

BOYS
NATIONAL
SCHOOL
BUILT
1907

Gather *and* Feast

weddings . parties . events

AT THE OLD PARISH ROOMS







Gather
and
Feast

At Gather & Feast we pride ourselves on serving delicious, colourful, fresh and tasty food championing local suppliers where ever possible. Our team are friendly, professional and well organised with brilliant attention to detail.

These menu suggestions are a real reflection of our style and should give you plenty of inspiration however we like nothing more than creating bespoke menus tailored to you and your story.

Each occasion is unique and we have a versatile and accommodating approach, it would be lovely to meet for a chat about your plans and to create a personal catering proposal that ‘ticks all the boxes’ and ensures your day is truly memorable for years to come!

01621 843113

07841 585 025

hello@gatherandfeastevents.co.uk

CANAPÉS



Choice of 3 house canapés

Smoked Salmon & Cream Cheese Blinis

Wilkins Hot Gooseberry Chutney' Glazed Mini Sausages

Pink Peppercorn Crackers, Goats Cheese, Honey & Thyme

Or choose your own, additional supplements apply

Moroccan Lamb Kofte, Minted Yoghurt

Sticky Asian Pork, Pickled Cucumber

Tiny Yorkshire Puddings, Roast Beef, Horseradish

Salmon Teriyaki, Black Sesame Seeds

Thai Crab Parcels, Mango & Chilli Dip

Chorizo & Butternut Squash Skewers

Chicken Satay Skewers, Peanut Dip

Asparagus, Parma Ham, Parmesan with Hollandaise

Herb & Mozzarella Arancini, Tomato & Chilli Dip 🍃

Sweet Potato Falafel, Moroccan Hot Sauce 🍃

Zatar Crumbed Halloumi, Spiced Tomato Relish 🍃

Crab Filo Tartlets

Parmesan Cookies, Sunblush Tomatoes & Pesto 🍃

Antipasti Skewers

Dill Scones, Smoked Salmon, Horseradish

Crème Fraiche

Marinated Cherry Tomato & Basil Bruschetta 🍃





PLATED MENU SUGGESTIONS

Choose one starter, one main course and one dessert or serve a duo of mini puddings.

Vegetarian alternatives will be provided for the starter and main course.

Starters

- Spiced Butternut Squash Soup,
Toasted Seeds 🍃
- Roast Tomato & Red Pepper Soup,
Pesto 🍃
- Cured Salmon, Horseradish Crème
Fraiche, Watercress & Warm Blinis
- Prawn Cocktail, Marie Rose Dressing,
Wholemeal Bread
- Parma Ham & Melon
- Pate, Fig & Date Toast, Chutney
- Ham Hock Terrine, Sourdough Toast,
Chutney
- Roasted Beetroot, Goats Cheese,
Hazelnut Salad 🍃
- Roasted Butternut Squash, Parma Ham,
Goats Cheese Salad
- Mozzarella, Tomato & Basil Salad 🍃
- Meze Plate 🍃

Deli Sharing Board Ideas

Smoked Fish Platter

- Honey Roast Salmon
- Peppered Mackerel
- Lambton & Jackson Maldon Cured Salmon
- Smoked Crevettes
- Quail Eggs
- Salmon Caviar
- Horseradish Crème Fraiche
- Spelt & Rye Bread

Pate & Terrine Board

- Duck & Sloe Gin Pate
- Mushroom Pate
- Pork Pistachio & Apricot Terrine
- Chutney
- Pickled Vegetables
- Rustic Sourdough Baguette

Antipasti Grazing Board

- Charcuterie
- Creamy Mozzarella & Basil
- Sunblush Tomatoes
- Marinated Artichokes
- Herby Olives
- Warm Focaccia

