

Wedding & Event
**Fell
& Dales**

Catering

MENUS
2019 / 2020

www.fellanddalescatering.co.uk
Contact Hilary or Maria on 017683 41417 / 07557117037





Welcome from the Fell and Dales Catering Team

We really hope you enjoy browsing our new menus and food ideas. We provide homemade quality food, sourced locally or from our own farms. All food served is freshly prepared and expertly served by our dedicated team. We look forward to speaking with you and discussing your event, your food choices and ideas.

With Best Wishes

Hilary, Maria and the Team



Canapés Selection

A lovely welcome when guests arrive
We suggest you choose 3 canapés from the list,
allowing 5 pieces per guest

Savoury Canapés (Cold)

Smoked Salmon on Fresh Rye Bread

With cracked black pepper and a squeeze of lemon

Homemade Chicken Liver Pate Toasts

Pate piped onto French toasts

Parmesan Scones with Mascarpone, Cranberries and Basil (v)

Delicious parmesan and cranberry scones topped with a creamy indulgence

Prawn Cocktail Tartlets

Fresh prawns in a Marie Rose sauce, lemon slice and dash of paprika

Tomato and Red Onion Mini Bruschetta (v)

A simple treasure of tomato, red onion, pesto and basil – a mouthwatering Mediterranean mix

Smoked Salmon Pinwheels

Smoked salmon, crème fraiche and dill

Yorkshire Puddings with Beef and Creamy Horseradish

A traditional combination

Cherry Tomato, Mozzarella and Basil Skewers(v)

Ham Hock Terrine

Tartlets of homemade terrine with a spiced apple relish

Parmesan Shortbread topped with Roasted Vegetable Pate (v)

Salmon and Prawn Terrine

This tasty combination is served on rye bread topped with fresh avocado,
crème fraiche and black pepper

Greek Platter (v)

A selection of locally sourced plump marinated pitted green and black olives with garlic and rosemary Cubes of Feta cheese, semi dried tomatoes, homemade humus and fingers of warm pitta bread

Dips and Crudités (v)

Various seasonal vegetables and selection of homemade dips.

Most of our vegetarian canapés can be adapted for vegan diets – please enquire

Savoury Canapés (Hot)

Mini Cottage Pie

Served in a pastry cup

Red Onion and Brie Tartlets (v)

Caramelised red onion and brie topping, a flavoursome combination

Sundried Tomato and Rosemary Palmiers (v)

A colourful and tasty twist of puff pastry with fresh herbs

Wild Mushroom Bouchees (v)

Pastry cases stacked with creamy mushrooms, garlic and thyme

Homemade Cumberland Sausage with a Sesame Seed and Honey Glaze

Our home produced farmhouse sausage

King Prawn and Chorizo Skewers

Served on bamboo skewers and drizzled with a sweet chilli dressing

Cumbrian Rarebit (v)

Creamy Appleby Blue Cheese melted over crusty French bread, with a hint of Cumberland Mustard

Homemade mini Pork and Apple Burger Stack

Served on a wholemeal toast with fresh apple sauce and salad garnish

Chicken Satay Skewers

Marinated with a spicy peanut dressing

Locally sourced Black Pudding and Toasted Apple Crostini Cherry Tomato, Pesto and Balsamic Puff

Creating a tantalising mix of Mediterranean flavours.

Homemade Chipolata Sausage wrapped in a Dry Cured Bacon Blanket

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Sweet Canapés

Fruit Kebabs (v)

A delicious selection of seasonal fruits on a skewer

Sumptuous Strawberries (v)

Juicy strawberries drizzled in fine Belgian chocolate

Homemade Miniature Freshly Baked Scones (v)

Topped with strawberry conserve and freshly whipped cream

Most of our vegetarian canapés can be adapted for vegan diets – please enquire



Starters

Starters

Smoked Salmon Pate

An imaginative and refreshing dish for the summer

Prawn Cocktail

Juicy prawns, Marie Rose sauce and a sprinkle of cayenne pepper served with triangles of fresh brown bread

Greek Salad (v)

Locally sourced plump marinated black and green olives, feta cheese, cherry tomatoes, cucumber red onion and mixed leaves dressed in white wine vinegar oil

Goats Cheese and Red Onion Tartlet (v)

