

Jenkinson's
CATERING SUPERBLY SINCE 1873



Wedding Breakfast Inspiration 2027



THE WEST MILL
WEDDING VENUE



About Us

INTRODUCTION

Welcome to The West Mill Wedding Menu

A bespoke fine dining experience by Jenkinsons caterers nestled on the banks of the River Derwent, The West Mill offers a breathtaking setting where timeless architecture meets modern romance—and your wedding feast should be just as unforgettable.

At Jenkinsons, we specialise in elegant, bespoke catering with over 150 years of culinary expertise. As the exclusive caterers at The West Mill our mission is to create a dining experience that matches the venue's charm, history, and stylish edge. Expect refined flavours, beautifully presented plates, and flawless service—all designed to complement the ambience of each unique space.

Our menus are thoughtfully curated to celebrate seasonal ingredients and sophisticated pairings, offering everything from classic favourites to bold contemporary dishes. We proudly cater for all dietary needs, including vegetarian and vegan guests, and are happy to help you create a bespoke menu that reflects your style.

The Journey

- 9–12 months before your wedding you'll be invited to an exclusive tasting evening held at The West Mill, — a wonderful opportunity to sample dishes and explore your options in the very space where you'll celebrate.
- 6–8 months ahead of your day, you'll meet with your dedicated Jenkinsons wedding co-ordinator to work on your personalised menu. We're here to guide, inspire, and ensure every detail is perfectly tailored to you.

What to Expect

- **Transparent pricing:** All menu prices include VAT, with no hidden extras.
- **Flexibility:** mix and match dishes across menus, add extra courses like a sorbet, soup, or amuse-bouche, and create a unique dining experience.
- The West Mill Venue has a minimum spend of £49.75 inc VAT per person, with a minimum guest number of 50.

These prices are based on weddings held in 2027 and inc VAT per person.

For questions or to get started, please get in touch with us at: info@jenkinsonscaterers.co.uk

Menu

It can seem a little overwhelming when trying to decide on a menu for you and your guests, and so we have put together a few ways to help make it a little easier

Step 1 Guests

How many guests do you have? Does this include children?
Do you know of any dietary requirements?

Step 2 Canapés

Canapés are a great way to help keep your guests hunger at bay ahead of a fabulous meal, especially if you are choosing to have speeches before your starter or if you choose to have an earlier ceremony.

Step 3 Wedding Breakfast Meal

How would you like your wedding day to feel and the style of service? Formal or informal, sharing or relaxed, family feel with sharing bowls served to the centre of the tables or a traditional plated meal served to each guest?

When choosing your menu we find it works best if you consider your main course first, then look at a starter and a dessert to complement.

All our main course prices include a starter, dessert, bread rolls and butter, and are served with tea and coffee.

If you wish to go for more premium options these are priced as supplements, having chosen your three courses, consider adding additional courses.

Which season will you be getting married in?

Maybe your thinking of having a BBQ in the summer or 'Host - a - Roast' in the winter?

Please choose a starter, main and dessert and this will be your chosen wedding breakfast option for all of your guests to enjoy!

Please bear in mind that your tasting could take place in a different season to your wedding.

Step 4 Additional Courses

If you would like to add an extra treat for you and your guests, then why not add in an amuse bouche or sorbet course?

Menu

Step 5 Grazing Menus

Unfortunately, we are not able to mix and match any of the grazing boards. The nature of a grazing board is that it's placed on the table for guests to share from throughout your wedding breakfast. Please speak with your catering co-ordinator for more details.

Step 6 Children

If you have children attending your wedding day, we have a great child - friendly menu or if they are a little older they may want to have a smaller version of the adults menu.

Step 7 Dietary Requirements

If you have a guest with a particular dietary need such as vegetarian or vegan, you can choose a suitable menu for them. We also cater for any other specific allergies such as gluten, milk, nut, etc.

Step 8 Evening Food

We have an extensive range of evening food options from hot cobs to foods from around the world.

Step 9 Suppliers

Do you have any suppliers who would like a meal during the day or perhaps evening food? We offer this at a reduced rate.

Step 10 Let's Chat !

We will arrange your catering meeting to discuss your requirements and menu preferences.

Up until 30 days before your day, we will be able to tweak your chosen dishes to suit your guests' final dietary requirements or advise where further dishes need to be selected.

Our Drinks Packages

<https://forms.jenkinsonscaterers.co.uk/drinks-packages-wmv2025/>

The Celebration Package

Reception Drink

Millesimato Spumante Extra Dry
Peroni Nastro Azzurro (330ml bottles)
Orange/Apple Juice

1 Drink per person - £16.85
2 Drinks per person - £19.75
3 Drinks per person - £22.60

Wedding Breakfast Meal (Half a bottle of wine per person)

Red Wine - Tierra Antica Merlot

White Wine - Trebbiano Pinot Grigio

Jugs of Water

Toast Drink

A glass of Millesimato Spumante
Extra Dry per adult

Orange & Blackcurrant Cordial
are included at no charge

The Italian Adventure Package

Reception Drink

Collezione 96 Brut
Peroni Nastro Azzurro (330ml bottles)
Orange/Apple Juice

1 Drink per person - £20.65
2 Drinks per person - £24.85
3 Drinks per person - £28.50

Wedding Breakfast Meal (Half a bottle of wine per person)

Red Wine - Anima Osca
Cabernet Sauvignon

White Wine - Colombia Bianca
Grillo

Jugs of Water

Toast Drink

A glass of Collezione 96 Brut per adult

Orange & Blackcurrant Cordial
are included at no charge



The Patagonian Package

Reception Drink

Undurraga Extra Brut
Peroni Nastro Azzurro (330ml bottles)
Orange/Apple Juice

1 Drink per person - £23.25
2 Drinks per person - £27.25
3 Drinks per person - £31.25

Wedding Breakfast Meal (Half a bottle of wine per person)

Red Wine – Andeluna '1300' Malbec

White Wine – Vina Echeverria
Sauvignon Blanc

Jugs of Water

Toast Drink

A glass of Undurraga Extra Brut
per adult.

