

# WEDDING CATERING 2025

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?!"]**





# MENUS

All of our menus are designed with care & love. They feature dishes inspired by Head Chef Oliver's travels around the world. From catering in Sydney's fine dining restaurants, to rustic Spanish tapas bars, you'll see a lot of varied influences popping up throughout

Canapés & welcome drinks lead onto our relaxed feast & BBQ menus, once the main event is done, we make way for some more fun evening options

These are however just our recommendations, because who are we to deny you your wedding day ideals?! If there's something you'd like to include or amend, just let us know & we will be happy to guide you where needed

We can cater for all guest's needs, so don't stress, adapting dishes or offering alternatives to cater for dietary requirements where necessary is simply part of what we do!

Not forgetting the little ones either, we can adapt your choices to suit their palette, or alternatively we have a dedicated children's menu

# CANAPES

## START THE CELEBRATIONS!

Arancini a la Casa

Honey & Wholegrain Mustard Glazed Sausages

Lamb Kofta Skewers, Tzatziki

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

Spiced Carrot Bahji, Fennel Seed Yoghurt (v)

Smoked Haddock & Cheddar Fishcakes, Watercress

Rarebit Tartlets, Cumin Crispy Leeks (v)

Smoked Salmon Poké Cups, Spring Onion, Black Sesame, Soy

Chicken in Puffed Rice, Thai Green Mayo', Coriander

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

Coronation Chickpea on toasted Naan (v)

Mini Roast Beef Yorkshire Puddings, Horseradish Cream

Mozzarella, Basil & Cherry Tomato Skewers (v)

### ARANCINI FLAVOURS INCLUDE:

PARMESAN WITH SALSA VERDE (v)

PAELLA WITH BRAVAS SAUCE

KATSU CURRY CHICKEN

**Two**  
**Simmering****oans**

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**£12.50** PLUS VAT FOR 4 CANAPÉS PP  
A CHOICE OF FOUR VARIETIES FOR THE PARTY

**£1.50PP** PLUS VAT FOR EACH  
ADDITIONAL CANAPÉ CHOSEN

# DRINKS RECEPTION EXTRAS

LET US TAKE CARE OF ANY ADDITIONALS YOU MIGHT LIKE TO OFFER

## SOMETHING A LITTLE SOFTER?

Flavourful & refreshing soft alternatives for guests to enjoy during your drinks reception

**5 litre Jars filled with your choice from the below**

**Includes accompanying glassware & garnish**

**Stinging Nettle** | Sparkling Elderflower Presse, Fresh Mint, Lemon & Cucumber Ribbons

**Blush Rose Lemonade** | Lightly Rose Scented Fresh Lemonade with Raspberries & Rose Petals

**Orchard No'jito** | Cloudy Apple & Fresh Lime Juice, Demerara Syrup, Torn Mint & Lime Wedges

**un-Aperol** | (You'd never know!)

Non Alcoholic Sparkling Wine, Soda, Bitter Orange Syrup

**£40.00 PLUS VAT PER JAR**

APPROXIMATELY 20 SERVINGS

\*UN-APEROL HOLDS A £7.50 SUPPLEMENT

## NIBBLE TRIOS

Skinny wooden boards filled with three bowls of your choice of "Bar Snacks" E.g olives, popcorn & habas fritas

**A great option to give your guests to carry on grazing when canapés have ended**

PER GUEST PRICES START FROM

**£3.50 PLUS VAT**

## HYDRATION STATION

Celebrating is thirsty work!

We provide the equipment for a station, available throughout the day, for guests to stop & refresh

**Large Kilner jar with drinking glasses & garnished ice water**

**£45.00 PLUS VAT**

REFRESHED FOR THE DURATION OF THE DAY, ACCESS TO DRINKING WATER REQUIRED





# BBQ MENU

NOTHING SHOUTS CELEBRATION, LIKE THE SMELL OF A BBQ IN THE AIR

## HOT OFF THE GRILL

All chosen items cooked on the BBQ & then presented to the tables in bowls & platters

### Choose 2 Meat or Fish

&

### 1 Vegetable Option

Harissa Lamb Skewers  
Butcher's Pork Sausages, Braised Onions  
Beef Cheeseburgers, Brioche Rolls  
Chimichurri Rump Steaks  
Pork Chops, Apple & Cider Glaze  
Cajun Spiced Chicken, Coriander Pesto  
King Prawns, Lime & Chilli Salsa  
Tandoori Fish Kebabs, Lime Yoghurt

