

WEDDING CATERING WELLINGTON BARN 2025/2026



Two
Simmering Pans
Freelance Chef • Event Catering • Private Dining

WHO ARE TSP?

All the way back in 2014, an Event Manager [Laura] & a Head Chef [Oliver] met doing what they love; cooking, eating & drinking - at **Wellington Barn** believe it or not!

The next logical step, in 2019, was to form Two Simmering Pans in order to combine 20+ years of wedding catering expertise & get the opportunity to share our enthusiasm with you.

Designing menus based around the best quality seasonal produce from the wonderful county of Wiltshire, in order to deliver excellent dining experiences is our passion. Alongside the food, we can also assist in all of the logistics & styling to help you pull it all off seamlessly!

Today the TSP team provide Wedding & Event Catering services across the South West & South Wales.

Let us assist you with the intricate steps of ensuring your wedding is one all your guests will remember

[...& leave asking "Who was it that did the food?!"]





MENUS

All of our menus are designed with care & love. They feature dishes inspired by Head Chef Oliver's travels around the world. From catering in Sydney's fine dining restaurants, to rustic Spanish tapas bars, you'll see a lot of varied influences popping up throughout

Canapés & welcome drinks lead onto our relaxed feast & BBQ menus, once the main event is done, we make way for some more fun evening options

These are however just our recommendations, If there's something you'd like to include or amend, just let us know & we will be happy to guide you where needed

We can cater for all guest's needs, so don't stress, adapting dishes or offering alternatives to cater for dietary requirements where necessary is simply part of what we do! Not forgetting the little ones either, we have a dedicated Children's Menu.

ALL PRICES QUOTED IN THE BROCHURE ARE INCLUSIVE OF VAT

CANAPES

START THE CELEBRATIONS!

Arancini a la Casa

Lamb Kofta Skewers, Tzatziki

Beef & Pork Meatballs, Tomato Sauce

Spiced Carrot Bahji, Fennel Seed Yoghurt (v)

Smoked Haddock & Cheddar Fishcakes, Watercress

Rarebit Tartlets, Cumin Crispy Leeks (v)

Smoked Salmon Poké Cups, Spring Onion, Black Sesame, Soy

Chicken in Puffed Rice, Thai Green Mayo', Coriander

Sag Aloo Frittata, Mango Chutney, Crispy Onions (v)

Coronation Chicken or Coronation Chickpea (v) on toasted Naan

Mini Rare Roast Beef Yorkshire Puddings, Horseradish Cream

Saganaki & Olive Skewers (v)

ARANCINI FLAVOURS INCLUDE:

PARMESAN WITH SALSA VERDE (v)

PAELLA WITH BRAVAS SAUCE

KATSU CURRY CHICKEN

£15.00 PP FOR 4 CANAPÉS EACH
A CHOICE OF FOUR VARIETIES FOR THE PARTY

£2.00 PP FOR EACH ADDITIONAL
CANAPÉ CHOSEN



2C BBQ MENU

NOTHING SHOUTS CELEBRATION, LIKE THE SMELL OF A BBQ IN THE AIR

HOT OFF THE GRILL

All chosen items cooked on the BBQ & then presented to the tables in bowls & platters

Choose 2 Meat or Fish

&

1 Vegetable Option

Harissa Lamb Skewers
Butcher's Pork Sausages, Braised Onions
Beef Cheeseburgers, Brioche Rolls
Chimichurri Rump Steaks
Pork Chops, Apple & Cider Glaze
Cajun Spiced Chicken, Coriander Pesto
King Prawns, Lime & Chilli Salsa
Tandoori Fish Kebabs, Lime Yoghurt

Grilled Corn on the Cob
Marinated Aubergine Slices
Halloumi & Dukkah
Broccoli, Soy, Chilli & Ginger
Masala Cauliflower Kebabs

