



Kearney's
Private & Corporate Event Catering



STOWE HOUSE

MENU & PRICE GUIDE
2026-2027



THE 2025
WEDDING
INDUSTRY AWARDS

**REGIONAL
WINNER**



THE 2026
WEDDING
INDUSTRY AWARDS

**REGIONAL
WINNER**



Hitched
wedding
awards
2025

WINNER!



Hitched
wedding
awards
2026

WINNER!



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THE 2025
WEDDING
INDUSTRY AWARDS

REGIONAL
WINNER



THE 2025
WEDDING
INDUSTRY AWARDS

NATIONAL
FINALIST



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CANAPÉS

HOT

- Gruyère & Caramelised Onion Croquette (v)
-
- Locally Made Mini Cumberland Sausages with Honey Mustard Dip (GF)
-
- Provençal Tart Parmesan Reggiano (v)
-
- Roasted English Lamb Koftas with Mint & Pomegranate Raita (GF)
-
- Pan Fried Tiger Prawns with Fresh Ginger, Sesame Oil & Sweet Chilli Dip (GF)
-
- Fresh Spinach, Stilton & Sweet Mango Filo Parcel (v)
-
- Confit Tomato, Basil & Mozzarella Arancini (v)
-
- Home Made Herb Scones topped with Sautéed Leeks & Cheddar (v)
-
- Duck Pancakes with Hoi Sin, Cucumber & Spring Onion
-
- Mini Crispy Fish Cakes with Herb Mayonnaise
-
- Pulled Lamb Croquette with Burnt Apple Jelly
-
- Haggis & Neaps with Whiskey Hollandaise
-
- Smoked Haddock Kedgeree Bon Bon
-
- Fish Tacos

COLD

- Rare Roast Beef Fillet & Horseradish Bruschetta
-
- Mediterranean and Black Olive Tapenade Focaccia (VG)
-
- Asparagus, Quails Egg & Beetroot Blini (v)
-
- Seared Tandoori Chicken with Mango Yoghurt
-
- Severn & Wye Smoked Salmon with Dill Mayonnaise on Granary
-
- Spiced Crab & Ginger Blini
-
- Mini Plum Tomatoes, Italian Mozzarella & Fresh Basil Bruschetta (v) (GF)
-
- Whipped Goats Cheese Tart with Sweet Apple (v)
-
- Anti Pasti Skewers with Cured Meats, Mozzarella, Cherry Tomatoes and Figs
-
- Truffle Cream Cheese, Honey & Vegetable Tart (v)
-
- Severn & Wye Hot Smoked Salmon, Ribbon Beetroot Blini
-
- Smoked Chicken & Apricot Tarts
-
- Goats Cheese & Hot Honey Filo Rolls (v)



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
£3.50 each, 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)
- Masala King Prawns, Mango & Pineapple Salsa, Chili, Lime & Coriander
- Duo of Severn & Wye Smoked Salmon with Pickled Cucumber & Sweet Lemon Dressing (GF)
- Torched Goats Cheese, Honey Glazed Beets, Fig Jam & Toasted Focaccia (v)
- Parma Ham with Flash Fried Figs & Italian Mozzarella (GF)
- White Hand Picked Devon Crab with Ginger, Coriander Mayonnaise, Chilli Jam (£5 Supplement) (GF)
- Fresh Scottish Salmon Terrine, Wild Rocket & Lemon Wedge (GF)
- Duo of Bibery Farm Smoked Chalk Stream Trout, Salted Cucumber, Sweet Dill Mustard Mayonnaise
- 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 & Confit Garlic (v)
- Sesame Salmon Tataki, Lemongrass Rice, Miso Cabbage & Pickled Ginger
- Roasted Mediterranean Vegetable Timbale, Puy Lentil & 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 (£4 Supplement) (GF)
- Scottish Salmon In Butter Puff Pastry with Lemon Hollandaise (£3 Supplement)
- Roasted Parsnip & Spiced Bramley Apple Soup with Sour Cream & Chives (v) (GF)
- Baked Butternut Squash & Celeriac Soup with English Stilton Crouton (v)
- Beetroot & Red Onion Tarte Tatin, Apple, Celery and Fennel Slaw (vg)
- Vine Tomato Soup with Basil Cream (v)



