



The Pantry

— EVENT CATERING —

M E N U S



Welcome to The Pantry Event Catering



Here at The Pantry we are dedicated to providing the highest standard of food & hospitality in our industry. Our chefs source the finest ingredients from local suppliers whilst our front of house team are committed to providing an exceptional service throughout your event.

Amazing events will be remembered & we will guarantee that your occasion will be thoroughly enjoyed by every guest.

Our Events Team has a wealth of experience including artistic designers, dedicated planners & award-winning chefs. Our key aim is the accomplishment of excellence by thoughtfully considering every last detail.



Catering

We are constantly adapting & developing new ideas whilst keeping up with current trends
- food is our passion!

Our focus is to create the perfect menu for your event, giving you the best possible taste experience. When our award-winning chefs are designing new menus, we use local suppliers with the best reputation enabling us to provide excellent quality & consistency.



Events

At The Pantry we are able to organise & arrange your Dinner Parties, Corporate Events, Private Celebrations, Weddings, Christenings, Birthday Parties, Product Launches, Marquee Events & more!

Our dedicated & experienced event planners will expertly guide you through the whole process from initial enquiry to the day of your event with as much or as little support as required. We also offer an extensive package which includes the styling & design of your chosen venue.

We hope to hear from you very soon.

Canapé Selection

MIN. 20 PEOPLE



Meat

Roast rib of beef, mini Yorkshire pudding, horseradish, chives
Slider burgers - longhorn beef burger, brioche bun, burger relish (gfo)
Artisan sausage roll, apple, onion seeds
Hoisin beef & cucumber bites, coriander, chilli (gf)
“Hog roast” & stuffing tarts, sage & onion
Coronation chicken “pies”, crispy onion
Katsu chicken skewers, katsu mayonnaise, chilli (gf)
Beef chilli tacos, sour cream, chive
Swedish meatball, lingonberry sauce



Seafood

Smoked salmon blini, cream cheese, lime
Mini battered fish & chips, homemade tartar (gf)
Prawn cocktail, shredded lettuce, Marie Rose (gf)
Curried salmon & avocado flatbread, coriander
Prawn & sesame lollipops, soy, ginger (gf)



Vegetarian/vegan

Goats' cheese & beetroot tart, walnut, celery (v)
Sun blush tomato, basil & mozzarella bruschetta (v)(gfo)
Caramelized mushroom & onion tart, crispy onion (ve)
Red pesto & tomato arancini, pesto dressing (ve)(gf)
Black bomber cheddar & pear chutney cracker, pickled grape (v)
Teriyaki mushroom sushi, soy, ginger (ve)(gf)
Spiced hummus poppadoms, toasted tikka chickpeas (ve)
Mini jacket potatoes, brie, red onion chutney (gf)(v)

Wedding Breakfast Meals

TWO COURSES

This is just a selection of what we can offer, we can tailor to your needs, please contact us more information.

To start



Roasted plum tomato & red pepper soup,
house bread (v)(veo)
Cajun sweet potato & red pepper soup
Toasted pumpkin seeds, cream cheese croûte (v)(veo)
Smoked mackerel pâté, pickled cucumber, dill, sourdough
Chicken liver pâté, homemade marmalade,
almond, toasted brioche
Coronation chicken terrine, toasted ciabatta, coronation
dressing, pickled raisins
Prawn & avocado bruschetta, toasted ciabatta, marie rose
sauce, paprika, pickled cucumber
Mushrooms on toast, garlic butter mushrooms, toasted
sourdough, crispy onions (v)(veo)
Rosary ash goat's cheese tart, beetroot salad, watercress
Lemon & herb marinated mozzarella,
heritage tomato salad, watercress (v)
Salmon rillettes, pickled cucumber, radish,
sourdough toast

Desserts

Raspberry & white chocolate cheesecake, raspberry
Chocolate delight, sour berries, vanilla cream
Strawberries & cream panna cotta,
clotted cream, strawberries
Sticky toffee pudding, sticky toffee sauce
Salted caramel profiteroles, Chantilly cream
Raspberry Bakewell tart, proper custard
Duo of desserts (2.⁰⁰ PP SUPP)
Choose two from above
Trio of desserts (3.⁰⁰ PP SUPP)
Choose three from above

