



Red Cherry  
Catering

# Party Catering Menu

2026/2027

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# Drinks & drinks packages

## **With fizz:**

Prosecco £8 per glass / Mimosa £8

Champagne £12 / Kir royal £12

## **With fruit:**

Summer pimms £8 / White sangria £8

Aperol spritz £9 / Pink G&T with frozen pink grapefruit £10

## **Cocktails all £10:**

Sopley berry mojito / Passion fruit martini

Rum punch / Strawberry daiquiri

Mango daiquiri / Pina colada

English garden mojito / Margarita

24 x Bottles corona with fresh lime £98

Blush cider with ice £8

## **Non alcoholic all £7:**

Fruit punch / Cucumber & elderflower cooler

Homemade pink lemonade / Virgin pimms

## **All Drinks package includes:**

Pay bar - open from the moment the ceremony finishes until 11pm

All glassware for the day

All drinks service staff

Chilling of all drinks

Unlimited ice

Waste removal and recycling of all bottles

Cash and card payment facility

## **Option 1 £20 per person:**

Choose:

1 reception drink per person

Half bottle wine per person with meal

Glass fizz for toast

Jugs of water for table

## **Option 2 £24 per person:**

2 drinks per person

Half bottle wine per person with meal

Glass fizz for toast

Jugs of water for table

## **Option 3 £27 per person:**

3 drinks per person

Half bottle wine per person with meal

Glass fizz for toast

Jugs of water for table

# Tapas drink & canapés

£24 per person

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Chilled white sangria

Smoked ham & manchego croquettes

Gambas pil pil

Patatas bravas, alioli

Salted & blistered padron peppers

Pan Con tomato

# Caribbean drink & canapés

£24 per person:

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Rum punch

Jerk chicken skewers with mango

Bajan plantain fries, chilli mayo

Mini curry Pattie

Bun & cheese, onion jam

Red, gold & green fruit skewers, rum syrup

# Canapés

3 per person £8  
4 per person £10  
5 per person £12  
6 per person £13.50  
7 per person £15  
8 per person £16.50

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## **Plant based:**

Pan con tomato  
Mini moving mountain burger, smoked applewood, tomato relish  
Chargrilled vegetable, red pepper hummus  
Patatas bravas, alioli  
Padron peppers, salted & blistered  
Satay aubergine skewers

## **Vegetarian:**

Mozzarella, slow roast tomato & basil skewers  
Dorset blue vinny, pear, walnut  
Halloumi fries, spiced yoghurt, mint, pomegranate  
Margarita pizza, micro rocket  
Rosary goats cheese, beetroot, pistachio  
New forest mushroom & parmesan arancini

## **Meat:**

Smoked ham & manchego croquettes  
Tandoori chicken, popadom, raita  
Ham hock scotch egg, piccalilli  
Hickory smoked bbq pork belly  
Jerk chicken & mango  
Smoked duck, orange, hazelnut  
Palma ham, fresh fig, mint  
Smoked chicken Caesar baby gem boat

## **Seafood:**

Malaysian crab cake, chilli jam  
Gin cured salmon, pickled cucumber, avocado  
Gambas pil pil  
Mudford crab, apple, ginger  
Smoked salmon belinis, cream cheese, chive

## **Dessert**

Sparky chocolate brownie  
Millionaires shortbread  
Mini macarons  
Dorset apple cake, clotted cream, salted caramel  
Sopley strawberry tart  
Fresh fruit skewer

# 3 Course Dinner Party

£49 per person:

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## First course

Free range chicken Caesar salad, smoked bacon, soft hens egg

Conker gin cured salmon, compressed melon, picked cucumber, wasabi  
avocado

Smooth duck liver parfait, pear chutney, toasted sourdough

Korean bbq pork, kimchi fried rice, crispy kale

Thai fish cake, Asian slaw, chilli & lime dressing

Burrata, hairloom tomatoes, rocket, rustic pesto, balsamic

Pressed ham hock terrine, homemade piccalilli, pea salad, crostini

Baked Portobello mushroom, wild mushroom risotto, rocket, parmesan

Vine ripened tomato & roasted red pepper soup, basil oil, ciabatta

Miso oyster mushroom scallops, edamame, pea shoots, spring onion

Butterfly salad - Carpaccio of radicchio & romaine leaves, cannellini  
bean, carrot purée, green leaves, red wine dressing

