

Ramside Event Catering

Brochure 2026

Foreword

We are proud to say we are Family Run North East Catering Company that wherever possible will use seasonal and local produce on all our menus.

Our chefs are very passionate about their food, however if you have a family favourite or choice that is not listed please let us know.

Nibbles tray

(Chef recommends 1 tray per 10 guest)

Pesto Glazed Baby Mozzarella Pearls (v), Root Vegetable Crisps (v)

Sun Blush Tomato and Olives (v), Honey Roasted Cashew Nuts (v)

Pitta Bread with Red Pepper Humus (v)

Canapés

(Chef Recommends 4 flavours per guest)

Cold

Fried Lobster Caesar Salad (supplement)

Carpaccio of Beef Fillet Dressed with Cream Cheese and Crispy Onions (supplement)

Chicken Liver and Black Truffle Mousse, Brioche Toast and Crisp Onion

Smoked Salmon and Chervil Roulade with Caviar and Chive

Whipped Goats Curd and Beetroot on Sour Dough Croustade (v)

Hot

Dijon Mustard Glazed Mini Cumberland Sausage

Spicy Tandoori Halloumi Skewers served with Mango Yoghurt (V)

Confit Duck and Hoi Sin Spring Roll with Spring Onion and Soy Dip

Teriyaki Beef Fillet Skewer with Wasabi Mayo

Mini Yorkshire Pudding Filled with Braised Brisket and Horseradish

Lemon Grass and Salmon Fishcakes with Wasabi and Lime Mayo

Tempura Battered King Prawn with Sweet Chili Jam

Sweet Chili and Thai Vegetable Samos with Sweet Chili Sauce (v)

Onion and Sesame Seed Bhaji with Mint Yoghurt (V)

Drinks Package

Bronze Package

A Prosecco or Bottled Lager on Arrival
A Glass of House Wine with your Meal
A Glass of Sparkling Wine for a Toast

Silver Package

A Prosecco or Bottled Lager on Arrival
Two Glasses of House Wine with your Meal
A Glass of Sparkling Wine for a Toast

Gold Package

Pimms on Arrival
Two Glasses of House Wine with your Meal
A Glass of Sparkling Wine for a Toast

Diamond Package

Champagne Cocktail on Arrival
Two Glasses of House Wine with your Meal
A Glass of Sparkling Wine for a Toast

Chef's Homemade Soups

Leek and Potato Broth with Parsley and Smoked Bacon Dumpling
Vegetable and Yellow Split Pea Soup with Chive Dumpling
Wild Mushroom and Black Truffle Soup with Tarragon Oil
Butternut Squash and Sweet Potato Soup with Chive Crème Fraiche
Plum Tomato and Fire Roast Pepper Soup with Basil Crouton
French Onion Soup with Gruyere Cheese Crouton
Ham Hock and Pea Soup with Ham and Parsley Dumpling
Classic Minestrone with Roasted Pancetta
Curried Cauliflower and Coconut Soup with Onion and Cardamon Bhaji

Starters

Smoked Haddock and Spinach Fish Cakes, Herb Salad and Tahini
Citrus Curried Salmon, Preserved Lemon, Capers and Black Pepper Ricotta
Smoked Salmon and Prawn Tian, Crushed Lime Avocado, Beetroot Gel with Sour
Dough Toast
Duo of Salmon Mousse, Lime and Chervil Mayo, Caviar and Rye Bread
Potted North Sea Crab, Herb and Lemon Salad with Wholemeal Soda Bread
Roast Chicken Tikka and Lettuce Heart Salad with Coriander and Lime Yoghurt Dressing
Smoked Chicken and Ham Hock Pressing, Apricot and Sage Puree, Micro Rocket and
Chard Salad with Toasted Brioche
Chicken Liver and Black Truffle Mousse with Beetroot and Caramelized Red Onion
served with Tarragon Toast
Chorizo and Manchego Crochets, Smoked Bacon Aioli with Micro Rocket Salad
Oak Smoked Duck Breast, Soft Duck Egg, Lemon Asparagus and Saffron Mayo
Charred Asparagus and Blacksticks Blue Cheese Tartlet, Roast Red Pepper & Rocket
Salad, Chive Oil (v)
Textures of Heritage Tomato & Beetroot, Whipped Black Truffle, Goats Curd and
Candied Walnuts (v)
Confit Tomato and Fire Roast Pepper Salad, Basil Glazed Mozzarella Pearls, Rocket
and Basil (v)
Caramelized Red Onion and Thyme Tartlet, Chicory, Blue Cheese and Watercress
Salad with Mustard Seed Dressing (v)

Intermediate course

Designed by our chefs to cleanse the palate and add a touch of decadence

Mango and Lime Sorbet with Lime Sherbet (v)

