



THE RAGGED COT



POWERED BY FOOD CHAMPS



WEDDING BREAKFAST

£55 / person

STARTERS

Meat

- *Chicken Liver Pate, Red Onion Chutney, Toasted Ciabatta Bread
- *Ham Hock Terrine, Pickled Vegetables & Toasted Sourdough
- *Confit Duck Leg with Smoked Bacon Lardons, Mixed Beans, Thyme & Red Wine Jus
- *Beef Carpaccio with Rocket, Parmesan & Aged Balsamic

Fish & Seafood

- *Classic Prawn Cocktail with Bread & Butter
- *Almond Bread Crumb Cod Goujons with Homemade Tartar Sauce
- *Salmon Fish Cake with Tartare Sauce

Vegetarian

- *Homemade Soup of Your Choice
- *Pea & Mint Risotto Crispy Hen's Egg
- *Truffle infused Whipped Organic Goat's Cheese, Beetroot 3 way, Oat Crumbs & Watercress Salad
- *Creamy Wild Mushroom with Stilton Cheese on Sourdough Toast

Vegan

- *Homemade Soup of Your Choice
- *Pea & Mint Risotto

MAINS

Meat

- *Pan Fried Chicken Breast, Sprouting Broccoli, Potato & Chorizo Terrine
- *Pan Fried Duck Breast, Sticky Red Cabbage, Dauphinoise Potato, Kale, Blackberry Sauce
- *Beef Wellington, Parsley Mashed Potato, Fine Bean Parcel & Demi-Glaze
- *Roast Striploin of Beef with Yorkshire Pudding, Roast Potato, Cauliflower Cheese & Beef Gravy

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*Slow Braised Blade of Beef, Mashed Potato, Glazed Chantenay Carrots Puree,
Tender Stem Broccoli, Red Wine Jus

*Pressed Pork Belly, Black Pudding, Roast potato, Sage gravy, Apple sauce

*Rump of Lamb, Rosemary infused Potato Terrine, Minted Crushed Peas, Parsnip
Puree & Lamb Jus

Fish & Seafood

*Pan Fried Salmon Filet with Crushed New Potatoes, Prawns & Capers Butter

*Seared Sea Bass, Chives Crushed Potato, Lemon & Herb Sauce

Vegan

*Leeks & Wild Mushrooms Tart with Watercress Green Bean Salad

*Vegan Beetroot Wellington, Parsley Mashed Potato, Fine Bean Parcel & Vegan
Gravy

DESSERTS

*Sticky Toffee Pudding with Clotted Cream Ice Cream

*Apple & Pear Tart with Crème Anglaise

*Chocolate & Praline Torte with Berries & Chocolate Soil

*Classic Lemon Tart with Raspberry Sorbet

*Homemade Bread & Butter Pudding infused with Cotswolds Cream Liqueur
served with Vanilla Pod Ice Cream

*Rich Chocolate & Orange Dome with Pistachio Mousse

*Baileys Chocolate Cheesecake with Berry Compote & Chocolate Soil

Vegan

*Warm Chocolate Brownie with Vanilla Ice Cream

*Strawberry Cheesecake, Strawberry Compote, Basil & Strawberry Sorbet

*Cherry & Apple Crumble Tart with Vanilla Ice Cream

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SHARING PLATTERS

Medium Package: £35 / person including 3 items from the sharing menu, 2 salads, 1 side, 2 desserts

Large Package: £40/ person including 5 items from the sharing menu, 2 salads, 2 sides, 2 desserts

Meat

- *16 hour Smoked Beef Brisket
- *Classic Beef Wellington with Red Wine Jus (£5/supplement)
- *Beef Filet & Mushroom Stroganoff
- *Seared Tomahawk Steak (£5 supplement)
- *Himalayan Salt Aged Chateaubriand (£5 supplement)
- *Beef Meatballs & Burnt Tomato Sauce
- *Herb & Mustard Crusted Rack of Lamb
- *BBQ Pork Belly
- *Rare Breed Pulled Pork
- *Rosemary & Garlic Porchetta Pork Belly
- *Garlic & Thyme Chicken
- *Bourbon Glazed Chicken Wings
- *Garlic & Herb Marinated Chicken
- *Cajun Chicken
- *Lime & Coriander Chicken Kebabs

Fish & Seafood

- *Crispy Cajun Cod
- *King Prawns in Chilli & Coriander
- *Monkfish Kebabs - Charred Monkfish, Peppers, Onion, Salsa Verde (£5 supplement)
- *Smoked Haddock & Prawns Fish Cake