# Main course

Free range chicken breast filled with spinach & ricotta, wrapped in palma ham, basil crushed potatoes, fine beans, cacciatore sauce

Slow roast Bridport pork belly, whole grain mustard mash, cabbage, bacon & onion, cider jus, crackling

Fillet of wild seabass, olive crushed potato, saffron ratatouille, rocket

Chargrilled sirloin steak, sauté potatoes, grilled tomato & mushroom, pepper-corn sauce

Cod loin with almond & herb crumb, pommes pont neuf, crushed minted peas, borsin mayo, salsa verdi

Corn fed chicken breast, champ mash, purple sprouting broccoli, new forest mushrooms, Chardonnay cream sauce

Slow cooked beef brisket, horseradish mash, panache vegetables, smoked bacon, wild mushroom & roasted shallot bourguignon sauce

Slow cooked Dorset lamb shoulder, pressed dauphinoise potato, summer vegetables, port & redcurrant jus

Pan seared beef fillet, dauphinoise potato, Parmesan baked onion, baby carrots, kale, new forest mushrooms, Madeira jus £10 supplement per person

Mediterranean vegetable and mozzarella stack, roasted red pepper sauce, basil oil, micro salad

Black garlic roasted cauliflower steak, superfood grains, crispy kale, chimichurri sauce

Hairloom tomato tarte tatin, sauté potatoes, tenderstem, rustic pesto, toasted pine nuts

Celeriac steak, cannellini bean mash, new forest mushrooms, toasted hazelnut, cep jus, truffle

# Desserts

Chargrilled pineapple, vegan rum & raisin ice cream, passion fruit caramel

Dorset apple cake, clotted cream, salted caramel

Warm double chocolate brownie, white & dark chocolate sauces, vanilla bean ice cream

Lemon meringue tart, raspberries, pistachio

Sticky toffee pudding, clotted cream ice cream, salted caramel sauce

Passion fruit pavlova, Chantilly cream, summer berries, raspberry coulis

Cherry bakewell tart, raspberry ripple ice cream, pistachio

Crème brûlée with poached pear &. mini brownie pieces, shortbread biscuit

Apple & blackberry crumble tart, with custard

Beetroot & chocolate brownie, vegan stem ginger icecream, chocolate sauce, honeycomb

Tropical fresh fruit salad

## **Trio of mini desserts:**

Select 3 desserts from the list below, all guests need to have the same dessert with the exception of special dietary requirements:

Baked vanilla cheesecake / Millionaires shortbread

Salted caramel tart / Passion fruit pavlova

Sparkly chocolate brownie / Sticky toffee pudding

Profiteroles with Baylies chocolate sauce

Sopley berry pavlova / Lemon tart

Cherry Bakewell tart / Dorset apple cake

## **Dessert table sharing boards:**

Sopley berry Eton mess / Chocolate brownie sundae

Millionaires shortbread / Sopley strawberry & sherry trifle

Lemon posset, raspberry / Espresso martini tiramisu

Panna cotta, rhubarb & champagne jelly

Affogato chocolate mousse / Salted caramel cheesecake

Cranachan / Vegan chocolate mouse

Please choose 5 desserts

# BBQ

## Menu 1 - £25 per person:

Aberdeen Angus burger  
Pork & caramelised red onion sausage  
Peri peri chicken skewer  
Veggie/ vegan alternatives  
Mixed salad  
Potato, red onion & chive salad  
Crunchy coleslaw  
Brioche rolls

## Menu 1 - £35 per person:

Chuck & short rib burger  
Pork & spiced plum sausage  
Chicken satay skewer  
BBQ pork belly  
Vegetarian alternatives  
Hot jersey royals, mint, butter  
Greek village salad  
Summer garden salad  
Penne pasta, roasted Mediterranean vegetables  
Crunchy coleslaw  
Brioche buns  
Cheese slices  
Selection of sauces  
  
