



Kearney's

*Menu*

2023 / 2024

## About us...

Director, David Kearney is a highly trained chef, with experience of working for several large companies, running hotels and working as a chef on the QE2.

Kearney's Catering is fronted by Garry Kingsnorth, who has worked with the Oxfordshire-based specialists since 2004. Garry, the General Manager is also a highly trained chef and has managed many teams during his working career. With the wealth of knowledge gained from working alongside founding directors David and Sharon Kearney, Garry can offer a variety of menus and catering services to suit all palates and budgets.

Kearney's create a cuisine which is a vital ingredient towards creating the most memorable wedding day. Locally sourced produce is always used where possible and the team insist on sourcing the freshest and finest ingredients for every occasion.

## Canapés

### Hot

- Locally Made Mini Cumberland Sausages with Kearney's Sticky Glaze (GF)
- 
- Provençal Tart Parmesan Reggiano (v)
- 
- Chicken Fillet Tikka with Raita (GF)
- 
- English Lamb Koftas with Mint Yoghurt (GF)
- 
- Pan Fried Tiger Prawns with Fresh Ginger, Sesame Oil & Sweet Chilli Dip (GF)
- 
- Fresh Spinach, Stilton & Sweet Mango Filo Parcel (v)
- 
- Home Made Herb Scones topped with Sautéed Leeks & Cheddar (v)
- 
- Haggis & Neaps with Whisky Hollandaise
- 
- Gressingham Duck Pancakes with Hoi Sin, Cucumber & Spring Onion
- 
- Mini Barbecued Pulled Pork Bagels, Sour Cream & Chives
- 
- Mini Crispy Fish Cakes with Herb Mayonnaise
- 
- Pulled Pork & Black Pudding Croquette with Burnt Apple Jelly
- 
- Chicken Fillet Satay with Peanut Sauce
- 
- Gruyère & Caramelised Onion Croquette (v)

### Cold

- Rare Roast Beef & Horseradish Bruschetta
- 
- Prosciutto & Sweet Melon Skewers (GF)
- 
- Severn & Wye Smoked Salmon with Dill Mayonnaise on Granary
- 
- Spiced Crab & Ginger Blini
- 
- Mini Plum Tomatoes with Italian Mozzarella & Fresh Basil (v) (GF)
- 
- Whipped Goats Cheese Tart with Sweet Apple (v)
- 
- Truffle Cream Cheese, Honey & Vegetable Tart (v)
- 
- Severn & Wye Hot Smoked Salmon, Ribbon Beetroot Blini
- 
- Seared Fresh Figs with Oxford Blue Emulsion (v) (GF)

### Sweet

- Chocolate Fudge Brownie with Chantilly Cream
- 
- Lemon Curd Pavlova
- 
- Glazed Apple Tart
- 
- Mini Macarons
- 
- Lemon Meringue Pie
- 
- Seasonal Fruit Tart
- 
- Sicilian Lemon Tart with Fresh Raspberry



# Sample Wedding Breakfast Menu

## First Course

Duo of Severn & Wye Smoked Salmon (GF)  
Pickled Cucumber, Baby Watercress, Rocket & Lemon Dressing

Roasted Squash & Barkham Blue Tart (v)  
Confit Tomato, Rocket, Olives & Parmesan

Freshly Baked Assorted Focaccia & Unsalted Butter

## Main Course

Roast Supreme of English Chicken  
Tarragon, Cream & Vermouth Sauce, Dauphinoise Potatoes,  
Honey Roasted Heritage Carrots, Steamed Tenderstem Broccoli

Pea & Shallot Tortelloni (v)  
Courgette Spaghetti, Herb Veloute Pea Shoots

## Dessert

Belgian Chocolate Torte  
Amarena Cherries & Vanilla Bean Ice Cream

Buffet Tea and Coffee



# First Courses

## Cold

Burrata with Confit Vine Tomatoes & Basil Oil (v)(GF)

Charcuterie Plate with Celeriac & Apple Remoulade (GF)

King Prawn Cocktail with Baby Gem & Marie Rose Sauce (GF)

Duo of Severn & Wye Smoked Salmon with Pickled Cucumber (GF)

Parma Ham with Flash Fried Figs & Italian Mozzarella (GF)

White Devon Crab with Ginger, Coriander Mayonnaise, Chilli Jam (GF)

