

THE FOOD EDIT

Food worth getting married for.

MORE THAN 350 DISHES

EVERY PRICE. NO MYSTERY MATHS.



Wedding catering has got away with it for years.

Add the word 'wedding', push the price up, shrink the ambition and hope nobody notices. We noticed.



JAW food is the answer.

Serious chefs. Enormous choice. Sharp pricing. A front-of-house team who actually give a damn.

Under-price. Over-deliver. Repeat.

Pick your route.

Read it all. Or jump straight to the bit that makes you hungry.

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THE LITTLE LETTERS

V = vegetarian

F = family / sharing · P = plated

VG = vegan

Right. What will feeding everyone actually cost?

Four useful starting points, built from the published prices in this brochure. Change the dishes, service style or number of courses and the number changes with them. Clearly.

THE THREE-COURSE ONE

from £65pp

Starter + main + dessert, family-style

THE START-LOUD ONE

from £79pp

4 canapés + three courses, family-style

THE KEEP-THEM-FED ONE

from £89pp

4 canapés + three courses + evening food

THE BIG SHARING ONE

from £69pp

4 canapés + a cuisine feast



The useful bit.

Food, staff, modern crockery and proper cutlery are already included. Because 'surprise, you also need plates' isn't a sentence anyone needs eight weeks before a wedding.

The short version.

CANAPÉS

£3.50 each

STARTERS

from £15 family / £17 plated

MAINS

from £35 family / £40 plated

CUISINE FEASTS

from £55 family / £65 plated

DESSERTS

£15 family / £17 plated

EVENING FOOD

from £10

BBQ

from £45

The next 30-odd pages are where self-control goes to die.

It's a big read.

We can cook a lot.

01

PICK THE FEELING

Long-table Greek feast? Sharp plated British dinner? Smoke-heavy BBQ? Start there.

02

CHOOSE THE SERVICE

Family, buffet or plated. The next page tells you what each is brilliant at.

03

MIX IF YOU WANT

You're not applying for a passport. Greek canapés and an Italian main are absolutely allowed.

04

SEND US A SHORTLIST

We'll sense-check the flow, quantities and what will work beautifully together.

05

ASK ANYWAY

Not here? Tell us. They're proper chefs, you know.

Same food. Different energy.

There's no universally 'best' service style. There's the one that best fits your food, your room and the way you want the meal to feel.

01

PLATED

The elegant one.

Every course is composed in the kitchen and served to the table. Polished, precise and ideal when how the meal looks matters most.

THE TRADE-OFF

Always the most expensive. Zero choice means less control for guests—and a poorer experience for anyone who'd rather skip the broccoli.

02

FAMILY / FEASTING

The best of all worlds.

More dishes. More choice. Nobody leaves the table. Social, generous and cheaper than plated because it needs fewer staff. The best value, full stop.

THE TRADE-OFF

Needs enough table space. Giant flowers and full sharing spreads can become mortal enemies.

03

BUFFET

The cheapest.

The lowest-cost service style, with maximum choice and easy dietary separation. Relaxed, flexible and excellent for varied menus.

THE TRADE-OFF

Guests leave the table and queues need managing. It's practical rather than polished.

Choose the mood first. We'll help with the mechanics.



THE JAW FOOD EXPERIENCE

The food. The entrance. The reaction.

Wedding food should do more than arrive. It should feel like part of the day. Dry ice when it adds theatre. White gloves when the room calls for it. Sharing platters landing together. A team who know the menu – and know how to work a room.

Dinner, but with stage presence.





British.

Comfort, but make it excellent.

Roasts, pies, beautiful fish, serious sauces and the sort of plates people recognise before realising they're far better than expected.

32 DISHES



Comfort food. Properly dressed.

The menu.

F = FAMILY / SHARING P = PLATED

CANAPÉS

£3.50 each

Beer Battered Haddock With Curry Emulsion

Crispy battered haddock, chip shop curried emulsion

Mini Scotch Egg

Boiled hen's egg wrapped in sausage meat and breadcrumbs

Mini Toad In the Hole

Pork sausage, Yorkshire pudding and caramelised onion

Sausage Roll And Brown Sauce

Pork sausage roll served with a tangy homemade brown sauce

Smoked Salmon Blini

Smoked salmon blini, cream cheese and dill

Steak And Chips

Potato terrine chip with seared steak, and peppercorn emulsion

Vol Au Vent V

Vol-au-vents with a variety of fillings

Welsh Rarebit On Toasted Sourdough V

Mature cheddar melted onto sourdough toast, with Worcestershire sauce

STARTERS

£15 family / £17 plated

Chicken & Leek Terrine

Chicken and leek terrine with wholegrain mustard and seasonal leaves.

Chicken Caesar Salad

Roast chicken, crisp leaves, Parmesan, Caesar dressing and toasted croutons.

Chicken Liver Parfait

Silky chicken liver parfait, toasted brioche and poached pear.

Duck Liver Parfait

Smooth duck liver parfait, toasted brioche and orange.

Haddock Fishcake

Golden haddock fishcake, silky pea purée and fresh herbs.

Ham Hock Terrine

Pressed ham hock terrine, traditional piccalilli and mustard leaves.

Pork & Black Pudding Terrine

Pressed pork and black pudding terrine with burnt apple and seasonal leaves.

Slow-Braised Beef Cheek

Tender braised beef cheek, crisp potato hash brown and pickled shallots.

Smoked Haddock Fishcake

Crisp smoked haddock fishcake with creamed leeks.

