



Wedding Catering



We will make the effort... so you can do the entertaining

We are a bespoke Catering company operating in Nottinghamshire and the surrounding counties. Gail Dandy Catering started 6 years ago after Gail had run a successful delicatessen and cafe in Southwell for 7 years.

Gail Dandy Catering offers you a specialist, quality and intimate approach to catering. You will speak to Gail regarding your requirements and she will guide you to ensure you get exactly what you want. The enclosed sample menus are flexible and Gail would be happy to meet you to discuss your personal ideas.

Gail Dandy believes in high quality, fresh ingredients delivering you a no compromise service at surprisingly affordable rates.

You will always be able to contact Gail to discuss any amendments you wish to make. The personal approach taken by Gail Dandy allows for a level of flexibility not usually associated with catering of this quality.

Terms and Conditions

We have full public liability insurance up to the value of £2 Million

25% Deposit required to secure date

Payment by BACS or Cheque required 1Month before the event

Vat No. 981 8048 89

Tel 01636 819955

Email: - gail@gaildandy.co.uk

Web: www.gaildandy.co.uk

2 The Cottages, Maythorne, Southwell, Nottinghamshire, NG25 0RS

Wedding Breakfast Menu

Starters

- Homemade Roast Tomato and Fresh Basil Soup
- Griddled Chicken and Pancetta with a Salad of Baby Leaves, Parmesan and Caesar Dressing
- Thickly Sliced Smoked Salmon with Dill, Creamy Soft Cheese and Blinis
- Roast Mediterranean Vegetable Tart with a Salad of Rocket, Pine Nuts and Balsamic Dressing
- Homemade Artisan Breads



Main Course

- Pan Fried Chicken Breast with a White Wine, Cream and Tarragon Sauce
- Roast Sirloin of Beef with Horseradish, Yorkshire puddings and Red Wine Gravy
- Leg of Lamb Roasted with Garlic and Rosemary with a Mint and Shallot Gravy
- Aubergine, Goats' Cheese, Tomato and Olive Gratin (V)
- Butternut Squash filled with Ratatouille Provençale and Butter Beans (V)



New Potatoes Tossed in Cracked Black Pepper and Butter
Chantenay carrots
Fine green beans

Dessert

- Mixed Berry and Champagne Jelly
- Brioche and Butter Pudding with a Glug of Baileys
- Chocolate Fudge Brownie with Vanilla Ice Cream

Served with Double Cream
Teas and Coffee with Homemade Fudge



£37.00 per head plus 20% Vat

Includes Crockery, Cutlery and Table Linen

Full List of Starter, Main Course and Dessert Choices Available on Request

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4 Course Menu

Starter

- Crostini Trio- Squashed Cannelloni Beans and Garlic, Pea and Broad Bean Puree with Parmesan Shavings and Prosciutto, Figs and Mint
- Baked Mushrooms Stuffed with Ricotta
- Capri Salad of Mozzarella, Ripe Tomatoes, Spring Onion, Sweet Basil and Extra Virgin Olive Oil



Main

- Rack of Lamb Roasted with Garlic and Rosemary with a Herb Crust
- Tuscan Chicken- Cooked with Tomatoes, Porcini Mushrooms, White wine and Butter
- Monkfish Wrapped in Parma Ham with a Tomato and Chilli Salsa
- Aubergine Parmigiana- Grilled with Tomato, Goat's Cheese and Olives (V)

On the Side

- Potato Gratin with Fontina Cheese
- Rosemary Roast Potatoes
- Courgette with Garlic and Chilli
- Peas and Smoked Bacon
- Warm Focaccia
- Oils and Vinegars



Dessert

- Panettone Bread and Butter Pudding with Mascarpone Cream
- Lemon Sorbet with Fresh Strawberries and Mint
- Poached Pears with Lemon Zest Mascarpone Cream
- Tiramisu with Chocolate Biscotti

Cheese Course

- Cheeses, Chutney, Figs and Wafers
- Fresh Coffee and Amaretto



£45.00 per head Plus Vat at 20%
Including Crockery, Cutlery and Table Linen

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Cold Buffet Menu

Starters

- Goats' cheese and Roasted Red Pepper Roulade
- Thickly Sliced Smoked Salmon with Dill Crème Fraiche and Blinis
- Field Mushroom Pâté Bruschetta with a Rocket Salad
- Chicken Liver & Brandy Pâté, Port and Cranberry Sauce and Toasted Brioche
Served with Homemade Artisan Breads



