

*LARGE EVENT
CATERING*

2026 - 2027



**Westwell
Downs**

EVENTS

www.westwelldownsevents.com

@westwelldownsevents

Info@westwelldownsevents.com

LARGE EVENT CATERING

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 can turn your inspiration into an amazing event.

The dishes below are just some examples of what we have done in the past and what we know works well for different sized events. Think of it more as a guide, a springboard for your imagination if you will. We love working with clients who have a vision and who let us take their idea, run with it and create something rather special, unique... a day to remember. We can very much cater to any thought and would love to take your inspiration and turn it into a perfect event. Between Charlie and the team there really isn't much (if anything) they haven't seen or done before.

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

We are finding that, growing in popularity, are feasting options. A less formal and relaxed option 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 headed by Charlie Curtis. We have built a large and loyal client base over the last 5 years with nothing but word of mouth and a great work ethic...and, of course some great food and outstanding service! 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 has worked in some incredible restaurants including The Feathered Nest, Made By Bob & later running The Bell Inn Langford as head chef.

Charlie built his event catering experience with local companies, Made By Bob and Sam & Jak's before creating his own private dining, large events, wedding and corporate catering event company.

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

Westwell Downs Events Team

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**Westwell
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EVENTS

CANAPÉS

Shore & Stream

Tempura King Prawns
Nahn Jim & Coriander

Seared Tuna Tataki
Crispy Shallots & Soy

Smoked Eel
Brioche & Horse Radish
(+ Supplementary Charge)

Black Sesame Prawn Toast
Honey Sriracha & Coriander

Kiln Smoked Char Blinis
Caraway & Fromage Blanc

Salt & Pepper Squid
Sriracha & Schwann Mayo

Wood Fired Scallop
Nduja & Green Sauce
(+ Supplementary Charge)

British Oysters
Caviar & Raspberry Shallot Vinegar
(+ Supplementary Charge)

Tuna Tartare
Soy-Ginger Dressing & Crispy Wonton

Smoked Mackerel
Toast & Crème Fraiche

Crab Tartlet
Dill & Caviar
(+ Supplementary Charge)

Kedgeree Arancini
Curry Mayo & Spring Onion

Prawn Cocktail
Bloody Mary Sauce & Gem Lettuce

Salmon Gravlax
Dill & Rye Bread

Plaice Goujons
Come-Back Sauce & Crispy Capers

Crab Filo Cup
Devilled Crab Meat & Samphire
(+ Supplementary Charge)

Salt Cod Beignet
Paprika & Aioli

Smoked Trout Riette Croustade
Beetroot & Wasabi

Rösti
Exmoor Caviar & Smoked Eel
(+ Supplementary Charge)

Crab Taco
Lime & Chilli
(+ Supplementary Charge)

Raw Miso Salmon
Avocado & Crispy Rice

CANAPÉS

Beast & Fowl

Thai Beef

Fish Sauce & Crispy Shallots

Pork Belly

Cracked Peanuts & Ketjap Manis

Chicken Karaage

Yuzu Mayo & Coriander

Brisket Nuggets

Horse Radish & Picked Shallots

Ibreico Pork Croquettes

Aioli & Manchego

Prosciutto Arancini

Pea & Gorgonzola

Onglet Taco

Pico de Gallo & Chipotle Mayo

Rare Beef

Yorkshire Pud & Horse Radish

Lamb Skewer

Yoghurt & Pomegranate

Raw Beef Tartare

Worcestershire Sauce & Crostini

Duck Spring Roll

Soy-Ginger Dip

Pad Kra Pao

Lettice Cup & Thai Basil

Chicken Liver Soldiers

Sauternes Jelly & Black Truffle

(+ Supplementary Charge)

Tandoori Chicken

Coriander Chutney & Mango

Vol -au-Vents

Truffle Chicken & Pancetta Crumb

Rösti

Confit Duck & Hoisin

Rösti

Raw Beef & Truffle

(+ Supplementary Charge)

Pork Loin

Crackling & Burnt Apple

Chicken Gyoza

Soy Chilli Sauce

Cocktail Sausages

Classic Honey Mustard Glaze & Sesame Seeds

Haggis Croquette

Mustard & Whisky Mayo

Buttermilk Chicken

The Aioli

Add Caviar – (Supplementary Charge)

