



Red Cherry
Catering

Wedding Price List

2026/2027

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Thank you for your enquiry with Red Cherry Catering.

We understand that your wedding day is one of the most important days in your life, that is a big deal to us and something we would love to be a part of. When you book with Red Cherry Catering, you will receive our total commitment to making your wedding day perfect in every way. We are 100% flexible with our menu options, and would love to work with you to ensure that your wedding catering is exactly the way that you want it.

We pride ourselves in being the best value for money in the area, and will happily beat any like for like quote from any other professional catering company.

Our prices are all inclusive of:

White linen table cloths

China plates

Cutlery

White air laid high quality disposable napkins

All staff

Salt & pepper

We hope you enjoy looking through our menus, and please feel free to call or message us anytime if you have any questions, or to arrange a meeting.

We look forward to hearing from you
Wayne and the team at Red Cherry Catering.

Reception 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 Welcome Drink & Canapés

£22 per person

Chilled white sandgria

Smoked ham & manchego croquettes

Gambas pil pil

Patatas bravas, alioli

Salted & blistered padron peppers

Pan Con tomao

Caribbean Welcome Drink & Canapés

£22 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 £7
4 per person £9
5 per person £11
6 per person £12.50
7 per person £14

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

3 Course Wedding Breakfast Menu

£55 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

Family Favourites

2 Courses £35 per person

Main course - Choose 1

Peri peri chicken, or Mediterranean vegetable stack, tomato salsa, spicy rice, rainbow coleslaw

Beef brisket lasagne Verdi or Mediterranean vegetable lasagne, garlic ciabatta, mixed salad

Chicken, ham & leek pie, or roasted butternut squash and mixed bean pie, colcannon mash, mixed vegetables, gravy

Hunters chicken topped with crisp bacon, mature cheddar and bbq sauce or stuffed peppers with tomato sauce, potato wedges, mixed salad

Butcher joes Cumberland sausages or vegetarian sausages with caramelised onion gravy, champ mash and mixed greens

Dessert - Choose 1

Sopley berry pavlova

Chocolate brownie & icecream

Raspberry, white chocolate and pistachio roulade

Baked vanilla cheesecake with berry compote

Sticky toffee pudding, vanilla ice cream

BBQ Menu

Served on sharing platters to the table

2 Courses £45 per person

Sample menu:

Sirloin steak, garlic butter
Peri peri chicken breast
Hickory smoked bbq pork
Hot jersey royals, mint, butter
Crunchy rainbow coleslaw
Pesto pasta, slow roasted tomatoes, feta, rocket
Superfood salad

Trio of mini desserts:

Sparkly chocolate brownie
Baked vanilla cheesecake
Sopley berry pavlova

From the list on the next page, create your own menu:

Choose 3 x Meat options

Choose 3 x Vegetarian / vegan alternatives

Choose 4 x Salads

Choose 3 x Trio mini desserts

Or

Choose 5 x Dessert table options

List 1 - Choose one:

- Sirloin steak, garlic butter
- Sirloin steak, chimichurri sauce
- Hickory smoked bourbon beef brisket
- Slow cooked minted lamb
- Slow pulled piquant Moroccan lamb
- Chilli prawn and chorizo skewers
- Sticky Szechuan salmon
- Seared tuna steak, tomato salsa

List 2 - Choose one:

- Peri peri chicken breast
- Chicken satay skewer
- Chicken souvlaki skewer
- Jerk chicken thigh
- Moroccan lamb burgers
- Pork mango coconut & lime
- Short rib beef
- Jerk chicken

List 3 - Choose one:

- Hickory smoked bbq pork
- Jerk pork
- Korean pork
- Cumberland
- Pork & spiced plum
- Pork Bramley apple & cider
- Pork & caramalised red onion
- Pork & maple sweet chilli
- Pork hot honey
- Sicilian
- Korean pork
- Lamb feta, spinach & honey
- Chicken piri piri

**List 4 - Choose 3 vegetarian /
vegan alternatives:**

- Bangkok bad boy burger, Asian slaw, siracha mayo
- Moving mountain burger, vegan smoked applewood, burger sauce, crispy vegan bacon
- Vegan chorizo sausage
- Cauliflower steak with chimichurri
- Stuffed pepper with cous cous
- Peri peri vegetable skewers
- Chickpea kofta
- Mediterranean vegetable & halloumi souvlaki
- Miso glazed oyster mushroom

Sensational salads - Choose 4:

- Hot jersey royals, fresh mint & butter
- Jacket potato halves, butter, cheese, chives
- Rainbow beetroot, pear, rocket, feta
- Potato, red onion and chive salad
- Crunchy rainbow coleslaw
- Tomato, red onion & basil salad
- Superfood salad
- Whole grain rice & bean salad
- Moroccan style cous cous salad
- Pesto pasta, slow roast tomatoes, rocket, feta
- Greek village salad
- Caesar salad
- Asian slaw, siracha mayo
- Pasta, roasted vegetable, tomato & basil
- Niçoise salad
- Orzo pasta, Mediterranean vegetables, smokey tomato sauce

