



Kearney's

Private & Corporate Event Catering

CANAPÉS

HOT

- Locally Made Mini Cumberland Sausages with Kearney's Sticky Glaze
-
- Provençal Tart Parmesan Reggiano (v)
-
- Chicken Fillet Tikka with Raita
-
- English Lamb Koftas with Mint Yoghurt
-
- Pan Fried Tiger Prawns with Fresh Ginger, Sesame Oil & Sweet Chilli Dip
-
- Fresh Spinach, Stilton & Sweet Mango Filo Parcel (v)
-
- Mini Fish Tacos
-
- Home Made Herb Scones topped with Sautéed Leeks & Cheddar (v)
-
- Haggis & Neaps with Whisky Hollandaise
-
- Gressingham Duck Pancakes with Hoi Sin, Cucumber & Spring Onion
-
- Mini Barbecued Pulled Pork Bagels, Sour Cream & Chives
-
- Mini Crispy Fish Cakes with Herb Mayonnaise
-
- Pulled Pork & Black Pudding Croquette with Burnt Apple Jelly
-
- Chicken Fillet Satay with Peanut Sauce
-
- Gruyère & Caramelised Onion Croquette (v)

COLD

- Rare Roast Beef & Horseradish Bruschetta
-
- Prosciutto & Sweet Melon Skewers
-
- Severn & Wye Smoked Salmon with Dill Mayonnaise on Rye
-
- Spiced Crab & Ginger Blini
-
- Mini Plum Tomatoes with Italian Mozzarella & Fresh Basil (v)
-
- Whipped Goats Cheese Tart with Sweet Apple (v)
-
- Truffle Cream Cheese, Honey & Vegetable Tart (v)
-
- Severn & Wye Hot Smoked Salmon, Ribbon Beetroot Blini
-
- Seared Fresh Figs with Oxford Blue Emulsion (v)

DESSERT CANAPÉS

- Chocolate Fudge Brownie with Chantilly Cream
-
- Lemon Curd Pavlova
-
- Glazed Apple Tart
-
- Mini Macarons
-
- Lemon Meringue Pie
-
- Seasonal Fruit Tart
-
- Sicilian Lemon Tart with Fresh Raspberry





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SAMPLE WEDDING BREAKFAST MENU

FIRST COURSE

Duo of Severn & Wye Smoked Salmon

Pickled Cucumber, Baby Watercress, Rocket & Lemon Dressing

Roasted Squash & Barkham Blue Tart (v)

Confit Tomato, Rocket, Olives & Parmesan

Freshly Baked Assorted Focaccia & Unsalted Butter

MAIN COURSE

Roast Supreme of English Chicken

*Tarragon, Cream & Vermouth Sauce,
Dauphinoise Potatoes, Honey Roasted Heritage Carrots, Steamed Tenderstem Broccoli*

Pea & Shallot Tortelloni (v)

Courgette Spaghetti, Herb Veloute Pea Shoots

DESSERT

Belgian Chocolate Torte

Amarena Cherries & Vanilla Bean Ice Cream

Buffet Filter Coffee & Teas





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FIRST COURSES

COLD

Burrata with Confit Vine Tomatoes & Basil Oil (v)

White Devon Crab with Ginger, Coriander Mayonnaise, Chilli Jam (£2.50 Supplement)

King Prawn Cocktail with Baby Gem & Marie Rose Sauce

Duo of Severn & Wye Smoked Salmon with Pickled Cucumber

Charcuterie Plate with Celeriac & Apple Remoulade

Parma Ham with Flash Fried Figs & Italian Mozzarella

Fresh Scottish Salmon Terrine, Wild Rocket & Lemon Wedge

Spinach, Caramelised Onion & Goat's Cheese Tart (v)

Seared Hand Line Tuna Loin, Wakame Slaw & Ponzu Chilli Dressing

Gravadlax, Sweet Mustard & Dill Mayonnaise

Butternut Squash & Barkham Blue Tart (v)

FIRST COURSE SHARING PLATTER

Cured Meat Selection (£3 Supplement)

Roasted Peppers, Aubergine, Courgette, Mozzarella, Confit Tomato, Hummus, Olives, Olive Oil & Breads

HOT

Thai Fishcakes, Asian Slaw & Chilli Oil

Broad Bean, Pea & Mint Risotto with Dressed Baby Leaf Salad (v)

Pan Fried Cornish King Scallops with Crispy Pancetta (£4 Supplement)

Roasted Vine Tomato Soup with Pesto Cream (v)

Scottish Salmon In Butter Puff Pastry with Lemon Hollandaise (£3 Supplement)

Roasted Parsnip & Spiced Bramley Apple Soup with Sour Cream & Chives (v)

Twice Baked Cheese Soufflé with Gruyere Sauce & Toasted Hazelnuts (v)

Baked Butternut Squash & Celeriac Soup with English Stilton Crouton (v)

Leek & Potato Soup with Barbers Cheddar Crouton (v)