Blackcurrant and Kirsch Sorbet with Black Cherry Compote (v)

Green Apple and Calvados Sorbet with Apple Crisp (v)

Blood Orange with Gin and Tonic Sorbet (v)

Bloody Mary Gazpacho and Vodka Gel (v)

Lobster Bisque with chive oil (served hot) (Supplement)

Traditional Mains

Slow Roasted Locally Sourced Meats Served with Complementing Potatoes Seasonal Vegetables and Accompaniments

Roast Topside of Beef

Butter Roasted Turkey

Rack of Pork

Leg of Lamb

Roast Rib of Beef

Roast Sirloin of Beef

Mains

Fillet of beef wellington, horseradish mash, charred carrot puree, young vegetables, veal jus (supplement)

Brown ale braised beef, suet pie crust, root veg mash, dripping roast fondant, tender stem broccoli

Slow cooked & rolled feather blade of beef, marrow glazed fondant potato, honey glazed heritage carrots, charred baby leeks, port wine & baby onion jus

Corn fed Chicken breast stuffed with wild mushroom & truffle duxcel, cream cheese Gratian, pea & leek fricassee, port wine jus

Lemon thyme & garlic roast corn fed chicken, garlic sautéed baby potatoes, garlic glazed fine beans, baby onion jus

Chicken breast stuffed with tomato & basil mousse, sun blushed tomato gratin, basil cream sauce

Duo of lamb, herb crusted lamb shoulder roulade, minted lamb fagot, rosemary mash, garlic roast fine beans, red wine & rosemary jus

Roast rack of lamb, marjoram fondant, roast root vegetables, mint jus

Duo of pork, twice cooked pork fillet wrapped in smoked bacon, pigs cheek & apple bon bon, gruyere cheese dauphinoise, caramelized apple fondant, sage jus

Roast loin of pork, braised shoulder roulade, roast apple puree, fondant potato, cider sauce

Lemon & fennel roast salmon fillet, chive crushed baby potatoes, tend stem broccoli, tomato & caper coulis

Pan roast stone bass, sweet pea & spinach risotto, parmesan & chive

Oven baked halibut, heritage potatoes, samphire & mussel cream

Foraged mushroom & barley wellington, kale & heritage potato salad, tomato & lemon thyme sauce (ve)

Portobello mushroom Kiev, roast pepper & spinach salad, wild garlic & tomato coulis (v)

Quinoa stuffed bell pepper, basil roast baby potatoes, balsamic reduction

Garlic roast vegetable pithivier, garlic sautéed potatoes, kale, garden veg jus

Desserts

White chocolate & passion fruit cheesecake, raspberry & mint gel, cider toffee

Lemon & lime posset, summer berry comport, white chocolate & raspberry shortbread

Duo of chocolate brownie, banana textures, Chantilly cream

Peach & almond tart, vanilla pod cream, raspberry & elderflower puree

Dark chocolate & orange blossom mousse, toffee popcorn, bitter chocolate soil

Warm sticky toffee pudding, salted caramel sauce, cinder toffee ice cream

Vanilla pod baked cheesecake, chocolate & mint cream, summer berry comport

Dark chocolate & black cherry cheesecake, Chantilly cream, cherry puree

Rhubarb & green tea infused trifle, pistachio granola crumb

Vanilla & salted caramel brulle, freeze dried raspberry biscotti

Trio of Mini Desserts Choose 3 from above

Cheese and Sweets

Local & national cheese Selection

To include, chutney, figs, grapes, celery, tomatoes, walnuts, water biscuits, butter

Sweet Treats

Chocolate Dipped Strawberries

Homemade Fudge

Chocolate Truffles

Petit Fours

Macaroons

Coffee, Tea & Mints

Yorkshire tea, fresh brew coffee, chocolate mint cream
(herbal tea selection & alternative milk available on request)

Carved at the table Sharing platters

Why not let your guests play chef for their table, we will provide knife, carving fork, board, apron & even a tall chef's hat

Joints of either

Slow cooked topside beef, loin of Durham pork, glazed turkey crown, leg of lamb, sirloin of beef, rack of pork, rib of beef, whole roast chicken

All served with

Dripping roasties, panache of green veg, cauli cheese, honey glazed carrots & parsnips, jugs of proper gravy, yorkies, accompanying sauces.

