

### WHO ARE TSP?

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, local produce, in order to deliver quality 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. What we relish in after all!

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

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

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



# CANAPÉS

Parmesan Arancini, Garlic Aioli 👽

Lamb Kofta Skewers, Tzatziki

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

Carrot Bahji, Spicy Aubergine Mayo 👽 🙃

Salmon & Cod Fishcakes, Chermoula, Dill Yoghurt

Rarebit Tartlets, Cumin Crispy Leeks 🕏

Smoked Salmon Blinis, Chive Crème Fraîche

Chicken in Puffed Rice, Thai Green Mayo @

Sag Aloo Frittata, Mango Chutney, Crispy Onions v

Coronation Chickpea, Toasted Naan, Flaked Almonds 🕏

Beef Yorkshire Puddings, Horseradish Cream

Pea, Mint & Goats' Cheese Tortilla 👽 🙃

Boerewor Sausage, Salsa Verde

Smoked Trout Crostini, Parsnip Slaw



#### PRICES START FROM:

**£12.00** PLUS VAT FOR 3 CANAPÉS PP WHEN ADDING TO THE PIZZA STATION MENU

£2.50 EA, PER ADDITIONAL CANAPÉ



## 2c PIZZA STATION

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

CALDO | Nduja Blue Cheese & Artichoke

CAPRA | Roasted Vegetables & Goat's Cheese

### ADD SIDES TO PULL OUT ALL THE STOPS:

INSALATA TRICOLORE TOMATO, MOZZARELLA & BASIL SKINNY FRIES & AIOLI RAW 'SLAW

£5.00 PLUS VAT PER GUEST





PER GUEST

£35.00 PLUS VAT



## NOTES

Per guest prices are based on a minimum of 15 adult guests dining

Providing a good old 'Margherita' for Children is never an issue

Costs include Food, Preparation, Service ware, Buffet table with black buffet linen & our expert Kitchen Team

If an on-site wood-fired or gas Pizza Oven is not provided, we are able to bring a twin deck electric Pizza oven. Please note this will require a power socket next to the cooking /serving area and it would be a 'rolling' service.

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

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!

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





BLOSSOM

£1.50 PLUS VAT per Napkin to include Laundry & Folding

## GET IN TOUCH

Laura Charnock Event Director 07815 082 097

Oliver Charnock Executive Chef 07788 252 939

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