

Victoria O'Brien

CATERING



07815 551586



info@victoriaobrien.co.uk



www.victoriaobrien.co.uk



@victoriaobriencakesbakescatering



victoriaobrienLtd





Welcome from Victoria O'Brien

We are a Wincanton-based catering company established in 2019. We operate from a purpose-built commercial kitchen. We have built a strong reputation for quality home-cooked, delicious food and friendly customer service.

How Can We Help

Every catering event is so different; our aim is to guide you through the process as simply as possible. We work with you as a couple to choose a menu that meets your tastes, vision, and budget. Our menus are only an example of the foods that we offer. If you have a firm favourite dish that's not listed, we can of course build this into your menu quotation.

We assist you with your event timings, work alongside your other chosen suppliers, greet guests with a warming smile, welcome drink, canapés (if required), or simply direct your guests to your ceremony or reception location.

The Day Before

The day before your wedding, we arrive at the venue at around 13:00 or at a mutually agreed time. We set up your tables with table linen (if required), lay up your tables, and help you bring your vision to fruition. We set up our kitchen area and walk through your timeline, writing down any last-minute changes required.

Your Big Day

What you may not realise is that we are typically the first people to arrive at your chosen venue. We are able to troubleshoot most issues, assist other suppliers to their dedicated locations, or simply work with the venue owner or event coordinator.

We greet your guests, direct them to their required location, and provide welcome drinks while the kitchen staff put their last-minute touches to canapés and your event menu. We provide menus for the tables which detail any allergens within the menu for guests to peruse while at the table. We can cater for any dietary requirement and liaise with any guests discreetly.

Our staff serve your meals as per your agreed method, either directly to the table or guests can be served from a buffet-style table — whichever option meets your vision. During the food service, our team will top up water carafes and replenish wine supplies if required. We can serve toast drinks directly to your tables or have these in situ as your guests are seated, depending on your desired timeline. We serve freshly brewed coffee and Dorset tea at the end of the meal if you so wish.

Once the food element has been completed, our team will discreetly clear tables of any clutter, remove used napkins, empty glasses, and any table rubbish to ensure your venue and tables remain as clear as possible for any group or in-the-moment photographs.

We are more than happy to cut and serve any wedding cake, and if you so wish, we can prepare and serve any evening food. We often return the next day to clear any remaining table linen.

Canapés From The Farm

ROAST BEEF & YORKSHIRE PUDDINGS WITH
A HORSERADISH CRÈME FRAÎCHE

HONEY & MUSTARD MINI SAUSAGES

CHICKEN SATAY SKEWERS WITH PEANUT
DIPPING SAUCE

LAMB KOFTAS WITH A MINT RAITA

REAL CURE COPPA CHEESE & CHIVE SCONE

ORANGE AND GINGER GLAZED PORK BELLY

DUCK AND ORANGE PÂTÉ SERVED ON
CROSTINI

QUAIL'S EGG SCOTCH EGG WITH SPICED
TOMATO CHUTNEY

MINI BAKED POTATOES, BARBER'S 1833
CHEDDAR AND SMOKED BACON

Canapés From The Land

MOZZARELLA & CHERRY TOMATO SKEWERS
MARINATED IN BASIL OIL

BRIE & CRANBERRY TOAST

BEETROOT TARTE TATIN

CARAMELISED ONION, ROSEMARY & GOAT'S
CHEESE TART

WILD MUSHROOM, GARLIC & THYME
CROSTINI

AUBERGINE & PINE NUT FRITTERS WITH
ROASTED TOMATO SAUCE

INDIAN TREATS MINI ONION BHAJIS &
SAMOSAS WITH MANGO CHUTNEY

ARANCINI WITH A ROASTED TOMATO SAUCE

ROASTED TOMATO & BASIL PESTO CROSTINI

BARBER'S 1833 CHEESE & PAPRIKA STRAWS

HALLOUMI DIPPERS WITH ROASTED
TOMATO SALSA

Canapés From The Sea

SMOKED SALMON & CREAM CHEESE BLINIS

MERE FARM SMOKED TROUT, SPINACH &
CREAM CHEESE PINWHEELS

THAI FISH CAKES WITH SWEET CHILLI SAUCE

SUCCULENT KING PRAWNS WRAPPED IN
MANGETOUT, SERVED WITH A SWEET CHILLI
DIP

POACHED SALMON WITH DILL MAYONNAISE
CROUSTADES

MINI FISH & CHIPS WITH PEA PURÉE

Starters

REAL CURE DORSET CHARCUTERIE BOARD WITH MOZZARELLA, OLIVES, SUNDRIED TOMATOES AND GARLIC & ROSEMARY FOCACCIA.

