

CASWELL KITCHEN

Caswell House is nestled within the heart of the Cotswolds. Here, chef and gardener work hand in hand to ensure that amazing produce is at the core of everything we create.

We are passionate about sustainability, wellness, and the care of our land. In our kitchen garden we grow seasonal vegetables and herbs. In our wildflower meadows, bees gather pollen for our honey, all as nature intended.

We have fostered long standing relationships with our local suppliers, who share our values and help us to gather the finest produce from Land, Sea, and Air.

Our dishes at The Caswell Kitchen draw inspiration from our surroundings, bringing together our holistic approach to food and our culinary creativity that inspires us daily.





KEY DETAILS

How to create your Caswell Kitchen menu

For your wedding breakfast, please choose one starter, one main course from either our Kitchen BBQ, Kitchen Comforts or Perfectly Plated menus, and/or one dessert for all guests. If you select a Kitchen BBQ or Kitchen Comforts main, please also choose your sides.

For Kitchen BBQ and Kitchen Comforts, the price for two or three courses is listed at the start of each menu and includes your sides. For the Perfectly Plated menu, the price shown next to each main course reflects the cost for a two or three course option.

We are happy to cater for any dietary requirements or allergens and would be pleased to discuss these with you. Every dish is prepared with care to ensure it is both safe and enjoyable, without compromising on quality or presentation.

Bespoke dishes and menus can also be created and will be priced accordingly.

It's as simple as that.

Pricing

Menus start from £82.50 + VAT per person
A minimum spend of £6650 + VAT is required April - September
Pricing is based from 60 guests

KEY DETAILS

Payments

A deposit of £2000 + VAT will be due on confirmation of booking Caswell House. An invoice for 50% of the estimated total balance will be issued and due post tasting. The remaining balance will be invoiced and due approximately six weeks prior to your wedding day.

What's Included?

A dedicated team to guide you through your planning journey, help you choose the perfect dishes and run your wedding day in collaboration with Caswell House. White linen and napkins for your wedding breakfast. Cutlery, crockery and glassware for your drinks reception and wedding breakfast. Filtered still and sparkling water.

Tastings

You will be invited to our complimentary tasting evening where you will be able to try a selection of two starters, two mains and two desserts of your choice. The combination you try is dependent on whether you are having a two or three course wedding breakfast. Additional guests are welcome, charged at £50 + vat per guest.





KITCHEN CANAPÉS

Four Canapés per guest - £12 + VAT

Six Canapés per guest - £14 + VAT

Eight Canapés per guest - £16 + VAT

Parma Ham, Mascarpone & Truffle Crostata

Pressed Ham Hock, Piccalilli Ketchup, Tarragon

Whipped Vegan Feta, Confit Garlic & Chive Tartlet Ve

Hot Smoked Salmon & Dill Rilette, Cucumber

Mozzarella, Slow Roast Tomato, Aged Balsamic, Basil V

Pea, Mint & Aged Parmesan Arancini V

Sweet Pea, Soft Herb, Spring Onion Jam Tartlet Ve

KITCHEN CANAPÉS

Barrel Aged Feta, Wood Fired Pepper & Mint Tartlet V

Blushed Tomato & Basil Pizzette

Roasted Squash, Sunflower & Miso Pesto Ve

Cotswold Gin Cured Salmon, Avocado, Toasted Buckwheat

Cotswold Chipolatas, Blossom Honey, Thyme

Brûlée Goat's Cheese, Lemon & Thyme V

Smoked Salmon Blini, Roasted Lemon, Crème Fraîche, Chives

Vietnamese Lemongrass & Coconut Rice Balls Ve





KITCHEN STARTERS

Starters to accompany all menus:

BBQ, Comfort, and Perfectly Plated

Anti Pasti Boards to Share -

Cured Italian Hams & Salamis

Wood Roasted Peppers, Aubergines & Artichokes v

Rokola & Parmigiano, Olives

Baskets of Warm Italian Breads, Oils & Balsamic

- supp £4.50

Seared Hereford Beef

Pickled Shallot, Celeriac, Horseradish

Roasted Goat's Cheese V

Endive, Confit Onion, Blossom Honey & Thyme

Jersey Royal & Jerusalem Artichoke Terrine Ve

Glazed Figs, Tarragon Emulsion

Oak Smoked Salmon

Fennel & Avocado Cream

Dill & Lemon

- supp £2.50

Focaccia Bruschetta & Asparagus Ve

Slow Roast Tomato, Rocket & Baby Herbs

All prices quoted are subject to VAT.