Mains

Herb Roasted Chicken Supreme, White Wine Cream & Crispy Pancetta

Buttered New Potatoes, Braised Peas & Carrots

Italian Stuffed Chicken Breast & Basil Cream Sauce

Herby Crushed Potatoes, Buttered Green Beans & Roasted Tomatoes

Roasted Cod in Parma Ham with a Chive Butter Sauce

Crushed New Potatoes, Buttered Green Beans & Roasted Tomatoes

Sea Bass with Pesto Crust

Crushed New Potatoes, Buttered Green Beans & Roasted Tomatoes

Roast Fillet of Beef with Béarnaise Sauce (supplement)

Fondant Potato, Green Beans & Roasted Tomatoes

Rump of Lamb with Rosemary (supplement)

Potato Rosti, Oven Roasted Ratatouille, Buttered Green Beans

Slow Roasted Belly of Pork with Caramelised Onions & Cider

Creamy Mash & Greens

Vegetarian Dishes

Pumpkin & Feta Pie with Pine Nut Crumble Topping 🍃

Beetroot Tarte Tatin, Goats Cheese & Onion Marmalade 🍃

Spinach Roulade with Ricotta & Sunblush Tomatoes 🍃

Sweet Potato, Spinach & Feta Filo Pie, Moroccan Spiced Cous cous, Tzatziki 🍃

Sharing Mains

Lemon & Thyme Chicken

Herby Crushed Potatoes, Pea Asparagus & Goats Cheese, Oven Roasted Tomatoes With Shallots, Garlic & Herb Mayo

Slow Roasted Moroccan Lamb Shoulder

Jewelled Cous Cous, Aubergine Rolls with Feta & Pomegranate, Orzo & Tomato Salad, Tzatziki

Fillet of Beef, Bearnaise Sauce

Herby Crushed Potatoes or Aspen Fries, Warm Asparagus & Samphire Salad, Oven Roasted Tomatoes With Shallots

Slow Roasted Herby Shoulder of Pork

Potato Dauphinoise, Roasted Roots, Buttered Greens, Baked Spiced Apples, Crackling Straws, Jugs of Gravy

Slow Roasted Shoulder of Lamb with Rosemary

Boulangere Potatoes, Mediterranean Ratatouille, Buttered Greens, Mint Sauce, Jugs of Gravy Straws, Jugs of Gravy

Plated Desserts

Classic Lemon Tart, Raspberry Sorbet

Summer Berry or Spiced Autumn Fruit Pavlovas

Sticky Toffee Pudding with Clotted Cream Ice Cream – served warm

Chocolate Brownie, Chocolate Sauce & Vanilla Bean Ice Cream - served warm

Jam Jar Desserts

Tiramisu

Eton Mess

Passion Fruit Pannacotta

Raspberry & White Chocolate Cheesecake

Sharing Desserts Ideas – think big, served to tables

Giant Pavlovas

Summer Berries, Lemon & Elderflower, Poached Peaches, Raspberries & Blueberries

Cheesecakes

Salted Caramel & Peanut Butter, White Chocolate & Summer Berries

Chocolate Fudge Brownie Stack

Jugs of Hot Chocolate Sauce & Ice Cream Buckets

Sticky Toffee Pudding

Jugs of Toffee Sauce & Ice Cream Buckets



*Evening food as part of
your all day package*

Disco Fries

Posh cheesy chips

British Cheese Table

*Served with biscuits & crackers, chutneys,
grapes & celery*

Smoked Back Bacon Baps

*Served in floury bakery baps with Heinz
Ketchup & HP Sauce*

Toasties

Cheese & Ham and Cheese & Onion Chutney





KID'S MENU

To Start

Hummus, Crudites & Breadsticks

or

Cheesy Garlic Bread

For Mains

Chicken Goujons, Chips & Peas

or

Mini Sausages, Mash & Peas

or

Mac & Cheese

For Dessert

Jelly & Ice Cream

or

Chocolate Brownie & Ice Cream

We can also serve kids a smaller portion of your main menu.



FEAST TABLE

An indulgent visual and culinary feast, imagine rustic wooden tables laden with all things good to eat...fresh colourful salads, tarts, cold meats and bakery bread. All beautifully presented and waiting for your guests to help themselves.

Choose seven canapes to be served with reception drinks.