Grilled Corn on the Cob  
Marinated Aubergine Slices  
Halloumi & Dukkah  
Broccoli, Soy, Chilli & Ginger  
Masala Cauliflower Kebabs

ADDITIONAL BBQ ITEMS FROM  
**£2.50 PLUS VAT, PER ITEM, PER GUEST**

## Served with 3 Fresh & Tasty Salads

Raw 'Slaw with Toasted Seeds | Greek Salad | Fresh Herb Potato Salad

## TO FINISH

### Dessert Pot Trays

A choice of 2 varieties from our ever growing list of flavours, listed on page 11



# THE FEAST MENU

OUR MOST CUSTOMISABLE OPTION FOR RELAXED WEDDING DINING

**TO START** | Mezze, Tapas, Antipasti ...call it what you like!

We load the tables with platters, baskets & bowls

## SAMPLE SHARING STARTER

Lamb Kofta Skewers, Tzatziki

Carrot & Coriander Bhajis (v)

Boerewors Sausage Slices

Dips | Hummus & Turkish Ezme with Warm Flatbreads

Marinated Olives & Pickled Vegetables

## TO FOLLOW | THE FEAST

Tables are laid with empty plates & the food is served "Family Style"

**Choose a Main Dish & an Accompaniment & 2 Sides | Salads**

Not sure what to match together? We can guide you with suggestions for a balanced menu

## TO FINISH

Variety is the spice of life, so, let us give you OPTIONS on Page 11!

**Dessert Pot Trays, Pudding Platters or a Dessert Table**

# THE FEAST MENU

## CHOOSE A MAIN DISH

Harissa Rubbed Leg of Pork  
Chicken Cacciatore  
Catalan Fish Stew with Saffron  
Mediterranean Skin-on Chicken Thighs  
Curried Lentil Dhal with Grilled Paneer  
Yucatan Pork Casserole  
Pulled Pork Shoulder with BBQ Sauce  
Vegetable Cobblers with Tomato & Basil Sauce

Pulled shoulders of Garlic &  
Rosemary Welsh Lamb  
  
Oven Roast Joints of Beef with Chimichurri  
[Both served with jugs of 72 hour reduced gravy]

ABOVE CHOICES HOLD A SUPPLEMENT OF  
**£4.50 PLUS VAT PER GUEST**

## & AN ACCOMPANIMENT

### PULSES & GRAINS

Chickpea Tagine  
Butter Bean Stew  
Baharat Vegetable Cous Cous

### POTATOES

Steamed New Potatoes, Herb Butter  
Spiced Potato Rostis  
Crushed Roasted Potatoes with Garlic

### RICE

Mexican Rice with Peppers  
Rice & Peas  
Vermicelli & Rice Pilaf

## THEN, TWO SIDES | SALADS

Raw Slaw' | Carrot, Cabbage & Spring Onion  
Mexican Re-fried Beans  
Greek Salad | Tomatoes, Cucumber, Parsley, Feta, Olives  
Marinated Cucumber & Poppyseed Salad  
Green Beans with Hazelnuts & Orange

Roasted Broccoli & Courgettes with Lemon & Almonds  
Fennel & Feta Salad, Sumac & Pomegranate  
Roast Sweet Potatoes with Chilli & Bitter Orange  
Insalata Tricolore | Tomatoes, Mozzarella & Basil  
Braised Baby Carrots with Peas

[ We'll pair a sauce to accompany your selections ]

# DESSERT OPTIONS

## DESSERT POT FILLINGS

Chocolate Mousse,  
Salted Caramel & Brownie Crumb

Lemon Posset,  
Peach & Lemon Curd

Raspberry Panna Cotta,  
Almond Granola

Biscoff Cheesecake, Caramel Sauce

Orange & Almond Cake,  
Whipped Mascarpone

Strawberry Shortcake,  
Pistachio Cream

## PUDDING PLATTERS

### Tiramisu Glasses

Sponge fingers drenched in Arabica Coffee & Marsala Wine,  
Sweet whipped Mascarpone Cream & Grated Dark Chocolate

### Eton Mess Plank

Meringues piled high with Whipped Chantilly Cream,  
Fresh Red Berries, Berry Coulis & Fresh Mint

### Cheesecake Slices

Baked Vanilla Cheesecake with your single choice from: Nutella, Biscoff,  
Passionfruit & Mango or Summer Berry Compote. Decorated to Impress!

