

A gourmet dish is presented on a dark green, textured ceramic plate. The dish features two seared scallops with a golden-brown crust and a cross-hatched pattern on their sides. A vibrant green vegetable, possibly a leafy green like spinach or a young pea pod, is draped over the scallops. Four small, bright yellow spheres are arranged around the main components. The background is a light-colored, metallic surface.

ROSETTE EVENT CATERING

Est-2017
Herefordshire

Welcome to Rosette Event Catering

Firstly, congratulations on your engagement!

If you love food as much as we do then your definitely in the right place.

Rosettes is an award winning family owned event catering company based in Herefordshire, We have catered for hundreds of weddings, delivering the very best seasonal Herefordshire & British produce, prepared by our outstanding chefs in our 5* hygiene rated state of the art production kitchens and delivered by our first class service team.

All dishes can be adapted to suit dietary requirements and personal tastes



Classic Canapés

*Canapés are an ideal way to get your guests talking and smiling.
They excite the senses for the meal to come, to be both beautiful and delicious.*

MEAT

Hereford Beef Carpaccio, Chive Blini with Truffle Oil & Parmesan
Tamworth belly Pork, black pudding crisp, crackling Powder & Herefordshire cider gel
Crispy Hereford Beef cheek bon bon & wild mushroom ketchup
Braised Welsh Lamb shoulder croquette, minted salsa Verde
Chicken liver parfait, crispy chicken skin & red grape chutney

FISH

Fresh Scottish Salmon tartare. Beetroot Rosti, creme fraiche & caviar
Seared sesame crusted fresh Tuna, pickled cucumber & kaffir lime soy sauce
Mini Salt Cod Fritter, pea & tarragon emulsion
Smoked Salmon Blinis with Crème Fraiche & Caviar
Thai Flavoured mini Crab Cakes served with Avocado & Lime Salsa

VEGGIE

Gruyere & cranberry croque monsieur
Wye valley Asparagus & aged feta mini tartlet, lemon & herb emulsion
Spiced Butternut squash Arancini, Sour Cream & Deep Fried Sage
Whipped Dorstone Goats cheese, beetroot crisp & black olive caramel
Compressed watermelon, barrel aged feta & balsamic pearls

Rosettes Canapés

Modern, fun & rustic approach to canapes, creating a touch of theatre & talking point among guests

MEAT

Forest of Dean wild Boar chipolatas, honey & mustard glaze
Harissa Lamb lollipops & dukkha crust
Mini Hereford beef burgers & Butty Bac mini tankers
Tandoori Flavoured Chicken fillet, mini popadom, cucumber & minted yoghurt
Roast Hereford Beef, mini Yorkshire & whipped horseradish cream

FISH

Beer battered Cod, triple cooked chip, tartare sauce
Spiced Seabass Fillet mini Taco's, salsa & sour cream
King prawn cocktail shots, baby gem & mini tobasco
Fresh coconut tempura prawn & sweet chilli sauce
Crispy Salt & pepper Squid, lemon & thyme aioli

VEGGIE

Dorstone Goats cheese croquette, beetroot & orange
Roasted Mediterranean vegetable bruschetta & cashew pesto
Mac & cheese bon bon & truffle mayo
Beer Battered Halloumi, chips & fresh tartare sauce
Mini whipped Brie filo tart, confit red onion & chilli jam

Classic

Gazpacho (V)

garden pea, crème fraîche & mint oil

King Prawns

avocado mousse, dark rye crisp
& bloody Marie sauce

Twice Baked Monkland Blue Souffle (V)

Waldorf salad & citrus dressing

Wye Valley Smoked Salmon Fishcake

Crispy hens egg , shaved Wye valley asparagus
& hollandaise sauce

Ham Hock Terrine

chorizo Scotch egg & charred
sweetcorn ribs

Starters

Spring / Summer



Rosettes style

Line caught Gower Seabass Ceviche

pickled beetroot, marinated anchovies,
oat milk crème fraîche & dill oil

Hereford Beef Carpaccio

egg yolk puree, horseradish granola
& pickled shallots

Gower Peninsula Crab Tian

hand picked white meat, cucumber carpaccio, compressed
water melon & pickled fennel

Pressed Chicken Terrine

"Caesar salad" charred baby gem, parmesan custard
& crispy Parma ham

Burrata (V)

