



# CATERING

TALENTED CHEFS  
LOCAL PRODUCE

At Blackwells we pride ourselves on offering top quality food from local produce.

With a team of passionate & talented chefs, Blackwells Catering delivers the perfect menu for a memorable event.

We work closely with our clients to design great tasting menus using fresh, seasonal & quality ingredients that sets our food apart.

We cater for a wide range of events including private parties, weddings, hog roasts, afternoon teas, picnics, buffets & show-stopping feasts. Alongside this we also create working breakfasts, boardroom lunches & evening drink parties.

Our head chef, Mark Woodyard and his team look forward to planning your next event.



# MENUS

CANAPÉS

FINGER BUFFET

SIT DOWN MEALS

BBQS

HOG ROAST

CREAM TEAS



# CANAPÉS

## MEAT

**5 canapes per head**

**£6 per head**

**Mini Yorkshire Puddings** topped with medium/rare beef & horseradish cream

**Chicken Liver Parfait** on toasted bread with a red onion jam

**Glazed Cocktail Sausage** with honey & sesame seeds

**Ribeye & Boursin Crackers** rare/medium beef with peppered boursin on a crisp cracker

**Mini Blackwells Sausage Rolls** with wholegrain mustard

**Lamb Kofta Skewers** with a fresh raita dip

**Scotch Quails Eggs** fried in fresh breadcrumbs garnished with homemade celery salt mayo

**Coronation Chicken Poppadoms** creamy chicken served with mango chutney & coriander

**Ham Hock Crostini** with piccalilli on a sourdough crostini

**Pear & Gorgonzola** with rocket, wrapped in parma ham (V)

**Mini Steak Burger Sliders** with tomato relish

**Sausage & Mash** with wholegrain mustard & crispy shallots



# CANAPÉS

## FISH & VEGETARIAN

**5 canapes per head**  
**£6 per head**

**Smoked Salmon Brioche** Smoked salmon on toasted brioche with cream cheese and dill

**Crab Bon Bons** Crab meat in bread crumbs, deep fried with a curried mayonnaise

**Mackerel Pate** Fresh handmade mackerel pate on crostini with horseradish

**Watercress & Salmon Roulade** Salmon roulade with a watercress mousse

**Seafood Cocktail Cups** Prawns and crayfish with a seafood sauce

**Bruschetta** Chopped fresh tomatoes & basil on a mini bruschetta (V)

**Avocado & Goats Cheese** Avocado and goats cheese crostini with sunblushed tomato (V)

**Mushroom Duxelle** Crostini with quail eggs, whipped goats cheese, parmesan shortbread, and red onion jam (V)

**Beetroot Houmous on Toast** garnished with parsley, walnut, and feta

# FINGER BUFFET

## CLASSIC

**6 items per head  
£12.50 per head**

### **Sausage Roll Selection**

Classic Pork; Apple Chutney; Chilli Jam

### **Mixed Sandwich Platter**

Brie & Cranberry (V); Prawn Marie Rose; Coronation Chicken;  
Smoked Salmon & Cream Cheese and various others

### **Selection of Savoury Tarts**

Bacon & Onion; Salmon, Dill & Feta; Mediterranean Vegetable with  
Pesto (V)

### **Mini Scotch Quails Eggs or Honey-Sesame Glazed Sausages**

**Crudités & Dip (V)** Please ask for the variety of dips

**Chocolate Brownie & Lemon Drizzle Cake**



# FINGER BUFFET

## CHEF SPECIALS

**8 items per head**

**£16.50 per head**

### **Antipasti Board**

Selection of cured meats, sunblushed tomatoes, olives, cheeses & focaccia bread

### **Skewer Selection**

Selection of different meats

### **Wrap Selection**

Mediterranean Vegetable & Houmous (V); Smoked Salmon & Cream Cheese; Chicken Mayo & Baby Gem Lettuce and various others

### **Selection of Savoury Tarts**

Bacon & Onion; Salmon, Dill & Feta; Mediterranean Vegetable with Pesto

### **Honey-Sesame Glazed Sausages**

**Salmon & Watercress Roulade** Smoked salmon rolled with cream cheese & watercress

**Chicken Satay Skewers** Chicken satay skewers with a peanut dip

**Scotch Eggs** Scotch quails eggs with a dijon cream

**Chocolate Brownie & Lemon Drizzle Cake**



# FINGER BUFFET

## FORK

**Choice of the following  
Quote available upon request**

**Antipasti Meat Platter**

**Mixed Seafood Platter**

including smoked salmon, prawns, crayfish tails & crab served  
with a Marie Rose Sauce