Choose one from each section

Peppered Topside of Beef with Horseradish Cream

Marmalade Glazed Ham, Chutney & Mustard

Giant Mediterranean Prawns with Citrus Mayo

Poached Salmon with Dill & Mustard Sauce

Honey Roast Salmon, New Potato & Beetroot Salad

Chicken Caesar Salad & Crunchy Croutons

Smoked Chicken & Mango with Creamy Coriander Yoghurt Dressing

Ham Hock, Jersey Royals, Sugar Snap Peas, Grain Mustard Dressing

Roasted Red Pepper, Spinach & Goats Cheese Tart 🍷

Pea, Spring Onion & Goats Cheese Tart 🍷

Chicken, Ham & Honey Mustard Raised Pie

Thai Crab Tart

12

Served with honey & mustard potatoes, mixed leaf salad, a selection of breads and two of the following:

Cous Cous with Asparagus, Herbs & Pine Nuts

Bulgur Wheat with Pomegranate, & Feta

Faro, Feta, Lemon & Pine Nuts

Roasted Red Pepper, Green Bean & Courgette with Pesto Dressing

Asparagus & Pea with Goats Cheese

Roasted Tomatoes, Fennel & Chickpea, Honey Dressing

Sweetcorn, Chorizo & Toasted Almond

Honey & Spice Roasted Roots, Rocket & Feta

Heritage Tomatoes with Balsamic Glaze

Celeriac & Apple Slaw

Dessert Table

Go large with a selection of large desserts served with bowls of berries and jugs of cream

Or go mini with lots of little shot glass desserts and patisserie



TWILIGHT WEDDING FOOD IDEAS

All that dancing is bound to make you hungry. We offer a range of seriously tasty evening food options for when the need for snacking gets!

Pulled Pork Baps

Served in floury bakery baps with tasty stuffing & apple sauce

Burger Bar

Aberdeen angus beef burgers, crispy buttermilk chicken and spiced bean burgers served in brioche buns with add your own toppings & French Fries

Pizzas

Stone baked pizzas with a selection of toppings, coleslaw & green salad

Ploughman's Picnic

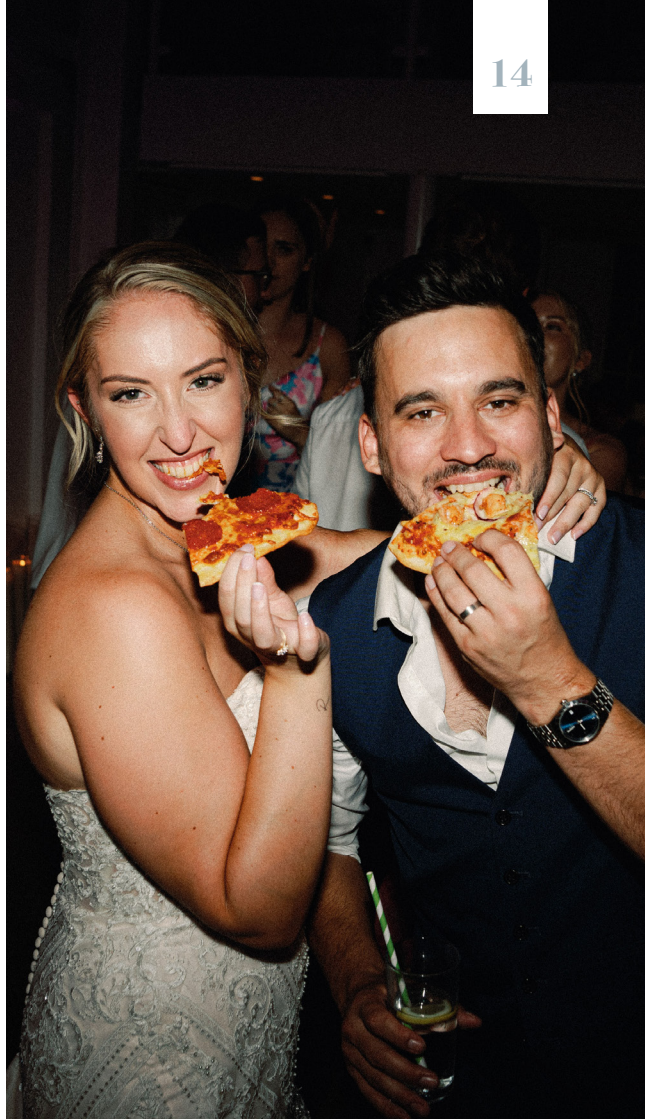
A selection of British Cheeses, Pork Pies, Handmade Scotch Eggs served with baguettes,, biscuits & crackers, chutney, fruit & vine tomatoes

