



GARLAND-JONES  
HOSPITALITY

HOTELS  
RESTAURANTS  
CATERING



A very warm welcome to Garland-Jones Hospitality: a privately owned company by the chef-proprietor of The Tennants Arms Hotel, Tom Garland-Jones. External catering and private events became a natural growth area for us, stemming from the marquee wedding celebrations held each summer on the fields belonging to Kilnsey Park Estate opposite our flagship hotel.

# Hand-made with Passion. Served with Pride.

Our talented chefs delight in the art of modern handmade food, using the very best of local fresh produce. No matter how small or large your event, we guarantee the same enviable high standards of catering and, as importantly, the highest quality of service.

We can arrange everything from the marquee, to the, tableware, service, food & drink catering as well as the floral decoration to make your event all the more personal and memorable.

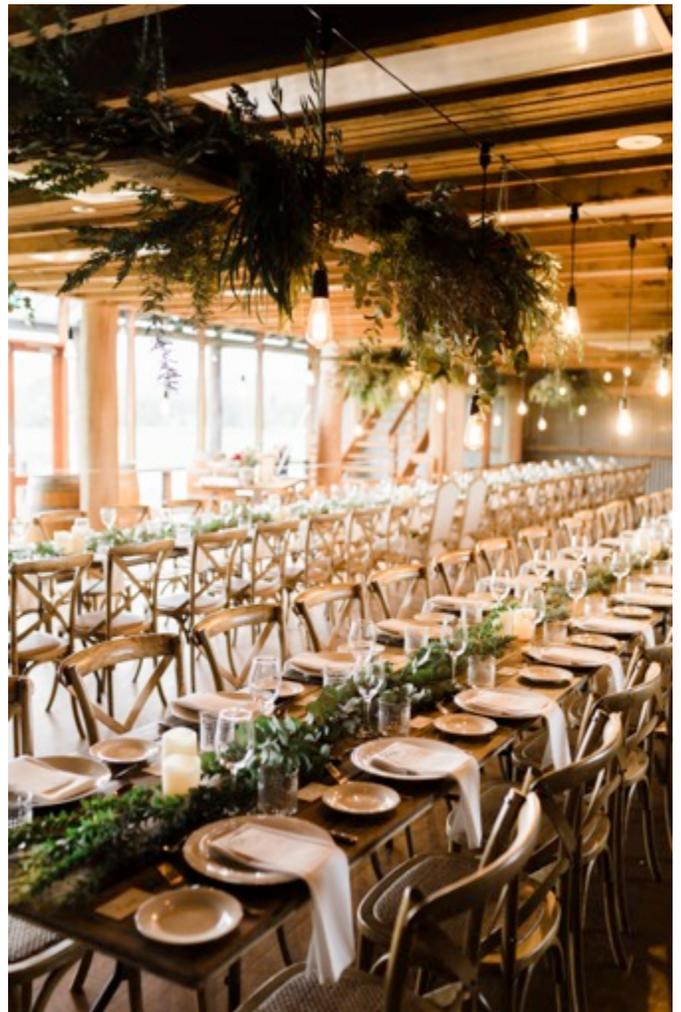




## You are unique. So is our catering service.

Every individual is different and we love that about you. This makes your event different too.

We tailor our menu and catering services to fit you perfectly. Whether you are looking for wedding catering, bespoke catering for your private party, a corporate event or even a posh picnic, you can be sure of lovingly made, delicious, enticing food that will make you and your guests very happy indeed.



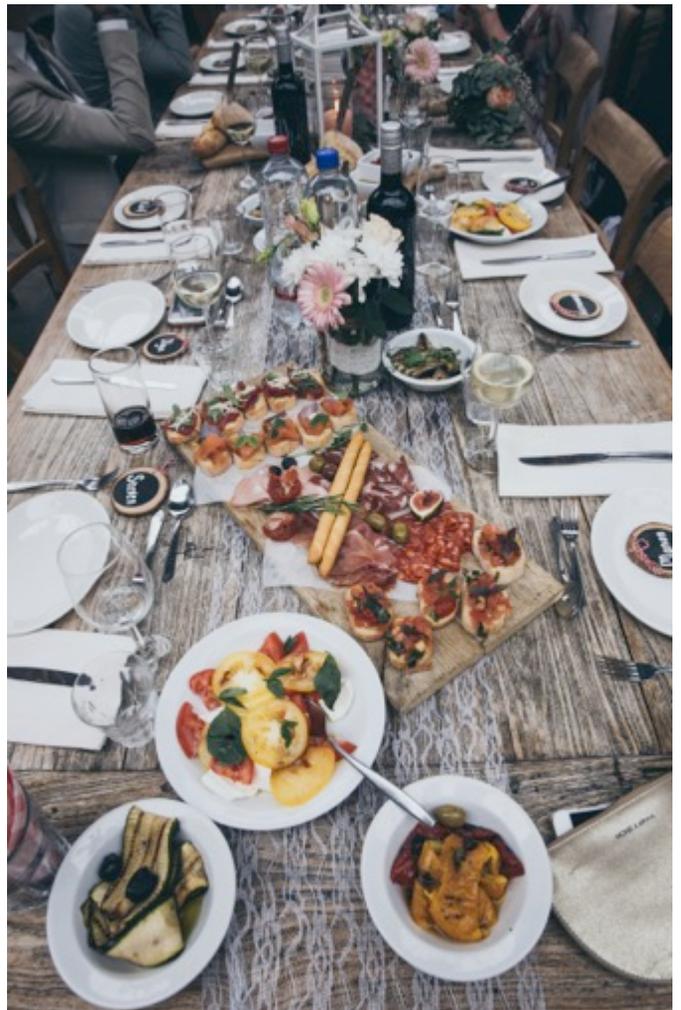


## Let's chat...

The first step to creating your special occasion is to talk. We'd be happy to do this over the telephone, or call in and see us at The Tennants Arms Hotel in Kilnsey. Our team will guide you through every step and answer any questions. We are here to make sure everything is perfect and that your event is a success.

