

# Winnie's

## Catering

# OUR MENU

Catering for the small & intimate,  
To large & exciting.  
Delicious Food,  
Unforgettable Experience

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## ORIGINAL CANAPÉS

Mini Welsh Rarebit with Caramelised Onion Chutney.  
Creamed Leek & Welsh Cheddar Tart with Fresh Thyme.  
Melba Toast with Chicken Liver Parfait, Caramelised Onion Chutney  
& Parma Ham Crisp.  
Crostini with Mushroom Pate & Caramelised Onion Chutney.  
Smoked Salmon Blini with Dill Caviar & Lemon Creme Fraiche.  
Bacon & Pistachio coated Goats Cheese Lollipop.  
Hoisin Duck in a Filo Basket with Sesame Seeds & Spring Onion.  
Sun Blushed Tomato Bruschetta with Olive Tapenade & Micro Basil.  
Blackened Shrimp, Avocado & Cucumber.  
Confit Celeriac with Truffled Puree, Pickled & Roasted Cauliflower.  
King Prawn wrapped in Parma Ham.  
Rosemary Stem with Mozzarella & Roasted Pineapple Chunk.

## DELUXE CANAPÉS

Mini Cheese Burger with Salad Gherkin & Relish.  
Mini Cajun Chicken Burger with Avocado & Salsa.  
Mini Vegan Burger with Hummus and Salsa.  
Mini Fish & Chip Cones with Tartar Sauce & Lemon Wedge.  
Italian Meatball with Pasta Bow and Mozzarella  
Caribbean Fish Taco with Mango Salsa .  
Pulled Pork Taco with Pickled Slaw  
Spicy Beef Taco with Avocado Cream.  
Yorkshire Pudding filled with Slow Roasted Beef & Cheesy Leeks.  
Tomato and Basil Soup with a Mini Cheese Toastie Shot.  
Shotglass Chicken Satay with Spicy Peanut Sauce  
Mini American Pancake with Smoked Bacon and Maple Syrup  
Devilled Quail Egg.  
Mini Lamb Kofta with Yogurt and Mint  
Chicken and Waffle

## SWEET CANAPÉS

Mini Chocolate Eclair.  
Mini Strawberry Pavlova.  
Churro shot glass with Salted Caramel & Chocolate Sauce.  
Chocolate Brownie with Honeycomb & Popping Candy.  
Mini Lemon Tart with Crushed Berries & Micro Mint.  
Mini Vegan Chocolate Brownie with Honeycomb & Popping  
Candy



*Check out our Canape Cones*



APPETISERS

Leek and Potato Soup Topped with Mini  
Welsh Rarebit & Crispy Leeks.

Homemade Chicken Liver Parfait with  
Caramelised onion Chutney, Parma Ham  
Crisp & Rocket.

Bruschetta of Garlic Ciabatta topped with  
Sunblush Tomatoes, Olives, Roasted Red  
Peppers & Micro Basil.



MAIN EVENT

Slow Roasted Welsh Beef with Goose Fat Roast  
Potatoes, Honey Parsnip, Fluffy Yorkshire  
Puddings & Red Wine Gravy.

Pan Fried Chicken Supreme with Rissole  
Potatoes  
with a Wild Mushroom & Smoked Bacon  
Sauce.

Roasted Vegetable Tart With Red Pepper Puree  
& Garlic Potatoes.

(All above served with Panache of Carrots,  
Kale, Peas and New Potatoes).



DESSERT TRIO.

(Pick 3 or create your own)

Chocolate Brownie, Chocolate Ganache & Honeycomb.

Eton Mess Shot with Popping Candy & Mini Meringue.

Lemon Tart with Crushed Berries & Double Cream.

Chocolate and Salted Caramel Mousse Shot.

Strawberry Cheesecake Bomb.

Tiramisu.

Turkish Delight Panna Cotta.

Sherry Trifle.

Crème Brûlée.

Apple & Caramel Tart





APPETISERS

Smoked Duck Breast with Blackberry Salad & Pomegranate Molasses.

French Onion Soup topped with Welsh Cheddar Crouton.

Ham Hock Terrine with Cider Jelly & Sourdough.  
Beetroot & Vodka Cured Salmon Gravlax with Lemon Creme Fraiche, Crouton & Caper Berry Salad.



MAIN EVENT

Pork Three Ways-Slow Roasted Pork Belly , Black Pudding Quail.

Scotch Egg and Pork Crackling Spikes served with Wholegrain Mustard Mash, Apple Cider Velouté & Braised Apple and Red Cabbage.

Welsh Rump of Lamb with a Glamorgan Bon Bon, Dauphinoise Potatoes, Minted Pea Puree, Beetroot, Baby Root Vegetables & Red Wine Reduction.

Pan Fried King Oyster Mushroom with Vegan Scallops, Puy Lentils, Shallots & Roasted Red Peppers (V).

