



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

Chilled white sandgria

Smoked ham & manchego croquettes

Gambas pil pil

Patatas bravas, alioli

Salted & blistered padron peppers

Pan Con tomao

Caribbean drink & canapés

£24 per person:

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

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:

First course

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

Conker gin cured salmon, compressed melon, pickled 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

Canapés:

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

Mini bagels, smoked salmon, phili & 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

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

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

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

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

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

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

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

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