



**BAIN & BRIDGES**

**CATERING**

*Attentive, personal & creative events*



# ABOUT US

Bain & Bridges Catering is owned & operated by Tom & James Bainbridge. The duo has worked in the hospitality industry for a combined 23 years, bringing to the business a wealth of experience. While Tom heads up all things food, James takes control of service & with previous 3 Michelin star experience you can be confident you are in safe hands.

Since opening The Tilbury in Datchworth in 2014 & The White Hart in Old Welwyn in 2016, we have offered private catering through word of mouth with great success. In 2019 we decided to expand this side of the business further & set up Bain & Bridges Catering.

We offer a bespoke & personal service, catering small scale events to large weddings. With a dedicated & highly skilled team comprising of both chefs & front of house members we will ensure your event is full of flavoursome food & great service. One that your guests are sure to talk about in years to come!

Get in touch today with a member of our team to discuss your event.  
01488 553141 | [info@bainandbridges.co.uk](mailto:info@bainandbridges.co.uk)

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# SERVICE

## DROP OFF

*See us as a posh takeaway, a way to fool your guests that you've done all the cooking, while really, you've had your feet up all day.*

## SET UP

*We'll arrive with the food, set it up & then leave you to the partying!*

## FULL SERVICE

*Not only will we cater & set up your event, our dedicated front of house team & chefs will be on hand to make sure your event runs smoothly.*

## CLEAN UP

*All of our services can be finished with a clean up service, including waste disposal. Saving you to the partying while we take care of the washing up.*





# FOOD

*Our food offering is headed by Co-owner & Group Executive Chef Tom Bainbridge.*

*Our sample menus are suitable for an array of occasions, they bring together creative & innovative ideas alongside classics favourites. There is also scope to work alongside the brothers in creating a bespoke menu & order to your event.*

*Please see below a selection of our sample menus*

**SAMPLE HOT BUFFET**

**SAMPLE COLD BUFFET**

**SAMPLE AFTERNOON TEA**

**SAMPLE BBQ**

**BESPOKE WEDDING MENU**

# HOT BUFFET MENU

## Canapés

**Rillettes & toast** - pork & apple | chicken & bacon | smoked salmon, herb & cream cheese | prawn cocktail | goats' cheese, pea & mint *(V)* | wild mushroom & truffl *(V)*

**Mini salads** - Caesar | BLT | prawn & Maryrose | tomato, mozzarella & basil *(V)* | stilton, pear & walnut *(N)(V)* | feta, watermelon & cucumber *(V)*

**Platters** - Ham hock, melon & mozzarella | rare beef, whipped stilton & rocket | smoked mackerel, beetroot & horseradish | confit cod, mushroom & soy mayo | coronation chicken, poppadum's & coriander | mature cheddar, pineapple chutney & beer crisp *(V)*

**Pastries** - Cheese & onion tarts *(V)* | beef, onion & horseradish tart | crab & prawn cocktail tart | sausage puff pie | smoked salmon & gribiche pastry | beetroot tartare & sour cream tart

## Mains

**Cottage pie** - Beef | game | chicken & bacon | mushroom, aubergine & lentil *(V)*

**Mac & cheese** - 3 cheese *(V)* | smoked haddock | braised beef | confit chicken

**Hot pot** - Braised lamb & mint | beef & onion | sausage & bean | smoked Boston bean *(V)*

**Bain & Bridges curry & rice** - Chicken | pork | fish | jackfruit *(V)*

**Lasagne** - Beef | seafood | wild mushroom & goats' cheese

**Dauphinoise** - Salmon | confit duck | slow roast pork | feta, tomato & onion jam *(V)*

**BBQ** - Pulled pork | slow cooked beef brisket | BBQ chicken | BBQ pulled jackfruit *(V)*

## Sides

**Potatoes** - Roast | jacket | boiled new | roast sweet potatoes | baked cheesy mash

**Veg** - Seasonal veg | cauliflower cheese | curried veg | star anise carrots | ratatouille

**Salads** - Caesar | Waldorf | tomato & shallot | watermelon, rocket & feta | green salad

**Pulses** - Bulger wheat tabbouleh | homemade baked beans | lentil dhal

**Breads** - Sourdough | focaccia | baguette | bloomer | soft rolls

## Desserts

**Baked** - Chocolate brownie | white chocolate blondie | Bakewell tart | limoncello drizzle cake | treacle tart | toffee apple & cinnamon tart | pineapple upside down cake