Sopley berry pavlova



# BBQ

## Menu 3 - £45 per person:

Sirloin steak with chimichurri

Tiger prawn & chorizo skewer

Korean bbq pork

Jerk chicken skewer

Cauliflower steak, chimichurri

Mediterranean vegetable skewers

Hot jersey royals, mint, butter

Superfood salad

Pesto pasta, slow roast tomato, rocket, feta

Niçoise salad

Whole grain rice & bean salad

Artisan breads, salted butter, virgin oil, aged balsamic

Selection of sauces

Dessert table:

Sparkly chocolate tart

Sopley berry pavlova

Raspberry, white chocolate & pistachio roulade

# Brunch Banquet

## 3 Courses £35 per person

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### **Canapés:**

Smashed avocado & quail egg on toast, smoked bacon, chilli jam

Mini bagels, smoked salmon, philo & micro chives

Bloody Mary shots

### **Main course sharing boards:**

Free range butcher Joe's sausage, dry cured bacon, grilled plum tomatoes, portobello mushrooms, hickory smoked baked beans

Huevos Rancheros - Crispy fried corn tortillas, eggs, avocado, fresh tomato salsa, herbs

Patatas bravas, alioli

Rocket, burrata, heirloom tomatoes, red onion, virgin oil, aged balsamic

Artisan breads, flavoured butters, virgin oil, balsamic

### **To finish:**

Fresh fruit skewers

Mini pancake stacks, maple syrup, soft fruits

Mini churros, cinnamon sugar, Nutella, salted caramel

# The Great British Picnic Table £30 per person

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Rare roasted Hampshire beef  
Honey glazed Bridport ham  
Coronation chicken with toasted almonds  
Ham hock scotch eggs  
Pulled pork, cheddar & marmite sausage rolls  
South west cheese board, grapes, fine biscuits, candied walnuts  
Assorted breads, oils, butter  
English summer garden salad  
Jersey royal potato salad, red onion & chive  
Rainbow crunchy vegetable coleslaw  
Homemade pickles and chutneys  
Cherry scones filled with champagne strawberry jam & clotted cream

Add jugs of drink to the table:

Homemade lemonade £15 per jug Pimms £30 per jug  
Iced lemon & cucumber water £10 per jug

# Afternoon Tea

## £30 per person

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### **Sandwiches:**

Free range egg & cress  
Mixed cheese & spring onion  
Cucumber & cream cheese  
Honey roasted ham  
Bacon, brie, cranberry, rocket  
Tandoori chicken, mint mayo, cucumber

Ham hock scotch egg  
Pulled pork sausage roll

Cherry scones, jam, clotted cream

### Mini cakes:

Victoria sponge  
Dorset apple cake  
Sparkly chocolate brownie  
Dorset tea, milk, sugar cubes

**Vegan and gluten free versions available for £40 per person**

### **Kids afternoon tea £20 per person:**

Cheese / ham sandwich  
Sausage roll  
Mini sausage  
Crisps  
Sparkly chocolate brownie  
Fresh fruit skewer

# Children's Menu

## Under 12's

### 2 Courses £20 per person

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#### **Mains:**

Margarita pizza  
Ham & cheese pizza  
Meatballs with penne pasta  
Mac n cheese  
Hot dog & chips  
Beef burger and chips  
Chicken nuggets, chips, beans  
Sausage, chips peas  
Fish fingers, chips, beans

#### **Dessert:**

Sparkly chocolate brownie & ice cream  
New Forest ice cream  
Fresh strawberries & cream

# Street Food

## £18 per person

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**Choose 3 options, minimum 10 portions of each:**

Super baps - Served with mixed salad:  
Pulled pork, stuffing, apple sauce  
Smoked beef brisket, blue vinny, celeriac remoulade  
Shredded jerk chicken, coleslaw  
Homemade cod fish fingers, ketchup, tartare sauce