Baby Jacket Potato

Sour Cream & Bacon

Chicken Satay

Peanuts & Coriander

CANAPÉS

Glasshouse & Garden

Wild Mushroom Arancini

Tarragon & Gorgonzola

Tomato Bruschetta

Ricotta & Fried Basil

Beetroot & Goats Curd

Crispy Cone & Caramelised Onions

Spanicopita

Filo Shell & Feta

Rösti

Whipped Ricotta & Sorel

Cheddar Croquettes

Sweet Chilli Jam & Chives

Falafel

Tahini Dip & Laban

Onion Bhaji

Mango Chutney & Lime

Coriander Pita

Baba Ghanoush & Fetta

Parmesan Shortbread

Blue Cheese & Onion Jam

White Bean Crostini

Green Sauce & Pickled Shallot

Crispy Haloumi

Honey & Thyme

Confit Garlic Hummus

Crudites & Flatbreads

Truffle Mac & Cheese Croquette

Tomato Chilli Relish & Parmesan

Garden Radish

Labneh & Zaatar

Croustade

Broad Bean & Peas

Warm Cheese Scone

Rollright & Quince

Mushroom Croquette

Truffle Mayo & Cep Powder

Broadbean Bruschetta

Mint & Goats Curd

Vegetable Gyoza

Soy Chilli Sauce

STARTERS

Shore & Stream

Wood Fired Scallop
Black Pudding/Celeric & Pancetta Lardons
(+ Supplementary Charge)

Hand Picked Crab
Brown Crab Mayo & Crostini
(+ Supplementary Charge)

Smoked Trout
Beetroot & Horse Radish Salad

Seabass Crudo
Orange & Puntarella

Diced Tuna Ceviche
Peas/White Miso & Radish

White Crab Meat
Asparagus/Brown Crab & Soft Herbs
(+ Supplementary Charge)

Kiln Smoked Char Pate
Soda Bread & Sea Herbs

Salmon Gravlax
Gravlaxsås & Rye Bread Crotons

Glasshouse & Garden

Tomato Bruschetta
Ricotta & Confit Garlic

Beetroot & Goats Curd
Bitter leaves & Caramelised Onions

Delicia Pumpkin
Burrata & Green Sauce

English Asparagus
Crispy Egg & Hollandaise
(*March - June)

Wild Honey Roasted Fig
Whipped Ricotta & Green Sauce

Ricotta Gnocci
Burnt Sage Butter & Hazelnuts

Heritage Tomatoes
Basil/Shallots & English Burrata

Beast & Fowl

Raw Beef
Bitter Leaves & Caesar Dressing

Pulled Lamb Croquette
Whipped Fetta/Broad Beans & Dukkah

Lamb Shoulder
Crispy Sweetbread/Bitter Leaves & Caper Jus
(*Supplementary Charge)

Chicken Liver Parfait
Boozy Prunes & Sour Dough Soldiers

Duck Riette
Potato Bread & Pickles

Jamón Ibérico de Bellota
Grilled Peaches & Manchego

Ham Hock Terrine
Piccalilli & Brioche

Beef Cheek Croquette
Jus/Tomato Aioli/Parsley & Shallot Salad

Grilled Pork Collar
Jus/White Beans & Green Sauce

MAINS

Shore & Stream

Cod

Langoustine Bisque/Mussels/Wilted Greens/Crushed New Potatoes
(+ Subject to market price variations)

Plaice

Bacon & Cannellini Bean Cassoulet/Crispy Capers & Cabbage
(+ Subject to market price variations)

Hake

Caviar Hollandaise/Grilled Spring Onion/Pomme Anna/Chives
(+ Subject to market price variations)

Lobster

Squid Ink Orzo/Fennel/Pollen
(*Supplementary Charge)

Sea Bass

Wilted Spinach/Saffron Sauce/Crushed News/Aioli

Halibut

Braised Leeks/Mussel Cream/Crushed News
(*Supplementary Charge)

Glasshouse & Garden

Gnocchi

Mascarpone/Black Truffle/Parmesan
(+ Supplementary Charge)

Risotto

Squash/Black Cabbage/Pecorino

Beetroot & Goats Curd
Lentils/Shallot/Caraway

Delicia Pumpkin

Goats Curd/Green Sauce/Granola

Cacio Pepe Tortelloni

Mascarpone/Wilted Spinach & Pecorino

Mushroom & Rollright Wellington

Tarragon/Mustard Cream Sauce/Wilted Greens

Orzo

Wild Mushrooms/Mascarpone & Parmesan Crisp

Roasted Cauliflower

Tahini Labneh/Pine Nut Dukkha/Green Sauce

Beast & Fowl

10 Hour Beef Cheek

Roasted Carrots/Truffle Bone Marrow Mash/Crispy Shallots/Jus

Chicken

Wild Mushrooms/Champ Mash/Black Cabbage/Wing Butter Sauce

Pork Fillet & Roasted Belly

Radicchio/Dauphinois/Burnt Apple/Sauce Charcutiere

Cotswold Chicken Milanese

Seasonal Greens/Gremolata & Parmesan

Lamb Rump

Shallots/Pulled Shoulder Croquette/Dauphinois/Jus

Beef Fillet

Caramelised Shallot Puree/Beef Fat Hashbrown/Black Cabbage/Marrow Jus
(*Supplementary Charge)

Cotswold White Chicken

Roasted Courgette, Pea/Broadbean Salsa & Light Chicken Jus

Duck

Celeriac Puree/Beetroot/Hazelnuts/Pomme Anne

Beef Sirloin

Fondant Potatoes/Roasted Root Veg/Greens/Bordelaise Sauce
(*Small Supplementary Charge)

