

Jonathan David Catering

Specialist Wedding & Event Catering

2021 - 2024



“If what you really want is not on our menus, just ask!”

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Exclusive Catering by Jonathan David Catering

The prices below are per person and include, food, Chefs, serving staff, front of house manager, crockery, cutlery and glasses where drinks packages are taken.

Package	2021	2022	2023	2024
3 Courses	£38.00	£40.00	£42.00	£44.00
4 Courses	£45.00	£47.00	£49.00	£51.00

*The main course is your starting point and counts as 1 course.

Add canapes, starters, desserts to create the menu you desire.

All wedding breakfasts include tea & coffee served in the garden room.

Additional menu items and drinks packages can be added.

Canapés – Choose 4

Cold

Smoked Salmon Blini with cream cheese.

Garlic & Herb filled profiterole.

Leek & Spinach Tart.

Ham Hock Terrine with piccalilli.

Chicken & Pesto Tartlet.

Mushroom Pate Crostini.

Hot

Lincolnshire Sausages with Honey & Mustard Glaze.

Vegetable Spring Rolls with Hoi Sin Sauce.

Mini Yorkshire Pudding with beef & horseradish cream.

Thai fishcakes with Lemon Crème Fraiche.

Halloumi Fries.

Goats Cheese & Red Onion Tart.



Starters – Choose 2

Homemade soup of your choice with crusty bread and butter.

Trio of melon with Rose Cava or Tropical Drench.

Smoked Haddock & Spring Onion Fishcake, herb salad,
sweet chilli & cucumber salsa.

Chargrilled Chicken & Crispy Bacon, baby leaf salad, parmesan, croutons and
Caesar dressing.

Ham Hock Terrine with mustard piccalilli and baby leaf salad.

Gruyere Cheese & Caramelised Onion Tart, herb salad & roasted red pepper
coulis.

Heritage Tomato salad with Mozzarella cheese & pesto dressing.

Prawn & Smoked Salmon Cocktail with Granary Bread.



Signature Starter Boards.

Supplement per person to package prices - £2.00.

Mediterranean.

A mixed plate of Cured Meats & Salamis, Cheese, Olives, Stuffed Peppers,
Houmous, Red Onion & Cucumber pickled salad and warm pitta strips.

Farmhouse.

A mixed plate of home cooked ham, British cheeses, Pork liver pate, Handmade
mini sausage roll, Red Onion & Cucumber pickled salad, Heritage Tomato,
Chutney, Crusty Bread & Butter.

The Main Event.

Please note we must have a named guest choice list at least 2 weeks before your event.

Options cannot be changed on the day of the event.



The Great British Roast

Offer your guests 2 meat options and a Vegetarian/Vegan Option if needed. All served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Gravy.

Roast Chicken Breast with Stuffing
Roast Loin of Pork with Stuffing & Apple Sauce
Roast Gammon with Stuffing & Mild Mustard
Roast Turkey with Stuffing & Cranberry Sauce
Roast Topside of Beef with Horseradish Sauce - £1.75 supplement
Roast Leg of Lamb with Mint Sauce - £1.75 supplement



The Mix & Match

Offer your guests 2 options and a vegetarian/vegan option.

Then choose 1 sauce for each option.

All served with Dauphinoise Potatoes and seasonal vegetables.

Roasted Chicken Breast
Pan Fried Pork Loin
Roasted Crispy Pork Belly
Slow Roasted Blade of Beef - £1.75 supplement
7 Day Brined, Braised Salt Beef Brisket - £1.75 supplement
Pan Fried Rump of Lamb - £1.75 supplement
Seared Duck Breast - £1.75 supplement
Roasted Cod Fillet
Steamed Salmon
Pan Fried Sea Bass - £1.75 supplement

Sauces Galore

Red Wine & Redcurrant
White Wine & Mushroom
Stilton
Tarragon & Lime
Bordelaise
Bearnaise
Hollandaise
Roasted Tomato & Basil
Apple & Calvados
Peppercorn
Lemon & Black Olive
Shellfish Veloute
Chasseur
Parsley & Butter



The Casual Alternative

Battered Fish, Chips & Peas (Mushy or Garden)
Lincolnshire Sausage, Mash, Roasted Root Veg & Balsamic Onion Gravy
Pie, Peas (Mushy or Garden), Roast Potatoes & Gravy



The BBQ Plate

A Plate full of the outdoors (indoors)

Mini Beef Slider, Lincolnshire Sausage, Marinated Chicken.
(Add Salt Beef Brisket or Pulled Pork - £1.75 supplement)

Homemade Slaw, Giant Onion Ring, Skin on Fries.

Sauces on the table.

or

Vegan Slider, Sausage, fillet pieces.

Pulled BBQ Jackfruit

Homemade Slaw, Giant Onion Ring, Skin on Fries.

Sauces on the table.

Extra Bits & Bobs

Bread & Butter Baskets - £1.50

Yorkshire Pudding - £1.50

Pigs in Blankets - £1.50

Sorbet Course - £4.50

Soup Course - £4.50

Supplier Meals - £10.00



Younger People

Choose 1 – Starter, Main, Dessert.

