



Welcome to Our Family-Run Catering Company

With years of experience catering weddings, private parties, and special occasions across the Cotswolds and surrounding counties, Caroline and Nick have built a trusted reputation for creating unforgettable events with warmth, passion, and outstanding food.

Our business has grown through word-of-mouth recommendations, and we're proud to now cater for everything from intimate christenings to spectacular weddings and landmark celebrations.

Rooted in our farming heritage, we believe wholeheartedly in using the best of British ingredients—locally sourced whenever possible. Fresh, seasonal, and full of flavour, our menus reflect our commitment to quality and sustainability.

From your first conversation with Caroline, you'll feel in safe hands. She'll work closely with you to design a bespoke menu that's tailored to your tastes—whether it's a favourite starter, a family-favourite main, or a show-stopping dessert. Our aim is simple: to help bring your vision to life and ensure your day feels truly personal.

We understand the importance of accommodating all guests. From vegetarian and vegan options to gluten-free and allergy-sensitive dishes, we'll take care of any dietary requirements so that everyone feels welcome and well-fed.

All our services include high-quality china and cutlery, experienced chefs, friendly waiting staff, setup, premium duni-style napkins, and all pre-event planning and correspondence. We're here to make sure your day runs smoothly and deliciously from start to finish.





NG Catering
simple food done beautifully

We are passionate about freshly prepared food, using locally sourced, seasonal ingredients wherever possible, to support British agriculture across Oxfordshire and the Cotswolds. Our talented and professional team combines creativity, knowledge, and efficiency to craft beautifully cooked dishes and help bring your event to life.

Contents

- About Us
- Canapes
- THREE COURSE MEAL OPTIONS
- Gourmet Barbeque Menu
- Evening Menu Selection
- Children's Menu
- Get in touch





Canapés to Delight Your Guests

As your guests mingle and enjoy welcome drinks, our friendly staff will serve a carefully selected range of hot and cold canapés—each one crafted to be as delicious as it is elegant. Whether you're planning a relaxed gathering or a more formal celebration, our canapés offer the perfect introduction to your event.

Our Seasonal Canapé Selection Includes:

- Smoked Salmon Blinis with Cream Cheese, Lemon, Crayfish & Dill
- Crostini with Pesto, Mozzarella & Cherry Tomato (v)
- Crostini with Roasted Mediterranean Vegetables (vegan)
- Arancini Lollipops (veggie/vegan)
- Mini Yorkshire Puddings with Rare Roasted Beef & Horseradish (warm)
- Mini Lamb & Mint Filo Parcels (warm)
- Spinach & Ricotta Filo Parcels (warm, veggie)
- Sausages Glazed in Honey & Wholegrain Mustard (warm)
- Mini Scones with Smoked Trout & Crème Fraîche
- Mini Pancakes with Duck or Roasted Vegetables served with Hoisin or Chilli Dip
- Cauliflower Pakora with Harissa Yoghurt (vegan)
- Warm Tartlets with Broccoli, Mushrooms, or Peppers (veggie)
- Cotswold Asparagus Wrapped in Parma Ham or served simply with Lemon Mayonnaise (vegan option available – seasonal)
- Quail's Eggs with Paprika & Celery Salt
- Tiger Prawns with a Hint of Chilli & Coriander
- Mini Fish & Chips on a Stick

Price: £8.95 per person

Please choose up to 6 canapés per guest.

Our philosophy is simple: beautiful food, made with care.

Let these little bites set the tone for a memorable celebration.





Three-Course Meal Options

Exceptional food, locally inspired and beautifully served

Let your guests indulge in a thoughtfully curated three-course meal, perfect for weddings and special occasions. Our menus are built with seasonal produce, locally sourced ingredients, and a balance of tradition and creativity. Below are a few examples of our most loved dishes to inspire your perfect meal:

Starters

Each served with rustic breads and butter

Charcuterie Sharing Platters

Salami, Bresaola, Parma Ham, Mozzarella, Hummus, Artichokes, Sundried Tomatoes & Rustic Olives

or

A Middle Eastern-inspired Vegan Sharing Board: Hummus, Baba Ghanoush, Falafel, Roasted Cauliflower, Olives, Artichokes & Cherry Tomatoes (both served with a selection of olive, tomato, pitta & flatbreads)

Smoked Salmon & Crayfish Salad

With Baby Leaves, Crème Fraîche & Lime Mayonnaise

Tricolore Salad

Buffalo Mozzarella, Vine Tomatoes & Basil with Balsamic Vinaigrette (vegan option available)

Sundried Provençal Tartlet with Rocket

Drizzled with a Balsamic Syrup
(vegetarian – or choose your own filling)

Ham Hock & Mustard Terrine or Chicken & Brandy Pâté with Baby Leaves & Piccalilli

**Sautéed Wild Mushrooms on Sourdough Toast With Pea Shoots
(vegan)**



Main Courses

All mains served. With your choice of:
Potatoes Dauphinoise, Creamy Mash, Buttered Minted New Potatoes, or
Roasted Garlic & Rosemary Potatoes
Alongside:
Roasted Mediterranean Vegetables, Classic Seasonal Vegetables, or a
Selection of Seasonal Salads