Fresh Scottish Salmon Terrine, Wild Rocket & Lemon Wedge (GF)

Spinach, Caramelised Onion & Goat's Cheese Tart (v)

Seared Hand Line Tuna Loin, Wakame Slaw & Ponzu Chilli Dressing (GF)

Ham Hock Terrine, Pickled Vegetables & Mustard Mayonnaise (GF)

Gravadlax, Sweet Mustard & Dill Mayonnaise (GF)

Butternut Squash & Barkham Blue Tart (v)

Dry Roasted Spiced Aubergine, Blackened Pepper, Roasted Courgette, Hummus, Olives & Flat Breads (v)(GF)

## Hot

Thai Fishcakes, Asian Slaw & Chilli Oil (GF)

Broad Bean, Pea & Mint Risotto with Dressed Baby Leaf Salad (v) (GF)

Pan Fried Cornish King Scallops with Crispy Pancetta (GF)

Roasted Vine Tomato Soup with Pesto Cream (v)

Scottish Salmon In Butter Puff Pastry with Lemon Hollandaise

Roasted Parsnip & Spiced Bramley Apple Soup with Sour Cream & Chives (v) (GF)

Twice Baked Cheese Soufflé with Gruyere Sauce & Toasted Hazelnuts (v)

Baked Butternut Squash & Celeriac Soup with English Stilton Crouton (v)

Leek & Potato Soup with Barbers Cheddar Crouton (v)

## First Course Sharing Platter

Cured Meat Selection

Roasted Peppers, Aubergine, Courgette, Mozzarella, Confit Tomato, Hummus, Olives, Olive Oil & Breads

# Main Courses

Roast Sirloin of English Beef with Pan Gravy & Yorkshire Pudding  
Duck Fat Roast Potatoes, Honey Roasted Carrots, Parsnips & Fine Beans

English Chicken

with a choice of one of the following sauces:

Tarragon, Cream & Vermouth • Red Wine, Bacon & Mushrooms  
Lemon Thyme • Chorizo, Red Wine & Tomatoes  
Boulangere Potatoes, Seasonal Vegetables

Roast Fillet of Oxfordshire Beef with Rich Madeira & Shallot Sauce (GF)  
Dauphinoise Potatoes, Heritage Carrots, Steamed Tender Stem Broccoli

How about trying our Beef Wellington? Ask for details

Newlyn Hake

Brown Shrimp Linguine, Samphire Smoked Butter

Sticky Pork Belly with Sage & Cider Sauce (GF)  
Pressed Herb Potato, Baked Apple, Butternut Puree

Roast Rack of Devon Lamb with Red Wine & Rosemary Reduction (GF)  
Dauphinoise Potatoes, Charred Provençal Vegetables

Locally Made Pork & Herb Sausages with Red Wine & Onion Gravy  
Traditional Butter Mash, Bowls of Honey Roasted Celeriac, Parsnips & Carrots

Baked Darn of Scottish Salmon with Hollandaise Sauce (GF)  
Baby New Seasoned Potatoes, Asparagus

Gressingham Duck Breast with Classic Orange Sauce (GF)  
Roasted Sweet Potato, Baby Carrots & Wilted Spinach

Cornish Sea Bass with Shitake Mushroom Broth  
Lemon Noodles

Guinea Fowl

Sautéed Breast & Confit Leg, with Ginger & Lime Sauce,  
Roasted Sweet Potato, Steamed Tender Stem Broccoli

Roast Loin of English Pork, Pan Gravy (GF)  
Duck Fat Roast Potatoes, Spiced Red Cabbage, Fine Beans

Moroccan Lamb Tagine  
Almond, Date & Coriander Rice



Why not add a  
palate cleansing  
Champagne Sorbet  
after your starter?

# Vegetarian & Vegan

Sautéed Wild & Field Mushrooms  
in a Rich Madeira, Shallot & Tarragon Sauce in a Butter Puff Pastry Basket

Tagliatelle

Fresh Spinach & Gorgonzola Cream

Butternut Squash, Cauliflower & Stilton Crumble

Broad Bean, Pea & Mint Risotto

Flash Fried Gnocchi

Spinach, Butternut Squash, Confit Tomatoes, Peas, Truffle Oil and Pea Shoots

Pea & Shallot Tortelloni

Courgette Spaghetti & Herb Veloute

Spinach, Fennel & Feta Pithivier

Sweet Potato & Leek Sunflower Ravioli

Baby Spinach, Salt Baked Celeriac, Herb Veloute (vg)

Mushroom Wellington

Red Wine Gravy, Olive Oil Roast Potatoes (vg)

Flash Fried Gnocchi

Spinach, Butternut Squash, Confit Tomatoes,  
Peas, Truffle Oil and Pea Shoots (vg)

Please choose one vegetarian or vegan  
main course to be added to your chosen menu



All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Therefore, if you have a severe food allergy please speak to management before placing an order. Full allergen information is available. Management can advise of all ingredients used.

