



# ROSS & ROSS EVENTS

*EVENT & WEDDING CATERERS*

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*CROCKWELL FARM*

*2027*



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# ABOUT ROSS & ROSS EVENTS

Our catering service has grown organically since opening in 2011, largely thanks to word-of-mouth recommendations from our lovely clients.

We pride ourselves on our impeccably sourced, deliciously seasonal food, and team of passionate and experienced people. We create bespoke menus tailored to you, your preferences, and your budget.

Whether it's a relaxed sharing-board supper, a five-course feast, or our brilliant festival-style BBQ, everything centres around three things: quality produce, professional service, and making your day personal.

The price next to the main courses on the Plated and Sharing Board menus denotes the price for three courses, including all table settings and staffing required. The BBQ menu includes two courses.

Kindly note that VAT is included.





# SMALL CANAPÉS

We suggest five canapés for a one and a half hour drinks reception. Choose three for £12 or five for £16. Extra canapés £3.50 each.

## MEAT

Crispy Pork Belly, Salted Plum Sauce, Crackling Crumb (gf, df)

Korean Fried Chicken, Chipotle Mayonnaise (gf, df)

Smoked Beef Brisket, Confit Potato, Toasted Garlic (gf)

Scotch Olive, Aioli, Crispy Sage Leaf (df)

Cocktail Sausages, Honey & Wholegrain Mustard (df, gf on req)

Japanese Chicken Gyoza, Black Garlic Dressing (df)

Giant Sausage Roll & Dijon Mustard (df)

Charred Beef Sirloin Skewer, Wasabi Mayonnaise (gf, df)

Bang Bang Chicken Taco, Guacamole, Pickled Pink Shallot, Tomato Salsa (df)

Ham & Gruyère Cheese Croquette

Smoked Chicken Terrine & Apricot Sandwich (gf on req)

Parma Ham, Whipped Cream Cheese, Thyme Shortbread, Black Olive

Piggy Toast

## FISH

Crispy Salmon Cubes, Aioli, Pea Purée (df)

Pan-fried Scallop Served in its Shell, Crispy Onions & Garlic Butter (gf)

Smoked Salmon Blini, Crème Fraîche & Dill

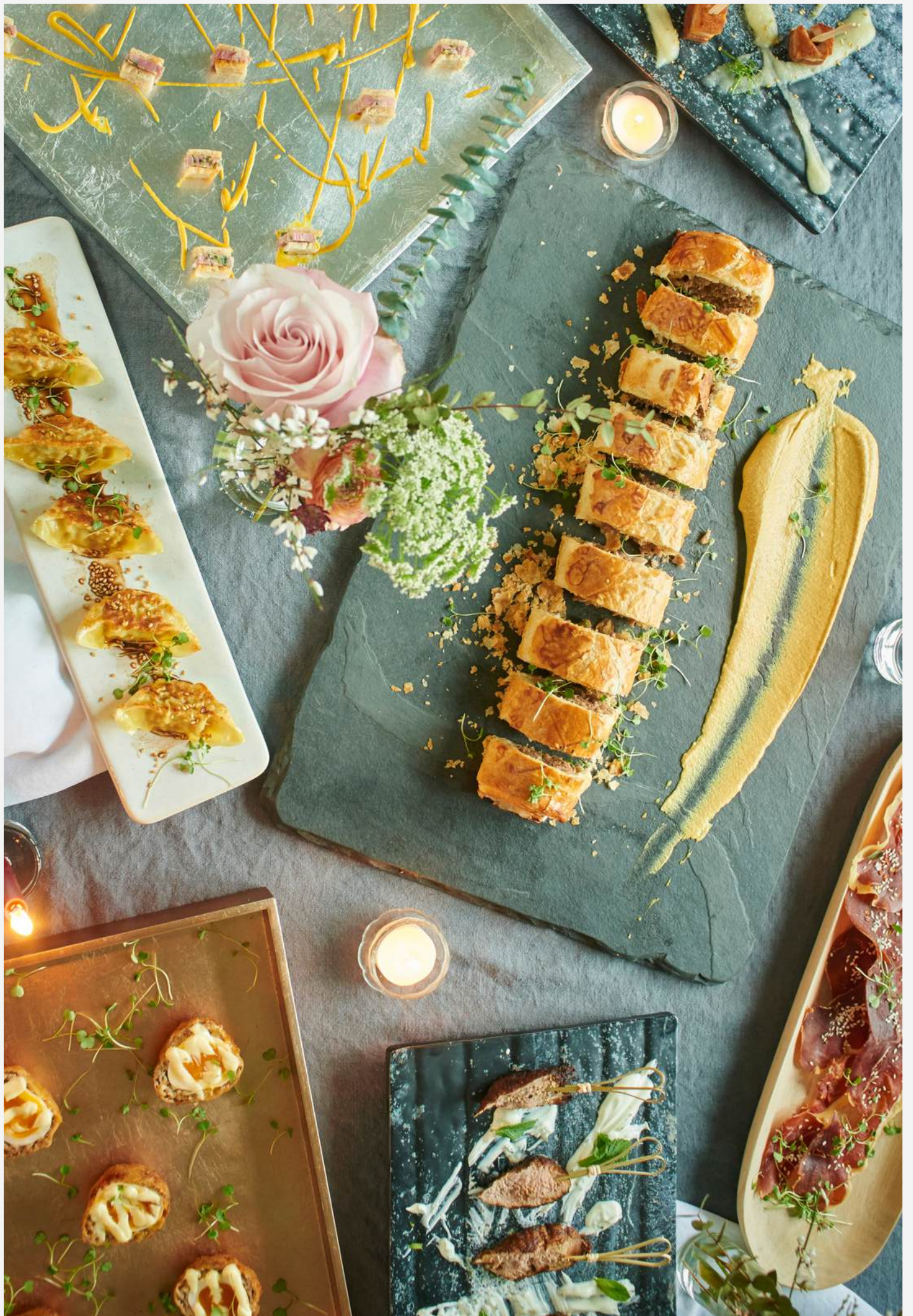
Salt & Pepper Squid Cones (df, gf)

