



WEDDING PACK

TWO SIMMERING PANS

WHO ARE WE?

Back in 2014 an Event Manager and a Head Chef met doing what they love, running incredible events!

The next logical step was to form Two Simmering Pans in order to combine our expertise and share our enthusiasm with you.

Styling beautiful events & designing menus based on seasonal, local produce, in order to deliver quality dining experiences is our passion.

Today the TSP team provide wedding and event catering services across the South West and South Wales.

Let us guide you through the intricate steps of wedding planning and make sure you and your guests have memories to cherish.





MENUS

All of our menus are designed with love and inspired by Oliver's travels around the world. From catering in decadent Sydney restaurants to Spanish tapas bars and rustic country venues, you'll see a lot of influences popping up throughout.

Our core offering guides you through various options; including a seated three course meal, canapés, our relaxed 'feast' menu and a BBQ menu. However, these are just our recommendations and our menus are flexible, we cater for you and adapt the dishes to include children and dietary requirements where necessary.

CANAPÉS

Smoked Salmon blinis with lemon and chive creme fraiche

Chorizo & manchego arancini with mustard aioli

Smoked Applewood cheddar & red onion marmalade puff pastry tart (v)

Wholemeal Parmesan scones with crispy bacon & cream cheese (v) - no bacon

Beef & pork meatballs with tomato & basil

Mini fishcakes with dill mayonnaise

Spiced carrot bahji with a fennel seed yoghurt (v)

Lamb koftas, chargrilled flatbread & mint yoghurt

Mini rare roast beef Yorkshire puds with horseradish cream

Welsh rarebit on sourdough with crispy leeks (v)

Sirloin steak & chip with caper mayo

Pea, mint & Goats' cheese tortilla bites (v)

Honey & mustard glazed mini sausages

£11.50 + VAT PP FOR A CHOICE OF 3 CANAPÉS (3 PER PERSON)

£1.50 + VAT FOR EACH ADDITIONAL CANAPÉ



BBQ MENU

Harissa rubbed lamb skewers

Beef & Perl Las cheeseburgers

Chimichurri rump steaks

Pork ribs with apple & cider glaze

Somerset pork sausages

Cajun spiced chicken breast, coriander pesto

King prawn skewers, lime & chilli salsa

Sake & ginger marinated salmon fillets



Sumac & cumin chargrilled cauliflower

Corn on the cob, blue cheese Greek yoghurt

Grilled halloumi & Dukkah

£35.00 + VAT PP

FOR A CHOICE OF 4 MEAT / FISH OR VEG, 3 SALADS & 2 SWEET POTS

SALADS

Tomato, mozzarella & basil salad

Crunchy Turkish slaw

Green bean salad, Goats' cheese,
mint, flaked almonds

Warm herbed new potatoes

Green leaf salad, French dressing,
Parmesan shavings

DESSERT POTS

Summer berry Eton mess

Chocolate mousse & salted caramel

Lemon posset, blackberries & meringue

Black forest cheesecake

FEAST MENUS

STARTER - MEZZE BOARDS:

Toasted flatbreads & babaganoush
Fava bean dip with crushed walnuts
Marinated olives
Carrot, halloumi & dill bites
Feta & coriander falafel

MAIN COURSE 1 - LEBANESE

Harissa spiced, slow-cooked shoulder of pork
Moroccan spiced chick pea aubergine tagine (v)
Sumac yoghurt (v)
Chicory, tomato, cucumber, feta, seeds (v)
Israeli cous cous with roasted Baharat veg (v)
Cumin spiced potatoes (v)

MAIN COURSE 2 - MEDITERRANEAN

Chicken thigh, Romesco sauce tray bake
Greek salad - olives, feta, cucumber,
tomatoes, oregano (v)
Aubergine caponata with toasted ciabatta (v)
Warm lemony courgette salad (v)
Crushed new potatoes with olive oil & black
pepper (v)

DESSERT POTS - PICK 2

Summer berry Eton mess
Chocolate mousse & salted caramel
Lemon posset, blackberries & meringue
Black forest cheesecake
Tiramisu

£40.00 + VAT PP FOR 3 COURSES



THREE COURSE MEAL

Hot smoked mackerel, parsnip & fennel slaw, pickled carrot

Goats' cheese, Parma ham & Summer squash salad

Teriyaki chicken skewers, pickled cucumber

Feta & coriander falafels, yoghurt, pitta chips (v)

Roast loin of pork, Maris piper roasties, Savoy cabbage, roasted root veg, apple jus

Miso glazed cod, carrot & ginger pureé, chickpeas, crispy capers

Seasoned chicken breast, tarragon mousse, celeriac, creamed mushrooms, hasslebacks

Taleggio, mushroom & spinach roulade, tomato & basil sauce (v)

Triple chocolate brownie, white chocolate sauce

Gin & tonic cheesecake, raspberry & thyme coulis

Italian lemon & almond tart, raspberry sorbet

£45.00 + VAT PP FOR ONE CHOICE PER COURSE FOR ALL GUESTS

EVENING FOOD

Grazing station: A selection of charcuterie, Snowdonia cheddar, Perl Las and Somerset brie, with homemade chutneys, pickles, dried fruits, sourdough and crackers (v)

Gourmet burgers in brioche buns with bacon & cheese

12 hour cooked BBQ beef brisket with carrot & apple slaw and gherkins (in a bun!)

The best bacon butties, sourdough bread, mustard aioli & rocket salad

Seafood paella with chicken & chorizo, fresh parsley

Mix 'n' match bowl food (served in disposable containers) **pick 2** ➡

Hot chilli dogs with caramelised onions and American mustard

Pizza buffet with a choice of 3 of your favourite toppings

Burrito station with freshly made guacamole & tomato salsa

Fish & chips

Lamb tagine

Thai green curry

Fit Mac 'n' cheese (v)

Cauliflower curry (v)

Chicken coq au vin

OUR EVENING FOOD OPTIONS ARE ALL PRICED SEPARATELY, STARTING FROM
£9.00 + VAT PP, SO ITS WORTH POPPING US AN EMAIL



NOTES

Any prices quoted in this pack are a guide, based on a **minimum of 80 guests** and will be amended based on your final guest numbers and requirements.

They include the food, preparation, service ware and our expert team of chefs. We can organise a Front of House team for on-site delivery, crockery, cutlery, table linen and furniture for you at an additional cost if necessary.

Our contact details are on the next page, just let us know what you need and we'll start putting together your bespoke proposal (get it ... proposal!)





GET IN TOUCH

Laura Charnock - Event Director
07815 082 097

Oliver Charnock - Executive Chef
07788 252 939

TSP HQ
01495 200 850

Email
info@twosimmeringpans.co.uk

Website
www.twosimmeringpans.co.uk