Pan Fried Sea Bass with King Prawn and Caper Butter, Asparagus & Garlic Potatoes.



DESSERTS

Creme Brûlé with Chocolate Tuile Edible Flowers & Fresh Berries.

Lemon Posset with Shortbread, Candied Orange & Blackcurrant Gel.

Hot Chocolate Mousse with Vanilla Ice Cream.

Chocolate Torte with Honeycomb & Chantilly Cream.

Or select a Trio of the above.





# *Winnie's* Catering *Winnie's Something Different*

## APPETISERS

Salmon Fish Cake with Lemon & Chive Veloute, Rocket & Lemon Wedge.

Beetroot Tartare with Truffled Cashew Cream & Melba Toast. (VG)

Potted Beef in Bourguignon Sauce with Crusty Bread & Welsh Butter. (GF Available)

Spiced Lamb Kofta with Tzatziki & Persian Salad. (GF)

## MAIN EVENT

Welsh Lamb Cutlets with Beetroot Puree, Creamed Potatoes and Minted Peas with a Red wine Reduction. (GF)

Chicken & Apricot Ballontine with a Mushroom & Tarragon Sauce, Buttered Mash Potatoes & Garden Greens. (GF)

Filo Tart with Creamed Leeks & Sun Blush Tomatoes, Topped with Welsh Cheddar and Pine Nuts, Rissolle Potatoes & Garden Greens. (GF)

Roasted Aubergine, Butter Bean Hummus, Roasted Vegetable Tabbouleh, Tahini & Pomegranate Mollasus, (VG)

Fillet of Welsh Beef with Fondant Potato, Sun Blush Tomato, Wild Mushrooms with Red Wine & Horseradish Reduction. (GF)

Pan Fried Sea Bass with King Prawn & Caper Butter, Asparagus & Garlic Potatoes. (GF)

## DESSERTS

Chocolate Brownie with Chocolate Ganache, Honeycomb, Whipped Cream & Black Cherry Compote.

Mini Eton Mess with Popping Candy & Mini Meringue Edible Flowers.

Lemon Tart with Crushed Berries & Double Cream.

Vegan Chocolate Brownie with Chocolate Genache, Honeycomb & Double Cream.





- Mixed Falafels with Tahini.
- Mini Prawn Cocktail Pots.
- Mediterranean Vegetable Tarts.
- Onion Bhajis.
- Veggie Spring Rolls.
- Smoked Salmon Blinis wit Cucumber and Cream Cheese.
- Roasted Vegetable Bruschetta.
- Homemade Hummus.
- Vegan Potato Salad with Paprika.
- Rainbow Slaw.
- Green Salad.
- Sunblush Tomatoes.
- Mixed Olives
- Artichoke Hearts
- Crusty Bread.
- Vegan Brownies
- Vegan Lemon Cheesecake.
- Fresh Fruit Platter.
  
- Plates and Cutlery.





## BBQ

Welsh Beef Burgers with Brioche Bun  
Cajun Chicken Fillets with Sour Cream  
Local Butcher Chipolatas

## Veggie/Vegan

(Numbers pre-ordered for veggie/vegan guests).

Stuffed Flat Mushrooms with Hummus or  
Vegan Cheese  
Vegan Sausages  
Vegan Oumph Burgers with Vegan Brioche Bun  
Selection of sauces & relish.  
Cheese for Burgers and Salad Garnish For Burgers

Coleslaw  
Pasta Salad  
Cobbed Corn  
Cous Cous  
Green Salad  
Tomato, Red Onion & Mozzarella Potato Salad  
Sweetcorn Salsa

## MEAT FEAST

BBQ Pulled Pork  
Slow Cooked Beef Brisket  
Cajun Chicken carved Turkish style at the table  
Coleslaw  
Pasta Salad  
Cobbed Corn  
Cous Cous  
Green Salad  
Tomato, Red Onion & Mozzarella Potato Salad  
Sweetcorn Salsa  
Grated Cheddar  
Sauces & Relish  
Crusty Bread and Sourdough Rolls





MIX & MATCH 1 FROM EACH CATEGORY TO MAKE A MEAL.  
ALL SERVED WITH MINI DOUGHNUT'S

MAINS

Sausages  
Chicken Goujons  
Beef Burger  
Veggie Sausage  
Chicken Breast  
Falafels

Side 1

Mash  
Potato Wedges  
Chips  
Jacket Potato  
Potato Waffles  
New Potatoes

Side 2

Salad (Lettuce, Tomato, Cucumber)  
Beans  
Peas  
Pasta Salad  
Coleslaw

Childs Finger Platter  
(for the little ones.)