### Sharing Billionaire's Pudding

Chocolate Blancmange, Dulce de Leche, Brownie & Cream Sponge soaked in Amaretto,  
Milk Chocolate Custard, Whipped Double Cream & Crumbled Flake

## DECADENT DESSERT TABLE

GUESTS ARE WELCOMED UP TO A EXTRAVAGANTLY DECORATED TABLE TO BE  
SERVED FROM A SECTION OF 4 DIFFERENT DESSERTS OF YOUR CHOICE

### SAMPLE OFFERING:

INDIVIDUAL PASSIONFRUIT & MANGO PAVLOVAS  
CHOCOLATE MOUSSE POTS, BROWNIE CRUMB & SALTED CARAMEL  
BISCOFF CHEESECAKES

SLICES OF ORANGE & POLENTA CAKE WITH BURNT ORANGE PUREE & RASPBERRIES

WOW YOUR GUESTS WITH  
A DESSERT TABLE FROM  
AN ADDITIONAL

**£4.00 PLUS VAT**  
PER GUEST



# PLATED CLASSICS

## THREE COURSE PLATED WEDDING DINING

A SINGLE CHOICE PER COURSE OFFERED TO THE ENTIRE PARTY

FRESHLY BAKED BREAD WITH  
CHEF'S SEASONAL BUTTER  
ADD FOR  
**£2.00PP** PLUS VAT

### TO START

Handmade Coriander Falafel, Feta, Hummus, Preserved Lemon Yoghurt, Summer Leaves (v)

Chicken Liver Parfait, Toasted Brioche, Onion Chutney

Fresh Burrata, Heirloom & Sun Dried Tomatoes, Duo of Pestos, Rocket (v)

### TO FOLLOW

Roast Loin of Pork, Celeriac Puree, Roast New Potatoes & Root Vegetables

Skin on Chicken Breast, Crushed New Potatoes, Chorizo & Sweetcorn Salsa

Taleggio, Portobello Mushroom & Spinach Turnovers, Roasted Shallots (v)

*Bowls of Seasonal Steamed Green Vegetables & Jugs of Gravy served to the centres of tables*

### TO FINISH

Warm Dark Chocolate Brownie, White Chocolate Caramel Sauce, Stewed Cherries

Pudding Platters | Cheesecake Boards (Choose your flavour), Eton Mess Stacks or Tiramisu

Apple, Cinnamon & Sultana Crumble Cake, Desiccated Coconut, Cream

# TSP CHILDREN'S MENU OPTIONS

## STARTER

Selection of vegetable crudities with hummus (v)  
Mini fishcakes with salad  
Cheese & tomato flatbreads (v)

## MAIN

Spaghetti bolognese with garlic bread  
Sausages and mash with gravy  
Chicken goujons with potato wedges and peas  
Tomato & basil pasta with cheese (v)

## SWEET

Chocolate brownie with vanilla ice-cream  
Apple crumble and ice-cream  
Jam sponge & custard

## LOADED PICNIC BASKET

At the table for when the littles sit down,  
to be enjoyed in their own time  
throughout the wedding breakfast

Ham or Cheese (v) Sandwich  
Vegetable Crudities | Hummus (v)  
Cheese & Tomato Pizza Triangles (v)  
Strawberry & Melon Skewer  
Chocolate Brownie Bite  
Slice of Apple Crumble Cake

**£15.00 PLUS VAT PER CHILD**

# EVENING FOOD

FOR WHEN DANCING STRIKES UP HUNGER!

## TRADITIONAL PAELLA

Bring the **WOW** factor!