Vegetarian

- *Deep Fried Mac & Cheese Bites
- *Charred Halloumi

Vegan

- *Buffalo Cauliflower Wings
- *Slow Cooked Aubergine & Chickpea Tagine
- *Aubergine & Chickpea Tagine
- *Wild & Chestnut Mushroom Stroganoff
- *Chickpea Hummus & Dukkah
- *Mushroom Arancini Balls with Truffle

VE- Vegan

V- Vegetarian

GFO – Gluten Free Option

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ALL YOU CAN EAT HOT BUFFET

Large Package £35pp including 5 mains and 3 artisan accompaniments
Medium package £30pp including 3 mains and 3 artisan accompaniments

Meat Mains

- *Beef Filet & Mushroom Stroganoff, Paprika Cream, Parsley Rice
 - *Chilli Con-Carne with Rice & Tortilla Chips
 - *Green Thai Chicken Curry with Jasmine Rice
- *Mini Lime & Coriander Chicken Kebabs, Cajun Spiced Sweet Potato
 - *Breaded Chicken Fillet Goujons, Mashed Potato
 - *Chicken Kebabs & Tikka with Yoghurt Raita Dip
- *Lemon & Thyme Chicken served with Mushrooms & Green Beans
 - *Moroccan Lamb Tagine with Couscous
- *Pan Seared Welsh Lamb Kofta, Roasted New Potato with Minted Butter
 - *Smoky Meatballs in Rich Tomato Sauce & Spaghetti
 - *Crispy Pork Belly, Roast Potato, Apple Sauce & Sage Gravy
 - *Pork & Black Pudding 'Sausage' Rolls

Fish & Seafood

- *Poached Cod with Braised Fennel, Shiitake Mushrooms, Tarragon Sauce, Dauphinoise Potato
 - *Smoked Haddock & Prawns Fish Cake, Sorrel Sauce

Vegetarian

- *Vegetarian Chilli Con-Carne with Rice & Tortilla Chips
- *Wild & Chestnut Mushroom Stroganoff, Paprika Cream, Parsley Rice

Vegan

- *Vegan 'Meatballs'
- *Mushroom Arancini Balls with Truffle

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ALL YOU CAN EAT COLD BUFFET – min 20ppl

- 4 choices from the Cold Buffet Menu plus 3 artisan accompaniments - £30pp
- 5 choices from the Cold Buffet Menu plus 3 artisan accompaniments - £32pp
- 6 choices from the Cold Buffet Menu plus 3 artisan accompaniments - £34pp
- 7 choices from the Cold Buffet Menu plus 3 artisan accompaniments - £36pp

Cold Dishes:

Meat

- *Medium Rare Beef, Pickled Onions, Dijon Mustard Cream
- *Curried Chicken Mayonnaise Sandwich with Turmeric & Fennel Roll
- *Chicken Skewers with Chilli Flakes & Lime Juice
- *Roast Chicken Drumsticks
- *Duck Liver Pâté, Tomato Jam
- *Lincolnshire Sausages Wrapped in Bacon with Mustard Mayo Dip
- *Traditional Melton Mowbray Cut Pork Pie with Chutney
- *Honey Glazed Roasted Gammon, Apple Compote
- *Mini Pork Pie with Pickle
- *Spicy Falafel Sausage Rolls
- *Platter of Finger Sandwiches with Honey Roast Ham, Cheese, Beef, Egg & Cress
- *Pork & Sage Sausage Rolls

Fish & Seafood

- *Citrus & Gin Cured Salmon with Compressed Cucumber & Lime Gel
- *Beetroot & Vodka Cured Salmon with Horseradish Cream & Caviar
- *Salmon Side, Herbed Cream Dressing, Cucumber
- *Charcoal Savoury Scones with Smoked Salmon Mascarpone & Dill

Vegetarian

- *Mini or Sliced Quiche
- *Scotch Eggs with Piccalilli
- *Nicoise Salad
- *Cheese & Spring Onion Quichlets
- *Mixed Vegetable Frittata with Red Pepper Mayonnaise
- *Basil Marinated Mozzarella & Cherry Tomato Skewers
- *Vegetarian `Sausage` Roll
- *Selection of Cheese, Chutney & Biscuits
- *Platter of Finger Sandwiches with Hummus, Cheese, Egg & Cress

