

ROSS & ROSS EVENTS

AT



2025





ABOUT ROSS & ROSS EVENTS

Our catering service has grown organically since opening in 2011, mainly from word of mouth recommendations from our clients.

We pride ourselves on our well-sourced, seasonal food, delicious flavours and team of passionate and experienced foodies. We create bespoke menus tailored to you and your personal preferences and requirements.

We have a simple, uncomplicated approach to wedding catering.

Whether it be a relaxed Sharing-Board Supper, a Five Course Feast, or our brilliant Festival-Style BBQ, everything centres around three things: seasonal produce, quality ingredients and making your day personal, memorable and unique.

The price next to the Main Courses on the Plated and Sharing Board Menus denotes the price for three courses including all table settings and staffing required.

The BBQ menu includes two courses.



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SMALL CANAPÉS

All £3.00 each

FISH

Smoked Salmon & Crème Fraîche Blinis
Herb Pressed Tuna & Salsa Verde Spoons (GF)
Mackerel & Lemon Gougères
Crayfish Doughnuts

MEAT

Cocktail Sausages coated in Honey & Mustard
Ham Croquettes
Smoked Duck & Spiced Jam on a Croute
Preserved Lemon & Pistachio Meatballs with Yoghurt (GF)
Crispy Pork, Apple Sauce & Crackling (GF)

VEGETARIAN

Balsamic Tomato & Pesto Tarts (VG)
Pea & Mint Arancini
Caramelised Mushroom Tarts (GF)
Bubble & Squeak Cake with Pea Purée
Gorgonzola, Pear & Olive Crostini
Charcoal Cauliflower Fritters (GF, VG)





LARGE CANAPÉS

All £4.60 each

FISH

Cod Fritters & Harissa Mayo
Crab Cakes with Chilli & Lime
Prawn Cocktail Cones (GF)
Salt & Pepper Squid Cones (GF)

MEAT

Giant Sausage Roll & Dijon Mustard
Buttermilk Chicken & Wasabi Mayonnaise (GF)
Pork Gyoza & Soy Sauce Dressing
Chargrilled Beef Skewers & Bearnaise Sauce (GF)

VEGETARIAN

Feta Cubes & Chilli Jam
Smoked Aubergine on a Croute (VG)
Mushroom Wellington & Tarragon Crème Fraîche
Deep Fried Baby Beetroot & Aged Balsamic (VG)





CANAPÉ STATIONS

£7.00 per guest

Add a bit of theatre to your Drinks Reception with a live Canapé Station.

A perfect way to entertain & feed your guests in one.

Canapé Stations can be set up around your Drinks Reception for an interactive dining experience.

Our Chefs prepare and serve the food on demand, so guests can be sure they are getting the freshest food around.

OYSTER STATION (GF)

Served with Tabasco, Shallot &
Sherry Vinegar and Lemon.

Pre-shucked and ready to eat,

Oysters make a fantastic centrepiece for your drinks reception.

YAKITORI STATION (GF)

A BBQ station of Chicken Meatballs,
Shishito & Chicken Thigh, Soya Sauce,
Sake & Spring Onion.

All cooked to order in front of your guests.

IBERICO HAM STATION (GF)

Carved by one of our Chefs,
Iberico Ham is always a showstopper.

Served with Olives, Almonds & Chillies,
your guests will love nibbling at
this station.





PLATED MEAL PRICE GUIDE

The classic three course Plated Meal.

Created in our signature style of fresh, seasonal and simply delicious.

Included in price per head:

Four Small Canapés Per Person

One Choice of Starter

One Choice of Main

One Choice of Dessert

Alternative Choice for those with Dietary Requirements

Tea & Coffee Station for half your guests (Additional portions available for £3.00 per portion)

Prices start from £69 per person

Children catered for from £21.50 per person

If you would like 3 options for your guests to pre-select from, there is a £600 supplement

All prices are inclusive of VAT



PLATED MENU

*Created in our signature style of fresh, seasonal and simply delicious.
The price next to the Main Courses denotes the price for three courses.
2 course menus available on request.*

STARTERS

Ham Hock Terrine & Piccalilli (GF)

Seasonal Soup (GF, VG)

