

## About Kemp & Kemp Catering Limited

Middleport Pottery aims to give you the best wedding day imaginable. Perfect surroundings; all the help you need and amazing wedding food. Food so good, it will have your guests in raptures for months afterwards.

Award-winning specialist wedding caterers Kemp & Kemp Catering have devised a lovely simple way for you to get the food you want. It's all homemade, generous, fresh and utterly delicious (it looks amazing too). Kemp & Kemp's wedding and event catering promises completely home-made food. You'll find no mixes, no packets, no "catering solutions" and no short-cuts.

Their wedding food will inspire you. No set menus, no lists you have to choose from, just your own, unique menu - made by Kemp & Kemp and served in style.

## Pricing & Minimum Numbers

	2022	2023	2024
Three courses (plus tea & coffee buffet style)	£63/pp	£66/pp	£70/pp
Children (in addition to adult guests)	£30/pp	£30/pp	£30/pp
<b>Additions (if required)</b>	<b>2022</b>	<b>2023</b>	<b>2024</b>
Canapes (min. 4/pp)	£1.50/each	£1.50/each	£1.50/each
Nibbles	£3.00/pp	£3.00/pp	£3.00/pp
Evening food	from: £10.50/pp	£11.00/pp	£11.50/pp
Tea & Coffee to table	£3.00/pp	£3.00/pp	£3.00/pp

Minimum numbers are **80 adults**, and whilst they can cater for smaller numbers the price you pay will be: **£5,040 less £20/per guest under the 80 minimum.**

Crockery, cutlery, tablecloths, napkins are all included and table glasses are provided by Middleport Pottery as part of your price. Also included are waiting staff, a front of house manager, chefs, transport equipment and project management.

A sample selection of the many options Kemp & Kemp can provide for your wedding catering.

### Sample Starters

- Heritage tomato, basil & mozzarella salad with basil oil dressing
- Roast Mediterranean vegetable tart with fresh pesto & pine nuts
- Wild & porcini mushroom & tarragon pate with garlic button mushrooms
- Three cheese, balsamic onion & thyme tart with dressed leaves
- Duck & Cointreau pate with caramelised orange relish
- Poached chicken, baby leek & tarragon terrine with pear relish
- Griddled asparagus, rocket & quails egg salad with crispy pancetta, shavings of parmesan & lemon oil dressing



### Sample Mains

- Breast of chicken stuffed with baby leeks & fresh tarragon, served with tarragon cream sauce
- Navarin of lamb (white wine & tomatoes with baby vegetables)
- Gourmet sausage & mash with caramelised red onion & red onion & thyme gravy
- Slow cooked feather blade of beef in red wine & redcurrant reduction with a baby herby Yorkshire pudding
- Crispy skinned sea bass with crushed minted peas & chive crème fraiche
- Rosemary crumbed cod loin with salsa verde & shards of crispy pancetta
- Asparagus, mint & ricotta ravioli (V)
- Roast vegetable wellington with parsnip puree (V)



### Sample Sharing Style Mains

- Flattened' chicken , boneless chicken stuffed under the skin with fresh herbs, lemon zest & garlic. Served with aioli & salsa verde
- Porchetta, slow cooked fall apart tender shoulder of pork stuffed with softened onions, fennel seeds & fresh rosemary. Served with salsa verde & extra virgin olive oil OR with pan juices & apple & sage compote
- Thyme seared fillet of beef with béarnaise, horseradish, mustards. (£6.00 per person supplement)
- Poached salmon & hollandaise

Served with a **one choice of potatoes** and any **two vegetable side dishes** including:

- Baby roast potatoes & rosemary
- Dauphinois potatoes
- Heritage tomato, burrata with oregano oil
- Green beans, red onion, mint with baked feta & lemon oil

### Sample Desserts

**Make your own dessert** – boards of chocolate brownies, meringues, shortbreads, Florentines. Bowls of whipped cream and assorted berries. And jars of berry coulis & chocolate sauce.

**Eton Mess** – a large bowl of homemade meringues, whipped cream, strawberries, served with berry coulis.

**Selection of desserts to share** (choose any of four):

- Dark chocolate & hazelnut cheesecake
- Vanilla panna cotta with berry coulis
- Tart au citron with raspberries



## Contact Kemp and Kemp Catering

The joy of using Kemp & Kemp is that they don't have set menus or lists you have to choose from. Karen Kemp works with you to devise the menu of your dreams to fit the theme, season and feel of your wedding. Everything is then prepared by them.

Prices on request.



**0800 6444 566**



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**KEMP  
AND  
KEMP**

**MIDDLEPORT  
POTTERY**

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