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# Weddings



Set menu 1 - £49.95pp

Choice of 1 from each course plus vegetarian

Starter -

- Duck liver parfait, seasonal chutney, green herbs, sourdough.
- Crispy smoked haddock fish cake, saffron aioli, micro salad.
- Coronation chicken terrine, apricot & mango chutney, sourdough.

Mains -

- Glazed blade of beef, dauphinoise creamed potato, roasted carrot, tender stem broccoli, red wine sauce.
- Roasted chicken breast, garlic & rosemary fondant potato, chicken leg cabbage ball, red wine sauce.
- Pan fried cod loin, crispy paella arancini, vine tomatoes, samphire, caper & parsley dressing.
- Roasted flat iron steak, slow roast vine tomatoes, flat cap mushroom, salsa verde, truffle and parmesan potato terrine. (£5 supplement)

Desserts -

- Classic glazed lemon tart, frozen raspberries, creme fraiche.
- Double chocolate fudge brownie, chocolate sauce, vanilla Chantilly.
- Mailbu pannacotta, pineapple & kiwi salsa, passion fruit sorbet, coconut biscotti.



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# Weddings



Set menu 2 - £69.95pp

Choice of 1 from each course plus vegetarian

## Starter -

- Lobster, spring onion & chilli croquette, lobster bisque, pickled fennel.
- Sliced chorizo, whipped goats cheese, poached apricots, chicory & apple.
- Cured salmon gravalax, celeriac remoulade, mirco salad, sourdough.
- Beef carpaccio, pickled shimeji, croutons, rocket, balsamic, horseradish.

## Mains -

- Truffle glazed ox cheek, orange & star anise glazed carrot, dauphinoise mash, crispy shallots, truffle red wine sauce.
- Pan fried salmon fillet, white wine, caper and parsley sauce, salmon roe, savoy cabbage, citrus fondant potato.
- Roasted chicken breast, large leaf spinach, creamed potato, chorizo bourguignon sauce.

## Desserts -

- Dark chocolate tart, honeycomb, vanilla Chantilly, macaroon.
- Lemon & Elderflower trifle, lemon sorbet, strawberry, limoncello.
- Classic sticky toffee pudding, caramel sauce, clotted cream



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# Weddings



## Canapés -

Choose from 3 - £9.95 Choose from 4 - £12.50 Choose from 5 - £14.95

- Goats cheese & red onion crostini. (v)
- Smoked salmon & chive crème fraiche bellini.
- Flat iron of beef, mini Yorkshire pudding, horseradish.
- Lamb kofta, mint yoghurt.
- Chicken satay skewer, peanut dip.
- Mini onion bhaji, mango chutney. (vg)
- Heritage tomato, feta & pesto filo parcel. (vg)
- Welsh rarebit on sourdough crouton. (v)
- Crispy tiger prawn, thai sweet chilli.
- Salt cod croquette, tartar sauce.
- Crispy halloumi, tomato & chilli jam. (v)
- Prawn cocktail tartlet, cucumber, salad.

## Children's menu -

£18.95pp choice of 1 from each course

## Starters -

- Half size of chosen starter.
- Tomato soup, crusty bread.
- Vegetable sticks, hummus.

## Mains -

- Half size of chosen main.
- Chefs cut butchery sausages, mash, peas, gravy.
- Chicken nuggets, chips, beans.

## Desserts -

- Half size of chosen dessert.
- Vanilla & Strawberry Ice cream, wafer, chocolate sauce.
- Jelly & Ice cream, fresh fruit.



