

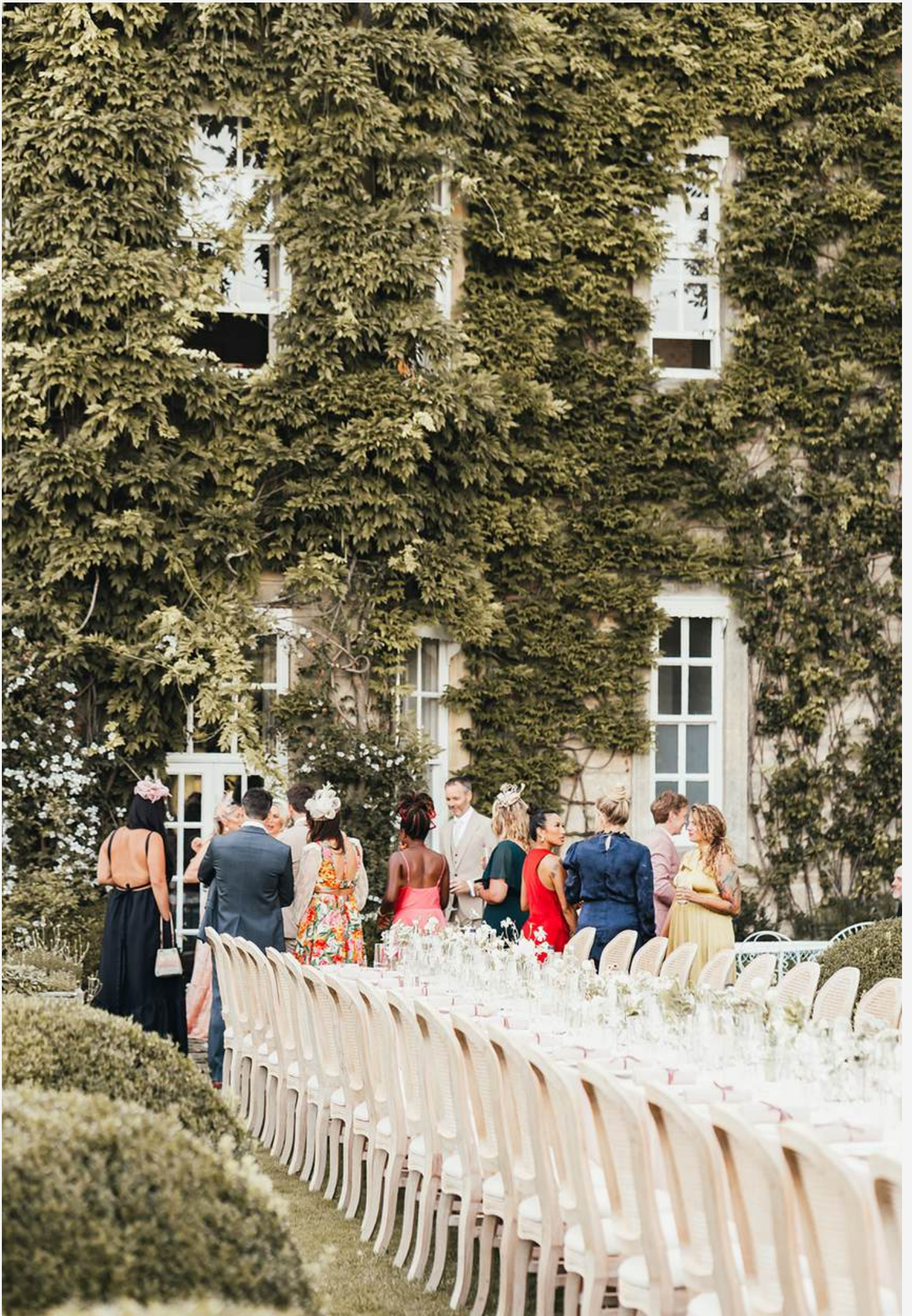


ROSS & ROSS EVENTS

EVENT & WEDDING CATERERS

COTSWOLDS, ENGLAND

2026



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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 your budget.

Whether it's 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.

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.

Kindly note that VAT is not included.





ROSS & ROSS PLANNING PROCESS

Hello! Thank you so much for thinking of us to cater your special event. We hope you enjoy looking through this brochure and that it provides delicious inspiration for your celebration.

The following is a step-by-step guide to help you better understand each step of your planning journey.

- 1.** Our team will schedule a call to go through the vision for your event and answer any questions you might have. Based on your initial ideas and preferences, we will provide a no-obligation quote, tailored to your requirements and budget.
- 2.** 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.
- 3.** At a stage that's convenient for you, we will schedule a tasting session. These are held at our HQ in Chipping Norton and take place at lunchtimes on Tuesdays and Wednesdays in our tasting room, which can seat up to six guests.

