

PLAN YOUR PERFECT DAY WITH US



SAMPLE
Menu 2024

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Grazing Tables & CANAPÉS

CANAPÉS £ 14 PER PERSON

Choose 2 smaller bites + 1 from the bigger selection below. Sweet bites are additional

LIGHTER BITES

ADDITIONAL ITEMS £4

CRAB CAKES + LIME MAYO

CHICKEN BALLOTINE,
TOMATO CHUTNEY ON
BRIOCHE

PORK RILLETTE + ROAST
APPLE PURÉE

WATERCRESS +
MUSHROOM TART (VG)

CURED DUCK, CELERIAC
REMOULADE + SOUR
DOUGH

TRUFFLE + PARMESAN
ARANCINI (V)

MUSHROOM + TARRAGON
PÂTÉ CROSTINI (V)

MANCHEGO
CROQUETTES

YORKSHIRE PUDDING WITH
HENDERSONS ONION
PUREE

MARINATED
MIXED OLIVES

HAND PICKED CRAB
BRUSHCHETTA

GARLIC & HERB
DOUGH BALLS

DEEP-FRIED WHITEBAIT +
GARLIC AOILI

YORKSHIRE PUDDING WITH
ROAST BEEF &
HORSERADISH

STICKY BOURBON
PORK BELLY BITES

ROASTED RED PEPPER
HUMMUS + CIABATTA

SUNDRIED TOMATO &
MOZZERELLA ARANCINI

MEDITERANEAN
VEGETABLE TARTLET (V)

CITRUS SALMON, OLIVE
TAPENADE & CROUTE

SPICED FALAFEL +
POMEGRANATE (VG)

GOATS CHEESE BON BON,
TRUFFLE AOILI & WALNUT
(V)

BIGGER BITES

ADDITIONAL ITEMS £6

BLACK PUDDING SCOTCH
EGGS

BEETROOT TARTE TATIN
+ BLUE CHEESE MOUSSE

PORK PIE & BROWN SAUCE

TRUFFLE MAC + CHEESE
BITES

HENDERSONS & TOMATO
SAUSAGE ROLL

PRAWN BRUSCHETTA,
TOMATO + CHILLI SALSA

MINI BEEF SLIDERS
(VEGAN OPTION
AVAILABLE)

FARMERS BLONDE
BATTERED FISH + CHIP
CUPS

BEEF BARBACOA
TOSTADAS

BBQ PULLED
PORK SLIDER

HONEYED
CHIPOLATAS

BLACK PUDDING
BON BON

BREADED CAMEMBERT +
TOMATO CHILLI CHUTNEY

CHILLI + LIME CHICKEN
TOSTADOS

LAMB NECK
BON BON

CHILLI & MANGO
BREADED PRAWNS

HARISSA LAMB KOFTE
WITH RAITA

ROASTED PADRON
PEPPERS, SEA SALT
FLAKES

SPICY CHILLI MEATBALLS,
PIMENTO AND TOMATO
SAUCE

Grazing Tables & CANAPÉS

SWEET BITES

ALL ITEMS £5 EACH

MIXED MINI
FRUIT TARTS

FRESH FRUIT
SKEWERS & DIPS

MIXED CHOCOLATE
TRUFFLES

MINI DOUGHNUTS

MIXED FRESH CREAM
CAKES

DOUBLE CHOCOLATE
BROWNIE

STICKY TOFFEE PUDDING +
BUTTERSCOTCH

MINI CHEESECAKES (MIXED
FLAVOURS)

PROFITEROLES

LEMON & RASPBERRY
MERINGUE PIE

DARK CHOCOLATE TORTE

APPLE BEIGNET

LEMON POSSETT CHOUX
BUNS

CHOCOLATE & ORANGE
TARTLET

CHOCOLATE
CROUSTILLANT

STROOP WAFFLES

MINI TIRAMISU

CARROT CAKE

ICE CREAM/SORBET CUPS
(MIXED FLAVOURS)



GRAZING TABLES

SAVOURY

£18 PER PERSON

A SELECTION OF SALAMI, PROSCIUTTO, SPANIATA ROMANA, ROAST HAM, MARINATED OLIVES, STILTON, CHEDDAR, GOATS CHEESE & FETA CHEESE, FRESHLY BAKED ARTISAN BREADS, ASSORTED CRACKERS, GRAPES, WALNUTS, CARAMELISED ONION CHUTNEY, TOMATO CHUTNEY & PESTO.