MAIN COURSES

from £35 family / £40 plated

Beef Short Rib

Slow-braised beef short rib, beef-fat hash brown, roasted shallot and mushroom purée.

F £40 / P £45

Belly Pork

Pressed belly pork, black pudding croquette, parsnip, fondant potato and cider jus.

F £35 / P £40

The menu.

F = FAMILY / SHARING P = PLATED



MAIN COURSES — CONTINUED

Blade of Beef	F £40 / P £45
Slow-cooked blade of beef, creamed potato, roasted carrot and red wine jus.	
Cod	F £40 / P £45
Roasted cod, confit potatoes, buttered leeks and classic beurre blanc.	
Cod Fillet	F £40 / P £45
Roasted cod fillet, creamed potato, samphire and mussel velouté.	
Confit Duck Leg	F £40 / P £45
Crisp confit duck leg, braised red cabbage, duck-fat fondant potato and duck jus.	
Haddock	F £35 / P £40
Roasted haddock, creamed potato, buttered leeks and mustard velouté.	
Porchetta	F £35 / P £40
Slow-roasted porchetta, creamed potato, sautéed chard and rich pork jus.	
Pork Chop	F £35 / P £40
Grilled pork chop, wholegrain mustard sauce, fondant potato and seasonal greens.	
Roast Chicken Supreme	F £35 / P £40
Roast chicken supreme with creamed potato, seasonal vegetables and pan gravy.	
Roasted Hake	F £40 / P £45
Roasted hake, samphire, bouillabaisse sauce and creamed potato.	
Salmon Fillet	F £35 / P £40
Roasted salmon fillet, new potatoes, tenderstem broccoli and dill beurre blanc.	

THE FEASTS

from £55 family

Beef Wellington	F £70 / P £80
Classic beef Wellington with creamed potatoes, seasonal sautéed greens and rich red wine jus.	
The Premium Roast	F £65 / P £75
A choice of roast striploin, slow-roasted lamb shoulder or roast venison, served with crispy roast potatoes, Yorkshire puddings, glazed carrots and parsnips, seasonal greens and rich gravy.	
The Traditional Roast	F £55 / P £65
A choice of herb-roasted chicken or porchetta, served with crispy roast potatoes, Yorkshire puddings, glazed carrots and parsnips, seasonal greens and rich gravy.	



Greek.

Sunshine, lemon and a lot of oregano.

Charred meats, halloumi, crisp salads, warm flatbreads and food designed to be passed around a noisy table.

23 DISHES



Sunshine. Lemon. Empty platters.

The menu.

F = FAMILY / SHARING P = PLATED

CANAPÉS

£3.50 each

Crispy Halloumi & Hot Honey V

Golden halloumi, hot honey and fresh herbs.

Falafel with Pomegranate Molasses VG

Crisp falafel with vibrant pomegranate molasses.

Lamb Kofta with Mint Labneh

Spiced lamb kofta with cool mint labneh.

Watermelon, Feta & Mint V

Sweet watermelon, salty feta and fresh mint.

STARTERS

£15 family / £17 plated

Crispy Calamari with Tzatziki

Crispy calamari served with cool, creamy tzatziki and fresh lemon.

Harissa Carrots VG

Roasted carrots, butter beans and pomegranate.

Hummus with Flatbread & Crispy Chickpeas VG

Creamy hummus served with warm flatbread, crispy chickpeas and extra virgin olive oil.

Lamb Kofta

Spiced lamb kofta, creamy labneh, olive oil and pickled red onion.

Watermelon & Feta V

Sweet watermelon, Greek feta, fresh herbs and olive oil.

Whipped Feta with Roasted Peppers V

Creamy whipped feta with sweet roasted peppers and warm flatbreads.

Whipped Goat's Cheese Bruschetta V

Whipped goat's cheese, broad beans, garden peas and fresh herbs.

MAIN COURSES

from £35 family / £40 plated

Beef Stifado with Couscous

Slow-braised beef stifado with aromatic spices, rich tomato sauce and fragrant couscous.

F £40 / P £45

Chicken Souvlaki

Chargrilled chicken souvlaki with lemon, oregano and tzatziki.

F £35 / P £40

Lamb Kleftiko

Slow-cooked lamb with lemon, garlic, oregano and tender roasted vegetables.

F £40 / P £45

Lamb Kofta

Chargrilled lamb kofta with warm flatbread, tzatziki and Greek salad.

F £40 / P £45

Lamb Shank

Slow-braised lamb shank with lemon-and-oregano roasted potatoes and tenderstem broccoli.

F £40 / P £45

Mediterranean Roasted Aubergine VG

Roasted aubergine, whipped hummus, couscous, olives, pomegranate and toasted hazelnuts.

F £35 / P £40

Pork Souvlaki

Chargrilled pork souvlaki with lemon, oregano, warm flatbread and tzatziki.

F £35 / P £40

Roasted Cod with Tomato & Olives

Roasted cod with ripe tomatoes, olives, garlic and fresh Mediterranean herbs.

F £40 / P £45

The menu.

F = FAMILY / SHARING P = PLATED



MAIN COURSES — CONTINUED

Roasted Seabass with Oregano Tomato Sauce

F £35 / P £40

Roasted seabass with oregano-infused tomato sauce, crispy potatoes and roasted vegetables.

Roasted Stuffed Peppers VG

F £35 / P £40

Roasted peppers filled with seasoned rice, served with a fresh tomato and olive salad.