Tastings are a wonderful opportunity for you to fine tune your menu and talk to one of our dedicated event managers about the running of your event. Please see page 38 for our tasting session packages.

- 4.** 60 days before your event we require final numbers, dietary requirements and menu choices.

Your final invoice is generated 45 days before your event. We require full payment to be received in advance of any event.

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

- 5.** Once finalised, it's time to enjoy the efforts of your planning and hand over to our team to ensure your event is fabulous and exactly how you envisioned it.

Please remember we're here to help, so don't hesitate to get in touch at any point with any questions.

CANAPÉS

We suggest six canapés for a one and a half hour drinks reception.
Choose five of our £3.20 canapés for £14.

MEAT

Crispy Pork Belly, Salted Plum Sauce, Crackling Crumb (*gf, df*) £3.20

Korean Fried Chicken, Chipotle Mayonnaise (*gf, df*) £3.20

Smoked Beef Brisket, Confit Potato, Toasted Garlic (*gf*) £3.20

Scotch Olive, Aioli, Crispy Sage Leaf (*df*) £3.20

Cocktail Sausages, Honey & Wholegrain Mustard (*df, gf on req*) £3.20

Japanese Chicken Gyoza, Black Garlic Dressing (*df*) £3.20

Giant Sausage Roll & Dijon Mustard (*df*) £3.80

Charred Beef Sirloin Skewer, Wasabi Mayonnaise (*gf, df*) £3.80

Bang Bang Chicken Taco, Guacamole, Pickled Pink Shallot, Tomato Salsa (*df*) £3.80

Ham & Gruyère Cheese Croquette £3.20

Smoked Chicken Terrine & Apricot Sandwich (*gf on req*) £3.20

Parma Ham, Whipped Cream Cheese, Thyme Shortbread, Black Olive £3.20

Piggy Toast £3.20

FISH

Crispy Salmon Cubes, Aioli, Pea Purée (*df*) £3.20

Pan-fried Scallop Served in its Shell, Crispy Onions & Garlic Butter (*gf*) £4.20

Smoked Salmon Blini, Crème Fraîche & Dill £3.20

Salt & Pepper Squid Cones (*df, gf*) £3.20

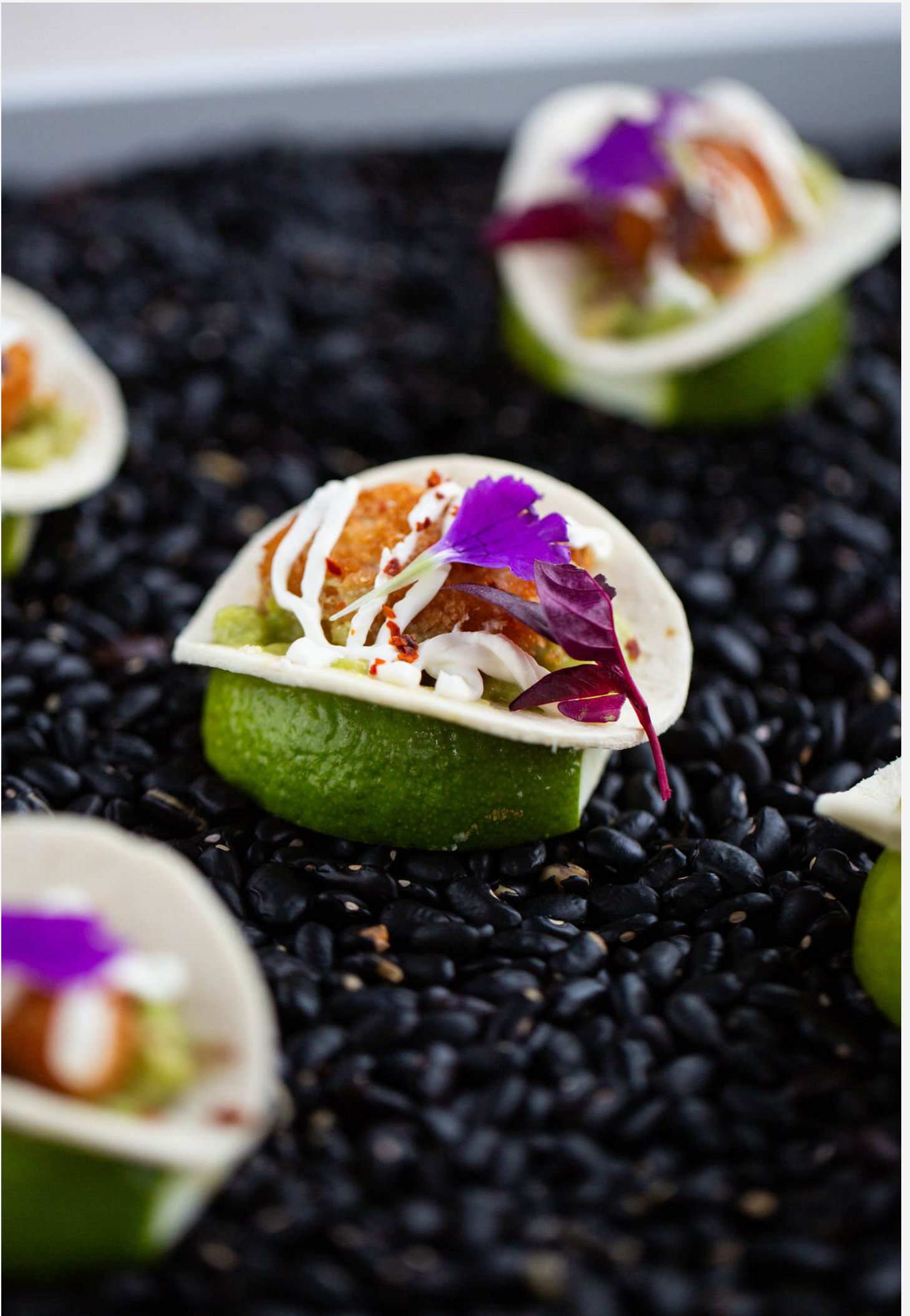
Seared Tuna, Pickled Carrot, Sesame & Lime Dressing (*df, gf*) £4.20