SWEET

£19 PER PERSON

A SELECTION OF ASSORTED CHEESECAKES, FRUIT SKEWERS, CHOCOLATE BROWNIE, COOKIES, VICTORIA SPONGE, RED VELVET CAKE, CHOCOLATE FUDGE CAKE, STRAWBERRIES, GRAPES, RASPBERRIES, VARIOUS COULIS, POURING CREAM & INDIVIDUAL ICE CREAM POTS

SIT DOWN

Dinners

DINNER

2 COURSE £44

3 COURSES £49

TO START

CHICKEN & APRICOT
TERRINE, TRUFFLE AIOLI &
BRIOCHE

HERITAGE TOMATO & RED
PEPPER SOUP, BASIL OIL &
CROUTONS (VG)

RED WINE BRAISED BEEF
PAPPERDELLE

PAN ROASTED SCALLOP,
CELERIAC PUREE + BLACK
PUDDING

SALMON RAVIOLI, LOBSTER
BISQUE, HERB OIL (V)

HAM HOCK & PEA TERRINE,
ROAST APPLE PUREE &
PICKLED BLACKBERRY

PORK TENDERLOIN, BLACK
PUDDING & CIDER JUS

SPICY NDUJA & PRAWN
RISOTTO

BARBECUE KING PRAWNS,
FENNEL SALAD & HERB OIL

GOATS CHEESE TART,
WATERCRESS PUREE &
WALNUT (V)

WILD MUSHROOMS IN
GARLIC & WHITE WINE ON
SOURDOUGH

APSARAGUS, MINT, FENNEL
& POMEGRANATE SALAD

MAIN EVENT

FILLET OF BEEF, POMME
PUREE, GLAZED CARROT &
RED WINE JUS (GF)

CHICKEN SUPREME, WILD
MUSHROOM, DAUPHINOISE
& TRUFFLE JUS(GF)

COD, MUSSELS, SEA
VEGETABLES &
CHAMPAGNE SAUCE(GF)

FILLET OF HAKE, SALSA
VERDE, ROAST HERITAGE
TOMATOES

WILD GARLIC GNOCCHI,
BUTTERNUT SQUASH,
SAGE, PINE NUT &
PARMESAN

BEETROOT WELLINGTON
POMME PUREE, BRAISED
RED CABBAGE & JUS (VG)

LAMB RUMP, NECK BON
BON, FONDANT POTATO &
JUS(GF)

SALMON, RED PEPPER
PUREE & SAUTEED BABY
VEGETABLES (GF)

36 HOUR SLOW COOKED
LAMB SHOULDER, RAS EL
HANOUT COUS COUS,
RAITA

CIDER BRAISED PORK
BELLY, APPLE PUREE,
FONDANT POTATO & CIDER
JUS

STEAK & ALE PIE, POMME
PUREE, PEAS &
HENDERSONS GRAVY

WILD MUSHROOM & PEA
RISOTTO, TRUFFLE &
PARMESAN (V,GF)