*Why not add a
sorbet course?*
£6.50
per person



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MAIN COURSE

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

Roast Sirloin of English Beef with Pan Gravy & Yorkshire Pudding
(£4 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
(£8 Supplement) (GF)

Dauphinoise Potatoes, Heritage Carrots,
Steamed Tender Stem Broccoli

Upgrade your fillet of Oxfordshire Beef
to a mouth watering Beef Wellington
(£11 Supplement)

Tagliatelle

Fresh Spinach & Gorgonzola Cream (v)

Butternut Squash, Cauliflower & Stilton Crumble (v)

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

Spiced Gressingham Duck, Sesame Hoi Sin Noodles,
Charred Peppers, Bok Choi, Lemongrass Broth (£2 Supplement)

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

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

Gressingham Duck Breast with Classic Orange Sauce
(£2 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
(£5 Supplement) (GF)
Dauphinoise Potatoes, Charred Provençal Vegetables

Loin of Venison, Madeira & Blackberries, Venison Croquette,
Pressed Herb Potato, Honey & Fennel Roasted Carrots, Parsnips & Shallots,
Steamed Fine Beans with Prosciutto (£7 Supplement)



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MAIN COURSE

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

•

Guinea Fowl (£2 Supplement)
Sautéed Breast & Confit Leg, with Ginger & Lime Sauce,
Roasted Sweet Potato, Steamed Tender Stem Broccoli

•

Wild Cornish Sea Bass with Shitake Mushroom Broth
Lemon Noodles

•

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

•

Moroccan Lamb Tagine
Apricot, Date & Coriander Rice

•

Broad Bean, Pea & Mint Risotto (v)

•

Spinach, Fennel & Feta Pithivier (v)

•

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

•

Seared Loch Duart Salmon Fillet
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 starter and main list below:

STARTERS

Crudités & Hummus

•

Cheesy Garlic Bread

MAIN COURSES

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

DESSERTS

Ice Cream

•

Smaller portion of your chosen dessert

Two Courses £20 per child

Three Courses £25 per child

PROFESSIONALS & SUPPLIERS

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

One Course £20

Two Courses £25

Three Courses £30



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DESSERTS

Lemon & Elderflower Cheesecake
Mini Meringue, Fresh Raspberries & Cream

Traditional Belgian Chocolate Brownie
with Vanilla Bean Ice Cream

Mango & Passionfruit Eton Mess

Vanilla Cheesecake
Seasonal Berry Compote

Glazed Fresh Fig Tart with Apple Jam
& Burnt Orange Sauce

Elderflower & Champagne Jelly
Fruit Compoté

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 & Salted Caramel Torte (GF)
Honeycomb Brittle & Clotted Cream

Milk Chocolate & Raspberry Tart
Coconut Ice Cream, Glazed Macaron

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

Tiramisu

Blackcurrant Mallow (GF)

White Chocolate Creme Brulée
Blackberries

Biscoff Cheesecake
Salted Caramel Ice Cream

Sicilian Lemon Tart
Textures of Raspberry

Chocolate & Raspberry Marquise

Treacle Tart
Candied Orange Zest, Vanilla Ice Cream



TRIO OF DESSERTS

Can't choose? Why not have three!
Choose any 3 from our dessert menu

£4.50 supplement per person

SHARING DESSERTS

Imagine giant pavlovas
loaded with delicious
seasonal berries and
served with local
pouring cream...YUM!

£3.50
supplement per head



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AMAZING!!

Our daughter got married in May. 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 was nothing short of miraculous - it made the day very special and I can't recommend David and his team highly enough.

