

PRIVATE DINING 2026

Two
Simmering Pans

Freelance Chef • Event Catering • Private Dining

WHO ARE WE?

All the way back in 2014, an Event Manager (Laura) & a Head Chef (Oliver) met doing what they love: Cooking, Eating & Drinking!

The next logical step was to form Two Simmering Pans in order to combine 20+ years of expertise & get the opportunity to share our enthusiasm of all things FOOD & DRINK with you.

Designing menus based around the best quality seasonal and local produce, in order to deliver excellent dining experiences is our passion. Alongside the food we can also assist in all of the logistics & styling to help you pull it all off seamlessly!

Along the way, the gang has grown, which gives us the opportunity to do more events. It's what we relish in after all!

Today the TSP team provide Wedding & Event Catering services across the South West & South Wales.

Let us assist you with the intricate steps of ensuring your wedding is one all your guests will remember

[...& leave asking "Who was it that did the food?!"]



CANAPÉS

Parmesan Arancini, Garlic Aioli (v)

Lamb Kofta Skewers, Tzatziki

Mini Meat Pies (Chicken & Tarragon and Steak & Ale)

Carrot Bahji, Spicy Aubergine Mayo (v) (GF)

Salmon & Cod Fishcakes, Chermoula, Dill Yoghurt

Rarebit Tartlets, Cumin Crispy Leeks (v)

Smoked Salmon Blinis, Chive Crème Fraîche

Chicken in Puffed Rice, Thai Green Mayo (GF)

Sag Aloo Frittata, Mango Chutney, Crispy Onions (v)

Coronation Chickpea, Toasted Naan, Flaked Almonds (v)

Beef Yorkshire Puddings, Horseradish Cream

Pea, Mint & Goats' Cheese Tortilla (v) (GF)

Boerewor Sausage, Salsa Verde

Smoked Trout Crostini, Parsnip Slaw

PRICES START FROM:

£12.00 PLUS VAT FOR 3 CANAPÉS PP
WHEN ADDING TO A DINING MENU

£2.50 EACH, PER ADDITIONAL CANAPÉ



T.S.P

FRESHLY BAKED BREAD WITH SALTED BUTTER
ADD FOR £3.00 PLUS VAT

TO START

Halloumi, Dukkah, Paprika Pitta, Piquillo Pepper & Pine Nut Salsa (V)

Manchego stuffed Meatballs, Tomato Sauce, Garlic Bruschetta

Salmon & Dill Fishcakes, Chermoula, Pickles, Lemon Dressing

TO FOLLOW

Roast Chicken Breast, Chorizo & Sweetcorn Salsa, Burnt Onion Pureé, Patatas Bravas (GF)

Pork Loin, Caramelised Baby Onions, Boulangère Potato, Beetroot Jus, Crackling (GF)

Seared Salmon, Crushed Herbed Potatoes, Chive Beurre Blanc (GF)

Cumin Spiced Baked Cauliflower, Tahini Sauce, Falafel, Feta, Toasted Seeds (V) (GF)

Served with Vegetables for the table

TO FINISH

Chocolate Mousse, Salted Caramel, Brownie Crumble

Apple, Sultana & Cinnamon Crumble Cake, Toasted Coconut, Vanilla Ice-Cream

Biscoff Cheesecake, Bitter Chocolate Sauce

PER GUEST PRICES START FROM

£50.00 PLUS VAT

D·S P

TO START

Butter Fried Duck & Hoisin Gyozas, Asian Slaw

Chicken Liver Parfait, Onion Chutney, Brioche, Walnuts

Smoked Salmon, Fennel Crisps, Caper'naise, Cornichons

Carrot & Cumin Fritters, Tahini & Coriander Yoghurt (V)

TO FOLLOW

Honey & Mustard Glazed Pork Fillet, Fondant Potatoes, Roasted Roots, Madeira Jus (GF)

Brown Butter Skate Wing, Moroccan Lentils, Samphire

Aubergine Schnitzel, Basil, Tomato, Black Olive, Taleggio (V) (GF)

Beef Skirt, Carrot, Cajun Wedges, Peppercorn Sauce (GF)