Guinea Fowl

Delicia Pumpkin/Champ Mash/Wing Butter Sauce/Sage

Slow Cooked Lamb Shoulder

Crushed News/Mint Jus/Wilted Greens/Salsa V

Cotswold White Chicken

Fennel, Roasted News, Aioli & Green Sauce

Venison

Black Pudding/Jerusalem Artichokes/Colcannon/Yeast Jus
(*Seasonal) (*Supplementary Charge)

72 Day Dry Aged Beef Bavette or Top Rump

Horseradish Cream/Bone Marrow Sauce/1000 Layer Potato/Watercress

Chicken

Parsnip Puree/Root Veg Crisps/Colcannon/Thyme Jus

PUDDINGS

Puddings & Fair wells

*Chocolate Mousse
Capezzana & Sea Salt*

*Almond Tart
Crème Fraiche & Compote*

*Chocolate Nemesis
Crème Fraiche & Hazelnuts*

*Date Loaf
Butterscotch & Pecan*

*Rolo
Miso Salted Caramel & Crème Fraiche*

*Banoffee Pie Pot
Mascarpone & Hazelnut Crumble*

*Burnt Cheesecake
Orange Compote & Condensed Milk Ricotta Cream*

*Panna Cotta
Poached Rhubarb & Pistachio Biscotti*

*Lemon Tart
Crème Fraiche & Meringue*

*Vanilla Cheesecake
Blueberries & Crème da Cassis*

*Eton Mess
Elderflower Berries, Lemon Curd & Passionfruit*

*Lemon Posset
Shortbread & Berry Compote*

*White Chocolate Crème
Sour Cherry & Crumble Topping*

*Olive Oil Cake
Honey Yoghurt & Rhubarb*

*Chocolate Fondant
Oreo Crumb & Milk Ice Cream*

*Strawberry Pavlova
Filtch Cream & Lemon Curd*

*Chocolate Terrine
Honeycomb & Crème Fraiche*

*Gelato Station
Cotswold Cream/Double Chocolate/Strawberry Ripple
(To be served once guests have left tables)*

*Tiramisu Station
(To be served once guests have left tables)*

SHARING

Sharing Style Starters -

Our sharing boards are there to offer a relaxed and informal start to your wedding breakfast.

The starters are a selection of different items, all on a central board for the table to share.

Northern Italy – Stuffed Bell Peppers, Gordal Olives, Artichoke Hearts, Marinated and grilled Courgette and Aubergine, Gorgonzola, Burrata, Seasonal Bruschetta, Cured Meats & Oils

Central Spain – Manchego Cheese, Honey & Red Wine Chorizo, Gambas al Ajillo, Jambon Ibérico Ham, Gilda, White Anchovies, Breads & Oils

Ionian Islands – Kalamata Olives, Honey & Sesame Feta, Warm Flatbreads, Roasted Peppers/Courgette & Aubergine, Chicken Slovakia, Lamb Koftas & Tomato Salad

Persian Steet Feast – Sun Dried Tomatoes, Herb Falafel, Spiced Lamb Kababs, Sticky Dates, Black Chickpea Hummus, Black Truffle Olivieh, Mast o Musir, Taftoon & Oils

SHARING

Shore & Stream

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

Salmon En Croute
Hollandaise/Wilted Spinach/Watercress

Whole Monkfish Tail
Butter Beans/Nduja/Salsa V
(+ Supplementary Charge/Market Dependent)

Whole Baked Sea Bream
Fennel/Orange/Parsley & Shallot Salad

Beast & Fowl

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

Whole Slow Roasted Lamb Shoulders
Whipped Fetta/Green Sauce/Soft Herbs/Pomegranate

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

72 Day Dry Aged Sirloin
Braised Beef Yorkies/Horseradish Cream/Wilted Greens/Jus
*(*Supplementary Charge)*

Fennel Seed & Apple Porchetta
Caramelised Shallots/Apple Sauce/Cider Jus

Sides

Smoked Potatoes & Aioli
Charred Greens & Anchovy
Bone Marrow Mash
1000-Layer Potatoes
Roasted Red Peppers
Conagree Farm Salad & Mustard
Dressing
Beets & Curd
Celeriac & Green Sauce
Lettuce Parmesan & Anchovies
Potato Dauphinois
Roasted Season Veg & Rosemary Oil

SHARING

pudding

English Trifle

Soft Cream & 100's/1000's

Pavlova

Soft Cream & Fresh Fruits

Brownie Gateau Stack

Soft Cream & Berry Compote

Chocolate Tart

Miso Caramel & Crème Fraiche

Sticky Toffee Pudding

Pour Cream/Custard & Ice cream

Lemon Tart

Meringue Shards & Pouring Cream

Tiramisu

Mascarpone Cream & PX