Tom Handley
(Father of the Bride)

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

ACCOMPANIMENTS FOR SHARING BOARDS

Please choose any three salads from the below to accompany your sharing board:

Coriander & Chilli Wild & Basmati Rice
Cucumber, Greek Yoghurt, Mint & Pomegranate
Roasted New Season Potatoes, Mint, Tarragon & Olive Oil
Heritage & Vine Tomatoes, Sweet Basil Dressing
Dressed Mixed Leaf, Parmesan & Balsamic
Roasted Courgette, Red Pepper & Fine Beans
Spiced Cous Cous, Red Onion, Apricot & Dates
Carrot, Lime, Spring Onion, Pickled Ginger & Soy
Caesar Salad
Greek Salad
Tabouli



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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 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*



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EVENING FOOD

PIZZA BAR

Four different pizzas of your choice.
Made and cooked in front of your guests.
£16.95 per person

BACON & SAUSAGE BAR

English Back Bacon & Locally Made
Pork & Herb Sausages,
Soft & Crusty Rolls, Ketchup & Mustard
£11.95 per person

Vegetarian Burgers & Kebabs £7.95 per person (pre-order only)

FAJITA BAR

Hot Chicken Strips, Refried Beans, Guacamole, Crispy Lettuce,
Tomato, Red Onion, Sour Cream, Tortilla Wraps
£14.95 per person

RUSTIC STYLE BUFFET

Whole Brie De Meaux, Barbers Cheddar,
Coleston Bassett Stilton Sugar Baked Ham,
Country Paté, Pickles & Olives Crusty Bread
Celery, Grapes & Biscuits
£12.95 per person

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.

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
£17.95 per person

GIANT PAN GERMAN SAUSAGE

Bratwurst, Frankfurters, Currywurst, Onions,
Curry Sauce, German Mustards & Crusty Rolls
£15.95 per person

Vegetarian Burgers & Kebabs £7.95 per person (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
£15.95 per person

HOG ROAST

Local Wrighton's Whole Spit Roasted Hog,
Herb & Onion Stuffing, Bramley Apple Sauce,
Soft & Crusty Rolls
£2100.00

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 £7.95 per person (pre-order only)



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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.

PRICE GUIDE

CANAPÉS

Choice of 4

121+ guests
£11.95
per person

80-120 guests
£12.95
per person

50-79 guests
£14.95
per person

THREE COURSE WEDDING BREAKFAST

121+ guests
£72.95
per person

80-120 guests
£74.95
per person

50-79 guests
£85.95
per person

THREE COURSE SELF CARVE MENU

121+ guests
£85.95
per person

80-120 guests
£89.95
per person

50-79 guests
£99.95
per person

THREE COURSE WITH SHARING MAIN MENU

121+ guests
£82.95
per person

80-120 guests
£84.95
per person

50-79 guests
£95.95
per person

The above prices include buffet tea & filtered coffee service following your wedding breakfast.
All of our menus are created specially for you, so if the package you desire does not appear above then please contact us so we can create your bespoke package.



DRINKS SERVICE

DRINKS SERVICE (RECEPTION & WEDDING BREAKFAST SERVICE)

All quality glassware:
Champagne Flute, Red Wine
White Wine, Water Glass

*Staff to chill & serve drinks
provided by yourself

121+ guests
£14.95 per person

80-120 guests
£17.50 per person

50-79 guests
£19.95 per person

DRINKS SERVICE (RECEPTION, WEDDING BREAKFAST & EVENING BAR UNTIL 11PM)

*Staff to chill & serve drinks
provided by yourself

Typically 3 spirits and mixers,
bottled beer, wine and soft drinks

121+ guests
£27.95 per person

80-120 guests
£29.95 per person

50-79 guests
£32.95 per person

Kearney's to supply
your drinks for
reception and
wedding breakfast.