Heritage tomatoes, grilled peach, tomato consommé
& basil oil



Main Course

Spring / Summer

Classic

Roasted Fresh Cod Loin

crab & crushed jersey royals, crispy rocket
& warm tartare sauce

Moroccan Style Lamb Shank

Harissa mash, gremolata & black olive jus

Portobello Mushroom Wellington (V)

caramelised shallots, wilted spinach, Vintage cream
cheese, butternut squash puree
& port reduction

Lemon & Thyme Chicken Breast

roasted garlic mash, crispy skin & salsa verde

Spinach & Ricotta Ravioli (V)

roasted baby pepper, tomato sauce & crispy basil

Rosettes style

Brecon Marsh Lamb

Rose harissa Rack, shredded shoulder tagine
beignet, butternut squash, charred baby
courgette & minted salsa verde

Aged Hereford Beef Fillet

crispy tempura monk fish Scampi, Roscoff onion
& potato terrine, lemon & parsley gremolata,

Spring field Farm Chicken Crown

chicken thigh terrine, sweetcorn puree,
chanterelles. cavolo Nero, verjus chicken sauce

Wye Valley Asparagus

Cep mushroom tarte Tatin, wilted spinach,
crushed jersey royals, Romesco sauce & chive oil

Wild Sea Trout

English garden pea & wild garlic risotto, crispy
pancetta & aged parmesan

Classic

Little Hereford cheese Croquette (V)
roasted Mediterranean vegetables
& basil pesto

Dorstone Goats Cheese (V)
caramelised red onion & beetroot tarte Tatin
& crispy wild rocket salad

Chicken Liver Parfait
roasted hazelnuts, red onion jam
& toasted brioche

Roasted Butternut Squash Velouté (V)
crème fraiche & warm red chilli dressing

Wye Valley & Severn Smoked Salmon
dill cucumber, rye crisp, beetroot & roasted lemon
crème fraiche

Starters

Autumn / Winter



Rosettes style

Forest of Dean Wild Boar Pate
Pistachio granola, poached Black Worcester pear,
radicchio & honey oat bread

Spiced Brown Butter Shrimp
Fresh crumpet, pickled cucumber, radish &
crispy capers

Confit Duck leg Terrine
Liver parfait, pickled blackberries, walnuts
& toasted brioche

Millie Fuille (V)
Miso Roasted cauliflower, Hereford Hop & onion seed
puffs, beer pickled onions

Charred Cornish Mackerel
Kohlrabi & Hereford apple salad, parsnip cream tart
& coastal herbs



Main Course

CLASSIC

Hereford Beef & Butty Bac Pie

cheddar & mustard mash, parsnip crisps
& Beef sauce

Madget's Farm Duck Breast

braised red cabbage, carrot puree,
Hasselback potato & orange sauce

Pave of Scottish Salmon

dill risotto, samphire & shellfish sauce

Icelandic Cod Loin

creamy mash, deep fried "scraps" pea puree
& warm tartare sauce

Free Range Chicken & Ham Hock Pie

Colcannon mash, crispy leeks & pan gravy

AUTUM / WINTER

ROSETTE STYLE

Hereford Beef fillet

Aged fillet, slow cooked beef cheek, beef fat
fondant, mushroom ketchup, beer pickled onion
& bone marrow jus

Tamworth Pork Fillet Wellington

black pudding, belly & roasted hazelnuts,
Herefordshire apple & celeriac tart, mustard
seed jus

Local Estate Venison Loin

glazed faggot, Oakchurch cherries, potato
& turnip terrine, girolles & port reduction

Cornish Hake fillet

Native lobster Ravioli, wilted spinach, lobster
bisque & costal herbs

Lady Rosetta Potato (V)

Hereford hop cheese & potato mousse, black
garlic ketchup, roasted Ceps, beer pickled onions
& tenderstem

Plant Based - Vegan Menu

Starters

Wye Valley Asparagus

romesco sauce & Herefordshire
apple balsamic, flaked almonds

Chestnut Mushroom & Tarragon Pate

tomato & chilli jam, grilled sour
dough

Heirloom Tomato

Heirloom tomatoes & radish, shiso
yogurt

Sweetcorn & courgette fritters

pomegranate, beetroot carpaccio
& sweet chilli sauce

Mains

Portobello Mushroom Wellington

caramelised shallots, wilted spinach, squash
puree, confit potatoes & port reduction

