

Menu & Price Guide

2025-2026



Kearney's

Private & Corporate Event Catering





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CANAPÉS

HOT

Locally Made Mini Cumberland Sausages
with Honey Mustard Dip (GF)

Provençal Tart Parmesan Reggiano (v)

Chicken Fillet Tikka with Raita (GF)

English Lamb Koftas with Mint Yoghurt (GF)

Pan Fried Tiger Prawns with Fresh Ginger,
Sesame Oil & Sweet Chilli Dip (GF)

Fresh Spinach, Stilton
& Sweet Mango Filo Parcel (v)

Home Made Herb Scones topped
with Sautéed Leeks & Cheddar (v)

Gressingham Duck Pancakes with Hoi Sin,
Cucumber & Spring Onion

Mini Barbecued Pulled Pork Crostini
Sour Cream & Chives

Mini Crispy Fish Cakes with Herb Mayonnaise

Pulled Lamb Croquette
with Burnt Apple Jelly

Chicken Fillet Satay with Peanut Sauce

Gruyère & Caramelised Onion Croquette (v)

Spinach, Ricotta & Sweet Pepper Roulade (v)

Haggis & Neaps with Whiskey Hollandaise

COLD

Rare Roast Beef Fillet & Horseradish Bruschetta

Prosciutto & Sweet Melon Skewers (GF)

Severn & Wye Smoked Salmon
with Dill Mayonnaise on Granary

Spiced Crab & Ginger Blini

Mini Plum Tomatoes with Italian Mozzarella
& Fresh Basil (v) (GF)

Whipped Goats Cheese Tart with Sweet Apple (v)

Truffle Cream Cheese, Honey & Vegetable Tart (v)

Severn & Wye Hot Smoked Salmon,
Ribbon Beetroot Blini

Seared Fresh Figs with Oxford Blue Emulsion (v) (GF)

Smoked Chicken, Apricot & Pistachio Tarts

OYSTERS

A selection of the best British oysters.

Let our chefs wow your guests with a selection of premium oysters,
shucked on the spot and presented beautifully with our
classic selection of dressings to compliment your oysters:
Shallot vinegar mignonette • Fresh lemons & tabasco

minimum order 100



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FIRST COURSE

COLD

- Burrata with Confit Vine Tomatoes & Basil Oil (v)(GF)
-
- Dorset Farm Artisan Charcuterie Plate, Fennel, Apple, Cornichons & Capers (GF)
-
- Duo of Severn & Wye Smoked Salmon with Pickled Cucumber & Sweet Lemon Dressing (GF)
-
- Parma Ham with Flash Fried Figs & Italian Mozzarella (GF)
-
- White Hand Picked Devon Crab with Ginger, Coriander Mayonnaise, Chilli Jam (Supplement) (GF)
-
- Fresh Scottish Salmon Terrine, Wild Rocket & Lemon Wedge (GF)
-
- Spinach, Caramelised Onion & Goat's Cheese Tart (v)
-
- Seared Hand Line Tuna Loin, Wakame Slaw & Ponzu Chilli Dressing (GF)
-
- Ham Hock & Smoked Chicken Terrine, Pickled Vegetables & Mustard Mayonnaise (GF)
-
- Gravadlax, Sweet Mustard & Dill Mayonnaise (GF)
-
- Butternut Squash & Barkham Blue Tart (v)
-
- Dry Roasted Spiced Aubergine, Blackened Pepper, Roasted Courgette, Hummus, Olives & Flat Breads (vg)
-
- Chilli Labneh with Honey & Fennel Roasted Heritage Carrot, Dukkah & Confit Garlic (v)
-
- Sesame Salmon Tataki, Lemongrass Rice, Miso Cabbage & Pickled Ginger
-
- Roasted Mediterranean Vegetable Timbale, Puy Lentils, Toasted Cashew & Tahini Paté (vg)

HOT

- Thai Fishcakes, Asian Slaw & Chilli Oil (GF)
-
- Broad Bean, Pea & Mint Risotto with Dressed Baby Leaf Salad (v) (GF)
-
- Pan Fried Cornish King Scallops with Crispy Pancetta (Supplement) (GF)
-
- Scottish Salmon In Butter Puff Pastry with Lemon Hollandaise (Supplement)
-
- Roasted Parsnip & Spiced Bramley Apple Soup with Sour Cream & Chives (v) (GF)
-
- Baked Butternut Squash & Celeriac Soup with English Stilton Crouton (v)