### **Super Bowls:**

Traditional Valencian Paella  
Thai green chicken curry, jasmine rice  
Pulled beef brisket chilli, Mexican rice, grated cheese, salsa, guacamole  
Curry goat, rice & peas  
Lamb tagine, roasted vegetable cous cous  
Chicken balti, pilau rice, naan bread  
Pie & mash, gravy  
Rustic beef lasagne, mixed salad, garlic ciabatta  
Bangers & mash, caramelised onion gravy  
Sweet potato, spinach, cauliflower & chickpea curry, pilau rice, naan bread  
Mixed bean & vegetable chilli, grated cheese, salsa, guacamole  
Rainbow vegetable pad thai, chopped cashews

# Cold Fork Buffet

## £30 per person

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Sliced meat platter — honey roasted gammon ham, sirloin of beef, roast turkey breast

Whole sides of boneless salmon

Roasted vegetable quiche

Dorset cheddar, Somerset bri

Mixed salad

Crunchy coleslaw

Potato, chive & red onion salad

Wholegrain rice & bean salad

Greek village salad

Selection of pickles and chutneys

Assorted flavoured bread

Sopley berry pavlova

Profiteroles, Baileys cream, Belgian chocolate sauce

# Grazing Table

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## Ploughman's - £20 per person

Selection of south west cheeses, local meats, pulled pork, cheddar & marmite sausage rolls, assorted breads & butter, salads, pickles

## Antipasti - £20 per person

Selection of continental Charcuterie & cheeses, artisan breads, crackers, crudités, red pepper hummus, semi dried tomatoes, marinated olives

## Seafood platter - £30 per person

Oysters, Lemon, Shallot Vinegar Gin cured Salmon  
Garlic & Chilli Prawns  
Yellowfin Tuna Sashimi  
Smoked Mackerel  
Marie Rose Sauce

Cucumber & Chilli dipping sauce Assorted Breads & Butter

## Tapas - £25 per person

Iberico cured Meats  
Garlic & Chilli Prawns  
Manchego & chorizo rollitos  
Spanish marinated Olives  
Patatas Bravas  
Smoked Paprika Roasted Vegetables  
Slow roast tomato, mozzarella & basil skewers  
Assorted breads, virgin oil, balsamic

## Middle Eastern Mezze - £20 per person

Roasted Harrisa Chicken Breast  
Lamb Meatballs  
Feta with Tomato, Red Onion & Oregano  
Mini Stuffed Peppers with Feta  
Sweet Potato Falafel with Tzatziki Mixed Olives  
Vegetable crudités with hummus  
Assorted breads, virgin oil, balsamic



# Finger Buffets

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## Retro chic - £15 per person

Selection of sandwiches  
Tandoori chicken skewers & mint yoghurt dip  
Honey & mustard glazed sausages  
Dorset cheddar & fresh pineapple skewers  
Mini pork pies  
Roasted vegetable quiche  
Pulled pork sausage rolls  
Vegetable crudités, red pepper hummus  
Tortilla chips & dips

## Modern classics - £20 per person

Sushi pieces with wasabi, soy sauce & pickled ginger  
Margarita pizza, micro rocket  
Cajun chicken skewers with lime & avocado salsa  
Smoked salmon, cream cheese, chive, belinis  
Vegetable spring rolls with dipping sauce  
Hoi sin duck wraps with spring onion & cucumber  
Vegetable crudities with roasted red pepper hummus  
Lime and chilli prawn skewers

# Extra's

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Oven & hot cupboard £350

Mileage - subject to distance

3m x 3m gazebo with sides and weights £100

China plates and cutlery £1.50 per person per course

Vintage china £3.50 per person

Champagne flutes £1 per glass

Wine glasses £1 per glass

Water glasses £1 per glass

Glass jugs £2.50 per jug

Tea & coffee £3.50 per person

Assorted breads, salted butter, oil / balsamic £1.50 per person

Toasted pitta, hummus, tzatziki, Smokey aubergine dips £1.95 per person

Sauces all £4 per pot per table:

Ketchup

Mayonnaise

Vegan mayonnaise

Hot sauce

Bbq sauce

Horseradish sauce

English mustard

Cranberry sauce

Mint sauce

Canapé rainbow burger buns £1 each

Rainbow burger buns £1.50 each

Fried onions £1.50 per person

Cheese slices £1.50 per person

Extra bar / drinks service, clearing staff £20 per hour

Extra linen £18 per cloth

White linen napkins £2.50 each

All prices are ex vat