Orange & Blackcurrant Cordial
are included at no charge

Oh La La – A Taste of France

Reception Drink

Cremant de Bourgogne Brut
Peroni Nastro Azzurro (330ml bottles)
Orange/Apple Juice

1 Drink per person - £25.30
2 Drinks per person - £29.55
3 Drinks per person - £33.85

Wedding Breakfast Meal (Half a bottle of wine per person)

Red Wine – Paul Jaboulet Aine,
Cotes du Rhone

White Wine – J. de Villebois,
Sauvignon Blanc

Jugs of Water

Toast Drink

A glass of Cremant de Bourgogne Brut per
adult.

Orange & Blackcurrant Cordial
are included at no charge

Our Canapés

For the canapés please select a minimum of three, with the option to add as many more as you'd like.



MEAT / FISH CANAPÉS

£3.50 each

Pulled Pork, Sage & Apple Bon Bon

Smoked Salmon Roll with Dill
& Cream Cheese

Staffordshire Chipolata with
Cheddar Mash & Tomato Confit

VEGETARIAN CANAPÉS

£3.50 each

Mac & Cheese Bite

Spiced Vegetable Bon Bon
with Mint Raita

Leek & Blue Cheese filled
Yorkshire Pudding

Tomato Salsa Crostini with
Mozzarella Cheese

Mexican Red Onion & Pepper Chilli
Wrap with Spring Onion &
Guacamole

Mushroom & Truffle Asparagus Cup
Cheddar Scone with Whipped
Goats Cheese, Pickled
Celery & Fresh Fig

Curried Cauliflower Balti Served on a
Poppadom with Mango Chutney

VEGETARIAN CANAPÉS

£3.75 each

Goats Cheese Crostini with Spiced
Fruit Chutney

Tomato Salsa Crostini topped with
Vegan Smoked Applewood Cheese

Cherry Tomato with Pesto infused Cream
Cheese on Parmesan Shortbread

Potato Fritter topped with Tomato Relish

Goats Cheese & Cranberry Arancini

Truffle & Parmesan Gougère

Mushroom Filo Tart





Our Canapés

Our executive head chef and his team have created a wonderful selection of hot and cold canapés that taste every bit as good as they look. Minimum of three per person

MEAT / FISH CANAPÉS

£3.75 each

Braised Blade of Beef in Mini Yorkshire Pudding with Horseradish Cream

Buttermilk Fried Chicken, Sriracha Mayonnaise & Spring Onion

Curry Cured Salmon with Lime Pickle & Mango

Coronation Chicken with Mango & Onion Bhaji on a Naan

Parma Ham & Pesto Bocconcini with Sundried Tomato on Ciabatta

Chicken Balti on a Mini Naan with Mango Chutney

Baked Sticky Honey & Grainy Mustard Sausages

Bao Buns filled with Korean Beef, Red Pepper & Spring Onion

Smoked Bacon & Spring Onion Potato Fritter

MEAT / FISH CANAPÉS

£4.00 each

Fish & Chips served in Cones with Tartar Sauce

Lobster Mac & Cheese Bite

Chicken Parfait & Marmalade Cone

Mini Cheeseburger with Tomato Confit



Starters

These starters are included in the three course wedding breakfast accompanied with bread rolls and salted butter, dessert, tea and coffee.

STARTERS

Wild Mushroom Arancini with
Mushroom Ketchup

Pork Bon Bon with Apple Sauce

Bruschetta with Prosciutto, Mozzarella,
Garlic, Red Onions, Tomatoes,
Basil & Balsamic

Chorizo & Red Pepper Arancini with
Tomato & Basil Sauce

Roast Pumpkin Ravioli with Spinach
& Watercress Dressing

Vegetable Bon Bon with
Tomato Chutney

Braised Ox Cheek with a Leek
& Potato Rosti

Lemon Glazed Chicken served with
Asian Salsa & a Mint Raita

Traditional Brussels Pâté served
with Mini Tin Loaf & Red Onion Chutney

Baked Flat Mushroom Topped with Pan
Fried Red Onions & Balsamic Vinegar &
Roasted Vine Tomatoes

De-constructed Ploughman's
Stilton Panna Cotta, Deep Fried Ham
Hock, Piccalilli & Rustic Bread

Teriyaki Sticky Glazed Chicken
with Sesame Seeds

Chilli Glazed Salt & Pepper Squid &
Katsu Curry Sauce

Vegetable Bao Bun & Katsu Curry Sauce

Pea & Pancetta Arancini Balls with a
Mushroom Ketchup

HOMEMADE SOUP STARTERS

Spiced Butternut Squash Soup with
Smoky Chorizo

Creamy Chicken Soup

Parsnip & Apple Soup Sprinkled
with Smoked Bacon
& Brown Bread Croutons

Homemade Minestrone Soup
served with Parmesan

Tomato & Basil Soup

Leek & Potato Soup garnished
with Deep Fried Leeks

Chunky Cream of Vegetable Soup

Carrot & Coriander Soup drizzled with
Crème Fraîche

Broccoli Soup with Fresh Stilton Shavings

Minted Pea & Watercress Soup
drizzled with Crème Fraîche





Starters

Why not upgrade your starters?
Have a look at these delectable
choices below:

STARTERS

£3.00 supplement per person

Slow Cooked Beef Brisket Wellington
with Mashed Potato & Roast Gravy

Spiced Beef Brisket served with an Onion
Bhaji garnished with Pickled
Cucumber & Carrot & Mint Raita

Mango & Brie Parcels with Mango
Salsa & Rapeseed Oil

Goats Cheese & Red Onion Tart on
Mixed Leaves with Onion Chutney

Pea & Mint Tortellini with a Herb
Dressing

Prawn Salad with Marie Rose Sauce

Duo of Gressingham Duck
Duck Pâté & Shredded Hoisin Duck with
Roast Pineapple Dressing
& Focaccia Bread

STARTERS

£5.00 supplement per person

Cured Belly Pork, Baked Apple Purée
with Celeriac & a Bourbon Glaze

Smoked Salmon with Horseradish Crème
Fraîche on Toasted Bruschetta with
a Wild Watercress Salad & Micro Leaf

Watermelon & Cucumber Salad with
Mango & Passion Fruit Crush finished
with English Garden Mint

Seabass served with Sautéed Bacon
& Cauliflower Purée on a Salmon
& Beetroot Disc

Ribbons of Smoked Salmon Salad
drizzled with Balsamic, Red Pepper & Basil
Oil dressings





Trio of Starters

Three expertly paired flavours by our chef, with the flexibility to mix and match as you wish!

