



Business Catering

We can cater for business meetings, client entertainment or even staff parties in a variety of ways. From simple sandwich plates and buffets to canapés, personal street food and fine dining dinners. We can deliver and even transform a part of your office into a dining area or reception area. Along with our food we also offer a full drinks service and waiting staff if required. Below is some examples of what we can provide, but why not give us a call and we can design a menu and service for your needs?

Weddings

A wedding is a very personal and important affair. That's why we understand that people require individuality and thought put into the food at their wedding. We don't believe in offering you a choice of 4 set menus or something, we'd rather work with you to ensure you get the food you require for your day. Whether you're getting married at a venue or in the middle of a field, require a set course meal, buffet or more relaxed food option we can provide the full service.

Personal Catering

If you require something different for your party or event we can deliver. We can provide dining experiences, cookery classes, buffets or bring our unique style of Street Food to your party at a reasonable price. Also see our Street Food page.

Film Crew Catering

Here at 'The Mocher' we understand the catering needs of a Film Crew from a first-hand perspective as well as feeding many a film crew. We provide catering in studio or out on location and can tailor make to your requirements. In the past we have fed crews from the grounds of Country Mansions to barbecue's on the beech so anything is possible.

Below is an example of some of our previous menus. We understand that companies require a more conventional menu's for groups but if you would like our own unique twist we'll be happy to oblige.

Please note all our menu's are examples only. Contact us to discuss your requirements; we have a lot more up our sleeve!



Breakfast

*Hot sandwiches including Bacon, Sausage,
Egg and Vegetarian Sausage
Croissants and Pastries
Yoghurt and Granola*

Lunchtime

*Jerk Style Chicken
Traditional Cottage Pie
Green Chill Chicken Curry
Slow Cooked Pork Shoulder
Kolhapuri Style Lamb
Poached Salmon
Aubergine Parmigianino (V)
Vegetarian Cannelloni (V)
Cumin Potatoes
Potato & Sprouting Broccoli Salad*

Afternoon Tea

*Selection of Sandwiches
Selection of Wraps
Pork & Game Pies
Variety of Scotch Eggs
Homemade Cakes & Biscuits
Sausage Rolls*

Canapés'

*Quail Scotch Eggs
Japanese Rabbit Bites
Pork Belly & 'Jack By The Hedge' Steamed Buns
Pine Nut & Nettle Arancini (V)
Beetroot Ravioli with Chill & Sesame Dressing*



A La Carte Menu

Starters

Flash Grilled Venison Heart with Chilli Vinaigrette

Pork Belly & Celeriac Remoulade

Beetroot Cured Salmon with Cous Cous Salad & Dandelion Vinegar

Jerusalem Artichoke & Truffle Oil Soup

Mains

Saddle of Hare with Coffee Sauce

Braised Tongue in Cheek with Green Sauce & Creamy Mash

Turbot on Lentils & Fennel

Aubergine & Halloumi Parcel with Roasted Garlic & Shallot on Semolina Cake

Desserts

Rosehip & Orange Cake with Cinnamon Yoghurt

Green Tea & Chocolate Delice

Lemon Verbena Tart

Rich Chocolate Torte with Sea Salt & Caramel Ice Cream