ADD A SORBET COURSE

MAIN COURSE

As each dish is bespoke to your preferences, accompaniments are interchangeable

Roast Sirloin of English Beef with Pan Gravy & Yorkshire Pudding
(Supplement)
Duck Fat Roast Potatoes, Honey Roasted Carrots,
Parsnips & Fine Beans

English Chicken
with a choice of one of the following sauces:
Tarragon, Cream & Vermouth
Red Wine, Bacon & Mushrooms
Lemon Thyme
Chorizo, Red Wine & Tomatoes
Boulangere Potatoes, Seasonal Vegetables

Roast Fillet of Oxfordshire Beef with Rich Madeira & Shallot Sauce
(Supplement) (GF)
Dauphinoise Potatoes, Heritage Carrots,
Steamed Tender Stem Broccoli

Upgrade your fillet of Oxfordshire Beef
to a mouth watering Beef Wellington
(Supplement)

Tagliatelle
Fresh Spinach & Gorgonzola Cream (v)

Butternut Squash, Cauliflower & Stilton Crumble (v)

Baked Darn of Scottish Salmon with Hollandaise Sauce (GF)
Baby New Seasoned Potatoes, Asparagus

Locally Made Pork & Herb Sausages
with Red Wine & Onion Gravy Traditional Butter Mash,
Bowls of Honey Roasted Celeriac, Parsnips & Carrots

Sautéed Wild & Field Mushrooms
in a Rich Madeira, Shallot & Tarragon Sauce
in a Butter Puff Pastry Basket (v)

Gressingham Duck Breast with Classic Orange Sauce
(Supplement) (GF)
Roasted Sweet Potato, Baby Carrots & Wilted Spinach

Newlyn Hake
Brown Shrimp Linguine, Samphire Smoked Butter

Sticky Pork Belly with Sage & Cider Sauce (GF)
Pressed Herb Potato, Baked Apple, Butternut Puree

Flash Fried Gnocchi
Spinach, Butternut Squash, Confit Tomatoes,
Peas, Truffle Oil and Pea Shoots (v)

Pea & Shallot Tortelloni
Courgette Spaghetti & Herb Veloute (v)

Roast Rack of Devon Lamb with Red Wine & Rosemary Reduction
(Supplement) (GF)
Dauphinoise Potatoes, Charred Provençal Vegetables



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MAIN COURSE

Cornish Sea Bass with Shitake Mushroom Broth
Lemon Noodles

•

Guinea Fowl (Supplement)
Sautéed Breast & Confit Leg, with Ginger & Lime Sauce,
Roasted Sweet Potato, Steamed Tender Stem Broccoli

•

Sweet Potato & Leek Sunflower Ravioli
Baby Spinach, Salt Baked Celeriac, Herb Veloute (vg)

•

Roast Loin of English Pork, Pan Gravy (GF)
Duck Fat Roast Potatoes, Spiced Red Cabbage, Fine Beans

•

Moroccan Lamb Tagine (Supplement)
Almond, Date & Coriander Rice

•

Broad Bean, Pea & Mint Risotto (v)

•

Spinach, Fennel & Feta Pithivier (v)

•

Mushroom Wellington
Red Wine Gravy, Olive Oil Roast Potatoes (vg)

•

Slow Cooked BBQ Braised Beef Brisket
Smoked Butter Mash,
Honey Roasted Parsnips & Carrots

Seared Loch Duart Salmon Fillet
Toasted Almond, Coriander & Chilli Wild & Basmati Rice,
Salted Cucumber & Pomegranate Yoghurt Dressing

•

Whole Dressed Prepared Native Lobster (POA)
Hot Roasted Rosemary & Garlic Potatoes,
Summer Salad (DF)(GF)

•

Mille Feuille of Wild & Field Mushrooms
Pressed Herb Potato, Charred Asparagus (vg)

CHILDREN'S MENU

(12 YEARS & UNDER)

Smaller portions of your chosen main meal can
be served to children under 12 years of age.