Za'atar Spiced Salmon Tartare Cones (*df*) £4.20

Cornish Crab Doughnuts £4.20

Tiger Prawn Tempura, Chilli Jam (*gf, df*) £3.20





CANAPÉS

VEGETARIAN

Dauphinoise Potato, Chive Crème Fraîche (*gf*) **£3.20**

Pea & Mint Arancini, Parmesan **£3.20**

Courgette & Feta Fritters, Fresh Herb Raita (*gf*) **£3.20**

Bloody Mary Shots (*gf, vg*) **£3.80**

Polenta Chips, Whipped Ricotta (*gf*) **£3.20**

Heritage Tomato & Basil Bruschetta (*vg, gf on req*) **£3.20**

Charcoal Cauliflower, Sriracha (*gf, vg*) **£3.20**

Potato Tots, Romesco Sauce (*gf, vg*) **£3.20**

Sweet Potato Cakes, Avocado & Chilli Drops (*vg*) **£3.20**

Wild Mushroom Sausage Roll, Beetroot Ketchup (*vg*) **£3.20**

Deep Fried Feta, Lemon Marmalade **£3.20**

Compressed Tequila Watermelon, Dukka (*gf, vg*) **£3.20**

Mini Poppadom, Hot smoked Aubergine & Cucumber Raita (*gf*) **£3.20**

Black Bean Taco, Guacamole & Tomato Salsa (*vg*) **£3.20**



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*) £7.50

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*) £6.50

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*) £7.50

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 £7.00

Choose four of the following -

Bocconcini, Heritage Tomato & Shredded Basil (*v*)

Hot Smoked Garlic Aubergine (*vg*)

Grilled Lemon Courgettes (*vg*)

Black Olive Tapenade (*vg*)

Parma Ham & Rocket

Manchego Cheese & Honey (*v*)

Wild Garlic Pesto (*vg*)

Roasted Field Mushrooms & Balsamic (*vg*)

Crushed Peas & Mint (*vg*)

Prawn Marie Rose



PLATED STARTERS

The price next to the Main Courses denotes the price for three courses.

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, gf*)

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*)
£4.70 supplement

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 (*df*)

Charred Heritage Carrots, Ricotta, Toasted Pecans, Chilli,
Coriander (*v, 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, df*)

Roasted Chicken Caesar Croquettes

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

All served with Artisan Bread

PLATED 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, df*) **£92**

Roasted Rack of Lamb, Ratatouille, Mint Pesto (*gf, df*) **£106**

10-Hour Slow-Roasted Blade of Beef, Caramelised Shallot Purée,
Roasted Heritage Carrot, Herb Crumb (*df*) **£92**

Pan-fried Free-range Chicken Breast, Pink Peppercorn Potato Cake,
Lemon Oregano Gremolata, Crispy Skin (*gf, df*) **£88**

Gressingham Duck Breast, Pak Choi, Potato Rösti, Spiced Orange Jus (*gf*) **£98**

10-Hour Slow-Roasted Lamb Shoulder, Crushed Peas,
Spinach & Bacon Butter, Vegetable Crisps (*gf*) **£96**