Roasted Rump of Lamb

With Rosemary, Thyme, Mint Sauce & Redcurrant Jelly

Aberdeen Angus Fillet of Beef

Crusted in Mustard & Sea Salt with a Rich Port Wine Jus
(+£5 supplement)

Stuffed Breast of Chicken

With Pesto & Sundried Tomatoes in a Rich Garlic & Tomato Sauce
or
With Porcini Mushrooms, White Wine & Cream

Tenderloin of Pork

With Wild Mushrooms & Marsala Wine

Traditional Cumberland Bangers & Mash

Served with a Rich Red Onion Gravy

Spinach, Chickpea & Butternut Squash Wellington (vegan)

Persian-Style Vegetarian Tagine (vegan)

With Scented Rice, Pistachio, Apricots, Almonds, Minted Peas & Saffron





Puddings

All served with Fresh Cream, Cotswold Ice Cream or Custard

Lemon Posset with Rosemary Shortbread

Vanilla Panna Cotta with Fresh Raspberries

Individual Berry Pavlova

Classic Eton Mess with Strawberries, Raspberries & Jersey Cream

Sticky Toffee Pudding with Warm Toffee Sauce

Chocolate Profiteroles

Chocolate Brownie with Cotswold Ice Cream

Crème Brûlée with a Hint of Rhubarb

Apple & Blackberry Crumble



Or treat your guests to a Trio of Desserts:

Shot of Eton Mess

Mini Tangy Lemon Tart

Bite-size Chocolate Brownie



To Finish

Freshly Brewed Coffee, a Selection of Teas & Chocolate Mints

£60.00 per person for three courses
£65.00 per person for Fillet of Beef option





Celebration Gourmet Barbecue

Cooked over traditional charcoal for unbeatable flavour. Celebrate your special day with a spectacular outdoor dining experience. Our gourmet barbecue offers an irresistible mix of expertly grilled meats, fish, and vibrant salads—crafted with the finest local ingredients and cooked live in front of your guests.

Starter

Begin your meal with one of our carefully prepared starters from our seasonal menu.

Main Course: Gourmet Barbecue Feast

Watch our chefs fire up the grill as they cook a handpicked selection of premium meats, seafood, and vegetarian options right before your eyes.

Choose any 4 meat or fish options plus 1 vegetarian option:

Fish & Seafood

Fillets of Salmon wrapped in parchment, cooked with Lemon & Olive Oil
Barbecued Giant Crevettes with a hint of Chilli
Chargrilled Tuna with Mango, Mint & Lime Salsa

Meat & Poultry

Free-Range Chicken Fillets marinated in Grained Mustard, Garlic, Oregano & Red Wine
Local Minute Steaks with Garlic, Cracked Black Pepper & Sea Salt
(Upgrade to Fillet, Rump, Sirloin or Ribeye for a £5 supplement)
Oxfordshire Gourmet Sausages
Handmade Aberdeen Angus Steak Burgers
Local Lamb Cutlets with a hint of Mint

Vegetarian Options

Marinated Mediterranean Vegetable & Halloumi Skewers
Spicy Beetroot Burgers
Field Mushrooms stuffed with Blue Cheese or Feta & Spinach



Sides & Salads

All mains are served with:

Warm Minted New Potatoes or Jersey Royals (seasonal)

Rustic Breads with Butter, Olive Oil, Balsamic Vinegar & House Dressings

Choose up to 4 salads from the list below:

Mixed Baby Leaf with Parmesan Shavings

Mixed Baby Leaf with Avocado & Pomegranate Seeds

Heritage Tomatoes with Feta or Mozzarella & Basil

Green Beans with Orange & Asparagus

Couscous with Roasted Vegetables, Lemon, Mint & Garlic

Quinoa with Sweet Potato, Red Onion, Peppers & Lemon

Crunchy Red Cabbage Coleslaw

Penne Pasta with Pesto & Pine Kernels

Desserts

Choose 1 or 2 indulgent desserts to complete your meal:

Lemon Posset with Rosemary Shortbread

Lemon Panna Cotta with Fresh Raspberries

Individual Berry Pavlova

Classic Eton Mess with Raspberries, Strawberries & Jersey Cream

Sticky Toffee Pudding with Rich Toffee Sauce

Chocolate Profiteroles

Chocolate Brownie with Cotswold Ice Cream

Crème Brûlée with a Hint of Rhubarb

Apple & Blackberry Crumble

All desserts are served with fresh Cream, Cotswold Ice Cream, or Custard.

To Finish

Freshly Brewed Coffee, a Selection of Teas, and Chocolate Mints

£60.00 per person for three courses





Evening Menu Selection

Relaxed, hearty food to keep your guests happy and the party going. Whether you're after something informal, indulgent, or a late-night favourite, our evening food options are designed to hit the spot. All cooked fresh and served with style, warmth, and a smile.

