

THE WEST MILL & THE RIVER MILL



CATERING
INSPIRATION

THE WEST MILL & THE RIVER MILL

LET US INTRODUCE YOU...

We are proud to introduce you to Jenkinsons Caterers, our fabulous in-house catering company who will guide you through your wedding catering journey. With over 70 years of experience catering for weddings, you are in safe hands!

Our featured dishes showcase our enormous range of styles, our vegetarian and vegan options & much more. You'll be able to mix and match, play around with themes, add and remove courses; there are an infinite number of combinations available to ensure that you create a truly unique wedding breakfast.

SHALL WE GET STARTED?

We like to keep it simple here at The West Mill and The River Mill!

Simply select a menu of your choice from the following options. You can mix and match all of the starters and desserts from any of the menus. E.g. You like the look of the main course from menu one, but would like a starter and dessert from menu two - no problem at all, just let us know!

If you are looking at having additional courses, please ask your coordinator about sorbet or soup course or how about an amuse-bouche course, typically served as guests take their seats, before your starter.

POINTS TO REMEMBER...

The West Mill Venue has a minimum spend of £46.95inc vat per head, with a minimum guest number of 50. If you are considering our relaxed 'grazing boards' these must be served as part of a three course wedding breakfast.

All prices are quoted per person and are inclusive of VAT.

Our CANAPÉS

THREE CANAPÉS - £10.50 INC VAT PER PERSON
FOUR CANAPÉS - £13.50 INC VAT PER PERSON
FIVE CANAPÉS - £16.00 INC VAT PER PERSON

Braised Blade of Beef in a Mini Yorkshire
Pudding with Horseradish (NF)

Pulled Pork, Sage & Apple Bon Bon (GF)(MF)
(NF)

Chicken Balti on a Mini Naan with Mango
Chutney (EF)(NF)

Smoked Bacon & Spring Onion Fritter (GF)(EF)
(MF)(NF)

Coronation Chicken with Mango & Onion Bhaji
on a Naan (EF)(NF)

Smoked Salmon Roll with Dill & Cream Cheese
(GF*)(EF)(NF)

Sticky Honey & Grainy Mustard Sausages (EF)
(MF)(NF)

Leek & Blue Cheese filled Yorkshire Pudding (NF)

Spiced Vegetable Bon Bon with Mint Raita (VE*)
(GF)(NF)

Curried Cauliflower Balti on a Mini Poppadom
with Mango Chutney (VE)(GF)(NF)

Potato Fritter topped with Tomato Relish (VE)(GF)
(NF)

Tomato Salsa Crostini with Mozzarella Cheese
(VE*)(GF)(EF)(NF)

Mexican Red Onion & Pepper Chilli Wrap with
Spring Onion & Guacamole (EF)(NF)

Salt Baked Potato with Vegan Chive Cream
Cheese (VE)(GF)

Mac & Cheese Bite

Cherry Tomato with Pesto infused Cream
Cheese on Parmesan Shortbread (NF)

Mushroom & Truffle Asparagus Cup (VE)(GF)

Goats Cheese Crostini with Spiced Fruit Chutney
(GF)(EF)(NF)

Dietary Key:

VE - Vegan / GF - Gluten Free / MF - Milk Free

NF - Nut Free / EF - Egg Free

* Can be adapted to suit dietary requirement



WEDDING BREAKFAST

What is included:

Rustic Bread & Butter
Iced tap water per table
Cutlery, Crockery & Table linen
White linen napkins
Tea & Coffee



MENU ONE

£45.95 INC VAT PER PERSON

Starter Course

Spiced Butternut Squash Soup with Smoky
Chorizo (V*)(GF)(EF)(NF)

Main Course

Roast Loin of Pork served with Homemade Sage
& Onion Stuffing, Apple Sauce,
Pork Gravy & Signature Roast Potatoes

Dessert Course

Warm White Chocolate Blondie served with
Cookie Dough Ice Cream (V)(NF)

MENU TWO

£46.50 INC VAT PER PERSON

Starter Course

Chorizo & Red Pepper Arancini with Tomato & Basil
Sauce (GF)(EF)(NF)

Main Course

Chicken Breast with Sage & Onion Stuffing, Chicken
Jus & Garlic & Herb Roasted Potatoes in Skins

Dessert Course

Warm Apple & Rhubarb Crumble with Creamy
Custard (V)(GF*)(NF)

Dietary Key:

VE - Vegan / GF - Gluten Free / MF - Milk Free

NF - Nut Free / EF - Egg Free

* Can be adapted to suit dietary requirement

WEDDING BREAKFAST

Mix & Match

All starters, desserts and side dishes can be mixed & matched!