Alternatively please choose one option from the list below:

Locally made Pork Sausages, Butter Mash & Gravy

•

Homemade Chicken Goujons, Chips & Peas

•

Penne Pasta, Tomato Sauce, Grated Cheddar (v)

•

Roast Chicken, Roast Potatoes, Peas & Carrots

Ice Cream or Chocolate Cake

PROFESSIONALS & SUPPLIERS

We can provide a hot main course for any photographers,
videographers, musicians by prior arrangement,




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DESSERTS

Lemon Mascarpone Cheesecake
Fresh Raspberries, Raspberry Crumb & Cream

Traditional Belgian Chocolate Brownie
with Vanilla Bean Ice Cream

Mango & Passionfruit Eton Mess

Oreo Cheesecake
Caramel & Salted Caramel Ice Cream

Glazed Fresh Fig Tart with Apple Jam
& Burnt Orange Sauce

Elderflower & Champagne Jelly
Fruit Compoté

Glazed English Apple & Frangipani Tart
with Local Cream

Summer Berry Pavlova (GF)

Sticky Toffee Pudding with Hot Butterscotch Sauce
Local Cream or Vanilla Bean Ice Cream

Blackberry & Apple Crumble With Custard

Summer Fruits Pannacotta with Lavendar Shortbread

Belgian Chocolate Torte (GF)
Amarena Cherries & Clotted Cream

Bakewell Tart with Custard

Milk Chocolate & Hazelnut Tart
Pistachio Ice Cream, Espresso Macaron

Cheese Board
Selection of British Cheese, Honey, Dates, Biscuits

Banana, Rum & Coconut Cake (vg)
Salted Caramel Ice Cream

White Chocolate Creme Brulée
Blackberries

Biscoff Cheesecake
Coffee Creme Anglaise

Warm Apple, Hazelnut & Saffron Cake (vg)
Coconut Ice Cream

Sicilian Lemon Tart
Textures of Raspberry



TRIO OF DESSERTS

Please choose any three of the below
to make your own personal dessert trio:

Glazed English Apple & Almond Tart

Sicilian Lemon & Mascarpone Cheesecake

Intense Passion Fruit Shot with Passion Sauce

Fresh White Chocolate & Raspberry Mousse Shot
with Raspberry Sauce

Traditional Sherry Trifle Mini Tiramisu Shot

Chocolate Brownie with Vanilla Ice Cream

Sticky Toffee Pudding & Butterscotch Sauce

Pear & Sweet Ginger Tart



Desserts can be adapted to become sharing desserts or dessert stations

Trio of desserts is a supplement



AMAZING!!

Our daughter got married in a field in Chipping Norton in the Cotswolds in May this year [2023].

There were 200 + guests and we had to choose a Catering Company, we chose Kearney's.

We were absolutely delighted with the service they provided, the standard of the food, the service and the staff were all fantastic. We had a taster meal where we were able to try the menu we had chosen, it was sensational, I said to my wife it won't be as good as that when there are 200 people - it was every bit as good, everyone said how fantastic the food was and how lovely all the staff were, nothing was too much trouble and everything was done with a smile.

We had food in the evening - paella, bacon and sausage baps, pizza and that was fantastic as well.

To prepare food to that standard in a marquee was nothing short of miraculous - it made the day very special and I can't recommend Garry and his team highly enough.

Tom Handley
(Father of the Bride)

BBQ MENU

BBQ CHOICES

Please choose any three from the below:

Peppered English Sirloin or Ribeye Steaks (supplement)

Cajun Pork Loin Steaks

Chicken Fillet Pieces with Lemon,
Thyme, Rosemary & Garlic

Home Made Beef Burgers
with Monterey Jack Cheese & Brioche Buns

Locally Made Pork & Herb Sausages

Massala Lamb Chops

Loch Duart Salmon Fillet

Lamb Kofta with Mint Yoghurt

Boneless Jerk Chicken Thighs

Monkfish & King Prawn Kebabs (supplement)

Locally Made Sweet Chilli Pork Savages

FOR VEGETARIANS

Vegetarian Burgers & Sausages

Roasted Vegetable Kebabs

Field Mushrooms, Stuffed with Goats Cheese

Halloumi, Pepper & Aubergine Skewers

ACCOMPANIMENTS FOR BBQ & SHARING BOARDS

Please choose any three salads from the below
to accompany your bbq options:

Toasted Almond Coriander & Chilli Wild & Basmati Rice

Cucumber, Greek Yoghurt, Mint & Pomegranate

Roasted New Season Potatoes, Mint, Tarragon & Olive Oil

Heritage & Vine Tomatoes, Sweet Basil Dressing

Celery, Apple & Candied Walnut

Dressed Mixed Leaf, Parmesan & Balsamic

Greek Salad

Tabouli

Roasted Courgette, Red Pepper & Fine Beans

Spiced Cous Cous, Red Onion, Apricot & Dates

Carrot, Lime, Spring Onion, Pickled Ginger & Soy

Caesar Salad

*Our two course BBQ menu package
includes one served dessert from our list*



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SHARING BOARDS

We can curate the perfect sharing boards for your special day.