Slow-Roasted Lamb

F £40 / P £45

Slow-roasted lamb served with crisp roasted potatoes, seasonal vegetables and aromatic herbs.

THE FEAST

from £55 family

The Greek Feast

F £55 / P £65

Chargrilled chicken souvlaki, lamb kofta, Greek salad, warm flatbreads, tzatziki, grilled halloumi, roasted Mediterranean vegetables and lemon and oregano potatoes or oregano fries.



Italian.

Generous by nature.

Tomato, parmesan, herbs, handmade comfort and enough glorious sauce to make table manners feel optional.

30 DISHES



Generous by nature.

The menu.

F = FAMILY / SHARING P = PLATED

CANAPÉS

£3.50 each

Basil Pesto Arancini V

Golden risotto balls with fragrant basil pesto.

Butternut Squash & Sage Arancini V

Sweet roasted butternut squash, sage and creamy risotto encased in a crisp golden crumb.

Carbonara Arancini

Crisp risotto balls inspired by the classic Roman carbonara.

Crab, Lemon & Dill Arancini

Delicate crab, lemon and fresh dill risotto in a crisp crumb.

Goat's Cheese & Black Olive Tartlet V

Whipped goat's cheese, black olive and crisp pastry.

Goat's Cheese & Roasted Pepper Arancini V

Creamy goat's cheese, roasted pepper and risotto.

Nduja Arancini

Crisp risotto balls with spicy Calabrian nduja.

Pea & Mint Arancini V

Sweet garden peas, fresh mint and creamy risotto.

Prosciutto, Mozzarella & Peach

Italian prosciutto, creamy mozzarella and sweet peach.

Ricotta, Pea & Mint Tartlet V

Whipped ricotta, garden peas and fresh mint.

Sundried Tomato & Basil Arancini V

Golden risotto balls with sundried tomato and fragrant basil.

Tomato Bruschetta V

Toasted bread, ripe tomatoes, basil and extra virgin olive oil.

Wild Mushroom & Black Garlic Arancini V

Crisp risotto balls filled with wild mushroom and black garlic.

STARTERS

£15 family / £17 plated

Balsamic-Roasted Tomatoes V

Slow-roasted tomatoes, balsamic glaze, whipped labneh and fresh basil.

Burrata, Honey & Seasonal Fruit V

Creamy burrata with honey-roasted peaches or figs and toasted walnuts.

Caprese Salad V

Ripe tomatoes, fresh mozzarella, basil and extra virgin olive oil.

Pea & Broad Bean Risotto V

Spring peas and broad beans with lemon ricotta and fresh herbs.

Roasted Shallot Risotto V

Creamy roasted shallot risotto finished with crispy onions and fresh chives.

Tomato & Burrata V

Ripe tomatoes, creamy burrata, basil and extra virgin olive oil.

Wild Mushroom Risotto V

Wild mushroom risotto, torched Brie, pickled mushrooms and chives.

The menu.

F = FAMILY / SHARING P = PLATED



MAIN COURSES

from £35 family / £40 plated

Artichoke & Black Garlic Gnocchi V

F £35 / P £40

Handmade gnocchi, roasted artichoke, celeriac velouté, toasted hazelnuts and black garlic.

Butternut Squash Gnocchi V

F £35 / P £40

Handmade gnocchi with roasted butternut squash, brown sage butter and toasted seeds.

Cod alla Puttanesca

F £40 / P £45

Roasted cod, crisp potato rosti and vibrant puttanesca sauce.

Pappardelle Ragù

F £40 / P £45

Fresh pappardelle with slow-cooked beef ragù and shaved aged Parmesan.

Pea & Broad Bean Risotto V

F £35 / P £40

Spring peas and broad beans with lemon ricotta and fresh herbs.

Red Pepper & Tomato Gnocchi V

F £35 / P £40

Handmade gnocchi, roasted red pepper, grilled artichoke, San Marzano tomato sauce and black olive tapenade.

Roasted Shallot Risotto V

F £35 / P £40

Creamy roasted shallot risotto finished with crispy onions and fresh chives.

Seabass with Italian Bean Stew

F £35 / P £40

Roasted seabass, rustic Italian bean stew, tenderstem broccoli and fresh basil.

Wild Mushroom Risotto V

F £35 / P £40

Wild mushroom risotto, torched Brie, pickled mushrooms and chives.

THE FEAST

from £55 family

The Italian Feast

F £55 / P £65

A generous Italian sharing feast of cured meats, handmade meatballs, gnocchi, rich ragù, Caprese salad, focaccia, extra virgin olive oil, lemon-dressed tenderstem and seasonal accompaniments.



Spanish.

Garlic. Smoke. Paprika. Go.

Big, bright flavours with crisp edges, sharp aioli and plenty of reasons to reach across the table.

24 DISHES



Small plates. Big energy.

The menu.

F = FAMILY / SHARING P = PLATED

CANAPÉS

£3.50 each

Bravas Potato Bites VG

Crisp potatoes with smoky bravas sauce and garlic aioli.

Chorizo Sausage Rolls

Buttery pastry filled with spiced Spanish chorizo.

Pan con Tomate VG

Toasted bread rubbed with ripe tomato, garlic and extra virgin olive oil.

STARTERS

£15 family / £17 plated

Chicken & Chorizo Terrine

Pressed chicken and smoky chorizo terrine with dressed seasonal leaves.

Crispy Calamari

Crispy calamari served with fresh lemon and garlic aioli.