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# Weddings



Vegetarian & Vegan menu -  
£49.95pp choice of 1 from each course

## Starters -

- Smoked Lincolnshire poacher & leek croquettes, garlic aioli, green salad.
- Roasted butternut squash, coconut & chilli soup, sourdough. (vg)
- Welbeck sourdough, hummus, oil & balsamic. (vg)

## Mains -

- Balsamic red onion tatin, dauphinoise mash, hispi cabbage. (vg\*)
- Curried chickpea dahl, roasted cauliflower, hazelnuts, onion bhaji. (vg)
- Ratatouille gnocchi bake, garlic ciabatta, lemon crumb, parmesan. (v)

## Desserts -

- Pimms and seasonal fruit jelly, vanilla ice cream, coconut biscotti. (vg)
- Sticky toffee pudding, vanilla ice cream, toffee sauce. (v)
- Seasonal fruit vegan eton mess. (vg)

## Evening food -

The most amazing part of our wedding day offer is we can cater for your full day, we don't outsource to any other companies this way nothing gets confused and all is kept to our high standards. Please see the 'Kuciers Catering On Wheels' page for the options, this will be served from our brand new citroen h van trailer by chefs straight to your guests. As a part of your package the trailer is charged at no cost and is a massive show to finish off your amazing day!

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# Kuciers Catering On Wheels



At Kuciers Catering we can cater for any event from your wedding day, birthdays, anniversaries or private parties!

Stone baked pizzas - minimum 70 people for weddings

Choose from 3 - from £13pp Choose from 4 - £14pp

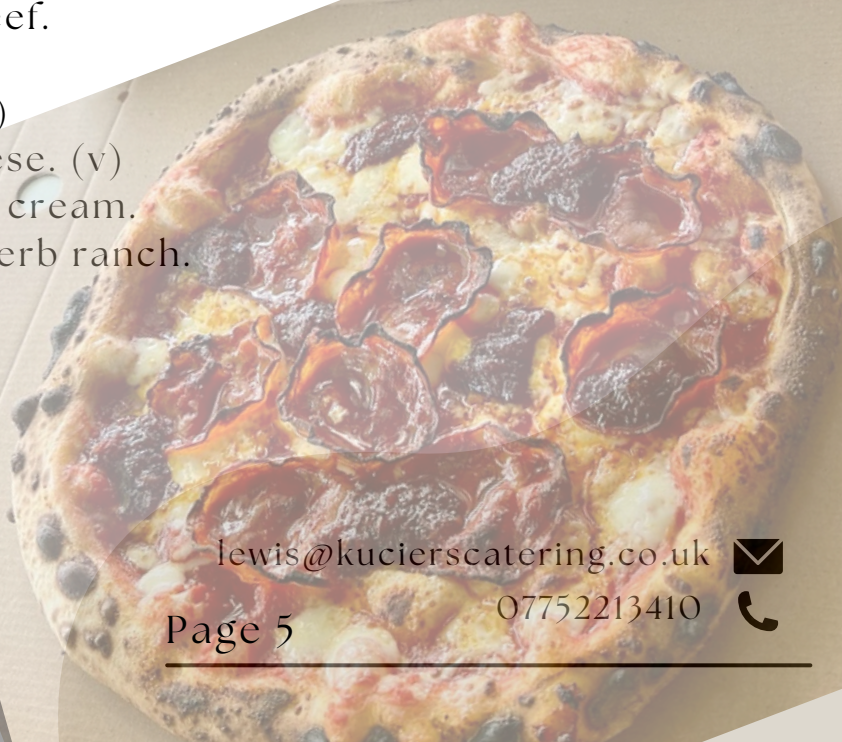
- Margherita.
- Iberico chorizo, homemade chorizo jam.
- Smoked ham hock, roasted pineapple, chilli.
- Smashed burger, nacho cheese sauce, gherkins, crispy onions.
- Korean bbq pulled pork, mushroom, roasted red peppers.
- Sriracha roasted chicken, sweetcorn, red onion.
- Goats cheese, red onion chutney, spinach.
- Parma ham, smoked beetroot, garlic honey.
- Hoisin duck, cucumber, spring onion, sesame.
- Nduja, chilli peppers, stem broccoli.

Smashed burgers - minimum 70 people for weddings

All burgers come in a brioche bun with gherkins, our burger sauce, lettuce.

