



ESTD  1940

DOUGLAS WILLIS

EVENT CATERING

OUR MENUS



for those

*Special
Occasions*



FÊTES, PARTIES, CHRISTENINGS, BIRTHDAYS, VOW RENEWALS, WEDDINGS, ANNIVERSARIES, SHOWS, CHARITY EVENTS, PROMS, BANQUETS, OPEN DAYS, FUNERALS, BUSINESS LUNCHES, PRODUCT LAUNCHES, CORPORATE EVENTS



Canapé Reception Menus (min. 30 people)

Assorted Canapé Selection

- Mandarin and prune with smoked duck
 - Artichoke, prawn, basil-flavoured cheese and tomato
 - Fourme d'Ambert blue cheese, pear and fig
 - Smoked trout, roe and cucumber
 - Vegetables, ham, fig butter
 - Smoked salmon, lemon-flavoured cheese and cucumber
- 4 canapés per person - £7 per person

Handmade Canapé Menus made by our own Chef

Canapé Menu 1

- Cherry Tomato with crab mayonnaise croustades
 - Mozzarella en croute, oven tomatoes
 - Vegetable kebabs, sweet and sour sauce
 - Fried bread topped with creamed chicken and tarragon
 - Rondelle of cucumber with shrimp cocktail
 - Rare beef, ciabatta crostini and horseradish
- 6 canapés per person - £12 per person

Canapé Menu 2

- Thai style fish cakes, chilli dips
 - Tomato and basil tarts
 - Sweet bell pepper quiche
 - Salmon choux buns
 - Chicken satay skewers
 - Croque monsieur
 - Goat's cheese mousse croustades, caramel walnut crumb
- 7 canapés per person - £14 per person

Canapé Menu 3

- Rillette of fresh and smoked salmon on cucumber rondelle
- Cheese and herb beignet
- Salmon, tomato and ginger filo rolls
- Parma ham, cucumber, tomato chutney
- Grilled king prawn on a skewer
- Smoked chicken on sesame toast
- Crostini with spiced aubergine
- Smoked salmon mousse, ketta egg, croustades
- 8 canapés per person - £16 per person

Self-Serve Cold Buffet (min. 30 people)

- Selection of freshly made sandwiches
- A selection of freshly made wraps
- Homemade sausage rolls
- Homemade scotch eggs
- Homemade pasties
- DW special recipe southern fried chicken
- Golden fried cajun mushroom with a selection of dips
- Mini vegetable spring rolls with sweet chilli sauce
- Cocktail sausages with a mustard dip
- Pizza slices
- Cold meat platter
- Chicken drumsticks with barbeque sauce
- Spiced potato wedges
- Garlic and mozzarella baguette
- Smoked bacon or cheese and onion quiche
- Choice of five - £9 per person
- Choice of seven - £12 per person
- Choice of nine - £15 per person

make it memorable





Hot Buffet Menu (min. 30 people)

Beef and ale hotpot, baby boiled potatoes	£15 per person
Beef bourguignon, penne pasta, baked potato	£16 per person
Steak and mushroom pie, homemade chips	£15 per person
Sundried tomato and chicken pilaf	£14 per person
Chicken à la king and baby baked potato	£14 per person
Braised chicken fillet with mushroom and onion, Creamy sauce, fusilli tricolour pasta	£14 per person
Peppered pork pot with pineapple rice	£14 per person
Oriental pork casserole with egg fried rice	£14 per person
Braised lamb shanks pomodoro, garlic bread and creamed potatoes	£16 per person
Traditional Welsh cawl with crusty bread	£15 per person
Boston seafood casserole with savoury rice	£18 per person
Cod, vegetable and mash potato bake	£16 per person

*All the above hot buffet dishes include 2 salads from the list on page 7

Cold Buffet Menu (min. 30 people)