Roasted Jackfruit Croquettes

roasted cauliflower rice, tahini cauliflower
puree, toasted pine nuts & herb oil

Aubergine & Sweet Potato Tagine

lemon & almond cous cous, apricots &
preserved lemon oil

Smoked King Oyster Mushroom

risotto, butternut squash & sage

Desserts

Hazlenut Chocolate Mousse

fresh raspberry gel &
cashew cream

Aquafaba Meringue

poached basil strawberries &
strawberry sorbet

Herefordshire Apple & Fig Crumble

diary free ice cream &
caramel sauce

Strawberry Hibiscus Cheesecake

lime curd, vanilla shortbread,
pistachio & sorrel

Sharing board

Tempura Banana blossom, Camembert style cheese, wild mushroom Arancini & black truffle , baba ghanoush,
honey roasted figs, Tzatziki, fresh rye bread & whipped sage butter



Rosettes Hereford Steakhouse

Providing the finest aged Hereford Beef & freshest Celtic seafood,
served on Rosettes wooden boards, sharing sides & salads for the ultimate wedding feast

Sides

Black truffle mash
triple cooked chips
Dirty chips
Buttermilk onion rings
Market vegetables
Confit garlic & parmesan ciabatta
Rosette mac & cheese
Dirty Mash
Dressed Bone marrow
Potato & onion terrine
Chilli butter corn on the cob

BUTCHERS BLOCK

English Longbone (Tomahawk)

Hereford Porterhouse

Hereford Chateaubriand

Extras

Whole or half Lobster
Seared Foie gras
Jacobs ladder
Au Poivre / béarnaise / Chimichurri
Maitre D' butter

Salads

Classic Caesar
Cos, anchovies, crispy bacon,
garlic croutons

Golden Beetroot & Dorstone
goats Cheese & walnut dressing

Heritage Tomato & Buffalo
mozzarella, basil pesto

Mudeford Quay Crab
avocado & bloody mary sauce

Sharing Sides

Fresh Salads

Charred water melon, mint, chilli & feta salad

Roasted butternut squash & orzo pasta, herb oil

Moroccan couscous & roasted vegetables

Heritage tomato, buffalo mozzarella & basil pesto

Dorstone goats cheese, beetroot
& walnut dressing

Potato salad with honey & mustard



Vegetables

Roasted Heritage potatoes, garlic & parsley

Charred Hispi cabbage, French vinaigrette & crispy shallots

Jersey royals, crispy capers, herb oil salad cream

Dirty mash, shredded Hereford Beef, herby
sourdough crumb & bone marrow gravy

Honey roasted chantenay carrots, orange & thyme butter

Charred tender stem, courgettes, fine French
beans, lemon & pine nut dressing



Desserts

Classic

Vanilla Crème Brulée

Macerated Herefordshire strawberries
& mini meringue

Belgium Chocolate Brownie

Vanilla ice cream & salted caramel sauce

Herefordshire Strawberry Eton Mess

Chewy meringue, Chantilly cream & coulis

Herefordshire Orchard Apple Crumble

Popcorn ice cream

Sticky Toffee Pudding

Crème anglaise & toffee sauce

White chocolate Cheesecake

Oakchurch raspberries

Rosettes

Vanilla Yoghurt Pannacotta

Raspberry gel, pistachio ice cream & tuille crunch

Rosettes "Banoffee pie" Sundae

Caramelised bananas, toffee sauce, chocolate ganache
& clotted ice cream

Taste of Lemon

Glazed lemon tart, citrus posset, lemon & pistachio
drizzle cake & raspberry sorbet

Jaffa Cake Pudding

Seville orange syrup sponge, milk chocolate ganache,
orange gel & marmalade ice cream

Rosettes Treacle Tart

Poached vanilla pear, stem ginger ice cream
& walnut brittle



Spanish

Spanish tortilla, lemon & garlic sardine fillets,
Sautéed chorizo & red wine, marinated olives,
Honey roasted chicken wings, seafood paella, Crispy
Squid, stuffed feta peppers,
Fried chilli prawns, Serrano ham,
Patas bravas, salted cod fitters & caper aioli