TRIO OF STARTERS

£4.50 supplement per person

TRIO

Spiced Beef Brisket with Onion Bhaji
Crumb Garnished with Pickled
Cucumber, Carrot & Mint Raita

Mango & Brie Parcel with Mango Salsa

Pea & Pancetta Arancini
with a Mushroom Ketchup

TRIO

Lemon Glazed Chicken Skewer with a
Mint Raita Dip

Pea & Mint Tortellini with a
Herb Dressing

Vegetable Bon Bon

TRIO

Braised Ox Cheek with a Leek &
Potato Rosti

Pork Bon Bon with Apple Sauce

Bruschetta with Garlic, Basil, Red Onions,
Tomatoes & Balsamic

TRIO

Seabass served with Sautéed Bacon
on a Salmon & Beetroot Disc

Mini Prawn Salad with a Marie Rose Sauce

Smoked Salmon with Horseradish
Crème Fraîche on Bruschetta with a
Wild Watercress Salad

SPANISH INSPIRED TRIO

£4.50 supplement per person

SPANISH INSPIRED TRIO

Cured Belly Pork, Baked Apple Purée
& a Bourbon Glaze

Chorizo & Red Pepper Arancini with
Tomato & Basil Sauce

Tortilla Española

ITALIAN INSPIRED TRIO

Bruschetta with Prosciutto, Mozzarella,
Garlic, Red Onions, Tomatoes,
Basil & Balsamic

Wild Mushroom Arancini with
Mushroom Ketchup

Roast Pumpkin Ravioli with Spinach
& Watercress Dressing

ASIAN INSPIRED TRIO

Teriyaki Sticky Glazed Chicken with
Sesame Seeds

Chilli Glazed Salt & Pepper Squid

Vegetable Bao Bun

Katsu Curry Sauce



Homemade Rustic

All main course prices include a starter, accompanied with bread rolls and salted butter, dessert, tea and coffee.

MAIN COURSES

Cottage Pie

£49.75 per person

Served with Garlic & Herb Roasted Potatoes in Skins, Creamy Mash Potato & Seasonal Vegetables & Jugs of Gravy.

Beef Lasagne

£57.00 per person

Served with Garlic & Herb Roasted Potatoes in Skins, Bowls of Mixed Leaf Salad & Garlic Bread

Please select your potato accompaniment* side dishes

Choose one style of vegetable from below

Seasonal Vegetables,
Mediterranean Roasted Vegetables
or Roasted Root Vegetables

Served in sharing bowls per table

HANDMADE STEAK PIES

£57.00 per person

Steak & Ale Pie

Steak & Merlot Pie

HANDMADE PIES

£55.00 per person

Chicken & Leek Pie

Chicken & Ham Pie

Turkey & Cranberry Pie

Butternut Squash & Feta Pie

Leek & Potato Pie

Vegetable Pie

Cheese & Onion Pie

vegetarian/vegan/gluten free
/lactose/egg free
Pies available on request

Main Courses

Please select your potato accompaniment
Choose one style of vegetable from below:
Seasonal Vegetables
Mediterranean Roasted Vegetables
Roasted Root Vegetables

PORK MAIN COURSES

£49.75 per person

A Trio of Sausage

Farmhouse Pork, Pork & Apple
& Cumberland Sausages
with Red Onion Gravy

Roast Loin of Pork

with Sage & Onion Stuffing & Roast Gravy

£60.00 per person

Fillet of Pork

with Somerset Cider Cream Sauce

Slow Roasted Belly Pork

with Five Spice & Star Anis Jus

£ 67.00 per person

Duo of Pork

Slow Roasted Pork Belly & Pork Fillet wrapped
in Serrano Ham with Pork Jus, Leeks,
Braised Red Cabbage.
Best served with Sweet Potato,
Sage & Apple Dauphinoise

You're welcome to switch your potato to
whichever you fancy. The chef's favourite
pairing is noted under "best served with."

CHICKEN MAIN COURSES

£65.00 per person

Trio of Chicken

Breast of Chicken, Drumstick & Thigh
with Carrot & Chicken Jus. Best served with
a Heart-shaped Fondant Potato.

Breast of Chicken

with Champagne & Pink Peppercorn Cream
Sauce & Asparagus. Best served with
Heart-Shaped Fondant Potato.

Breast of Chicken

with Chicken & Chive Oil Split Veloute, &
Courgette Ribbons with Carrot & Swede crush.
Best served with Puck Fondant Potato

Breast of Chicken

with Asparagus Gel & Chicken Reduction.
Best served with Black Garlic Pomme Purée

Ballotine of Chicken

wrapped in Pancetta filled with Quinoa
& Chorizo & Thyme Jus

Breast of Chicken

filled with a Sage & Onion Stuffing served
with Yorkshire Pudding & Roast Gravy

Breast of Chicken wrapped in Pancetta

with a choice of fillings & Sauces

Filled with Mushrooms & Marsala
Wine Sauce

Filled with Mozzarella & Mediterranean
Tomato Sauce

Filled with Feta, Spinach, Tomato Mousse
& White Wine & Tarragon Gravy

Filled with Blue Cheese & Creamy
Leek Sauce

Filled with Goats Cheese, Spinach &
Thyme Jus

Filled with Gruyère Cheese & Sage Jus





Main Courses

Can I order extra additional sides?
Of course you can at the
supplements provided.

LAMB MAIN COURSES

£67.00 per person

Roast Leg of Lamb
with Yorkshire Puddings & Lamb Gravy

£70.00 per person

Duo of Lamb
Pressed Lamb Shoulder & Herb-crusted Lamb
Lollipop with Pea Purée & Lamb Jus.
Best served with Parmentier Potatoes.

£75.00 per person

Herb Crusted Lamb Rump
with Port Jus

Pot Roast Lamb Shank
with Rosemary & Honey Sauce

DUCK MAIN COURSES

£70.00 per person

Red Wine Confit Duck
with Hasselback Potato, Roasted Butternut
Squash & Sweetheart Cabbage

Please select your potato * side dishes
Choose one style of vegetable from below

Seasonal Vegetables
Mediterranean Roasted Vegetables
Roasted Root Vegetables

BEEF MAIN COURSES

£55.00 per person

Slow cooked pulled Beef Rib
with Tender Stem Broccoli & Red Wine Jus
Best served with Creamy Mashed Potato

£67.00 per person

Trio of Beef
Flat Iron, Short Rib & Beef Bon Bon
with a Beef & Mustard Reduction,
Carrot & Savoy Cabbage
Best served with Pomme Purée.