£9.95

Melon Pieces, Vegetable Stick with Dip, Mini Yorkshire Pudding & Gravy,
Tomato Soup & Roll

Mini Chicken Dinner & Gravy

Mini Beef Slider with Fries, Ketchup, Beans, Peas or Veg.

Chicken Fillets with Fries, Ketchup, Beans, Peas or Veg.

Cod Fish Finger with Fries, Ketchup, Beans, Peas or Veg.

Cheesy Gluten Free Pasta with Garlic Bread & Salad Bowl



All Things Sweet

Your Wedding Cake as Dessert – Take £1.00 off package prices.

Served on Plates with Cream & Coulis

Choose 2 Options. (All served with Cream Jar)

Vanilla Cheesecake with Fresh Fruits or Chocolate Sauce or Salted Caramel

Chocolate Brownie & Chocolate Sauce

Seasonal Fruit Pavlova

Banoffee Pie

Lemon Tart

Profiteroles with Chocolate Sauce

Sticky Toffee Pudding

Fruit Crumble & Custard

Raspberry Bakewell

Dark Chocolate & Raspberry Mousse

Eton Mess

Salted Caramel & Pecan Tart



Signature Dessert Plates

Chocolate Indulgence - £2.00 supplement

Brownie, White Chocolate Mousse, Profiterole, Ice-Cream, Black Cherries.

Fruit Symphony - £2.00 supplement

Meringue, Lemon Drizzle Cake, Ice-Cream, Raspberry Mousse, Soft Fruits.

Cheese - £3.00 supplement

A selection of mature, blue, soft & goats cheeses served with grapes & biscuits.

Ice-Cream

£1.00 supplement

Add a delicious flavour of your choice to any dessert option.



Afternoon Tea

2021	2022	2023	2024
£28.00	£30.00	£32.00	£34.00

Selection of freshly made sandwiches on white & brown bread.

Selection of miniature savouries.

Selection of cakes, patisserie & chocolates.

Tea, Coffee, Fruit & Herbal Infusions.

Served on either white crockery or vintage china.

Add additional choices - £1.50 per person per choice.

Sandwiches – Choose 4

Chicken Caesar

Roast Beef & Caramelised Onion Chutney

Roasted Ham with Tomato Marmalade

Tuna with Lemon Mayonnaise

Prawn Cocktail

Smoked Salmon & Cream Cheese

Cheese Savoury

Egg Mayonnaise

Cucumber & Cream Cheese

Houmous with Salad

Cold & Hot Savouries – Choose 5

Mini Sausage Rolls

Individual Quiche

Pork Pie

Vegetarian Croline

Savoury Profiterole

Mushroom Pate Crostini

Ham Hock Terrine with Piccalilli

Tiger Prawns with Mange Tout & Sweet Chilli

Lincolnshire Sausages with Honey & Mustard Glaze.

Vegetable Spring Rolls with Hoi Sin Sauce.

Mini Yorkshire Pudding with beef & horseradish cream.

Thai fishcakes with Lemon Crème Fraiche.

Halloumi Fries.

Goats Cheese & Red Onion Tart.

Sweet Treats – Choose 4

Fresh Cream & Jam Mini Scones
Chocolate Fudge Brownie
Victoria Sponge
Lemon Drizzle Cake
Carrot Cake
Eton Mess
Chocolate Profiterole
Raspberry Bakewell
Lemon Tart
Mini Fruit Pavlova
Fruit Cake
Handmade Truffles



Evening Food

Please note – 100% of your invited guests must be catered for
All evening food is served on disposable plates, napkins & cutlery.

2021 / 2022 / 2023 / 2024

Chip Butty -£4.50 / £5.00 / £5.50 / £6.00

Served in Soft rolls with salt, vinegar & sauces.

Sausage or Bacon Rolls -£6.50 / £7.00 / £7.50 / £8.00

Everybody's late night favourite served in soft rolls with sauces.

Jacket Potatoes - £5.50 / £6.00 / £6.50 / £7.00

Served with Butter, Cheese & Baked Beans (other toppings available)

Burger or Hotdogs -£7.50 / £8.00 / £8.50 / £9.00

Served in buns with fried onion & sauces.

Hot Roasted Meats -£8.00 / £8.50 / £9.00 / £9.50

Choose 1 from Pork, Turkey, Gammon.

Served on fresh rolls with sauces and stuffing.

Hog Roast - min 80 people

£8.50 / £9.00 / £9.50 / £10.00

Roasted whole pig or joints served with soft rolls, stuffing & apple sauce.

Bao / Hirata Buns -£8.00 / £8.50 / £9.00 / £9.50

Fluffy steamed Asian buns filled with
Sticky Pork Belly, BBQ Beef, Sweet Chilli Chicken, Smoked Tofu.
Served with crunchy Asian Salad and sauces.

