

PRIVATE DINING 2024

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?!"]



CANAPES

Arancini a la Casa

Lamb Kofta Skewers, Tzatziki

Beef & Pork Meatballs, Tomato Sauce

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 Chicken or Coronation Chickpea (v) on toasted Naan

Mini Rare Roast Beef Yorkshire Puddings, Horseradish Cream

Saganaki & Olive Skewers (v)

ARANCINI FLAVOURS INCLUDE:
PARMESAN WITH SALSA VERDE (v)
PAELLA WITH BRAVAS SAUCE
KATSU CURRY CHICKEN

PRICES START FROM:
£12.00 PLUS VAT FOR 3 CANAPES PP
WHEN ADDING TO A DINING MENU
£25.00 PLUS VAT FOR 6 CANAPES PP AS
A STAND ALONE CANAPE PARTY
£2.50 PLUS VAT FOR EACH ADDITIONAL CANAPÉ



TSP MENU

FRESHLY BAKED BREAD WITH CHEF'S SEASONAL BUTTER

MARMITE WHIPPED BUTTER

ANCHOVY BUTTER

DEVILLED BUTTER

ADD FOR
£3.00PP PLUS VAT

TO START

Pumpkin Dip, Strained Yoghurt, Fennel, Crisp-breads (v)

Warm Salad of Chicken, Chorizo & Grapes, Mayo', Sherry Vinaigrette

Haddock & Cheddar Fishcakes, Watercress Sauce

TO FOLLOW

Za'atar Roast Skin-on Chicken Breast, Lemon Butterbean Stew, Tomatoes & Aubergine

Pork Chop, Apple & Cider Glaze, Fondant Potatoes, Roasted beetroot

Cast Iron Seared Cajun Salmon, Potato & Red Onion Cakes, Chorizo Bravas Sauce

Chilli Fried Polenta, Roast Seasonal Vegetables, Chickpeas, Salsa Verde, Feta (v)


Served with Vegetables for the table

TO FINISH

Chocolate Mousse, Salted Caramel, Brownie Crumble

N.Y Baked Cheesecake, Seasonal Fruit Compote, Hazelnut Granola

Orange & Almond Cake, Raspberry & Orange Salsa, Rum & Raisin Ice Cream

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PER GUEST PRICES START FROM

£50.00 PLUS VAT

DSP MENU

TO START

Mexican Beans, Chimuchurri Chicken, Avocado, Queso Fresco
Manchego stuffed Meatballs in a Tomato Sauce, E.V. Olive Oil & Garlic Bruschetta
Crostini piled with Salad of Smoked Trout, Parsnip & Horseradish 'Slaw
Cauliflower & Cumin Fritters, Lime Yoghurt, Pickles (v)

TO FOLLOW

Honey & Mustard glazed Pork Fillet, Puy Lentils, Sour Cherries, Bacon & Gorgonzola
Tandoori Monkfish, Mint Baked Rice, Pomegranate & Beetroot Salsa
Tomato & Fennel Savoury Crumble, Sweet & Sour Swede & Celeriac (v)
Sliced Flat-Iron Steak, Warm Noodle Salad, Garlic, Peanuts & Chilli, Asian Greens

Served with Vegetables for the table

TO FINISH

The Ultimate Sticky Toffee Pudding
Pistachio Bombes, Cherries & Kirsch
Brown Butter & Demerara Pineapple Cake, Spiced Rum Custard
Individual Amalfi Peach Tiramisu, Amaretti & Flaked Almonds

TBSP MENU

TO START

Wye-Valley Smoked Salmon, Rye Bread, Grapefruit & Chicory Salad

“Chicken Drumstick”, Celeriac Remoulade

Brown Butter Fried Scallops, Truffled Cauliflower Puree, Chorizo

Bang Bang Barbary Duck Salad, Mango, Chilli, Soy

MID COURSE | Chef's Seasonal Selection | eg. Citrus Sorbet with Frozen Limoncello

TO FOLLOW

Duo of Beef: Welsh Black Beef Fillet & Hanger, Parsnip & Pumpkin, 72 Hour Gravy

Rack of Lamb, Butterbeans, Fig & Walnut Salsa, Sheep's Cheese, Honey

Day-Boat Fish, Champagne Lemon Butter Sauce, Sea Greens

Individual Mushroom & Tarragon Pithiers, Vegetable Fricassee (v)

Served with Vegetables for the table

TO FINISH

Scorched Lemon Meringue Pie, Raspberry Coulis

Pink Lady Apple Tarte Tatin, Tonka Bean Ice Cream, Sauternes Soaked Sultanas

Dark Chocolate & Passionfruit Pave, Hazelnut Praline

Blueberry Bavarois, Crème Fraiche, Mint

PETIT FOURS | 2 varieties of After Dinner Sweets



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 '24 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

Canapé only events require a minimum of 30 guests to achieve brochure costs

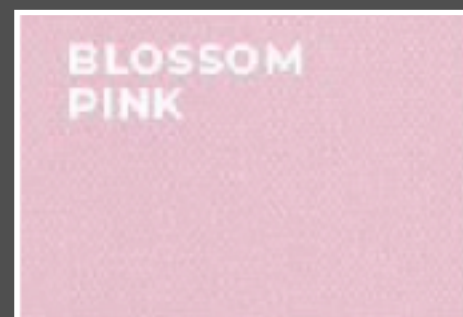
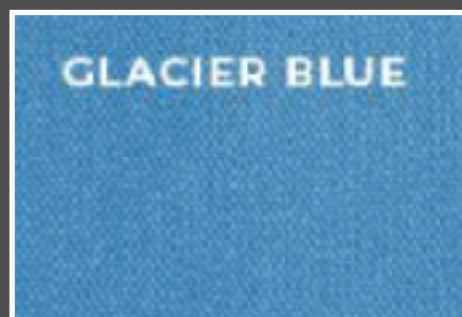
Availability & requirements may affect per head pricing

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

George Woolston
Event Co-Ordinator
07930653863

Oliver Charnock
Executive Chef
07788252939

TSP HQ
01495 200850

Email

events@twosimmeringpans.co.uk

Website

www.twosimmeringpans.co.uk