Roasted Beetroot & Puy Lentils
Pickled Shallots & Aged Balsamic Dressing (V, GF)

Heritage Tomatoes & Buffalo Mozzarella
Lemon & Basil (V, GF)

Chicken Liver Pâté
Red Onion Marmalade

Seared Pork Belly
Apple Sauce & Green Salad (GF)

Hot Smoked Salmon
New Potato Salad (GF)

Asian Duck Salad
Toasted Cashew Nuts (GF)

Gin Cured Salmon
Shaved Fennel & Garden Leaves (GF)

Pea & Mint Parmesan Tart
House Slaw (V)

Twice Baked Cheese & Spinach Souffle (V)

Caponata & Flat Breads (VG)

Charred Cauliflower
Cous Cous, Crispy Onion & Zhoug Dressing

Beef Potato Cakes
Crispy Egg & BBQ Sauce

Buratta & Prosciutto
Tomato Salsa (GF)

Classic Prawn Cocktail (GF)

Artisan Breads with Butter £2.00 per person





PLATED MENU

MAINS

10 Hour Slow Roasted Pork Shoulder, Fondant Potato & Apple Sauce (GF) - £78

Pan Fried Chicken Breast, Garlic & Herb Potato Cake & Jus (GF) - £82

Herb Crusted Rump of Lamb, Crushed Minted Peas, Boulangere Potatoes & Jus - £101

Beef & Ale Pie & Mash - £82

Chicken, Ham & Tarragon Pie & Mash - £82

10 Hour Slow Cooked Blade of Beef, Shallot Puree & Herb Sauteed New Potatoes (GF) - £89

Salmon Fishcake, Spinach & Sauce Vierge - £69

British Sausages, Mashed Potatoes & Jus - £69

Roasted Topside of Beef, Roasted Potatoes, Yorkshire Puddings & Cauliflower Cheese - £85

Smoked Aubergine, Tomatoes & Crispy Cauliflower Steak (VG) - £76

Boneless Chicken Thigh with Tarragon Mousse, Parmentier Potatoes, Wilted Spinach & Jus - £74

Pan Fried Sea Bream, Grilled Courgettes, Roasted Cherry Tomatoes & Pesto (GF) - £85

Mushroom & Roasted Beetroot Wellington (VG) - £74

Baked Garlic Buttered Cod, Green Beans & Lemon (GF) - £87

Falafel Cake, Pickled Vegetable Salad & Tahini Soya Dressing (VG) - £71

Barbecued Miso Chicken Breast, Summer Slaw, Chips & Garlic & Chilli Dip (GF) - £82

Pan Fried Duck Breast, Salt Baked Beetroot & Cherry Sauce (GF) - £97

Mac & Cheese, Herb Crumb - £69

Aubergine Cannelloni Parmigiana -£69

Vegan Meat Balls, Rich Tomato Sauce & Potato Gnocchi (VG) - £71

All served with Seasonal Garden Vegetables





PLATED MENU

DESSERTS

Eton Mess (GF)

Baked Chocolate Ganache, Chocolate Crumb & Whipped Vanilla Cream

Strawberry Cheese Cake (VG on Request)

Raspberry & Brownie Knickerbocker Glory (GF)

Seasonal Fruit Panna Cotta & Crunchy Topping

Chocolate Flourless Torte & Whipped Cream (GF)

Charred Pineapple, Agar Agar & Crushed Candied Nuts (GF, VG)

Lime & Coconut Posset & Mango Salsa (VG on Request)

Chocolate Delice (GF on request)

Peach Melba, Raspberries & Vanilla Ice Cream (GF, VG)

Treacle Tart & Clotted Cream

Banoffee Pots

Hazelnut Parfait & Freeze Dried Cherries (GF)

English Trifle Pots

Lemon Tart & Fresh Raspberries





SHARING BOARD PRICE GUIDE

Our show stopping Sharing Boards are always a winner & offer the ultimate social dining experience!

Served to the middle of tables, guests can tuck in & help themselves.

The price next to the Main Courses denotes the price for three courses.