Trio of mini desserts - Choose 3:

- Baked vanilla cheesecake
- Salted caramel tart
- Passion fruit pavlova
- Sparkly chocolate brownie
- Sticky toffee pudding
- Profiteroles with Baileys chocolate sauce
- Sopley berry pavlova
- Lemon tart
- Cherry Bakewell tart
- Dorset apple cake
- Millionaires shortbread

Or

Dessert table sharing boards - Choose 5:

- 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 mousse

Hog Roast Menu

Served on sharing platters to the table

2 Courses £45 per person

Spit roasted whole Bridport pig, crispy crackling, sage & onion stuffing, homemade apple sauce

Or

Roasted butternut squash, Mediterranean vegetables, toasted pine nuts, Smokey tomato sauce

Sensational salads - Choose 4:

Hot jersey royals, fresh mint & butter
Jacket potato halves, butter, cheese, chives
Rainbow beetroot, pear, rocket, feta
Potato, red onion and chive salad
Crunchy rainbow coleslaw
Tomato, red onion & basil salad
Superfood salad
Whole grain rice & bean salad
Moroccan style cous cous salad
Pesto pasta, slow roast tomatoes, rocket, feta
Greek village salad
Caesar salad
Asian slaw, siracha mayo
Pasta, roasted vegetable, tomato & basil
Niçoise salad
Orzo pasta, Mediterranean vegetables, smokey tomato sauce

Trio of mini desserts - Choose 3:

Baked vanilla cheesecake / Salted caramel tart / Passion fruit pavlova
Sparkly chocolate brownie / Sticky toffee pudding / Profiteroles with Baileys chocolate sauce
Sopley berry pavlova / Lemon tart
Cherry Bakewell tart / Dorset apple cake / Millionaires shortbread

Or

Dessert table sharing boards - Choose 5:

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 mousse

Host a Roast

2 Courses £45 per person

Choose one roast from the list below:

Roast sirloin of Hampshire beef
Loin Bridport pork, sage & onion, crackling
Turkey ballotine, stuffing, pigs in blankets
Honey glazed gammon
Free range whole chicken, stuffing, pigs in blankets
Veggie nut roast with plant power gravy

All served with:
Homemade Yorkshire puddings
Garlic & rosemary roasted potatoes
Cauliflower & broccoli cheese
Honey roast carrots & parsnips
Cabbage, bacon, onions
Jugs of gravy

Trio of mini desserts - Choose 3:

Baked vanilla cheesecake / Salted caramel tart / Passion fruit pavlova
Sparkly chocolate brownie / Sticky toffee pudding / Profiteroles with Baileys chocolate sauce
Sopley berry pavlova / Lemon tart
Cherry Bakewell tart / Dorset apple cake / Millionaires shortbread

Or

Dessert table sharing boards - Choose 5:

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 mousse

Pie & Mash

2 Courses £45 per person

Choose 2 pies from the list below:

- Steak & Ringwood ale
- Chicken, ham & leek
- Steak & blue cheese
- Lamb, redcurrant and rosemary
- Wild venison & Malbec
- Scrumpy cheese & onion
- Squash, spinach & vegan feta

Served with:
Colcaconn mash, mixed seasonal vegetables & gravy

Trio of mini desserts - Choose 3:

- Baked vanilla cheesecake / Salted caramel tart / Passion fruit pavlova
- Sparkly chocolate brownie / Sticky toffee pudding / Profiteroles with Baileys chocolate sauce
- Sopley berry pavlova / Lemon tart
- Cherry Bakewell tart / Dorset apple cake / Millionaires shortbread

Or

Dessert table sharing boards - Choose 5:

- 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 mousse

Wedding Brunch Banquet

3 Courses £45 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 Wedding Picnic Table

£35 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

£38 per person

All served on vintage china

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

Evening Food

Gourmet Burger Bar

£16 per person

Served with salad bar, cheese slices, fried onions, pickles & sauces

Choose 3 from the list below, minimum 10 portion each:

- Prime beef chuck & short rib
- Moroccan lamb
- Pork mango coconut & lime
- Jerk chicken
- Chicken peri peri
- Vegan hot dog / Vegan burger

Jumbo sausages:

- Pork & spiced plum
- Pork Bramley apple & cider
- Pork & caramalised red onion
- Pork & maple sweet chilli
- Korean pork

Evening Street Food

£16 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

Evening Ploughman's Grazing Table

£16 per person

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

Anti pasti grazing table £16 per person:

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

Evening Posh Toasties

£16 per person

Served with potato wedges, dips & salad bar

Choose 3 from list below, min 10 portion of each:

- Honey roast ham & cheddar
- Bacon, Brie, cranberry
- Smoked brisket, Monterey Jack, chilli jam
- Slow roast tomato, mozzarella, pesto
- Tuna melt, tomato, red onion
- Dorset blue vinny, fig, onion jam
- Vegan smoked applewood, mushroom, spinach, walnut
- Cuban sandwich (£2 supplement per person)

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

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