**Roast Sirloin of Beef** with horseradish dressing

**Honey Roast Ham** with picallili

**Coronation Chicken**

**Dressed Whole Salmon**

**Caramelised Onion & Brie Tar (V)**

**Variety of Vegetarian Tarts (V)**

**Cheese & Herb Roulade (V)**

**Bread Selection**

**Classic Salads** (see salad menu)

**Scotch Eggs**

**Mediterranean Goujons**

**Sausage Roll Platter**

# SIT DOWN MEAL

## STARTERS

**Three Course Meal  
From £25.95 per head**

**Salmon & Prawn Cocktail** with Bloody Mary Sauce on ciabatta bread

**Smoked Duck & Raspberry Salad**

**Chicken Liver & Brandy Paté**

**Beetroot, Goats Cheese & Curried Cashew Nut Salad (V)**

**Melon & Parma Ham**

**Pear, Walnut & Gorgonzola salad** with honey & wholegrain mustard dressing (V)

**Baked Brie** with rocket & cranberry or red onion relish (V)

**Antipasti Sharing Platters**

**Lamb Kofta** with pitta and mint yoghurt

**Smoked Mackerel Nicoise**

**Pork & Duck Rilette** with pineapple chutney

**Heritage Tomato Salad** with basil oil, mozzarella, and pickled shallots

# SIT DOWN MEAL

## MAINS

**Three Course Meal**  
**From £25.95 per head**

**Beef Bourguignon** with creamy mashed potatoes and seasonal vegetables

**Slow-Cooked Moroccan Lamb Shank** with vegetable cous cous (V)

**Asparagus & Parmesan Tarts** with side salad and buttered new potatoes

**Beetroot & Pithivier** with balsamic reduction

**Prosciutto Chicken** with a wild mushroom sauce, seasonal vegetables, and buttered new potatoes

**Lamb Rump** with a red wine jus, seasonal vegetables, and buttered new potatoes

**Mushroom & Spinach Wellington** with side salad and new potatoes (V)

**Braised Pork Belly** with jus, mashed potatoes, and seasonal vegetables

**Mediterranean Vegetable Tagine** with apricots and vegetable cous cous

**Salmon** with dill hollandaise, crushed new potatoes, and buttered vegetables



# SIT DOWN MEAL

## DESSERTS

**Three Course Meal**  
**From £25.95 per head**

Summer Fruit Pavlova

Sticky Toffee Pudding

Chocolate Torte

Honeycomb Cheesecake

Chocolate Brownie

Lemon Tart

Lemon Posset with Shortbread

Fruit Platter

Cheese Selection

**Trio of Desserts:**

Lemon Posset, Brownie & Sticky Toffee Pudding;  
Chocolate Torte, Lemon Posset & Mini Pavlova; Key Lime  
Pie, Mini Pavlova & Chocolate Torte

# B B Q S

**Minimum guests: 50**  
**£16.95 per head**

## **CLASSIC BBQ MENU**

Steak Burger  
Traditional Sausage  
Marinated Chicken Thigh  
BBQ Pork Steaks  
Bread Rolls  
4 Salads from our Classic list

## **PREMIUM BBQ MEATS** (Supplement or Extra Cost)

Lamb Koftas  
Lamb Rumps with Garlic & Rosemary  
Minted Lamb Chops  
Sirloin Minute Steaks  
Marinated Lamb Kebabs  
Chicken Kebabs  
Marinated Chicken Supreme  
Chimi Churi Bavette Steaks





# SALADS

## ACCOMPANIMENTS FOR BBQS & BUFFETS

### CLASSIC SALADS

4 items per head

Green Leaf with Vinaigrette

Coleslaw

Potato salad with Mayo

Potato Salad with French Dressing

Tomato, Mozzarella & Basil

Mixed Tomato Salad with Dressing

Penne Pesto Salad

Waldorf Salad

### PREMIUM SALADS

(Supplement or extra £1 per head)

Zingy Tabbouleh Salad

Herb Cous Cous & Roasted Vegetables

Wild Rice Salad with Rocket & Apricots

Caesar Salad

Greek Salad

Tomato Orzo Salad with Asparagus Spears

Thai-style Coleslaw with Peanut Dressing

Endive & Beetroot Salad with goats' cheese and walnuts

Green Bean Salad with orange dressing and toasted almonds



# H O G R O A S T S

**Minimum guests: 50**  
**£695**

Pig Roast with crackling  
Homemade apple sauce  
Homemade sage & onion stuffing  
Fresh Bread Rolls Condiments  
Served by the Blackwells Chefs

## **Additional Sides**

**+£125**

Coleslaw  
Potato Salad  
Green Salad

## **Meat Baps**

**Additional or Alternative**  
**£6.95 per head**

Pulled Pork  
BBQ Brisket  
Bacon  
Sausage



# CREAM TEA

**£10 per head**

Homemade Fruit & Plain Scones served with Blackwells Jam, extra thick cream and fresh strawberries

Blackwells Sausage Rolls

Scotch Eggs

Selection of Finger Sandwiches



A three-tiered wedding cake is the central focus. The top tier is covered in a thick layer of white cheese, possibly cheddar, and is decorated with a variety of flowers including purple chrysanthemums, red pom-poms, and white baby's breath. A small wooden sign with a circular logo that reads "GODMINSTER VINTAGE ORGANIC CHEDDAR" is placed on top. Two crocheted wedding figures, a groom in a brown hat and a bride in a white dress, are positioned behind the flowers. A red heart-shaped topper is also visible. The middle tier is a smooth, light-colored cake. The bottom tier is also covered in white cheese and is decorated with large pink roses and greenery. The cake is set against a background of a window with a white picket fence in the foreground.

# CHEESE WEDDING CAKES

FROM THE BLACKWELLS DELI,  
PERFECT FOR A CHEESE-LOVING  
COUPLE OR A PARTY





TABLE SETTINGS,  
CROCKERY, &  
GLASS HIRE

SERVING STAFF

BESPOKE MENUS

SPECIAL DIETARY  
REQUIREMENTS

Quotes available upon request

# CONTACT US

[catering@blackwellsfarmproduce.co.uk](mailto:catering@blackwellsfarmproduce.co.uk)

01376 562500

Colne Road, Coggeshall,

Colchester, CO6 1TQ

[www.blackwellsfarmproduce.co.uk](http://www.blackwellsfarmproduce.co.uk)