Pimp Your Mac & Cheese

Little pots of creamy mac & cheese, add your own toppings crispy bacon, chorizo crumb, chilli jam, balsamic onions

Spanish Rice Bowls

Chicken, Chorizo & Prawn Squash, Chickpea & Red Pepper





*Freshly made finger sandwiches
& bridge rolls*

Smoked Salmon & Cracked Black Pepper
Cucumber & Cream Cheese 🍷
Poached Salmon & Cucumber
Roast Beef, Horseradish & Rocket
Egg Mayonnaise & Chive 🍷
Baked Ham, Tomato & Wholegrain Mustard
Mayo
Ham & Mature Cheddar
Coronation Chicken
Three Cheese & Spring Onion

Savouries

Homemade Sausage Rolls
Mini Pork Pies
Mini Goats Cheese & Chutney Tarts 🍷
Mini Tomato & Cheddar Tarts 🍷
Cheese Straws 🍷

Sweets

Buttermilk Scones, Clotted Cream & Tiptree
Strawberry Jam
Cake Stands with a selection of cakes
& mini fancies
Mini Coffee & Hazelnut Profiteroles
Little Lemon Butterfly Cakes
Raspberry Macaroons
Summer Berry Tarts
Chocolate Fudge Brownies
Raspberry Bakewell Tarts
Lemon Drizzle Bites
Chocolate Dipped Strawberries
Meringue Kisses
White Chocolate, Raspberry & Pistachio
Profiteroles
Coffee & Walnut Bites
Buttermilk Pannacotta, Strawberries & Orange
Crumble
Lemon Meringue Posset
Lavender Shortbread
Rose Shortbread



*Freshly made sandwiches and
mini rolls*

Baked Ham, Tomato & Wholegrain Mustard

Baked Ham & Mature Cheddar

Smoked Salmon & Cream Cheese

Tuna & Cucumber

Coronation Chicken

Chicken Salad

Cheese & Tomato 🍴

Three Cheese & Onion 🍴

Egg & Chive Mayo 🍴

Devilled Egg Mayo 🍴

Roast Beef, Rocket & Horseradish

Hummus & Roasted Veggies 🍴

Savouries

Traditional Sausage Rolls

Cheese & Tomato Tartlets 🍴

Goats Cheese & Chutney Tartlets 🍴

Sweet Potato Falafel 🍴

Chicken Tikka Skewers, Minted Yoghurt Dip

Savouries continued...

Crudites, Tortilla Chips & Dips 🍴

Tiger Prawns in Filo Pastry

Mozzarella & Herb Arancini 🍴

Mini Pork Pies

Samosas & Bhajis, Mango Chutney

Smoked Salmon & Cream Cheese Blinis

King Prawns, Bloody Mary Dip

Desserts

Mini Coffee & Hazelnut Profiteroles

Macarons

Chocolate Fudge Brownies

Chocolate Dipped Strawberries

Cheesecake Shot Glasses

Lemon Meringue Posset

Chocolate Espresso Mousse

WEDDING CAKE FLAVOURS

Here you'll find some of our most popular mouthwatering cake flavours. All our sponges, buttercreams and syrups are handmade for you in the Gather & Feast kitchen.

As always we love recreating personal favourites so just let us know if you don't see yours here!