Garlic & Chilli Mackerel

Grilled mackerel, spicy nduja and vibrant salsa verde.

Garlic Mushrooms VG

Sautéed mushrooms with garlic, parsley and olive oil.

King Prawns with Chorizo

Sautéed king prawns with smoky chorizo, garlic and fresh herbs.

Mackerel with Ajo Blanco

Torched mackerel, silky ajo blanco, pickled fennel and sweet grapes.

Parma Ham & Melon

Delicate Parma ham with sweet melon and a vibrant sherry dressing.

Peach, Serrano Ham & Burrata

Sweet grilled peach, delicate Serrano ham, creamy burrata and fresh herbs.

Smoked Mackerel with Romesco

Smoked mackerel with smoky romesco sauce and sharp pickled shallots.

Spanish Tortilla V

Traditional Spanish tortilla with potato and onion.

Tomato Gazpacho V

Chilled tomato gazpacho finished with fragrant basil oil.

MAIN COURSES

from £35 family / £40 plated

Chicken with Romesco

Roasted chicken with smoky romesco sauce, crispy potatoes and charred green beans.

F £35 / P £40

Cod with Saffron Sauce

Roasted cod with braised fennel, aromatic saffron sauce and crispy potatoes.

F £40 / P £45

Roasted Cauliflower with Romesco

Roasted cauliflower with smoky romesco sauce and toasted almonds.

F £35 / P £40

Roasted Chicken with Chorizo & White Bean Stew

Roasted chicken served with a rich chorizo and white bean stew, finished with fresh herbs.

F £35 / P £40

Roasted Cod with Chorizo & White Bean Stew

Roasted cod served with a smoky paprika, chorizo and white bean stew.

F £40 / P £45

The menu.

F = FAMILY / SHARING P = PLATED



MAIN COURSES — CONTINUED

Roasted Cod with Salsa Verde

F £40 / P £45

Roasted cod with vibrant salsa verde, crushed new potatoes and tenderstem broccoli.

Roasted Pork Chop with Romesco

F £35 / P £40

Roasted pork chop with chorizo, crispy polenta and smoky romesco sauce.

Seabass Fillets with Salsa Verde

F £35 / P £40

Roasted seabass fillets with crushed new potatoes, vibrant salsa verde and grilled vegetables.

Spiced Braised Beef

F £40 / P £45

Tender spiced braised beef served with patatas bravas and roasted vegetables.

THE FEAST

from £55 family

The Spanish Feast

F £55 / P £65

Garlic-roasted chicken thighs, patatas bravas, Spanish tortilla, garlic mushrooms, calamari, dressed green salad, breads and classic aioli.



Thai & Asian.

Sweet, sour, salty, hot.

Fragrant herbs, warming spice, glossy sauces and fresh crunch. The sort of food that wakes up the whole room.

24 DISHES



Sweet. Sour. Salty. Gone.

The menu.

F = FAMILY / SHARING P = PLATED

CANAPÉS

£3.50 each

Charred Pineapple Pulled Pork Tacos

Pulled pork, charred pineapple, coriander and fresh chilli.

Chicken Satay

Chargrilled chicken satay with aromatic peanut sauce.

Crab & Lime Croquettes

Delicate crab croquettes with fresh lime.

Gochujang Pork Belly

Sticky pork belly with Korean gochujang and spring onion.

Hoisin Duck Tacos

Crisp duck leg, hoisin, pickled cucumber and fresh herbs.

King Prawn Skewers

Chargrilled king prawns with chilli, lime and fresh herbs.

Miso Aubergine VG

Miso-glazed aubergine with kimchi ketchup.

Ponzu Oysters

Fresh oysters with bright Japanese ponzu dressing.

Sesame Prawn Toast

Crisp sesame prawn toast with langoustine emulsion.

Soy-Glazed Beef Skewers

Tender beef skewers with soy glaze, chilli and spring onion.

Tempura Oysters

Crisp tempura oysters with pickled ginger.

Teriyaki Oysters

Panko oysters, teriyaki glaze and spring onion.

Thai Green Curry Oysters

Fresh oysters with aromatic Thai green curry dressing.

Thai Salmon Croquettes

Crisp salmon croquettes with Thai aromatics.

Thai Sweet & Sour Oysters

Fresh oysters with a vibrant Thai-inspired sweet and sour dressing.

STARTERS

£15 family / £17 plated

Fried Chicken

Crisp fried chicken, hot honey and smoked paprika emulsion.

Pulled Pork Bonbons

Crisp pulled pork bonbons with kimchi ketchup and Asian slaw.

Teriyaki Pork Belly

Sticky teriyaki pork belly with cucumber salad and coriander.

Thai Fish Cakes

Thai-spiced fish cakes with fresh Asian salad.

The menu.

F = FAMILY / SHARING P = PLATED



MAIN COURSES

from £35 family / £40 plated

Asian-Style Pork Ribeye

F £35 / P £40

Soy-glazed pork ribeye, kimchi ketchup, nori potato terrine and Asian slaw.

Miso Pork Chop

F £35 / P £40

Glazed pork chop, miso-braised cabbage, spiced aubergine and XO jus.

Peanut & Lime Mushroom Skewers VG

F £35 / P £40

Chargrilled mushroom skewers with peanut and lime sauce, served with fragrant rice.

Thai Coconut Cod

F £40 / P £45

Rolled cod, rice noodles, aromatic coconut Thai sauce and cucumber salad.