BURRATA, ROASTED PEPPER PIPERADE, SOURDOUGH.

ARANCINI WITH A ROASTED TOMATO SAUCE AND PARMESAN CRISP.

SLICES OF MERE FARM SMOKED TROUT ON BLINIS WITH A DILL CREAM CHEESE **V.**

BEETROOT TARTE TATIN WITH BALSAMIC **V, VG, GF.**

CARAMELISED ONION, SOMERSET CHEDDAR & ROASTED CHERRY TOMATO TARTLETS SERVED WITH SEASONAL SALAD AND A BASIL DRESSING **V.**

CARAMELISED ONION & GOAT'S CHEESE TARTS WITH HERBY SALAD LEAVES AND BALSAMIC GLAZE **V.**

SATAY CHICKEN SKEWERS, LIGHTLY SPICED WITH RED CHILLI, SERVED WITH ROCKET SALAD AND MINT YOGHURT DIP **GF.**

HAM HOCK TERRINE SERVED ON CROSTINI WITH HOMEMADE PICCALILLI **GF.**

SEASONAL SOUPS.

Hot Main Meals

PLATED AND SERVED TO THE TABLE.

ROASTED TOPSIDE OF SOMERSET BEEF SERVED WITH ROAST POTATOES, HONEY ROASTED PARSNIPS, YORKSHIRE PUDDINGS, RED WINE GRAVY, HORSERADISH, AND SEASONAL VEGETABLES.

BEEF SHIN WITH A RED WINE & THYME SAUCE, BUTTERY MASHED POTATO, SEASONAL VEGETABLES, AND CRISPY SHALLOTS.

CHICKEN SUPREME WITH A CHOICE OF SAUCES, SERVED WITH NEW POTATOES AND SEASONAL VEGETABLES.

SAUCES:

- THYME & WHITE WINE GRAVY
- DORSET BLUE VINNY CHEESE SAUCE WITH CRISPY PANCETTA
- MUSHROOM, THYME & CREAM SAUCE

ROASTED LAMB RUMP SERVED WITH HERB-ROASTED NEW POTATOES, RED WINE JUS, AND SEASONAL VEGETABLES.

HERB-CRUSTED LAMB SERVED WITH BUTTERBEAN MASH, SEASONAL GREENS, AND FONDANT POTATO, FINISHED WITH A ROSEMARY & REDCURRANT JUS.

ROASTED DUCK BREAST WITH PLUM SAUCE, DAUPHINOISE POTATOES, AND SEASONAL VEGETABLES.

ROAST PORK WITH APPLE SAUCE, ROAST POTATOES, AND SEASONAL VEGETABLES PORK CHOP WITH POACHED PEARS.

PIE & MASH PICK YOUR PIES FROM THE SELECTION BELOW SERVED WITH CREAMY MASHED MINTED PEAS AND RICH GRAVY:

- STEAK & LOCAL ALE
- STEAK & DORSET BLUE VINNY
- CHICKEN, HAM HOCK & TARRAGON PIE
- POTATO, ONION, LEEK & CHEESE PIE

CONTINUED

Hot Main Meals

PAN-FRIED FILLET OF SEABASS WITH CRUSHED NEW POTATOES AND CREAMY LEEK & CHIVE SAUCE.

SALMON FILLET WITH TERIYAKI SAUCE AND SESAME SEEDS, SERVED WITH STIR-FRIED VEGETABLES AND NOODLES.

