

Your

Wedding Catering

with The Caring Kitchen

Your special day with a touch of love and care

At The Caring Kitchen, we understand that food plays a significant role in your wedding day. Our dedicated team is committed to creating unforgettable memories for you and your loved ones.

With years of experience, we handle every aspect of your event catering, guiding you step by step through the process of designing your perfect menu. We'll help you make the best menu choices to ensure the food served on your big day is everything you've imagined, without the stress and worry. Our menus and packages are designed with the customer in mind and offer great choices and flexibility to allow you to tailor the menu with your own touch.

Wedding Canapés

Keep your guests entertained upon arrival or during your photography

CANAPÉS SELECTION

~ From £8 per person ~
(Choice of four, minimum order for thirty people)

Smoked salmon & prawn pinwheel

Prawn cocktail

Smoked mackerel rilette

Smoked salmon

Ham hock terrine

Pulled pork in mini Yorkshire pudding

Chicken liver pâté

Coronation chicken

Chicken tikka masala

Duck rilette

Quail egg mayo (v)

Beetroot & goat's cheese (v)

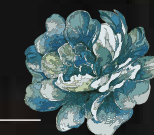
Beetroot falafel (vg)

Sweet potato falafel (vg)

Avocado crostini (vg)

Sundried tomato (vg)

Olive tapenade (vg)





Wedding Buffet and Barbecue



Wedding Buffet

STANDARD WEDDING COLD BUFFET

~ From £19 per person ~

Classic sandwich platter
Party extra platter
Classic desserts



PREMIUM WEDDING COLD BUFFET

~ From £24.00 per person ~

Luxury sandwich platter
Luxury party extra platter
Luxury desserts

WEDDING HOT FINGER BUFFET

~ From £22 per person ~
(Choice of four)

Hot and spicy chicken wings
Barbecue chicken wings
Chicken fillets
Barbecue pork ribs
Tikka chicken thighs
Sweet potato falafel
Beetroot falafel
Chicken gyoza
Duck gyoza
Vegetable gyoza



Wedding Buffet

WEDDING HOT BUFFET

(Choice of three main and two side dishes)

STANDARD MAINS

~ From £21.50 per person ~

Chilli con carne
Beef lasagne
Chicken and vegetable stew
Chilli none carne (VG)

PREMIUM MAINS

~ From £27 per person ~

Steak pie
Beef bourguignon
Lamb tagine
Barbecue pulled pork
Chicken with white wine sauce
Fish pie

SIDE DISHES

Mashed potatoes
Potato wedges
New potatoes
Basmati rice
Garlic bread
Cous cous

Wedding Barbecue

WEDDING STANDARD BARBECUE

~ From £21.50 per person ~

Burger	Greek salad
Sausage	Potato salad
Chicken skewer	Slaw
Bread rolls	Condiments

WEDDING PREMIUM BARBECUE

~ From £26 per person ~

Burger	Bread rolls
Sausage	Greek salad
Chicken skewer	Potato salad
Minute steak	Slaw
Pork ashen	Condiments



Standard Wedding Breakfast

Personalise your menu with two to three courses

(Choose two starters, two mains and two desserts)

~ From £28 per person ~

STARTERS

Tomato soup and bread roll (V)

Chicken liver paté served on
toasted sourdough bread

Prawn cocktail

Yorkshire pudding with
onion gravy (V)

Beetroot falafel with creamy
cucumber and mint sauce (V)

Duo of melon (VG)

MAINS

Roast pork loin with roast potatoes, farmhouse
vegetables, crispy sage stuffing, apple purée and
onion gravy

Roast gammon with roast potatoes, farmhouse
vegetables, crispy sage stuffing, apple purée and
onion gravy

Roasted chicken breast, potato fondant, glazed
carrots and creamy tarragon and white wine sauce

