SEAR

Events

AWARD-WINNING WEDDING CATERERS

2025 SPRING/SUMMER WEDDING MENU

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Events

Weddings INC.

Wedding Industry Awards

WINNER

2022

CANAPES

Buttermilk fried cajun chicken - sriracha mayonnaise - pickled cucumber
(Vegan fried cajun cauliflower - vegan sriracha mayo - pickled cucumber)

Olive tapenade - roasted red pepper puree & sundried tomato mini tart (Vegan)

Salt beef crispbread - mustard mayo - pickles

Whipped goats cheese vol au vent - herb crumb (V)

Glazed, crispy pork belly - caramelized apple ketchup - spring onion & sesame seeds (GF)
(Glazed celeriac - caramelised apple ketchup - spring onion & sesame seeds) (V & GF)

Smoked mackerel pate - grilled sourdough - dill

Moroccan hummus - avocado puree - seeded cracker (Vegan)

Pork & sage sausage roll - 'Sear' brown sauce

Oak smoked Scottish salmon - charcoal & rye cracker - wasabi - dill
£1.5 surcharge

Coronation chicken - mini poppadom - coriander
(Vegan coronation 'Bold Bean' chickpeas - mini poppadom - coriander) (GF)

Spiced lamb koftas - tzatziki

Black 'Bold Bean' chile - tostada - lime sour cream - pickled red onion - coriander (Vegan, GF)

Crayfish remoulade - grilled sourdough - breakfast radish
£1.5 surcharge

Gluten & dairy free replacements are available!
Please choose four options as standard

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STARTERS

(Plated or Sharing)

Marinated heritage tomatoes - house 'burrata' - roasted red pepper puree - basil crumb - basil oil
(V & GF)

Hot oak smoked Trout - pickled cucumber ribbons - horseradish sour cream - sourdough croutons - micro coriander
£1.5 surcharge

Grilled peach & serrano ham salad - dressed balsamic wild rocket - house 'burrata' - puffed wild rice - shiso cress
(V & GF)

Wild mushroom arancini - basil mayonnaise - salsa roja (V & GF)
£1.5 surcharge

Charred & marinated courgette salad - honey & lemon vinaigrette - compressed fennel - dill mayonnaise
(V & GF)

Antipasti board: Chiltern charcuterie cured meats - marinated olives - grilled globe artichoke hearts - manchego - charred romano peppers - hummus - pickled red onions - rosemary focaccia
£4.5 surcharge per person

Candied beetroot & heritage carrot to replace the cured meats or hot smoked trout for vegetarians and vegans

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MAINS

(Sharing plates)

Meat

Slow cooked lamb shoulder
£2 surcharge

Seared chicken breast supreme

Slow braised teriyaki beef brisket

Roasted lamb leg (served medium)
£2 surcharge

Char siu roasted pork collar

BBQ Hereford sirloin (served medium)
£3 surcharge

Vegetarian/Vegan alternatives:

Spiced tagine & za'atar roasted cauliflower florets (Vegan & GF)

Mediterranean vegetable tart (Vegan)

Carbohydrates

Triple cooked chips - chives & dill (Vegan & GF)
Truffle & parmesan surcharge £1

Crispy cajun potato tots - truffle & parmesan - chives & dill (Vegan & GF)

Roasted new potatoes with confit garlic butter & herbs (V & GF) (Vegan alternative available)

Beef fat potato rosti (GF) (Vegan alternative available)

Creamed potato - chives (GF) (Vegan alternative available)

Sides

Charred tender stem broccoli - harissa sour cream - crispy shallots
(V & GF)

Barbecued Romano peppers - toasted pine nuts - olive oil
(Vegan & GF)

BBQ miso hispi cabbage - puffed wild rice - vegan sour cream
(Vegan & GF)

Charred butternut squash - vegetarian basil pesto - goats cheese
(V & GF)

Spiced & charred corn - avocado puree - lime & mint yoghurt - green onion - herb oil (GF)

Braised, creamy 'Bold Beans' - charred & roasted peppers, courgettes, onions & lemon glazed carrots
(V & GF)

Salads

Home smoked feta - pickled pomegranate - coriander & radish salad (V & GF)

Pickled red cabbage slaw - black onion seeds (Vegan & GF)

Charred & pickled beetroot salad - whipped goats cheese - pea shoot & watercress (V & GF)

Roasted broccoli - miso caesar dressing - bacon crumb - lemon zest & crispy capers (GF)

French green leaf salad - house dressing (Vegan & GF)

'Sear' caesar salad - homemade dressing - sourdough croutons - parmesan shavings - anchovies

Please choose one meat option with one vegetarian alternative, one carbohydrate, one salad and two additional sides