Cold meat platter of roast beef, turkey, ham and Honey roast pork with condiments	£14 per person
Salmon fillet, lime and watercress mayonnaise	£16 per person
Honey glazed ham with a pineapple and mustard salsa	£14 per person
Carved roasted crown of turkey and a cranberry tart	£14 per person
Carved peppered beef with a horseradish quiche	£16 per person
Shrimp cocktail with iceberg lettuce	£18 per person
Black bean supreme of chicken with oriental salad	£15 per person
Seafood platter: salmon, crab claws, monkfish, mussels, smoked trout, prawns in a lemon and coriander oil	£20 per person

*All the above cold buffet dishes include 2 salads from the list on page 7

PULLED PORK HOG ROAST SELF-SERVE MENU

(Minimum of 30 people) (collect or delivered*)

Welsh pork – slowly roasted to perfection and skilfully pulled
or mix it up and have pork and turkey – DW speciality hog roast with a twist
Homemade sage & onion stuffing

Apple sauce

Crackling

Rolls + butter

£10 per person

Served with homemade slaw and new buttered potatoes
and a choice of *2 fresh salads from the list on page 7

£14 per person

PULLED PORK HOG ROAST-SERVED MENU

(Minimum of 30 people) (with provision of 2 serving staff)

Welsh local pork – slowly roasted to perfection and skilfully pulled
or mix it up and have pork and turkey – DW speciality hog roast with a twist
Homemade sage & onion stuffing

Apple sauce

Crackling

Rolls + butter

Homemade slaw

Buttered new potatoes

*Choice of 4 fresh salads from the list on page 7

Disposable napkins, plates and cutlery

75-99 people - £16 per person

100+ people - £14 per person



for a special occasion



BBQ – SPECIAL MENU (with provision of a chef and serving staff)

- Selection of Welsh steaks
 - Dry aged handpressed steak burgers
 - Handpressed Welsh lamb burgers
 - Marinated chicken kebabs
 - Slow roasted pork ribs
 - DW speciality sausages
 - Hot buttered new potatoes
 - *Choice of 4 fresh salads from the list below
 - Selection of fresh breads and condiments
 - Disposable napkins, plates and cutlery
- 75-99 people - £28 per person
100+ people - £25 per person

BBQ – MENU 1 (with provision of a chef and serving staff)

- Welsh rump steak
 - Marinated chicken fillets & kebabs
 - Hand-pressed Welsh beef burgers
 - DW speciality sausages
 - Lamb koftas
 - Hot buttered new potatoes
 - *Choice of 4 fresh salads from the list below
 - Selection of fresh breads and condiments
 - Disposable napkins, plates and cutlery
- 50-74 people - £28 per person
75-99 people - £26 per person
100+ people - £24 per person





***SALAD SELECTION**

Raisin and cabbage coleslaw

Potato and scallion salad

Tomato, red onion, fresh basil salad

Roasted mediterranean vegetable salad

Oriental vegetable and egg noodle salad

Cucumber and satsuma salad

EST 1 Waldorf salad 40

Caesar salad

Mixed seasonal leaves

Broccoli and almond salad

Lentil salad

Grated carrot, orange, raisin salad

Additional salads - £2 per person

BREADS

Homemade brown bread

Homemade tomato and basil bread

Homemade soda bread

Freshly baked white rolls

Garlic bread

Mozzarella crostini

£1 per person





DESSERTS

Apple crumble and custard or vanilla cream
Vanilla and citrus cheesecake and raspberry compote
Chocolate almond torte and mascarpone cream
Orange and almond cake with citrus mascarpone cream
Forest fruit pavlova with crème chantilly
Eton mess and vanilla sable shortbread biscuit
£6 per person

CHEESEBOARDS

We offer an extensive cheese selection with artisan breads
please ask for details.

Our Chef caters for vegetarian, vegan and gluten free options – please let us know any special dietary requirements at the time of ordering and we will adapt your choice(s) accordingly.

All prices are subject to VAT at the standard rate.

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DOUGLAS WILLIS

EVENT CATERING

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