Served with Vegetables for the table

TO FINISH

Sticky Toffee Pudding, Caramel Sauce

Pink Lady Apple Tarte Tatin, Tonka Bean Ice Cream

Brown Butter & Demerara Pineapple Cake, Spiced Rum Custard

Lemon Posset, Blueberry Compote, Shortbread

T B · S P

5 COURSE

TO START

Salt & Pepper Squid, Garlic, Chilli, Coriander Mayo

Pan-fried Gnocchi, Oyster Mushrooms, Crispy Sage, Blue Cheese (V)

Korean Fried Chicken, Crispy Paprika Potato, Kimchi

Barbary Duck Salad, Mango, Chilli, Soy (GF)

MID COURSE | Citrus Sorbet with Frozen Limoncello

TO FOLLOW

Welsh Black Beef Fillet, Mushroom Duxelles, Parmesan Mash, Ox-Cheek Bon Bon

Garlic & Rosemary Rack of Lamb, Dauphinoise Potato, Fig & Walnut Salsa (GF)

Day-Boat Fish, Champagne Lemon Butter Sauce, Sea Greens (GF)

Root Vegetable, Chickpea & Feta Pithiers, Hispi Cabbage, Harissa Butter (V)

Served with Vegetables for the table

TO FINISH

Scorched Lemon Meringue Pie, Raspberry Coulis

Rhubarb & Vanilla Pannacotta, Crumble, Ginger Ice-Cream, Apple & Ginger Pureé

Chilled Chocolate Fondant, Salted Caramel Butter Sauce, Roasted Hazelnuts

Individual Amalfi Peach Tiramisu, Amaretti & Flaked Almonds





LETS GET PERSONAL

SWAP TO A SHARING STARTER?

Let us kick off your celebrations by filling the dining table with a plethora of platters, baskets & bowls!

Fantastic for a little bit of guest interaction

SAMPLE SHARING STARTER

Lamb Kofta Skewers

Carrot & Coriander Bhajis

Boerewors Sausage Slices

Dips | Hummus, Ezme, Garlic Yoghurt with Warm Flatbreads

Marinated Olives, Pickled Vegetables, Habas Fritas

SUPPLEMENTS FROM **£5.75PP** PLUS VAT

MAY APPLY DEPENDANT ON EXISTING MENU CHOICE

A SPECIAL CELEBRATION?

Perhaps you know your guest of honour has a favourite dish or pudding they'd pick if it were an option?

Just let us know & we will do our utmost to fulfil your requests

Celebratory sharing desserts are a speciality!

NOTES

Per guest prices are based on a minimum of 10 guests dining

A single choice to be offered to the entire party per course, amendments & alternatives will be offered for Allergies or Dietary Restrictions

“Split-Menus” will incur a supplement starting from **£5.00** PLUS VAT per guest, depending on choices

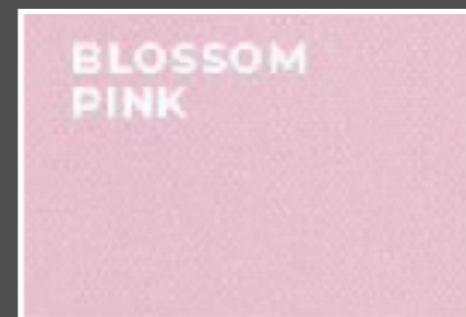
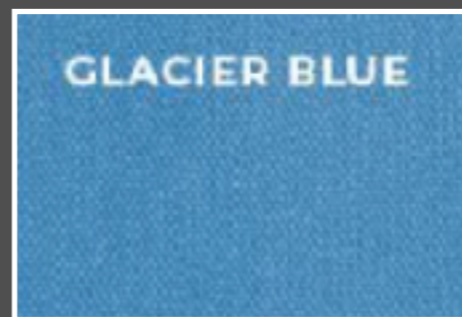
Availability & requirements may affect per head pricing

All costs include food, preparation, Service ware and our expert Kitchen Team

Delivery & Travel costs may be applicable

Service Staff, Crockery, Cutlery, Glassware & even extra Furniture can be arranged for you if required

LINEN NAPKINS ARE AVAILABLE TO BE SUPPLIED IN THE FOLLOWING COLOURS:



£1.50 PLUS VAT per Napkin to include Laundry & Folding

Please find our contact details are on the next page. Just let us know your needs & we'll start putting together a quote specifically for you!

GET IN TOUCH

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