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MAINS

(Plated)

Seared chicken breast supreme - creamed potato - charred tender stem broccoli - roasted onion in thyme butter

Slow cooked beef featherblade - potato terrine - glazed carrot with a herb crumb - onion petals

Roasted lamb leg - lamb fat potato rosti - grilled gem with miso caesar dressing - buttered green leaf kale
£2 surcharge

BBQ Hereford sirloin (served medium) - can be served with any of the above garnish
£3 surcharge

All served with a Jus sauce

Vegetarian/Vegan alternatives:

Spiced tagine & za'atar roasted cauliflower (Vegan & GF)

Mediterranean vegetable tart (Vegan)

Mushroom wellington (Vegan)

The vegetarian/vegan alternative will replace the meat on your chosen dish

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Sauces

Chimichurri emulsion - pickled chilli
(Vegan & GF)

Sriracha mayonnaise (V & GF)

Dill mayonnaise (V & GF)

Wasabi mayonnaise (V & GF)

Smoked aubergine & confit garlic puree
(V & GF)

Caramelized cauliflower puree
(V & GF)

Harissa sour cream (V & GF)

Lime creme fraiche
(V & GF)

Each sauce is £1 per person surcharge

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DESSERT

(Plated or Sharing)

Fudge brownie - milk chocolate cremeux - salted caramel - raspberry gel - chocolate crumb - lime zest (V)

Summer berry 'cheesecake' - set cheesecake cream - berry compote - lotus crumble - honey (V)

Chocolate ganache tart - blood orange gel - honeycomb (V)

'Pavlova' - mango & passion fruit - micro mint (Vegan)

Cheeseboard - Lincolnshire poacher - Nettlebed creamery Bix - Black bomber - Beauvale Blue - pickled grapes - red onion chutney - fennel & spring onion chutney - sourdough crackers (V)
£3.5 surcharge per person

Vegan & gluten free replacements available

Pricing

All prices are excluding VAT.

Four canape options and a three course wedding breakfast including food and service - £73 per person

Full package including all food, service and complete tableware hire - £82 per person

Bread & whipped butters - £3
(This does not count as a course)

Full package cost includes:

- A tasting for two to help select the menu
- Four canape varieties served by waiting staff during reception drinks
- Three course wedding breakfast (plated or sharing)
- Glassware and service for your reception drinks
- Stylish crockery, cutlery and glassware for the tables
- Luxury linens including napkins
- Front of house manager and team to serve your reception drinks with canapes, wedding breakfast and wines (based on an eight hour day)

Evening food is available dependant on the event location and start time. These are priced at £10 per person.

If your wedding is in a marquee or facility without a kitchen then we will also need to hire kitchen equipment for your catering tent. This is likely to cost £400-800 depending on your final numbers.

Bar staff can be provided for evening drinks at £7.50 per person.

Canapés plus a two-course wedding breakfast option is available.

FAQ's

Do you offer tastings?
Absolutely! These run from October to April. The exception to this is that if you book your wedding for the same year, we will do our best to fit you in around our events. These are based at our kitchen unit in South Oxfordshire.

When do you need a deposit by?
All dates stay open until we receive a 25% non-refundable deposit based on estimated numbers and courses. Once this is paid, we will confirm and reserve the date for you. The deposit will be deducted from the final invoice.

What is the cancellation policy?
As written within our terms and conditions below, in the unfortunate event of a booking having to be cancelled, confirmation in writing is needed and your deposit will be retained.
Events cancelled within six months of the confirmed date will be charged at 75% of the estimated invoice total. Cancellations within three months will be charged the full 100% invoice amount.

How much power do we need?
We will need 12KW of power or the equivalent is four separate 13 amp plug sockets (normal sockets). This will need to be ready for us upon our arrival.

Water supply?
If it is possible to have access to a water supply, that's really helpful for us but it is not essential.

How much time do we need before service?
We will arrive between two & three hours prior to canapés being served, depending on the wedding size. This gives us plenty of time to set up, including setting and laying the tables.

What space do we need?
We will need you to supply a catering tent, a minimum size of 12 x 6 metres with 12 trestle tables. Please ensure there is enough space to park our vans next to the tent to load & unload.

How much space do you need on the tables?
For the sharing style dishes, please ensure we have adequate room to place the large sharing bowls down on each table.

Is the menu flexible?
Our menu is specifically designed and planned to ensure a quick service whilst retaining the quality of our food. Any menu changes will be down to our discretion and will need to be well thought out. This may also incur an additional charge.

Does it matter when we do our speeches?
To ensure the best quality of food, we would ask very kindly that you refrain from any speeches just before the main course.