Seared Tuna, Pickled Carrot, Sesame & Lime Dressing (df, gf)

Za'atar Spiced Salmon Tartare Cones (df)

Cornish Crab Doughnuts

Tiger Prawn Tempura, Chilli Jam (gf, df)



# CANAPÉS

We suggest five canapés for a one and a half hour drinks reception. Choose three for £12 or five for £16. Extra canapés £3.50 each.

## VEGETARIAN

Dauphinoise Potato, Chive Crème Fraîche (*gf*)

Pea & Mint Arancini, Parmesan

Courgette & Feta Fritters, Fresh Herb Raita (*gf*)

Polenta Chips, Whipped Ricotta (*gf*)

Heritage Tomato & Basil Bruschetta (*vg, gf on req*)

Charcoal Cauliflower, Sriracha (*gf, vg*)

Potato Tots, Romesco Sauce (*gf, vg*)

Sweet Potato Cakes, Avocado & Chilli Drops (*vg*)

Wild Mushroom Sausage Roll, Beetroot Ketchup (*vg*)

Deep Fried Feta, Lemon Marmalade

Compressed Tequila Watermelon, Dukka (*gf, vg*)

Mini Poppadom, Hot smoked Aubergine & Cucumber Raita (*gf*)

Black Bean Taco, Guacamole & Tomato Salsa (*vg*)



# CANAPÉ STATIONS

Add a bit of theatre to your Drinks Reception with a live Canapé Station. A perfect way to entertain & feed your guests in one.

Canapé Stations can be set up around your Drinks Reception for an interactive dining experience.

## IBERICO HAM STATION (*gf, df*) **£8.10 per guest**

Carved by one of our Chefs, Iberico Ham is always a showstopper. Served with Olives, Almonds & Chillies, your guests will love nibbling at this station.

## OYSTER STATION (*gf, df*) **£8.10 per guest**

Served with Tabasco, Shallot & Sherry Vinegar and Lemon. Pre-shucked and ready to eat, Oysters make a fantastic centre-piece for your drinks reception.

## YAKITORI STATION (*df, gf*) **£8.10 per guest**

A BBQ station of Chicken Meatballs, Shishito & Chicken Thigh, Soy Sauce, Sake & Spring Onion. All cooked to order in front of your guests.