Red onions sautéed in balsamic vinegar and topped with slices of goats cheese

Creamy Garlic Mushrooms with White Wine and Dill (v)

Served on toasted ciabatta

Homemade Seasonal Vegetable Soup

Fresh seasonal vegetables with a swirl of cream and a crusty roll

Homemade Chicken Liver Pate

Pate served on dressed leaves with red onion marmalade

Fresh Melon Selection (v)

Fresh melon served with seasonal fruits

Pan Seared Farmhouse Sausage with Balsamic Roasted Cherry Vine Tomatoes

With warm crusty bread

Thai Fish Cakes

Give your mouth an aromatic treat with this zingy south east Asian Dish served with a sweet chilli dip

Stack of Black Pudding

A stack of fresh apple, smoked bacon and black pudding drizzled with a Cumberland mustard sauce

Starters (cont..)

Baked Camembert (v)

Oven baked with garlic, rosemary and chilli flakes

Morecambe Bay Potted Shrimps

Served in butter with a hint of nutmeg on wholemeal toast

Caprese Salad (v)

A classic combination of ripe tomato, mozzarella and fresh basil

Ham Hock Terrine

Served on a bed of fresh baby leaves with spiced apple relish

Red Onion and Butternut Squash Tart

Rustic tart made with puff pastry and topped with feta cheese

Mini Fish Pie

A feast of fish with a creamy potato topping

King Prawn and Chorizo Skewers

Marinated in garlic and lime juice served on a bed of leaves

Starter Sharing Planks

Suggested Cumbrian Theme

Choose 3 from the following list:

Warm Baked Eden Valley Brie with a fruit and seed honey glaze

Smoked Salmon Pate

Homemade Chicken Liver Pate

Homemade Cumberland Sausage Ring and Roasted Cherry Vine Tomatoes

Homemade Pork and Apple Burger Slider

Homemade Scotch Egg

Morecambe Bay Potted Shrimps

Served alongside

Silver and Green plump marinated Olives Salad Leaves

Various Rustic Breads with locally sourced Chutneys

Suggested Continental Theme

Warm Baked Camembert with a fruit and seed honey glaze

Selection of Two Continental Meats from a choice of Salami, Pancetta, Prosciutto and Chorizo

Homemade Humus and fresh Melon slices

Silver and Green plump marinated Olives

Salad Leaves

Various Rustic Breads with Olive Oil and Balsamic Reduction

If your favourite starter is not on the list please let us know and we will try and assist

Most of our vegetarian starters can be adapted for vegan diets – please enquire

Most of our vegetarian canapés can be adapted for vegan diets – please enquire



Mains

Roast of the Day

Choose from the list below:

Roast Topside or Sirloin of Beef, Yorkshire Puddings, Horseradish Sauce and Red Wine Gravy

Roast Turkey / Chicken, served with Fresh Sage and Onion Stuffing and Apple Sauce

Roast Horseshoe Gammon covered in a brown sugar and mustard glaze
Served with a Cumberland Sauce

Roast Lamb with fresh Rosemary, Mint Sauce and Traditional Gravy

Roast Pork served with Homemade Apple Sauce, Fresh Sage and Onion Stuffing and hunks of
Crispy Crackling

Plus a Vegetarian option is available on request.

PLUS

A Selection of Seasonal Vegetables

And one of the following:

New potatoes

Roast Potatoes

Creamed Potatoes

Or you may like to try Roasted Baby New Potatoes or Hasselback Potatoes



Specialities

Fell and Dales Specialties

Sweet and Sour Pork

Succulent pork pieces in a perfectly balanced sweet and sour sauce served with rice

The Ultimate Fish Pie

A mixture of smoked and unsmoked fish plus a few prawns for added interest - great comfort food

Chicken Breast wrapped in Prosciutto stuffed with Mozzarella and Basil

Served with a creamy white wine sauce

Homemade Cumberland Sausage Casserole

Our own Cumberland sausage in a rich tomato, garlic and red wine sauce with seasonal vegetables

Homemade Apple and Pork Meatballs

Pair with mash and red cabbage for a great main

Rich Beef Chilli

Best served with rice or baked potato and topped with grated mozzarella and sour cream

Chicken Mustard Crumble

A mustardy chicken and leek filling, topped with a crisp buttery crumble and laced with grated cheese

Normandy Pork

Diced lean pork combined with cider, apples and crème fraiche to form a rich and creamy sauce

Chicken Tikka Masala

A rich creamy mild / medium curry

Beef Lasagne

Delicious layers of pasta, rich bolognaise and creamy béchamel sauce combines to make a tasty dish

Cumberland Sausage with Parsley Mash and Traditional Onion Gravy

Fell and Dales Specialties (cont..)