MENU THREE £48.25 INC VAT PER PERSON

Starter Course

Parsnip & Apple Soup sprinkled with Smoked Bacon & Brown Bread Croutons (V*)(GF*)(EF)(NF)

Main Course

A Trio of Sausage - Farmhouse Pork, Pork & Apple & Cumberland Sausage with Red Onion Gravy served on a bed of Creamy Mash

Dessert Course

Classic Homemade Vanilla Crème Brûlée with Heart Shaped Shortbread Biscuit (V)(GF*)(NF)(EF*)(VE*)

MENU FOUR £49.50 INC VAT PER PERSON

Starter Course

Bruschetta with Prosciutto, Mozzarella, Garlic, Red Onions, Tomatoes, Basil & Balsamic (V*)(GF*)(EF*)(NF*)

Main Course

Slow Cooked Pulled Beef Rib, Creamy Mashed Potato, Tender Stem Broccoli & Red Wine Jus

Dessert Course

Warm Goopy Chocolate Fudge Brownie with Raspberry Ripple Ice Cream (V)(GF*)(NF)

*Plated meals are accompanied by
bunches of vegetables per table*

Please select one:
Fresh Seasonal Vegetables,
Mediterranean Roasted Vegetables
Roasted Root Vegetables

WEDDING BREAKFAST

*Why not add a sorbet course
for just £3.00 per person?*

Mango Sorbet
Blood Orange Sorbet
Raspberry Sorbet
Strawberry Sorbet
Lemon Sorbet
Black currant Sorbet
Passionfruit Sorbet
Prosecco Blush Sorbet
Gin and Tonic Sorbet

Can we have a trio of desserts?

Of course! The majority of our desserts can be part of a trio or duo, please discuss with your catering coordinator who can help you make your selection!

Duo of desserts £2.50 INC VAT PER PERSON
Trio of desserts £3.50 INC VAT PER PERSON

MENU FIVE £53.00 INC VAT PER PERSON

Starter Course

Spiced Beef Brisket served with Onion Bhaji garnished with Pickled Cucumber, Carrot & Mint Raita (GF*)(EF)(NF)

Main Course

Pressed Lamb Shoulder, Pea Purée, Pomme Anna with Redcurrant & Rosemary Jus

Dessert Course

Sticky Toffee Pudding with Sticky Toffee Sauce & Crème Anglaise (V)(NF)

MENU SIX £59.50 INC VAT PER PERSON

Starter Course

Cured Pork Belly served with Apple Gel, Celeriac & a Bourbon Glaze (GF)(EF)(NF)

Main Course

Breast of Chicken with Champagne & Pink Peppercorn Cream Sauce, Love Heart Potato Fondant & Asparagus Spear.

Dessert Course

Sicilian Lemon Posset with Pimms Infused Berries & a Brandy Snap Crumb (V)(GF*)(EF)(NF)

WEDDING BREAKFAST

MENU SEVEN £62.95 INC VAT PER PERSON

Starter Course

Mango & Brie Parcels with Mango Salsa & Rapeseed Oil
(V)(EF)

Main Course

Duo of Pork: Fillet of Pork wrapped in Serrano Ham, Pork
Belly, Braised Red Cabbage, Leek with Sweet Potato,
Apple & Sage Dauphinoise & Pork Jus

Dessert Course

Fallen Apple (V)(GF)(EF)(NF)(VE*)
A Showstopper, Hand Crafted White Chocolate Sprayed
Apple filled with a Mixed Berry Mousse

MENU EIGHT £63.80 INC VAT PER PERSON

Starter Course

Smoked Salmon with Horseradish Crème Fraîche on
Toasted Bruschetta with a Wild Watercress Salad &
Micro Leaf (GF*)(NF*)

Main Course

Trio of Beef - Flat Iron, Short Rib & Beef Bon Bon with
Beef & Mustard Reduction, Savoy Cabbage, Roasted
Carrot & Pomme Puree

Dessert Course

White Chocolate & Raspberry Cheesecake Heart with a
Raspberry Liquor Centre (V)(EF)(NF)

*Add a cheese course to your
wedding breakfast...*

Cheese Boards
Farmhouse Cheddar, Stilton, Brie
A Selection of Biscuits & Crackers
Celery, Grapes, English Salted Butter
£6.50 per person



WEDDING BREAKFAST

Dietary requirements?

We've got you covered!
Let our team know about any
dietary requirements or
restrictions & we can create a
menu to suit!