ADDITIONAL BBQ ITEMS FROM
£4.00 PER ITEM, PER GUEST

Served with 3 Fresh & Tasty Salads

Raw 'Slaw with Toasted Seeds | Greek Salad | Fresh Herb Potato Salad

TO FINISH

Dessert Pot Trays

A choice of 2 varieties from our ever growing list of flavours, listed on page 12

PER GUEST

£55.00



PLATED CLASSICS

THREE COURSE PLATED WEDDING DINING

FRESHLY BAKED BREAD WITH
CHEF'S SEASONAL BUTTER

ADD FOR £4.50 PP

TO START (V)

Handmade Coriander Falafel, Feta, Hummus, Preserved Lemon Yoghurt, Summer Leaves
Salad of Goat's Curd & Roast, Pickled & Pureed Heritage Beetroots
Fresh Burrata, Heirloom & Sun Dried Tomatoes, Duo of Pestos, Rocket

TO FOLLOW

Roast Loin of Pork, Celeriac Puree, Roast New Potatoes & Root Vegetables
Skin on Chicken Breast, Crispy Pancetta, Creamed Mushrooms, Hassleback Potatoes
Taleggio, Portobello Mushroom & Spinach Turnovers, Roasted Shallots (V)

Bowls of Seasonal Steamed Green Vegetables & Jugs of Gravy served to the centres of tables

TO FINISH

Warm Dark Chocolate Brownie, White Chocolate Caramel Sauce, Stewed Cherries
Pudding Platters | Cheesecake, Eton Mess or Tiramisu [see options on page 12]
Orange & Polenta Cake, Cardamon Syrup, Raspberry & Orange Salsa

£69.50 PER GUEST

FOR A SINGLE OPTION PER COURSE +
DIETARY ALTERNATIVE

THE 3C FEAST MENU

OUR MOST CUSTOMISABLE OPTION FOR RELAXED WEDDING DINING

TO START | Mezze, Tapas, Antipasti ...call it what you like!

We load the tables with platters, baskets & bowls

SAMPLE SHARING STARTER

Lamb Kofta Skewers, Tzatziki

Carrot & Coriander Bhajis (V)

Boerewors Sausage Slices

Dips | Hummus & Turkish Ezme with Warm Flatbreads

Marinated Olives & Pickled Vegetables

TO FOLLOW | THE FEAST

Tables are laid with empty plates & the food is served "Family Style"

Choose a Main Dish & an Accompaniment & 2 Sides | Salads

Not sure what to match together? We can guide you with suggestions for a balanced menu

TO FINISH

Variety is the spice of life, so, let us give you OPTIONS!

Dessert Pot Trays (2 Flavours), Pudding Platters or a Dessert Table

Two
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Freelance Chef • Event Catering • Private Dining

PER GUEST

£64.00

THE FEAST MENU

CHOOSE A MAIN DISH

Harissa Rubbed Leg of Pork
Chicken Cacciadore
Catalan Fish Stew with Saffron
Mediterranean Skin-on Chicken Thighs
Curried Lentil Dhal with Grilled Paneer
Yucatan Pork Casserole
Pulled Pork Shoulder with BBQ Sauce
Vegetable Cobblers with Tomato & Basil Sauce

Pulled shoulders of Garlic &
Rosemary Walter Rose Lamb

Oven Roast Joints of Beef with Chimichurri
[Both served with jugs of 72 hour reduced gravy]

ABOVE CHOICES HOLD A SUPPLEMENT OF
£6.00 PER GUEST

& AN ACCOMPANIMENT

PULSES & GRAINS

Chickpea Tagine
Butter Bean Stew
Baharat Vegetable Cous Cous

POTATOES

Steamed New Potatoes, Herb Butter
Spiced Potato Rostis
Crushed Roasted Potatoes with Garlic