Slow Cooked Blade of Beef

with Dijon Cream Sauce
Best served with Pomme Purée.

£70.00 per person

Duo of Beef
Fillet of Beef & Braised Beef Shin
with Samphire & Madeira Sauce.
Best served with Celeriac Purée.

Sirloin of Beef

served with Yorkshire Puddings with Roast
Gravy Horseradish Sauce

£79.00 per person

Ribeye Steak
with Peppercorn Sauce

Fillet of Beef
with Vintage Port Reduction

Slow cooked Beef Brisket Wellington
with Beef Gravy

Main Courses

All main course prices include a starter, accompanied with bread rolls and salted butter, dessert, tea and coffee.

FISH MAIN COURSES

£67.00 per person

Roasted Seabass

with Micro Rocket & Salsa Verde

£70.00 per person

Fennel Crusted Salmon Fillet

with Pineapple, Spring Onion & Chilli Salsa

Salmon Fillet

with Champagne & Dill Cream Sauce

£75.00 per person

Roast Cod Loin

with wilted Spinach with Curried
Coconut Cream Sauce

Please select your potato along with
Choose one style of vegetable from below

Seasonal Vegetables

Mediterranean Roasted Vegetables

Roasted Root Vegetables





Vegetarian

Please select your potato accompaniment
Along with one style of vegetable from below:

Seasonal Vegetables

Mediterranean Roasted Vegetables

Roasted Root Vegetables

VEGETARIAN MAIN COURSES

£58.00 per person

Vegetable Wellington

with Mediterranean Tomato Sauce

Quinoa Risotto

with Halloumi, Sweet Potato & Curried Cauliflower

Vegetarian Tatin

with Roasted Chicory, Butternut Squash Mash & Vegetable Jus

Curried Cauliflower Steak

with Vegetable Spinach Pakora & Curried Butter & Parmentier Potatoes

Asparagus & Broad Bean Risotto

in a Baked Pepper

Oriental Spiced Jackfruit Roulade

served with a Black Bean Jus

Lentil Cottage Pie

Topped with creamy Buttered Mash

Truffle Gnocchi

with Mushroom Cream, Red & Green Wilted Kale, Spinach & Pine Nuts

Vegetable Biryani

with Onion Bhaji & Mint Dressing



Side Dishes

Can I order extra additional sides?
Of course you can at the
supplements provided

Served in sharing bowls per table,
portioned per guest for tables
of up to eight

Cauliflower & Broccoli Mornay
£18.00

Pigs in Blankets
£18.00 3 per person

Sautéed Crispy Sprouts with
Bacon & Onions
£16.00

Glazed Roasted Carrots
£12.00

Honey Roast Parsnips
£12.00

Savoy Cabbage with Bacon
£12.00

Creamed Leeks
£12.00

Rustic homemade Yorkshire
Puddings
£8.00

Sage & Onion Stuffing
£7.60

Main Courses are accompanied
with a potato of your choice

Parmentier Potatoes

Heart-shaped Fondant

Dauphinoise Potato

Sweet Potato Sage &
Apple Dauphinoise

Jenga Chips

Pomme Purée

Colcannon Mash

Black Garlic Pomme Purée

Pommes Anna

Bowls of Chive Buttered
Potatoes in Skins

Bowls of Garlic & Herb Roasted
Potatoes in Skins

Bowls of Signature Roast Potatoes

Served in sharing bowls per table
Choose one style of Vegetable
from below

Fresh Seasonal Vegetables,
Mediterranean Roasted Vegetables
or Roasted Root Vegetables

'Host- a -Roast '

Please note that 'Host - a - Roast' requires a minimum of eight people and cannot be offered as part of a choice menu.

'HOST- A- ROAST'

This is essentially a beautifully cooked traditional roast dinner with all the trimmings, but with a special twist: instead of the chefs carving the meat in the kitchen, the whole roast joint is brought to the table and ceremoniously placed in front of a nominated 'carver.'

In our experience, the best way to execute this is by surprising the guests. The couple secretly nominate one carver per table, who is then unexpectedly presented with a whole roast to carve for everyone at the table.

£59.50 per person

Roast Leg of Pork

Traditionally served with Yorkshire Puddings, Apple Sauce, Crackling, Stuffing & Signature Roast Potatoes, Seasonal Vegetables & Gravy

£65.00 Per Person

Honey Glazed Roast Gammon

Served with Parsley or Cumberland Sauce, Fresh Seasonal Vegetables, Yorkshire Pudding & Signature Roast Potatoes

£65.00 Per Person

Roast Leg of Lamb

Traditionally served with Yorkshire Pudding, Mint Sauce & Signature Roast Potatoes, Seasonal Vegetables & Gravy

£70.00 per person

Roast Turkey

Served with Pigs in Blankets, Sage & Onion Stuffing, Fresh Seasonal Vegetables, Yorkshire Pudding & Signature Roast Potatoes

£79.00 per person

Roast Sirloin of Beef

Traditionally served with Yorkshire Puddings, Horseradish Sauce & Signature Roast Potatoes, Seasonal Vegetables & Gravy

ADDITIONAL SIDES

Based on eight people sharing per table

£18.00

Cauliflower & Broccoli Mornay
Pigs in Blankets

£16.00

Sautéed Crispy Sprouts with Bacon & Onions

£12.00

Pomme Purée
Creamed Leeks
Savoy Cabbage with Bacon
Honey Roast Parsnips
Glazed Roasted Carrots

£8.00

Rustic homemade Yorkshire Puddings

£7.60

Sage & Onion Stuffing

INTERACTIVE EXPERIENCE

We will provide your nominated carvers with a disposable chef's hat.

If you wish to personalise your own aprons you are welcome to do so and bring them with you on the day.



