



LAYCOCK CATERING FOR ALL OCCASIONS

Website: www.laycockcatering.co.uk

**BUFFETS FOR WEDDINGS, BIRTHDAYS, FUNERALS,
ANNIVERSARIES, CHRISTENINGS, GARDEN PARTIES AND
CORPORATE CATERING. ALSO DINNER PARTIES AND SIT DOWN
MEALS WITH WAITRESS SERVICE**

*Sit down wedding breakfast with waitress service
at £22.50 a head for three courses
£17.50 for two courses*

The price is for one or two options in each course which is chosen before the event with the couple deciding what the options should be. The prices includes all staffing. Crockery and cutlery, napkins, rectangular table cloths and all clearing away. No vat

Please note for marquees there is additional charge as to the amount of cooking and refrigeration equipment needed which is dependent on the menu choice.

Tea and coffee is served at the end of the meal is required.

*Optional Extras: - Please see our canape selection menus
Cheese and biscuits £4 a head
Serving of Welcome Drink £25
Cutting of cake and distribution £20*

*Cheryl Laycock, Gemstones
80 Severn Road Weston-super-Mare BS23 1DU
Tel: 01934 626483 or 07711035652 or
Email: Cheryl.laycock@laycockcatering.co.uk*



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Starters

Mushroom stuffed vol-au-vont served with baby leaves and balsamic dressing (V)

Farmhouse Pate with chutney and crusty bread

Roasted peppers served on lemon scented couscous (V)

Assorted melon balls with mint (V)

Traditional Prawn Cocktail

Homemade mackerel pate with breadsticks

Main Courses

Salmon with lemon and herb sauce

Roast pork fillet stuffed with apricots and wrapped in bacon

Chicken breast stuffed with chorizo and mushrooms in a Madeira sauce

Blackthorn cider sausages with spring onion mash and red wine gravy

Slow cooked lamb with almonds, warm spices, dates and apricots

Braised beef in Guinness

Butternut squash and cauliflower Curry (V)

Stilton, pear and spinach quiche (V)

Cheese, pepper and red onion strudel (V)

All served with seasonal vegetables

Desserts

Fresh strawberries and cream (seasonal)

Homemade cheesecake with fruit topping

Sparkling wine jellies with grapes

Turkish delight Meringues, chocolate gateaux

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