Buffet Main course

- Poached Salmon Fillet garnished with King Prawns and a Dill Mayonnaise
- Honey Roast Ham with Caramelised Onion Marmalade
- Joints of Roast Beef with Horseradish Sauce
- Platter of Mozzarella, Vine Tomato & Fresh Sweet Basil Drizzled in Pesto Olive Oil
- Roast Mediterranean Vegetables, Olive & Sunblushed Tomato Couscous Salad
- New Potatoes in Herbs and Butter
- Mixed Baby Leaf Salads with Croutons and Shaved Parmesan
- Cherry Vine Tomatoes Drizzled with Balsamic Glaze



Desserts

- Baked Vanilla Cheesecake
- Tart Au Citron
- Homemade Small Meringues
- Fresh Local Strawberries
- Double Cream



Teas and Coffee with Homemade Fudge

£35.00 per head Plus Vat at 20%
Including Crockery, Cutlery and Table Linen

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Afternoon Tea Menu

Selection of Finger Sandwiches on a Variety of Breads

- Scottish Smoked Salmon with Cracked Black Pepper
- Honey Roast Ham and Apple Chutney
- Free-range Egg Mayonnaise and Watercress
- Cream Cheese and Cucumber



Mini Vegetable Tarts

- Asparagus
- Mushroom
- Tomato and Basil

Little Yorkshire Puddings filled with Roast Beef and Horseradish

Homemade Selection of Cakes

- Scones with Preserve and Clotted Cream
- Small Meringues filled with Mixed Local Berry Compote
- Rich Fruit Cake
- Mini Cupcakes
- Fresh Fruit Tartlets



Selection of Teas, Fruit Infusions and Coffee



£22.00 per head Plus Vat at 20%
Includes China, Cutlery and Table Linen

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Wedding Evening Buffet Menus

Carvery

- Roast Joint of Beef with Horseradish
- Honey Glazed Roast Pork with Apple Sauce and Sage and Onion Stuffing
- Grilled Halloumi and Vine Tomatoes (V)
- Homemade White and Wholemeal Rolls

£8.00 per head plus Vat at 20%



With

- Roast New Potatoes or Herb Crusted Wedges
- Baby Leaf Salads
- Cherry Tomatoes Drizzled with Balsamic Glaze
- Roast Vegetable Medley

£12.00 per head plus Vat at 20%

Hot Roll Selection

- Lincolnshire Pork Sausages
- Free Range Back Bacon
- Grilled Portobello Mushrooms and Vine Tomatoes (V)
- Homemade White and Wholemeal Rolls
- Tomato Sauce, Brown Sauce and English Mustard

£8.00 per head plus Vat at 20%



Finger Food

- Sandwich Selection on White & Granary Breads:
Honey Roast Ham & Apple Chutney
Free-Range Egg Mayonnaise and Watercress,
Scottish Smoked Salmon with Cracked Black Pepper
Cream Cheese and Cucumber
- Yorkshire Puddings with Roast Beef & Horseradish
- Field Mushroom Pâté Crostini
- Chicken Kebabs with a Tomato and Pepper Salsa
- Mozzarella, Vine Tomato and Fresh Basil Bruschetta Drizzled with Pesto Olive Oil
- Local Lincolnshire Sausages with a Sweet Mustard Glaze
- Tortilla Wraps with Houmus, Black Olives and Rocket

£10.00 per head plus vat at 20%



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Wedding Evening Buffet Menus

Cheese Board

- English & Continental Cheeses: Cropwell Bishop Stilton, Hawes Wensleydale, Camembert, Lincolnshire Poacher Cheddar, Thomas Hoe Red Leicester, Swaledale & French Brie
- Seedless Grapes, Chutney, Celery and Apple
- Miller Damsel Wafers and Homemade Artisan Bread

£8.00 per head plus Vat at 20%

With

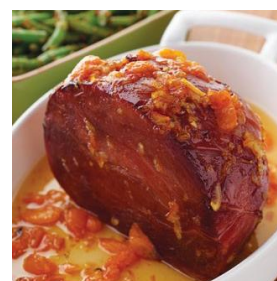
Local Orange Marmalade Glazed Ham
Chicken Liver and Brandy Pâté
Bowls of Olives and Sunblushed Tomatoes
Baby Leaf Salad with Cherry Tomatoes and a Balsamic Dressing

£12.00 per head plus Vat at 20%

Hot Buffet

- Chilli Con Carne with Tortilla Chips, Grated Cheddar, Sour Cream & Guacamole
- Chicken Kashmiri with Basmati Rice, Mango Chutney and Raita
- Vegetarian Cassoulet with Grilled Goats Cheese
- Steak and Onion Pie with Minted Mushy Peas
- Penne with Fresh Pesto, Parmesan and Black Olives
- New Potatoes in Cracked Blacked Pepper and Butter
- Baby Leaf Salad
- Homemade Breads

£15.00 per head plus Vat at 20%



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