Free-range Chicken Milanese, Rocket, Tomato & Parmesan Salad **£88**

28 Day Dry-Aged Roasted Sirloin of Beef, Café de Paris Butter (*gf*) **£108**

28 Day Dry-Aged Rib Eye Steak, Roasted Garlic & Brown Butter Cauliflower Purée,
Salsa Verde (*gf*) **£112**

Beef Wellington **£126**

FISH

Roasted Cod Loin, Mussel & Saffron Broth (*gf*) **£96**

Line-Caught Wild Sea Bass, Sautéed Field Mushrooms,
Spinach, Salsa Verde (*gf, df*) **£100**

Grilled Salmon Fillet, Buttered Spinach, Watercress, Aioli, Lemon Cheeks (*gf*) **£90**

Pan-fried Sea Trout, Heritage Tomatoes, French Beans, Pesto (*gf, df*) **£90**





PLATED MAINS

VEGETARIAN

Beetroot & Shallot Tarte Tatin, Garlic, Herb & Orange Dressing,
Summer Salad (vg) **£86**

Moroccan Roasted Vegetables, Herb Bulgar Wheat,
Labneh & Miso Dressing (v) **£86**

Gnocchi, Grilled Lemon Courgettes, Confit Garlic & Rocket,
Tomato & Shallot Dressing (v) **£86**

Heritage Carrot & Chickpea Cakes, Turmeric & Coconut Sauce (vg, gf) **£86**

Mushroom & Spinach Wellington, Mushroom & Horseradish Sauce (vg) **£86**

Nut-Stuffed Roasted Onions, Potato Rösti, Glazed Carrots, Jus (vg, gf) **£86**

Charred Cauliflower, Chimichurri, Cauliflower Purée, Vegetable Crisps (gf, vg) **£86**

Roasted Butternut Squash, Spinach & Feta Pithivier (vg & gf on req) **£86**

SIDE DISHES

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

GG's Millionaire Potatoes (gf, vg)

Boulangère Potatoes (gf)

Dauphinoise Potatoes (gf, v)

Smoked Salt & Thyme Roasted New Potatoes (gf, vg)

Creamy Mash (gf, v)

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

Seasonal Greens

Roasted Roots

Garden Leaf Salad

PLATED 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*)



PLATED MEAL PRICE GUIDE

At Ross & Ross Events, we create tailored menus & provide bespoke catering for your perfect day. The following is to be used as an initial guide.

THREE COURSE PLATED MENU

Example catering costs based on 100 guests

Cost per guest **£86 +VAT**

Cost for 100 guests **£8,600 + VAT**

THIS COST INCLUDES

Table Settings

Three course crockery & cutlery

Two wine glasses, a water glass & a flute

Plain white linen tablecloths & napkins

WEDDING BREAKFAST STAFFING

All front of house staff required for a quick & smooth service.

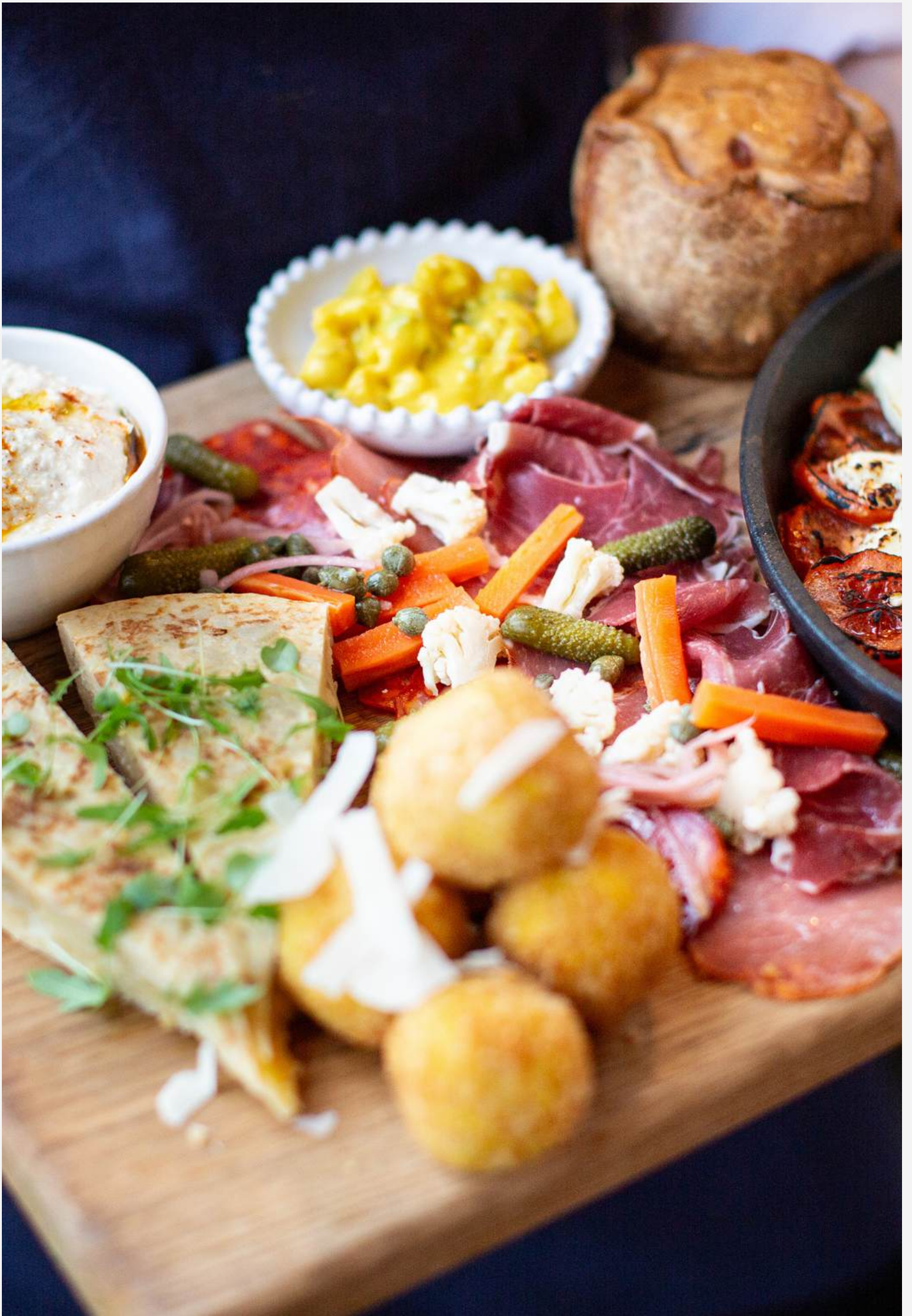
All kitchen staff required for your chosen menu.

