

Menu & Price Guide

2026-2027



Kearney's

Private & Corporate Event Catering

WEST Horsley *Place*



THE 2025
WEDDING
INDUSTRY AWARDS

REGIONAL
WINNER



THE 2026
WEDDING
INDUSTRY AWARDS

REGIONAL
WINNER





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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

Chicken Satay Skewers with Peanut Sauce

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 & Pistachio 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
£.4.50 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, 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 (£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
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)

•

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 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 Compote

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 & Salted Caramel Torte (GF)
Honeycomb Brittle & 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

Tiramisu

Blackcurrant Mallow (GF)

White Chocolate Creme Brulée
Blackberries

Biscoff Cheesecake
Salted Caramel Ice Cream

Warm Apple, Hazelnut & Saffron Cake (vg)
Coconut 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!

£4.50
supplement per head



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David and the team catered for our wedding at West Horsley Place and it's safe to say they did far more than just the catering!

Not only were they fantastic to work with in the lead up to our wedding, but also on the day by adapting to last minute changes and requests.

Naturally, the food was exquisite! And their catering for all dietary needs was next level attentive.

All our guests kept complementing the food and drinks service - and we could not be more thrilled!

I would highly recommend the team at Kearneys!

Hugo & Frederika

BBQ MENU

BBQ CHOICES

Please choose any three from the below:

Peppered English Sirloin or Ribeye Steaks (supp £7)

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 (supp £3)

Loch Duart Salmon Fillet

Lamb Kofta with Mint Yoghurt

Boneless Jerk Chicken Thighs

Monkfish & King Prawn Kebabs (supp £5)

Locally Made Sweet Chilli Pork Sausages

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

Roasted Courgette, Red Pepper & Fine Beans

Spiced Cous Cous, Red Onion, Apricot & Dates

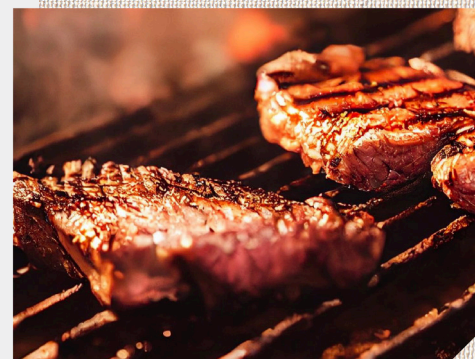
Carrot, Lime, Spring Onion, Pickled Ginger & Soy

Caesar Salad

Greek Salad

Tabouli

*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



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EVENING FOOD

PIZZA BAR

Four different pizzas of your choice.
Made and cooked in front of your guests.
£15.95 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)

SMASHED BURGERS

Served in Brioche Buns with Cheese, Lettuce,
Tomato & Red Onion
£15.95 per person

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
£14.95 per person

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
£16.95 per person

GIANT PAN GERMAN SAUSAGE

Bratwurst, Frankfurters, Currywurst, Onions,
Curry Sauce, German Mustards & Crusty Rolls
£14.95 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
£1800.00
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)

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.



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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

All prices based on 100+ guests. Prices below 100 guests on request.

CANAPÉS
Choice of 4

-

TWO COURSES
Served
wedding breakfast
(main & dessert)

£85.00
PER PERSON

CANAPÉS
Choice of 4

-

THREE COURSES
Served wedding
breakfast
(starter, main
& dessert)

£95.00
PER PERSON

CANAPÉS
Choice of 4

-

FIRST COURSE
-
SHARING MAIN
-
DESSERT

£100.00
PER PERSON

CANAPÉS
Choice of 4

-

BBQ
MAIN
-
DESSERT

£90.00
PER PERSON

CANAPÉS
Choice of 4

-

FIRST COURSE
-
SELF CARVE
MAIN
-
DESSERT

£105.00
PER PERSON



A tea & coffee buffet can be added to any of the above packages for an additional £4pp
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

£20.00
PER PERSON

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

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

*Staff to chill & serve drinks
provided by yourself

£30.00
PER PERSON

COCKTAIL BAR

A professional
cocktail bar with
qualified mixologists
for your
evening reception

FROM £2000
Based on 100 guests

PAID BAR

Allow us to provide
all drinks for your day.
Drinks will be sold to your
guests for an agreed price.

Contact us for
more information

PRICE ON
APPLICATION



ALL PRICES ARE EXCLUSIVE OF VAT AT THE PREVAILING RATE
IF YOUR WEDDING IS IN 2027/2028, PLEASE DO CONTACT US FOR AN ADVANCE BESPOKE QUOTE.

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.

Tastings are charged from £75 per person plus VAT. Our private tastings 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
 - Set up & set down of kitchen:
 - Old House OR Barn £400
 - Both Venues £600
- 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

- 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
 - Kearney's can supply for £300
- Client to provide bar structure or Kearney's can supply 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@kearneyscatering.co.uk
or contact@kearneyscatering.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 guest numbers?

We require final guest numbers and dietary requirements 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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