Included in price per head:

Four Small Canapés Per Person

Four Sharing Board Starter Items

One Choice of Main

Three Choices of Dessert Items

Alternative Plated Choice for those with Dietary Requirements

Tea & Coffee Station for half your guests (Additional portions available for £3.00 per portion)

Prices start from £77 per person





SHARING BOARD MENU

Our show-stopping Sharing Boards are always a winner & offer the ultimate social dining experience! Served to the middle of tables, guests can tuck in & help themselves. The price next to the Main Courses denotes the price for three courses.

STARTERS

Please choose four items

Cured Meats (GF)

Sausage Rolls & Dijon Mustard

Cotswold Pork Pie & Piccalilli

Westcombe Cheddar & Chutney (GF, V)

Beetroot Yoghurt & Feta Dip (GF, V)

Falafel & Tahini Dip (GF, V)

Baba Ghanoush (GF, VG)

Lemon & Saffron Arancini (V)

Hummus, Smoked Paprika & Extra Olive Oil (GF, VG)

Smoked Mackerel Patè (GF)

Picked Cornish Crab (£4.50 Supplement) (GF)

Black Mountain Hot Smoked Salmon & Lemon (GF)

Salmon Goujons & Caper Mayonnaise

Artisan Breads & Butter £2.00 per person





SHARING BOARD MENU

MAINS

Pies - £77

Cornish Fish

Beef, Bacon & Shallot

Chicken & Mushroom

Lamb Shank, Pea & Mint

Cheese & Potato (V) (£69)

All Served with Seasonal Garden Vegetables & New Potatoes

Free Range Porchetta, Cherry Tomatoes, Olive Oil Potatoes,
Seasonal Garden Vegetables & Jus (GF) - £86

Salmon En Croute, Hollandaise Sauce, Garden Greens, Garlic & Herb New Potatoes - £90

12 Hour Slow Roasted Shoulder of Lamb, Lamb Croquettes, Salsa Verde,
Thyme & Smoked Salt Sautéed Potatoes & Seasonal Garden Vegetables - £94

Ras el Hanout Whole Chicken, Sticky Chicken Wings, Chips & House Slaw (GF) - £84

Garlic & Rosemary Stuffed Leg of Lamb, Dauphinoise Potatoes,
Jus & Seasonal Garden Vegetables - £98

28 Day Dry-Aged Roasted Sirloin of Beef, Yorkshire Puddings, Dauphinoise Potatoes,
Jus & Seasonal Garden Vegetables - £110





SHARING BOARD MENU

DESSERTS

Served to the tables for guests to help themselves!

*Please choose one from the following,
or three from the plated menu.*

Sticky Toffee Pudding & Salted Caramel Sauce

Seasonal Fruit Pavlova (GF)

Apple Pie & Custard

Chocolate Gateau & Chocolate Sauce

Croquembouche (£4.00 Supplement)

English Trifle





BBQ PRICE GUIDE

Our delicious BBQ Menu adds a festival feel to any event!

Our two-course BBQ menu allows you to choose a delicious range of Mains & Salads which we serve on wooden boards to your tables for guests to help themselves.

Included in price per head:

Two Courses - either Starter & Main, or Main & Dessert

Alternative Plated Choice for those with Dietary Requirements

(Additional Extra: Two Small & Two Large Canapes £13.50 Per Person)

Tea & Coffee Station for half your guests (Additional portions available for £3.00 per portion)

£72 per person

BBQ MENU

MAINS

Please choose four from the following -

12 hour Slow Roasted Shoulder of Lamb & Salsa Verde (GF) (£2.75 Supplement)

Chilli & Ginger Flat Iron Chicken (GF)

Bacon Cheese Burger, Cherkins & Relish

Charred Vegetable Kebabs & Feta Crumble (GF,V)

10 hour Braised Blade of Beef & Romesco Sauce

British Pork & Apple Sausages

BBQ Sticky Baby Back Ribs

Grilled Halloumi & Pesto (GF,V)

BBQ Sweetcorn & Lemon & Herb Butter (GF,V)

Scottish Roasted Salmon & Charred Lemon (GF)

Hot Smoked Pork Belly (GF)

SALADS

Please choose three from the following -

Green Salad (Vg, GF)

House Slaw (V, GF)

Bulgar Wheat Tabbouleh (Vg)

Ross & Ross Potato Salad (V, GF)

Beef Tomato, Basil & Rapeseed Oil (Vg, GF)

Grilled Courgettes, Toasted Pistachios, Quinoa & Nigella Seeds (Vg, GF)

Garlic & Thyme Roasted New Potatoes (V, GF)

Charred Tenderstem Broccoli, French Beans & Dukkah (Vg, GF)





EVENING FOOD

Perfect late night snacks to keep your guests going until the early hours, our evening food is circulated to guests on Cinema Trays so they don't even have to leave the dance floor!