RICE

Mexican Rice with Peppers
Rice & Peas
Vermicelli & Rice Pilaf

THEN, TWO SIDES | SALADS

Raw Slaw' | Carrot, Cabbage & Spring Onion
Mexican Re-fried Beans
Greek Salad | Tomatoes, Cucumber, Parsley, Feta, Olives
Marinated Cucumber & Poppyseed Salad
Green Beans with Hazelnuts & Orange

Roasted Broccoli & Courgettes with Lemon & Almonds
Fennel & Feta Salad, Sumac & Pomegranate
Roast Sweet Potatoes with Chilli & Bitter Orange
Insalata Tricolore | Tomatoes, Mozzarella & Basil
Braised Baby Carrots with Peas

[We'll pair a sauce to accompany your selections]



DESSERT OPTIONS

DESSERT POT FILLINGS

Chocolate Mousse,
Salted Caramel & Brownie Crumb

Lemon Posset,
Peach & Lemon Curd

Raspberry Panna Cotta,
Almond Granola

Biscoff Cheesecake, Caramel Sauce

Orange & Almond Cake,
Whipped Mascarpone

Strawberry Shortcake,
Pistachio Cream

PUDDING PLATTERS

Tiramisu Glasses

Sponge fingers drenched in Arabica Coffee & Marsala Wine,
Sweet whipped Mascarpone Cream & Grated Dark Chocolate

Eton Mess Plank

Meringues piled high with Whipped Chantilly Cream,
Fresh Red Berries, Berry Coulis & Fresh Mint

Cheesecake Slices

Baked Vanilla Cheesecake with your single choice from: Nutella, Biscoff,
Passionfruit & Mango or Summer Berry Compote. Decorated to Impress!

Sharing Billionaire's Pudding

Chocolate Blancmange, Dulce de Leche, Brownie & Cream Sponge soaked in Amaretto,
Milk Chocolate Custard, Whipped Double Cream & Crumbled Flake

DECADENT DESSERT TABLE

GUESTS ARE WELCOMED UP TO A EXTRAVAGANTLY DECORATED TABLE TO BE
SERVED FROM A SECTION OF 4 DIFFERENT DESSERTS OF YOUR CHOICE

SAMPLE OFFERING:

INDIVIDUAL PASSIONFRUIT & MANGO PAVLOVAS

CHOCOLATE MOUSSE POTS, BROWNIE CRUMB & SALTED CARAMEL

BISCOFF CHEESECAKES

SLICES OF ORANGE & POLENTA CAKE WITH BURNT ORANGE PUREE & RASPBERRIES

WOW YOUR GUESTS WITH
A DESSERT TABLE FROM
AN ADDITIONAL

£6.00

PER GUEST

EVENING FOOD

FOR WHEN DANCING STRIKES UP HUNGER!

TRADITIONAL PAELLA

Bring the **WOW** factor!
Calasparra Rice slowly simmered with
a base of Vegetables, Stock & Saffron
Chicken & Chorizo, Chicken & Seafood
or **Entirely Veggie!**

PER GUEST

£15.00

Available for a minimum of 80 guests

BREAD, BUNS & BAPS

a choice from

B.L.T Baps | Bacon, Tomatoes, Rocket & Aioli
Butcher's Best Sausages Butties, Onion Chutney
Beef Cheese Burgers in Brioche Buns
American Hotdogs & Onions in Sub Rolls

SELECTION OF SAUCES TO ACCOMPANY

PER GUEST

£10.00

PULLED PORK ROLLS

Overnight slow-cooked Pork
shredded into **Tangy BBQ sauce**
Coleslaw, Gem Lettuce, Big Gherkins
& Brioche Rolls

PER GUEST

£12.50

MAC N' CHEESE or NACHO BAR

Bubbling Three Cheese Mac'
Buffet of toppings for guests to self-serve
Tortilla Chips with the Mexican Holy Trinity
"Guac' | Salsa | Sour Cream"
Three Bean Chilli (v), Cheddar, Jalapeños

PER GUEST

£14.00





EVENING FOOD

ANOTHER OPTION...

