

Blackwells
FARM SHOP



CATERING 2024 EDITION

Talented Chefs
Local Produce

At Blackwells we pride ourselves
in 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.



For our Gallery please visit

<https://www.blackwellsfarmproduce.co.uk/catering-services/event-catering/>

MENUS

CANAPÉS

BUFFETS

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

Mini Bang Bang Chicken Kebabs

Mini Blackwells Sausage Rolls with wholegrain mustard

Lamb 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

Mini Burger Sliders with tomato relish



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

Thai Fishcake with mango mayo

Seafood Cocktail Cups Prawns and crayfish with a seafood sauce

Mac 'n' Cheese Bites with Chilli Mayo (v)

Jalapeno Poppers with Sour Cream (V)

Whipped Goats Cheese with a Parmesan Shortbread and caramelised onion (V)

Mushroom Duxelles Crostini (V)

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

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

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



CLASSIC BUFFET



Min 20 people
£12.50 per head

Sausage Roll Selection

Classic Pork - Apple Chutney or 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 with Dill & Feta, and Mediterranean
Vegetable with Pesto (V)

Honey-Sesame Glazed Sausages

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

Chocolate Brownie & Lemon Drizzle Cake



FORK BUFFET

Choice of the following
Quote available upon request

Antipasti Meat Platter

Mixed Seafood Platter

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

Roast Sirloin of Beef with horseradish dressing

Honey Roast Ham with piccalilli

Coronation Chicken

Dressed Whole Salmon

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 MEALS

STARTERS

Choice of 1, 2, or 3 course sit-down meals
Quote Available Upon Request

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 Rillete with pineapple chutney

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





SIT DOWN MEALS

MAINS



MAINS

Beef Bourguignon with creamy mashed potatoes and seasonal vegetables

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

Asparagus & Parmesan Tarts with a 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 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 MEALS

DESSERTS

DESSERTS

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





BBQS



Minimum Guests: 30

£12.95 per head

CLASSIC BBQ MENU

Steak Burgers

Traditional Sausages

Marinated Chicken Thighs

BBQ Pork Steaks

Bread Rolls

4 Salads from our classic list

SALADS

(£1.50 supplement per head)

Choose 4 of our Classic Salads

PREMIUM BBQ MEATS

(Supplement or Extra Cost)

Lamb Koftas

Lamb Rumps with Garlic & Rosemary

Minted Lamb Chops

Sirloin Miniature Steaks

Marinated Lamb Kebabs

Chicken Kebabs

Marinated Chicken Supremes

Chimichurri Bavette Steaks



HOG ROASTS

Minimum Guests: 50
£850 based on up to 100 guests

Pig roast with crackling
Homemade apple sauce
Homemade sage & onion stuffing
Fresh bread rolls
Condiments
Served by the Blackwells Chefs

Additional Salads

+£200

Choose 4 of our Classic Salads





SALADS

FOR BBQS & HOG ROASTS

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



CREAM TEA

£10 per head

Homemade fruit scones served with Blackwell's homemade jam,
extra thick cream and fresh strawberries

Blackwells Sausage Rolls

Scotch Eggs

Selection of Finger Sandwiches



CHEESE TOWER WEDDING CAKES

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





TABLE SETTINGS,
CROCKERY, & GLASS HIRE

SERVING STAFF

BESPOKE MENUS

SPECIAL DIETARY
REQUIREMENTS

QUOTES AVAILABLE UPON REQUEST

H E A D C H E F
MARK WOODYARD



Our head chef, Mark Woodyard, has headed up the Blackwells Kitchen for over 13 years. During this time Mark has successfully built up a strong, talented team, as well as developing and growing our '*Seriously Good Food*' range and progressing our catering service to an outstanding quality.

With over 20 years of experience within the catering industry, Mark's knowledge, passion, and creativity reflect on the menus he puts together and the fine-dining dishes he produces.

Mark has catered for an array of celebrations over the years, from birthdays and anniversaries, to weddings and christenings.

As a company, we are proud to have Mark represent Blackwells during these special occasions. The testimonials our catering service has received over the years shows that our customers are just as proud to have Mark as part of their celebration.

The dishes produced are created using high-quality ingredients and some of the finest meats from local farmers, all of which are proven in the flavour.

Blackwells Catering and Mark would be honoured to be part of your special day.



catering@blackwellsfarmproduce.co.uk

01376 562500

Colne Road, Coggeshall,

Colchester, CO6 1TQ

www.blackwellsfarmproduce.co.uk