DESSERT TABLE or CHOCOLATE FOUNTAIN
Please enquire

Mains

Slow braised beef & ale pie,
bone marrow gravy, all butter pastry
Saag aloo pie, masala sauce (ve)
Beef bourguignon, pancetta, pear onions,
bourguignon wine (gf)
Slow cooked lamb shank, red wine jus, rosemary
(gf) (3.⁰⁰ PP SUPP)
Garlic butter chicken breast,
pancetta & mushroom sauce (gf)
Pesto baked salmon, tomato & roasted garlic ragu (gf)
Roasted cod loin, tartare hollandaise (gf) (3.⁰⁰ PP SUPP)
Confit pork belly, mustard sauce, crackling, apple (gf)
Masala spiced squash, mango & black sesame,
coconut cream, bhaji (ve)
English garden vegetable risotto, pea pesto (ve)

SERVED WITH A CHOICE OF TWO
OF THE FOLLOWING:

Mashed potato, pickled shallot, chervil (v)(veo)(gf)
Crushed new potato, pancetta, mustard (gf)
Dauphinoise potatoes, shallots, cream sauce (gf)(v)
Roasted sweet potato & carrot, thyme, paprika (gf)(ve)
Braised red cabbage, port, marmalade (gf)(ve)
Miso glazed carrots, soy, honey (ve)
Tenderstem broccoli (gf)(ve)

Cheese selection

CHOOSE 3 OF THE BELOW

Rosary Ash goat's cheese • Colston Bassett Stilton
Black Bomber cheddar • Brie de meaux
Brockmoor smoked cheddar
*Served with biscuits, grapes, celery,
homemade chutney & butter*

Sharing Food



Our sharing boards are a great way to cater for your event! A more informal feel for your guests with a great range of foods to choose from.

Tapas

Patatas bravas
Tortilla Española
Albondigas
Padron peppers
Manchego cheese & Serrano ham
Chorizo al vino
Breads & olive oil

Mezze

Flatbreads
Hummus
Tzatziki
Baba ganoush
Falafel
Lamb kofta
Chicken shawarma

Antipasti

Olives
Ciabatta
Artichokes
Prosciutto
Salami
Tomato & mozzarella bruschetta
Marinated melon

Indian tapas

Poppadom & pickles
Onion bhajis
Chicken pakora
Bombay potatoes
Lamb tikka masala
Mini naans

Street food

Pork boa buns
Roasted spiced chickpeas
Aloo tikki
Chicken gyros
Currywurst
Cheese nachos

Roast dinner sharing platters

Roast ribeye of beef
Lemon & thyme marinated chicken
Honey & mustard ham
Cider brined pork loin

SERVED WITH
Roast potatoes, Yorkshire pudding, sage & onion stuffing, steamed greens, braised red cabbage & roasted root vegetables

Dessert board

Chocolate & vanilla profiteroles
Strawberry cheesecake
Double chocolate brownie
Millionaire's shortbread
Chocolate fondue sauce
Chantilly cream

Street Food Market



Create your own street food 'market'

CHOOSE TWO | CHOOSE THREE

Loaded fries

HOUSE SEASONED FRIES LOADED
WITH A CHOICE OF THE FOLLOWING:

- Shredded hickory smoked pork
- Suya chilli & smoke beef brisket
- Korean bbq chicken thigh
- Southern fried Beyond Meat (ve)

Flatbreads

ALL SERVED WITH PICKED RED
CABBAGE, AIOLI, & SHREDDED
LETTUCE, TOPPED WITH A CHOICE OF:

- Shredded hickory smoked pork
- Suya chilli & smoke beef brisket
- Korean bbq chicken thigh
- Southern fried Beyond Meat (ve)

Nachos

LIGHTLY SALTED
NACHOS, SOUR CREAM
& TOMATO SALSA
TOPPED WITH:

- Shredded hickory
smoked pork
- Suya chilli & smoke
beef brisket
- Korean bbq chicken thigh
- Southern fried
Beyond Meat (ve)

Dirty rice

SMOKED RICE, RED
PEPPER & ONIONS,
BEANS TOPPED WITH:

- Shredded hickory
smoked pork
- Suya chilli & smoke
beef brisket
- Korean bbq
chicken thigh
- Southern fried
Beyond Meat (ve)

Dogs

BUTCHER'S HOT DOG
SERVED IN A BRIOCHE
BUN TOPPED WITH THE
FOLLOWING:

- Shredded hickory
smoked pork
- Suya chilli & smoke
beef brisket
- Korean bbq
chicken thigh
- Smokey onions & peppers

Afternoon Tea

20+ PEOPLE



Savoury

Savoury cheese sandwich

Prawn, Marie Rose sauce & gem lettuce sandwich

Ham, tomato & Dijon mayonnaise sandwich

Cheese & tomato quiche

Sausage roll

Sweet

Scones, jams & Chantilly cream

Chocolate & Baileys profiteroles

Tea loaf

Macaroons

Raspberry & pistachio cake

Lemon meringue pie

Choice of freshly ground coffee or a selection of teas

THIS IS A SAMPLE MENU, OUR AFTERNOON TEA
MENU WILL CHANGE WITH THE SEASON PLEASE
CONTACT US FOR AN UP TO DATE MENU.