Classics

Victoria Sponge - vanilla sponge, vanilla syrup, raspberry jam, vanilla bean buttercream

Lemon - lemon almond sponge, lemon zest syrup, lemon curd, lemon buttercream

Double Chocolate - dark chocolate sponge, milk chocolate buttercream, dark chocolate ganache

Carrot Cake - spiced carrot sponge, orange zest syrup, vanilla cream cheese frosting, pistachio nuts

Espresso - coffee & brown sugar sponge, espresso & coffee liqueur syrup, coffee mascarpone frosting

Red Velvet - cocoa & buttermilk sponge, cream cheese frosting

Granny O'Donnell's Fruit Cake - just like our granny used to make super dark, rich and boozy with dried vine fruits, glace cherry, pineapple & walnuts

Spring & Summer

Lemon & Elderflower - lemon sponge, elderflower syrup, elderflower buttercream & lemon curd

Raspberry, Mascarpone & Lime - lime sponge, lime zest syrup, fresh raspberries & creamy mascarpone frosting

Strawberry & Champagne - vanilla sponge, champagne syrup, fresh strawberries & champagne buttercream

White Peach & Prosecco - vanilla sponge, prosecco poached white peaches, prosecco syrup, white peach buttercream

White Chocolate & Raspberry - vanilla sponge, vanilla bean syrup, fresh raspberries, white chocolate ganache

Autumn & Winter

Salted Caramel & Rum - brown sugar sponge, rum syrup, salted caramel buttercream

Orange Blossom - orange almond sponge, orange blossom syrup, orange blossom buttercream

Hummingbird Cake - banana & pineapple sponge, pineapple syrup, lime zest cream cheese frosting, pecan brittle

Chocolate Hazelnut - chocolate fudge cake, Frangelico syrup, chopped hazelnuts & fluffy Nutella mousse frosting

Black Forest - dark chocolate sponge, kirsch syrup, morello cherry compote and vanilla bean buttercream



“We cannot recommend Gather & Feast enough. Emily completed the catering at Old Parish Rooms for our wedding and the food was amazing. Lots of positive comments from the guests and we would definitely use them again for additional events as and when required. Thanks to Emily and the team for the day. Both ourselves.... Mr & Mrs G appreciate everything. Definitely 10 out of 10.”

-Matt & Michelle

“Gather and feast provided the catering for our wedding at The Old Parish Rooms. We thought the food was superb as did all our guests. Emily and her team were absolutely amazing nothing was too much trouble and they made the day go so smoothly. From start to finish we didn't have to worry about a thing. Emily was always so easy to contact and was a great help with all the arrangements at the venue. A huge thank you to you Emily and your team you made our wedding day even more special.”

- Anna & Malcolm

“We can't thank Gather and Feast enough for making our wedding day at the old parish rooms as wonderful as we imagined. The day was as relaxed as could be. Not only did they keep in touch when I needed, they pulled together a delicious wedding cake with 4 days notice including one tier being vegan and gluten free cupcakes on the side.

Gluten Free and vegan guests said they had never felt so looked after and considered. The waitresses were really attentive and the bar staff helped keep the party alive to the point some of us didn't want to leave.

Thank you to the whole team for all your efforts!”

-Katherine & Simon

“Superb customer service! Gather & Feast were amazing throughout, from answering all of our questions to the scrumptious food, lovely staff and service on the day. They were super friendly and helpful when it came to guests with tougher dietary requirements and offered guidance wherever we felt clueless!”

- Abi & Alex





Gather *and* Feast

weddings . parties . events

Get in touch

**2 Park Cottages, Curling Tye Lane
Woodham Walter, Maldon CM9 6LT**

01621 843113 | 07841 585 025

hello@gatherandfeastevents.co.uk

With Special Thanks To Photographers:

Three Flower Photography, Kelsie Low, Veronika Ward, Kristian Lissimore,
Joseph Kinnerman, Tom Halliday, Lee Garland, Torri & Lori, O & C Photography
D & A Photography, Natalie J Watts, Heather Sham Photography