**Cream & fruit** - Seasonal trifle | lemon posset & shortbread | white chocolate & cherry set cream | seasonal pavlova | The Tilbury Eton mess

**Cheesecake** - Mango | vanilla baked | BFG | lemon & lime | rum & raisin | white chocolate & passionfruit

**Cheeses & biscuits** - Full selection of carefully selected artisan cheeses available, working with our local award-winning cheesemonger, The Cheese Plate in Buntingford

## COLD BUFFET MENU

*Our cold buffet is a versatile menu, suitable for a range of events such as christenings, wakes & corporate lunches.*

### **Finger Buffet**

Selection of sandwiches  
Homemade quiche - Meat | fish | seasonal veg  
Homemade sausage rolls  
Seasonal chop salad

### **Additional items**

Caesar salad  
Ham hock terrine  
Blue cheese Waldorf salad  
Homemade vegetarian sausage roll (V)  
Seasonal quinoa salad (V)

## AFTERNOON TEA MENU

*A classic British afternoon tea can be perfect for most occasions. We bake all cakes & scones inhouse to ensure the highest quality.*

includes choice of 4 sandwiches, choice of two cakes,  
scones, clotted cream & jam

### **Sandwich choices**

**Meat** - Ham & mustard | BLT | rare beef & horseradish | salt beef, pickle & mustard | coronation chicken | chicken & bacon | chicken & tarragon mayo

**Fish** - Smoked salmon & cream cheese | prawn cocktail | tuna & caper mayo | mackerel & horseradish | curried crab

**Vegetarian** - Cucumber | egg mayo & watercress | cheddar & homemade pickle | goats' cheese & sweet onion | cheese & celery

### **Cake choices**

**Classic** - Victoria sponge | lemon drizzle | coffee & walnut | carrot cake

**Chocolate** - Brownie/blondie | chocolate & beetroot | white chocolate & raspberry | chocolate & salt pecan

**Tarts** - lemon tart | treacle tart | dark chocolate tart | apple tart



## BBQ BUFFET MENU

*We create a bespoke BBQ experience to match the tastes of you & your guests.  
We recommend 2 main options with sides per party.*

### Mains

Low & slow BBQ beef brisket - Mac & cheese, slaw & seasonal chop salad  
Whole BBQ chicken - Caesar salad, focaccia bread  
BBQ pulled pork shoulder - stuffing, apple sauce, fennel salad, soft rolls  
Slow cooked lamb shoulder - minted new potatoes, tomato & shallot salad, aioli  
Cured & BBQ side of salmon - Niçoise salad, new potatoes, green sauce  
Local Sausages - homemade chilli, onions, soft buns, sauces  
Handmade beef burgers - cheese, pickles, onions, soft buns, sauces  
Bain & Bridges Spit Roast beef, pork, turkey & gammon kebab - Greek salad

### Sides

**Salads** - Caesar | seasonal chop | Niçoise | Waldorf | tomato & shallot |  
Greek | Tabbouleh | green  
**Fillers** - Mac & cheese | new potato salad | marinated bread salad |  
BBQ sweat potato | BBQ jacket potato | breads & rolls  
**Sauces** - BBQ | Caesar | aioli | smoked ketchup | green sauce | homemade mayo

### BBQ Desserts

BBQ boozy pineapple, vanilla & rum cream  
BBQ chocolate fondue, marshmallows, fruit skewers

# BESPOKE WEDDING BREAKFAST

*A bespoke 4 course wedding breakfast for 100 guests, inspired by the couple's favourite Sunday foods. Starting with brunch inspired canapés, before moving onto a creative spin on the pub classic ploughman's lunch, & ending on an adventurous interpretation of the famous British Sunday roast.*

## Canapés

Duck ham & Tunworth croissant  
Mushroom porridge, brown sauce  
Smoked salmon & cream cheese bagel  
Avocado, tomato & marmite pancakes

## Starter

Fish ploughman's, bread & burnt butter

## Main

Roast beef & pork, asparagus, Jersey Royals, wild garlic hollandaise & snail, bacon & oxtail sauce

## Dessert Table

Pavlova  
Rhubarb & custard tart  
Sherry Trifle







# WINE TASTINGS

## WORKING WITH WINE 2 TRADE

Over the years we have developed a strong working relationship with Wine 2 Trade, a local wine wholesaler in Hertford. Together we have created a wine tasting package that we host at your chosen venue. It is a great option for both personal & corporate events.

The evenings are typically hosted by James Dowling, the Director of Wine 2 Trade. Your guests will arrive to a glass of fizz & then will be led through a number of wines. Choice & theme of wines are decided in discussion with yourselves & tailored to you, your guests & venue.