Spiced Lamb Casserole

A deliciously warming combination of herbs and spices with cubes of prime lamb

Steak and Ale Pie

Traditional beef steak and Yorkshire Ale filling topped with short crust or puff pastry

Traditional Hot Pot

An old English school dish, slow cooked beef or lamb, onions, root vegetables and sliced crispy potatoes

Cottage Pie

Tasty beef mince topped with creamy mashed potatoes

Beef Stew and Dumplings

Traditional tasty farmhouse food

Classic Chicken Pot Pie Braised Lamb Shank

Cooked slowly with garlic, rosemary and red wine

Claret Chicken with Thyme and Crispy Bacon

Marinated chicken pieces cooked in a rich red wine sauce

Creamy Garlic, Lemon and Spinach Salmon Fillet

Flavourful oven baked salmon fillets

Bourbon and Honey Glazed Brisket

Slow cooked beef brisket best served with sour cream and chive mash

Pork Stroganoff

If you fancy something rich, tasty and a little sophisticated, this dish should hit the spot

Vegetarian Options

Red Onion and Butternut Squash Tart

Rustic Tart made with puff pastry and topped with feta cheese

Roast Vegetable Lasagne

Delicious layers of pasta and Mediterranean vegetables in a creamy sauce

Baked Spinach and Ricotta Pancakes

Topped with tomato and parmesan sauce

Mushroom Stroganoff

Mushrooms sautéed in vintage cider with a creamy sauce

Mediterranean Stuffed Peppers (vegan)

Peppers with a sundried tomato, olive, rice and watercress filling

Bean Enchiladas

Stuffed flour tortillas covered with enchilada sauce and cheese

Creamy Vegetable Korma

A rich, creamy, mildly spiced Indian dish, extremely flavoursome.

Vegetarian Shepherd's Pie with Sweet Potato Mash

Delicious and nutritious

Spicy Root and Lentil Casserole (vegan)

Real comfort food

Nut Roast

A vegetarian loaf with lentils, chestnut mushrooms and cheese to go with all the classic roast dinner trimmings.

Mushroom Wellington

This mushroom wellington with spinach recipe makes a fabulously elegant main course/entree.

Spiced Aubergine Bake

Vegan comfort food at its best, slow cooked in a spicy coconut milk

Halloumi marinated with Lime, Chilli and Coriander

Particularly good cooked on a barbecue

Stuffed Squashetta (vegan)

Butternut squash packed with nuts, barley, herbs and zest

Vegetable and Bean Chilli

Served with baked potato or rice, sour cream and grated cheese

Some of the above vegetarian dishes are also suitable for vegans or can be adapted for a vegan diet – please enquire



Salads

Salads

To compliment your meal we suggest choosing 2 or 3 salads from the list below.

Mixed Baby Leaf Salad

With a honey mustard dressing

Spicy Moroccan Couscous

A deliciously different salad

Traditional Slaw

A creamy mixture of crunchy white cabbage, red onion and carrot mixed with a mayonnaise dressing

Pasta Salad with Mixed Vegetables

Pasta mixed with seasonal salad vegetables, garlic and herbs

Seasonal Rice Salad

This ever popular salad of rice and fresh vegetables

Coronation Slaw

Lightly spiced with apricots and sultanas

Red Cabbage Salad with Sweet Sesame Dressing

An explosion of colour and crunch

Fruity Brown Rice Salad

Brown rice with pineapple, sweetcorn and peppers in an oriental style dressing

Beetroot Jelly

Cubes of cooked beetroot in a spiced vinegar and raspberry jelly

New Potato, Chive and Mint Salad

Traditional potato salad sprinkled with fresh chives and mint in a mayonnaise dressing

Greek Salad

Black and green olives, feta cheese, red onion and mixed leaves with an olive oil and lemon dressing

Salads (cont..)

