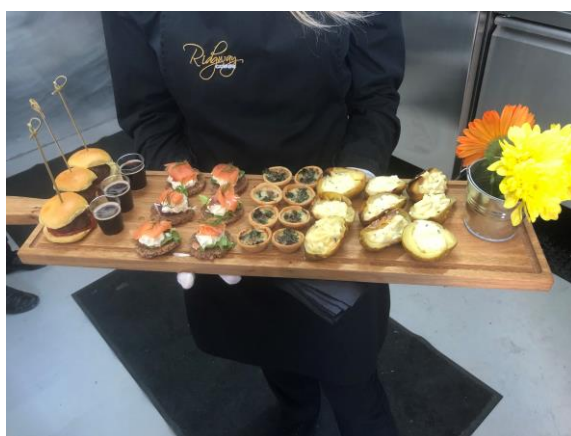


About Ridgway Caterers

Established in 1979 by founder Gerald Littlehales, Ridgway Caterers is a family run business that is backed by a team of hardworking professional creative chefs and front of house staff who have achieved an excellent reputation for all manner of events, no matter how big or small.

Their aim has always been to develop long term relationships with their customers, who over time get to see Ridgway Caterers more as a partner, somebody who can take some of the weight of their shoulders by offering a complete service, simply by making a phone call, they have a can-do attitude and they will make it happen.

All of fresh products are sourced locally within Staffordshire wherever possible. If the menus below don't quite fit in with the ideas you have just let them know and they will work with you to design a bespoke menu to suit your tastes and requirements. All dishes are homemade and can easily be adapted to suit specific dietary requirements, such as gluten-free, nut allergies, vegan and lactose intolerant guests.



Pricing

Package	Price
Grazing Platter	From £47.50 + VAT per person for 3 courses.
Sample Menu	From £45.00 + VAT per person for 3 courses

Ridgway Caterers provide quality china crockery, glassware, linen, napkins and many other accessories or trimmings required for you to enjoy on your unique day.

A sample selection of the both the grazing platters and sample menu options Ridgway Caterers can provide for your wedding catering.

Sample Menu

Sample Starters

- Staffordshire Oatcake with Mature Cheddar, Minced Bacon and Baby Plum Tomatoes on a Potato Baked Fritter
- Smoked Chicken with an avocado and bacon salad, drizzled with a honey and mustard dressing

Sample Mains

Roast of your Choice with Full Accompaniments

- Silverside of Beef or Leg of English Lamb or Herb Chicken, Turkey or Loin of Pork
- Roasted Vegetable Risotto of Sweet Peppers, Cherry Tomatoes, Shallots & Garlic with fresh Basil Pesto

Sample Desserts

- Mini Trio of Chocolate desserts – Belgium Torte, Choux pastry and Brownie, served with Summer Fruits, warm. Chocolate sauce and Chocolate Chip Ice Cream
- Lemon Posset with Vanilla Ice Cream and Lemon Zest

Grazing Platters

Sample Starters

- Flat Bread and Wraps with fillings of Lamb Kofta, Chilli Chicken and Spiced Roasted Vegetables
- Dips of Yoghurt and Mint, Sweet Chilli and Hummus

Sample Mains

- Smoked Glazed Rib Rack, Herb Roasted Chicken Skewers
- Halloumi Sticks, Onion Rings, Vine Tomatoes, Flat Baked Mushrooms and Hand Cut Potato Wedges

Sample Desserts

- Sticky Toffee Pudding with Toffee Sauce
- Lemon Posset served with Strawberries, Blackberries, Raspberries and Blueberries

Contact Ridgway Caterers



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Ridgway
CATERERS

Gerald and Natalie Littlehales
Directors of Ridgway Caterers