Sharing Puds

served to the table 1 per table

Black Forest Gateau

Lemon Meringue Pie

Dark Chocolate Praline Torte

Pavlova

Deep Filled Apple Pie and Custard

Raspberry and Lime Cheesecake

Classic Banoffee Pie

Traditional Sherry Trifle

Chefs dessert tables

Why not let our pastry chefs create you a dessert table filled with homemade desserts for everyone some hot & some cold with a large centre piece

Tea, Coffee and Mints

Afternoon tea

Finger sandwich & wrap selection

(select 4)

Smoked salmon & lemon crème fraiche,
Smoked cheddar & caramelized onion comport, Roast sirloin horseradish & watercress,
Parma ham & sun blushed tomato mayo, Smoked pancetta camembert & rocket,
Beetroot salmon gravlax & lime mayo, Peppered beef black garlic mayo rocket

Scones

(Select 2)

Mixed Fruit, Smoked cheddar & chive, Smoked bacon & brie, Blacksticks blue & pear,
Cherry & white chocolate

All served with clotted cream, strawberry preserve, & butter

Savory

(Select 2)

Caramelized onion & sausage wellington, Fire roast pepper & brie tartlet, Prawn & cray
fish vol au vent, Leek & nettle quiche, Mini pork & apple pie, Black pudding & apple bon
bon

Sweet treat

(Select 4)

Summer berry trifle, Duo of chocolate & orange brownie, White chocolate & hazelnut
choux bun, Strawberry champagne cheesecake, Dark chocolate & black cherry delice,
Pistachio & vanilla macaron, Carrot & stem ginger cake, Lemon & blood orange posset

Bowl Food

(min 3 bowls per person)

Cold

Sesame Roasted Tiger Prawns with Asian Slaw with a Pomegranate and Cashew Dressing
Home Cured Scottish Salmon with Crème Fraîche, Dill Oil and Caviar
Chicken and Ham Roulade with Piccalilli and Toasted Brioche
Roasted Sweet Potato and Chickpea Falafel with Tahini Dressing (v)
Roasted Butternut Squash with Chicory and Blue Cheese Mustard Dressing (v)
Vegetable Salad with Roasted Pepper Hummus (v)

Hot

Pressed Lamb, Greens, and Mint Jelly
Chicken and Smoked Bacon Pie
Confit Duck Croquette with Lettuce and Pickled Vegetables
24hr Braised Brisket Beef with Root Vegetable Mash
Thai Spiced Noodles and Soy Glazed Duck Breast
Masala Glazed Chicken Skewer, Coconut and Mango Rice
Chimichurri Grilled Artichokes with Herb Polenta (v)
Tikka Marinated Cauliflower, Coconut Cream, Coriander and Pomegranate (v)
Roasted Sweet Potato and Spinach Dhal (v)

Sweet

White Chocolate and Raspberry Set Brulle
Triple Chocolate Brownie with Kirsh Glazed Cherries
Blackcurrant and Mascarpone Cheesecake
Miniature Seasonal Berry Pavlova
Pear and Almond Tart with Clotted Cream
Hazelnut Praline Choux Buns with Chocolate Sauce

Cold Fork Buffet

Please choose 4 meat/fish and 2 vegetarian options:

Pouched Salmon with Crème Fraîche and Pomegranate
Chicken liver & tarragon mousse
Charcuterie Platter
Antipasti Board
Smoked & poached Salmon
Fire roast pepper & brie tartlet
Blacksticks blue & leek quiche
Honey and Mustard Glazed Chipolatas
Crudité Pots
Rare Roast Beef with Horse Radish horseradish cream
Crayfish & king prawn Cocktail
Honey and Mustard Roast Ham

Served with Freshly Cut Rustic Breads

Please choose 4 from the following salad options:

Roasted Squash, Goats Cheese, and Crispy Sage
Fine Bean and Mangtout, Sun Blushed Tomato orange and Toasted Hazelnut
Fennel and Black Olive Slaw
Heritage Tomato, Basil Pesto, Bocconcini Mozzarella Salad
Char Grilled Aubergine, Tahini, Roasted Garlic Yoghurt, Fresh Mint and Red Chili
Preserve lemon and Coriander Hummus and Flat Bread
Baby potato, spring onion & grain mustard
Dressed garden leaf salad
Pearl cous cous, orange, fire roast pepper & basil
Quinoa & pomegranate
Thia noddle & sweet chilli

Hot Fork Buffet

Please choose 3 from the following option:

Chicken & apricot a la king, toasted almonds & roast red peppers

Macaroni Cheese Topped with Cajun spiced chicken & smoked bacon

Slow Cooked Beef with Red Wine and Chestnut Mushrooms

Baked Cumberland Sausages and Roasted Onion Thyme Gravy

Slow Cooked Moroccan Spiced Lamb and chick pea Tagine

Madras Spiced Chicken Thighs and Coriander Yoghurt

Slow Roasted Mushrooms with Haloumi and Parsley (V)

Roasted Butternut Squash Quinoa with Rocket and Salsa Verde (V)