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MAIN COURSES

Roast Sirloin of English Beef with Pan Gravy & Yorkshire Pudding (£3 Supplement)

Duck Fat Roast Potatoes, Honey Roasted Carrots, Parsnips & Fine Beans

Roast Fillet of Oxfordshire Beef with Rich Madeira & Shallot Sauce (£7.50 Supplement)

Dauphinoise Potatoes, Heritage Carrots, Steamed Tender Stem Broccoli

How about trying our Beef Wellington? Ask for details

English Chicken

with a choice of one of the following sauces:

Tarragon, Cream & Vermouth • Red Wine, Bacon & Mushrooms • Lemon Thyme • Chorizo, Red Wine & Tomatoes
Boulangere Potatoes, Petit Pois with Lettuce, Onion & Baby Carrots

Sticky Pork Belly with Sage & Cider Sauce

Pressed Herb Potato, Baked Apple, Butternut Puree

Gressingham Duck Breast with Classic Orange Sauce (£3 Supplement)

Dauphinoise Potatoes, Baby Carrots & Wilted Spinach

Roast Rack of Devon Lamb with Red Wine & Rosemary Reduction (£7.50 Supplement)

Dauphinoise Potatoes, Charred Provençal Vegetables

Locally Made Pork & Herb Sausages with Red Wine & Onion Gravy

Traditional Butter Mash, Bowls of Honey Roasted Celeriac, Parsnips & Carrots

Baked Dorn of Scottish Salmon with Hollandaise Sauce

Baby New Seasoned Potatoes, Asparagus

Newlyn Hake

Brown Shrimp Linguine, Samphire Smoked Butter

Cornish Sea Bass with Shitake Mushroom Broth

Lemon Noodles

Guinea Fowl

Sautéed Breast & Confit Leg, with Ginger & Lime Sauce,

Roasted Sweet Potato, Steamed Tender Stem Broccoli

Roast Loin of English Pork, Pan Gravy

Duck Fat Roast Potatoes, Spiced Red Cabbage, Fine Beans





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VEGETARIAN

Sautéed Wild & Field Mushrooms in a Rich Madeira, Shallot & Tarragon Sauce
in a Butter Puff Pastry Basket

•
Tagliatelle with Fresh Spinach & Gorgonzola Cream

•
Butternut Squash, Cauliflower & Stilton Crumble

•
Broad Bean, Pea & Mint Risotto

•
Gnocchi with Oven Roasted Tomatoes, Pine Nuts, Peas & Truffle Oil

•
Pea & Shallot Tortelloni, Courgette Spaghetti & Herb Veloute

•
Spinach, Fennel & Feta Pithivier

Please choose one vegetarian main course to be added to your chosen menu

SAMPLE VEGAN MENU

FIRST COURSE

Dry Roasted Spiced Aubergine, Blackened Pepper, Roasted Courgette
Hummus, Olives & Flat Bread

MAIN COURSE

Flash Fried Gnocchi, Confit Tomato, Roasted Butternut Squash, Summer Leeks
Spinach & Truffle Oil

DESSERT

Vegan Chocolate Brownie
Raspberries & Vegan Ice Cream

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Therefore, if you have a severe food allergy please speak to management before placing an order. Full allergen information is available. Management can advise of all ingredients used.





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DESSERTS

Lemon Mascarpone Cheesecake

Fresh Raspberries, Raspberry Sauce & Cream

Belgian Chocolate Brownie with Vanilla Bean Ice Cream

Sticky Toffee Pudding with Hot Butterscotch Sauce

Local Cream or Vanilla Bean Ice Cream

Mango & Passionfruit Eton Mess

Oreo Cheesecake

Coffee Custard

Glazed Fresh Fig Tart with Apple Jam & Burnt Orange Sauce

English Summer Berry Trifle Pudding

Elderflower & Champagne Jelly

Fruit Compoté

Glazed English Apple & Frangipani Tart with Local Cream

Summer Berry Pavlova

Blackberry & Apple Crumble With Custard

Chocolate & Grand Marnier Brioche Bread & Butter Pudding with Cream

Pimms Jelly

Mint Syrup

Sticky Date & Ginger Pudding with Cinnamon Custard

Crème Brulee with Lemon Shortbread

Rum Baba

Belgian Chocolate Torte

Amarena Cherries & Vanilla Bean Ice Cream

Profiteroles with Warm Belgian Chocolate Sauce & Strawberries

Bakewell Tart

Custard





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TRIO OF DESSERTS

Please choose any three of the below to make your own personal dessert trio

Mini Glazed English Apple & Almond Tart

Sicilian Lemon & Mascarpone Cheesecake

Intense Passion Fruit Shot with Passion Sauce

Fresh Raspberry Mousse Shot with Raspberry Sauce

Mini Traditional Sherry Trifle Mini Tiramisu Shot

Mini Chocolate Brownie with Vanilla Ice Cream

Mini Sticky Toffee Pudding & Butterscotch Sauce

Pear & Sweet Ginger Tart

CHILDRENS MENU (12 YEARS & UNDER)

Locally made Pork Sausages, Butter Mash & Gravy

Homemade Chicken Goujons, Chips & Peas

Penne Pasta, Tomato Sauce, Grated Cheddar (v)

Roast Chicken, Roast Potatoes, Peas & Carrots

Ice Cream or Chocolate Cake

PROFESSIONALS

We can provide a hot main course for any photographers, videographers, musicians by prior arrangement.