Vegetarian

Starters

ARANCINI BALLS WITH ROASTED TOMATO SAUCE

CARAMELISED RED ONION & GOAT'S CHEESE TART DRESSED LEAF

BEETROOT TARTE TATIN WITH DRESSED LEAVES

SEASONAL SOUP

Main

BEETROOT WELLINGTON WITH ROASTED BUTTERNUT SQUASH, SAGE & CHESTNUT STUFFING, SERVED WITH PORCINI MUSHROOM GRAVY, SEASONAL VEGETABLES, AND NEW POTATOES

SPINACH & RICOTTA CANNELLONI WITH DRESSED MIXED LEAVES

POTATO, LEEK & ONION CHEESE PIE

BBQ Menu 1

Meat

COLES BUTCHER'S SAUSAGES

COLES BEEF BURGER

FLAVOURED CHICKEN THIGH

Salads

TRADITIONAL COLESLAW

SUNDRIED TOMATO PASTA

MIXED DRESSED SALAD LEAVES

NEW BUTTERED POTATOES

TAYLOR'S BREAD ROLLS

CONDIMENTS

BBQ Menu 2

Meat

SLOW-COOKED BEEF BRISKET WITH BBQ SAUCE

FLAVOURED CHICKEN THIGH

PULLED PORK

Salads

TRADITIONAL COLESLAW

GREEK SALAD

ROASTED VEGETABLE COUSCOUS

DRESSED SALAD LEAVES

BUTTERED NEW POTATOES

TAYLOR'S BREAD ROLLS

CONDIMENTS

BBQ Menu 3

Meat

SLOW-ROASTED LAMB SHOULDER WITH SALSA VERDE

COLES BUTCHER'S SAUSAGES

FLAT IRON STEAK WITH CHIMICHURRI

Salads

DRESSED SALAD LEAVES

HERITAGE TOMATO, MOZZARELLA & BASIL SALAD

ROCKET, CAPER, BULGAR WHEAT SALAD WITH ORANGE

ROASTED HERBED NEW POTATOES

TAYLOR'S BREAD ROLLS

CONDIMENTS

All menu's come with a single dessert option followed by a tea and coffee station.

Cold Buffet Feast

SHARING BOWLS ARE BROUGHT TO THE TABLE TO ENCOURAGE GUEST INTERACTION. GUESTS CAN CHOOSE TWO MEAT OPTIONS, ONE FISH OR VEGETARIAN OPTION, AND FOUR SALADS, SERVED WITH TAYLOR'S BREAD BASKET AND COTSWOLD BUTTER.

From The Farm

RARE ROASTED SOMERSET TOPSIDE OF BEEF.

HONEY & MUSTARD ROASTED WILTSHIRE GAMMON.

PULLED PORK (SERVED HOT).

FLAT IRON STEAKS WITH CHIMICHURRI (SERVED HOT).

CORONATION CHICKEN.

CHICKEN WITH TARRAGON MAYO.

From The Sea

WHOLE DRESSED SALMON WITH DILL AND LEMON CRÈME FRAÎCHE.

SWEET CHILLI SALMON.

PRAWN COCKTAIL.

SALMON & BROCCOLI QUICHE.

From The Land

ROASTED VEGETABLE TART.

DORSET BLUE VINNY & CARAMELISED ONION QUICHE.

BARBER'S 1833 CHEDDAR & TOMATO QUICHE.

AUBERGINE, SUNDRIED TOMATO & OLIVE TART.

Salads

TRADITIONAL COLESLAW.

RAINBOW TOMATO & BASIL SALAD WITH GARLIC & BASIL OIL.

MOZZARELLA, BASIL & TOMATO SALAD.

ROASTED MEDITERRANEAN VEGETABLES, WITH COUSCOUS AND A MINT & CORIANDER DRESSING.

ORANGE, ROCKET, SPELT & CAPER SALAD.

BULGUR WHEAT & QUINOA SALAD WITH FETA, POMEGRANATE IN A LEMON & HERB DRESSING.

CAESAR SALAD WITH BACON LARDONS, GARLIC & HERB CROUTONS, AND SHAVED PARMESAN.

GREEK SALAD – FETA, BEEF TOMATO, RED ONION AND CUCUMBER.

BEETROOT & FETA SALAD WITH A MUSTARD & HONEY DRESSING.