Butterbean & Root Vegetable Tagine (V)

Wild Mushroom Pasta Bake (V)

Sweet Potato and Lentil Dhal (V)

Tikka Roasted Cauliflower with Mint Yogurt and Toasted Almonds (V)

All served with

Roasted Baby New Potatoes, Steamed Rice, or Couscous

and a choice of

Mixed Leaf Salad or Seasonal Mixed Vegetables

Desserts

(please choose 2)

Apple and Sultana Crumble with Custard

Dark Chocolate and Raspberry Tart

Lemon Meringue Pie

Chocolatey Chocolate Brownie

Chefs Seasonal Pavlova

Chocolate Mousse with Poached Berries

Blackcurrant Cheesecake

Sticky Toffee Pudding and Toffee Sauce

Gala buffet

Salad bar

Roasted Squash, Goats Cheese, and Crispy Sage
Fine Bean and Mangtout, Sun Blushed Tomato orange and Toasted Hazelnut
Fennel and Black Olive Slaw
Heritage Tomato, Basil Pesto and Bocconcini Mozzarella Salad
Char Grilled Aubergine, Tahini, Roasted Garlic Yoghurt, Fresh Mint and Red Chili
Preserve lemon and Coriander Hummus and Flat Bread

Cold display

Selection of charcutier & continental meats, olives, sun blushed tomatoes & artichoke hearts, chutneys, pickles & rustic bread
Lemon poached salmon, North Sea crevettes, beetroot cured smoked salmon, Northumberland smoked mackerel
Selection of hand rolled sushi served with soy sauce & wasabi

Hot selection

(Select 4 dishes)

Teriyaki beef with peppers, broccoli & spring onions, jasmine rice
Baked cod & tender stem broccoli, caper & lemon dressing
Moroccan spiced kofta, charred flat bread, tahini dressing
Paprika spiced vegetable Slovakia, flat bread & tzatziki dressing (v)
Char sui pork belly, stir fry Pak choi & broccoli, jasmine rice
Lemon glazed salmon, spinach & heritage potato salad, chive butter
Sweet potato & aubergine katsu curry (v)
Chorizo spiced meatballs, pesto glazed linguine, Napoli sauce

Dessert & cheese table

Section of hot & cold desserts created by our pastry team
Local & national cheese's served with grapes celery, chutney, biscuits

Finger Buffet

Selection of fresh cut bloomer Sandwiches and Wraps.
Pork Pie and Pickles.
BBQ Chicken skewers.
Lightly Spiced Potato Wedges with Garlic Mayonnaise.
Lamb Kofta Skewers with Mint Yoghurt.
Chipolata Sausages with honey & mustard.
Blue cheese & leek tartlet
Selection of afternoon tea style cakes

Paella

Chicken, Chorizo, Seafood Paella
cooked in front of your guests

Served with
House Salads
Patatas Bravas
French Breads Selection

Hand Carvery hot Sandwiches

Choose 2 from below

Slow Roast topside of Beef
Leg of Pork with Sausage & sage Stuffing
Turkey Crown with Cranberry stuffing
butternut squash & wild mushroom
wellington with Tomato Chutney (v)

Served with Jugs of proper Gravy,
Stotties, Roasted New Potatoes, House
Salad, Chunky slaw, spiced Pearl Cous
Cous Salad

Hog Roast

24hr Roasted whole Pig to Include
Garlic & duck fat roasties, House Salad,
Chunky slaw, spiced Pearl Cous Cous
Salad

Served with Jugs of proper Gravy,
Stotties, Apple Sauce and Stuffing

Barbecue

Menu 1

Angus Beef Burger
Honey and Lemon Chicken thighs
Chinese glazed pork belly
Cajun spiced med veg kebabs

All served with
Chunky slaw, House Salad, potato &
spring onion salad, Jacket Potatoes, Fried
Onions, Sauces and Dressing, Floured
buns

Menu 2

Select any 5 items from below

Half pound angus Beef Burger
Honey and Lemon Chicken Kebabs
Chinese Glazed pork belly
4 oz Rump Steak
4 oz Gammon Steak
Tandoori Spiced Chicken Thighs
Cumberland Rings
Kofta lamb Kebabs
Peri Peri Chicken drumsticks
Quorn Sausages (v)
Harissa Spiced Halloumi and
Vegetable Skewers (v)
Corn on the Cob (v)

All served with
Chunky slaw, House Salad, potato &
spring onion salad, Jacket Potatoes, Fried
Onions, Sauces and Dressing, Floured
buns

Street food stalls

We can offer a range of street food stalls
from around the globe

Greek gyros, loaded fried, Indian & Thai
curry, noddle bar, loaded dogs, gourmet
burgers, mac & cheese, Italian,