Sharing Boards

Perfect Starter or Sharing Main



Greek

Lamb kofta kebabs & tzatziki,
Feta salad, hummus, taramasalata
Fresh pitta bread, marinated artichokes,
Dolmades, stuffed feta peppers, kibbeh,
Marinated anchovies
Grilled halloumi & minted yogurt



Italian

Meatballs, provola, sliced prosciutto, Honey
Goats cheese, rosemary focaccia, Tomato
Bruschetta, basil pesto,
Salmon Arancini, roasted figs,
Parsley butter gnocchi, polpettina,
Porchetta,



Middle Eastern

Pomegranate molasse glazed lamb,
Flaked almond cous cous, halloumi & quinoa
Fattoush, shakshuka, tabbouleh, falafel, Vegetable
tagine, chicken tarator,
Spiced roasted cauliflower, hummus, Aubergine
pilaf, baba ghanoush



British

Black pudding scotch egg & bloody Marie rose sauce,
Caramelised red onion pork sausage roll,
Prawn cocktail in shot glasses,
Aged Hereford sirloin steak on garlic mushrooms
Mortimer's forest Venison slider burger,
Juniper mayo & red currant mayo

BBQ FEAST

Classic

Gourmet Hereford beef burger
Local Pork sausage or Cumberland rings
Peri Peri chicken breast
BBQ belly pork
minted leg of Welsh Lamb & chili skewers
Chicken drumsticks, honey & mustard glaze
Charred halloumi & sweet pepper kebabs (V)
Cajun Chicken breast & chorizo skewers
Tahini cauliflower steaks, lemon oil (V)
Boneless chicken thighs, parsley & garlic

Rosettes Style

Salmon in a foil wrap, fennel & herb butter
Charred Dorset Mackerel, chemoula sauce
Soy glazed Madgett's Duck breast, chilli & garlic
Flat iron steak, smoked paprika & rosemary oil
Seared yellow fin Tuna & pineapple salsa
King Scallops & King prawns, smoky sweet chilli glaze
Hereford sirloin & chimichurri
Buttered Native Lobster tail
Spatchcock Quail, wild garlic & lemon thyme
Jack Daniels BBQ Jacobs ladders

Sides & Artisan Bread

Rustic Farm house rolls
Peter Cooks Brioche burger buns
Flat breads
Seeded Ledbury loaf
Jacket potatoes
Grated Cheese & sauteed red onion
Buttered corn on the cob
Pimiento Mac & cheese

Sauces

Chimichurri
Deep South mustard
Sweet Tomato Chutney
Spiced Ketchup
Jack Daniels BBQ
Garlic Mayo
Thai sweet chilli
Honey & mustard

Fresh Salads

Charred water melon, mint, chilli & feta salad
Roasted squash & herb orzo pasta
Moroccan couscous & roasted vegetables
Green salad & house dressing
Cherry tomato & mozzarella salad, basil pesto
Caesar salad, crisp cos, croutons, parmesan
Dorstone goats cheese, beetroot & walnut dressing
Potato salad with honey & mustard
Spicy Asian coleslaw
Crispy pancetta & Avocado, bloody Mary sauce

Cooked Slow & Low

Finest Local meats, slow cooked for a minimum of 12 hours, served on wooden sharing platters

Welsh Shoulder of Lamb

Pomegranate molasses glazed

Local Porchetta

Rosemary & garlic seasoning

12hr Hereford Brisket

Black treacle & mustard seeds

Tamworth Pork Shoulder

Jack Daniels BBQ sauce

Street Food by Rosettes

(Minimum 30 of each)

Slow Cooked Curried Welsh Lamb

`West Indian' style curried shredded Lamb, sweet mash, coconut rice & mango 'slaw"

Kalbi Hereford Brisket with Sticky Rice & Kimchi

Korean style brisket, pan fried spring onions, Kimchi & sticky rice

Slow Cooked Hoi Sin Mushroom & Jackfruit (V)

Coconut Rice, spring onion, fresh chilli & coriander

Vietnamese Pork Bao Bun

Steamed Chinese bun, sticky BBQ pork shoulder & pickles

Halloumi Stir Fry Salad (V)