# Desserts

Lemon Mascarpone Cheesecake  
Fresh Raspberries, Raspberry Sauce & Cream

Belgian Chocolate Brownie  
with Vanilla Bean Ice Cream

Sticky Toffee Pudding with Hot Butterscotch Sauce  
Local Cream or Vanilla Bean Ice Cream

Mango & Passionfruit Eton Mess

Oreo Cheesecake  
Caramel & Salted Caramel Ice Cream

Glazed Fresh Fig Tart with Apple Jam  
& Burnt Orange Sauce

English Summer Berry Trifle Pudding

Elderflower & Champagne Jelly  
Fruit Compoté

Glazed English Apple & Frangipani Tart  
with Local Cream

Summer Berry Pavlova (GF)

Blackberry & Apple Crumble With Custard

Chocolate & Grand Marnier Brioche  
Bread & Butter Pudding with Cream

Pimms Jelly (GF)  
Mint Syrup

Sticky Date & Ginger Pudding with Cinnamon Custard

Summer Fruits Pannacotta with Lavendar Shortbread

Rum Baba

Belgian Chocolate Torte (GF)  
Amarena Cherries & Vanilla Bean Ice Cream

Profiteroles with Warm Belgian Chocolate Sauce & Strawberries

Bakewell Tart with Custard

# Trios. Children & Professionals

## Trio of Desserts

Please choose any three of the below to make your own personal dessert trio

Mini Glazed English Apple & Almond Tart

Sicilian Lemon & Mascarpone Cheesecake

Intense Passion Fruit Shot with Passion Sauce

Fresh Raspberry Mousse Shot with Raspberry Sauce

Mini Traditional Sherry Trifle Mini Tiramisu Shot

Mini Chocolate Brownie with Vanilla Ice Cream

Mini Sticky Toffee Pudding & Butterscotch Sauce

Pear & Sweet Ginger Tart



Some desserts can be  
made gluten free

## Childrens Menu

(12 YEARS & UNDER)

Locally made Pork Sausages, Butter Mash & Gravy

Homemade Chicken Goujons, Chips & Peas

Penne Pasta, Tomato Sauce, Grated Cheddar (v)

Roast Chicken, Roast Potatoes, Peas & Carrots

Ice Cream or Chocolate Cake

## Professionals

We can provide a hot main course for any photographers,  
videographers, musicians by prior arrangement

# Barbecue Menu

## Menu One

Peppered English Sirloin Steaks  
Cajun Pork Loin Steaks  
Chicken Fillet Pieces with Lemon, Thyme,  
Rosemary & Garlic

## Menu Two

Home Made Beef Burgers  
Locally Made Pork & Herb Sausages  
Chicken Fillet Pieces with Lemon, Thyme,  
Rosemary & Garlic

## For Vegetarians

Vegetarian Burgers & Sausages  
Roasted Vegetable Kebabs  
Field Mushrooms, Stuffed with Goats Cheese

## Salads

Dressed Green Salad  
Heritage & Vine Tomatoes with Basil Dressing  
Chunky Slaw  
Roasted New Potatoes with Olive Oil,  
Tarragon & Mint  
Assorted Breads & Unsalted Butter

## Desserts

Any one served dessert from our menu

# Self Carve Menu

Any one served first course from our menu  
Served With Crusty Breads & Unsalted Butter

## Main Course

A Whole Roasted Leg of English Lamb Cooked  
With Rosemary & Garlic  
Or  
Roast English Sirloin of Beef Joint, Yorkshire Pudding  
Or  
Roast Loin of Pork, Cider Gravy,  
Sage & Onion Stuffing

Presented to your table on a carving board with jugs of Red Wine Pan Gravy and served with bowls of Duck Fat Roasted Potatoes, Honey Roasted Parsnips, Fine Green Beans, Carrots & Shallots

Your nominated carver will be given a carving knife & fork, chef's hat & apron for him or her to show off their excellent carving skills.