## BRUSCHETTA STATION **£8.10 per guest**

Choose four of the following -

Bocconcini, Heritage Tomato & Shredded Basil (*v*)

Hot Smoked Garlic Aubergine (*vg*)

Grilled Lemon Courgettes (*vg*)

Black Olive Tapenade (*vg*)

Parma Ham & Rocket

Manchego Cheese & Honey (*v*)

Wild Garlic Pesto (*vg*)

Roasted Field Mushrooms & Balsamic (*vg*)

Crushed Peas & Mint (*vg*)

Prawn Marie Rose



# PLATED STARTERS

The price next to the Main Courses denotes the price for three courses.

Chicken Liver Parfait, Red Onion Marmalade, Toasted Sourdough

Lamb Kofta, Toasted Flat Bread, Spring Onion, Cucumber & Mint Yogurt Dressing, Pomegranate Seeds (*gf on req*)

Baked Goats' Cheese, Garlic & Thyme Field Mushroom, Sourdough Toast, Aged Balsamic (*v, gf on req*)

Greek Salad, Heritage Tomatoes, Cucumber, Black Olives, Deep-Fried Feta, Pink Pickled Onions, Honey Dressing (*v, gf on req*)

Shredded Ham Hock Salad, Crispy Onions, Capers & Gherkin Salsa, Crackling Crumb (*gf*)

Crispy Duck Spring Roll, Asian Slaw, Plum Sauce

Smoked Salmon, Chive Blini, Shaved Fennel Salad, Lemon Pearls

Warm Ricotta, Pea & Mint Tart, Baby Leaf Salad (*v*)

Beef Potato Cakes, Crispy Egg & BBQ Sauce

Burrata, Peaches, Cherry Tomatoes, Extra Virgin Olive Oil, Basil (*v, gf, vg on req*)

Roasted Chicken Caesar Croquettes

Classic Prawn Cocktail (*gf*)

Miso Aubergine, Herb Bulgur Wheat, Coconut Yogurt, Toasted Almonds (*vg*)

Twice-Baked Cheese & Spinach Soufflé (*v*)

*Artisan Bread & Butter £2.50 Per Person*

# PLATED MAINS

Please choose one dish for the majority of your guests. One alternative dish can subsequently be chosen to suit all guests' dietary requirements.

## MEAT

Slow-Roasted Free Range Pork Loin, Shredded Pork & Mustard Croquette, Boulangère Potatoes, Apple Sauce, Crackling and Cider Jus **£95**

Pan-Fried Free Range Chicken Breast, Pink Peppercorn & Smoked Pancetta Potato Cake, Crispy Skin & Jus **£92**

Giant Yorkshire Pudding filled with Creamed Leeks, Roast Potatoes, Heritage Carrots, Herb Stuffing & Jugs of Gravy

*Please choose one of the following:*

Roasted Topside of Beef **£92**

Roasted Pork Belly **£90**

Roasted Lemon & Thyme Chicken **£90**

Stuffed Roscoff Onion (v) **£82**

Gressingham Duck Breast, Garlic & Thyme Potato Terrine, Tenderstem, Blackberry Jus (gf) **£112**

Butter Chicken, Wilted Spinach, Wild Rice & Smoked Flat Bread **£92**

10-Hour Slow-Roasted Blade of Beef, Caramelised Shallot Purée, Dauphinoise Potatoes, Herb Crusted Carrot & Jus **£102**

British Free Range Sausages, Creamed Mash, Confit Onions, Jus **£82**

Roasted Rack of Lamb, Ratatouille, Mint Pesto (gf) **£125**

28 day Dry-Aged Sirloin Steak, Roasted Garlic & Brown Butter Cauliflower Purée, Salsa Verde **£120**

Slow-Roasted Lamb Shoulder, Crushed Minted Peas, Bacon Butter & Vegetable Crisps, Jus **£108**

*All Served with Seasonal Garden Vegetables*



# PLATED MAINS

## FISH

Fillet of Sea Trout, Wilted Spinach, Pickled Courgettes & Fennel, Cherry Tomato Dressing (gf) **£98**

Pan-Fried Sea Bass, Olive Crushed Potatoes, Cavolo Nero, Caper Beurre Noisette (gf) **£100**

