

Cheek
& Tongue
Event Caterers

SAMPLE MENUS

WEDDING BREAKFAST
MENUS

CANAPES

BLACK PUDDING FRITTER, MUSTARD MAYO

GOAT CHEESE BON BON, BEETROOT KETCHUP

TEMPURA KING PRAWN, LEMON AIOLI

HONEY AND MUSTARD SAUSAGE

MINI QUICHE

SALT COD CROQUETTES, PEPPER PURÉE

MINI ROAST BEEF YORKSHIRE PUDDING

GOATS CHEESE ON CROUTE CANDIED NUTS

MINI FISHCAKE SAFFRON MAYO

DUCK RILLIETTE, PEAR PUREE

ROAST PUMPKIN, GOATS CURD, TRUFFLED HONEY

TIGER PRAWNS, GARLIC AIOLI

SOURDOUGH, RICOTTA, PICKLED WILD MUSHROOMS

PIG CHEEK AND PEA ARANCINI

BRUNOISE OF SMOKED SALMON, DILL CREME FRAICHE

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Event Caterers

THREE COURSE BRITISH ROAST

STARTER

GRILLED MACKEREL FILLET, HORSERADISH CREME
FRESH, PICKLED CUCUMBER, DILL OIL

NEW POTATO, WILD MUSHROOM TART

DUCK TERRINE, PEAR AND APPLE CHUTNEY, TOASTED
SOURDOUGH

MAINS

ROASTED SIRLOIN OF BEEF, BEEF DRIPPING ROAST
POTATOES, YORKSHIRE PUDDING, LANCASHIRE
CAULIFLOWER CHEESE, STOCK POT CARROTS, GREENS,
ROAST SHALLOT AND THYME STUFFING, BEEF GRAVY

BEEF WELLINGTON, ROAST GARLIC MASH, WILD
MUSHROOMS, THYME ROASTED CARROTS, RED WINE
SAUCE

GOATS CHEESE WELLINGTON, BRAISED RED CABBAGE,
THYME ROAST POTATOES, GREENS, SHALLOT STUFFING,
VEGETARIAN GRAVY

DESSERT

STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE
CREAM

STRAWBERRY TRIFLE

LEMON TART, ITALIAN MERINGUE, RASPBERRIES

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Event Caterers

ITALIAN FOUR COURSES

HOMEMADE FOCACCIA PIZZA BREAD, OLIVE OIL, AGED BALSAMIC, GAETA OLIVES, PARMA HAM



HOMEMADE RICOTTA AND SPINACH RAVIOLI, CHERRY TOMATO RAGU



SLOW COOKED BEEF CHEEK, POLENTA MASH, CAVOLO NERO, PICKLED WILD MUSHROOMS



TEXTURES OF CHOCOLATE, OREO CRUMB, MILK ICE CREAM

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TAPAS

CATALAN BREAD



SALT COD CROQUETTES, LEMON AIOLI, PEPPER
PUREE



CHICKEN, CHORIZO, SKEWERS, FENNEL,
SMOKED PAPRIKA, CHICKPEA PUREE



PATATAS BRAVAS



CHILLI, GARLIC, TIGER PRAWNS



TREACLE CONTRA FILLET OF BEEF, SMOKED
POTATO PUREE, SHALLOTS



CREME CATALAN

ITALIAN SHARING MENU

SHARING BOARD

GAETA OLIVES, PARMA HAM, RICOTTA, SMOKED SCAMORZA, ARANCINI, FOCACCIA PIZZA BREAD

TRADITIONAL NEAPOLITAN PIZZA, PASTA AND SALADS

DIAVOLA (SPICY SALAMI, NDUJA, FIOR DI LATTE)

MARGHERITTA (FIOR DI LATTE, TOMATO, BASIL)

NAPOLI (FIOR DI LATTE, TOMATO, ANCHOVIES)

CAPRA DOLCE (FIOR DI LATTE, TOMATO, GOATS' CHEESE, CARAMELISED ONIONS, HONEY)

CAPRICCIOSA (FIOR DI LATTE, TOMATO, ARTICHOKE, OLIVES, PORCINI MUSHROOMS)