Hog Roasts



Taking the hassle out of your catering with a delicious roast hog - we take care of everything.

Premium

MIN. 20 PEOPLE

Roasted English hog with crackling

Soft floured baps

Homemade apple sauce

Sage & onion stuffing

Vegetarian sausage

Potato salad

Coleslaw

Green salad



Classic

MIN. 20 PEOPLE

Roasted English hog with crackling

Soft floured baps

Homemade apple sauce

Sage & onion stuffing

Breakfasts



Buffet style breakfasts for your event or corporate days!

Tea & coffee station

ADD SNACKS

Biscuits, crisps, fresh fruit

Breakfast cobs

Soft floured baps served with butchers' sausages & thick cut back bacon

ADD THE FOLLOWING

Baked beans • Tomatoes • Hash browns • Black pudding • Mushrooms

Executive breakfast buffet experience

A full breakfast hot & cold buffet to include tea & coffee station.

Hot

Sausages
Bacon
Black pudding
Tomatoes
Beans
Scrambled eggs
Hash browns
Vegetarian sausages
Toast

Cold

Pastries
Breads *both sliced & sourdoughs*
Butter & preserves
Fruit platter
Pineapple, kiwi, melon, orange, apple, pear
Fruit juices
Cereals
Granola, Weetabix, cornflakes
Milk

Tasting Menus



Bespoke tasting menus using locally sourced quality ingredients to add a premium touch to your event.

BELOW IS A SELECTION OF SAMPLE MENUS.

Chinese

Wagyu beef yukhoe
Sesame, pear, soy, egg yolk

Pork & prawn wan ton
Broth, ginger, lemongrass

Gaoyou shredded duck
Pancake, spring onion, cucumber, hoi sin sauce

Sweet & sour pork
Belly pork, "house rice", sweet & sour,
crispy seaweed

Red bean boa
Sweet red bean paste, steamed boa bun

Vegetarian

Arancini
Spiced squash, mango, toasted seeds

Tart
Glazed beetroot, crème fraîche, hazelnut

Bruschetta
Marinated tomatoes, basil pesto, confit garlic

Crispy filo
Feta, spinach, herb cream

Celeriac "steak"
Aged cheddar rarebit, Jerusalem artichoke,
roast onion sauce

Dark chocolate
Chicory sponge, chocolate glaze, salted caramel

French

Tuna "niçoise"
Tuna tartare, egg yolk, black olive

Onion soup
Caramelised onion, gruyere, thyme

Bouillabaisse
Baked salmon, courgette, ratatouille

Bourguignon
Braised ox cheek, pomme purée, cabbage

Tarte au citron
Raspberry sorbet, meringue

Seasonal Taster

Crispy pig's head, burnt apple, Stilton
&
Citrus cured salmon, avocado, pink grapefruit

Mushroom parfait
Consommé jelly, pickled mushroom

Wild halibut
Oyster, cucumber, champagne velouté

Aged Derbyshire beef fillet
Braised cheek, potato & bacon terrine,
bordelaise sauce

Truffled baron bigod
Pickled walnut, local raw honey

Custard tart
Yorkshire rhubarb, ginger ice cream

Hot Buffets

20+ PEOPLE



PLEASE CHOOSE TWO IN TOTAL FROM CLASSICS AND/OR VEGETARIAN & VEGAN

Classic

Pulled ham & macaroni cheese
Beef chilli con carne
Massaman chicken curry
Randang beef curry
Green pesto & chicken pasta
Beef bourguignon
Steak stroganoff
Lemon garlic butter chicken & red peppers
Slow braised pork, apple & mustard
Minced beef lasagne
Butchers sausages & onion gravy

