

HOOLEY SHA-MOOLI

CATERING

Hooley Sha-mooli Catering specialises in providing honest, home cooked food for smaller private parties and corporate events. We have found over the years that wedding catering is a very unique and personal affair and catering should always compliment the big day and we always prefer to create bespoke menus for the bride, groom and guests. Below we have provided a few sample suggestions and services we offer to give you an insight in to the variety of options available.

The menu options below permit you the option to select and tailor make your very own unique menu, by selecting one course from the starter, main and pudding menu detailed below. All our food is home made, and locally sourced wherever possible. Tableware and staff will be quoted as an additional cost to the prices below and a separate quote will be provided on request.

Wedding Breakfast Menu Suggestions - Starter Options £7.25 + VAT per head

- Butternut Squash Veloute with Chorizo Crisps (v)
- Slow Roasted Vine Tomato Bruschetta with Basil Oil and Pecorino (v)
- Caramelised Onion and Goats Cheese Tart Tatin with a Rocket Salad (v)
 - French Onion Soup with Gruyere Crouton (v)
 - Pork Terrine with Brioche and Fruit Chutney

Main Course Options £15.50 + VAT per head

- Lamb and Apricot Tagine with Herby Cous Cous
- Watercress and Pork Sausages with Creamy Mash and Caramelised Onion Gravy
- Free Range Chicken with Fair Trade Lemon and Asparagus Cassoulet
 - Beef and Guinness with a Puff Pastry Top and Cheddar Mash
- Free Range Chicken Wrapped in Pancetta, Mascarpone, Rosemary and Lemon with Vine Ripened Tomatoes and New Potatoes

* Vegetarian options are available to the above main course choices

Pudding Options £7.25 + VAT per head

- Apple Crumbly Tart with Crème Anglaise
 - Lemon Posset
- Organic Chocolate Brownies with Ice Cream
 - Baked Blueberry Tart
 - Bramley Apple Custard and Honey Tart
 - Chocolate Fudge Cake with Clotted Cream
- Strawberries and Mini Chocolate Chip Meringues with Cream (Seasonal)

We are happy to provide alternative options for guests with special dietary requirement or allergies.

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Additional Ideas and Suggestions for Wedding Themes

Hog Roast or BBQ`s are becoming increasingly popular for larger wedding functions. Hooley Sha-mooli provide an excellent Hog Roast or BBQ service using free range local meat, with accompanying cold buffet options, which will be bespoke to every event and budget

Afternoon Tea – this is ideal for smaller less formal gathering and perfect for a late afternoon wedding, accompanied by a BBQ or Hog Roast for the evening.. Delicious home made cakes and scones would be served with traditional afternoon tea sandwiches and savouries. Small and large cake options can be suggested to create a perfect afternoon tea ambience.

Additional Costs to Consider

Staff Costs – staff are provided for every event and an hourly rate is charged

Kitchen equipment – Sometimes locations do not always supply sufficient refrigeration, heating or cooking equipment to permit the caterer to perform all catering duties efficiently. After a site visit is performed by Hooley Sha-mooli Catering it will be discussed with the bride and groom exactly what if any additional hire charges may apply.

Tableware glasses, furniture and linen can also be supplied for your big day. We would be happy to provide costs if required.

Fair Trade Tea and Coffee and refreshments– we can supply soft drinks, wine champagne etc for your event. We are equally as happy for you to supply your own refreshments if you wish.

Should you need any more information or require something just that little bit different please do not hesitate to contact Jo on enquiries@hooley-shamooli.co.uk