KITCHEN STARTERS

*Starters to accompany all menus:
BBQ, Comfort, and Perfectly Plated*

Parma Ham & Watermelon
Mozzarella, Basil & Elderflower
- supp £2.50

Duck Parfait
Black Cherry & Apple
Toasted Brioche
- supp £1.50

Warm Tart V
Cotswold Cheddar
Leeks, Chive Crème Fraîche
Frisée

Burrata V
Pickled Berries, Toasted Buckwheat, Basil

Mumbai Spiced Chicken Terrine
Pickled Cucumber & Mango
Cumin, Sumac & Yoghurt

All prices quoted are subject to VAT.





KITCHEN BBQ

Nothing says informal dining quite like our Kitchen BBQ. Abundant platters and bowls of BBQ delights to share.

Simply choose a starter and a dessert from the menus, then select three items from our BBQ menu along with three BBQ sides.

Two Courses £82.50 per guest

Three Courses £88.50 per guest

Kebabs & Skewers

Lamb Kofta, Tzatziki Yoghurt, Chilli & Lime Sauce

BBQ'd Harissa Squash, Coconut Yoghurt & Dukkah Spice

Teriyaki Salmon, Ginger, Sesame & Spring Onions

Tandoori Chicken, Coconut Yoghurt & Mint

Chicken, Honey, Lemon & Thyme

Chicken, Chorizo, Sweet Tomato & Rosemary

Carved Steak

Bavette, Black Treacle & Garlic

Bavette, Maple & Whisky

Rump, Garlic & Thyme - supp £4

All prices quoted are subject to VAT.

KITCHEN BBQ

BBQ & Pulled

Lamb, Mint & Honey

Brisket, BBQ Sauce

Pulled Pork, Cherry BBQ Sauce

Burgers

Signature Chopped Steak

Lamb, Oregano & Thyme

Buttermilk Chicken

Sausages

Classic Pork Jumbo

Maple Cured Jumbo

Merguez

All prices quoted are subject to VAT.





KITCHEN BBQ

BBQ Glazed Chicken

Honey, Garlic, Lemon & Thyme

Harissa, Apricot & Coconut

Keralan Spiced, Coriander, Lime

Piri Piri, Coriander & Lime

Fishy Things

Teriyaki Salmon

King Prawn, Garlic & Chilli Butter – supp £3

Smoked Butter Cod, Fennel & Lemon – supp £3

Green Things

Griddled Courgettes, Whipped Feta, Chilli & Rosemary V

Harissa Sweet Potatoes, Pickled Red Onions, Herb Labneh V

Aubergine, Toasted Freekeh, Coconut, Pomegranate Ve

Coal Fired Hispi Cabbage, Truffle Mayo, Crispy Onions V

Halloumi, Honey, Garlic & Lemon V

Keralan Curried Cauliflower, Mango & Coconut Slaw Ve

Miso Glazed Butternut Squash, Brown Sugar & Lime Ve

All prices quoted are subject to VAT.

KITCHEN BBQ

BBQ Sides

Caswell Garden Slaw

Baby Gem, Aged Parmesan Caesar

Heritage Tomato, Pine Nuts, Muscatel & Rosemary

Sweet Peppers & Artichokes, Capers & Basil

Moroccan Spiced Squash, Toasted Fregola, Apricot & Pomegranate

Spiced Cauliflower, Crispy Chickpea, Roasted Red Peppers

Bitter Leaves, Mandarin & Chilli Dressing

Peaches, Buffalo Mozzarella, Basil – supp £1

Tzatziki, Picked Dill, Pickled Cucumber, Baby Mint

Charred Tenderstem, Chimichurri

Caswell Seasoned Skinny Fries

Roasted New Potatoes, Rosemary & Sea Salt

Whipped Potatoes, Butter, Chives & Olive Oil

Smashed Potatoes – Crispy, Herby & Roasted

Warm Baby Potatoes, Parsley Butter

All prices quoted are subject to VAT.