VEGETARIAN MENU £49.00 INC VAT PER PERSON

Starter Course

Spiced Vegetable Bon Bon with
Tomato Chutney (VE)(GF)

Pea & Mint Tortellini with Watercress Dressing (VE)

Bruschetta topped with Garlic, Red Onion, Tomato, Basil
& Balsamic (VE*)(GF*)(NF*)

Baked Flat Mushroom Topped with Pan Fried Red
Onions, Balsamic & Vine Tomatoes (VE)(GF)(NF)

Main Course

Quinoa Risotto with Halloumi, Sweet Potato & Spiced
Cauliflower (VE*)(GF)

Curried Cauliflower Steak with Vegetable Spinach
Pakora & Curried Butter (VE*)(GF)

Vegetable Wellington with a Mediterranean Tomato
Sauce (VE*)(GF*)

Asparagus & Broad Bean Risotto served in an Oven
Baked Pepper (VE)(GF)

Dessert Course

Warm French Apple Tart Tatin with Toffee Sauce &
Calvados Cream (VE*)(GF*)(NF)

Chocolate Brownie & Ice Cream (VE*)(GF*)

Apple & Rhubarb Crumble & Ice Cream (VE*)(GF*)

Traditional Crème Brûlée with Homemade Shortbread
(VE*)(GF*)

CHILDRENS MEALS

CHILDREN'S MEALS
£25.00INC VAT PER PERSON

STARTERS

Crudités - Carrot, Cucumber & Red Pepper Dippers with
Breadsticks & Houmous

Cheesy Garlic Dough Balls with a Parsley Dip

Chicken Goujons with BBQ Sauce

Mini Mac 'n' Cheese

MAIN COURSE

Fish Goujons served with Chunky Chips & Peas

Pork sausages with Creamy Buttered Mash, Peas &
Gravy - Or Vegan Sausages

Mini Beef Brisket, Vegetables, Chips and Ketchup

Chicken Burger with Savoury Potato Wedges & Beans

DESSERT COURSE

Fresh Fruit Salad – A Selection of Fruits served with
Chocolate Sauce

Chocolate Brownie served warm with Vanilla Ice Cream
Warm Waffle & Ice Cream

Ice Cream Surprise with Sauces

Dairy Free Ice Cream with Strawberry Sauce



GRAZING BOARDS

We absolutely love the grazing board option here at both The West Mill and The River Mill. Grazers are the perfect way to combine tasty and hearty dishes, with the relaxed 'family style' of service.

ITALIAN GRAZER £27.50 INC. VAT PER PERSON

Carbonara Bites (V)
Pea & Mint Arancini (VE)
Cream Cheese, Black Pepper & Sun-dried Tomato
Bruschetta (V)
Focaccia Bread with Olive Tapenade (V)
Parma Ham & Goats Cheese Mousse Bruschetta
Parmesan & Basil Croquettes (V)
Roasted Bell Peppers, Pickled Vegetables &
Balsamic Onions (VE)

INDIAN GRAZER £27.50 INC. VAT PER PERSON

Vegetable Pakoras with Mango Chutney (V)
Vegetable Samosas (V)
Chicken Tikka Skewers
Paneer & Spinach Filo Parcels (V)
Masala Salmon Skewers
Onion Bhajis with Mint Yoghurt dip (V)
Mini Poppadom & Naan Bread (V)

CURRY GRAZER £27.50 INC. VAT PER PERSON

Butter Chicken Curry
Chicken Katsu Curry
Spinach, Sweet Potato & Chickpea Curry (VE)
Coriander Coconut & Lime Rice
Mini Poppadoms & Bhajis
Served with Pickled Carrot, Mango Chutney, Cucumber
& Mint Salad

Please note!

If you are getting married at The West Mill Venue, our grazing board options must be served as part of a three course meal with the addition of tea & coffee.

GRAZING BOARDS

PERI PERI CHICKEN GRAZER
£35.00 INC VAT PER PERSON

Lemon & Herb Boneless Chicken Thigh
Peri Peri Infused Chicken Breast
Peri Peri Salty Chips
Rainbow Coleslaw
Corn on the Cob
Garlic Ciabatta
Peri Peri Sauce
Lemon & Herb Sauce

ROAST DINNER GRAZER
£37.00 INC VAT PER PERSON

Slices of Roast Beef & Chicken Breast
Yorkshire Puddings
Signature Roast Potatoes
Roasted Carrots & Parsnips
Jugs of Thick Gravy

STEAK GRAZER
£35.00 INC. VAT PER PERSON

Sirloin Steak
Triple Cooked Chips
Garlic and Thyme Mushrooms
Slow Roasted Tomatoes
Beer Battered Onion Rings,
Rocket & Parmesan salad
Served with jugs of Peppercorn Sauce
& Béarnaise Sauce



Can we mix and match grazers?