If you would like 3 options per course for your guests to pre-select from, there is a £600 +VAT supplement.

All costs quoted are subject to VAT at the standard rate.

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





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 (*v*)

Salt Pig Cured Meats (*gf*)

Giant Sausage Roll & Mustard

Baba Ganoush (*gf, vg*)

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 (gf) **£120**

Whole Roasted Lemon & Thyme Chicken, Herb Stuffing Balls, Smoked Salt & Garlic Roasted New Potatoes, Seasonal Greens & Jus (gf on req) **£88**

Sirloin of Beef, Yorkshire Puddings, Roasted Potatoes, Cauliflower Cheese, Roasted Carrots, Jus **£106**

Salmon en Croûte, Herb New Potatoes, Garden Leaf Salad, Hollandaise Sauce **£90**

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) **£86**

Summer Vegetable Tagine, Wedding Couscous & Imam Bayildi, Citrus & Radicchio Salad, Pomegranate Dressing, Hot Smoked Flat Breads (vg) **£86**

Roasted Vegetable Salad, Halloumi & Turkish Red Pepper Paste, Long Grain Coriander Rice & Crispy Onions, Garden Leaf Salad, Pitta Breads, Yoghurt (v) **£86**

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 req)

English Trifle

Tiramisu





SHARING BOARD PRICE GUIDE

At Ross & Ross Events, we create tailored menus & provide bespoke catering for your perfect day. The following is to be used as an initial guide.

THREE COURSE SHARING MENU

Example catering costs based on 100 guests

Cost per guest **£86 + VAT**

Cost for 100 guests **£8,600 + VAT**

THIS COST INCLUDES

Table Settings

Three course crockery & cutlery

Two wine glasses, a water glass & a flute

Plain white linen tablecloths & napkins

WEDDING BREAKFAST STAFFING

All front of house staff required for a quick & smooth service.

All kitchen staff required for your chosen menu.

All costs quoted are subject to VAT at the standard rate.

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

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)* £4.00 supplement

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, df)* £4.00 supplement

Ross & Ross Cheese Burger, Relish & Pickles *(vg on req)*

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

10-Hour Slow-Roasted Blade of Beef, Romesco Sauce *(gf)*

Tandoori Tofu Skewers *(vg, gf)*

Aubergine Steaks, Miso Glaze *(vg)*

Grilled Halloumi, Pesto *(gf, v)*

Cherry-Wood Smoked Pork Belly *(gf, df)*

Apple & Pork Sausages *(vg on req)*





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*)



BBQ MENU PRICE GUIDE

At Ross & Ross Events, we create tailored menus & provide bespoke catering for your perfect day. The following is to be used as an initial guide.