Sliced Ham or Falafels  
Sliced Carrot  
Sliced Cucumber  
Cherry Tomatoes  
Cubes of Cheese  
Bread Sticks  
Hummus  
Mini Doughnut





Smoked Cheese  
Mozzarella  
Pruchuttio  
Salami  
Pepperoni  
Chorizo  
Italian Sausage  
Cherry Tomatoes  
Pickled Onions  
Gherkins  
Grapes  
Berries  
Crackers  
Bread Sticks



\*Served in a Bamboo Cone/Jar or Grazing with a napkin and and served standing Canapé Style or displayed on a table with linen.

Cones, Canapé cones or charcuterie served at the table, as a starter.\*



CLASSIC PAELLA SERVED  
WITH A SELECTION OF

Chicken, Chorizo and  
Peppers.

Shell on King Prawns, Clams  
and Mussels.

Olives, Peppers, Sun Blush  
Tomatoes, Artichoke &  
Spinach.

\*Served with a Selection of  
Oils, Green Salad and Crusty  
Bread as Standard Served in  
Bamboo Boats with Wooden  
cutlery.\*





BOWL LOTTA LOVE

Butchers Sausage, Buttered Mash and Rich Onion Gravy.

Jerk Chicken, Rice and Peas.

BBQ Pulled Pork, Potato Wedges and Nacho Cheese.

Thai Curry, Jasmine Rice and Crackers.

BANGERS

Cumberland Sausage with Boozy Onions.

Butterflied Chorizo Sausage, fresh Chimichurri and Rocket.

Sweet Potato and Chic Pea Sausage with Hummus and Pickled Slaw.

Glamorgan Sausage with Cheesy Rarebit and Crispy Leeks.

Giant Pig in Blanket with Stuffing and Cranberry Mayo.

BAPS

Pork, Stuffing, Apple Sauce and Crispy Crackling.

“BLT” Cured Bacon, Lettuce, Tomato and Mayo.

Pembrokeshire Turkey, Stuffing and Cranberry with Pig in Blanket.

Slow Cooked Beef with Horseradish Mayo and Crispy Onions.





MAINS

CHOOSE 4,6 OR 8

Chicken Breast Goujons with Sweet Chilli &  
Micro Coriander.

Mixed open Sandwiches.

Bruschetta of Garlic Ciabatta with Sun Blush  
Tomatoes, Olives, Roasted Red Pepper & Garlic  
& Lemon Hummus. (VG)

Mini Sausages with Honey and Mustard Glaze  
Onion Bhaji with Mint Raita & Micro  
Coriander. (VG)

Sweet Potato and Chickpea Falafel with  
Tomato & Paprika, Tahini & Mixed Seeds. (VG)  
(GF)

Vegetable Spring Rolls with Ginger dipping  
sauce. (V)

Sausage Rolls.

Selection of Quiches.

Whole Jack Daniels Roasted Ham.

SOMETHING SWEET

ADD 2 OR 4

Fresh Cream Profiteroles topped with  
Caramel, Honeycomb & Chocolate  
Ganache.

Mini Chocolate Brownie with White  
Chocolate & Popping Candy.

Lemon Tart and Raspberry Coulis.

Homemade Trifle.

Victoria Sponge.

Black Forest Gateux

\*(GREEN SALAD, SLAW, Cous Cous,  
Pasta Salad & POTATO SALAD included  
as standard).\*





LOCAL ORGANIC CHEESE WEDDING CAKE

Elevate your wedding celebration with a magnificent organic Cheese wedding cake from

Award winning Caws Cenarth Cheese.

Direct from the Dairy and suitable for Gluten Free and Vegetarian guests.

Lowest Layer - Thelmas Original Organic Caerffili

Second Layer - Perl Las - Blue Cheese, Golden in colour with a creamy, Gentle Salty taste.

Third layer - Perl Wen Organic soft Cheese - Brie like but much creamier

Fourth layer - Rhiannon washed rind Cheese wrapped in Spruce Bark.

Top layer - Cryf Extra Mature Cheddar in the form of a Waxed Love Heart.

( Caru Ti -Welsh for Love )

Decorated with Figs, Grapes, Physalis and Berries.





EVENING CHEESE AND CURED MEAT FEAST

USE YOUR CHEESE - WEDDING CAKE

OR START WITH A SELECTION OF CAWS CENARTH CHEESES AND  
ADD THE BELOW FEAST.

Selection of Artisan Crackers, Breadsticks and Croutons.

A bounty of fresh fruit including Figs, Dragon Fruit,  
Blackberries, Raspberries, Strawberries, Apple, Oranges and Pears.

Selection of Nuts, Prunes, Apricots, Sultanas, Raisins, Quince.

Local Honeycomb and homemade chutney.

Olives, Sunblushed Tomatoes, Crudities and Hummus.

Salami, Prosciutto, Chorizo, Bresaola.

\*Add a show stopping Jamón for guests to carve.

\*Add sweet treats.

Macaroons, Barabrith, Welshcakes, Brownie Bites,

\*Enquire about extra add ons.