Fajitas or Burrito's -£8.00 / £8.50 / £9.00 / £9.50

BBQ Pulled Pork, Smoky Paprika Chicken, Marinated Tofu.
Served with Dirty Rice, Tortilla's and sauces.

Dirty Fries -£7.00 / £7.50 / £8.00 / £8.50

Our Skin on Fries served with a
Nacho Cheese Sauce, Beef Chilli, Vegetable Chilli, Jalapenos, Sour Cream,
Salsa, Coriander.

Stone Baked Pizza -£8.00 / £8.50 / £9.00 / £9.50

A selection of meat and vegetarian thin crust pizzas served by the slice with
garlic pizza bread.

Mini Fish & Chips -£8.00 / £8.50 / £9.00 / £9.50

Freshly fried and served with mushy peas and sauces.

Paella Pan -£8.00 / £8.50 / £9.00 / £9.50

A selection of meat, seafood & vegetable Paella pans.
Served with crusty bread.

Curry Pan -£8.00 / £8.50 / £9.00 / £9.50

A selection of chicken & vegetable curries.
Served with Rice, Naan & Sauces.

Add a bit extra.

Homemade Slaw - £1.50

Chef Salad Bowl & Dressing - £1.50

Garlic Bread - £2.00

Skin on Fries - £3.00

Dirty Rice - £2.00

Giant Onion Rings - £2.00

Additional Information

Wedding Cake

We offer a cutting and platter service for £25.00 this includes napkins and platters with clear lids.

Supplier Meals

Please note, suppliers' meals can be provided at additional cost, please ask for the options.

Payments

Please ensure that all payments are received by the due dates on your invoice. Late payments will incur an admin fee of £25 per late payment.

Payment Methods

All payments must be made via bank transfer as per your invoice, we do not accept cheques or credit cards for deposits and balances.

Guests Numbers

Your final guest numbers and balance are due one month before your event. Any fall in numbers after this will NOT be refunded. Any additional guests must be paid for in full before the event.

Evening Food Guest Numbers

Please note that 100% of your invited guests must be catered for, this ensures the correct amount of food is prepared and served.

Please see our terms and conditions on the last page for full information

Terms and Conditions – Jonathan David Catering

To be agreed in conjunction with a written quotation only

Definitions

'The Company' means Jonathan David Catering and 'The Client' means any person or company contracting with The Company.

The Quote

Following any discussions, The Company will provide you with an individual written quotation.

It will remain valid for up to 14 days.

In the instance that the event brief alters, it may be necessary to review and re issue the quotation.

The Payment

The Company's services are hired under the terms and conditions set out below.

The payment by any person of any fees, deposits and charges for such services shall be deemed to be acknowledgment and acceptance by such persons of these conditions.

When the deposit (or full payment) is submitted, a signed copy of the terms and conditions should be supplied to confirm this.

Confirmation of your event will only be upon receipt of the requested deposit.

Failure to provide this or make the required payments may result in The Company cancelling the event agreement and the full balance plus any costs may become due.

Payment Terms

As many costs are incurred on your behalf prior to the event date, the Company have the following payment terms:

- A deposit based on 25% of total quotation costs is required within 7 days of any agreement being reached.
 - A further 25% is due 3 months before the event.
- Full balance of all known & agreed costs is payable 1 month before the day of the event.

Additional guests must be paid for in full before the event takes place.

- Non-payment of any outstanding amounts may result in the cancellation of your booking and/or court action being taken.
- Outstanding accounts/payments of 30 days will incur interest at 6% above the Bank of England base rate.

Cancellation

Due to many already incurred costs we cannot refund for individual guest cancellations once your balance has been paid.

In the instance you need to cancel your event fully, the following conditions apply:

- All cancellations must be made by telephone in the first instance and confirmed in writing or by email. The event will only be cancelled when the client is in receipt of a "Cancellation Acceptance" from The Company, which will be either written letter or an email confirmation from The Company.
- If the Client shall cancel or be deemed to cancel the event one calendar month or more than one calendar month prior to the event date specified in the quotation, then The Client shall be liable to pay 40% of the total costs in addition to all reasonable out of pocket disbursements or costs of The Company in relation to the proposed provision of the Services, credit being given for any payment on account already being paid.
- If the client shall cancel or be deemed to cancel the event less than one calendar month & more than two weeks prior to the event date specified in the quotation, then The Client shall be liable to pay 75% of the total costs in addition to all out-of-pocket disbursements or costs of The Company in relation to the proposed provision of the Services, credit being given for any payment on account already being paid.
- If the client shall cancel or be deemed to cancel the event less than two weeks prior to the event date specified in the quotation, then The Client shall remain liable to pay 100% of the total costs.
- Where circumstances beyond The Company's control prevents us from fulfilling any obligations, The Company by notice in writing to The Client, may terminate the Contract or part thereof and return to The Client any balance of Payment on account remaining after settlement of all or any reasonable costs, expenses or liabilities howsoever incurred in respect of the proposed provision of Services.

This does not affect your statutory rights under English Law.

Please remember, paying your deposit is acceptance of our terms and conditions.