Choose from the following:

FIRST COURSE

Fire Roasted Aubergine, Red Peppers & Courgettes
Italian Mozzarella, Confit Plum Tomato & Sweet Basil Dressing
Napoli Salami, Parma Ham & Chorizo Picante
Olives, Hummus & Toasted Focaccia

MAIN COURSE

A selection of sharing options (choose 3)
Barbeque Braised Beef Brisket
Masala Lamb Chops
Seared Boneless Chicken Thighs with Lemon & Herb
Steamed Loch Duart Salmon Fillet with Garlic Mayonnaise
Spiced English Lamb Kofta with Mint Yoghurt
Chicken Sheesh Kebabs
Spiced Sweet Potato Roulade (v)
Roasted Vegetable Kebabs (v)
Halloumi, Pepper & Mushroom Skewers (v)
Salmon En Croute
Moroccan Tagine

Our three course sharing menu package includes three salads and one served dessert from our list

SELF CARVE MENU

Add a touch of theatre to your special day by choosing a self carve menu.

Nominate a guest from each table to be the carver. Your nominated carver will be given a carving knife & fork, chef's hat & apron for him or her to show off their excellent carving skills.

A Whole Roasted Leg of English Lamb Cooked With Rosemary & Garlic, Apricot & Almond Stuffing

Or

Roast English Sirloin of Beef Joint, Yorkshire Pudding

Or

Roast Loin of Pork, Cider Gravy, Sage & Onion Stuffing

Presented to your table on a carving board with jugs of Red Wine Pan Gravy and served with bowls of Duck Fat Roasted Potatoes, Honey Roasted Parsnips, Fine Green Beans, Carrots & Shallots

Cost per apron & hat £9.95 for your head carver to keep.

Our three course self carve menu package includes one served first course and one served dessert from our list

Tea & coffee buffet can be added to any menu



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EVENING FOOD

PIG ROAST

Local Wighton's Whole Spit Roasted Hog,
Herb & Onion Stuffing, Bramley Apple Sauce,
Soft & Crusty Rolls

This will feed approximately 130 guests.

Pig roast not available November to February. Due to health & hygiene regulations we cannot re-purpose any left over pork.

Vegetarian Burgers & Kebabs (pre-order only)

BACON & SAUSAGE BAR

English Back Bacon & Locally Made
Pork & Herb Sausages,

Soft & Crusty Rolls, Ketchup & Mustard

Vegetarian Burgers & Kebabs (pre-order only)

RUSTIC STYLE BUFFET

Whole Brie De Meaux, Barbers Cheddar,
Coleston Bassett Stilton Sugar Baked Ham,
Country Pâté, Pickles & Olives Crusty Bread
Celery, Grapes & Biscuits

CAKE OF CHEESE

Why not add a cake of cheeses as a
beautiful focal point to have alongside
your evening food option?

Price on application.

PIZZA BAR

Four different pizzas of your choice.
Made and cooked in front of your guests.

FAJITA BAR

Hot Chicken Strips, Refried Beans, Guacamole, Crispy Lettuce,
Tomato, Red Onion, Sour Cream, Tortilla Wraps

GIANT PAN PAELLA

Chicken, King Prawns, Peppers, Chorizo,
Onions, Garlic, Saffron Rice

All cooked in front of your guests in a giant pan and
served with dressed green salad and crusty bread

GIANT PAN GERMAN SAUSAGE

Bratwurst, Frankfurters, Currywurst, Onions,
Curry Sauce, German Mustards & Crusty Rolls

Vegetarian Burgers & Kebabs (pre-order only)

CARVERY

English Roast Beef, English Pork Loin, Apple Sauce,
Herb & Onion Stuffing, Horseradish Mustard
Green Salad, Sour Dough & Focaccia Rolls

Chef's carve in front of guest



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These evening prices are available for guests who have had a wedding or party on the same day (not stand alone prices).
Based on 80% of your total guests with a minimum of 70.