In addition, we can curate a food offering to match the selected wines for the evening. Ranging from a canapé option to a tasting menu. This is a format we have adopted over the years through hosting our own wine dinners at our two venues; The Tilbury & The White Hart.

For further information speak to a member of our team.  
01438 553141 | [info@bainandbridges.co.uk](mailto:info@bainandbridges.co.uk)

# DRINKS

## COCKTAIL MASTERCLASS

Entertain your guests with one of our skilled mixologists.

We shall bring our award-winning cocktail bar to you, creating an evening of great fun & laughter. You'll learn how to make 2 of our cocktails & with your new skills you will be set to the task of creating your own. At the end our mixologist will crown the winner, awarding them one of our cocktail mixing sets & of course they'll take home the bragging rights!

## MOBILE BAR

Take your event to the next level with our mobile bar. It adds a unique atmosphere to your event, where guests can enjoy interacting with our experienced bartenders & mixologists whilst enjoying a drink or two!

Our bar can be stocked with an array of bespoke products for your event, may that be draught beer, wine, gins, cocktails or spirits. We offer multiple services from a cash bar to a personalised cocktail reception & if you want to stock your own drinks, we can provide the bar, glass ware & skilled team.

Prices are dependent on size of event, location & requirements.





## TESTIMONIALS

*James & his team have proved invaluable in their support when providing us with waiting assistance for a variety of high level, corporate occasions. Reliable, trustworthy & totally professional, they always go above & beyond the duties expected of them. I really couldn't ask for more!*

*Michelle Smith, Events Manager, Tesco*

*'We wanted to have a large party at home for a big birthday but were struggling to find someone who would do the food whilst being flexible on the menu, drinks & service. James & Tom took our menu ideas & delivered something very special, with creative twists & serving ideas. The food was absolutely mouth-watering, a real centre piece of the party - our friends still talk about it! The cocktail bar also went down a storm!*

*James was detailed in the planning & made sure the party went like a dream, taking any stress away by clearing everything up at the end. I highly recommend James & Tom. Not only do they cater but they also make your party a special event!*

*Isabelle Fautrero-Sayer - September 2019*

# OUR VENUES

*Both of our restaurants are available for exclusive use, offering the perfect setting for your event.*

## THE TILBURY, DATCHWORTH

Full use of the building can accommodate a sit down meal for up to 86 guests & for a more relaxed buffet style reception a maximum of 150 guests can be catered for. With three rooms, a bar area & large garden The Tilbury allows for great flexibility in creating your event.

[www.thetilbury.co.uk](http://www.thetilbury.co.uk)



## THE WHITE HART, OLD WELWYN

Set in the heart of Old Welwyn, The White Hart offers a picturesque backdrop for your event. With a large bar, restaurant, & function room we can cater up to 40 guests for a sit down meal & 70 standing. Then after a long day or night of celebrating our 13 bedroom hotel offers the perfect place to rest your head.

[www.thewhitehartwelwyn.co.uk](http://www.thewhitehartwelwyn.co.uk)



# RECOMMENDED SUPPLIERS

*Detailed below is a collection of our favourite suppliers that we have previously worked with. All offering first class services in their field, that will ensure all aspects of your event are perfect.*

## BLOOM IN GORGEOUS



Kim is an independent florist based in Hertfordshire. She offers a bespoke service, working together with the client to create personal arrangements for any occasion. Her work is as vibrant as her personality & she is sure to go the extra mile with your event.

[www.bloominggorgeous.co.uk](http://www.bloominggorgeous.co.uk)

## TIPIS 4 HIRE



Based in Hertfordshire, this small family business has been running for over 14 years. Their beautiful tipis create a memorable setting for any event. Multiple packages available ranging from a single giant hat tipi to 4 giant hat tipis.

[www.tipis4hire.com](http://www.tipis4hire.com)

## JOAN JELLET PHOTOGRAPHY



Joan is a documentary wedding & events photographer based in Hertfordshire. Her work brilliantly captures the raw & candid emotions of any event. Be that the intimacy of weddings or the glitz & glam of large corporate & party events.

[www.joanjellett.com](http://www.joanjellett.com)

## PINNACLE CATERING HIRE



Sara & Tony have been in operation since 2007, assisting clients in hiring a range of equipment for their events; including glasses, china & cutlery. They will guide you through their selection, taking any stress away from those finer details.

[www.pinnaclecateringhire.co.uk](http://www.pinnaclecateringhire.co.uk)