Halloumi fries & polenta fries, Iranian Fattoush salad & harissa yoghurt

Lamb Souvlaki Tender Cooked Lamb Shoulder

Chargrilled flat breads, braised rice, tzatziki & chilli sauce

Sticky Soy, Chilli & Honey Hereford Short Ribs

Sesame seed oriental vegetable noodle salad

Sweet Potato Falafel Burger

Roast sweet potato, falafel, baba ghanoush & wild rocket

Traditional Fish & Chips

Beer battered South coast Cod, chips & homemade tartar sauce

Evening Food

Continental Buffet

Chef's extensive local cheese selection with artisan breads, crackers, chutneys and sliced fruits, locally made pâté selection with soft breads and mixed pickles
Deli cuts of antipasti & marinated olives

Evening Snack Buffet

Mini bacon broiche rolls
Chipolata hot dogs with fried onions
Cheese & tomato toasties

Evening Hog Roast

Local free range Pig cooked in a traditional hog roaster, carved by our chef with plenty of crackling, sage stuffing, a choice of mustards, Bramley apple sauce, potato, honey & mustard salad, house salad & chunky coleslaw

Stone Baked Pizza

Italian style stone baked pizzas, toppings of your choice, Cajun spiced wedges, house salads & roasted garlic mayo

Childrens Menu

(under 10's)

Grilled Chicken Fillets, potato wedges & seasonal vegetables

Breaded Fresh Haddock Goujons, chips & garden peas

Pasta Twists, tomato & basil sauce, garlic bread

Sausage & Mash, onion gravy (vegetarian sausages available)

Cheese & Tomato Pizza, crudités

'Mac & Cheese', seasonal salad

Strawberry Jelly, vanilla ice cream

Chocolate brownie, marshmallows & chocolate sauce

Cookie dough, toffee pieces

Milk Chocolate Pots, shortbread fingers

Vanilla Pancakes, caramel sauce

Extras

Poole Bay Oyster Station

Lemon, tabasco, raspberry & shallot vinegar

Vintage Rowlestone Ice cream Cart

Top quality ice cream & favourite toppings

Cake Made of Cheese

Local & continental cheese, decorated with fresh fruit





Delivering an exclusive bespoke first class drinks service to compliment the multi award winning Rosettes team. we have teamed up with Tanners UK along with many outstanding Herefordshire drinks companies.

Sophisticated Cocktail Bar

Flights of Wine

Wine matching the Rosettes style menu for the ultimate dining experience

Maître d Sommelier - full table service

Exquisite Champagne Receptions

For more details please visit
www.rosettecatering.co.uk



Award Winning Team



FAQ

Frequently Asked Questions

Q. What is the next step if I like what I see?

A. Well that's amazing news! please get in touch via email with your chosen date, guest numbers and venue details, we will check availability and confirm the important date. We would usually meet up for a chat at one of our offices or alternatively organise a time for a call with the option of a video call if preferred.

Q. When and what do we need to pay?

A. To secure your date with us we require a 20% non refundable deposit. We then require 20% of the remaining balance to be paid once the tastings has taken place, this will be based on your estimated guest numbers and chosen menu. The remaining balance is to be in our bank account 30 days prior to the big day.

Q.How many staff will be at the wedding and what's the uniform?

A. depending on your chosen menu and guest numbers, for a wedding of 100 guests we would provide 6 service staff, an event manager, 2 award winning chefs and a kitchen porter. Our uniform for serving staff consists of a black shirt and trousers, red tie and a Grey Rosettes apron.

Q.What about guests with dietary requirements?

A. We are so used to this as almost every wedding has a list of special requirements. Please do not worry as we can cater for all dietary needs. Please clearly inform on the summary at least a month prior to the wedding and your guests will be more than looked after.

Q. When do you need final guest numbers and menu choices?

A. We will be in touch 6 weeks before the wedding to follow up on the completed summary including final guest numbers, you will only be charged for the final guests numbers given at this stage, all menu choices are also required 30 days before the wedding. This will generate the final invoice for full payment 30 days prior to your wedding.

Q. Do you offer bespoke services and can you recommend other wedding services?

A. We know how busy you will be organising your big day, we are more than happy recommending amazing local suppliers that we regularly work with from wedding cakes, bar companies, stylists or wedding planners. We specialise in bespoke menus and it would be our pleasure working with you to design your perfect wedding breakfast.



We really hope to speak to you soon!

THANK YOU!

www.rosettecatering.co.uk
07398939025



**Rosette Event
Catering Ltd**

Other catering premises