Tomato, Red Onion and Fresh Basil Salad

Layers of ripe vine tomatoes and thinly sliced red onions, with black pepper and fresh basil

Quinoa and Pomegranate Mediterranean Salad

With a parsley, mint and coriander dressing

Pasta Salad with Spinach and Pine Nuts

Pasta with fresh spinach leaves and crunchy pine nuts in a pesto dressing

Caribbean Mixed Bean Salad with Cashew Nuts

Mixed beans with sweetcorn and fresh salad vegetables topped with roasted cashew nuts

Celery, Walnut and Apple

Served in a light yoghurt and mayonnaise dressing

Beetroot Slaw

A crunchy mix of beetroot, celeriac and carrot

Cranberry, Feta and Walnut Salad

With a Balsamic, honey and mustard dressing

Roasted Vegetable Couscous

Asian Slaw

Chinese cabbage, pak choi, fresh mint and coriander with a lime and ginger dressing





Homemade Desserts

Homemade Desserts

Fresh Fruit Salad

A colourful variety of seasonal fruits

Apple Pie

Classic British pudding with buttery pastry and Bramley apples

Banoffi Pie

A crunchy biscuit base topped with caramel, fresh bananas and whipped cream

Individual Meringues

With either rhubarb and stem ginger, fruits of the forest or strawberries topped and whipped cream

Tiramisu

Traditional Italian dessert, with coffee liquor, dark chocolate and fresh cream

Various Cheesecakes incl. Tangy Lemon, Chocolate or Baileys Cheesecake

A biscuit base with delicious topping of your choice

Lemon Tart

Sweet pastry base with a tangy lemon filling decorated with seasonal fruits

Traditional Sherry Trifle

A boozy sponge base topped with fruits, custard and cream

Summer Berry Pavlova

A chewy meringue base topped with raspberries or strawberries and whipped cream

Sticky Toffee Pudding

A warm, delicious pudding loaded with dates and smothered in a caramel sauce

Chocolate Truffle Torte

Rich chocolate truffle laced with rum on an Amaretti biscuit base

Buttermilk Panna Cotta

With poached summer fruits

Homemade Desserts (cont..)

Eton Mess

Meringue, whipped cream and strawberries blended into clouds of lusciousness

Chocolate Brownie

Irresistible rich fudgy brownies with a hot chocolate sauce

Cappuccino Crème Brûlée

Served with homemade shortbread biscuits

Mixed Berry Tart

Citrus flavoured pastry with a light creamy filling topped with fresh berries

Lemon Posset

Light, lemony and utterly sublime, served with homemade shortbread

Chocolate Mousse

A light smooth dessert served with Amaretti biscuits

Summer Pudding

The traditional English pudding filled with fresh berries

Seasonal Fruit Crumble

A comforting classic pudding with a crunchy topping

Vanilla Crème Brûlée

Served with seasonal fruits and a homemade shortbread biscuit

Winter Berry Trifle

With ginger sponge and fruit compote

A trio of desserts is a popular option – choose three mini versions of the above





Traditional Ice Cream Tricycle

The perfect Wedding Treat

Served at a time to suit you, during photos, on arrival, in place of dessert,
or later on to compliment your evening food

A choice of English Lakes ice cream/sorbet flavours

Tubs or cones

A selection of toppings and sauces

Traditional Cheeseboard

A trio of local cheeses, of your choice, served with grapes, relish and a selection of
cheese biscuits and butter portions.

Cheesecake

The cheese wedding cake is now well established. For those who love cheese and would like to make
a visual statement with your cheese course then this is a great idea.

We use a local cheese supplier to source only the best cheeses for your cake and then we decorate it
to your requirements to give it the “wow” factor.

Using 5 cheeses displayed on a rustic wooden board and decorated with heart shaped Brie, seasonal
fruits and seeds. Served with oatcakes, cheese biscuits, fresh fruit, local chutneys
and butter portions.