- 2 glasses of prosecco (for reception)
- Half a bottle of wine per person for the table
- Still and sparkling bottled water for the table

To include quality glassware
£45 per person

Cocktail bar available on request,
price on application

PAID BAR

Kearney's to stock and
charge your guests for the
evening bar until 11pm

Typically 4 spirits,
mixers, bottled beer,
wine and soft drinks

From £2000

Suggested tab for
100 guests, £2500



ALL PRICES ARE PLUS VAT AT THE PREVAILING RATE.

IF YOUR WEDDING IS IN 2028/2029, PLEASE DO CONTACT US FOR AN ADVANCE BESPOKE QUOTE.


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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 tumbler 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

ADDITIONAL COSTS

- 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

Upgrades available, including coloured linen, pearl plates, gold cutlery and much more, please ask for more details.

- Client to provide bar structure. Kearney's can provide for £300.

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 ourselves in offering personal, bespoke options for your special day.

Contact us today on 01295 277333 / 07816 566208
or email david@kearneycatering.co.uk



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FREQUENTLY ASKED QUESTIONS

How long have Kearney's been in business for?

Kearney's have been trading since 1998, founded by David & Sharon Kearney.

Do you cater for all dietary requirements?

Absolutely. We take all dietary requirements very seriously.

We always advise couples to choose exactly what they want and we will adapt the menu and provide alternative options to suit individual requirements. We will require a detailed list and table plan of all your guests dietary requirements no later than two weeks before your day.

Can you cut our wedding cake and serve on the day?

Cutting your cake is all part of our service in the day.

We will liaise with your wedding co-ordinator on the day to discuss timings and ensure our team of chefs are on hand. We will cut and serve on platters for your guests. We can also provide a cake stand and decorative cake knife for a small charge if you wish.

Do you offer food tastings?

We do indeed! Food tastings take place at our professional kitchen based in Banbury, Oxfordshire.

This is chargeable and can be added to your final invoice.

You will taste 4 canapés, 2 starters, 2 mains, 2 desserts.

Our tastings are for a maximum of 4 people and last around 90 minutes.

Do you offer alternative options for crockery, cutlery and linen?

Yes, we offer a wide range of linen options with multiple choices to upgrade your crockery, cutlery and glassware. We can also offer alternative options to chairs, tables and tableware.

Do you have a licence to serve alcohol?

Absolutely! We offer a full drinks service with trained bar staff. Want to add cocktails too... No problem.

When do you need final dietary requirements and table plan?

We require dietary requirements and your final table plan no later than two weeks before your event.

When do we meet to discuss our menu?

Once you have booked with us we will aim to meet 6-8 months before your event to detail your menu, costings and order of the day. You will then receive a bespoke menu and quotation which can be adapted and changed should you wish. These meetings are traditionally carried out via a video call but face to face meetings are always available.

Can we create our own menu for our event?

We offer an extensive menu and can also create your own bespoke menu. We will work closely with you to curate the perfect menu for your special day.

How do we book?

To hold your date with Kearney's we will need you to complete our terms and conditions and pay a £1000 non-refundable deposit. No other payments will be taken until your final invoice.

This will be sent to you within 7 days of your event and we ask for full payment to be made within 7 days.

Please do not hesitate to contact us if you have any other queries.

Testimonial

"The attention to detail in the presentation, the flavour, the service & professionalism, everything was just above & beyond what we could've wished for. From the incredible canapés, dinner & evening food, everything was phenomenal!!"

E & L

Testimonial

"Garry from Kearney's was absolutely amazing throughout the whole planning process of our wedding!! The food and presentation was amazing! Their attention to detail is second to none! They really put on the perfect day for us!! We couldn't thank them enough!"

C & D

Testimonial

"5 stars isn't enough! Kearneys recently catered for our wedding and the food was absolutely incredible. We had canapés, wedding breakfast and evening food and every single part of it was divine".

R & L



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PHOTO CREDITS: You & Yours Photography & Videography
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