Unfortunately, we do not advise that you mix and match any of the grazing boards. The nature of a grazing board is that it's placed on the table for guests to pick from throughout your wedding breakfast

GRAZING BOARDS

BARBEQUE GRAZER

£37.50 INC. VAT PER PERSON

Homemade Beef Burgers, served with Cheese,
Tomato Relish in a Brioche Bun
(Veggie Burgers Available)
Farmhouse Pork Sausages
(Veggie Sausages Available)
Tandoori Chicken Thigh Skewers
Cajun Corn on the Cob
Garlic & Herb Roasted Potatoes
Served with Coleslaw, Mixed Leaf Salad with House Dressing

GREEK MEZZE

£30.00 INC. VAT PER PERSON

Greek style Chicken Gyros
topped with Tzatziki
Pork Gyros
All served with Soft Wraps & a Traditional Greek Salad
consisting of sliced Cucumbers, Tomatoes,
Green Bell Pepper, Red Onion, Olives & Feta Cheese



*Why not add a little extra for your
guests to help themselves to...*

SIDES

£5.00 INC VAT PER PERSON

Skinny Fries (V)
Spicy Wedges (V)
Beer Battered Onion Rings (V)
Garlic Bread (V)
Mixed Olives & Sun Blushed Tomatoes (V)
Nacho chips with Salsa and Sour Cream (V)

Our SNACKS



CRISP WALL

Crisp wall is made up of a selection of flavours including

Sea Salt / Mature Cheddar & Red Onion /
Sea Salt with Apple & Balsamic Vinegar / Jalapeno & Sea Salt & Black
Pepper

50 x Bags £120.00 INC VAT

100 x Bags £210.00 INC VAT

150 x Bags £315.00 INC VAT

BLONDIE & BROWNIE TOWER

Chocolate Fudge Brownies and White
Chocolate Blondies stacked up for your
guests to enjoy – a perfect alternative to
a wedding cake or as an additional extra.

50 x Brownies - £195.00 INC VAT

75 x Brownies - £290.00 INC VAT

100 x Brownies - £385.00 INC VAT

DOUGHNUT WALL

Delicious, delectable doughnuts, displayed
in a fun and colourful way on our doughnut wall.

Choose from 50 to 100 doughnuts and
display during your Drinks Reception or Evening Food.

50 Doughnuts - £155.00 INC VAT

75 Doughnuts - £195.00 INC VAT

100 Doughnuts - £255.00 INC VAT

EVENING FOOD

Nacho Box

£8.00 inc. vat per person

Served in individual brown boxes

Freshly cooked Tortilla Chips, Cheese Sauce, House Salsa, Guacamole, Sour Cream (V)

Pizza Boards

£15.00 per person

Freshly Baked Pizza with Fries or Seasoned Potato Wedges & Garlic Bread
½ a pizza per person, please pick up to 3 toppings.

Chicken & Chorizo

BBQ Chicken

Pepperoni

Ham & Pineapple

Ham & Mushroom

Mediterranean Vegetable (V)

Margherita (V)

Traditional Buffet

£12.50 per person

Selection of Sandwiches

Homemade Sausage Rolls

Vegetable Samosas & Pakoras

Crisps & Pretzels

Cheese Burgers

£14.00 inc vat per person

Beef Patty Cheese Burgers

with Tomato Relish & Onions served in Brioche Bun

(Vegetarian option available)

Posh Fish Finger Cobs

£14.00 inc vat per person

Cod Goujon Cobs served with Tartar Sauce & Lemon Wedges

(Halloumi available for vegetarians)

Fish & Chips

£14.50 inc vat per person

Served in Cones with Tartare Sauce & Lemon Slices

Ketchup & Mayonnase available.

(Deep Fried Halloumi available for Vegetarians)

Pulled Pork Cob

£12.50 inc vat per person

Includes Fries or Wedges

EVENING FOOD

CHICKEN BURGER

£12.50 inc vat per person

Chicken Burger with Lettuce & Sriracha Mayo,
Served with Fries or Wedges

SAUSAGE OR BACON COBS

£12.50 inc vat per person

Choice of Sausage or Bacon Cobs served with ketchup, Brown Sauce
& Fries or Wedges

LOADED FRIES

Choice of fries or wedges

£12.50 inc vat per person

Served with
Red and Green Peppers
Sauteed Spring Onions
Crispy Bacon
Grated Cheese

