucumber

Ham hock scotch egg
Pulled pork sausage roll
Cherry scones, jam, clotted cream

Mini cakes:

Victoria sponge
Dorset apple cake
Sparkly chocolate brownie

Dorset tea, milk, sugar cubes
Vegan and gluten free versions available for £35 per person

Kids afternoon tea £20 per person:

Cheese / ham sandwich
Sausage roll
Mini sausage
Crisps
Sparkly chocolate brownie
Fresh fruit skewer

PIE & MASH

2 course individual plated £35 per person
Served plated, with mash, vegetables & gravy

Choose maximum of 3 pies, pre order required 1 month before wedding:

Steak & ringwood ale
Steak & Stilton
Chicken, ham hock & leek
Chicken & wild mushroom
Lamb, redcurrant & rosemary
Roasted squash, spinach & vegan feta (VG)
Mushroom & asparagus (V)
Cheese & onion (V)

2 course shared at the table £40

Steak & ringwood ale pie
Chicken, ham hock & leek pie
Veggie option - Mushroom & asparagus or Cheese & onion
Vegan option - Roasted squash, spinach & vegan feta
Served with:
Colcaconn mash, rainbow carrots, cauliflower and broccoli cheese, cabbage, bacon, onion & gravy

Trio of mini desserts - Choose 3:

Baked vanilla cheesecake
Salted caramel cheesecake
Passion fruit pavlova
Sparkly chocolate brownie
Sticky toffee pudding
Profiteroles with Baileys chocolate sauce
Sopley berry pavlova
Lemon tart
Cherry Bakewell tart
Dorset apple cake
Sparkly chocolate tart

EVENING FOOD

Gourmet burger bar - £12 per person:

Served with salad bar, cheese slices, fried onions, pickles & sauces

Choose 3 from the list below, minimum 10 portion each

Aberdeen Angus

Minted lamb

Venison & redcurrant

Red Thai chicken

Wild boar & apple

Pork Jumbo frankfurter

Mexican chilli beef

Krakauer Bacon frankfurter

Bratwurst

Jerk chicken

Halal Turkey Hotdog

Vegan bratwurst

Chilli beef giant frankfurter

Cheese frankfurter

Street food - £12 per person:

Choose max 3 options, minimum 10 portions of each:

Super baps - Served with mixed salad & wedges

Pulled pork, stuffing, apple sauce

Smoked beef brisket, blue vinny, celeriac remoulade

Shredded jerk chicken, coleslaw

Homemade cod fish fingers, ketchup, tartare sauce, rocket

Super Bowls - £12 per person:

Choose maximum 3 dishes, minimum 10 portion each

Traditional Valencian Paella

Thai green chicken curry, jasmine rice

Pulled beef brisket chilli, Mexican rice, grated cheese, salsa, guacamole

Curry goat, rice & peas

Lamb tagine, roasted vegetable cous cous

Chicken balti, pilau rice, naan bread

Pie & mash, gravy

Rustic beef lasagne, mixed salad, garlic ciabatta

Bangers & mash, caramelised onion gravy

Sweet potato, spinach, cauliflower & chickpea curry, pilau rice, naan bread

Mixed bean & vegetable chilli, grated cheese, salsa, guacamole

Rainbow vegetable pad Thai, chopped cashews

EVENING FOOD

Ploughman's grazing table - £12 per person:

Selection of south west cheeses, local meats, pulled pork cheddar & marmite sausage rolls, assorted breads & butter, salads & pickles

Anti pasti grazing table - £12 per person:

Selection of continental Charciterie & cheeses, artisan breads, crackers, crudités, red pepper hummus, semi dried tomatoes, marinated olives

Posh toasties - £12 per person:

Served with potato wedges, dips & salad bar

Choose 3 from list below, min 10 portion of each

Honey roast ham & cheddar

Bacon, Brie, cranberry

Smoked brisket, Monterey Jack, chilli jam

Slow roast tomato, mozzarella, pesto

Tuna melt, tomato, red onion

Dorset blue vinny, fig, onion jam

Vegan smoked applewood, mushroom, spinach, walnut

Cuban sandwich (£2 supplement per person)

Finger buffet - £12 per person:

Selection of sandwiches

Tortilla chips & dips

Vegetable crudités, red pepper hummus

Vegetable spring rolls, dipping sauce

Pulled pork sausage rolls

Tandoori chicken skewers

Roasted vegetable quiche

Margarita pizza

PIZZA PARTY MENU

£12 per person

Served with sensational salad bar, oils, sauces, palm leaf plates,
napkins, corn starch cutlery

Select 3 from the list below:

Mighty margarita - Sourdough base, pomodoro sauce, mozzarella, oregano

Sticky jerk chicken - Shredded bbq jerk chicken, green chillies, spring onion, spinach, red peppers,
pineapple

Dorset blue - Smoked beef brisket, Dorset blue vinny cheese, new forest mushrooms, red onion jam,
rocket

Aromatic duck - Hoisin duck, spring onion, cucumber

Nduja - As delicious as it is hard to say - "En-do-ya" is a spicy sausage from Calabria, pomodoro
sauce, fresh mozzarella, tenderstem broccoli, red onion, chilli oil

Aloha Hawaii - Pomodoro sauce, mozzarella, honey glazed ham, chargrilled pineapple

The Italian job - Two types of Italian sausage for mega smoky meatiness on our classic Margherita
topped with chilli infused honey

7 heaven Cheese - Twice as good as a 4 cheese: ricotta, fior di latte mozzarella, Grana Padano,
Dorset blue vinny, provola, Parmesan and buffalo mozzarella, served with sweet chilli jam and rocket

Smokey Aubergine Parmigiana - Chargrilled aubergine, tomato, mozzarella, basil, olive oil and lots of
Parmesan

The G.O.A.T - Rosary goats cheese, fresh fig, roasted peppers, red onion marmelade, rocket, truffle oil

Vivacious vegan - Sourdough base, pomodoro sauce, vegan mozzarella, roasted peppers, new forest
mushrooms, spinach, tenderstem broccoli, olives