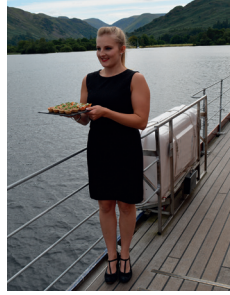


southcott

events catering



HOSPITALITY
WEDDINGS
CONSULTANCY
EVENT MANAGEMENT



Catering for all events, we specialise in magical marquee weddings, special occasions and corporate hospitality. Working the length and breadth of the country from our kitchens in South Cumbria we offer a Nationwide bespoke service. We come to you to make any occasion, an occasion to remember!

Hospitality Experience

Luke Shaw, Managing Director and Executive Chef, together with wife Jennifer, Joint MD and Front of House Host, have a wealth of experience in some of the counties best restaurants and hotels. You can rest assured they will provide the highest standard of event catering.

The Complete Package

We offer so much more than simply providing the food, with meticulous attention to detail, we can manage your event making sure the whole experience is one to remember. We can arrange everything associated with holding an unforgettable party.

Weddings

We believe a personal touch is essential at your wedding reception. We welcome you and your guests with reception drinks and ensure you are all guided through the event seamlessly. We will even make the announcements and introduce the speeches.

Corporate Hospitality

For our business and corporate clients we cater for boardroom lunches, team building events, office parties, cocktail parties and we can even arrange to impress your guests at a product launch or promotional event.

motorsportcatering

We have been involved with Motor Sport since 2003 offering teams and guests catering at all major UK and European circuits. Please see www.motorsportcatering.com for more information.





Royal Appointment

We were honoured to have been appointed 'Royal Caterers' for the day, when Her Majesty The Queen visited Lancaster to celebrate the 600th anniversary of the Duchy. We provided a banquet 'fit for a Queen' for 200 guests. On another occasion we provided lunch for Her Royal Highness the Duchess of Cornwall, together with 450 guests, when she launched HMS Astute at Barrow Docks.

Quality Local Produce

We work very closely with our local producers and are great believers in 'field to table'. In the Lake District we are privileged to have a vast array of local quality produce in particular the lamb from the fells, the low grazing cattle, cheese from local dairies and of course our famous shrimps from the bay. Where possible we always buy locally produced products, we take these ingredients and create bespoke dishes for our events.

Tailor Made Packages

Our menus show just a small selection of our dishes. Our chefs thrive from talking to you to discover your exact requirements; we then create a bespoke package to provide a fantastic occasion with memories to treasure forever.

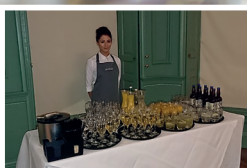
Our Vehicles

Our fleet of vehicles have been specially designed, to our specification, and are temperature controlled to ensure that the food you have chosen is kept to the highest standards and arrives to you in perfect condition.

We are registered with the local health authority and comply with all their regulations.



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Traditional Canapés

We offer you a selection of canapés served on Lakeland slates with your pre-meal drinks.

We suggest you choose four from the following which allows for six per person:

Morecambe bay potted shrimps

Mini shepherds pie (hot)

Prawn cocktail shots

Bitesize sausage and mash (hot)

Rare roast beef and horseradish on bruschetta

Smoked chicken mousse on toasted croute

Goats cheese mousse, sweet and sour cherry tomato

Bloody Mary and celery shots

Smoked salmon and cream cheese blinis

Thai coriander and lime chicken

Parmesan and rosemary sables

Chicken satay skewers

Bocconcini and sun blushed tomato skewers

Ham hock terrine with spiced apple chutney



Soups

These can be served as a starter or as an amuse bouche

Sun-dried tomato and red pepper

Celeriac and chestnut

Pea and ham

Pea and mint

Spiced carrot and coconut

Parsnip and apple

Dish and Bowl Canapés

For something a bit different we offer a selection of larger canapés

Beefburger slider with red onion pickle, vintage cheddar cheese

Pulled pork slider, barbecue sauce

Naverine of lamb with mash

Prawn cocktail in bamboo dish

Lamb tagine with couscous

White onion soup in demi tase

Chicken korma and mini naan

Red onion and goats cheese tart

Shepherd's pie

Rare roast beef, horseradish and Yorkshire pudding



Starters

A selection of warm local bread and butter is served to the tables

Shrimp and smoked salmon terrine, yoghurt, watercress

Oak smoked salmon, yoghurt, capers, toasted pine nuts, a rocket radish and apple salad

Home cured beetroot gravlax, apple purée, celeriac remoulade

Confit duck rilette, sweet red cabbage, apple chutney, watercress

Potted shrimps, melba toast, herb salad, lemon and dill

Caramelised red onion and wild mushroom tart, parmesan salad, balsamic

Pressed ham hock terrine, oatcakes, apple purée, pickled radish

Warm pea and leek tart, wild garlic pesto (seasonal), microherb salad

Caprese salad, fresh basil, herb oil

A selection of sweet canapés are also available upon request



Mains

Five spiced Barbary duck breast, anna potatoes, sticky red cabbage, star anise jus

