



# Westwell Downs

FINE FOODS & EVENTS

[www.westwelldownsevents.com](http://www.westwelldownsevents.com)  
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Event & Wedding Catering  
2024

*Firstly, thank you for considering us to cater for your next event, and please know that if you have any questions or concerns there is never not a right time to contact us. We are able to turn many people's thoughts into some amazing events.*

*The selection of dishes that is below are just some examples of what we have done in the past and what we know works well for many different sized events. That being said, it's more of a guide, a springboard for your imagination if you will. We love working with clients that have a vision and let us take that idea, run with it and create something rather special, unique... a day to remember...*

*We have many paths to go down, whether it be plated, sharing or huge bits of meat cooked over red hot embers. The list below is what we call "Classic" large event catering, plated food options with 2 side on the table for people to get stuck into.*

*But also below, what we are finding is growing in popularity is what we would call feasting options. This both takes the formality out of the situation and means that many can become one with the sharing of good food down long communal tables.*

*So why us...*

*We are a young, enthusiastic team ran by Charlie Curtis, we have gained traction over the last 3 years with nothing but word of mouth and a great work ethic. We have gone from strength to strength and would love include you in our journey.*

*Third generation farmer, Charlie grew up surrounded by amazing produce and the true nose to tail ethos around the kitchen table. Inspired by his mother's love to cook he decided to have a go and caught the bug... nearly 10 years later he's worked in some incredible restaurants including The Feathered Nest, Made By Bob & later running The Bell Inn Langford as there head chef.*

*Made by Bob was known for its central town restaurant and later its outside catering, 5 years later Charlie is using his knowledge from Bob, Sam & Jak and doing his own private dining and large events, weddings and corporate catering.*

*Thank you for taking time to look over these sample menus.*

*Charlie*

*Plated Starters*

*Shore & Stream*

*Wood Fired Scallop*

*Nduja & Green Sauce*  
(+ Supplementary Charge)

*Hand Picked Crab*

*Broken Crab Mayo & Crostini*  
(+ Supplementary Charge)

*Smoked Trout*

*Beetroot & Horse Radish Salad*

*Octopus Skewers*

*Pork Belly & Nduja*

*Monkfish*

*Char Siu & Asian Salad*

*Kiln Smoked Char*

*Crème Fraiche & Sea Herbs*

*Beast & Fowl*

*Raw Beef*

*Bitter Leaves & Caesar Dressing*

*Toulouse Sausage*

*Pickle Relish & Jus*

*Cull Ewe Skewer*

*Preserved Lemon & Cumin*

*Lamb Chop*

*Grilled Sweetbread & Caper Jus*  
(+ Supplementary Charge)

*Chicken Liver*

*Boozy Prunes & Sour Dough Soldiers*

*Partridge*

*Black Pudding, Bitter Leaves & Sultana Jus*  
(+ Seasonal Sept-Feb)

*Jamón Ibérico de Bellota*

*Grilled Peached & Manchego*

*Glasshouse & Garden*

*Wild Mushroom Tart*

*Tarragon & Gorgonzola*

*Tomato Bruschetta*

*Ricotta & Confit Garlic*

*Beetroot & Goats Curd*

*Bitter leaves & Caramelised Onions*

*Delicia Pumpkin*

*Burrata & Green Sauce*

*Asparagus*

*Crispy Egg & Hollandaise*

*Wild Honey Roasted Fig*

*Burrata & Green Sauce*



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## *Plated Mains*

### *Shore & Stream*

#### *Cod*

*Langoustine Bisque/Mussels/Wilted Greens*  
(+ Subject to market price variations)

#### *Miso Salmon*

*Prawn Gyoza/Asian Salad/Ketjap Manis*

#### *Hake*

*Caviar Hollandaise/Oyster/Dill*  
(+ Subject to market price variations)

#### *Lobster*

*Ink Risotto/Fennel/Pollen*  
(\*Supplementary Charge)

#### *Sea Bass*

*Wilted Spinach/Roasted Tomatoes/Aioli*

### *Beast & Fowl*

#### *10 Hour Beef Feather Blade*

*Roasted Carrots/Bone Marrow Sauce/Crispy Shallots*

#### *Pork Chop*

*Radicchio/Sauce Charcutiere/Burnt Apple*

#### *Lamb Rump*

*Shallots/Sweetbread/Jus*

#### *Wagyu Fillet*

*Caramelised Shallot Puree/Potato Pave/Black Cabbage*  
(\*Supplementary Charge)