Salmon Fishcake, Pea Purée, Beurre Blanc **£82**

*All Served with Seasonal Garden Vegetables*

## VEGETARIAN

Gnocchi, Grilled Lemon Courgettes, Confit Garlic, Rocket, Tomato & Shallot Dressing (v) **£82**

Charred Cauliflower Steak, Cauliflower Purée, Chimichurri & Vegetable Crisps (vg, gf on req) **£82**

Mushroom & Spinach Wellington, Chive & Chestnut Mushroom Sauce (vg, gf on req) **£85**

Heritage Carrot Chickpea Cake, Bombay Potatoes, Creamy Coconut & Turmeric Sauce (vg, gf on req) **£82**

*All Served with Seasonal Garden Vegetables*

# PLATED DESSERTS

Greek Yogurt & Honey Panna Cotta, English Strawberries (*gf*)

Crème Brûlée, Butter Shortbread

Brown Butter Treacle Tart, Clotted Cream

Chocolate Delice, Crème Anglaise, Peanut Brittle

Tiramisu

Banoffee Pots, Chocolate Soil & Caramelised Banana

Lemon Tart & Fresh Raspberries

Chocolate Flourless Torte & Chantilly Cream (*gf*)

New York Cheesecake, Cherry Compote

Eton Mess (*gf, vg on req*)

Strawberry Cheesecake (*vg, gf on req*)

Orange Chocolate Torte, Orange Crisp (*vg, gf*)

Mango and Passionfruit Pavlova (*vg, gf*)



# PLATED MEAL PRICE GUIDE

The classic three course plated meal.

Created in our signature style of fresh, seasonal and simply delicious.

## THREE COURSE PLATED MENU

Prices start from **£82** per person

Children catered for, starting from **£25** per person

## THIS COST INCLUDES

One choice of Starter

One choice of Main

One choice of Dessert

One alternative dish to suit all dietary requirements

Tea & Coffee Station for half your guests (*Additional portions available for £3.30 per person*)

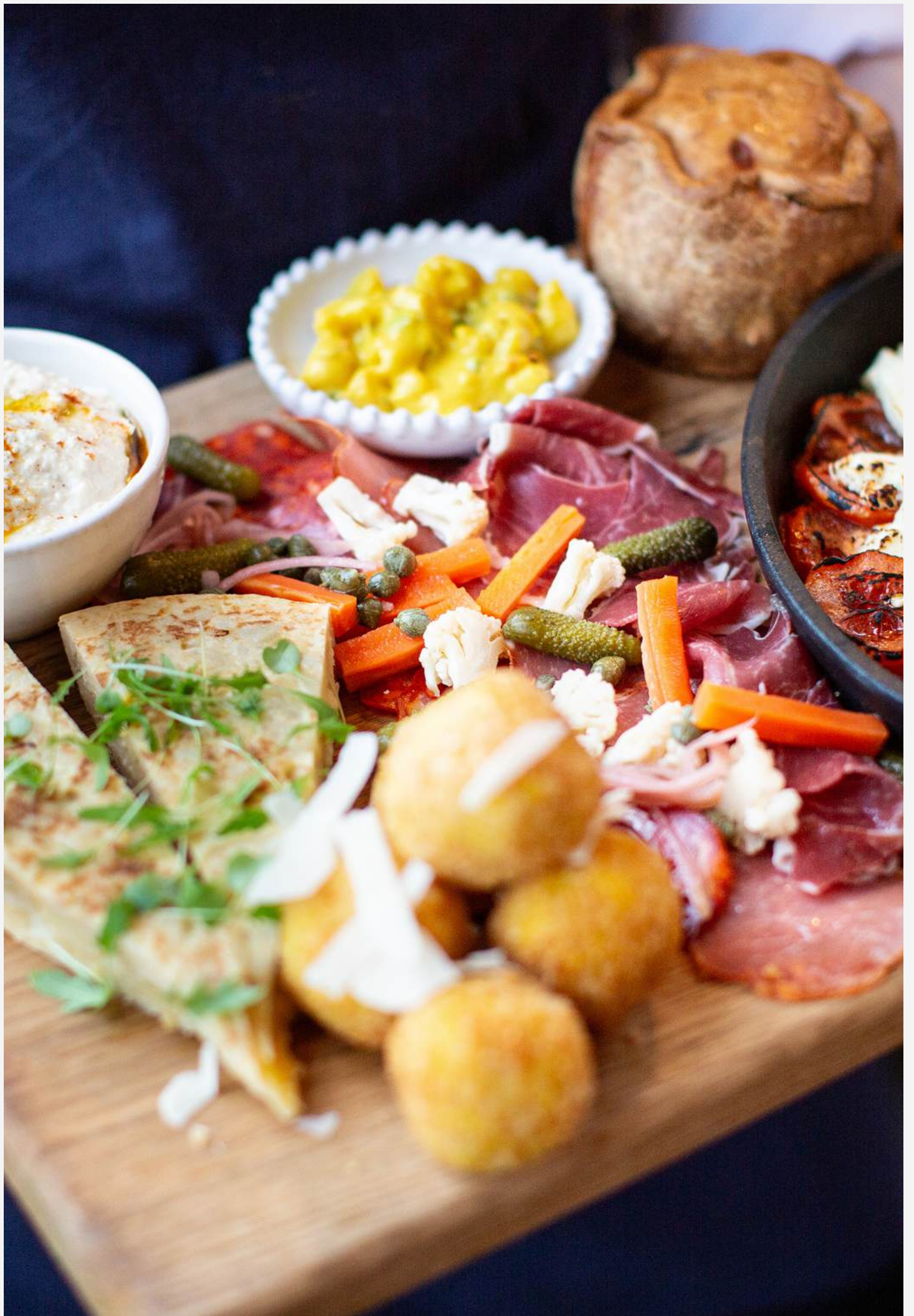
All front of house staff required for a quick & smooth service