GRIDDLED COURGETTE, GREEN BEAN & ARTICHOKE SALAD.

PESTO PASTA SALAD SERVED WITH SPINACH & TOASTED PINE NUTS.

LUXURY MIXED LEAF SALAD WITH ROCKET AND CHOICE OF MUSTARD & HONEY DRESSING OR PARSLEY & GARLIC DRESSING.

ROASTED HERBY NEW POTATOES.

NEW MINTED OR PARSLEY BUTTERED POTATOES.

SINGLE DESSERT OPTION, FRESH FILTER COFFEE, AND DORSET TEA.

puddings

LEMON POSSET WITH SHORTBREAD HEART.

TIRAMISU.

RASPBERRY MERINGUE ROULADE.

LEMON CURD ROULADE.

ETON MESS.

VANILLA CRÈME BRÛLÉE.

RASPBERRY & WHITE CHOCOLATE CHEESECAKE.

BISCOFF CHEESECAKE.

LEMON & GINGER CRUNCH.

SUMMER FRUITS MERINGUE.

STICKY TOFFEE AND GINGER PUDDING.

CHOCOLATE BROWNIE.

TART AU CITRON WITH RASPBERRY COULIS AND CRÈME FRAÎCHE.

SEASONAL CRUMBLE WITH CUSTARD.

CHEDDAR STRAWBERRIES WITH CLOTTED CREAM.

PANNA COTTA WITH BERRY COMPOTE.

CHEESE BOARD (ADDITIONAL SUPPLEMENT) – BARBERS 1833 CHEDDAR, DORSET BLUE VINNY, SOMERSET BRIE, CRACKERS, CHUTNEY & GRAPES.

Evening Food

Butties & Baps:

BACON ROLLS.

HOT DOGS.

FISH FINGER SANDWICHES.

PULLED PORK WITH STUFFING AND APPLE SAUCE.

Bowls (served in disposable, street-food style bowls):

BEEF CHILLI & RICE.

CHICKEN CURRY & RICE.

Cheese Table or Tower:

PERFECT FOR EVENTS WHERE DINNER IS SLIGHTLY LATER AND GUESTS MIGHT GET PECKISH. BEAUTIFULLY STYLED, THIS IS A GREAT FILLER FOR YOUR EVENING GUESTS. ALL OUR CHEESES ARE SOURCED FROM THE WEST COUNTRY, WORKING DIRECTLY WITH THE SUPPLIERS.

- BARBER'S 1833 CHEDDAR
- SOMERSET BRIE
- DORSET BLUE VINNY
- GODMINSTER CHEDDAR HEARTS
- WHITE LAKE GOAT'S CHEESE

ALL SERVED ON BOARDS WITH BASKETS OF BISCUITS, BREADS, AND OUR HOMEMADE CHUTNEYS, CHILI JAM, GRAPES, AND CELERY.

Children's Menu

CHILDREN (UNDER 12 YEARS OF AGE).
SMALLER PORTIONS OF THE MAIN MEAL OPTIONS, CHARGED AT HALF
PRICE.

SAUSAGE & MASH WITH SEASONAL VEGETABLES.

CHILDREN'S LUNCH BOX:

SANDWICH, CHICKEN GOUJON, CUCUMBER & CARROT STICKS WITH
HUMMUS, SAUSAGE ROLL, FRUIT SKEWER, CHOCOLATE BROWNIE, AND A
POT OF JELLY

Boards

Real Cure Charcuterie & Local Cheese Table.

SERVED WITH OLIVES, BREADS, CRACKERS, CHUTNEY, AND FRUITS.

Picnic Board

SAUSAGE ROLLS, SCOTCH EGGS, LOCAL CHEESES, OLIVES, BREADS,
CRACKERS, CHUTNEY, CRISPS, DIPS, CRUDITÉS, AND FRUITS.

The Bigger Buffet

SAUSAGE ROLLS, CHICKEN GOUJONS, PORK PIES, INDIAN PLATTER,
SPRING ROLLS, CRISPS, DIPS, AND CRUDITÉS.

ALL CROCKERY, PLATES, NAPKINS, AND KNIVES ARE INCLUDED IN THE
PRICING.