Chicken skewer served with mambonito salad,
flat bread and yogurt dressing

Chicken supreme with fondant potato,
Mediterranean vegetable and chorizo ragu

Salmon fillet with crushed new potatoes,
green beans and lemon and caper sauce

Creamy mushroom risotto (VG)

Mediterranean vegetable tart with cherry tomato
and basil sauce (VG)

DESSERTS

Sticky toffee pudding with custard

Apple crumble with custard

Vanilla cheesecake with
passionfruit coulis

Fruit & custard tart with
vanilla cream

Chocolate brownie





Premium Wedding Breakfast

Personalise your menu with two to three courses

(Choose two starters, two mains and two desserts)

~ From £36.50 per person ~



STARTERS

Creamy wild mushroom and truffle soup with ciabatta (VG)

Ham hock and pea terrine with cornichons, honey and mustard dressing and sourdough crostini

Chicken and chorizo ballotine with tomato salsa

Chicken liver, paté served on toasted bloomer bread, with tomato and orange chutney, pistachio granola and sage butter

Smoked salmon and crayfish salad with mango and chilli salsa, and lime and mayonnaise dressing

Duck rilette served on toasted croute, caramelised figs and sticky plum dressing

Black pudding scotch egg with celeriac remoulade

Smoked mackerel rilette served on toasted bread with horseradish cream

Caramelised red onion and goat's cheese tart (V)

Spiced beetroot salad with walnuts and goat's cheese crumble (V)

Sautéed garlic mushrooms with toasted sourdough bread (VG)



MAINS

Roast beef with roasted potatoes, farmhouse vegetables, Yorkshire pudding and onion gravy

Braised cannon of beef served with fondant potatoes, glazed carrot, red wine jus

Pork ashen served with dauphinoise potato, glazed carrot and creamy sage sauce

Steak pie served with mashed potato, glazed carrots, peas and onion gravy

Slow roasted pork belly served with dauphinoise potatoes, braised red cabbage and apple cider jus

Cod loin saltimbocca with roasted new potatoes, caramelised shallots, butternut squash and spinach

Wild mushroom & spinach tagliatelle (VG)



DESSERTS

Duo of strawberry cheesecake and rich chocolate brownie

Strawberry and prosecco pavlova with passionfruit coulis

Disaronno chocolate tart with Chantilly cream and crushed amaretto biscuits

Raspberry and vanilla framboisier with white chocolate shavings

Lemon panna cotta tât with berry compote

White chocolate crème brulée with biscoff crumb and fresh strawberry

Artisan cheese and biscuits selection





Wedding Banquet



Premium Wedding Banquet

Personalise your menu with two to three courses

(Choose two starters, one main and two desserts)

~ From £48 per person ~



STARTERS

Creamy wild mushroom and truffle soup with ciabatta (VG)

Ham hock and pea terrine with cornichons, honey and mustard dressing and sourdough crostini

Chicken and chorizo ballotine with tomato salsa

Chicken liver paté served on toasted bloomer bread, with tomato and orange chutney, pistachio granola and sage butter

Smoked salmon and crayfish salad with mango and chilli salsa and lime and mayonnaise dressing

Duck rilette served on toasted croute, caramelised figs and sticky plum dressing

Black pudding scotch egg with celeriac remoulade

Smoked mackerel rilette served on toasted bread with horseradish cream

Caramelised red onion and goat's cheese tart (V)

Spiced beetroot salad with walnuts and goat's cheese crumble (V)

Sautéed garlic mushrooms with toasted sourdough bread (VG)

MAINS

ROAST DINNER BANQUET

Roast beef, pork and gammon served with roast and mashed potatoes, seasonal vegetables, Yorkshire pudding and onion gravy

MIX GRILL BANQUET

Gammon steak, pork sausage, pork chop, minute rump steak and grilled chicken thighs served with potato wedges, grilled tomatoes, baked mushrooms, slaw and house salad

BANQUET ON THE BONE

Ham hock, chicken legs, pork bibs, short rib and lamb chop served with potato wedges, grilled tomatoes, baked mushrooms, slaw and house salad