Roasted chicken breast, champ potato, fresh asparagus, buttered spinach, beurre noisette jus

Crispy skin chicken breast stuffed with a herb butter, dauphinoise potato, fresh peas, broad beans, glazed carrot, chicken jus

Lakeland lamb rump, fondant potato, savoy cabbage, star anise glazed carrot, rosemary jus

Roasted salmon, dauphinoise potato, buttered kale, broad bean, pea and tomato concasse

Pot roasted Lakeland lamb, fondant potato, spiced red cabbage, celeriac puree, honey glazed carrot, minted lamb jus

Pan fried loin of cod, champ mash, buttered spinach, capers, caper and almond beurre noisette

Roasted rack of Lakeland lamb, dauphinoise potato, parsnip purée, honey roast parsnip, wilted spinach, rosemary jus

Pan fried line caught sea bass, pea risotto, chorizo, scallops

Fillet of beef, fondant potato, pea puree, broad beans, wild mushroom, beef jus (surcharge applies)

Traditional roasts are always available: Lakeland lamb, Cumbrian beef, turkey and pork served with all the traditional trimmings

Afternoon tea style wedding breakfasts are also available

(v) Roasted butternut squash and goats cheese risotto

(v) Ricotta and spinach tortellini, white wine, cream

(v) Beetroot or sweet red pepper tart tatin, chilli glaze, parmesan and rocket salad

(v) Vegetable hotpot, sweet tomato sauce



Some dishes may change or are not available depending on season



Desserts

- Summer fruit Pavlova, raspberry coulis
- Vanilla crème brûlée, home-made shortbread
- Summer pudding, raspberry sauce, clotted cream
- Sticky toffee pudding, butterscotch sauce, pouring cream
- Warm chocolate brownie, Maldon salted caramel sauce
- Lemon tart, homemade lemon curd, double cream
- Vanilla pannacotta, stem ginger poached plums, ginger crumb, plum syrup
- Homemade strawberry cheesecake, strawberry coulis, meringue bites
- A trio of summer fruit pavlova, chocolate brownie with salted caramel sauce, lemon cheesecake with lemon curd (supplement of £2 plus vat per person)



Cheese

A cheeseboard of regional cheeses served at the table or from a buffet table

- Old English Blue Stilton
- Creamy Lancashire
- Appleby Creamery Organic Brie
- Cumbrian Crofton
- Allerdale
- Cumberland Farmhouse
- Garstang Blue



Coffee

Dark roasted coffee and English breakfast tea with chocolate mints

Choose to have your coffee served in cafetières at the table, or for a more relaxed feel it can be served from a coffee station



Also offered: Decaffeinated coffee & a selection of speciality teas

Finger Buffets:

Grasmere

A selection of sandwiches:

- Smoked salmon and cream cheese
 - Seared beef fillet with caramelized red onion
 - Farmhouse cheese and vine tomatoes
 - Chicken mayonnaise and smoked bacon
 - Homemade Lancashire cheese and cured pork pie
 - Huntsman's pie
 - Crayfish tail cocktail in bamboo dish
 - Hummus with crudités
 - Red pepper and vintage cheddar tart
- Selection of Lakeland cheeses, biscuits, grapes, homemadespiced apple chutney



Selection of traditional sandwiches:

- Fresh salmon with cucumber
- Free range egg, black pepper and mayo
- Farmhouse cheese, spring onion and mayonnaise
- Honey roast ham with English mustard
- Our own recipe Coronation chicken
- Dinky pork pies with country chutney
- Roast spiced chicken fillet
- Honey and mustard glazed Cumberland sausage
- Potato and vegetable crisps
- Red onion and goats cheese tart
- Cherry tomato and mixed olives



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Afternoon Tea

Selection of sandwiches:

- Smoked salmon
- Free Range egg, black pepper and mayo
- Farmhouse cheese, spring onion and mayonnaise
- Honey roast ham and English mustard
- Our own recipe Coronation chicken
- Caramelised red onion and vintage cheddar quiche
- Cajun spiced chicken fillet
- Selection of potato and vegetable crisps
- Mixed olives
- ***
- Lemon drizzle cake
- Carrot cake with a cream cheese frosting
- Fruit scones with homemade strawberry jam and cream
- Chocolate brownies
- ***
- Dark roast coffee or tea

Desserts can be added upon request

Windermere

Cajun spiced chicken fillet
Honey baked Cumbrian ham
Sweet red pepper and parmesan quiche
Pickled beetroot
Spring onion and mint potato salad
Cherry tomatoes
Sweet pickled red and white cabbage slaw
Tandoori spiced rice salad
Tomato and basil penne pasta salad
Tossed salad
Crusty breads
Mayonnaise and dressing

Chocolate fudge cake



Classic

Roast pork loin served with a calvados cream sauce
Guinea fowl breast stuffed with a herb butter
Traditional country pies
Goats cheese and pepper quiche
Moroccan spiced couscous with roasted vegetables
Feta, sun blush tomatoes and olives
Sweet pickled red and white cabbage slaw
Green leaf salad
Spring onion and mint potato salad
Crusty breads
Mustards, dressings and pickles

