



Pheasant Catering is brought to you by the award winning, two rosette restaurant, The White Pheasant, Fordham.

From formal sit-down meals, canapés, drink receptions to informal buffets and barbecues, our dedicated team will be on hand from start to finish to make your dream a reality.

With years of experience working in top restaurants, hotels and venues across the UK our team can tailor or create a menu to your requirements and take away any stress of planning a special event.

Each of our menus has been created by our award-winning Chef Patron Calvin Holland, carefully incorporating local produce wherever possible to create menus which are full of flavor and offer excellent value for money.

During your booking process you will have direct contact with our Catering Manager and Owner, Luke Ashdown-Tams, who will be able to assist and advise you.

And on the day of your event our Professional team will be on hand to ensure your day runs like clockwork.

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## Canapés Menu

Choose 3 Hot Canapés and 3 Cold Canapés for £10 per person

### Hot

Crispy Pork Belly, Burnt Apple Purée

Mini Haddock Goujon, Tartare and Lemon

Hamhock croquettes

Mini Yorkshire Pudding, Roast Beef and Horseradish

Goats' Cheese and Red Onion Bruschetta (V)

Honey and mustards glazed sausages

Duck Spring Rolls, Plum Compote

### Cold

Smoked Salmon Roulade, Citrus Mayonnaise

Confit Duck Ballotine, Plum Compote

Chicken roulade , herb mayo

Crab and Crayfish Roulade

Chicken Liver Parfait, Toast Tuile

Olive and Anchovy Tapenade, Toasted Foccacia



## Wedding Breakfast Menu A

£36.50 per person

### To Start

Ham Hock Terrine  
Pickled Quail Egg, Piccalilli, Milk Loaf

Haddock Goujon  
Tartare Sauce, Lemon, Watercress

Soup (V)  
Homemade Bread

### To Follow

Seabass Fillet  
Bashed New Potatoes, Wilted Spinach, White Wine Sauce

Suffolk Sausages  
Potato Purée, Red Onion Jam, Red Wine Jus

Goats' Cheese Tart (V)  
Caramelised Onions, Truffled New Potato and Baby Leaf Salad

### To Finish

Sticky Toffee Pudding  
Butterscotch Sauce, Vanilla Ice Cream

Vanilla Pannacotta  
Raspberry, Citrus Shortbread

Chocolate Brownie  
Dark Chocolate Sauce, Mint Ice Cream



## Wedding Breakfast Menu B

£41.50 per person

### To Start

Chicken and Leek Terrine  
Citrus Mayonnaise, Sweetcorn

Roasted Butternut Squash (V)  
Feta and Pine Nut Salad, Tomato and Truffle Dressing

Smoked Mackerel  
Beetroot, Apple, Fennel

### To Follow

Chicken Supreme  
Crispy Sage Stuffing, Fondant Potato, Wilted Greens, Mustard Cream Sauce

Hake Fillet  
Potato Rosti, Baby Leaf Spinach, Caper, Lemon and Shallot Dressing

Wild Mushroom Stroganoff (V)  
Crispy Shallots, Wild Rice

### To Finish

Blackcurrant Mousse  
Apple Jelly, Crumble, Vanilla Ice Cream

Dark Chocolate Brownie  
Hazelnut, Raspberry

Lemon Posset  
Coconut, Cherry Shortbread



## Wedding Breakfast Menu C

£46.50 per person

### To Start

#### Smoked Pigeon

Hazelnut, Burnt Shallot, Artichoke, Pickled Girolles

#### Confit of Sea Trout

Pink Grapefruit, Horseradish

#### Pea Mousse (V)

Goats' Cheese, Radish, Wasabi

### To Follow

#### Fillet of Hereford Beef

Roasted Shallot, Potato Terrine, Chard, Port and Red Wine Sauce  
(£5 Supplement)

#### Rump of Suffolk Lamb

Crispy lamb Shoulder, Potato Purée, Charred Aubergine, Minted Lamb Gravy

#### Whole Roasted Plaice

Crayfish butter, Caper, Lemon

#### Root Vegetable Terrine (V)

Mushroom Arancini, Truffle, Jersey Royals

### To Finish

#### Dark Chocolate Marquise

Passion Fruit Sorbet, Burnt Meringue, Pistachio

#### Raspberry Cheesecake

Violet, Lemon

#### Sticky Toffee Pudding

Date Compote, Butterscotch, Vanilla Ice Cream

### Cheese course

#### Selection of cheese

Crackers, celery, house chutney  
(£10 supplement)



## Wines

Why not choose one of our specially selected wines for your event.