TASTINGS

We understand the importance of choosing the right wedding caterer. That is why we are proud to offer private tastings of up to 4 people in our Oxfordshire professional kitchens.

Tasting Sessions are charged from £75 per person plus VAT. Our private tasting sessions give you the opportunity to try four canapés, two starters, two mains and two desserts. The cost of the tasting can be added to your final invoice. Tastings usually take 90 minutes.

If your total catering bill exceeds £14,000 (before VAT) then your tasting will be complimentary.

WHAT WE INCLUDE

- All prices are inclusive of china, cutlery. If having a drinks package this includes one white wine glass, one red wine glass, one water tumble and one flute per person
- Full staffed waiting team, approximately one member of staff to every 15 guests
- Fully qualified chefs & kitchen team
 - All kitchen equipment
 - Set up & set down of kitchen (for marquee weddings that are more than 20 miles from OX16 there is a £400 charge for set up day and de-rig)
- Linen, tablecloths and napkins are not included but we can provide these for an additional cost;
 - Linen Napkins £1.80 each
 - 90 x 90 Square Cloths £14.95 each
 - 70 x 108 Trestle Tables £14.95 each
 - Round Cloths to the floor £29.95 each

WHAT WE REQUIRE ON THE DAY

- If you are getting married in a marquee we require a service tent, approximately 6m x 6m (open to change depending on numbers & menu)
 - Power and lighting
 - Clean water supply
 - Waste disposal (kitchen waste & bottles)
*it is the responsibility of the client to provide a bottle bank or similar, a receptacle for general and kitchen waste
- Trestle tables (quantity to be advised which can be obtained from your marquee supplier)
 - An area for refrigerated vehicle to park- ideally close to the service tent
- If clients are providing own drinks to be served by Kearney's then refrigeration is preferred
- Client to provide bar structure from marquee company (if Kearney's are providing a drinks service)

NEED MORE HELP?

We work closely with a range of suppliers, therefore can assist with recommending the following:
Marquee Providers • Photographers • Videographers
Florists • Table Dress Service • Wedding Planners
Crockery & Tableware Service • Cocktail Bar • DJ

WHAT NEXT

We hope you have found our information helpful, however please do get in contact with us to discuss your menu in more detail. We really do pride ourself in offering personal, bespoke options for your special day.
Contact us today on 01295 277333 / 07775 441703
or email garry@kearneyscatering.co.uk




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Marquee Catering Service...

Drawing upon our 25 years of experience, we take pride in crafting menus that mesmerise and delight every guest's palate.

Our comprehensive catering package is designed to elevate your event to new heights, encompassing an exquisite array of offerings. From delectable canapés to artfully plated starters and family-style mains to tempting desserts, we go the extra mile to present multiple evening food options, oyster bars, a full drinks service package, and beyond.

Rest assured, we are committed to standing by your side throughout the journey, ensuring a seamless and unforgettable experience.

Reach out to us today to discuss your requirements.



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t. 01295 277333

m. 07775 441703

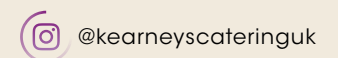
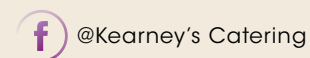
e. garry@kearneycatering.co.uk

www.kearneycatering.co.uk

Testimonial

"Just a quick message to say how fantastic all the food was for our wedding. Everything was so delicious and lots of our guests commented. All of your team were amazing and we had the best day. Thank you so much."

N & M



Testimonial

"We cannot thank Kearney's enough for helping to make our wedding day absolute perfection. The quality and presentation of food was impeccable and our guests were simply raving about the day."

O & S

Testimonial

"We just wanted to say a massive thank you to you and your team for all the amazing food we had on Saturday, it was delicious. Your team looked after us so well and were all lovely. Thank you again."

L & M

Testimonial

"Just a quick message to say how fantastic all the food was for our wedding. Everything was so delicious and lots of our guests commented. All of your team were amazing and we had the best day. Thank you so much."

N & M



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PHOTO CREDITS: You & Yours Photography & Videography
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