Choose from 3 - from £11pp Add fries £2pp Add loaded fries £5pp

- Classic double cheeseburger.
- Pancetta & Blue cheese.
- Iberico chorizo, homemade chorizo jam.
- 24 hour slow braised chipotle beef.
- Korean BBQ pulled pork.
- Fajita spiced crispy halloumi. (v)
- Goosey triple cheese mac & cheese. (v)
- Beef chilli con carne, chive sour cream.
- Crispy chicken, buffalo sauce, herb ranch.



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# Kuciers Catering On Wheels



At Kuciers Catering we can cater for any event from your wedding day, birthdays, anniversaries or private parties!

Loaded fries - minimum 70 people for weddings

Choose from 3 - from £7.50pp Choose from 4 - £8.50pp

- Nacho cheese sauce, spicy beef, crispy onions.
- Blue cheese ranch, crispy onions, bacon bits.
- Truffle & roast garlic mayonnaise, parmesan.
- Beef chilli, sour cream, avocado, tomato salsa.
- Nduja, sesame, coriander, honey.
- Goosey mac & cheese.
- Crispy chicken fillets, buffalo sauce, herb ranch.
- Slow cooked chipotle beef.

Hot cobs - minimum 70 people for weddings

- BBQ Pulled pork, apple sauce £8pp
- Chefs cut butchery sausages, tomato or brown sauce £6.50pp
- Chefs cut butchery back bacon, tomato or brown sauce £6.50pp
- Triple cooked chips, tomato or brown sauce £5.50pp

Greek feast - minimum 70 people for weddings

All included below - £18.99pp, served buffet style

- Lamb kofta
- Halloumi skewer
- Pulled chicken shawarma
- Flat breads
- Greek salad
- Hummus, tzatziki, sweet chilli sauce
- Seasoned fries



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# Buffets



Simple cold finger buffet -

All included -£7pp

Choose from 3 sandwiches - Ham, Cheese, Tuna, Egg, Prawn, Pastrami.

-Handmade sausage rolls.

-Butchers pork pie.

-Crisps.

-Scotch eggs.

-Handmade quiche.

-Dessert platter.

Grazing board -

All included -£18pp

Choose from 3 bagels - Smoked ham, mustard mayo. Cheddar, pickle.

Tuna mayonnaise, cucumber. Smoked salmon, crème fraiche. Pastrami, mustard mayonnaise, sauerkraut. Smoked ham, cheddar.

Egg mayonnaise, watercress.

-Handmade sausage rolls.

-Cheese twists.

-Cured meat.

-Local cheeses.

-Mixed olives.

-Rice crispie loaded brownie.

-Welbeck sourdough, hummus.

-Crisps.

-Mixed nuts.

-Crackers.

-Seasonal fruit.



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# Information



## About us -

Firstly, thank you for reading through our brochure and I look forward to starting the process of getting your special day planned.

So to a bit about us, my names Lewis, a dream of mine since starting in kitchens 14+ years ago was to one day start my own company in the amazing hospitality & catering sector. Having done 3 years at West Nottinghamshire College under Mark Jones, experience in michelin starred kitchens, coming back to Mansfield to be awarded 2AA rosettes at 20 years old with great friends Craig, Pete & Rhys at The Black Bull, Blidworth. Then moving onto The Secret Pub Company with Mark & David working the way upto executive chef, opening up new pubs in an ever growing pub company. Winning countless awards and having some great experiences. That brings us up to date to where we are now, I have now invested in an amazing Citroen H van style trailer with top end equipment. Having now done festivals, private parties, weddings I look forward to catering for your event. From the start of the process of planning your event I will be there, from the initial first meeting, down to the cleaning up at the end of the event. I'll always be ready to take your call for all the in between bits as well so your event goes as smooth as possible. I look forward to speaking to you soon!

## Terms & Conditions -

- 20% deposit required to secure the date.
- Full payment required 14 days before your event.
- Prices stated here are subject to change but this will be stated before hand, all prices are purely food any staff or hire will be a additional cost.
- We cook with all allergens, please state allergens asap.
- Our menus are set to what's in this brochure, any changes may encure a supplement charge pp.

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