MEDITERRANEAN BANQUET

Chicken and lamb iskender, chicken gyros, lamb kofta and pork meatballs served with halloumi, flat bread, tzatziki, roasted vegetables and Greek salad

DESSERTS

Duo of strawberry cheesecake and rich chocolate brownie

Strawberry and prosecco pavlova with passionfruit coulis

Disaronno chocolate tart with Chantilly cream and crushed amaretto biscuits

Raspberry and vanilla opera cake

Lemon panna cotta tart with berry compote

White chocolate crème brûlée with biscoff crumb and fresh strawberry

Artisan cheese and biscuits selection



Children's Wedding Menu

Under 12 years-old

~ Half of the full portion at half price or 2 courses £18.50, 3 courses £19.50 ~

STARTERS

Soup
Garlic bread
Melon
Vegetable sticks

MAINS

Grilled chicken with mashed potatoes, glazed carrots and gravy

Chicken goujons with potato wedges, peas and tomato sauce

Fish goujons with potato wedges and baked beans

Sausage and mashed potatoes with gravy

Tomato and basil penne pasta (VG)

DESSERTS

Chocolate brownie
Vanilla cheesecake
Fresh fruit salad
Ice cream



Price Guide 2026

STANDARD

Number of guests	0-49	50-99	100+
Cold buffet	£23.50	£21	£19
Hot buffet	£26.50	£24	£21.50
Barbecue	£26.50	£23.50	£21.50
Two course wedding breakfast	£34.50	£31	£28
Three course wedding breakfast	£39.50	£35.50	£32

PREMIUM

Number of guests	0-49	50-99	100+
Canapés	£9.50	£8.50	£8
Cold buffet	£32	£29	£24
Hot finger buffet	£27	£24.50	£22
Hot buffet	£34	£30	£27
Barbecue	£35	£29	£26
Two course wedding breakfast	£45	£40.50	£36.50
Three course wedding breakfast	£50	£45	£40
Two course banquet	£55.50	£50	£48
Three course banquet	£61	£55	£51



WHAT'S INCLUDED?

All of our wedding catering includes appropriate crockery, cutlery, cotton like paper napkins (white) and staff for up to 2 hours per service.

FINAL NUMBERS AND MEAL CHOICES

Any changes to guest numbers or meal choices must be submitted in writing at least 21 working days prior to your event. A new amended and up-to-date quote will be issued and sent to you by email for your confirmation.

PAYMENT AND PRICE GUARANTY

All quoted prices are valid for 30 days from the quotation date. To confirm your booking, we will require 50% none refundable and none transferrable deposit at the time of your order. The invoice balance must be paid in full, 21 days prior to the event or presentation of invoice if the event is sooner.

All quotations are subject to price fluctuations unless paid in full at the time of your order. Please note, reviewed annual price might increase each year on January 1st.

MENU TASTING

We are happy to organise your one off wedding menu tasting.

Sessions are available Tuesday -Thursday, 15:00 – 17:00 for up to 4 people.

Choose 2 starters, 2 mains and 2 desserts for your session. Advanced payment of £100 is required for tasting session. Tasting fee will be deducted in full from your final invoice.

IMPORTANT INFORMATION

Our dish descriptions do not include all of the ingredients used, therefore if you have any food allergies please speak to a member of our Catering Management Team at the time of booking to make them aware.

We will provide you with detailed allergen information upon request. Any special dietary requirements must be submitted 21 days prior to the event date.

Whilst we take every precaution to prevent cross-contamination, all of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

Please note: all food items must be consumed within two hours of delivery time.

ACCESS AND CAR PARK

Car parking within close proximity to the venue will be required for delivery and collection. Where suitable access at the venue is not available for the use of a trolley (e.g. stairs), this may incur additional charges.

CLEANING

With the exception of the service area, The Caring Kitchen is not responsible for removing any rubbish or food waste at the event.