THE FRATELLI (FIOR DI LATTE, TOMATO, BABY PLUM TOMATOES, PARMA HAM, ROCKET)

PAPPA (FIOR DI LATTE, TOMATO, TALEGGIO CHEESE, PARMA HAM, CALABRIAN CHILLIES)



PENNE CAPONATA, OLIVES, CHERRY TOMATOES



HERITAGE TOMATO SALAD, OREGANO, BURRATA CHEESE
FENNEL AND ROCKET SALAD, LEMON DRESSING

DESSERT BOARD

TIRAMISU, PROFITEROLES, MINI TRIFLE

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BBQ AND SHARING BOARDS

SHARING BOARD

MAC AND CHEESE BITES, CHIPOLTE MAYO

BBQ CHICKEN WINGS, GREEN ONIONS

BATTERED CAULIFLOWER, MUSTARD MAYO

MINI DOGS, MUSTARD AND HONEY

MAINS

CALIFORNIAN SAUSAGE, TREAACLE CONTRA FILLET OF BEEF, SMOKED PAPRIKA LEMON AND CHICKEN SKEWERS

WARM NEW POTATOES, BROWN BUTTER, CHIVES

CELERIAC SLAW

SPICY RICE, PEAS, BBQ CORN

CAESAR SALAD, TOASTED CROUTES

DESSERT

RASPBERRY ETON MESS, LEMON CURD, MERINGUE (BUILD YOURSLEF)