### Sparkling

Prosecco £20

Champagne £35

### White

New Zealand Sauvignon Blanc – The Ned £27

French Chardonnay – Les Enfants Terribles £25

Pinot Grigio – Forte Alto IGT Dolomiti £20

### Rosé

French Rosé – Les Enfants Terrible £20

### Red

Chilean Merlot – Panamericana £18

French Pinot Noir – Les Enfants Terribles £23

Argentinian Malbec – Santa Julia Reserve £25

All prices include the use of glassware.

Please contact us to see our full range of wines available.

If your venue of choice doesn't have a drinks license, our team can arrange a license and create a pop-up bar for your event with a full bar team.



## Evening Food

Barbecue Pulled Pork in Brioche Buns

served with Apple Sauce

£9 per person

Bacon / Sausage / Fish Finger / Caramelised Onion and Goats'

Cheese Baps

Choose 2 of the 4 choices

£7 per person

Braised Shoulder of Minted Lamb

served in Crusty Rolls

£10 per person

Coleslaw

£1.50 per person

Potato and Chive Salad

£1.50 per person

Baby Leaf Salad

£1.50 per person

Sea Salt Fries

£2 per person

Cheese Table

£10 per person

An assortment of local and French Cheeses served with our chutneys, fruit, and a selection of bread and biscuits



## Barbecue Menu

£21.50 per person

Homemade Beef and Horseradish Burgers

Piri Piri Chicken Skewers

Mediterranean Vegetable Kebabs (V)

Moroccan Lamb Burgers

American Coleslaw (V)

Mixed Leaf Salad (V)

New Potato and Chive Salad (V)

Tomato Ketchup, Mayonnaise, Barbecue Sauce will be provided

£20 per person

### Additional Extras

All prices quoted are per person

Suffolk Sausages £1

Shellfish Skewers with a Lemon and Herb Marinade £3

Suffolk Pork Chop £2

Barbecued Langoustines with Chilli and Garlic £4.50

Grilled Sardines £2.50

Sea Salted Fries (V) £2

Summer Cous Cous Salad (V) £1.50

Charred Mediterranean Vegetable Salad, £2.50

Caper and Shallot Dressing (V)





## Finger Buffet Menu

£16.50 per person

Included in our Finger Buffet Menu is  
Hand Braised Pork Pie and Scotch Eggs  
Anti-Pasti platter with Homemade Pickles and Bread

### Choose Four Sandwiches

#### Traditional Sandwiches

Tuna and Sweet Corn  
Cheese and Pickle  
Roasted Ham and Grain Mustard  
Egg and Watercress  
Beef and Horseradish

#### Modern Sandwiches

Smoked Suffolk Chicken Caesar  
Roasted Pepper, Halloumi, Watercress  
Wrap  
Smoked Salmon and Cream Cheese  
Crayfish Cocktail  
Moroccan Spiced Lamb Shoulder Wrap

### Choose Four Hot Dishes

Duck Spring Roll  
Crispy Pork Belly Bites with Apple Sauce  
Chicken Satay Skewers  
Beer Battered Mussels with Citrus Mayonnaise  
Selection of Homemade Pizzas  
Vegetable Quiche  
Onion Bhaji with Mint Yogurt  
Spicy Potato Wedges  
Piri- Piri Prawns  
Honey and Mustard Suffolk Sausages  
Lemon Chicken Strips  
Roasted new potatoes with garden mint

### Choose One Dessert

Lemon Drizzle Cake  
Coffee and Walnut  
Chocolate and Sea Salt Brownie  
Mini Treacle Tarts



## Bowl Food Menu

4 savoury bowls £25.00 per person

4 savoury bowls and 2 sweet bowls £30.00 per person

This menu has been designed for the more casual event. The dishes can all be eaten from a small bowl with a fork, so perfect while standing and socialising.

### Savoury Bowls

Select four dishes

Smoked Chicken Caesar Salad

Somerset Pork and Smoked Bacon Ragu

Fish and Chips, Mushy Peas, Lemon

Crispy Duck and Asian Style Salad

Thai Green Vegetable Curry, Puffed Wild Rice

Chicken Liver Parfait, Pear and Fig Chutney and Toasted Brioche

Braised Venison Shoulder, Potato Terrine, Kale, Chestnuts & Dark Chocolate

### Sweet Bowls

Select two dishes

Dark Chocolate Brownie, Honeycomb and Raspberry

Whipped Vanilla Cheesecake with Orange and Carrot Cake

Sticky Toffee Pudding

Mixed Berry Eton Mess

Pannacotta, Flapjack and Apple



## Hire, Staff and Service Charges

### Glassware

If you require glassware (and aren't using our drinks selection) these can be hired at the following rates

#### Wedding Package

£0.40 per person

Includes glassware for reception drinks, a wine glass for the meal and a Champagne flute for the toast.