Children's Menu

CHILDREN'S MENU

£28.50 per child

STARTER

Mini Mac & Cheese

Chicken Goujons with BBQ Sauce

Crudités - Carrot, Cucumber & Red Pepper
Dippers with Breadsticks & Hummus

Cheesy Garlic Dough Balls with a Parsley Dip

MAIN COURSE

Fish Goujons served with Chunky Chips & Peas

Pork Sausages with Creamy Buttered Mash,
Peas & Gravy
Or
Vegan Sausages

Mini Beef Brisket, Vegetables, Chips & Ketchup,
Or

Pulled Jackfruit Chicken Burger with Savoury
Potato Wedges & Beans, or Bean Burger

DESSERTS

Fresh Fruit Salad
A selection of Fruits served with Chocolate Sauce

Chocolate Brownie served warm with
Vanilla Ice Cream

Warm Waffle & Ice Cream

Ice Cream Surprise with Sauces

Milk Free Ice Cream with Strawberry Sauce

Want the children to enjoy the same meal as the
adults?

We can offer half portions.

Choose one item for the children to enjoy
from each course.



Grazing Boards

We absolutely love the grazing board option at The West Mill grazers are the perfect way to combine tasty and hearty dishes, with the relaxed 'family style' of service.

INDIAN GRAZER

£60.00 per person

Chicken Tikka Skewers
Spiced Paneer & Vegetable Skewers
Onion Bhajis & Vegetable Pakoras

Served with

Jeera Potatoes, Mint Riata, Mango Chutney,
Pilau Rice & Indian Salad

ITALIAN GRAZER

£60.00 per person

Prosciutto & Salami, Pecorino,
Mozzarella & Gorgonzola, Italian Mac Bites
& Sundried Tomato Arancini Balls

Served with

Rustic Breads, Sundried Tomatoes,
Mixed Olives, Caprese Salad,
Spinach, Pesto & Pine Nut Pasta

STEAK GRAZER

£66.00 per person

Sirloin Steak
Triple Cooked Chips
Garlic & Thyme Mushrooms
Slow Roasted Tomatoes
Beer Battered Onion Rings,
Rocket & Parmesan Salad

Served with

jugs of Au Poivre Sauce
& Béarnaise Sauce

SMOKEHOUSE GRAZER

£67.00 per person

Salt & Pepper Chicken Wings
BBQ Ribs
Pulled Beef Brisket
Honey & Mustard Sausages

Served with

Hand Cut Wedges, Beer Battered
Onion Rings & Rainbow Coleslaw

SIDES

£3.50 per person

Skinny Fries
Spicy Wedges
Beer Battered Onion Rings
Garlic Bread
Mixed Olives & Sun Blushed Tomatoes
Nacho chips with Salsa & Sour Cream

Around the World

What is included
All main course prices include a starter, accompanied with bread rolls and salted butter, dessert, tea and coffee.

A TASTE OF THE MEDITERRANEAN

£65.00 per person

Greek Gyros
Greek Style Flat Breads filled with slices of marinated Chicken nestled with Lettuce, Onions, Tomatoes & Peppers lashings of Tzatziki

Served with
Salted Fries, Bowls of Mediterranean Roasted Vegetables & Alioli

Vegetarian Option
Roast Vegetable Gyros with Vegan Flat Bread

IT'S FAJITA TIME

£67.00 per person

Chicken Fajitas & Beef Fajitas with Peppers & Onions Flour Tortillas

Served with
Guacamole, Sour Cream & Tomato Salsa, Spicy Wedges, Spicy 3 Bean Medley & Mixed Leaf Salad

Vegetarian Option
Char-grilled Vegetable Fajita

GREEK SOUVLAKI

£65.00 per person

Where Mediterranean flavours come to life

Lamb Kofta & Chicken Souvlaki with a Yoghurt & Mint Dressing

Served with
Flat Breads, Greek Salad with Feta, Olives & Parmentier Potatoes

Vegetarian Option
Char-grilled Vegetable Skewers with Halloumi or Vegan Cheese

CARIBBEAN FLAVOUR

£70.00 per person

Spiced Jerk Chicken Thighs & Legs in a tasty Goat Curry

Served with
traditional Coleslaw, Mac & Cheese, Rice & Peas, Seasoned Corn on the Cob & Pineapple & Cucumber Salad

Vegetarian / Vegan
Vegetable Curry





Smoke House Grill

MEAT

Step 1:

Choose your Chargrilled Meats

Pulled Beef Brisket with BBQ Sauce

Marinated Cajun Chicken

Breast Chicken Kebab with Peppers & Onions

Lamb Kebab with Peppers & Onions

Hickory Smoked Breast of BBQ

Chinese Chicken Thighs & Drumsticks

Chinese Marinated Belly Pork

Minted Lamb Kofta

BBQ Spare Ribs

Bun-less Beef Burger

Farmhouse Pork Sausage

Tender Beef Sizzle Steaks

Teriyaki Pork Kebab

6oz Sirloin Steak Supplement
£5.80

Two Bone Lamb Rack Supplement
£6.90

Two meats or Vegetarian £68.00 per person
Three meats or vegetarian £70.00 per person
Including a starter, accompanied with bread
rolls and salted butter, dessert, tea and coffee.

VEGETARIAN / VEGAN

Step 1:

Choose your Vegetarian / Vegan options

Spicy Bean Grill

Jackfruit Patty

Vegan Sausage

Char-grilled Vegetable Skewers
with Halloumi or Vegan Cheese

Baked Flat Mushroom topped with
Pan Fried Red Onions, Balsamic
& Roasted Vine Tomatoes

Asparagus & Broad Bean Risotto in
a chargrilled Baked Pepper

All accompanied with a selection
of Sauces, Mustard & Relish

Mayonnaise | Tomato Ketchup | BBQ Sauce |

English Mustard | Sweetcorn Relish

SIDES

Step 2:

Choose four accompaniments

House Salad with Cucumber,
Tomatoes & Vinaigrette

Red Cabbage Coleslaw

Beer Battered Onion Rings

Sun Roasted Tomato & Pasta Salad

Cous Cous Salad with Red
Pepper & Feta

Rocket & Spinach Salad with
Mozzarella & Balsamic

Hand Cut Roasted Potato Wedges

Chive Buttered Potatoes in Skins

Garlic & Herb Roasted Potatoes in Skins

Caramelised Onions

Sweet Potato Wedges

Rustic Breads

Garlic Bread

Greek Style Flat Bread

Desserts

These desserts, are included in the three course wedding breakfast accompanied with bread rolls and salted butter, starter, tea and coffee.

