



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 FROM 9.99 PP



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 FROM 19.⁹⁹ PP

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 delice, 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

FROM 14.⁹⁹ PP



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 FROM 14.⁹⁹ PP | CHOOSE THREE FROM 17.⁹⁹ PP

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 FROM 19.99 PP



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 FROM 18.⁹⁹ PP

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 FROM 12.⁹⁹ PP

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

FROM 2.⁹⁹ PP

ADD SNACKS FROM 1.⁹⁹ PP

Biscuits, crisps, fresh fruit

Breakfast cobs

FROM 5.⁹⁹ PP

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

ADD THE FOLLOWING FOR 1.⁹⁹ PP PER ITEM

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

Executive breakfast buffet experience

FROM 29.⁹⁹ PP

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

FROM 69.99 PP



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 fraiche, 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 FROM 16.⁹⁹ PP



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 FROM 12.⁹⁹ PP



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 FROM 24.⁹⁹ PP
CHOOSE 3 FROM MAINS & 3 FROM SALADS & SIDES

Mains

Spiced lamb keema	Lemon & herb charred chicken burger, brioche bun, salsa	Lebanese chilli beef
Chicken shawarma	Halloumi & charred red pepper, brioche bun, spiced tomato salsa	Korean BBQ marinated wings
Masala mushrooms & chickpea	Butcher's dog, fried onions, soft floured hot dog bun	Lemon & herb marinated wings
House beef burger, Monterey Jack cheese, brioche bun		Smoked BBQ pork ribs
		Salt & pepper pork ribs

Salads & Sides

Greek salad	Caesar salad	Niçoise salad
Homemade hummus	Artisan breads & olives	Potato & chive salad
Cajun roasted sweet potato	Feta & pomegranate super grains	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

FROM 9.99 PP



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

Clarke's

I N A R

Box of treats

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MENUS

The
Pantry
EVENT CATERING

AWARD-WINNING HOSPITALITY

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Fish & Chip Shop

FROM 13.99 PP



*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

FROM 13.99 PP



*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

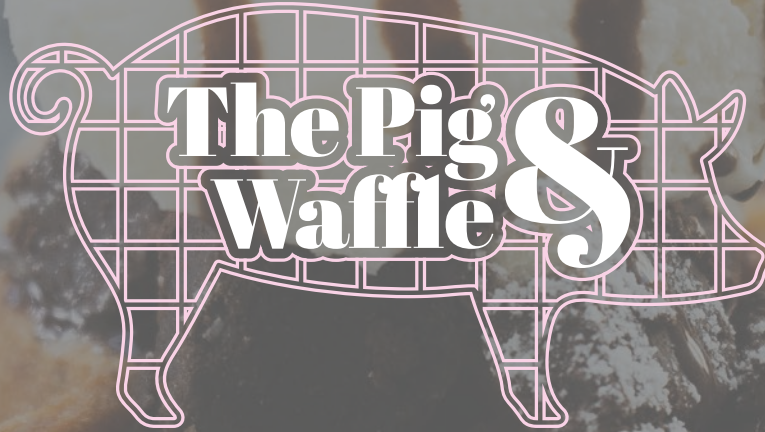
Pickled red cabbage

Shredded lettuce

Tomato & cucumber

Red onion

Chilli sauce



FROM 13.⁹⁹ PP

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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