Thai Red Curry Salmon

F £35 / P £40

Roasted salmon, Thai red curry sauce, leek and nori terrine.



American & Mexican.

Big flavour. Zero apology.

Smoke, spice, crunch, tacos, sliders and portions that understand why everyone came hungry.

13 DISHES



Smoke, spice and no small portions.

The menu.

F = FAMILY / SHARING P = PLATED

CANAPÉS

£3.50 each

BBQ Jackfruit Tacos V

Sticky BBQ jackfruit, pickled jalapeños and fresh coriander.

Chipotle Mushroom Tacos V

Smoky chipotle mushrooms with fresh herbs and salsa.

Crispy Oyster Mushroom Sliders V

Crispy oyster mushrooms, truffle mayonnaise and shallots.

Haddock Tacos

Crisp haddock, sweetcorn relish and fresh slaw.

Hot Honey Fried Chicken

Crispy fried chicken with hot honey and smoked paprika.

Mini Smash Burgers

Mini beef smash burgers with pickles and American mustard.

Pulled Pork Tacos

Slow-cooked pulled pork, charred pineapple, coriander and fresh chilli.

MAIN COURSES

from £35 family / £40 plated

American Smash Burger

Crisp-edged beef smash burger with classic American accompaniments.

F £40 / P £45

BBQ Beef Brisket

Slow-smoked beef brisket with rich BBQ glaze.

F £40 / P £45

BBQ Pork Ribs

Slow-cooked pork ribs with smoky BBQ glaze.

F £35 / P £40

Southern-Style Fried Chicken

Crispy fried chicken with hot honey and smoked paprika.

F £35 / P £40

THE FEAST

from £55 family

The American Feast

Smash burgers, crispy fried chicken, indulgent macaroni cheese, seasoned fries, chopped salad and classic slaw.

F £55 / P £65

The Mexican Feast

Slow-cooked beef chilli, pulled pork, soft tacos, refried beans, fresh pico de gallo, spiced rice, charred corn and Mexican-style slaw.

F £55 / P £65

Mediterranean & Mezze.

Made for long tables.

Colour, herbs, grains, roasted vegetables and platters designed for passing, sharing and stealing the last piece.

21 DISHES



Made for passing. Built for lingering.

The menu.

F = FAMILY / SHARING P = PLATED

STARTERS

£15 family / £17 plated

Balsamic Tomatoes & Labneh V

Slow-roasted tomatoes, whipped labneh, balsamic and basil.

Beetroot Tartare VG

Beetroot tartare, toasted almonds and horseradish.

Burrata, Honey & Seasonal Fruit V

Creamy burrata, honey-roasted peaches or figs and toasted walnuts.

Calamari with Pesto Aioli

Crispy calamari served with fragrant basil pesto aioli and fresh lemon.

Falafel with Tahini & Salad VG

Crisp falafel served with creamy tahini and a fresh herb salad.

Hummus with Za'atar & Crispbreads VG

Creamy hummus finished with fragrant za'atar, extra virgin olive oil and crispbreads.

King Prawns with Lemon & Garlic

Sautéed king prawns with fresh lemon, garlic, olive oil and herbs.

Prawns with Avocado Salad

Succulent prawns served with creamy avocado, crisp salad leaves and a fresh citrus dressing.

Roasted Beetroot with Whipped Feta & Orange V

Roasted beetroot with creamy whipped feta, fresh orange and fragrant herbs.

Roasted Broccoli & Tahini V

Charred broccoli with creamy tahini dressing.

Roasted Cauliflower with Tahini & Dukkah V

Roasted cauliflower with creamy tahini, aromatic dukkah and fresh herbs.

Roasted Figs with Goat's Cheese & Honey V

Warm roasted figs with creamy goat's cheese, golden honey and fresh herbs.

Roasted Hispi Cabbage V

Roasted hispi cabbage, whipped hummus and black garlic.

Tomato & Olive Tartlet V

Crisp pastry tartlet filled with ripe tomatoes, Mediterranean olives and fresh herbs.

MAIN COURSES

from £35 family / £40 plated

Celeriac & Wild Mushroom VG

Roasted celeriac, wild mushrooms, kale, fondant potato, parsnip purée and vegetable jus.

F £35 / P £40

Grilled Swordfish with Tomato & Olive Salsa

Grilled swordfish served with new potatoes and a vibrant tomato-and-olive salsa.

F £40 / P £45

Pork Chop with Lemon & Oregano Potatoes

Roasted pork chop served with lemon-and-oregano roasted potatoes and tenderstem broccoli.

F £35 / P £40

Roasted Aubergine & Hummus VG

Roasted aubergine, whipped hummus, couscous, olives, pomegranate and toasted hazelnuts.

F £35 / P £40

Seared Tuna with Cannellini Beans

Seared tuna with cannellini beans, ripe tomatoes, olives and vibrant salsa verde.

F £40 / P £45

Slow-Braised Beef with Herby Polenta

Tender slow-braised beef served with creamy herby polenta and roasted Mediterranean vegetables.

F £40 / P £45

The menu.

F = FAMILY / SHARING P = PLATED



THE FEAST	from £55 family
The Mediterranean Mezze Feast Lamb koftas, falafel, hummus, baba ghanoush, warm flatbreads, olives and fresh tabbouleh salad.	F £55 / P £65



Moroccan & North African.

Slow spice. Deep flavour.

Warm spice, preserved lemon, fruit, herbs and slow-cooked dishes with serious depth.

16 DISHES



Slow spice. Deep flavour. Clean plates.