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BARBECUE MENU

MENU ONE

Peppered English Sirloin Steaks
Cajun Pork Loin Steaks
Chicken Fillet Pieces with Lemon, Thyme, Rosemary & Garlic

MENU TWO

Home Made Beef Burgers
Locally Made Pork & Herb Sausages
Chicken Fillet Pieces with Lemon, Thyme, Rosemary & Garlic

FOR VEGETARIANS

Vegetarian Burgers & Sausages
Roasted Vegetable Kebabs
Field Mushrooms, Stuffed with Goats Cheese

SALADS

Dressed Green Salad
Heritage & Vine Tomatoes with Basil Dressing
Chunky Slaw
Roasted New Potatoes with Olive Oil, Tarragon & Mint
Assorted Breads & Unsalted Butter

DESSERTS

Any one served dessert from our menu

Buffet Filter Coffee, Tea & Infusions with Kearney's Chocolate Mint Crisps, can be added.





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SELF CARVE MENU

Any one served first course from our menu
Served With Crusty Breads & Unsalted Butter

MAIN COURSE

A Whole Roasted Leg of English Lamb Cooked With Rosemary & Garlic

Or

Roast English Sirloin of Beef Joint, Yorkshire Pudding

Or

Roast Loin of Pork, Cider Gravy, Sage & Onion Stuffing

Presented to your table on a carving board with jugs of Red Wine Pan Gravy and served with bowls of Duck Fat Roasted Potatoes, Honey Roasted Parsnips, Fine Green Beans, Carrots & Shallots

Your nominated carver will be given a carving knife & fork, chef's hat & apron for him or her to show off their excellent carving skills.

Cost per apron & hat £9.95 for your head carver to keep.

DESSERT

Any one served dessert from our menu

Buffet Filter Coffee, Tea & Infusions with Kearney's Chocolate Mint Crisps





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EVENING FOOD (MINIMUM 70 GUESTS)

Pig Roast

*Local Wrighton's Whole Spit Roasted Hog,
Vegetarian Burgers & Kebabs,
Herb & Onion Stuffing, Bramley Apple Sauce,
Soft & Crusty Rolls*

This will feed approximately 130 guests.

Not available November to February. Due to health & hygiene regulations we cannot re-purpose any left over pork.

Bacon and Sausage Bar

*English Back Bacon & Locally Made
Pork & Herb Sausages,
Roasted Vegetable Kebabs
& Vegetarian Burgers for Vegetarians
Soft & Crusty Rolls, Ketchup & Mustard*

Rustic Style Buffet

*Whole Brie De Meaux, Barbers Cheddar,
Coleston Bassett Stilton Sugar Baked Ham,
Country Paté, Pickles & Olives Crusty Bread
Celery, Grapes & Biscuits*

Cake of Cheeses (v)

*Why not add a cake of cheeses as a
beautiful focal point to have alongside
your evening food option?
Price on application.*

Pizza Bar

*Four different pizzas of your choice.
Made and cooked in front of your guests.
Served with Garlic Bread*

Fajita Bar

*Hot Chicken Strips, Refried Beans, Guacamole,
Crispy Lettuce, Tomato, Red Onion,
Sour Cream, Tortilla Wraps*

Giant Pan Paella

*Chicken, King Prawns, Peppers, Chorizo,
Onions, Garlic, Saffron Rice
All cooked in front of your guests in a giant pan and
served with dressed green salad and crusty bread*

Giant Pan German Sausage Bar

*Bratwurst, Frankfurters, Currywurst, Onions,
Curry Sauce, German Mustards & Crusty Rolls*

Carvery

*English Roast Beef, English Pork Loin, Apple Sauce,
Herb & Onion Stuffing, Horseradish Mustard
Green Salad, Sour Dough & Focaccia Rolls
Chef's carve in front of guest*





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OPTIONAL EXTRAS

Champagne Sorbet Course

Add some theatre after your first course with our champagne sorbet palate cleanser.

Oyster Station

A selection of the best British oysters.

Let our chefs wow your guests with a selection of premium oysters, shucked on the spot and presented beautifully with our classic selection of dressings to compliment your oysters:

*Shallot vinegar mignonette
Fresh lemons & tabasco*

Price available on request

Sweetie Bar

Enjoy this after dinner treat with a traditional style sweetie cart loaded full of sweetie classics.

Please Note: The sweetie bar can only be arranged alongside your pre-ordered evening food.

If you would like to discuss anything from our menu, please don't hesitate to contact us on 07775 441703 or by email garry@kearneyscatering.co.uk

Final numbers are required 14 days prior to your wedding day.

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