



WEDDING PACK

A VARIETY OF CATERING OPTIONS DEDICATED
TO ENHANCE YOUR SPECIAL DAY

WELCOME!

'In The Frame Catering' began its journey in 2014 and, ever since, we have been bringing our delicious Italian inspired food and charming service to events throughout the Cotswolds, Gloucestershire, Worcestershire and beyond!

We always listen to our clients' needs and adapt our services to suit them, we know that every wedding day is as individual as the people involved. Call us for a chat, it really is all about you!

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"In the Frame put on a delicious sharing feast for our wedding in August 2021. We were absolutely blown away by all the incredible food, impeccable planning and the amazing service provided by their lovely team."

Lauren Jones, August 2021

"We booked In The Frame for our wedding and the food was absolutely divine. Every canapé was mouth watering, the lamb for main was cooked to perfection and there wasn't a dessert left in sight. Explains a lot."

Chloe Stephens, May 2022

WEDDING PACK

CANAPÉ SELECTION

THE PERFECT WAY TO KICK OFF THE CELEBRATIONS!

GET EVERYONE MINGLING WITH A GLASS OF FIZZ AND
A DELICIOUS NIBBLE AFTER THE CEREMONY - THIS KEEPS
EVERYONE HAPPY AND CHATTING BEFORE THE MAIN MEAL.

WE RECOMMEND A MINIMUM OF 3 CANAPES AND MAXIMUM OF 7
- YOU NEED TO LEAVE ROOM FOR THE MAIN EVENT!

**NEED
FIZZ?**

PLEASE ASK ABOUT OUR GREAT
RANGE OF SPARKLING
WINES THAT WE
CAN PROVIDE TO
PERFECTLY MATCH
YOUR CANAPES!

VEGETARIAN (ALL V)

Frollini al parmigiano - Parmesan cheese shortbreads with red onion marmalade **Lt Gt**

Polpette di arancini e funghi - wild mushroom arancini balls with mozzarella centre **Lt Gt**

Tartellette barbabietole e formaggio di capra - beetroot and goats cheese miniature tarts **Lt Gt**

Spiedini pomodoro, bocconcini e basilico - tomato, bocconcini and basil skewers **Lt**

Vedure fritte - A variety of vegetables deep fried in a light batter with aioli **Gt Eg**

Pannelle al limone - Sicilian chickpea fritters with lemon

Rotoli stile sushi di zucchine e quinoa - vegan style sushi rolls **Vg**

Paté di funghi su crostini - mushroom paté on crostini with spiced fruit chutney **Lt Gt**

MEAT

Confit anatra - confit duck crispy bonbon **Gt**

Kofte di agnello - lamb kofta with apricot, pine nuts and mint **Nt**

Involentino al prosciutto - rocket, artichoke & parmesan wrapped with cured ham **Lt**

Pancetta di maiale - glazed pork belly with caramelised apple **Sy Ss**

Asparagi con filetto di manzo - asparagus with beef fillet and hollandaise **Lt**

Pollo al pesto di nocciole - chicken skewers with hazelnut pesto **Nt**

Mini burger di manzo - handmade slider style burgers with Gruyère cheese and relish **Gt Lt**

Rotolo piccante di salsiccia italiana - Italian-style spiced sausage roll **Gt**

FISH

Ostriche fresche - fresh Colchester rock oysters, served with shallot and red wine vinegar **Ms**

'Scotch eggs' con uova di quaglia e salmone affumicato - made with quails' eggs and smoked salmon **Fs Gt Eg**

Blini e salmone affumicato - blinis with smoked salmon and avocado mousse **Fs Gt**

Tonno scottato al pistacchio e limone - seared tuna with pistachio and lemon **Fs Ss Sy**

Galette di granchio - crab cakes made with garlic, ginger, chilli and coriander **Gt Cr**

Rosti di patate con sgombro affumicato - smoked mackerel on a potato rosti with horseradish cream **Lt Fs Eg**

Spiedini di rana pescatrice, pancetta e bruschetta - monkfish, pancetta and bruschetta skewers with sage **Fs Gt**

Gamberi fritti al cocco impanati - breaded coconut prawns with sweet chilli dip **Cr Gt Nt**

(a minimum order does apply)



WEDDING PACK

THE WEDDING BREAKFAST

THE MEAL THAT WILL BE REMEMBERED FOR YEARS TO COME!