DESSERTS

Warm French Apple Tart Tatin
with Toffee Sauce

Sticky Toffee Pudding with Sticky Toffee Sauce

Warm Apple & Rhubarb Crumble

Plum & Apple Tart

Warm Chocolate Fudge Brownie

S'mores, choose from: Spiced Rum,
Baileys, Cointreau or Traditional

Warm Deep Dish Chocolate Chip Cookie

Warm White Chocolate Blondie

Summer Strawberry & Vanilla Tart

Salted Caramel & Chocolate Tartlet
Toffee Sauce

Salted Caramel Millionaire Square with Toffee
Mousse & Chocolate Crisp

Passion Fruit Meringue Pie with Passion Fruit
Gel & Meringue Crumb

SIDES

Choose your favourite side for your
dessert ask your co-ordinator for the
chefs recommendation

Vanilla Crème Anglaise

Fresh Cream

Chocolate Ripple Cookie Dough Ice Cream

Vanilla Pod Ice Cream

Honeycomb Ice Cream

Cherry Ice Cream

Raspberry Ripple Ice Cream

Cointreau & Orange Ice Cream

Salted Caramel Ice Cream

Rum & Raisin Ice Cream

DESSERTS

**Desserts designed to shine, no sides
needed, just pure perfection!**

Sicilian Lemon Posset with Pimms Infused
Berries & Brandy Snap Crumb

Crème Brûlée served with a
Heart-shaped Shortbread
Flavours available
Vanilla | Heather Honey |
Toffee Apple | Raspberry



Desserts

These desserts, are included in the three course wedding breakfast accompanied with bread rolls and salted butter, starter, tea and coffee.

'HEARTS'

Desserts designed to shine, no sides needed, just pure perfection!

Heart-shaped Lemon Curd Cheesecake
with Meringue with Chocolate Shards

Milk Chocolate & Strawberry Cheesecake
Heart with a Strawberry Liqueur Centre
with Strawberry Coulis

White Chocolate & Raspberry Cheesecake
Heart with a Raspberry Liqueur Centre

Strawberry & White Chocolate Cheesecake
Heart with Strawberry
Gel Centre & Honeycomb Crisp







Desserts

These show-stopping desserts are sure to impress your guests, providing a perfect sweet ending to your unforgettable menu.

DESSERTS

£3.00 supplement Per Person

Traditional Lemon Meringue Pie
best served with Fresh Cream

Hot Chocolate Fondant
best served with Cointreau & Orange Ice Cream

Raspberry Frangipane Tart
best served with Cherry Ice Cream

Warm White Chocolate & Cointreau
Brioche Pudding
best served with Vanilla
Crème Anglaise

DESSERTS

Desserts designed to shine, no sides
needed, just pure perfection!

£3.00 supplement Per Person

De-constructed Passion Fruit Cheesecake

Berry Eton Mess

Black Forest & Dark Chocolate Cube
filled with Cherry & Disaronno
Liquer served with
Vanilla Pod Ice Cream

SHOW STOPPERS

£3.00 supplement Per Person

'The Fallen Apple'

White Chocolate sprayed Apple Shell filled
with a Mixed Berry Mousse sat on
an earthy Chocolate Crumb.

'The Egg'

Our take on a British Classic, The Egg
Custard Tart Vanilla & Nutmeg Mousse,
Mango "Yolk" with a hint of Szechuan, coated
in White Chocolate on a Sablé Crumb

'SHOW STOPPERS'

£5.00 supplement per person

'Bee My Honey'

Lemon honey & olive oil cake in a White
Chocolate Honey Pot.
Lemon Mousse, Lemon Curd, Granola with
Bee Pollen & Honey Comb
with Bourbon Glaze Pouring Syrup



Duo of Desserts

Two perfectly paired desserts—expertly
crafted, but yours to mix and match!

EXCLUSIVE DUO OF DESSERTS

£3.50 supplement per person

Summer Strawberry & Vanilla Tart

White Chocolate & Cointreau
Bread & Butter Pudding

Warm White Chocolate Blondie

Warm Chocolate Fudge Brownie

Heart-shaped Lemon Curd
Cheesecake Meringue with
Chocolate Shards

Treacle Tart

Black Forest Cube Decadent
Dark Chocolate Cube filled
with Cherry & Disaronno

Bakewell Tartlet

Passion Fruit Meringue Pie with Passion
Fruit Gel & Meringue Crumb

Salted Caramel Millionaire Square with
Toffee Mousse & Chocolate Crisp

Mini Berry Eton Mess

Warm Apple & Rhubarb Crumble

White Chocolate & Raspberry Heart
Cheesecake with a Raspberry
Liqueur Centre

Lemon Meringue Pie

Raspberry Frangipane Tart

Salted Caramel & Chocolate Tartlet

Vanilla Crème Brûlée

Plum & Apple Tart

Sticky Toffee Pudding

Sicilian Lemon Posset & Brandy Snap Crumb

Strawberry & White Chocolate Cheesecake
Heart with Strawberry
Gel Centre & Honeycomb Crisp

Salted Caramel & Chocolate Tartlet

De-constructed Passion Fruit

Milk Chocolate and Strawberry Cheesecake
Heart with a Strawberry
Liqueur Centre with Strawberry Coulis



Jenkinsons
CATERING SUPERBLY SINCE 1873



Evening Food



THE WEST MILL
WEDDING VENUE



Pizza



Pizzas & Cobs

Gluten free and vegan pizza
available upon request

EVENING COBS

£15.50 per person

Beef Patty Cheese Burgers
with Tomato Relish & Onions served in

Brioche Bun

(Vegetarian option available)

Or

Chicken Burger with a side of
Sriracha Mayo & Iceberg Lettuce

£16.50 per person

Posh Fish Finger Cobs
Cod Coujons with Tartar Sauce
& Lemon Wedges

All evening cobs served with Tater Tots

PIZZA BOARDS

£16.85 1/2 a pizza per person

Served with Potato Wedges & Garlic Bread

Choose three toppings

Margharita & Rocket

Ham & Mushroom

Pepperoni

Chicken & Chorizo

Ham & Pineapple

BBQ Chicken

Mediterranean Vegetables & Pesto

LOADED NACHOS

£15.45 per person

Corn Tortilla Chips topped with Nacho Cheese
Sauce, House Salsa, Guacamole, Sour Cream
& Jalapeño Peppers With the addition of
Seasoned Potato Wedges