Cold Sides

SELECT ONE

House salad (v)(veo)
Caesar salad (v)
Artisan breads & hummus (ve)
Tortilla chips & dips (v)(veo)
Poppadoms & pickles (v)(veo)
Marinated olives & bread sticks (ve)
Celeriac, red cabbage & carrot coleslaw (v)(veo)
Potato & chive salad (v)(veo)
Pesto pasta salad (ve)

Vegetarian & Vegan

Vegan lentil chilli con carne (ve)
Butternut squash & chickpea coconut curry (ve)
Penne & courgette arrabbiata (ve)
Chestnut mushroom stroganoff (v)
Mediterranean vegetable lasagne (v)
Vegan bean meatballs,
smoked paprika sauce (ve)

Hot Sides

SELECT TWO

Artisan garlic breads (v)
Roasted vegetables (ve)
Mixed buttered greens (v)
Steamed rice (ve)
Mashed potatoes (v)
Crushed new potatoes (ve)
Sweet potato & thyme bake (ve)
Braised red cabbage (ve)
Honey glazed carrots (v)
Dauphinoise potatoes (v)
Skin on fries (ve)
Hand cut chips (ve)
Garlic naan breads (v)

Cold Buffets

20+ PEOPLE



Party

Ham & pickle sandwiches
Cheese & onion sandwiches
Tuna, mayo & sweetcorn wraps
Pesto pasta salad
Homemade sausage rolls
Lemon drizzle cake

Occasions

Ham & pickle sandwiches
Cheese & onion sandwiches
Tuna, mayo & sweetcorn wraps
Coronation chicken & gem lettuce ciabattas
Butchers pork pie & pickles
Pesto pasta salad
Potato & chive salad
Artisan breads & hummus
Chicken tikka chicken drumsticks
Goats cheese & beetroot tart
Halloumi & spring onion grain salad
Lemon drizzle cake
Chocolate brownie

Classic

Ham & pickle sandwiches
Cheese & onion sandwiches
Tuna, mayo & sweetcorn wraps
Butchers pork pie & pickles
Pesto pasta salad
Potato & chive salad
Artisan breads & hummus
Homemade sausage rolls
Chocolate brownie

Vegan

Pulled jackfruit & spring onion sandwiches
Coronation chickpea sandwiches
Beetroot, hummus & lettuce wraps
Mixed leaf salad
Vegan coleslaw
Super grin salad
Sun blushed tomato, red pepper
& pesto pasta salad
Beetroot & onion bhajis
Potato & chive salad
Artisan breads & olives

Barbecue



Premium

MIN. 20 PEOPLE

CHOOSE 3 FROM MAINS & 3 FROM SALADS & SIDES

Mains

Spiced lamb keema

Chicken shawarma

Masala mushrooms & chickpea

House beef burger, Monterey Jack
cheese, brioche bun

Lemon & herb charred chicken
burger, brioche bun, salsa

Halloumi & charred red pepper,
brioche bun, spiced tomato salsa

Butcher's dog, fried onions, soft
floured hot dog bun

Lebanese chilli beef

Korean BBQ marinated wings

Lemon & herb marinated wings

Smoked BBQ pork ribs

Salt & pepper pork ribs

Salads & Sides

Greek salad

Homemade hummus

Cajun roasted
sweet potato

Caesar salad

Artisan breads & olives

Feta & pomegranate
super grains

Niçoise salad

Potato & chive salad

Pesto, tomato & mozzarella
pasta salad



Classic

MIN. 20 PEOPLE

House beef burger, Monterey Jack cheese, brioche bun

Butcher's dog, fried onions, soft floured hot dog bun

Spiced bean burger, tomato salsa, brioche bun

Children



Buffet menu

Sausage rolls
Sandwiches
Tortilla wraps

Vegetable sticks & dips
Crisps
Cheese & BBQ pizza bread

Slider cheeseburgers
Fresh fruit jellies
Chocolate brownie



Set menu

To start

Tomato soup, bread & butter
Garlic ciabatta
Halloumi fries, garlic mayonnaise
Vegetable sticks & dips

Mains

Sausage & mash potato, garden peas, gravy
Roasted chicken breast, mashed potato, vegetables, gravy
Cheeseburger, skinny fries
Cheese pasta, garlic bread
Battered fish & chips, chunky chips, mushy peas
Chicken goujons, skinny fries, baked beans

Desserts

Chocolate brownie, chocolate sauce vanilla ice cream
Waffles, fresh banana, toffee sauce
Ice cream selection, shortbread biscuit

THE PANTRY

Hog Roast
&
Waffles

Clarpi...