Summer fruit pavlova, strawberry coulis

Cafetières of coffee with mints



Mediterranean

Air-dried ham carved from the bone
Mixed olives
Selection of cured meats
Cheeseboard
Smoked salmon pâté
Crayfish tails with aioli
Sun-blushed tomatoes
Continental bread basket
Oils, vinegars and dressings
Fresh fruit basket

Sharing Platters

Served on yew planks, these platters create an amazing centre-piece for the table, a great talking point and very sociable. The choice of food is unlimited, here is a suggestion:

Oak smoked salmon
Coriander butter chicken
Salami and Serrano ham
Smoked salmon and shrimp terrine
Ham hock terrine
Lakeland lamb casserole
Chicken liver pate
Houmous
Pitta chips
Warm Appleby brie with garlic and rosemary
Black dub blue
Olives and sun-blush tomatoes
Crusty breads
Balsamic onions
Chutney

Hot Evening Supper

Naverine of Fellside Lamb
Thai green chicken curry
Thai green vegetable curry
Pilau rice
Naan breads
New potatoes with chive butter
Sweet pickled red and white slaw with coriander
Chutney and pickles



A selection of desserts are also available

Traditional Buffet

Air dried Serrano ham

Smoked salmon

Honey-baked Cumbrian ham

Spiced chicken breast

Rare roast sirloin of beef

Savoury vegetable quiches

Sweet pickled red and white
cabbage slaw

Couscous with roasted
Mediterranean vegetables

Pasta and mushroom salad with
balsamic and honey dressing

Feta cheese, cherry tomato and
olive salad Spring onion and
mint potato salad

Green beans and garlic in olive oil

Green salad

Tandoori spiced rice salad with
toasted almonds

Artisan breads

Mustards, dressings and mayonnaise

* * * * *

Choice of dessert from our selection

* * * * *

Cafetières of coffee with mints



Ennerdale

Cumberland sausage

Beef burgers

Gammon steaks

Spicy chicken fillets

Charred grilled Mediterranean vegetables

Tossed salad

Red and white cabbage slaw

Crusty bread

Relish, mustard, ketchup and dressings



Wast Water

Seafood paella

Minted lamb steaks

Tandoori and yoghurt marinated chicken breast

Cumberland sausage

Fillet steak

Ginger and chilli salmon fillet

Charred Mediterranean vegetables

Tossed salad

Feta cheese, tomato and olive salad

Sweet pickled red and white slaw

Tomato and basil pasta salad

Indian rice salad

Artisan breads

Relish/mustard/dressings/ketchup

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Barbecues:



Bassenthwaite

Cumberland sausage

Garlic and thyme sirloin steaks

Cajun spiced chicken fillet

Marinated tuna steak

Charred Mediterranean vegetables

Couscous with roasted vegetables

Sweet pickled red and white slaw

Rice, fruit and toasted almond salad

Spring onion and mint

Tossed salad

Crusty breads

Relish, mustard, ketchup and dressings

We also have a wide selection of vegetarian food upon request

Hog Roast

We use state of the art spit roasting equipment and source our outdoor reared pigs from Southmire Farm in the Trough of Bowland.

The roasts can come simply with soft baps, apple sauce and stuffing, great for your evening food or the hog can be the main attraction served as part of a buffet or as roast pork with all the trimmings.



Beverages

We are pleased to offer you a selection of wines from our list, which we have personally selected to compliment our food.

We can offer some great deals on sale or return wines and Champagne.

If you prefer to supply your own wines with the meal, we will chill, open and provide the glasses at no additional charge.

(Excluding finger and fork buffets, afternoon tea and barbecue menus)

We do make a service charge for serving your own drinks before or after the meal.

We can provide full bar facilities, whether you require a cash bar (license required), complimentary bar or a charity bar. Alternatively, we can provide the service of your own drinks.



Vegetarian alternatives are always available

All Inclusive

Our prices are based on a minimum of 60 guests and your choice of one starter, one main course and one dessert followed by coffee, an additional charge is usually added for a choice of courses.

Our prices are per person and are based on a minimum of 60 guests, they include:

- Crockery
- Cutlery
- Table glassware, white table cloths and napkins (excluding finger and fork buffets, afternoon tea and barbecue menus)
- Setup of your tables including your table decorations
- Professional chefs and waiting staff
- Host/MC
- Mobile catering equipment
- Refrigerated transport and storage



GM Food Statement

To the best of our knowledge, none of our dishes contain, GM soya beans or maize ingredients, which must be labelled under the food labelling (amendment) regulations 2003 (amended 2008).

Our Environment

We appreciate that we are part of a natural environment, we are aware of our carbon footprint and do all we can to reduce the impact on the environment. Where possible we buy locally to reduce the food miles, try to use recycled products and recycle our glass and cardboard waste.



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South Lakes Catering Ltd

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