KITCHEN COMFORTS

Our Kitchen Comforts are the simplest of ways to dine with relaxed, wholesome and hearty dishes to share at the table just as you would at home.

Choose a starter and dessert from our menus, then your Kitchen Comfort main and select a potato dish. All kitchen comforts are served with bowls of seasonal garden vegetables.

Two Courses £82.50 per guest

Three Courses £88.50 per guest

Pies

Steak & Hooky Ale - supp £2

Chicken & Smoked Cotswold Bacon

Vegetarian Options

Wild Mushroom & Hedgerow Herb Ve

Summer Vegetable Pie V

Mature Cheddar, Potato & Confit Leek V

Please note that these dishes are intended to be shared.

Individual servings can be arranged upon request, and supplementary charges will apply.

All prices quoted are subject to VAT.

KITCHEN COMFORTS

Classics

British Beef - supp £2.50
Claret, Pancetta & Roast Onions

Baked Chicken
White Wine, Mushrooms & Spinach

Grilled Artichokes Gnocchi V, Ve
Basil Sauce, Rocket & Truffle

Potatoes

Choose one potato dish

Whipped Potatoes, Butter, Chives & Olive Oil
Roasted New Potatoes, Rosemary & Sea Salt
Warm Baby Potatoes, Garlic & Parsley Butter
Dauphinoise Potatoes

All prices quoted are subject to VAT.





PERFECTLY PLATED

*Plated to perfection, showcasing Caswell Kitchen at its finest.
All dishes are served with seasonal garden vegetables.*

Three Course Perfectly Plated Menus

Rosemary Roast Chicken
Whipped Pomme Purée
Lemon & Chive Sauce
Three courses £82.50

Shawarma Spiced Cauliflower Ve
Whipped Chickpeas, Tahini Greens,
Pomegranate & Dill
Three courses £82.50

Roasted Squash Gnocchi Ve
Slow Roasted Tomatoes, Sunflower Seed Pesto
Three courses £82.50

All prices quoted are subject to VAT.

PERFECTLY PLATED

Plated to perfection; Caswell Kitchen at its best. All dishes are served with seasonal garden vegetables.

Two & Three Course Perfectly Plated Menus

24 Hour Beef

Confit Garlic Potatoes

Watercress Sauce

Two courses £82 | Three courses £88

Shoulder of Lamb

Dijon, Wild Meadow Honey & Lemon

Pea Purée & Leek Potato Cake

Two courses £92 | Three courses £98

Pan Seared Stone Bass

Artichokes, Broad Beans & New Potatoes

Smoked Tomato Dressing

Two courses £94 | Three courses £100

Char Grilled Hereford Beef Rump

Dauphinoise Potatoes

Tenderstem Broccoli & Cherry Tomato Chimichurri

Two courses £94 | Three courses £100

All prices quoted are subject to VAT.





PERFECTLY PLATED

Plated to perfection – Caswell Kitchen at its best. All dishes are served with seasonal garden vegetables.

Harissa Glazed Aubergine Ve

Coconut Herb Labneh

Toasted Fregola

Two courses £88 | Three courses £94

Corn Fed Chicken & Parma Ham

Garden Herb Risotto

Warm Tomato Dressing

Two courses £84 | Three courses £90

Baked Salmon

Pan Fried Gnocchi & Peas

Parsley Sauce & Dill Oil

Two courses £93 | Three courses £99

Confit Duck

Heritage Carrots, Summer Cabbage

Puy Lentils & Orange Jus

Two courses £92 | Three courses £98

Risotto of Caswell Estate Herbs & Leeks Ve

Garden Carrots, Tarragon & Lemon

Two courses £87 | Three courses £93

All prices quoted are subject to VAT.

KITCHEN DESSERTS

Caswell Kitchen Salted Chocolate Profiteroles
Caramel Sauce

Warm Dark Chocolate Cake
Salted Caramel Sauce
Whipped Vanilla Cream

Brûlée Lemon Tart
Raspberry Ripple Ice Cream

Cotswold Strawberry Tart
Clotted Cream Ice Cream

Espresso Martini & Chocolate Mousse

Caramel Cotswold Apple & Calvados Tart
Vanilla Bean Cream

All prices quoted are subject to VAT.