DID WE MENTION WE DO WINE?!

Below each menu item, we have included our recommended wine for the dish. We have a fantastic selection of wines from Italy and across the globe. Chosen to complement our warm Italian flavours.

THE BRONZE MENU SELECTION

Please select one dish for each course, bar any dietary requirements

ANTIPASTI

Caponata siciliana – Sicilian caponata with fresh goats curd **Lt**
Snapper Rock Sauvignon Blanc, New Zealand

Arancini speziati di pomodori secchi e mozzarella –
with sun-dried tomato and mozzarella, saffron aioli **Gt Lt**
Alasia Gavi DOCG, Italy

Semifreddo di fegatini di pollo – chicken liver parfait,
toasted brioche, spiced fruit chutney **Gt Lt**
Three Thieves Pinot Noir, USA

Pera cotta, noci, gorgonzola, radicchio, rucola – poached pear,
walnuts, gorgonzola, radicchio, rocket **Nt Lt G/F**
Levre Piquante Picpoul de Pinet, France

SECONDI

Pancetta di maiale cotta – slow cooked pork belly in cider,
smooth buttery mash, seasonal greens and cracking crackling! **Lt**
Azabache Tunante Tempranillo, Spain

Ballotine di pollo farcite con un infuso di mascarpone ai porcini – chicken ballotine
stuffed with porcini mascarpone, dauphinoise potatoes, seasonal greens, madeira jus **Lt**
Lirica Primitivo di Manduria, Italy

Trota di mare in crosta di erbe – herb crusted sea trout with
lemon zest and black pepper, gremolata, green freekeh, baby veg **Fs Gt**
La Loupe Grenache Blanc, France

Involtini di melanzane – grilled aubergine rolls stuffed with
balsamic puy lentils and served with a roasted cherry tomato sauce **Vg**
Azabache Tunante Tempranillo, Spain

DOLCE

Brownie al cioccolato e caramello salato – warm chocolate
and salted caramel brownie, vanilla Ice Cream **Lt Gt**
Paulett Trillians Sparkling Red NV, Australia

Crumble al rabarbaro – individual rhubarb crumbles, crème anglaise **Lt Gt**
(seasonal availability)
Chateau de la Peyrade Muscat de Frontignan NV, France

Posset di limone – lemon possets with lavender shortbread **Lt Gt**
Chateau le Juge Les Mingets Sauterenes, France

Cheesecake al frutto della passione e cioccolato bianco –
passion fruit and white chocolate cheesecake **Lt Gt**
Chateau Petit Vedrines Sauterenes, France

THE SILVER MENU SELECTION

Fresh bread and butter for the table

ANTIPASTI

Terrina di garretto di prosciutto - ham hock
terrines, piccalilli, watercress **Lt Gt**
Manoso Joven Blanco Rioja, Spain

Asparagi, scaglie di parmigiano -
asparagus, parmesan, pancetta **Eg Lt**
Sileni Pinot Gris, New Zealand

Insalata di anatra affumicata -
smoked duck salad, pomegranate,
pistachio, blood orange, shaved fennel **Nt**
Tor del Colle Montepulciano d'Abruzzo, Italy

Soufflé di formaggio di capra -
twice baked goat's cheese soufflé **V Lt Gt**
Alabastro Alentejano, Portugal

PRIMI

Risotto butternut e salvia -
butternut and sage risotto **V Lt**
Santa Teresa Grillo Viognier, Italy

Penne Norma - pasta dish with
aubergine, tomatoes, garlic and basil **V Gt**
Condes de Albarei Albarino, Spain