Coffee/Tea Service

To compliment your occasion
Served at a coffee station or to the table

Freshly Brewed Coffee and Tea
Served with Chocolate Coated Kendal Mint Cake or Homemade Chocolate Fudge



Afternoon Tea

Afternoon Tea

Savoury Selections

Sandwich Selection
Selection of 4 Fillings

Plus 3 of the following savouries:

Savoury Vol au Vents with Cherry Tomato, Pesto and Balsamic Glaze or Creamy Wild Mushroom

Homemade Seasonal Vegetable Quiche

Homemade Cumberland Sausage coated in a Honey and Sesame Seeds Glaze

Corned Beef Pie

Homemade Sausage Rolls

Pork Pie

Cheese Scones

Pigs in Blankets

Homemade Pork and Apple Burger Sliders

Fresh Scones with Jam and Cream

Sweet Selections

Choose 4 from the following:

Flapjack

Shortbread

Rocky Road

Butter Tartlets

Mars Bar Cake / Crispy Paradise Cake

Bakewell Slice

Chocolate Brownie

Strawberry Cream Meringues

Chocolate Cake

Coffee Cake

Lemon Drizzle Cake

Victoria Sponge Cake Gingerbread

Lemon Posset

Trifle

Fresh Strawberry and Raspberry Jelly

Tea Bread

All the above selections are homemade

Freshly Brewed Tea / Coffee



Buffets

Hot Buffet

Roast Ham
Roast Beef
Roast Turkey
(Choose 2 from the above)

Coronation Chicken
Seasonal Vegetable Quiche
Whole Poached Dressed Salmon
Pork Pie / Gala Pie
Homemade Cumberland Sausage with a honey and sesame seed glaze (served hot)
Egg Mayonnaise
(Choose 2 from the above)

Plus

A selection of 3 Seasonal Salads
Hot Buttery New Potatoes
Condiments

Cold Buffet

Savoury Selection

A selection of freshly made sandwiches with various filling options

Seasonal Vegetable Quiche
Pieces of Homemade Cumberland Sausage with a honey and sesame seed glaze
Locally produced Pork Pies
Creamy Mushroom and Prawn Vol au Vents
Cheese scones topped with cream cheese and cucumber
Olives, cheese, black grapes, pineapple, cherry tomatoes on skewers
Savoury dips and crudité's
Nibbles including crisps, peanuts, and pickles

For Afters

Homemade Cakes and Tray Bakes
Or
Maybe something from the Pudding Selection.



Barbecue

Barbecue

What and How to Choose?

Decide on three main course barbecue choices and then choose your vegetarian/vegan option(s).

Choose your three salad dishes

Choose from buttery new potatoes, garlic and thyme roast potatoes or skin on roasted new potatoes

Baskets of french bread and rustic rolls are included.

Chicken Dishes

Garlic & Chili Chicken Breast

Sweet Chili Barbecue Chicken Skewers

Cajun Chicken

Chicken Tikka with Mint Yoghurt Dip

Lemon & Herb Chicken - Fresh Chicken Breast, marinated in Lemon & Mediterranean Herbs

Tandoori Chicken Breast with Fresh Coriander, Minted Yoghurt Raita

Pork Dishes

Homemade Pork and Apple Burgers

Pork Ribs with BBQ Sauce Homemade

Cumberland Sausage Whirl

Marinated Pork and Pepper Skewers

Gourmet Hot Dogs with Fried Onions

Beef, Steak & Gourmet Steak Burgers

Steak Burger Cheese & Bacon - Monterey Jack, Crispy Bacon, BBQ Sauce, Salad, Mayo & Dill Pickles