Accompanied by condiments BBQ, Mayo, Mustard

CHEESE BOARD

£13.75 Inc vat per person

Stilton, Brie, Mature Farmhouse Cheddar & Red Leicester
Served with a variety of Chutneys, Crisp Celery, a Selection of Biscuits & Rustic
Bread

WEDDING CAKE OF CHEESE

Starting from £690.00 inc vat to cater for 50 guests

Dorstone – 180g

A Texture of like Ice Cream with a Snowy White Curd
& a hint of Lemony Freshness

Cave-Aged Cheddar – 600g

Handmade Cheddar Cave Aged in Somerset, It's Fruity, Rich & Offers Deep
Flavour with a Hint of Sweetness

Colston Bassett Stilton – 2.3KG

Made in Nottinghamshire by one of the last remaining Hand-Ladled Stilton's.
A Rich & Creamy Cheese with Intense Flavour

Baron Bigod – 1KG

A Brie-Style Cheese full with earthy flavour

All served with Traditional Cheese Accompaniments

Please ask for more alternatives

THE JENKINSONS TEAM

You will be designated a Wedding Coordinator at your Catering Meeting. In the meantime, for any foodie related questions please email us at info@jenkinsonscaterers.co.uk

CATERING APPOINTMENT

When will we have our Catering Appointment?

We will arrange a personal telephone catering appointment with you to discuss your requirements in more detail, this will be approximately 6-8 months before your wedding

DIETARY REQUIREMENTS

If you or your guests have specific menu requirements, please let us know at your catering meeting. We cater for all dietary requirements and Jenkinsons are extremely careful with regards to food allergens and in tolerances. All Dietary Requirements are inclusive and don't incur any choice charges

BESPOKE

Can we change the menus to suit our requirements?

Yes, of course, you can swap the Starters and Desserts to create your perfect wedding menu.

Please Note: Some do have supplements such as the Trios.

EXTERNAL SUPPLIERS

As Jenkinsons have the privilege of being sole caterers, no other external suppliers are permitted. You are welcome to provide your own Wedding Cake and Sweet Table.

PAYMENTS

When do we need to make payment?

50% deposit is due 21 days after your catering meeting and then the remainder of the balance is due 21 days prior to your wedding date.

TASTER SESSION

You shall be invited to a Taster Session around 9-12 months ahead of your wedding date. The Taster Session is complimentary to the marrying couple and you can bring up to 4 additional guests at the cost of £60.00 per head.

PRICING

This brochure pricing is for any events taking place before the 31st of December 2025. For events taking place following this date please be aware there may be a increase of up to 6%.

THE WEST MILL - GRAZING BOARD FAQS

If you select a Grazing Board for your Wedding Breakfast main course, please be aware you must add a starter course, dessert course, tea and coffee.

Starter Course - £8.00 INC VAT PP

Dessert Course - £8.00 INC VAT PP

Bread, Butter, Tea & Coffee - £5.00 INC VAT PP

ALLERGEN POLICY

ALLERGEN POLICY

We at Jenkinsons take allergens extremely seriously as part of everything we do to make sure we deliver the best possible experience.

As part of that we ask that you read the detail below very carefully and act upon as you see fit.

Our allergen information declares any allergens intentionally added to dishes. Our kitchens handle numerous ingredients and allergens and we do everything in our power to source allergen free ingredients and foods. We also follow strict procedures to ensure cross contamination does not occur in our kitchens. Despite all of that we cannot guarantee that our dishes are "free from" any or all allergen(s)

We are able to state dishes do not contain an allergen as an ingredient but that does not mean 'traces' of an allergen are not present. It is for this reason many of dishes state 'may contain'.

We work closely with our suppliers to ensure this information is as accurate as possible but this information may change at any time. So as an additional precaution we strongly advise that any guest with allergen concerns also checks with our team on the day to ensure the chosen dish is suitable to dietary requirement.

We respectfully urge you circulate this information to all of your guests requesting they respond in detail stating what their concerns and requirements are in respect of allergens. This information needs to be forwarded to us well in advance so we are well prepared to look after them on the day.

Please discuss all dietary requirements with your wedding food coordinator. We will ensure there is a suitable menu in place for all dietary needs.

YOUR MENU IDEAS

NOTES SECTION

Ahead of your catering meeting start to think what menu ideas that you'd like for your wedding day. Use our handy notes section below to start your menu planning!

CANAPES

STARTER

MAIN COURSE

DESSERT

EVENING FOOD



Contact Details

The West Mill Event Team: events@thewestmillvenue.com

The River Mill Event Team: events@therivermillvenue.com

Catering Team: info@jenkinsonscaterers.co.uk