All kitchen staff required for your chosen menu

All cutlery & crockery

If you would like 3 options per course for your guests to pre-select from, there is a **£600** supplement.

All costs quoted are inclusive of VAT at the standard rate.





# SHARING BOARD MENU

Our show-stopping Sharing Boards are always a winner & offer the ultimate social dining experience! Served to the middle of tables, guests can tuck in & help themselves.

## STARTERS

*Please choose four of the following;*

Salt Pig Cured Meats (*gf*)

Giant Sausage Roll & Mustard

Cotswold Pork Pie & Piccalilli

Westcombe Cheddar & Chutney (*gf, v*)

Beetroot Yoghurt & Feta Dip (*gf, v*)

Falafel & Tahini Dip (*gf, vg*)

Baba Ghanoush (*gf, vg*)

Saffron & Lemon Arancini (*gf*)

Hummus, Smoked Paprika, Extra Virgin Olive Oil (*gf, vg*)

Smoked Mackerel Paté (*gf*)

Picked Cornish Crab (£5 Supplement) (*gf*)

Black Mountain Hot Smoked Salmon & Lemon (*gf*)

Salmon Goujons & Caper Mayonnaise

*Served with Artisan Breads & Pickles*

# SHARING BOARD MENU

## MAINS

Pies **£88**

Cornish Fish

Beef, Bacon & Shallot

Chicken & Mushroom

Lamb Shank, Pea & Mint

Cheese & Potato (v) **£77**

*All Served with Seasonal Garden Vegetables & New Potatoes*

Free Range Porchetta, Cherry Tomatoes, Olive Oil, Seasonal Garden Vegetables & Jus (gf) **£99**

Salmon en Croute, Hollandaise Sauce, Garden Greens, Garlic & Herb New Potatoes **£104**

12-Hour Slow Roasted Shoulder of Lamb, Lamb Croquettes, Salsa Verde, Thyme & Smoked Salt Sautéed Potatoes & Seasonal Garden Vegetables **£109**

Ras el Hanout Whole Chicken, Sticky Chicken Wings, Chips & House Slaw (gf) **£97**

Garlic & Rosemary Stuffed Leg of Lamb, Dauphinoise Potatoes, Seasonal Garden Vegetables & Jus **£114**

28 Day Dey-Aged Roasted Sirloin of Beef, Yorkshire Puddings, Dauphinoise Potatoes, Seasonal Garden Vegetables & Jus **£127**

## DESSERTS

*Served to the table for guests to help themselves!*

*Please choose one from the following, or three from the plated menu to be served on a slate.*

Seasonal Fruit Pavlova (gf, df on req)

Apple Pie & Custard

Sticky Toffee Pudding & Salted Caramel Sauce (vg on req)

English Trifle

Tiramisu

Chocolate Gateau & Chocolate Sauce





# SHARING BOARD PRICE GUIDE

Our showstopping sharing boards are always a winner & offer the ultimate social dining experience!