I N A R

Box of treats

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M E N U S

AWARD-WINNING HOSPITALITY
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Fish & Chip Shop



*All cooked to order by our chefs from our
bespoke built Box of Treats.*

Battered fish

Battered vegan tofu (ve)

Hand cut chips (ve)

Mushy peas (ve)

Tartar sauce

Extras

Fishcake

Battered sausage

Chip cobs

Curry sauce

Beef & onion pie

Cheese & potato pie

Gyros Street Food



*Fresh traditional Greek gyros cooked by
our chefs for your event.*

CHOICE OF TWO

Schwarma chicken, tzatziki

Chicken tikka, mint yoghurt

Lamb kofta, mint yoghurt

Shredded BBQ pork, smokey apple sauce

Crispy halloumi, spiced tomato salsa (v)

Spiced bean falafel, spiced tomato salsa (ve)

ALL SERVED WITH

Lebanese flatbread wrap

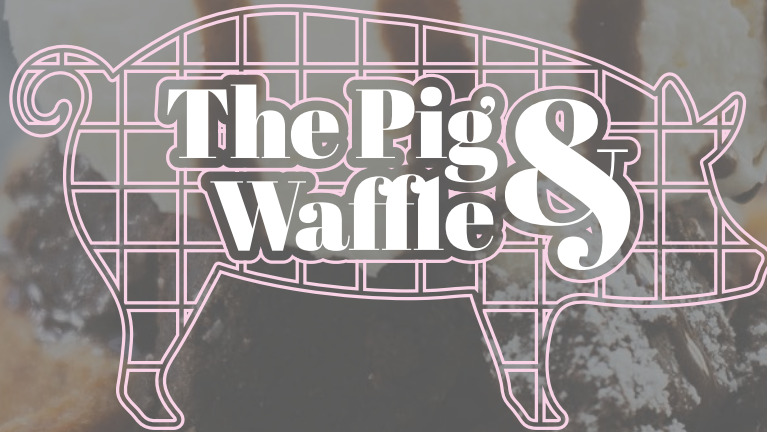
Pickled red cabbage

Shredded lettuce

Tomato & cucumber

Red onion

Chilli sauce



Sweet or savoury - no need to choose sides!

Pig

THE ENGLISH HOG

Pulled pork, sage & onion stuffing,
apple sauce, soft cob

THE ALL AMERICAN

Smoked BBQ pulled pork,
slaw, soft cob

Waffle

CHOCOLATE BROWNIE

Homemade brownie, chocolate
sauce, cream, waffle

SALTED CARAMEL FUDGE

Homemade fudge, salted caramel
sauce, cream, waffle

Bar Rental



We have a fully functioning free standing bar made from traditional wood with three fonts & a real ale hand pull. providing bespoke bar solutions to a wide array of events including:

Weddings • Corporate Events • Special Occasions • Parties

We can accommodate the following bar packages:



Option 1: Paying Bar

Most popular option we have for outdoor parties, events & wedding receptions.

We apply for your “temporary event notice” (liquor license) & provide all equipment, all stock & cover all staffing needs.

Your guests pay for their own drinks, consequently the cost to you is minimal.



Option 2: Free Bar

Your guests drink for ‘free’ & the final bill is settled by you.

Payment – At the end of the event you will be given an itemised bill, which will include all products that have been dispensed to your guests.



Option 3: Best of Both

You pay a certain amount to allow your guests free drink(s) & when this runs out the guests pay for their own.

Bar Menu



Ale & Cider

Carling *draught* 4.0%
Sharp's Atlantic *draught* 4.5%
Aspall Cider *draught* 5.5%
Guinness *non-draught* 4.3%
Madri *draught* 4.6%
Peroni *draught* 5.1%

Wine & Sparkling

House White Wine 175ml
House Red Wine 175ml
House Rose Wine 175ml
Prosecco 125ml

Cocktails

'Something Old' *Old Fashioned*
'Mint To Be' *Mojito*

Spirits

Smirnoff *vodka* single
Bombay Sapphire *gin* single
Whitley Neill Raspberry *fruit gin* single
Jack Daniels *whiskey* single
Captain Morgan *dark rum* single
Tequila single

Soft drinks

Coke 330ml
Diet Coke 330ml
Lemonade 330ml
Fever Tree Tonic *Regular/Light* 200ml
J20 *Apple & Raspberry* 275ml



Further Details



Booking

Should you wish to book we can provisionally hold the date for 7 days.
Following this a deposit will be required to secure your date.



Contact Information

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