Ribollita toscana - A rustic Tuscan broth
made with pancetta, beans,
cavalo nero and a hint of chilli
Cielo Viamare Sangiovese Primitivo, Italy

Strozzapreti, ragù di manzo -
pasta with slow cooked beef shin ragu,
finished with butter and parmesan **Lt Gt**
Ventopuro Pinot Noir Reserve, Chile

SECONDI

Suprema di pollo arrosto - roasted chicken
supreme, fig, halloumi, honey, thyme,
roasted potatoes, seasonal greens **Lt**
Roche de Belanne Marsanne Viognier IGP d'Oc, France

Coda di rospo arrosto - roasted monkfish
with salsa rossa, roasted fennel
and lightly spiced cannellini beans **Fs**
Groote Post Riesling, South Africa

Filetto di maiale avvolto nel prosciutto di Parma -
pork fillet wrapped in parma ham with lemon
and thyme, served with seasonal greens
and creamy dauphinois potatoes **Lt**
Manoso Crianza Rioja, Spain

Fagottino di castagne e porri -
chestnut and leek filo parcel served with
olive oil mash and seasonal greens **Lt**
Rickety Bridge Shiraz, South Africa

DOLCE

Crostata di fichi, timo e mandorle - fig, thyme,
and almond tart with crème fraiche **Gt Nt Lt**
Chateau Petit Vedrines Sauterenes, France

Budino estivo - summer pudding
with chantilly cream **Gt Lt**
Chateau de la Peyrade Muscat de Frontignan NV, France

Tiramisù - layers of cream and
coffee-soaked sponge fingers **Gt**
Chateau le Juge Les Mingets Sauterenes, France

Pesche grigliate con timo e sciroppo di amaretto -
grilled peaches with thyme and amaretto syrup,
amaretti biscuits and chantilly cream **Lt G/F**
Rickety Bridge Noble Late Harvest, South Africa

THE GOLD MENU SELECTION

Variety of Artisan Breads, Olive Oil and Aged Balsamic on the table

ANTIPASTI

Carpaccio di manzo - thinly sliced raw beef fillet, rocket, artichokes, shaved parmesan, olive oil, balsamic **Lt**
Sensas Pinot Noir, France

Insalata di granchio - fresh Cornish crab, avocado, watercress, Datterini tomatoes, lemon aioli **Eg**
Levre Piquante Picpoul de Pinet, France

Filetto di tonno scottato - seared tuna fillet honey and sesame glaze, pistachio, cucumber ribbon and pomegranate seeds **Fs**
Sensas Pinot Noir, France

Fichi freschi, burrata cremosa - fresh fig, creamy burrata, wild rocket, finished with mint and basil **V Lt**
La Gran Gesta Cava Brut NV, Spain

PRIMI

Risotto di mare - "of the sea" made with a variety of sustainable seafood, lightly spiced tomato sauce, finished with fresh herbs **Fs Gt**
Alasia Gavi DOCG, Italy

Ravioli ricotta, spinaci e rucola - handmade ravioli with spinach, rocket and fennel seed, in sage butter **V Gt Lt**
Turning Heads Sauvignon Blanc, New Zealand

Cappelletti di pancetta di maiale - "little hats" handmade pasta stuffed with slow cooked pork belly tossed in herby butter **Gt Lt**
Big Top Red Zinfandel, USA

Gnocchi in salsa di porcini e marsala - potato dumplings in a porcini and masala sauce with fresh wild mushrooms **V Gt Lt**
Inacayal Malbec, Argentina

SECONDI

Mare e monti - local Longhorn beef fillet, garlic butter tiger prawns, fondant potato, greens and hollandaise sauce **Lt Cr**
Chateau le Breton Bordeaux Superior, France

Poussin avvolto nella pancetta - whole poussin with pancetta, balsamic lentils and Swiss chard
Georges Darriaud Cotes du Rhone Blanc, France

Cosciotto di agnello - rare lamb rump, salsa rossa, grilled courgette ribbons, greens, roasted new potatoes with capers
Malma Chacra La Papay Pinot Noir, Argentina