£14 PER PORTION

Fish Finger Sandwich & Tartare Sauce
Grilled Cheese & Caramelised Onion Toasties (V)
Crispy Chicken Wings (GF)
Mac 'n' Cheese with a Choice of Toppings (V)
Dirty Dogs
Smoked Meatloaf Sandwich & Pickles

£5.50 PER PORTION

Cone of Chips (GF,V)
Giant Sausage Roll & Mustard

Ask for details of our Pizza & Grazing Board Menus





AWARDS

*We are hugely proud to have won some great awards and fabulous accolades –
here are some of the trophies adorning our kitchen shelf*

WINNER BEST WEDDING & EVENT CATERING COMPANY, COTSWOLDS
LUX WEDDING AWARDS 2021

WINNER BEST WEDDING CATERER, UK
UK WEDDING AWARDS 2020

WINNER BEST WEDDING CATERER, UK
UK WEDDING AWARDS 2019

WINNER BEST WEDDING CATERING COMPANY SOUTH ENGLAND
FOOD & DRINKS AWARDS 2018

WINNER BEST WEDDING CATERER, UK
UK WEDDING AWARDS 2018

FINALISTS SOUTH CENTRAL REGION
THE WEDDING INDUSTRY AWARDS 2018

BEST WEDDING CATERING COMPANY 2017 - OXFORDSHIRE
LUX WEDDING AWARDS

WINNER BEST WEDDING CATERER IN THE COTSWOLDS
COTSWOLD AWARDS 2016

WINNER BEST SMALL BUSINESS
OXFORDSHIRE BUSINESS AWARDS 2016

FINALISTS FOR BEST FOOD PRODUCER
THE COTSWOLD LIFE FOOD & DRINK AWARDS 2015

ONE TO WATCH
INVESTEC FOOD & DRINK ENTREPRENEUR OF THE YEAR 2014

WINNER OF BEST MICRO BUSINESS
WEST OXFORDSHIRE BUSINESS AWARDS 2014

WINNERS OF MIDLANDS BEST STREET FOOD
BBC GOOD FOOD SHOW 2013



CATERING TERMS

Minimum spend: weekend wedding £4,500, midweek wedding £3,500

Guest Numbers: Confirmation of expected numbers due six months prior to your wedding. Final numbers are due one month prior to the event. Ross & Ross will credit for no more than a 5% reduction in numbers between the six month meeting and the final number. Within 30 days of your wedding, no amendments can be made to your guest numbers

Payment for your catering is made through Crockwell

TESTIMONIALS

"Thanks for the wonderful meal this evening. The food was excellent and the staff were incredibly helpful and professional. Thank you for being patient with all our last minute changes and for going the extra mile for some of our guests with special dietary requirements."

Ruth Murray, Previous Client

"Excellent food, friendly and very efficient service, with quiet helpful attention to keep us abreast of proceedings."

Previous Client

"We had such a good time, not in small part down to Ross and Ross who were absolutely amazing on the day. Thank you so very much! I knew we had made the right choice and you guys delivered in every way possible"

Lucien Oppler, Previous Client

Photography by:
Ellen Sear, Dan Walker Photography, Weddings by Nicola & Glen,
Sophie Carson, Students of Abingdon & Witney College,
William J Shaw, Stefanie Calleja-Gera Photography.





*Ross & Ross Events
10 Worcester Road Trading Estate
Chipping Norton
Oxfordshire
OX7 5XW*

*events@rossandrossevents.co.uk
01608 645503
www.rossandrossevents.co.uk*

For more event inspiration, follow us on instagram - @rossandrossevents