SERVICE AREA

A suitable sized and clean service area with hot and cold running water must be provided as appropriate to the type of event.

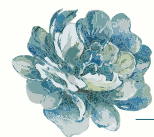
5-STAR FOOD HYGIENE RATING

Our 5-star rating demonstrates our commitment to the highest standard of cleanliness, food handling and food safety management.

Why choose The Caring Kitchen?

At The Caring Kitchen, we share your goal of creating unforgettable memories for you. Our passion for food and commitment to quality shows in every dish we prepare for you. Using fresh ingredients, all of our meals are made with care in our kitchen and delivered to your chosen venue. Our experienced team will work with you to create the best menu options, ensuring that both you and your guests are delighted with every part of the meal.

Choosing The Caring Kitchen means more than just enjoying exceptional food, you will also be supporting a noble cause. All profits from The Caring Kitchen directly contribute to funding The Prince of Wales Hospice in Pontefract, helping provide compassionate care for patients in need. The Caring Kitchen is the commercial catering arm of the The Prince of Wales Hospice, designed to deliver outstanding food while supporting an essential service in the local community.



Make your wedding day even more meaningful
by choosing catering that gives back!

If you'd like to support The Prince of Wales Hospice even more, here are some thoughtful ways to include us in your celebration:

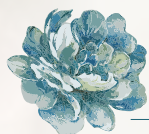
Wedding Favours

Our favours include a personalised card, displaying a Hospice pin badge for your guests to keep.

Donations in Lieu of Gifts

Instead of traditional gifts, you may consider asking for donations to your local hospice, creating a legacy of care and compassion.

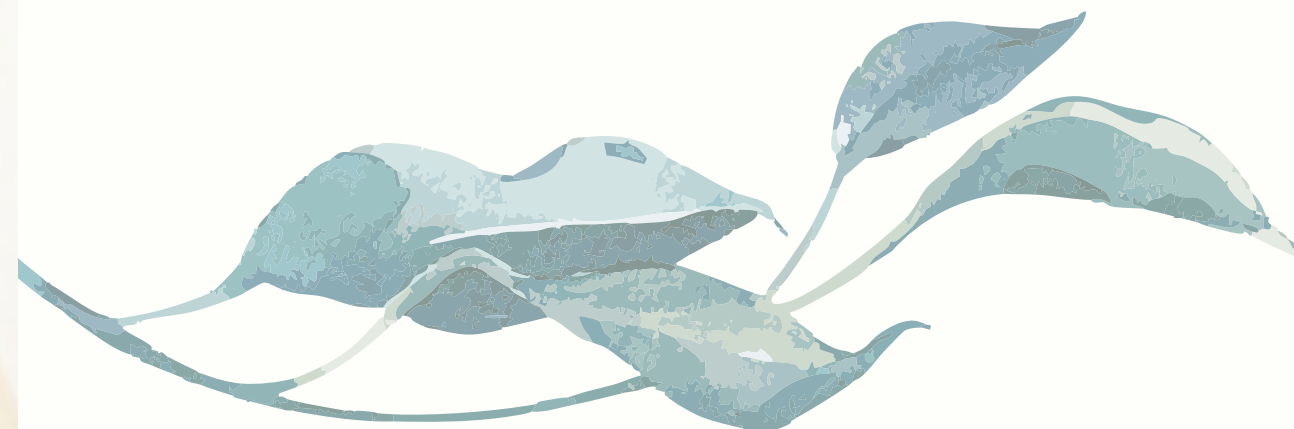
For more information please get in touch with our Fundraising Team on 01977 781477 or email fundraising@pwh.org.uk



In aid of

THE PRINCE OF WALES HOSPICE
Care. Compassion. Community.

How to contact




**The Caring
Kitchen**
from The Prince of Wales Hospice

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www.thecaringkitchen.co.uk

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Scan to visit our website



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from The Prince of Wales Hospice