PIZZA BUFFET

Choose 3 Pizza varieties to offer your guests

All are made with fresh Tomato Sauce & Fior di Latte Mozzarella

NB. Pineapple is strictly prohibited!

AMERICANO | Sliced Pork Sausage & Peppers

TANDOORI | Marinated Spiced Chicken & Red Onion

COTTO Y FUNGHI | Oven-baked Ham & Mushrooms

PARMA | Parma Ham & Dressed Rocket to finish

THE SWINE | Chorizo, Chilli Oil, Bacon Bits

CLASSICO | Simple Margherita with Fresh Basil

VERDE | Ricotta & handfuls of Fresh Spinach

CAPRA | Roasted Vegetables & Goat's Cheese

**ADD SIDE SALADS TO PULL
OUT ALL THE STOPS:**

INSALATA TRICOLORE TOMATO, MOZZARELLA & BASIL
GREEN SALAD | HOUSE DRESSING

£4.00 PER GUEST

Two
Simmering pans

Freelance Chef • Event Catering • Private Dining

PER GUEST 1/2 PIZZA

£16.50





DRINK OPTIONS

RECEPTION DRINKS

CHILLED PROSECCO

Two Glasses pp, Pick Your Garnish:
Raspberries, Mint, Elderflower,
Cassis, Peach Syrup
£15.00 PP

COCKTAILS

Two Glasses pp, Pick One Fave:
Aperol Spritz, Mojitos, Woo Woo,
Summer Pimms, Spiced Cuba Libre
£19.00 PP

BEER 'N' BUBBLES

Two Bottles of lager or Two Glasses
of Prosecco pp (50/50 split)
£17.50 PP

SOMETHING A LITTLE SOFTER

Refreshing soft alternatives for guests to enjoy during drinks reception
Large Glass Kilner Jars (20 Servings) filled with one of the below:

Stinging Nettle | Sparkling Elderflower Presse, Fresh Mint, Lemon &
Cucumber Ribbons

Blush Rose Lemonade | Lightly Rose Scented Fresh Lemonade with
Raspberries & Rose Petals

Orchard No'jito | Cloudy Apple & Fresh Lime Juice, Demerara Syrup,
Torn Mint & Lime Wedges

£40.00 PER JAR

WEDDING BREAKFAST

1/2 Bottle of House Red or White Wine PP + A Glass of Prosecco For The
Speeches **£20.00 pp**

BRING YOUR OWN

YOU MAY WISH TO BRING YOUR OWN DRINKS FOR THE DRINKS RECEPTION
AND WEDDING BREAKFAST, NO PROBLEM! WE WILL ACCEPT DELIVERY, CHILL
IT, PROVIDE GLASSWARE, SERVE IT AND DISPOSE OF THE EMPTIES

£10.50 PP

(EXCLUDES SPIRITS AND IS UNTIL THE END OF THE WEDDING BREAKFAST)



NOTES

All brochure prices include:

- Ingredient costs, a dedicated Kitchen Team & any required service-ware. Plus a tasting at one of our '**Meet & Eat**' nights
- A dedicated Event Co-ordinator and Front of House team selected from our longstanding team of service and waiting staff. Smart black uniform & branded aprons
- Dining-ware [Plain White Crockery and Contemporary Cutlery up until the end of your Wedding Breakfast]
- Glassware on all Drinks Packages (BYO or TSP to provide) [Cabernet Glassware for Reception Drinks, Table Wine, Water & a Toasting Drink]
- Evening Food [Quality Disposable Crockery & Wooden Cutlery with Paper Napkins for Evening Food Service]
- An Event Planner to assist in all things admin/planning in the run up to your Wedding

We can also organise table linens and napkins in traditional white or an array of colours to suit your planned aesthetic. These will be quoted separately based on your requirements





GET IN TOUCH

[WE LOOK FORWARD TO HEARING FROM YOU!]

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