Simply call 01765 753946 or send an email to us at the hotel: [enquiries@thetennantsarms.co.uk](mailto:enquiries@thetennantsarms.co.uk)

In the meantime, browse through our sample menus on the following pages.



## **Vegetarian Wedding Breakfast**

### Starters:

Pumpkin tortellini, sage beurre noisette, chestnuts  
Goats cheese cheesecake, textures of beetroot  
Wild mushroom & noodle soup

### Main courses

Spelt, barley and pumpkin risotto, crispy egg  
Roasted root vegetable Tart-tatin, dressed rocket  
Pan fried gnocchi, butternut squash, ricotta, spinach, spiced dukkah  
seeds

### Desserts

Peach Melba with raspberry gel, raspberry caviar & poached peach salad  
Salted Caramel & Peanut Butter Terrine with toffee popcorn,  
fudge pieces & toffee sauce

### Sharers

Assorted breads and flatbreads – herb and artichoke cheese dip,  
hummus, babaganoush, tzatziki  
Assorted cheese board, caramelised onion chutney, fruit,  
assorted crackers

### **Evening Canapés**

Sun dried tomato, goats' cheese, basil on baguette  
Mushroom duxelle choux buns  
Filo wrapped prawns, sweet chilli shots

### Petit Fours

Salted caramel millionaires shot glass

## **Non Vegetarian Sample 1**

### Starters:

Smoked tomato & Basil gazpacho  
Crab & squid ink tortellini, fish broth  
Chicken terrine, pickled vegetables, piccalilli  
Potted duck, star anise carrot, crostini

### Main courses

Slow braised beef feather blade, smoked mashed potato, savoy cabbage,  
bourguignon glaze  
Roasted chicken supreme, pancetta, pea custard, fondant potato  
Herb crusted lamb rack, dauphinoise potato, chorizo, red wine jus  
Roasted root vegetable tarte-tatin, micro herb salad

### Desserts

Vanilla panna cotta, seasonal berries, honeycomb  
Chocolate fondant, peanut semi freddo, raspberry caviar  
Salted Caramel & Peanut Butter Terrine with toffee popcorn,  
fudge pieces & toffee sauce  
Strawberry parfait, strawberry gel, brandy snap tuile

### Sharers

Assorted breads and flatbreads – herb and artichoke cheese dip,  
hummus, babaganoush, tzatziki  
Assorted cheese board, caramelised onion chutney, fruit,  
assorted crackers

## **Non Vegetarian Sample 2**

### Starters:

Chicken liver parfait, caramelised red onion chutney, brioche  
Charred mackerel, tomato relish, beetroot, crostini  
French onion soup, gruyere cheese  
Wild mushrooms, confit egg yolk, truffle

### Main courses

Spelt, barley & butternut squash risotto  
Braised pork belly, olive oil pomme puree, sweet chilli tenderstem, pig  
cheek croquette  
Filet steak, French onions, soy roasted mushrooms, grilled tomato,  
chips, bearnaise sauce  
Confit duck breast, braised red wine cabbage, fennel & lavender

### Desserts

Apple Crumble Cheesecake with apple & mint gel,  
custard crumble & anglaise  
Chocolate pecan tart, caramel popcorn, berry gel  
Citrus Stone with Lemon Gel, Spiced Abzorbit  
Espresso & Ameretti Mousse with candied pecan & chocolate

### Sharers

Assorted breads and flatbreads – herb and artichoke cheese dip,  
hummus, babaganoush, tzatziki  
Assorted cheese board, caramelised onion chutney, fruit,  
assorted crackers

## **Non Vegetarian Buffet**

Please note dishes are available as chicken, beef, pork or lamb

Beef lasagne  
Chilli con carne  
Chicken curry  
Fajitas  
Pie of the day  
Roast sirloin of beef, jus

+

Mashed potato  
Chips  
Jacket potatoes  
Roast potatoes  
Turmeric rice  
Assorted breads  
Potato skins

+

Dressed house salad  
Pork pies  
Sausage rolls  
Coleslaw  
Quiche  
Appropriate dips & sauces

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## **Vegetarian Buffet**

Roasted vegetable & tofu enchiladas  
Aubergine & Courgette Parmigiana  
Vegetable pot pie, parmesan crust  
Chickpea & green lentil curry

+

Mashed potato  
Chips  
Jacket potatoes  
Turmeric rice  
Assorted breads

+

Dressed house salad  
Coleslaw  
Quiche  
Appropriate dips & sauces

+

Hummus, babaganoush, tzatziki  
Stuffed mushrooms, falafel, mini onion bahjis

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[www.thetennantsarms.co.uk/  
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