Add our freshly cooked Spicy Ground
Beef Chilli with Paprika
& fresh Chillies

Or

Vegan Chilli Option available
for just an extra £3.50 per person

EVENING COBS

£14.00 per person

Cured Bacon with Red or Brown Sauce

Farmhouse Pork Sausage

with Red or Brown Sauce

All evening cobs served with Tater Tots

ROAST COBS

£15.00 per person

Honey Glazed Roasted Gammon served
with Mustard & Pickle

Pulled Pork Shoulder served with Sage
& Onion Stuffing & Sweet Apple Sauce

£17.00 per person

Roast Beef with Creamed

Horseradish Sauce

Roast Turkey served with Sage & Onion
Stuffing & Cranberry Sauce

VEGETARIAN COBS

£14.00 per person

Grilled Halloumi & Mushroom Cob

Vegetarian or Vegan Sausage Cob

Jackfruit Burger

Mushroom & Sundried Tomato

Spicy Bean Burger

All Roast Cobs are served with Garlic
& Herb Roasted Potatoes in Skins

Sensational Spreads

Why not choose a retro buffet or king's feast? With nostalgic flavours and hearty favourites, it's a great way to keep guests smiling and mingling all evening.

THE GREAT BRITISH CHEESE BOARD

£15.00 per person minimum
of 50 Guests

Quintessentially English & one of the best
ways to celebrate.

Cheese & Biscuits

Stilton, Brie, Mature Farmhouse Cheddar
& Red Leicester

Served with a
variety of Chutneys, Crisp Celery, a selection
of Biscuits & Rustic Bread

RETRO BUFFET

£19.00 per person minimum of 40
Guests

Throwback to the nineties with
our Retro Buffet.

Surprise your guests with
nostalgic favourites:

A Cheese & Pineapple Hedgehog
a Selection of Finger Rolls,
Sausages on sticks, Crisps,
Sausage Rolls, Egg
Savouries & Pork Pie,

Black Forest Gateau



Sensational Spreads

These luxurious feasts will certainly keep your guests hungry at bay whilst partying the night away

THE KINGS GRAZING TABLE

**£20.00 per person
minimum of 50 Guests**

Our Grazing Table includes a selection of the finest Cheeses:

Wensleydale with Cranberry, Mature Cheddar, Mozzarella & Brie served with a variety of Biscuits, Rustic Breads, Lemon Oil, Balsamic, Plum and Apple Chutney & Salted Butter

Accompanied with Pork Pie & English Mustard, Thick cut Ham with Pickled Onions & Gherkins, Dry Cured Meats Prosciutto & Salami with Roasted Red Peppers, Hummus, Ardennes Pâté with Radishes & Walnuts

All dressed & presented on a Grazing Table with Rosemary, Olives, Apple, Apricots, Celery, Grapes, Figs, Pomegranates & Plums.



Smoke House Grill

THE GRILL

Two Meats per person £20.50

Signature Beef Burger
Served to your guests in a Brioche
Bun with Caramelised Onions
&
Chinese Chicken Thighs & Legs

OR

Farmhouse Pork Sausage served in
a Hot Dog Roll
&
Chinese Chicken Thighs & Legs

Served with Garlic & Herb roasted Potatos in
Skins, Red Cabbage Coleslaw & Iceburg
Lettuce & Tomatos

Accompanied with a Selection of Sauces:
Mustard & Relish
Mayonnaise | Tomato Ketchup | BBQ Sauce
| English Mustard | Sweetcorn Relish

Vegetarian & Vegan Option
Spicy Bean Burger & Vegan Sausages

ADDITIONAL MEATS

Additional Meat options per portion

Spiced Lamb Kebabs with Peppers & Onions
£7.00

Pulled Beef Brisket with BBQ Sauce
£6.00

Marinated Cajun Chicken Breast
£6.00

Hickory Smoked Breast of BBQ Chicken
£6.00

Chicken Kebabs with Peppers & Onions
£6.00

BBQ Glazed Spare Ribs
£6.00

Tender Beef Sizzle Steaks
£6.00

Teriyaki Pork Kebab
£6.00

Minted Lamb Kofta 4oz
£5.00

Chinese Marinated Belly Pork
£5.50

If you and your guests fancy belly pork, steaks, or even kebabs We've got something delicious for everyone!

SAVORY SIDES

**Per option per person
£3.50**

House Salad with Cucumber, Tomatoes
& Vinaigrette Rocket & Spinach

Salad with Mozzarella Pearls, Sun-dried
Tomatoes & Balsamic

Sun Roasted Tomato & Pasta Salad

Cous Cous Salad
with Red Pepper & Feta

Hand Cut Roasted Potato Wedges

Sweet Potato Wedges

Oven Baked Rustic Chips

Beer Battered Onion Rings

Red Cabbage Coleslaw

Potato & Chive Salad

Garlic Bread





Towers

A selection of delicious chocolate fudge brownies and white chocolate blondies stacked up for your guests to enjoy a perfect alternative to a wedding cake or on your evening buffet.

SAUSAGE ROLL TOWER

Add one of our signature pork sausage roll towers as part of your canapé reception or evening buffet.

50 x Sausage Rolls £200
75 x Sausage Rolls £300
100 x Sausage Rolls £400

DOUGHNUT WALL

Delicious delectable doughnuts displayed in a fun and colorful way on our doughnut wall, from pink sprinkles to chocolate chips this will certainly be a hit with your guests

Choose from 50 to 100 doughnuts & display during your drinks reception or alongside your evening food

50 x Doughnuts £175
75 x Doughnuts £225
100 x Doughnuts £275

BROWNIE TOWER

Chocolate fudge brownies and white chocolate blondies for your guests to enjoy a perfect sweet addition to your selection of canapés or as part of your evening reception.

50 x Brownies £200
75 x Brownies £300
100 x Brownies £400

COOKIES

A selection of milk chocolate and white chocolate chip cookies are a perfect snack option for your guests
Choose from 50 to 100 cookies

50 x Cookies £85
75 x Cookies £125
100 x Cookies £150

SWEET SIDES

Chocolate fudge brownies and white chocolate blondies for your guests to enjoy a perfect sweet addition to your selection of canapés or as part of your evening reception.