DESSERT BOARD

STICKY TOFFEE PUDDING, SALTED CARAMEL

MINI LEMON MERINGUE PIE

PROFITEROLES

CHOCOLATE STRAWBERRIES

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FINE DINING

WILD MUSHROOM RAVIOLO, PARMESAN, CHIVE
OIL



WARM BREAD, HOMEMADE BUTTER



GRAVLAX OF SALMON, GOLDEN BEETROOT,
CREME FRAICHE



SEABASS, ALMOND BUTTER, BROCCOLI PUREE



DUO OF DUCK (BREAST AND LEG) CELERIAC, GINGER
BREAD PUREE DUCK JUS



COMPRESSED PINEAPPLE COCONUT SORBET



DUCK EGG CUSTARD TART, BLACKBERRY, PINK
PEPPERCORN MERINGUE CLOTTED CREAM ICE CREAM

AFTERNOON TEA

SANDWICHES

EGG AND CRESS MAYO

SMOKED SALMON

CUCUMBER AND CREAM CHEESE

HAM AND MUSTARD

CORONATION CHICKEN

SWEETS

LEMON TART, ITALIAN MERINGUE

CARROT CAKE

MINI VICTORIA SPONGE

ECLAIRS

SCONE WITH JAM AND CLOTTED CREAM

ADD ONS

SAUSAGE ROLL

CHEESE AND ONION PASTY

MINI STEAK PIE

GLASS OF PROSECCO OR CARVA



CELEBRATION CAKES

VANILLA SPONGE CAKE

VANILLA CREAM, STRAWBERRY JAM AND
FRESH BERRIES

CHOCOLATE ORANGE CAKE

CHOCOLATE SPONGE
CHOCOLATE CREAM
TERRY'S CHOCOLATE ORANGE
CHOCOLATE GANACHE

LEMON AND RASPBERRY CAKE

LEMON SPONGE
LEMON CURD, RASPBERRY JAM
VANILLA CREAM

CHOCOLATE CROQUEMBOUCHE

PROFITEROLES WITH VANILLA CREAM,
CHOCOLATE SAUCE



EITHER NAKED CAKE OR ICED CAKE

EVENING MENUS

CANAPES AND BOWL FOOD

CANAPES

ROAST PUMPKIN, GOATS CURD, TRUFFLED HONEY

TIGER PRAWNS, GARLIC AIOLI

SALT COD CROQUETTE, SAFRON AND LEMON MAYO

BATTERED BLACK PUDDING FRITTER, MUSTARD MAYO

DUCK RILLETTE, PEAR PUREE

SOURDOUGH, RICOTTA, PICKLED WILD MUSHROOMS

PIG CHEEK AND PEA ARANCINI

BRUNOISE OF SMOKED SALMON, DILL CREME FRAICHE

BOWL FOOD

PORK SAUSAGE AND CHAMP MASH, ONION GRAVY

CONTRA FILLET OF BEEF, PRESSED DAUPHINOISE, CHARRED SPRING ONIONS

CHICKEN KATSU CURRY, STEAMED RICE, SESAME

SOY AND HONEY ROAST DUCK, PAK CHOI, EGG NOODLES

LENTIL DAHL, BOMBAY POTATOES, ROAST CAULIFLOWER

LEEK RISOTTO, TRUFFLE, PARMESAN

ROAST BEETROOT, CANDIED WALNUTS, GOATS CURD, BALSAMTIC DRESSING

ROAST CHICKEN, CAESAR SALAD, FOCACCIA CROUTES

DESSERT

RASPBERRY ETON MESS, LEMON CURD, MERINGUE

STRAWBERRY TRIFLE

CHOCOLATE ORANGE TART, VANILLA CREAM

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TRADITIONAL NEAPOLITAN STYLE PIZZA

DIAVOLA (SPICY SALAMI, NDUJA, FIOR DI LATTE)

MARGHERITTA (FIOR DI LATTE, TOMATO, BASIL)

NAPOLI (FIOR DI LATTE, TOMATO, ANCHOVIES)

CAPRA DOLCE (FIOR DI LATTE, TOMATO, GOATS' CHEESE,
CAMELISED ONIONS, HONEY)

CAPRICCIOSA (FIOR DI LATTE, TOMATO, ARTICHOKE,
OLIVES, PORCINI MUSHROOMS)

THE FRATELLI (FIOR DI LATTE, TOMATO, BABY PLUM
TOMATOES, PARMA HAM, ROCKET)

PAPPA (FIOR DI LATTE, TOMATO, TALEGGIO CHEESE, PARMA
HAM, CALABRIAN CHILLIES)

STREET FOOD

SMOKED PORK SAUSAGE, MUSTARD, KETCHUP RELISH

BEEF AND BEAN CHILLI, NACHOS, SALSA, SOUR CREAM

BANG BANG CHICKEN

LOADED FRIES, SOUR CREAM, SMOKEY BACON,
CHEDDAR CHEESE

MAC AND CHEESE BITES

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PITTA GYROS

CHICKEN GYROS- GRILLED CHICKEN, FLATBREAD, SKIN ON FRIES, TZATZIKI, CHILLI SAUCE, GREEK SALAD

HALLOUMI GYROS- FLATBREAD, SKIN ON FRIES, TZATZIKI, CHILLI SAUCE, GREEK SALAD

LAMB KOFTA- FLATBREAD, SKIN ON FRIES, TZAZIKI, CHILLI SAUCE, GREEK SALAD



HOG ROAST

FULL HOG ROAST

APPLE SAUCE

STUFFING

VARIETY OF BREADS

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LAMB NECK HOTPOT

OUR CLASSIC LAMB NECK HOTPOT

PICKLED RED CABBAGE



CHOICE OF PIES

HOMEMADE PIES, TRIPLE COOKED CHIPS, PROPER
GRAVY

STEAK AND ALE PIE

CHEESE AND ONION

BUTTER PIE

CHICKEN AND HAM

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BURGER SHACK

6 OZ BEEF BURGER, ONION JAM, BURGER SAUCE, BABY GEM, TOMATO

BUTTERMILK CHICKEN BURGER, BURGER SAUCE, BABY GEM, TOMATO

JERK CHICKEN BURGER, SIRACHA MAYONNAISE, GRILLED PINEAPPLE, BABY GEM

MOVING MOUNTAIN BURGER, KETCHUP RELISH, BABY GEM, TOMATO

ALL SERVED WITH BRIOCHE, SKIN ON FRIES, SLAW

ADD ONS:
CHEDDAR CHEESE
STREAKY BACON
BEEF CHILI
JALAPENOS
ONION RINGS



BREAKFAST BAPS

CHOICE OF:
LIVSEY'S PORK SAUSAGE
BACON
EGG
HASBROWN



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CONTACT US

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