Served to the middle of the tables, guests can tuck in and help themselves.

## THREE COURSE SHARING MENU

Prices start from **£77** per person

Children catered for, starting from **£25** per person

## THIS COST INCLUDES

Four choices of Starter items

One choice of Main

One choice of Dessert

One alternative dish to suit all dietary requirements

Tea & Coffee Station for half your guests (*Additional portions available for £3.30 per person*)

All front of house staff required for a quick & smooth service

All kitchen staff required for your chosen menu

All cutlery & crockery

All costs quoted are inclusive of VAT at the standard rate.

# BBQ MENU

Our delicious BBQ Menu adds a festival feel to any event!  
Our two-course BBQ menu allows you to choose a delicious range of Mains & Salads, served to the table on wooden boards for guests to help themselves.  
Choose a dessert from our plated or sharing desserts menu.

## MAINS

*Please choose four from the following;*

Chilli & Ginger Chicken (*gf*)

BBQ Spiced Marinaded Yogurt Cauliflower (*v*)

12 hour Slow-Roasted Shoulder of Lamb & Salsa Verde (*gf*)

British Free-Range Pork Sausages

Ross & Ross Cheeseburger, House Sauce & Pickles

Kentucky Mop Sticky Roasted Ribs (*gf*)

10-Hour Slow-Roasted Blade of Beef & Romesco Sauce (*gf*)

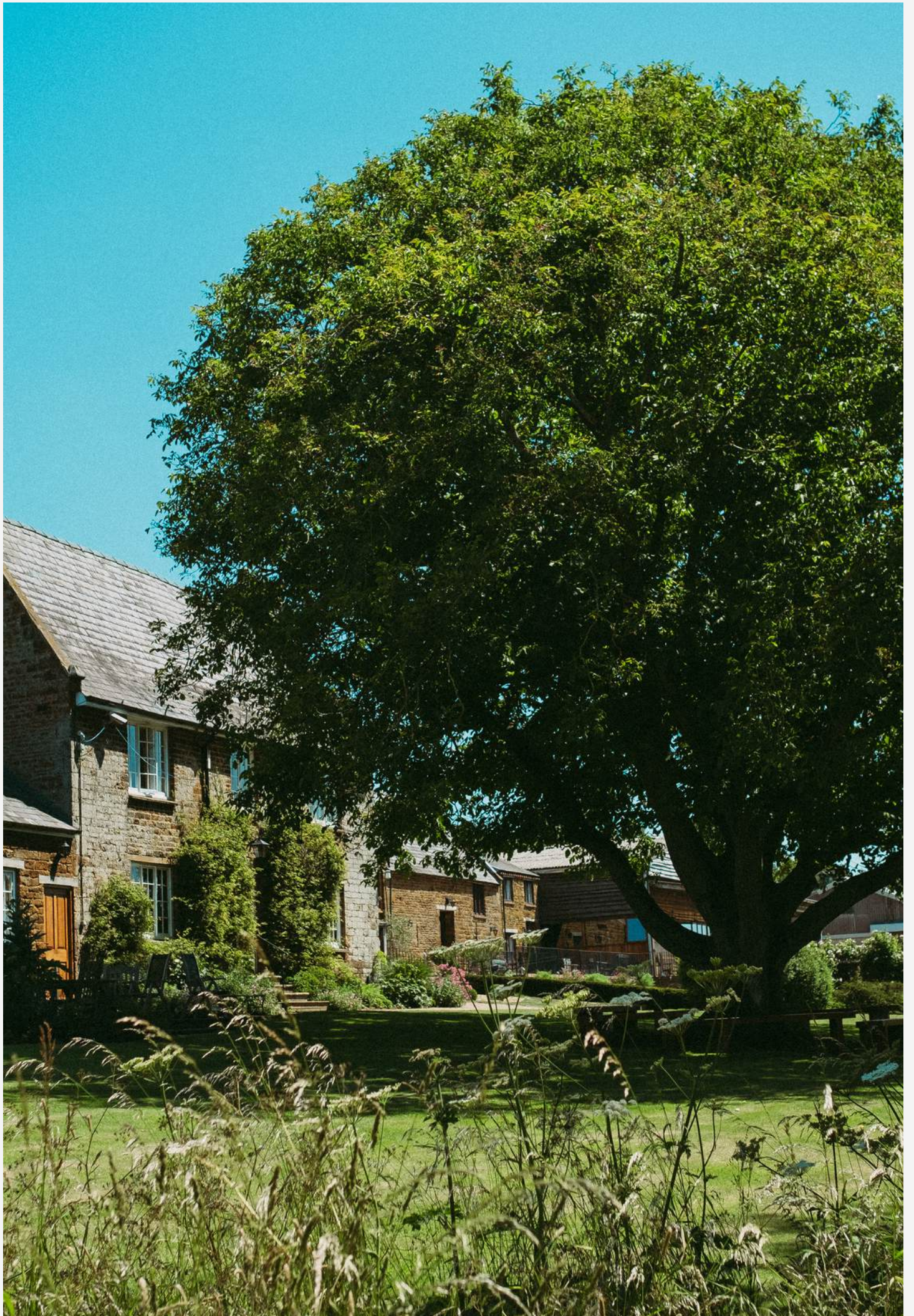
Cherrywood Pork Belly & Crackling (*gf*)