## Dessert

Any one served dessert from our menu



# Evening Food & Optional Extras



## *Pig Roast*

Local Wrighton's Whole Spit Roasted Hog,  
Herb & Onion Stuffing, Bramley Apple Sauce,  
Soft & Crusty Rolls

This will feed approximately 130 guests.

Pig roast not available November to February. Due to health & hygiene regulations we cannot re-purpose any left over pork.

Vegetarian Burgers & Kebabs (pre-order only)

## *Bacon & Sausage Bar*

English Back Bacon & Locally Made  
Pork & Herb Sausages,

Soft & Crusty Rolls, Ketchup & Mustard

Vegetarian Burgers & Kebabs (pre-order only)

## *Rustic Style Buffet*

Whole Brie De Meaux, Barbers Cheddar,  
Coleston Bassett Stilton Sugar Baked Ham,  
Country Paté, Pickles & Olives Crusty Bread  
Celery, Grapes & Biscuits

## *Cake of Cheeses (v)*

Why not add a cake of cheeses as a  
beautiful focal point to have alongside  
your evening food option?

Price on application.

## *Pizza Bar*

Four different pizzas of your choice.  
Made and cooked in front of your guests.

## *Fajita Bar*

Hot Chicken Strips, Refried Beans, Guacamole, Crispy Lettuce,  
Tomato, Red Onion, Sour Cream, Tortilla Wraps

## *Giant Pan Paella*

Chicken, King Prawns, Peppers, Chorizo,  
Onions, Garlic, Saffron Rice

All cooked in front of your guests in a giant pan and  
served with dressed green salad and crusty bread

## *Giant Pan German Sausage Bar*

Bratwurst, Frankfurters, Currywurst, Onions,  
Curry Sauce, German Mustards & Crusty Rolls

Vegetarian Burgers & Kebabs (pre-order only)

## *Carvery*

English Roast Beef, English Pork Loin, Apple Sauce,  
Herb & Onion Stuffing, Horseradish Mustard  
Green Salad, Sour Dough & Focaccia Rolls  
Chef's carve in front of guest

## *Optional Extras*

### *Champagne Sorbet Course*

Add some theatre after your first course with  
our champagne sorbet palate cleanser.

### *Oyster Station*

A selection of the best British oysters.

Let our chefs wow your guests with a selection of premium oysters,  
shucked on the spot and presented beautifully with our  
classic selection of dressings to compliment your oysters:

Shallot vinegar mignonette • Fresh lemons & tabasco

Price available on request

If you would like to discuss anything from our menu, please don't hesitate to contact us on  
07775 441703 or by email [garry@kearneyscatering.co.uk](mailto:garry@kearneyscatering.co.uk)

Final numbers are required 14 days prior to your wedding day.



*"Mark & I just want to say a massive thank you to you & your team for all the amazing food we had on Saturday, it was delicious.*

*Your team looked after us so well and were all lovely.*

*Thank you again."*

*Lucinda & Mark*



*"Just a quick message to say how fantastic all the food was for our wedding.*

*Everything was so delicious and lots of our guests commented.*

*All of your team were amazing and we had the best day. Thank you so much."*

*Nicola & Michael*



*"Just a quick note to please pass our thanks to Sue and Garry for the superb work and service pulling the day together. Garry has been fantastic in the build up and the quality of food on the day was excellent, our guests have been raving about it.*

*Sue was also an incredible rock on the day and I know we certainly were able to feel much more relaxed and calm due to her support.*

*We can't thank you enough for the level of service and delivery that Kearney's have provided. Your teams truly helped make the day as special as it could have been."*

*Sam & Dominique*



*"We are very grateful to you for making such amazing food for our wedding. We truly had the most fantastic day and your service made it extra special.*

*Thank you."*

*Mr & Mrs Henman*



**Kearney's**

Private & Corporate Event Catering

t. 01295 277333 m. 07775 441703

e. [garry@kearneycatering.co.uk](mailto:garry@kearneycatering.co.uk) [www.kearneycatering.co.uk](http://www.kearneycatering.co.uk)



@Kearney's Catering



@kearneycateringuk

Follow us on Facebook & Instagram for up to date news & information!