Portobello, gorgonzola e spinaci in pasta frolla - portobello mushroom, blue cheese and spinach wellington, roasted news **V Gt Lt**
Silent Noise Fiano, Australia

DOLCE

Pannacotta al rabarbaro - with rhubarb infused with orange and vanilla **Lt**
Chateau le Juge Les Mingets Sauterenes, France

Torta al cioccolato e nocciole - flourless chocolate and hazelnut cake with kirsch marinated cherries and mascarpone chantilly cream **Lt Sp Eg**
Chapoutier Bila Haut Banyuls Rimage Red Dessert Wine

Crostata al limone grigliata - grilled lemon tart with crème fraiche **Gt Lt Eg**
Rickety Bridge Noble Late Harvest

Torta tunisina agli agrumi - almond and pistachio sponge with an aromatic citrus-infused syrup, with crème fraiche **G/F L/F Eg**
Chateau Petit Vedrines Sauterenes, France

FORMAGGIO

Selezione di formaggi - handpicked Italian and English cheeses, accompanied by crackers, quince jelly and grapes **Gt Lt**
Fonsecca terra Primo Organic Port NV, Portugal

WEDDING PACK

THE WEDDING SHARERS MENU

A GREAT WAY TO GET EVERYONE ENGAGED AROUND THE TABLE
*THE FOOD IS SERVED IN DISHES AND PLATTERS ON THE TABLE FOR GUESTS TO HELP
THEMSELVES.*

ANTIPASTI

Tagliere di antipasti - our famous selection boards with cured Italian meats, fresh buffalo mozzarella, artichokes, olives, sun-blush tomatoes, fresh Italian breads, cold pressed extra virgin olive oil, aged balsamic **Gt Lt**
Levre Piquante Picpoul de Pinet, France

SECONDI

PICK ONE DISH FOR THE TABLE

Spalla di agnello con aglio, rosmarino e vino bianco - lamb shoulder with garlic, rosemary and white wine, slow cooked whole and shredded, served with a rich lamb jus
Baccolo Rosso Apassimento Parzile, Italy

Pollo arrosto con limone e timo - whole Cotswold roast chicken with lemon and thyme, served with chicken jus

'Porchetta' - Italian style roast pork belly rolled with fennel pollen, rosemary and sea salt
Whispering Angel Cotes de Provence Rose, France

Filetto di manzo intero - whole roasted beef fillet, served with roasted cherry tomatoes and salsa verde
Chateau le Breton Bordeaux Superior, France

Lato del salmone - whole roasted side of salmon with hollandaise sauce (**no bones**) **Fs**
Santa Teresa Grillo Viognier, Italy

Parmigiana Melanzane - layers of aubergine in tomato sauce, baked and topped with parmesan cheese **V Lt**
Three Thieves Pinot Noir, USA

CONTORNI

PICK THREE

To be served on platters on the table for self service

CALDO

Patate - choose from: roast potatoes / spiced wedges / dauphinoise potato / mash

Pastinaca e carote arrostate al miele - roasted parsnips and carrots with honey

Brasato cavolo rosso - braised red cabbage

Verdure verdi - seasonal greens

Stufato di fagioli bianchi e pomodoro - white bean and spicy tomato stew with fresh herbs

FREDDO

Insalata di cavolo - classic coleslaw, red and white cabbage, onions, fennel and carrot, finely shredded mixed with mayonnaise and fresh parsley

Insalata di patate - new potato salad with red onion, fresh chives and mayonnaise **Eg**

Insalata di pasta all'orzo - Orzo pasta with broad beans, peas, and crumbled feta and mint

Insalata di cous cous con melanzane - Israli cous cous with roasted aubergines, flaked almonds and pomegranate seeds and lots of fresh herbs

Insalata verde - simple mixed leaves, olive oil and balsamic dressing

DOLCE

PICK ONE

Brownie al cioccolato e caramello salato - salted caramel brownie **Gt Lt**
Chapoutier Bila Haut Banyuls Rimage Red Dessert Wine, France