#### Champagne Flutes

£0.15 per person

#### Wine Glasses

£0.15 per person

These charges include service of the drinks and all required glassware.

### Tablecloths

Large table £8

Small table £5

Additional fees may be incurred for any hire of further equipment.

### Staffing

All prices include a dedicated event manager and head chef, all additional casual waiting & kitchen staff will be charged at £10 per hour on top of this charge.



# Terms and Conditions

## Bookings

A booking will be held as an enquiry only, until receiving of a deposit. A booking will be confirmed only upon receipt of the required deposit and the signed contract. Any amendments and variations to the confirmed details need to be made in writing.

## Numbers

Minimum numbers for your booking will be agreed on upon contracting and succedent changes will need to be made in writing.

## Dietary requirements

It is the responsibility of the client to inform Pheasant Catering of any dietary requirements of any guests at least 14 days prior to the event date. Pheasant Catering once informed will let you know of any menu adjustments needed. If not informed Pheasant Catering cannot be held responsible and can reserve the right to refuse to service food. If they believe it could cause illness or harm.

## Prices

Please be aware that any additional equipment or staffing costs needed to create your event such as ovens, if not available at the location of your choice are not included in the menu prices and will be added to the quote.

All prices and quotes include VAT at 20%.

## Deposit and Payment Terms

All bookings will require a nonrefundable deposit of 20% on confirming your booking. Until this is received the booking will not be deemed to be as confirmed.

The second deposit of 50% deposit will be due 6 months prior to the date of the event.

The remaining balance is due 14 days prior to the date of the date event.

## Cancellation by client

In the event of cancellation, Pheasant Catering reserves the right to charge as following.

For cancellations made 6 months prior to the booking date:	20%
6 months - 3 months prior to the booking date:	50%
3 months - 30 days prior to the booking date:	70%
Within 30 days prior to the booking date:	100%

## Cancellations made by Pheasant Catering

Pheasant Catering is not liable if, for reasons out of their control, it has to cancel their services.

## License Requirements

Pheasant Catering holds all licenses needed and can on request provide proof of these.



## Wedding Breakfast Menu A (Additional Options)

£36.50 per person

### To Start

Smoked Salmon & Haddock Fishcakes  
Wholegrain Mayo, Watercress

Classic Smoked Salmon  
Horseradish Cream, Pickled Beetroot, Gingerbread

Butternut Squash & Blue Cheese Tart (V)  
Shallot Dressing, Mixed Leaf Salad

Chicken & Smoked Ham Press  
Roasted Shallots, Shallot Puree, Toasted Bread

Antipasti Board to Share  
Smoked & Cured Meats, Pickles, Homemade Bread

Grilled Asparagus  
Parmesan, Tomato & Truffle Dressing

### To Follow

Chicken Supreme  
Potato Terrine, Roasted Carrots, Carrot Puree, Red Wine Jus

Slow Braised Shoulder of Pork  
Wholegrain Mash, Savoy Cabbage, Apple Puree, Cider Sauce

Wild Mushroom & Truffle Risotto  
Grilled Asparagus, Parmesan

Roast Topside of Beef, Honey Glazed Gammon, Loin of Suffolk Pork  
Select One of The Above To Carve at The Table, Select 3 Sides from Below, All  
Served With Sauce & Condiments.

Yorkshire Puddings  
Roast Potatoes  
Creamed Leeks & Cabbage  
Honey Glazed Root Vegetables  
Roasted New Potatoes



Mixed Leaf Salad  
Braised Red Cabbage  
Homemade Coleslaw & New Potato Salad

To Finish

Strawberry Mess  
Vanilla Curd, Honeycomb, Fresh Basil

Lemon Curd Tart  
Italian Meringue, Seasonal Fruit

Chocolate Mess  
Vanilla Curd, Brownie Pieces, Chocolate Crumb, Fresh Mint

White Chocolate Cream  
Flapjack, Raspberry Sorbet

Cranachan  
Raspberry Curd, Flapjack, Whiskey Jelly