

COTON HOUSE KITCHEN
STREET FOOD STYLE
DAYTIME MENUS

2024



Jenkinsons



ABOUT US

With over 50 years' experience in catering we know that you will want the food on your day to be individual and unique. Our chefs have created an innovative and outstanding collection of irresistible options to excite and inspire you.

With Jenkinson's you will have one of the most experienced and respected teams in the country working closely with you every step of the way. In addition to your food we also offer menu advice and access to crockery and tableware to compliment the outstanding cuisine and create the perfect impression. On your day our highly skilled, professional, and friendly team will provide the highest level of service to ensure that you and your guests enjoy the finest dining experience.



RELAX & ENJOY

PIZZA PARTY

Crisp Wall - A Selection of hand cooked crisps displayed for your guests to enjoy

Pizza - Choose upto 3 x flavours from Chicken & Chorizo, BBQ Chicken, Pepperoni, Mediterranean Vegetables, Margarita or Ham and Mushroom Pizza

Served with Sweet Potato Wedges, Coleslaw and a Rocket Salad with Mozzarella Pearls and Sundried Tomatoes

Brownie Tower - A Selection of delicious Chocolate Fudge Brownies and White Chocolate Blondies stacked up for your guests to enjoy

Tea and Coffee

£46.20 per person



AL FRESCO BBQ

Crisp Wall - A Selection of hand cooked crisps displayed for your guests to enjoy

Enjoy a sizzling BBQ with your friends and family with our signature Beef Burgers served in soft rolls with Chinese Thighs and Legs

Served with Potato Wedges, Coleslaw and a Green Leaf Salad accompanied with a selection of sauces, Mustard and Relish

Doughnut Wall - 75 x Large Doughnuts for your guests to enjoy

Tea and Coffee

£52.00 per person

NOODLE BAR

Chinese inspired Cantonese Chicken and Noodles - Our Sizzling Crispy Cantonese Style Chicken with fresh Pineapple and Chilli with Egg Noodles freshly cooked in view of your guests by our Chef, served with flair and flavour is a great way to add some spice to your evening and all served up in Noodle Style Boxes to create an authentic feel.

Asian Szechuan Spicy Beef with Noodles - Tantalise your taste buds with the aromatic flavours of Szechuan Spicy Beef and Egg Noodles, cooked by our chef for all your guests to see and enjoy, served in Noodle Style Boxes to replicate the Chinese culinary traditions.

Vegetarian option - Pad Thai

Cookies Table - A Selection of Cookies from Milk Chocolate chip to white Chocolate Cookies for your guests to help themselves to

£40.50 per person



RELAX & ENJOY

GRAZING PLATTER

Savory Cheddar, Crumbly Lancashire and Soft Goats Cheese

Thick Cut Ham, Hand-raised Pork Pie, Country Style Ardennes Pate, Spiced Wild Mushroom Pate, Smooth Duck Liver Pate

All Served with: Homemade Coleslaw Mustard Sweet Silver skin Onions Peppery Radishes Fresh Celery Sweet Apple Stuffed Olives

A Selection of Rustic Breads A Selection of Chutneys

Tea and Coffee

£52.00 per person

GREEK STYLE STREET FOOD

Homemade Greek Flat breads, bursting with fine slices of deliciously marinade* chicken, nestled with onions, tomatoes, salad, peppers and covered with lashings of tzatziki and/or aioli [and perhaps even a good dose of hot chilli sauce for that extra vigour on the dance floor!]

All served with New Potatoes and Mixed Leaf Salad

*it's all in the marinade (Greek yoghurt, fresh minced garlic, oregano, paprika, cumin, coriander, salt & pepper, cayenne, lemon juice, extra virgin olive oil.

Churros served with Chocolate Dipping Sauce

Tea and Coffee

£52.00 per person



TASTE THE CARRIBEAN

Its all about the Flavor!

Spiced Jerk Chicken Thighs and Legs
served with a tasty Goat Curry and Rice & Peas

Vegetarian Option available - Vegetarian Curry

£52.00

WHY NOT ADD SOME EXTRA SIDES TO YOUR MENU?

Potato Wedges
Chips
New Potatoes
Sweet Potato Wedges
Onion Rings Coleslaw
Caesar Salad
Three Bean Salad
Tomato Salad with Balsamic and Basil Dressing
Baby Spinach, Pea and Feta Cheese Salad
Sun Roast Tomato & Pasta Salad
Mixed Green Salad with Celery, Cucumber and Cherry
Tomatoes
Cous Cous Salad with Red Pepper and Feta Cheese
Potato and Chive Salad
Minted Potato Salad
Rocket Salad with Mozzarella Pearls & Sun-dried Tomatoes
drizzled with Balsamic Dressing

£3.50 per
person,
per item



ADD SOME CANAPES?