#### *Duck*

*Celeriac Choucroute/Beetroot/Hazelnuts*

#### *Guinea Fowl*

*Delicia Pumpkin/Wing Butter Sauce/Sage*

#### *Venison*

*Black Pudding/Jerusalem Artichokes/Yeast Jus*  
(\*Seasonal)

#### *72 Day Dry Aged Beef Bavette*

*Beef Fat Bearnaise/Bone Marrow Sauce/Watercress*

#### *Chicken*

*Wild Mushrooms/Black Cabbage/Wing Butter Sauce*

### *Glasshouse & Garden*

#### *Gnocchi*

*Mascarpone/Black Truffle/Parmesan*  
(+ Supplementary Charge)

#### *Risotto*

*Squash/Black Cabbage/Pecorino*

#### *Beetroot & Goats Curd*

*Lentils/Shallot/Caraway*

#### *Delicia Pumpkin*

*Burrata/Green Sauce/Granola*

#### *Mushroom & Rollright Pithivier*

*Tarragon/Mustard Cream Sauce/Wilted Greens*



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*Sharing Mains*

*Shore & Stream*

*Whole Wood Fired Turbot*  
*Samphire/Brozen Shrimp/Capers Butter*  
(+ Supplementary Charge/Market Dependent)

*Salmon En Croute*  
*Hollandaise/Wilted Spinach/Watercress*

*Beast & Fowl*

*Whole Roasted Chicken*  
*Confit Garlic Greens/Lemon Butter Jus/Parsnip Crisps*

*72 Day Dry Aged T - Bone*  
*Bone Marrow Peppercorn Sauce/Conagree Farm Salad/Béarnaise*

*Middle Eastern*  
*Meats/Breads/Sides*  
(Can be made vegetarian or vegan on request)

*Sharing Puddings*

*English Trifle*  
*Soft Cream & 100's/1000's*

*Pavlova*  
*Soft Cream & Fresh Fruits*

*Brownie Gateau Stack*  
*Soft Cream & Berry Compote*

*Please choose 2 sides to have down the table, we always recommend 1 potato based side and 1 non potato based side.*

*Sides*

*Smoked Potatoes & Aioli*  
*Charred Greens & Anchovy*  
*Bone Marrow Mash*  
*1000-Layer Potatoes*  
*Boulangère Potatoes*  
*Roasted Red Peppers*  
*Conagree Farm Salad/Mustard Dressing*  
*Beets & Curd*  
*Celeriac & Green Sauce*  
*Veg Plate*  
*Leeks & Kirkham's Cheddar*  
*Lettice & Anchovy's*  
*Potato Dauphinois*



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## *Puddings & Fair wells*

### *Chocolate Mousse*

*Capezzana & Sea Salt*

### *Pear & Almond Tart*

*Crème Fraiche & Compote*

### *Chocolate Nemesis*

*Crème Fraiche & Hazelnuts*

### *Date Loaf*

*Butterscotch & Pecan*

### *Rolo*

*Miso Salted Caramel & Crème Fraiche*

### *Banoffee Pie*

*Mascarpone & Hazelnut Crumble*

### *Kirkham's Cheddar*

*Honey Brioche & Chutney*

*(Can be used as a separate cheese course)*

### *Custard Tart*

*Blood Orange, Rhubarb & Ginger nut Biscuit*

### *Burnt Cheesecake*

*Orange Compote & Condensed Milk Ricotta Cream*

### *Panna Cotta*

*Cornflake Milk & Strawberry Consommé*

### *Eccles Cake*

*Blue Cheese & Black Treacle*

### *Lemon Tart*

*Crème Fraiche & Meringue*

### *Vanilla Cheesecake*

*Blueberry's & Crème de Cassis*

### *Crème Caramel*

*Sultana & Candied Orange Peel*

### *Eton Mess*

*Elderflower Berries, Lemon Curd & Passionfruit*

*Please note that all menus are simply a guideline, if you have an ideas of your own or have seen something please do let us know.*

*We can very much cater to any thought and would love to take your ideas and turn them into a perfect event.*

*Between Charlie and the team there really isn't much (if anything) they haven't seen or done before.*



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