CHICKEN & LEEK PIE,
POMME PUREE, PEAS &
TRUFFLE JUS

SLOW BRAISED SHORTRIB,
SMOKED MASH,
TENDERSTEM BROCCOLLI &
RED WINE JUS

LINCOLNSHIRE PORK
SAUSAGES, POMME PUREE
+ ONION GRAVY

MAIN COURSES WILL BE SERVED WITH APPROPRIATE VEGETABLES AND
ACCOMPANIMENTS TO SHARE

TO FINISH

LEMON MERINGUE PIE,
RASPBERRY, WHITE
CHOCOLATE, SHORTBREAD
& ICE CREAM

STICKY TOFFEE PUDDING,
BUTTERSCOTCH & RUM &
RAISIN ICE CREAM

TRIPLE CHOCOLATE
BROWNIE, RASPBERRIES,
MILK CHOCOLATE & ICE
CREAM

HAZELNUT CHOCOLATE
TART, TOASTED HAZELNUT,
TOFFEE SAUCE &
HONEYCOMB ICE CREAM

CHOCOLATE DELICE,
MACERATED CHERRIES,
CHERRY PUREE, ALMOND &
SORBET

WHITE CHOCOLATE &
RASPBERRY MILLE FILLE,
HONEY, CARAMELISED
ALMONDS & SORBET

PANNACOTTA,
SHORTBREAD, RHUBARB
SYRUP

SALTED CARAMEL TART
WITH MACARONS, PRALINE
& GINGER CREAM VANILLA
ICE CREAM

SELECTION OF LOCAL ICE
CREAMS & SORBETS

CREME BRULEE, LEMON
SHORTBREAD

RASPBERRY & PISTACHIO
ROULADE, PISTACHIO
BISCOTTI, MACERATED
RASPBERRIES & SORBET

BRITISH 3 CHEESE BOARD
ARTISAN CRACKERS &
CHUTNEYS
£5 SUPPLEMENT

CAN'T SEE WHAT YOU LIKE? WHY NOT SPEAK TO US AND WE CAN
CREATE A MENU TAILORED FOR YOUR SPECIAL DAY

SHARING *Boards*

THE ITALIAN BOARD

£32 PER PERSON

WILD MUSHROOM
ARANCINI
PROSCUITTO, SALAMI &
SPANIATA ROMANA
MIXED OLIVES
BREAD & OILS
SEAFOOD CASSOULET
RED WINE BEEF
PAPPERDELLE
ROCKET SALAD
TOMATO & MOZZERELLA
SALAD

BUTCHERS BOARD

£34 PER PERSON

SLOW ROASTED PORK
BELLY
FILLET STEAK
LEMON & HERB CHICKEN
LINCOLNSHIRE PORK
SAUSAGES
POMME PUREE
MIXED GREEN
VEGETABLES
ROAST ROOT VEGETABLES
TRIPLE COOKED CHIPS

MEZZE BOARD

£30 PER PERSON

LAMB KOFTE
HARISSA CHICKEN THIGHS
HALLOUMI, CHILLI &
POMEGRNATE SALAD
GARLIC FLATBREADS
RED PEPPER HUMMUS
FALAFEL
RAS EL HANOUT COUS
COUS
ZATAR NEW POTATOES
BEETROOT SALAD

ALL SHARING BOARDS ARE SERVED TO THE CENTRE OF THE TABLE WITH SIDES FAMILY STYLE

Evening RECEPTIONS



BUFFET CATERING

We Offer a Buffet catering experience like no other, full customisation is available for any amount of guests. From Sandwiches, sharing charcuteries and an array of hot options and sweet treats. There's sure to be something for everyone.

Prices start from £12 per person.



STREET FOOD

We are also delighted to have one of the largest selection of authentic independent street food options featuring choices such as; Woodfired Pizza, Burgers, Greek Gyros, Steak Frites and loads more! We have 100+ Vendors to choose from!

All Street food Vendors are quoted individually.



HOG ROASTS

There is nothing finer than a traditional hog roast on a evening. Using the finest locally reared pigs, slow cooked and pulled to perfection served alongside stuffing, roast potatoes & apple sauce with additional sides of salads, pastas and more!

Prices start from £13 per person.

Drink Reception PACKAGES

01 CASH BAR HIRE

A fully inclusive bar package for your event. Personalised cocktails, your choice of draught and a fantastic team to serve you throughout. Pub prices and the ability to pay with cash or card over the bar.

PRICES START FROM £99.

02 PART PAID HIRE

Treat your guests with drinks throughout the service with our part paid package. Pay one flat fee and receive welcome drinks, table wines, toast drinks and a cash bar for the evening serving your bespoke cocktails, lagers, ciders & spirits.

PRICES START FROM £15 PER PERSON

03 ALL INCLUSIVE

Treat your guests with drinks throughout your entire day with our all inclusive package. Pay one flat fee and receive welcome drinks, table wines, toast drinks and a open bar for the evening serving your bespoke cocktails, lagers, ciders, spirits & soft drinks

PRICES START FROM £49 PER PERSON



All of our bar packages include glassware & staffing



Get in Touch



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