Cheesecake al frutto della passione e cioccolato bianco - passion fruit cheesecake **Gt Lt**
Chateau de la Peyrade Muscat de Frontignan NV, France

'Eton Mess' - large bowls of strawberry, meringue and cream **Lt**
Chateau Petit Vedrines Sauterenes, France

Crumble al rabarbaro - whole rhubarb crumble **Gt Lt**
Chateau le Juge Les Mingets Sauterenes, France

Budino al caramello appiccicoso - whole Sticky toffee pudding with custard or ice cream **Gt Lt**
Rickety Bridge Noble Late Harvest

OR

FORMAGGIO

Selezione di formaggi - handpicked Italian and English cheeses, accompanied by crackers, quince jelly and grapes **Gt Lt**
Godelia Libamus Dulce de Mencia 2015

WEDDING PACK

EVENING FOOD OPTIONS

A LATE BITE TO KEEP EVERYONE GOING!

ROLLS TO BE WRAPPED AND DISTRIBUTED

BACON ROLLS Gt

SAUSAGE ROLLS Gt

ROASTED PORK BAPS Gt

GRILLED CHEESE SANDWICHES Gt

GRILLED MUSHROOM BAPS Gt Vg

GRAZING TABLES

COLD SAVORY PLATTERS (SANDWICHES, SAUSAGE ROLLS, QUICHE
ETC) Gt

CHEESE BOARDS WITH CHUTNEYS, BREADS & CRACKERS Gt Lt

HAM AND CHEESE PLATTER WITH CHUTNEYS & BREAD Gt

ITALIAN CURED MEAT & CHEESE PLATTER WITH OLIVE OIL AND BREAD Gt

BBQ

BURGERS AND HOTDOGS FRESH FROM THE GRILL WITH A RANGE OF
ACCOMPLIMENTS Gt

MARINATED CHICKEN OR LAMB KEBABS WITH PITTA & SALAD Gt

PAELLA

CHICKEN, CHORIZO AND PRAWN Cr

MIXED SEAFOOD Cr Fs Ms

PAELLA MIXTA DE VERDURAS V

BIG PAN PASTA

MAC 'N' CHEESE Lt Gt V

RIGATONI WITH ITALIAN SAUSAGE AND TOMATO SAUCE Lt Gt V



WEDDING PACK

ALLERGY ADVICE

WE TAKE ALLERGIES AND INTOLERANCES EXTREMELY SERIOUSLY
AND WILL ALWAYS TRY TO ADAPT OUR DISHES TO SUIT OUR GUESTS
DIETARY REQUIREMENTS WHEREVER POSSIBLE.

PLEASE ASK FOR DETAILS WHEN MAKING YOUR BOOKING.

We ask guests please specify any allergies or food intolerances in advance.
 In addition to this please see the key for any of the following:

Dietary note / Allergen	Symbol
Vegetarian	V
Vegan	Vg
Gluten	Gt
Lactose products (including milk)	Lt
Crustaceans for example prawns, crabs, lobster, crayfish	Cr
Eggs	Eg
Fish	Fs
Peanuts	Pn
Soybeans	Sy
Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts	Nt
Celery (including celeriac)	Cl
Mustard	Mt
Sesame	Ss
Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit	Sp
Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta	Lp
Molluscs like clams, mussels, whelks, oysters, snails and squid	Ms
Gluten Free	G/F
Lactose Free	L/F

NB: Nuts are used in our kitchen, as much as we do everything in our power to stop any cross contamination, we cannot be 100% certain there will be no traces of nuts.



INTHEFRAMECATERING.CO.UK

THANK YOU FOR YOUR INTEREST IN OUR CATERING SERVICES – PLEASE GET IN TOUCH IF YOU HAVE ANY QUESTIONS.

FULL **T'S AND C'S** WILL BE SENT ALONGSIDE OUR QUOTE

EMAIL US AT: INFO@INTHEFRAMECATERING.CO.UK

CALL US ON: 01242 388440 / 07529 247769