Classic Beef Burger, Salad, & Relish

Minute Steaks

Lamb Dishes

Herb & Garlic BBQ Lamb Steaks

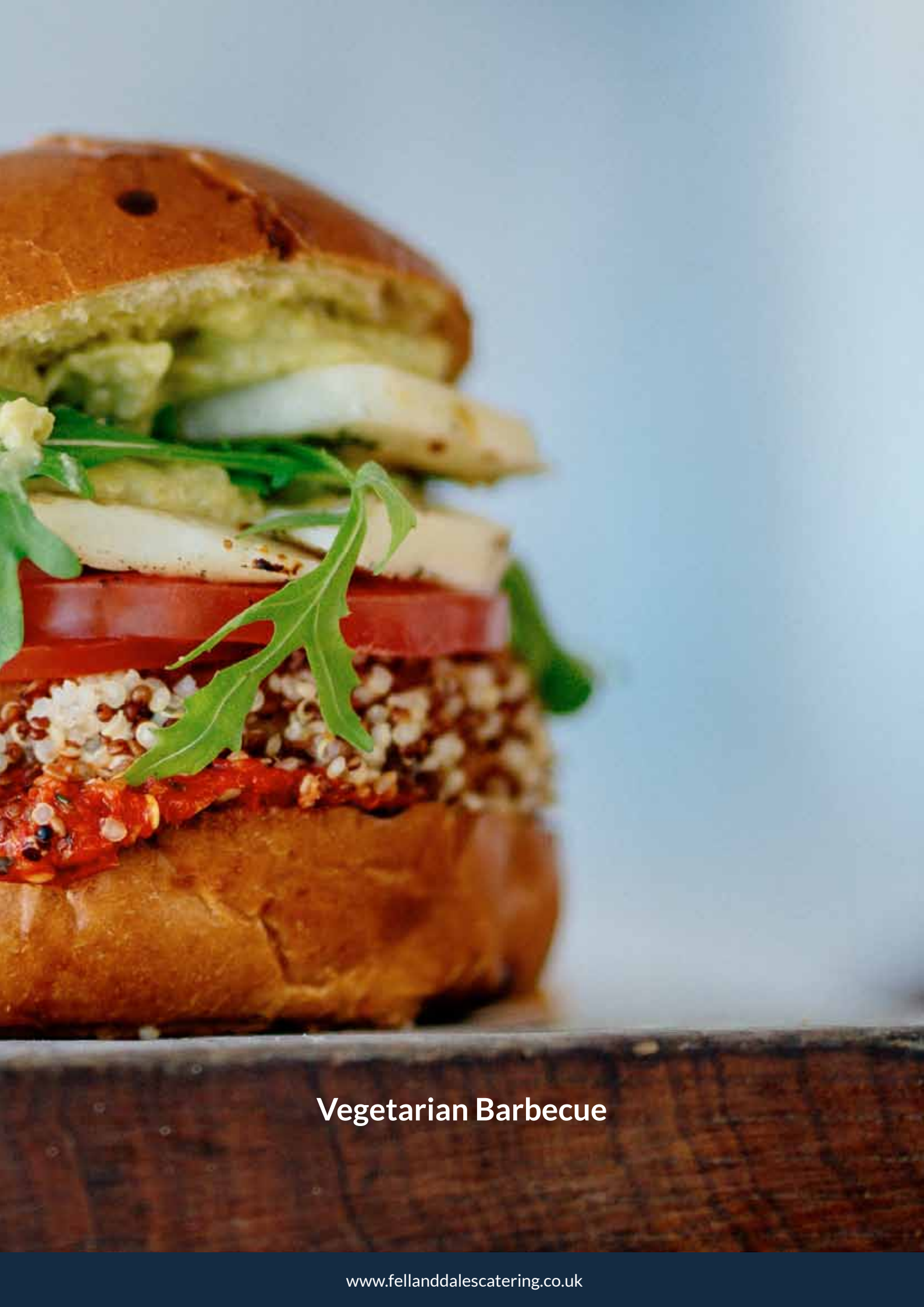
Barbecued Lamb Cutlets With Mint Jelly

Barbecued Fish & Seafood

Prawn Skewers with Thai Sweet Chilli Dressing

Fresh Salmon Parcels with Fresh Dill

Sweet & Sour Shrimp Kebabs



Vegetarian Barbecue

Vegetarian Barbecue

Grilled Halloumi & Mediterranean Vegetables

Mushroom & Halloumi Burger - Portobello Mushroom & Halloumi Cheese Burger

Falafel Burger - Falafel in a Bun with Fresh Salad & Hummus

Garlic Mushroom Steak - Portobello Mushroom in a Bun with Lashings of Garlic Butter

Barbecued Halloumi with Sweet Chili Dipping Sauce

Quorn Sausage Hot Dogs with Fried Onions

Chargrilled Corn On The Cob with Butter

Grilled Vegetable Platter - Aubergine, Red Peppers, Red Onions, & Courgettes & Fresh Cherry Tomatoes drizzled with Basil Pesto



Hog Roast

Hog Roast

Standard package:

Our own or locally sourced Hog Roast Pig marinated in cider with homemade apple sauce and sage and onion stuffing.

Alternatively served as pulled pork with a homemade barbeque sauce.