Boa Buns filled with Korean Beef, Red Pepper, Red Onion & Spring Onion
Chicken Liver Parfait with Marmalade
Staffordshire Chipolata with Cheddar Mash and Tomato Confit
Leek & Blue Cheese filled Yorkshire Pudding
Braised Blade of Beef in a Mini Yorkshire Pudding with Horseradish
Pulled Pork, Sage & Apple Bon Bon Spiced
Vegetable Bon Bon with Mint Raita
Fish and Chips served in Cones with Tartare Sauce
Mushroom Filo Tart
Mac and Cheese
Cherry Tomato with Pesto infused Cream Cheese on Parmesan Shortbread
Cheddar Scone with Whipped Goats Cheese, Pickled Celery and Fresh Fig
Curried Cauliflower Balti served on a Mini Naan with Mango Chutney
Goats Cheese Crostini with Green Tomato Chutney
Mexican Red Onion & Pepper chilli Wrap with Spring Onion and Guacamole
Spicy Meatball with BBQ Sauce
Chicken Balti on a Mini Naan with Mango Chutney



A SELECTION OF 3 PER PERSON - £13.75

A SELECTION OF 4 PER PERSON - £16.95

A SELECTION OF 5 PER PERSON - £19.15

ADD A DESSERT?



Served from the Buffet:

Traditional Tarte Au Citron
Raspberry Frangipane
Vanilla Cheesecake
Banoffee Cheesecake
Chocolate Torte
Mixed Berry Pavlova

All Served with Fresh Cream

£8 per
person, per
item



F A Q S

PAYMENTS When do we need to make payment?
50% Deposit is due 21 days after your catering meeting and then the remainder of the balance is due 21 days prior to your date

BESPOKE Can we change the menus to suit our requirements?

Yes, of course, you can swap the Starters and Desserts to create your perfect wedding menu. Please Note: Some do have supplements such as the Trios or sharing platters

SEATING PLAN How would you like our Seating Plan?

We shall require your final seating plan 30 days prior to your Wedding Day, this will need to highlight any dietary requirements.

You can use the following links to create your seating plan:

www.hitched.co.uk

www.toptableplanner.com

EXTERNAL SUPPLIERS? As Jenkinsons have the privilege of being sole caterers, no other external suppliers are permitted.

LINEN We will provide Ivory Linen Tablecloths and Ivory Linen Napkins for your Day

CHOICES Can we offer our guests a choice?
Absolutely, you can offer your guests a choice menu, there is an additional cost of £3.50 per person, per course and would require each of your guests choices on your seating plan

ADDITIONAL COURSES Can we add additional courses to our Menu?

Yes, we have options to add in extra courses from Amuse Bouche, Sorbet to Cheese Courses, ask your wedding co-ordinator for more information

ADDITIONAL SIDES? All Plated Main Courses come served with Bowls of Fresh Seasonal Vegetables Per Table for your Guests to enjoy inclusive of your costs per person!

DIETARY REQUIREMENTS If you or your guests have specific menu requirements, please let us know, we cater for all dietary requirements and Jenkinsons are extremely careful with regards to food allergens and intolerances.

MINIMUM SPEND Is there a minimum price we need to meet?

Yes, there is a minimum spend of £2,000



Dont forget to follow us
on Instagram for photos
and updates! Jenkinsonscaterers

ALLERGEN POLICY

We at Jenkinsons take Allergens extremely seriously as part of everything we do to make sure we deliver the best possible experience.

As part of that we ask that you read the detail below very carefully and act upon as you see fit.

Our allergen information declares any allergens intentionally added to dishes. Our kitchens handle numerous ingredients and allergens and we do everything in our power to source allergen free ingredients and foods. We also follow strict procedures to ensure cross contamination does not occur in our kitchens. Despite all of that we cannot guarantee that our dishes are "free from" any or all allergen(s)

We are able to state dishes do not contain an allergen as an ingredient but that does not mean 'Traces' of an allergen are not present. It is for this reason many of dishes state 'May Contain'.

We work closely with our suppliers to ensure this information is as accurate as possible but this information may change at any time. So as an additional precaution we strongly advise that any guest with allergen concerns also checks with our team on the day to ensure the chosen dish is suitable to dietary requirement.

We respectfully urge you circulate this information to all of your guests requesting they respond in detail stating what their concerns and requirements are in respect of Allergens. This information needs to be forwarded to us well in advance so we are well prepared to look after them on the day.

Please discuss all dietary requirements with your co-ordinator. We will ensure there is a suitable menu in place for all dietary needs