50 x Brownies £200
75 x Brownies £300
100 x Brownies £400

Rocky Road
£3.00 per person

Churros with Chocolate Sauce
£3.50 per person

Victoria Sponge Slices
Minimum of 18 portions
£5.00 per person

Black Forest Gateau
Minimum of 18 portions
£5.00 per person

Chocolate Chip Cookie
Dough Cheesecake
Minimum of 12 portions
£6.00 per person

New York Style Vanilla
Cheesecake
Choose Three toppings from:
Lemon Curd,
Mixed Berry Compote,
Chilli Chocolate Sauce,
Raspberry Coulis,
Mango Coulis, Toffee Sauce,
Chocolate Sauce
Minimum of 12
£7.75 per person

FAQ's

THE JENKINSONS TEAM

To whom may we direct questions? You will be designated a wedding co-ordinator at your catering meeting.

In the meantime, for any catering related questions, please email us at: info@jenkinsonscaterers.co.uk.

CATERING APPOINTMENT

When will we have our catering appointment?

We will arrange a personal telephone catering appointment with you to discuss your requirements in more detail, this will be approximately 6-8 months before your wedding.

MINIMUM NUMBER THE WEST MILL

The West Mill Venue has a minimum spend of £49.75 inc vat per head, with a minimum guest number of 50.

DIETARY REQUIREMENTS

If you or your guests have specific menu requirements, please let us know, we cater for all dietary requirements and Jenkinsons are extremely careful with regards to food allergens and Intolerances.

All dietary requirements are inclusive and don't incur any choice charges.

TASTER SESSION

Can we taste the food prior to our big day? You will be invited to an informal and fun taster session around 9-12 months ahead of your wedding date.

The taster session is complimentary to the marrying couple and you can bring up to 4 additional guests at the cost of £65.00 per head.

SEATING PLAN

How would you like our seating plan? We shall require your final seating plan 30 days prior to your wedding day, this will need to highlight any dietary requirements, children, nominated carvers should you be choosing 'Host - a - Roast'. Please provide a breakdown of their selections table by table. As you approach the final confirmation date, you will receive a link to complete this information.

EXTERNAL SUPPLIERS

As Jenkinsons have the privilege of being sole caterers, no other external suppliers are permitted. You are welcome to provide your own wedding cake and confectionary tables.

SUPPLIERS

Can we provide food for our suppliers? Yes, we offer a main course & dessert to your suppliers during your wedding breakfast meal which is £32 per person (main & dessert)

FAQ's

ADDITIONAL COURSES

Can we add additional courses to our wedding breakfast? Yes, we have options to add in extra courses from amuse bouche, sorbet to cheese courses, ask your wedding co-ordinator for more information.

ADDITIONAL SIDES

All plated main courses come served with bowls of vegetables per table for your guests to enjoy inclusive of your costs per person!
If you would like to add additional sides to your menu please speak with your wedding co-ordinator

BESPOKE

Can we change the menus to suit our requirements?
Yes, of course, you can swap the starters and desserts to create your perfect wedding menu.
Please Note: Some do have supplements.

PRICING

What is included in the price? All menu prices are quoted per person and are inclusive of VAT. This also includes all crockery, cutlery, linen tablecloths and linen napkins throughout your wedding day.
Pricing is only confirmed at time of catering meeting approximately 6-8 months ahead of your big day.

PAYMENT

When are payments due? 50% deposit is due 21 days after your catering meeting and then the remainder of the balance is due 21 days prior to your wedding date.

FINAL NUMBERS

Can I make changes after the 30-day deadline?
We require all final numbers 30 days before your event. Changes after this point cannot be guaranteed and may incur an administrative charge.
While we aim to accommodate urgent requests, no changes can be made within the final three days before your event. Thank you for understanding as we strive to deliver the highest quality food and service.

DRINKS

Are you able to supply your drinks during your no corkage time? We would ask for the drinks choices to be limited to three different options during your drinks reception, with a maximum of three - drinks per person.

NO CORKAGE

This starts from after your ceremony (during your drinks reception) for up to 2 hours and during your wedding breakfast for up to 2 hours.

BAR

You can open the bar during our no corkage hours for £95. The bar will then be open from the end of your ceremony until 11.45pm.

Allergen Policy

At Jenkinsons, we take allergens extremely seriously as part of our commitment to ensuring you have the best possible experience without any worries. To prioritise your safety and peace of mind, we've adopted a policy of removing the food group in the dish entirely. For example, if you have a nut allergy, we will exclude all nuts from your menu. Similarly, if you are lactose intolerant, we will ensure no milk is used. This approach allows us to provide a safe and enjoyable dining experience tailored to your needs.

Your wellbeing is always our top priority.

As part of that we ask that you read the detail below very carefully and act upon as you see fit. Our allergen information declares any allergens intentionally added to dishes.

Our kitchens handle numerous ingredients and allergens and we do everything in our power to source allergen free ingredients and food.

We also follow strict procedures to ensure cross-contamination does not occur in our kitchens. Despite all of that we cannot guarantee that our dishes are "free from" any or all allergen(s).

We are able to state dishes do not contain an allergen as an ingredient but that does not mean 'traces' of an allergen are not present. It is for this reason many of dishes state 'may contain'.

We work closely with our suppliers to ensure this information is as accurate as possible but this information may change at any time.

So as an additional precaution we strongly advise that any guest with allergen concerns also checks with our team on the day to ensure the chosen dish is suitable to their dietary requirement.

We respectfully urge you circulate this information to all of your guests requesting they respond in detail stating what their concerns and requirements are in respect of allergens. This information needs to be forwarded to us well in advance so we are well prepared to look after them on the day.

Please discuss all dietary requirements with your co-ordinator.

We will ensure there is a suitable menu in place for all dietary needs.



Mr & Mrs Quains

"The food was incredible, the crumble still has our hearts.
You were fantastic, thank you so much"

Contact Details

The West Mill Event Team: events@thewestmillvenue.com

The River Mill Event Team: events@therivermillvenue.com

Catering Team: info@jenkinsonscaterers.co.uk