Grilled Halloumi, Hot Honey & Toasted Sesame Seeds (*v, gf*)

Aubergine Steaks & Miso Glaze (*vg, gf*)

Mexican Spiced Buttered BBQ Sweetcorn (*gf, vg on req*)

Banana Leaf Wrapped Scottish Salmon, Charred Lemon





# BBQ MENU

## SALADS

*Please choose three from the following -*

Garlic & Thyme Roasted New Potatoes (*vg, gf*)

Rainbow Vegetable Salad, House Dressing (*vg*)

Charred Cauliflower, Tenderstem Broccoli, Yuzu Sesame Seeds, Black Garlic Dressing (*vg, gf*)

Pomegranate & Herb Tabbouleh (*vg*)

House Slaw (*gf*)

Beef Tomato Salad, Red Onion & Basil Salsa (*vg, gf*)

Greek Salad (*gf*)

Shaved Fennel, Cucumber & Radish Salad (*vg, gf*)

Green Salad & Mustard Dressing (*vg, gf*)

Shallot, Herb & Dijon Mayonnaise Potato Salad (*vg, gf*)

# BBQ MENU PRICE GUIDE

Our delicious BBQ Menu adds a festive feel to any event!

Our two-course BBQ menu allows you to choose a delicious range of mains & salads which we serve on wooden board to your tables for guests to help themselves.

## TWO COURSE BBQ MENU

Prices start from **£86** per person

Children catered for, starting from **£25** per person

## THIS COST INCLUDES

Two courses - either Starter & Main or Main & Dessert

One alternative dish to suit all dietary requirements

Tea & Coffee Station for half your guests (*Additional portions available for £3.30 per person*)

All front of house staff required for a quick & smooth service

All kitchen staff required for your chosen menu

All cutlery & crockery

All costs quoted are inclusive of VAT at the standard rate.

# EVENING FOOD

Perfect late night snacks to keep your guests going until the early hours, our evening food is circulated to guests on cinema trays so they don't even have to leave the dance floor!

Chicken Tenders & Ranch Sauce **£16**

Grilled Cheese Toastie (*v, vg & gf on req*) **£16**

Bacon or Sausage Bap **£9**

Skin on Skinny Fries (*vg, gf*) **£7**

GG's Millionaire Potatoes & Hot Sauce (*vg, gf*) **£11**

## GG'S BOXES

**ORIGINAL £21**

One Crispy Oxtail Beef, One Chicken Tender (*gf*) & Two GG's Millionaire Potatoes (*vg, gf*)

*Choose Two Sauces:* Ranch (*gf*), Korean BBQ (*gf, df*), Kentucky Mop (*gf, df*), Hot (*gf, vg*) & Buffalo (*gf*)

**VEGGIE £20**

Two Veggie Pakoras (*vg*) & Two GG's Millionaire Potatoes (*vg, gf*)