From the Oven

Hand-Stretched Homemade Pizza Slices

Served fresh from the oven on a crisp crusty base. Choose from:

Roasted Cherry Tomato, Basil, Rocket & Goat's Cheese
(vegetarian)

Prosciutto, Fresh Pineapple & Oregano

Or let us create your favourite custom topping

'Fish & Chips' Cones

Crispy Fish Goujons with Proper Chips, Sea Salt, Malt Vinegar, Ketchup, and Homemade Tartare Sauce — served in paper cones for easy mingling.

Mac & Cheese Bar

Creamy Macaroni Cheese served in bowls, with a selection of delicious toppings:

Chorizo

Stilton

Bacon

Or your favourite — just ask!

From the Giant Pan

Creole-Style Jambalaya

A warming, smoky mix of Prawns, Chicken, Cajun Spices, Chilli, Peppers,
Chorizo & Garlic
or

Vegetarian Jambalaya

Packed with bold flavours, without the meat



Artisan Cheese Table

A delicious selection of British cheeses, beautifully presented with:

Celery, Grapes, Apples
Farmhouse Chutney
Rustic Breads, Oatcakes & Biscuits

Cheese options may include:

Farmhouse Cheddar aged in Wookey Hole Caves
North Cerney Ash-Covered Goat's Cheese
Somerset Brie, Red Fox Leicester
Yorkshire Wensleydale with Cranberries
Cornish Yarg wrapped in Nettles

Classic Bacon Butties

The ultimate late-night treat!

Smoked Back Bacon served in large, floury baps from our local bakery
With Ketchup, Brown Sauce or Mustard
Takeaway wraps available for guests on the move

Traditional Hog Roast (Ideal for 100+ guests)

A whole, locally raised pig, slow-roasted on the spit with our secret herb blend
Served in warm baps with:
Blenheim Apple Sauce
Herbed Stuffing
Crisp, golden Crackling

Pricing

All evening food options available from **£10.95 per person**
(Based on a minimum of 70 guests. Hog Roast typically for 100+)





Children's Menu

(For your guests 10 years and under)

£25.00 – £30.00 per child

(Final price depends on menu choices)

Starter

Melon Slices

Main Course

Please choose either a smaller portion of the Wedding Breakfast or choose from one of the following:

Local Sausages & creamy mash

Pasta with homemade Tomato Sauce & Garlic Bread

Poached Chicken with potatoes & vegetables

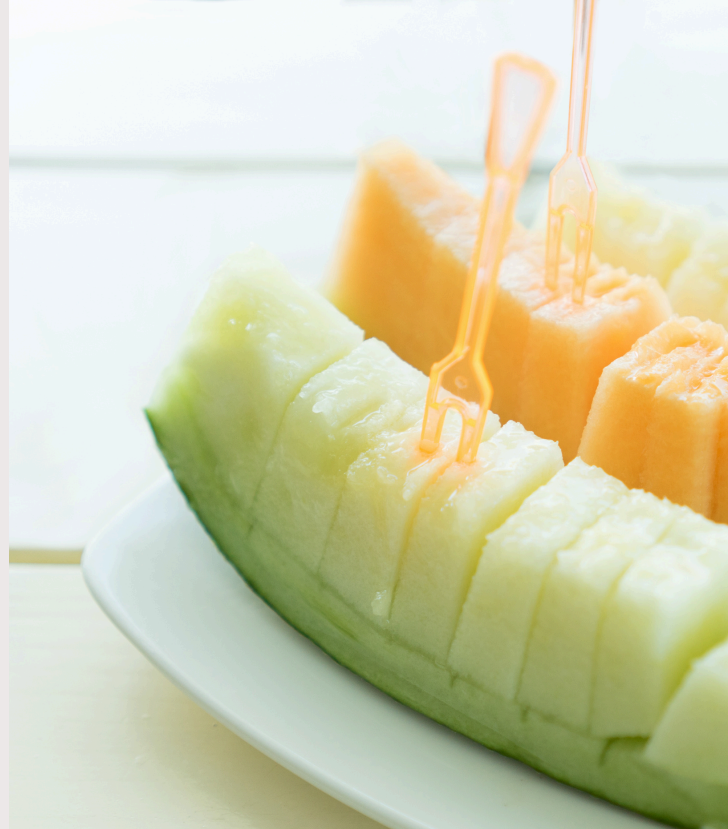
Goujons of Fish & Chips & Peas

Pudding

Chocolate Brownie or Icecream with Sprinkles

Supplier Meals

Meals for your suppliers and vendors can be provided at **£25.00 per person.**





We hope the information provided has been helpful. If you'd like to discuss your menu in more detail or explore bespoke options for your special day, we would love to hear from you.



Please get in touch with us today :

Caroline (Godden)

Mobile: 07890 267891

Office: 01993 881655

Apple Tree House

151 Main Road

Long Hanborough

Nr Witney

Oxfordshire

OX29 8JZ

Our website is www.ngcatering.co.uk