KITCHEN DESSERTS

Orange & Passionfruit Cheesecake
Mango & Lime Sorbet

Indulgent Chocolate Delice
Sour Cherries, Chantilly Cream

Blueberry & White Chocolate Pavlova
Vanilla Ice Cream

Honey & Lemon Panna Cotta
Berries of the Season

White Chocolate Mousse Dome
Sour Raspberry, Crumbled Shortbread

All prices quoted are subject to VAT.

KITCHEN DESSERTS

A curated trio of desserts, artfully plated for a perfect finish to any menu

Kitchen Trios – supp £1.50

Dark Chocolate & Salted Caramel Tart

Raspberry Delice

Pistachio Roulade

Tiramisu

Vanilla Pana cotta

Limoncello Meringue Pie

Strawberry Moussecake

Clotted Cream Ice Cream

Indulgent Brownie

Apple Custard Delice

Blackberry Ripple Ice Cream

Caramel Apple Crumble

Warm Chocolate Brownie

Blueberry Posset

Vanilla & Berry Meringue

All prices quoted are subject to VAT.





KITCHEN DESSERTS

A curated trio of desserts, artfully plated for a perfect finish to any menu

Kitchen Trios – supp £1.50

Lemon Meringue Tartlet
Mango & Coconut Pana cotta
Orange Blossom Sorbet

Dark Chocolate Delice
Salted Caramel Profiterole
Milk Chocolate Ice Cream

Strawberry Moussecake
Clotted Cream Ice Cream
Indulgent Brownie

Eton Mess
Warm Chocolate Caramel Cake
Raspberry Ice Cream

All prices quoted are subject to VAT.

CHILDREN'S MENU

Starters

Crudités & Hummus
Garlic Bread
Mini Sausages with Ketchup
Warm Pitta Strips with Hummus

Mains

Tomato Pasta
Margherita Pizza
Mac 'n' Cheese
Fish Fingers and Chips
Chicken Goujons and Chips
Chicken Caesar Salad

Desserts

Chocolate Brownie, Chocolate Sauce & Vanilla Ice Cream
Berries with Ice Cream
Eton Mess
Chocolate Milkshake

Two Course £35 + VAT

Three Course £41 + VAT

All prices quoted are subject to VAT.





EVENING GRAZING

As the party gets serious, the food gets fun as we fuel you for the dance floor!

Choose one option for all your guests with up to two flavours.

Sliders

Pulled Smoked Short Rib

Chuck Steak Burger

Korean BBQ Glazed Buttermilk Chicken

Grilled Harissa Aubergine Steak Ve

with

Signature Sriracha and House Slaw

Two Sliders | £15.00 + VAT per guest

Proper Sourdough Toasties

Three Cheese & Three Onions V

Cotswold Ham, Mustard & Cheddar

Grilled Courgette, Vegan Mozzarella, Pesto & Rocket Ve

One Portion | £10.00 + VAT per guest

Evening grazing minimum order – 80% of your guest numbers

All prices quoted are subject to VAT.

EVENING GRAZING

Choose one option for all your guests with up to two flavours

Kitchen Sourdough Pizzas

Classic Margherita V/ Ve

Roast Pumpkin, Goat's Cheese, Hot Honey, Sage Pesto V

Artichoke, Vegan Burrella, Rocket Ve

Prosciutto, Portobello Mushroom, Garlic & Parsley, Truffle Oil

Pulled Chicken & 'Nduja Sausage

Three Slices | £14.50 + VAT per guest

Evening Classics

One portion per guest

Brioche Sub Maple Cured Hot Dogs - £10.00 + VAT per guest

British Bacon Rolls - £10.00 + VAT per guest

Box of Fries - £5.50 + VAT per guest

Evening grazing minimum order - 80% of your guest numbers

All prices quoted are subject to VAT.





EVENING GRAZING

Sweet Treats Table

Chocolate Chip Cookies
Salted Caramel Brownie Bites
Blondie Bites
Raspberry Muffins
Rocky Road
Millionaire Shortbread

Two options | £6.00 plus vat per guest
(evening grazing add on)

Cheese Table

Mixture of whole cheese and cut cheeses with accompaniments of crackers,
grapes, celery, chutneys, figs

Cheese from £14.00 plus vat per guest
(subject to cheeses selected)

Evening grazing minimum order - 80% of your guest numbers
All prices quoted are subject to VAT.