*Choose Two Sauces:* Ranch (*gf*), Korean BBQ (*gf, df*), Kentucky Mop (*gf, df*), Hot (*gf, vg*) & Buffalo (*gf*)

## SOURDOUGH PIZZAS **£19**

*Choice of two pizza flavours;*

Margherita (*v*)

Chorizo & Chilli

Roasted Mushroom, Caramelised Onion & Gorgonzola (*v*)

Caramelised Onion & Goat's Cheese (*v*)

Parma Ham & Pesto

Slow Cooked Beef & Salsa Verde

Parma Ham, Black Olive, Pesto & Mozzarella

Mediterranean Vegetables & Sun Dried Tomatoes (*v, vg on req*)

Slow Cooked Meat Feast (Pork, Beef, Chorizo, Tomato & Mozzarella)



# EVENING FOOD

Perfect late night snacks to keep your guests going until the early hours, our evening food is circulated to guests on cinema trays so they don't even have to leave the dance floor!

## HOG ROASTS

*50kg pig: up to 110 portions £1,800*

*60kg pig: up to 140 portions £2,100*

Free Range Pig

Freshly Baked Soft Rolls

Sage & Onion Stuffing

Apple Sauce

Condiments

Disposable Plates

Napkins

## SALADS

*£15 per person*

*Minimum order 40 portions*

Crisp Green Salad (Leaves, Fresh Herbs, Avocado, Cucumber)

House Slaw

Ross & Ross Potato Salad

Bulgar Wheat Tabbouleh

Beef Tomato, Basil & Rapeseed Oil

Roasted Vegetable & Cous Cous Salad

## HOT ACCOMPANIMENTS

*£6 per person*

*Minimum order 40 portions*

Garlic & Thyme New Potatoes

Mac & Cheese

Buttered Sweetcorn

Dauphinoise Potatoes



# AWARDS

## FINALISTS - SOUTH CENTRAL REGION

The Wedding Industry Awards 2024

## WINNER - BEST WEDDING CATERER IN THE COTSWOLDS

Cotswold Wedding Awards 2024

## WINNER - CATERING

Hitched Wedding Awards 2020, 2021, 2022, 2024

## WINNER - BEST BESPOKE WEDDING & CATERING COMPANY, OXFORDSHIRE

Luxe Life Hospitality Awards 2022

## WINNER - BEST WEDDING & EVENT CATERING COMPANY, COTSWOLDS

Lux Wedding Awards 2021

## WINNER - BEST WEDDING CATERER, UK

UK Wedding Awards 2019, 2020

## WINNER - BEST WEDDING CATERING COMPANY SOUTH ENGLAND

Food & Drink Awards 2018

## FINALISTS - SOUTH CENTRAL REGION

The Wedding Industry Awards 2024

## WINNER - BEST WEDDING CATERING COMPANY, OXFORDSHIRE

Lux Wedding Awards 2017

## WINNER - BEST SMALL BUSINESS

Oxfordshire Business Awards 2016

## FINALISTS - BEST FOOD PRODUCER

The Cotswold Life Food & Drink Awards 2015



# CATERING TERMS

## Minimum Spend

Weekend wedding: £5,000

Midweek wedding: £4,000

Guest Numbers: Confirmation of expected guest numbers are due six months prior to your wedding. Final numbers are due one month prior to your events. Ross & Ross will credit for no more than a 5% reduction in numbers between the six month meeting and the final number. Within 30 days of your wedding, no amendments can be made to your guest numbers.

Payment for your catering is made through Crockwell.

# TESTIMONIALS

*"They gave us so much flexibility when developing our menu and when it came to it, the food was absolutely incredible! We went for the BBQ menus (despite it being December) and pizzas in the evening, and we're still receiving compliments about the food now. The portions were extremely generous and the quality was superb."*

*Katie & Tom*

*"We loved working with you - I'm a big foodie and I'm also very difficult to please but I was so impressed with the meal. It was so clear when we were planning our wedding with you that you're all so passionate about food and your jobs. The service we received - from the cooking to the table waiting to the behind the scenes planning was impeccable. You were so communicative and we loved designing our bespoke vegetarian menu with us and were so receptive to our ideas. Most importantly - the food was delicious and perfectly executed."*

*Anna & George*



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