The menu.

F = FAMILY / SHARING P = PLATED

STARTERS

£15 family / £17 plated

Harissa-Roasted Carrots VG

Roasted carrots, butter beans, pomegranate and aromatic spices.

Moroccan Bean Soup VG

A warming Moroccan-spiced bean soup with fresh herbs.

Roasted Carrot, Orange & Pistachio Salad VG

Spiced roasted carrots with fresh orange, toasted pistachios and fragrant herbs.

Roasted Lamb Meatballs

Spiced roasted lamb meatballs with fiery harissa and cooling yoghurt.

Spiced Onion Bhaji V

Crisp onion bhaji with cooling raita, pickled onions, chilli and coriander.

MAIN COURSES

from £35 family / £40 plated

Chicken & Chickpea Tagine

Slow-cooked chicken and chickpea tagine with aromatic spices, tomato and fresh herbs.

F £35 / P £40

Harissa Carrots & Green Lentils V

Roasted harissa carrots, green lentils, pesto, labneh and dukkah.

F £35 / P £40

Harissa Chicken with Roasted Vegetables

Harissa-marinated chicken served with aromatic roasted vegetables and fresh herbs.

F £35 / P £40

Lamb Kofta with Labneh

Chargrilled spiced lamb kofta with creamy labneh, warm flatbread and fragrant couscous.

F £40 / P £45

Lamb Tagine with Apricots & Couscous

Slow-cooked lamb tagine with sweet apricots, aromatic North African spices and fragrant couscous.

F £40 / P £45

Moroccan Chicken & Bean Stew

Slow-cooked chicken, beans and aromatic North African spices.

F £35 / P £40

Moroccan Chicken with Preserved Lemon & Olives

Slow-cooked Moroccan chicken with preserved lemon, green olives and aromatic spices.

F £35 / P £40

Slow-Cooked Lamb Tagine

Tender lamb slowly braised with Moroccan spices.

F £40 / P £45

Spiced Beef Stew

Slow-cooked spiced beef stew served with fragrant couscous and warm flatbread.

F £40 / P £45

Spiced Butternut Squash Terrine V

Butternut squash terrine, masala sauce, pickled chilli, puffed rice, spiced lentils, raita and coriander.

F £35 / P £40

THE FEAST

from £55 family

The Moroccan Feast

F £55 / P £65

Slow-cooked lamb tagine, Moroccan chicken and bean stew, fragrant couscous, warm flatbreads, hummus, baba ghanoush and tomato and onion salad.

BBQ.

Fire does most things better.

Pick the mains. Pick the sides. Then decide whether you want relaxed sharing or a plated service with a little more polish.

79 DISHES



Fire, smoke and very happy people.

Pick your level of serious.

Same fire. Different scale. Choose the package, then choose the food.

THE PROPER BBQ

Choose 3 mains + 3 salads or sides.

£45 family / buffet

£55 plated

THE FULL WORKS

Choose 4 mains + 4 salads or sides.

£55 family / buffet

£65 plated

THE BBQ FEAST

Pulled pork, smoked beef brisket, sticky pork ribs, creamy potato salad, macaroni cheese, charred corn and classic slaw.

£55 family

£65 plated

Premium-marked mains add £3 per person, per premium choice.

The family and buffet prices are the same. The difference is how it arrives—not how much effort went into it.

The menu.

F = FAMILY / SHARING P = PLATED

FISH & SEAFOOD

Chargrilled Octopus	+ £3 premium
Chargrilled Sardines	
Chargrilled Seabass	
Chargrilled Tiger Prawns	
Grilled Salmon	
Grilled Scallops	
Grilled Swordfish	+ £3 premium
Grilled Tuna	
Monkfish Skewers	+ £3 premium
Smoked Mackerel	
Whole Grilled Sole	+ £3 premium

MEAT

Beef Skewers	
Beef Smash Burgers	
Chargrilled Chicken Thighs	
Chargrilled Lamb Chops	
Chargrilled Lamb Koftas	
Chicken Skewers	
Grilled Pork Chops	
Grilled Rump Steak	
Grilled Sausages	
Venison Steak	+ £3 premium
Grilled Rib Eye Steak	+ £3 premium
Pork Ribeyes	
Pork Skewers	
Pulled Pork Sliders	
Smoked Beef Brisket	
Sticky BBQ Pork Ribs	

SALADS & SIDES

Asian Slaw VG
Baba Ghanoush VG
Baked Beans VG
Caesar Salad
Caprese Salad V
Charred Cabbage VG
Charred Corn VG
Classic Hummus VG
Classic Macaroni Cheese V
Classic Slaw V
Couscous Salad VG
Creamy Potato Salad V
Crispy Onion Macaroni Cheese V
Fragrant Couscous VG

Fragrant Spiced Rice VG
French Onion Macaroni Cheese V
Greek Salad V
Green Leaf Salad VG
Jalapeño Macaroni Cheese V
Lemon & Herb Rice VG
Lemon & Oregano Potatoes VG
Macaroni Cheese V
Mango, Mint & Chilli Salad VG
Marinated Olives VG
Mexican Slaw V
Mexican Spiced Rice VG
Orzo Salad VG
Panzanella VG
Peach, Serrano Ham & Burrata Salad V
Pesto Pasta Salad V
Pico de Gallo VG
Pulled Pork Macaroni Cheese
Refried Beans VG
Roasted Mediterranean Vegetables VG
Sautéed Tenderstem VG
Seasoned Fries VG
Spiced Rice VG
Tabbouleh VG
Tomato & Onion Salad VG
Warm Flatbreads V
Watermelon & Feta Salad V

VEGETARIAN & VEGAN

Chargrilled Aubergine Steaks VG
Chargrilled Cauliflower Steaks VG
Charred Corn on the Cob VG
Grilled Halloumi V
Marinated Tofu VG
Mushroom Burgers VG
Stuffed Peppers VG
Stuffed Portobello Mushrooms VG
Stuffed Tomatoes VG
Vegetable Skewers VG

Extras.