Chef and assistant to carve and serve

An approximate guide for catering numbers with an average size pig (50-60kg) :- Formal dinner - 100-120 servings per pig

Bread buns – 120 to 150 servings per pig

For smaller numbers we can use a side of pork. For larger numbers we simply use more machines.

Whole Roast Lamb

Standard package:

Sourced from our own farms or locally bred Hill Lamb, studded with rosemary and garlic and slowly roasted in red wine;

Served in either fresh bread rolls, French sticks or pitta bread with rocket and a minty yoghurt sauce;

Chef and assistant to carve and serve

An approximate guide for catering would be:

Formal dinner - 30-40 servings per lamb

Bread buns, French sticks or pitta bread – 40- 50 servings per lamb

Our Hog Roasts are cooked inside a large roasting tray. Using the roasting tray we believe produces a better more succulent finish as the product cooks in its own juices.

Options for Hog/Lamb roast

Selection of Salads

A choice of Hot Vegetables

Choice of potatoes

Disposable crockery / cutlery;

China crockery and stainless steel cutlery;

Extra waiting staff.

Puddings.



Evening & Street Food

Wedding Evening Food and Street Food ideas

Served from within the venue or from our purpose built Catering Trailer

Homemade Cumberland Sausage Baguette with Caramelized Onions and Wholegrain Mustard Mayo

Hog Roast, Crispy Crackling, Homemade Apple Sauce, Homemade Sage and Onion Stuffing and fresh bread rolls

Barbecue Pulled Pork Baguettes

Homemade Bean and Vegetable / Beef Chilli and Rice

Falafel Burgers with Halloumi

Homemade Pork and Apple Gourmet Burgers – build your own with a selection of toppings including Leaves, Beef Tomatoes, Caramelised Onions, Grated Cheese, Mayo and Relish

Flat Bread Pizzas with a selection of yummy Toppings

Cheeseboard – local cheeses displayed on a rustic board with fruits and seeds, celery and locally sourced chutneys

Traditional Meat and Potato Pie and Mushy Peas with lashings of Gravy

Spicy Bean Tacos topped with Guacamole and Salsa

Fish Finger Sandwiches with Homemade Tartare Sauce

Cantonese Crispy Chicken and Vegetables in Sweet and Sour Sauce with Rice

Homemade Cumberland Sausage Casserole and Rice

Mini Fish Goujons and Chips with Homemade Tartare Sauce

Chargrilled Vegetable Tacos with Smoky Salsa, Guacomole and Sour Cream

Something simple – Back Bacon Rolls and condiments

Add a portion of chips or sweet potato fries to any of the above

Some kind words from our clients...

“Hi, you catered for my son and daughter - in - law’s wedding on Saturday at New House Farm. I’d just like to say thank you so much for the beautiful food, and happy service you gave. It was first class and certainly added to what was already a fantastic day. Thank you again.”

David & Gill

“Thank you for providing such incredible food and amazing service for our wedding day. The food was exceptional and really helped make our day extra special. Your hard work was so appreciated and it was a pleasure to work with you”

Emily and Danny

“I just wanted to say a huge thank you for all your hard work in helping to make Bethany and Rogers wedding day so special. The afternoon tea was amazing and the hog roast in the evening was delicious. My phone and email has never stopped since the wedding with people telling me how delicious the food was. You and your staff worked really hard in making sure everyone had enough food and drinks were topped up and we can’t thank you enough. We would have no hesitation in recommending you to anyone for an event.”

Michelle

“We wish to express our gratitude to you and the team for catering at our wedding. You made our day perfect for us and our guests by your excellent service. Many said it was the best wedding meal they had ever had!”

Hannah and David

“ Dear Hilary and the Team at Fell and Dales just a little note to say a BIG THANK YOU to you and your team for making our wedding day extra special. It was wonderful to work with you as we planned every- thing and the food and service certainly didn’t disappoint on the day. Everyone said how much they enjoyed the food and both Ed and I loved everything! which is testament to your kindness, understanding (when I got super stressed) and flexible attitude. I cant thank you enough”

Ed and Rach

Contact us

To make a booking, or to discuss your requirements further with us, please get in touch using the following details:

t: 017683 41417

m: 07557 117037

e: info@fellanddalescatering.co.uk

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