Vegan

- *Humous & Oils with Toasted Pitta Bread
- *Mini Stuffed Peppers with Feta & Spinach
- *Vegan Samosa with Mango Chutney
- *Mini or Sliced Vegan Quiche
- *Vegan `Sausage` Roll
- *Platter of Finger Sandwiches with Cress, Tomato & Red Pepper

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All You can Eat BBQ - £45/person

FRESH FROM THE GRILL

Meat

- *Homemade Beef Burger with Cheese
- *4oz Dry-aged Herefordshire Beef Fillet
- *Grass-fed Flat Iron Style Steak
- *Sirloin Steak Marinated in Jack Daniels, Barbecue Seasoning & Cracked Black Pepper

- *Sous Vide Cotswolds Rump of Lamb
- *Moroccan or Garlic & Rosemary Lamb Chops
- *Lamb Koftas
- *Lamb & Mint Burgers

- *Grilled Sausage & Sautéed Onion
- *Sticky Pork Ribs in Honey & BBQ Sauce
- *Pork Loin Marinated in Fresh Herbs & Garlic
- *Hot dogs
- *Gammon Steak
- *Teriyaki Pork Cutlet

- *Peri-Peri Butterflied Chicken Breast
- *Salsa Verde Marinated Chicken Thighs
- *Tandoori Chicken Skewers
- *Persian Spiced Chicken with a Garlic & Dill Yoghurt
- *Soy & Honey Sticky Chicken Thighs

- *Seared Tuna Steak
- *Tandoori Spiced Salmon
- *Grilled Boneless Sea Bass Filet
- *Soy, Sesame & Ginger Marinated Salmon Filets
- *Garlic King Prawn & Pepper Skewers

- *Sweet Chilli Halloumi & Vegetable Skewers
- *Vegetable Kebab
- *Corn on the Cob
- *Grilled Courgettes & Aubergine
- *Confit Cauliflower Steak
- *Pistachio Crusted Beetroot Kofta
- *Marinated Spicy Vegetable Kebabs
- *Vegetarian Sausages or Burgers

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SIDES

(BBQ, Sharing Platter)

- *Cauliflower & Cheese
- *Mac & Cheese
- *Garlic & Thyme Infused Dauphinoise Potato
- *Dill, Cream Cheese & Shallots Crushed New Potatoes
- *Butter Roasted Portobello Mushrooms

Vegan Sides

- *Rosemary Roasted New Potatoes
- *Warm-Grilled Tenderstem Broccoli & Fine Beans
- *Thyme Roasted Root Vegetables
- *Cajun Spiced Sweet Potato
- *Asparagus
- *Creamy Mashed Potato
- *Boiled Basmati Rice
- *Char Grilled Mediterranean Vegetables
- *Garlic Infused Potato Fondant
- *Roasted Cherry Vine Tomatoes

ARTISAN ACCOMPANIMENTS / SALADS

(BBQ, Buffet, Sharing Platters)

:

- *Mozzarella, Onions, Tomatoes, Basil, Olive Oil
- *Asian Slaw
- *Hummus, Shredded Carrot, Moroccan Spices
- *Roasted Butternut Squash, Lentils, Parmesan
- *Greek Salad with Feta Cheese, Black Olives, Red Onion & Mint Vinaigrette
- *Caesar Salad Cos Lettuce with Croutons Parmesan & Pomegranate Seeds
- *Pasta Pesto with Sun Dried Tomatoes, Basil, Parmesan & Garlic
- *Fruity Couscous Salad with Apricots, Raisins, Apples & Fresh Mint
- *Traditional Potato Salad with Chives
- *Potato Salad with Yogurt Dressing, Bacon & Spring Onions
- *Sweet Potato Salad with Sweet Chilli Sauce
- *Apple & Celeriac Slaw
- *Bulgar Wheat Salad, Feta, Charred Beetroot
- *Spinach, Watermelon & Feta Salad
- *Wild Rocket & Parmesan Salad
- *Cherry Tomatoes, Avocado & Chilli Salad

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Dips/Sauces (BBQ)

- * Salsa Verde
- * Lemon and saffron aioli
- * Whole grain mustard mayonnaise
 - * Garlic and herb butter
 - * Harissa mayonnaise
- * Tomato and red pepper relish
 - * Red onion salsa
 - * BBQ sauce
 - * Ketchup

Breads (BBQ)