Calasparra Rice slowly simmered with  
a base of Vegetables, Stock & Saffron  
**Chicken & Chorizo, Chicken & Seafood**  
or **Entirely Veggie!**

PER GUEST PRICES START FROM

**£14.00** PLUS VAT

Available for a minimum of 80 guests

## BREAD, BUNS & BAPS

a single choice from

B.L.T Baps | Bacon, Tomatoes, Rocket & Aioli  
Butcher's Best Sausages Butties, Onion Chutney  
Beef Cheese Burgers in Brioche Buns  
American Hotdogs & Onions in Sub Rolls

SELECTION OF SAUCES TO ACCOMPANY

PER GUEST PRICES START FROM

**£8.50** PLUS VAT

## PULLED PORK ROLLS

Overnight slow-cooked Pork  
shredded into **Tangy BBQ sauce**  
Coleslaw, Gem Lettuce, Big Gherkins  
& Brioche Rolls

PER GUEST PRICES START FROM

**£10.00** PLUS VAT

## MAC N' CHEESE or NACHO BAR

**Bubbling Three Cheese Mac'**

Buffet of toppings for guests to self-serve

**Tortilla Chips with the Mexican Holy Trinity**

"Guac' | Salsa | Sour Cream"

Three Bean Chilli (v), Cheddar, Jalapeños

PER GUEST PRICES START FROM

**£12.00** PLUS VAT





# EVENING FOOD

ANOTHER OPTION...

## PIZZA BUFFET

Choose 3 Pizza varieties to offer your guests

All are made with fresh Tomato Sauce & Fior di Latte Mozzarella

NB. Pineapple is strictly prohibited!

**AMERICANO** | Sliced Pork Sausage & Peppers

**TANDOORI** | Marinated Spiced Chicken & Red Onion

**COTTO Y FUNGHI** | Oven-baked Ham & Mushrooms

**PARMA** | Parma Ham & Dressed Rocket to finish

**THE SWINE** | Chorizo, Chilli Oil, Bacon Bits

**CLASSICO** | Simple Margherita with Fresh Basil

**VERDE** | Ricotta & handfuls of Fresh Spinach

**CAPRA** | Roasted Vegetables & Goat's Cheese

**ADD SIDE SALADS TO PULL  
OUT ALL THE STOPS:**

INSALATA TRICOLORE TOMATO, MOZZARELLA & BASIL  
GREEN SALAD | HOUSE DRESSING

£3.50 PLUS VAT PER GUEST

Two  
Simmering pans

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PER GUEST PRICES START FROM  
**£14.50 PLUS VAT**

# EVENING FOOD

EVEN MORE OPTIONS...

## BIG SIMMERING PANS

Hot & Hearty Classics

Served with Steamed Rice or Crusty Bread

We are able to offer a meat & Vegetarian split of most of the options

**THAI GREEN CHICKEN CURRY** | Creamy, Aromatic & Fresh  
with Lime & Coriander

**LAMB TAGINE** | Diced Shoulder, Onions, Souk Spices & Fruits

**COWBOY BEEF CHILLI** | Chuck Steak slowly simmered  
with Peppers & Beans

**RED LENTIL DHAL** | Packed with Vegetables & Warming Spices

**JAMAICAN CURRY CHICKEN** | Pieces of marinated Chicken  
stewed with Potatoes, Carrots & the odd Scotch Bonnet

**WE WONT FORGET THE SIDES!**

NAAN BREADS, MANGO CHUTNEY,  
POPPADOMS, PRAWN CRACKERS, PICKLES,  
HERB & LIME YOGHURT

EXTRAS DEPENDANT ON MENU CHOICE

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PER GUEST PRICES START FROM  
**£13.50 PLUS VAT**

# NOTES

All prices quoted are based on a minimum of **80 Adult Guests** in attendance. We can offer a bespoke quote for intimate weddings

All prices include ingredient costs, a dedicated Kitchen Team, all travel within 2 hours of HQ & any required Service-ware + cutlery

Our plated Menu is available subject to your Venue & guest numbers

A Front of House team selected from our longstanding team of Service Staff can also be organised

We can sort it all, from the smallest of sugar bowls to the largest of refrigerated trailers, everything can be arranged to make sure your celebration happens without a hitch

Dining-ware [Crockery, Cutlery, Glassware & Linen] are not included. These are specified, quoted & arranged you for depending on the needs of your menu choices & venue

An Event Coordinator to assist in planning in the run up to the Wedding & Event Manager to liaise between the Kitchen & Front of House on the day are also supplied

T&C's supplied for further queries





# GET IN TOUCH

[WE LOOK FORWARD TO HEARING FROM YOU!]

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**Event Director**

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**Executive Chef**

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