A few very good side quests.

Oysters, cured salmon and the things that turn a meal into an occasion before the first course has even landed.

41 DISHES



Not essential. Extremely persuasive.

The menu.

F = FAMILY / SHARING P = PLATED

COOKED OYSTERS

from £5

Buffalo Fried Oyster

Buffalo hot sauce and sour cream.

F £5 / P £7

Tempura Oyster

Pickled ginger.

F £5 / P £7

Teriyaki Panko Oyster

Teriyaki glaze and spring onion.

F £5 / P £7

Vodka-Battered Oyster

Celeriac and apple remoulade.

F £5 / P £7

CURED & SMOKED SALMON

from £15

Beetroot-Cured Salmon

Slices of cured salmon, with rye bread with dressed leaves.

F £15 / P £18

Citrus-Cured Salmon

Slices of cured salmon, with rye bread with dressed leaves.

F £15 / P £18

Gin-Cured Salmon

Slices of cured salmon, with rye bread with dressed leaves.

F £15 / P £18

Pastrami-Cured Salmon

Slices of cured salmon, with rye bread with dressed leaves.

F £15 / P £18

Pimm's-Cured Salmon

Slices of cured salmon, with rye bread with dressed leaves.

F £15 / P £18

Treacle-Cured Salmon

Slices of cured salmon, with rye bread with dressed leaves.

F £15 / P £18

Vodka-Cured Salmon

Slices of cured salmon, with rye bread with dressed leaves.

F £15 / P £18

Whisky-Cured Salmon

Slices of cured salmon, with rye bread with dressed leaves.

F £15 / P £18

FOR THE TABLE

from £4

Artisan Bread & Whipped Butter V

Freshly baked bread with whipped butter.

F £4 / P £6

Focaccia VG

Warm focaccia with extra virgin olive oil and balsamic.

F £4 / P £6

Green Leaf Salad VG

F £4 / P £6

Honey-Roasted Root Vegetables V

F £4 / P £6

Marinated Olives VG

F £4 / P £6

Sautéed Seasonal Greens VG

F £4 / P £6

FRESH OYSTERS

from £3.5

Bloody Mary

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

Chimichurri

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

Citrus Salsa

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

Classic Shallot Mignonette

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

Crispy Chilli Oil

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

Dill Pickle

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

Fermented Chilli

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

Horseradish

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

Jalapeno & Apple

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

Ponzu

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

Tabasco

Freshly shucked oysters, in shells, served on crushed ice.

F £3.5 / P £5

SOUPS

from £12.5

Broccoli & Stilton Soup V

F £12.5 / P £15

Carrot & Coriander Soup VG

F £12.5 / P £15

Cauliflower Soup VG

F £12.5 / P £15

Celeriac & Apple Soup VG

F £12.5 / P £15

Curried Parsnip Soup VG

F £12.5 / P £15

French Onion Soup

F £12.5 / P £15

Leek & Potato Soup VG

F £12.5 / P £15

Moroccan-Spiced Bean Soup VG

F £12.5 / P £15

Pea & Mint Soup VG

F £12.5 / P £15

Sweet Potato & Red Pepper Soup VG

F £12.5 / P £15

Tomato & Basil Soup VG

F £12.5 / P £15

Wild Mushroom Soup VG

F £12.5 / P £15

Desserts.

Save room. Or make room.

Warm, cold, nostalgic, elegant, chocolate-heavy or fruit-led. This isn't the moment for restraint.

24 DISHES



Save room. Or make room.

The menu.

F = FAMILY / SHARING P = PLATED

DESSERTS	£15 family / £17 plated
Apple Crumble V · VG available	
Warm spiced apple crumble with a choice of accompanying flavours. Vegan option available.	
Bread & Butter Pudding V	
Traditional bread and butter pudding with rich vanilla custard.	
Brown Sugar Tart V	
Rich brown sugar tart with buttery pastry.	
Chocolate Brownie VG	
Fudgy dark chocolate brownie.	
Cheesecake V · VG available	
Classic cheesecake with flavours available to suit your wedding. Vegan option available.	
Chocolate Chip Cookie Ice Cream Sandwich V	
Warm-style chocolate chip cookie with indulgent ice cream.	
Chocolate Mousse V · VG available	
Light and indulgent chocolate mousse. Vegan option available.	
Choux Bun V	
Light choux pastry filled with a choice of luxurious creams and flavours.	
Classic Arctic Roll V	
A nostalgic combination of vanilla ice cream, sponge and raspberry.	
Classic Tiramisu V	
Espresso-soaked sponge, mascarpone cream and cocoa.	
Crème Brûlée V	
Silky vanilla custard with a crisp caramelised sugar crust.	
Dark Chocolate Delice V	
Rich dark chocolate delice with elegant chocolate garnish.	
Dessert Assiette	
A beautifully presented selection of three miniature desserts chosen from our menu.	
Eton Mess V	
Crisp meringue, seasonal fruit and whipped cream.	
Fig Frangipane Tart V	
Sweet fig and almond frangipane tart.	
Glazed Lemon Tart V	
Sharp lemon curd in crisp pastry with a delicate glaze.	
Grilled Peaches V	
Charred peaches, vanilla mascarpone and toasted almonds.	
Lemon Meringue V	
Sharp lemon curd, sweet Italian meringue and crisp pastry.	
Macarons V	
A selection of handcrafted macarons with flavours to suit your wedding.	