- * Grilled Flatbreads
- * Brioche Buns
- * Crusty Rolls
- * Hot dog baps

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CANAPES

(Minimum 20 guests)

Including 1 piece / flavour / person

3 choices - £10.- / person

4 choices - £12.- / person

5 choices - £14.- / person

6 choices - £16.- / person

7 choices - £18.- / person

8 choices - £20.- / person

You can also choose Canapes as a main service - £25.- / person

It includes 2 pieces / person of 8 different flavours

Meat Canapes

- *Carpaccio of Beef on Polenta with Rocket, Parmesan & Truffle Oil
- *Mini Yorkshire Pudding with Seared Fillet of Beef, Horseradish & Chive Cream
- *Ham Hock Terrine Crostini with Celeriac
- *Watermelon, Cured Ham & Feta Skewer
- *Mini Cheese & Ham Muffin, Saffron Mayonnaise

- *Mini Lamb Kebab Skewer
- *Chicken Liver Parfait on Toasted Brioche with Rhubarb & date Chutney
- *Chicken Tikka, Carrots Bhaji
- *Smoked Chicken Mousse & Tarragon on Crostini
- *Crispy Duck Nuggets with Hoisin Sauce

Fish & Seafood Canapes

- *Beetroot Cured Salmon, Cream Cheese & Rye Bread Croute
- *Passion Fruit & Vodka Cured Salmon with Compressed Cucumber
- *Smoked Salmon & Cream Cheese Blini

- *Smoked Salmon & Shallots Tartare, Capers & Dill
- *Tandoori Salmon, Mint Aioli
- *Handpicked Crab, Lime, Rye Bread Crostini
- *Prawn & Guacamole on Bread Croute
- *Salted Cod Fish Cakes with Aioli

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Vegetarian Canapes

- *Char Grilled Courgette Strips Filled with Ricotta & Semi-Dried Tomato
 - *Feta, Pea, Lemon & Herb Tart
 - *Mini Red Pepper Stuffed with Feta
- *Olive, Feta & Oregano Mini Muffin & Red Pesto Mayonnaise
 - *Pea Mint & Feta Arancini
- *Goats Cheese Coated with Pistachio & Chives
- *Whipped Goats cheese, Pickled Beetroot, Walnuts & Salted Shortbread
 - *Red Onion & Welsh rarebit Tartlet

Vegan Canapes

- *Caramelised Onion, Rosemary Mushroom & Chive Tart
 - *Pea & Mint Falafel with Saffron Aioli
 - *Mexican Roasted Sweet Potato Bits
 - *Polenta & Fig Bites
- *Pumpkin Coconut Curried Bon Bons, Nigella Seeds, Yuzu Gel
 - *Roasted Red Peppers & Tomato Bruschetta
 - *Skewered Gordal Olives with Sun-Dried Tomatoes

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DESSERTS

£10.- / person choose any 3 items from the sweet selection
(Sweet Section for Sharing Platters, Sweet Canapes)

- *Mini Chocolate Tarts
- *Pistachio & Cherry Cake
- *Mini Vanilla Cheesecake
- *Small Strawberry Cheesecake
 - *Mini Lime Dome
 - *Mini Fruit Tarts
 - *Mini Victoria Cakes
 - *Mini Chocolate Cakes
- *Chocolate & Orange Mini Cakes
 - *Small Chocolate Brownies
 - *Small Carrot Cakes
- *Mini Fruit of Forest Tart
- *Mini Black Forest Gateau
- *Mini Chocolate & Orange Cheesecake
 - *Small Strawberry Dome
 - *Mini Peach Dome
 - *Classic Lemon Tart

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Afternoon Tea
(sample menu)
£25pp

SANDWICHES

- * Chicken Mayo & Rocket Pesto
- * Smoked Apple Wood & Dijon Mustard Aioli

SAVOURY

- * Toasted Croissant with Smoked Salmon, Dill Crème Fraiche & Lemon Balm
- * Sausage Roll with Tomato Jam
- * Red Onion & Thyme Tartlet
- * Homemade Pork Pie with Piccalilli

DESSERTS

- * Lemon Drizzle with Lemon Curd & Freeze-Dried Raspberries
- * Chocolate Brownie with Hazelnut Crunch
- * Sticky Toffee Pudding
- * Raspberry & White Chocolate Cheesecake with White Chocolate Granola
- * Sweet Scones with Clotted Cream & Strawberry Jam

TEA & COFFEE - £4pp

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