TWO COURSE BBQ MENU

Example catering costs based on 100 guests

Cost per guest **£81 +VAT**

Cost for 100 guests **£8,100 + VAT**

THIS COST INCLUDES

Table Settings

Two course crockery & cutlery

Two wine glasses, a water glass & a flute

Plain white linen tablecloths & napkins

WEDDING BREAKFAST STAFFING

All front of house staff required for a quick & smooth service.

All kitchen staff required for your chosen menu.

All costs quoted are subject to VAT at the standard rate.

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



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!

Chicken Tenders, BBQ Sauce **£15**

Grilled Cheese Toastie (*v, vg & gf on req*) **£12**

Vada Pav (*v, vg on req*) **£12**

Bacon or Sausage Bap **£12**

Dirty Dogs **£15**

Sliders **£15**

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*) **£6**

GG's Millionaire Potatoes (*vg, gf*) **£7**

SOURDOUGH PIZZAS **£18**

Choice of two pizza flavours;

Margherita (*v*)

Chorizo & Chilli

Roasted Mushroom, Caramelised Onion & Gorgonzola (*v*)

Caramelised Onion & Goat's Cheese (*v*)

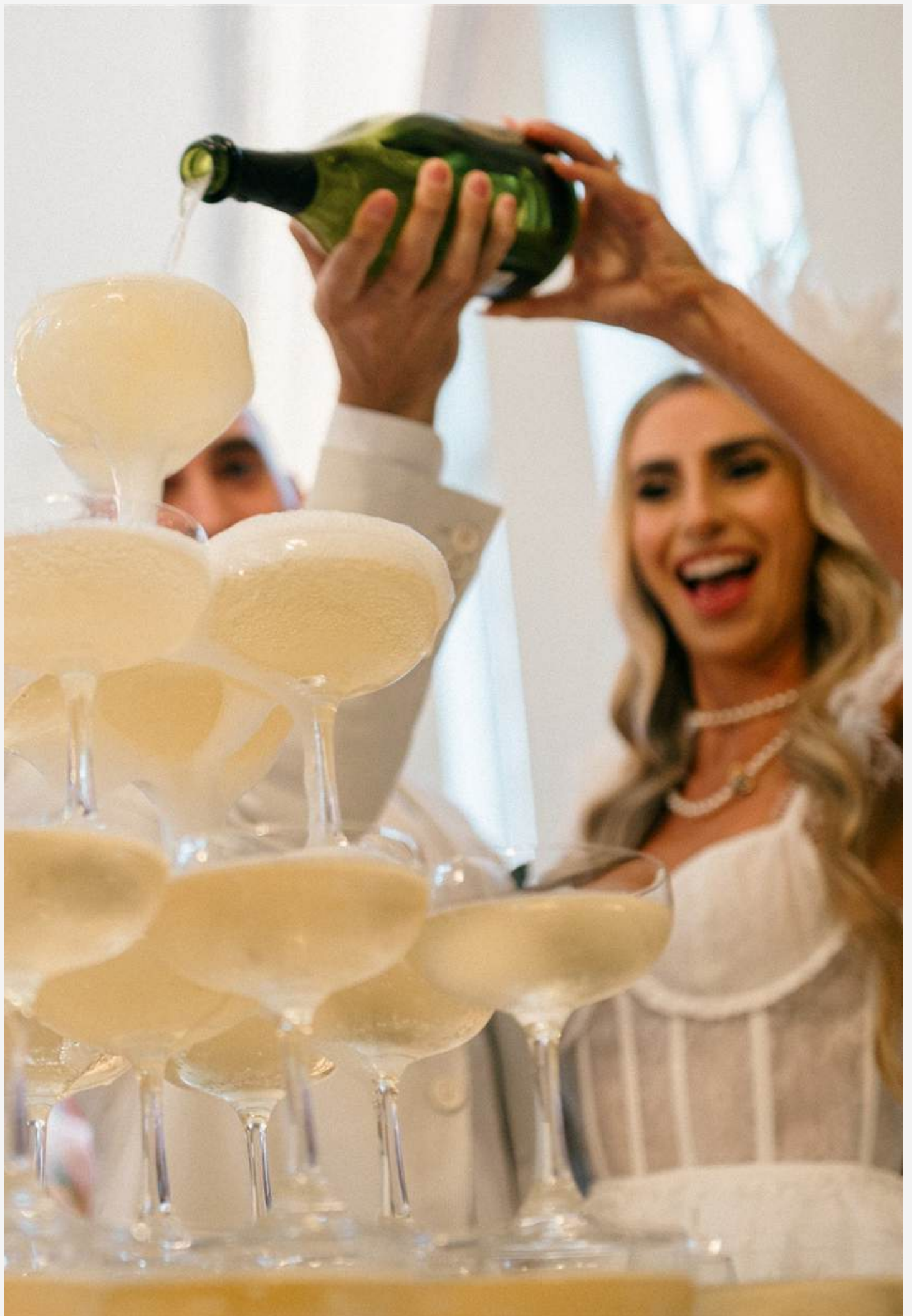
Parma Ham & Pesto

Slow Cooked Beef & Salsa Verde

Parma Ham, Black Olive, Pesto & Mozzarella

Mediterranean Vegetables & Sun Dried Tomatoes (*v, vg on req*)

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



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.

