



Canape Menu

Quails Eggs with Celery Salt (V)
Tempura King Prawns with Sweet Chilli Dip (P)
Yorkshire Pudding, Rare Beef & Horseradish

Fine Dining Menu

Starter

Roast Fig Stuffed with Goats Cheese and Parma Ham
Baby Leaf Salad

Sweet Potato, Sundried Tomato and Shallot Quesadillas (VG)

Main

Slow Roast Shoulder of Lamb with Saffron, Cumin, Turmeric, Lemon, Honey and Pomegranate Molasses

Mushroom Wellington

Portobello Mushroom, Walnut and Leek (VG)

Honey Roast Carrots

Fine Beans and Peas with Lime Coriander Mint and Chilli
Herbed Parmentier Potatoes

Trio of Dessert

Dark Chocolate and Raspberry Brownie
Lemon Tart
Eton Mess

Platter of 4 Cheeses of your Choice

(Hard, Soft, Blue & Goats)

Served with Grapes, Figs, Homemade Chutney, Honey and Artisan Biscuits

Tea & Coffee

Served with Chocolate Truffles

Costings based upon.

3 varieties of canapes £1.25 each

Starter,

Main course,

Trio of dessert

Cheese

Tea and coffee (Tea Pig & Taylors coffee)

and includes kitchen equipment, cutlery and crockery, glassware, waiter service and linen

	Price per guest
Canapes	£3.75
Starter	£6.50
Main (lamb)	£13.50
Dessert	£6.00
Cheese	£4.50
Evening Food	See price with Menu
Tea and Coffee	£1.30
Supplies	
Cutlery & Crockery	£2.95
Glassware	£0.90
Kitchen Equipment	£2.85
Waiting Staff	£3.90 (private dining) £5.20 (wedding)
Linen tablecloths and napkins	£2.40
Prices subject to 20% VAT	

Booking Form- Terms and Conditions

Prices and Services

Prices quoted are exclusive of VAT, and all bookings are subject to VAT at the prevailing rate.

Prices include cutlery, crockery, glassware and professional uniformed waiting staff only if stated in our catering quotation.

Table cloths and linen napkins may also be included in the catering quotation where specified, however if additional linen is required for cake tables and/or a present table, a supplementary charge may apply.

If the number of guests attending exceeds the numbers originally booked but we are able to cater for them within our own allowances, we will do so and charge for the higher number at

the prevailing rate.

If the number of guests is less than those originally booked, we will still have to charge for the original number quoted.

Final number of guests must be notified to us no later than 7 days prior to the event. After this time if the number increases by up to ten this may be accommodated but cannot be guaranteed. Allowances cannot be made if the number falls. Children numbers must also be specified at this time, when applicable.

A surcharge of £5 will be added per head for parties of fewer than 10 guests.

Whilst every effort will be made to ensure the accuracy of quotations, prices quoted only become binding once specified in your catering proposal, when these terms and conditions come into force.

Gratuities are at your discretion but should be provided to the event manager for fair distribution.

Payment

A deposit of £1,000.00 is required for weddings upon booking, to secure the date. Final payment is due within 30 days following the event itself.

Final payment can be made by cash, cheque or BACS transfer, quoting our invoice number as reference. Please make cheques payable to TFS Catering and Events Ltd, and posted to:

No 4, Browns Close,
Hitcham,
Ipswich, IP7 7NP.

BACS Transfer:
Sort Code: 09-01-29
Account no: 08068530

Cancellation

The following cancellation charges will apply. This reflects the costs and expenses which may be incurred on your behalf as the function date nears and the reduced time available for us to obtain alternative bookings.

- Cancellation between six and twelve months prior to the event – charged at 25% of the agreed price.
- Cancellation between one and six months prior to the event – charged at 50% of the agreed price.
- Cancellation within one month – charged 100% of the total agreed price.

Menu

All food not consumed within two hours at room temperature should be disposed of. Any person subsequently consuming food, or taking food home for consumption, will do so at their own risk.

Food allergies and intolerances: Please note that our kitchen often contains allergens. Special diets for food allergies will be catered for only if they have been arranged prior to your event and confirmed in writing.