The menu.

F = FAMILY / SHARING P = PLATED



DESSERTS — CONTINUED

Mille-Feuille V

Delicate layers of crisp pastry and rich vanilla cream.

Panna Cotta

Silky Italian-style panna cotta with flavours selected to suit your menu.

Poached Pears V · VG available

Slow-poached seasonal pears with aromatic spices. Vegan option available.

Seasonal Fruit Pavlova V

Crisp meringue, seasonal fruit and softly whipped cream.

Seasonal Posset V

Silky citrus posset with seasonal garnish.

Sticky Toffee Pudding V · VG available

Classic sticky toffee pudding. Vegan option available.

Evening Food.

The second wind, catered.

Hot, salty, gloriously carb-heavy and built to see everyone through to the final song.

56 DISHES



Carbs. Because weddings are endurance events.

The menu.

F = FAMILY / SHARING P = PLATED

CHILLI BOWLS	£12
Beef Chilli & Nachos	£12
Beef Chilli & Rice	£12
Three-Bean Chilli & Nachos VG	£12
Three-Bean Chilli & Rice VG	£12

EVENING FOOD	£12
Beef Chilli & Nachos	£12
Beef Chilli & Rice	£12
Beef Chilli Loaded Fries	£12
Taco-Style Loaded Fries	£12
Three-Bean Chilli & Nachos VG	£12
Three-Bean Chilli & Rice VG	£12

FILLED ROLLS	£10
Bacon Butty	£10
Chip Butty V	£10
Classic Hot Dog	£10
Falafel Roll VG	£10
Fish Finger Sandwich	£10
Fried Chicken & Hot Honey Roll	£10
Pork & Stuffing Roll	£10
Pulled Pork Roll	£10
Sausage Roll	£10

FISH & CHIPS	£12
Beer-Battered Haddock & Chips	£12
Mushy peas with a choice of curry sauce.	
Breaded Scampi & Chips	£12
Mushy peas with a choice of curry sauce.	
Crispy Tofu "Fish & Chips" VG	£12
Mushy peas with a choice of curry sauce.	

LOADED FRIES	£12
Bacon, Onion & Cheese Loaded Fries	£12
Beef Chilli Loaded Fries	£12
Buffalo Chicken Loaded Fries	£12
Classic Cheese Loaded Fries V	£12
Greek Gyros Loaded Fries	£12
Pizza Loaded Fries	£12
Pulled Pork Loaded Fries	£12
Taco Loaded Fries	£12
Truffle Parmesan Loaded Fries	£12

LOADED HASH BROWNS	£12
Bacon, Onion & Cheese Loaded Hash Browns	£12
Beef Chilli Loaded Hash Browns	£12
Classic Cheese Loaded Hash Browns V	£12
Greek Gyros Loaded Hash Browns	£12
Pizza Loaded Hash Browns	£12
Pulled Pork Loaded Hash Browns	£12
Taco & Buffalo Loaded Hash Browns	£12
Truffle Parmesan Loaded Hash Browns	£12

MACARONI CHEESE	£12
Crispy Onion Macaroni Cheese V	£12
French Onion Macaroni Cheese V	£12
Jalapeno Macaroni Cheese V	£12
Pulled Pork Macaroni Cheese	£12
Sundried Tomato Macaroni Cheese V	£12

SAUSAGE ROLLS	£10
Blue Cheese Sausage Rolls	£10
Brie & Cranberry Sausage Rolls	£10
Caramelised Onion Sausage Rolls	£10
Chorizo Sausage Rolls	£10
Classic Pork Sausage Rolls	£10
Pork & Apple Sausage Rolls	£10
Pork & Black Pudding Sausage Rolls	£10
Venison Sausage Rolls	£10

SLIDERS	£13
Classic Cheeseburger Sliders	£13
Pulled Mushroom Sliders VG	£13
Pulled Pork Sliders	£13

STONE-BAKED PIZZA
Traditional Stone-Baked Pizza
A selection of toppings available to suit your wedding.



The people bit matters.

Every meal is served by a fully uniformed JAW team: white gloves, proper knowledge and actual smiles. We staff to the guest count and service style, and those recommended numbers are already in the price.

Professional doesn't have to mean personality-free.

The bits you need to know.

50 GUESTS

Our minimum number.

8 WEEKS

Final numbers confirmed.

£75PP

Tasting fee.

£150

Waste fee on every quote.

INCLUDED

Staff at our recommended numbers.

ALSO INCLUDED

Modern crockery and proper, weighty cutlery.

OPTIONAL

Extra team members at £25 per hour each.

MARQUEE?

Power and running water and we're golden. Any kitchen-build equipment is quoted clearly.

TABLES

We can provide linen and napkins, and our team will lay everything beautifully.



ONE LAST THING

Can't see it? Ask anyway.

This brochure is enormous and it still isn't the limit of what the kitchen can do. Tell us what you love, what you hate and what would make the meal feel properly yours.

They're proper chefs,
you know.



Come hungry.
We'll handle the rest.

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