POTENTIAL ADDITIONAL COSTS

Kindly note that for some venues and marquees kitchen equipment costs, transport and associated rig & de-rig costs will need to be included according to your number of guests and the venue's facilities.

Example marquee costing per 100 guests within 20 miles of Chipping Norton (*subject to a site recce*):

Kitchen Equipment (*based on up to 100 guests subject to menu*): from £1,200 + VAT

Transport per day (*dependant on location*): from £250 + VAT

Rig & De-Rig Costs (*subject to bar provision*): £450 + VAT

TASTING SESSIONS

Come along for a tasting session!

We run tasting sessions on Tuesday and Wednesday lunchtimes at our HQ in Chipping Norton. Tasting Sessions are charged from £90 per person, however supplements may apply for certain dishes.

We offer two packages:

<i>4 x canapés</i>		<i>6 x canapés</i>
<i>2 x starters</i>	<i>OR</i>	<i>3 x starters</i>
<i>2 x mains</i>		<i>3 x mains</i>
<i>2 x desserts</i>		<i>3 x desserts</i>
<i>£90 a guest</i>		<i>£130 per guest</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.

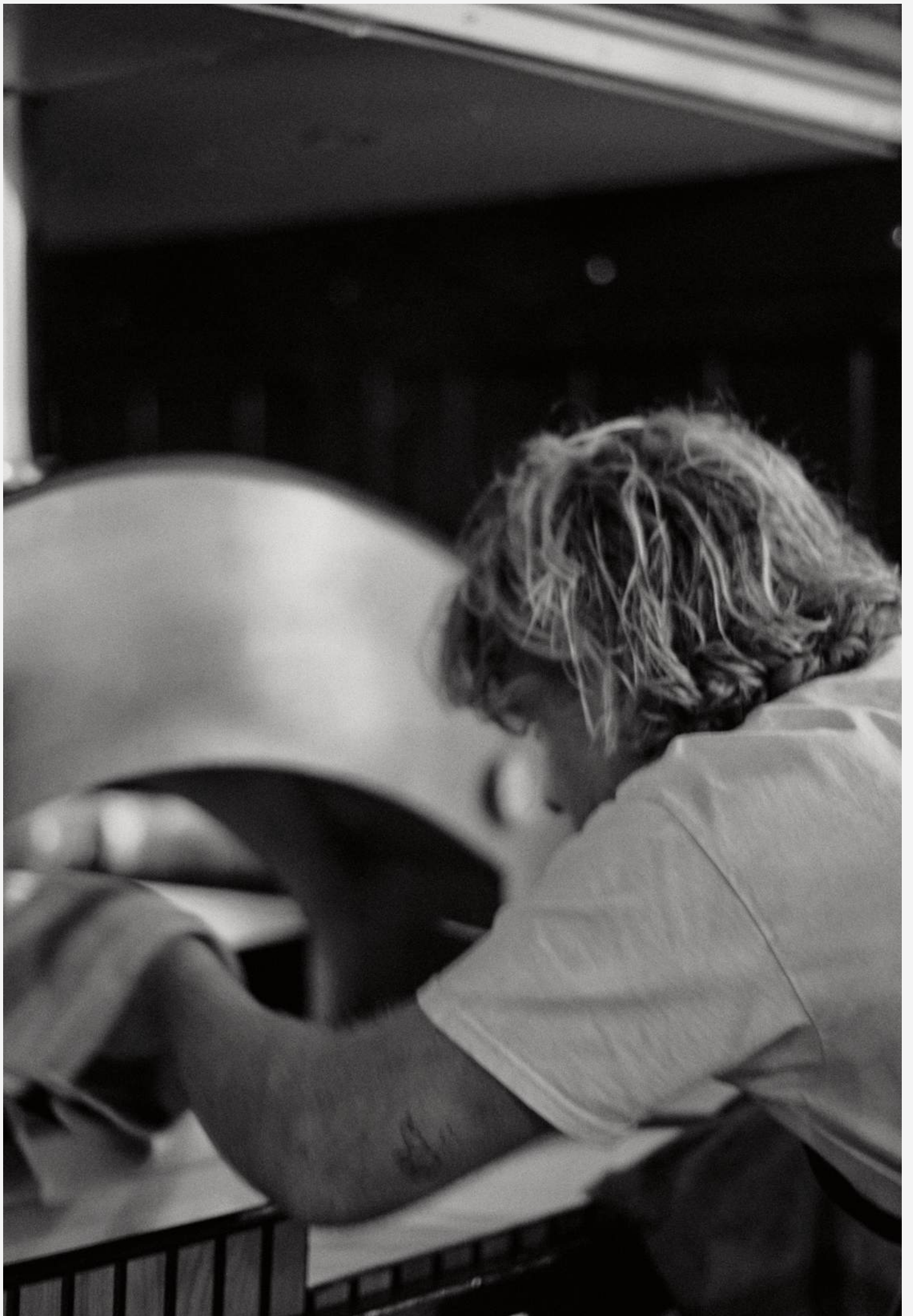
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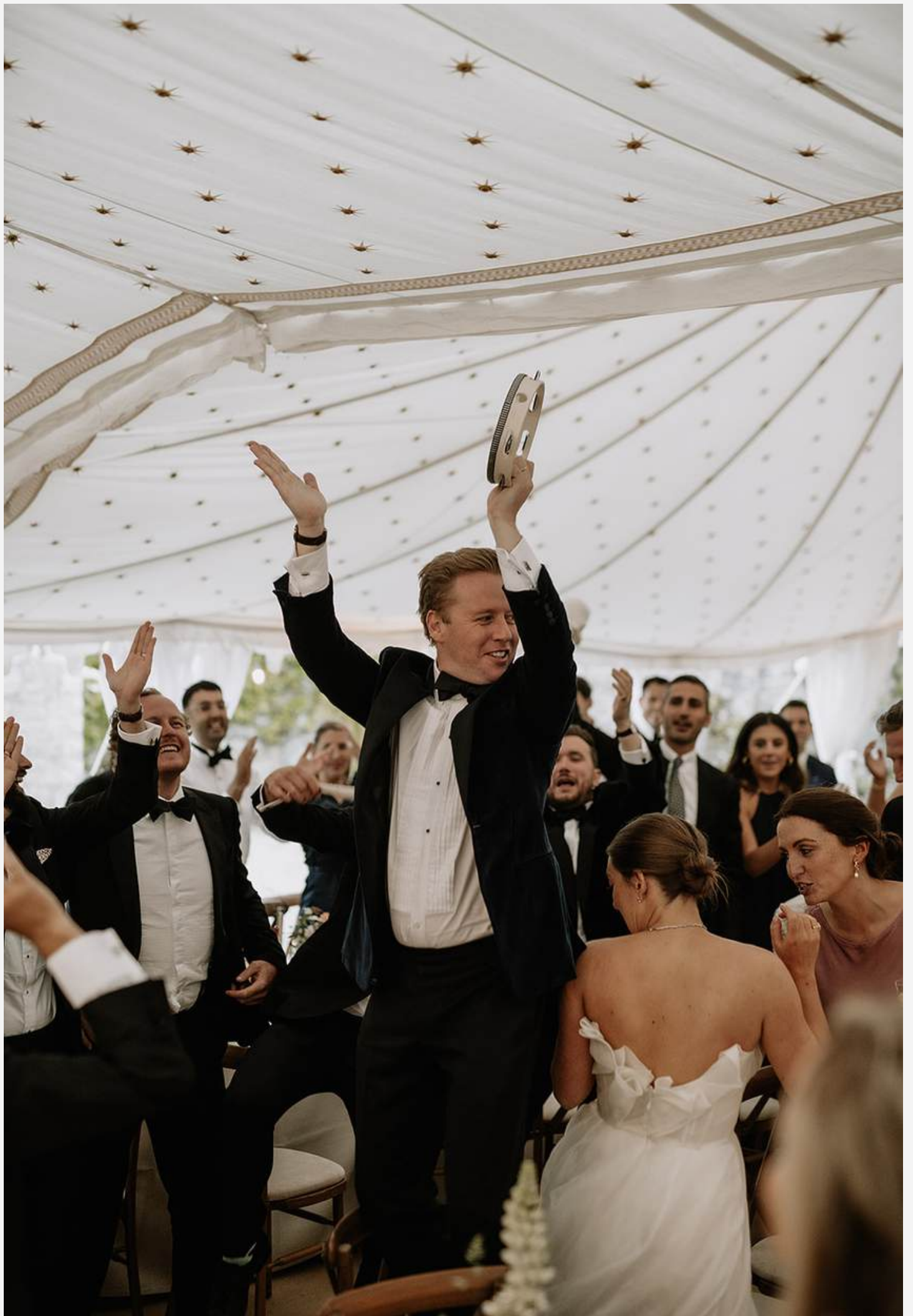
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*For more event inspiration, follow us:
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TESTIMONIALS

“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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