



WEDDING AND EVENT CATERING

LADOCK, CORNWALL

2024/2025



ABOUT US

RAD Catering is a family-run business providing outside catering using high-quality local produce. Benefitting from years of experience within the food and hospitality industry, we aim to showcase the fantastic food our beautiful county has to offer.

We pride ourselves on using the best locally-sourced produce available, whilst committing to reducing the impact on the environment. Our menus are seasonal and, wherever possible, we make everything in-house from scratch.

Darren has been a chef for 23 years, managing kitchens at some of Cornwall's top food offerings such as St Michaels Resort, Bedruthan, The Scarlet and The Nare Hotel. His passion is to create delicious food, executed to the highest possible standard working together with experienced and talented chefs.

We believe that eating should not only be an enjoyable occasion but also a sociable one and we have a variety of menus which range from a super casual, festival, street food style, to a more traditional 3-course sit down meal to suit your requirements.

We can also create bespoke menus to suit your event needs and are happy to work together with you, to make your day as special as it can be.

CANAPÉ MENU

LETS GET THIS PARTY STARTED

Little nibbles with big flavour - delicious canapés for your guests to enjoy and get their taste buds going.

Pick **five** of the following for your guests;

- Crispy chicken fillets with BBQ sauce
- Smoked ham hock terrine with red onion chutney
- Mini beef wellington
- Asian duck salad
- Lemon and garlic king prawn skewer
- Smoked salmon crostini with herb cream cheese
- Spiced cauliflower fritters (v/vgo)
- Tomato and mozzarella arancini with basil pesto (v/vgo)
- Olive palmiers with roast garlic aioli (vg)
- Whipped feta crostini with pea and mint (v/vgo)
- Red onion marmalade & blue cheese tartlets (v)
- Parmesan and truffle zeppole doughnuts (v)
- Tomato, basil and olive bruschetta (vg)
- Profiteroles filled with wild mushroom pate (v)
- Mini scones with jam and clotted cream (v)

v - vegetarian

vo - vegetarian option

vg - vegan

vgo – vegan option (with alterations)



SHARING BARBEQUE MENU

BIG, BOLD, FIRE-COOKED FOOD

For a laid back style of eating, our sharing boards are perfect for people who want to grab a plate and tuck in.
Served in the middle of the table for people to help themselves to whatever they want.

STARTERS

Choose **three** from the following for all of your guests;

- Selection of charcuterie meats
- Thai style Cornish chicken salad
- King prawns with lemon & garlic
- Crispy Cornish hake bites with lemon mayonnaise
- Vietnamese chicken wings with crispy onions, spring onion & lime
- Roasted chorizo and hummus
- Baked camembert with red onion marmalade (v)
- Falafel with beetroot hummus (vg)
- Cauliflower pakora with mint raita (v)
- RAD marinated olives (vg)

Starters are served with fresh focaccia and dressed leaves

MAINS

Choose **three** from the following for all of your guests;

- Smoked free range chicken thigh with harissa & garlic yogurt
- Smoked Cornish sausage with honey and mustard glaze
- 12 hour low and slow pulled pork shoulder with smoky BBQ sauce
- 12 hour slow smoked lamb shoulder with salsa verde
- 12 hour smoked Cornish beef brisket with BBQ sauce
- Moving Mountains Vegan sausages
- King prawn and chorizo kebabs
- Charred Cornish mackerel fillet with chervil & lemon butter
- Smoky cauliflower with salsa verde (vg)
- Charred spiced aubergine with pomegranate and chimichurri (vg)
- Courgette and halloumi kebabs with mint & chilli dressing (v/vgo)
- Cajun spiced butternut squash with lemon, olives & pine nuts (vg)
- Garlic and thyme roasted field mushrooms (vg)

Mains are served with flatbreads and pickles

SALADS/SIDES

Choose **three** from the following for all of your guests;

- RAD Slaw with tangy cider vinegar and mustard dressing (vg)
- Charred calabrese, slow roasted tomatoes, mozzarella & basil dressing (v/vgo)
- Courgette, fine bean and feta with mint dressing (v/vgo)
- Sweet potato and peach with lentils and rocket, sumac & maple dressing (vg)
- Beetroot and plum with spinach, spring onion and extra virgin olive oil (vg)
- Herb and butter new potatoes (v/vgo)
- Cajun spiced sweet potato wedges (vg)
- Garden leaf salad with mustard dressing (vg)
- Pearl couscous with mint & lemon dressing (vg)
- Harissa roasted butternut squash with spiced chickpeas & lime yoghurt (v/vgo)

SHARING BARBEQUE MENU CONTINUED

BIG, BOLD, FIRE-COOKED FOOD

For a laid back style of eating, our sharing boards are perfect for people who want to grab a plate and tuck in. Served in the middle of the table for people to help themselves to whatever they want.



DESSERTS

Choose **three** from the following for all of your guests;

- Summer berry Eton mess (v/vgo)
- Toasted almond panna cotta
- Chocolate brownie (v/vgo)
- Cream filled profiteroles with either salted caramel or chocolate sauce (v)
- Tonka bean zeppole doughnuts (v)
- Lemon meringue tartlets (v)
- Passionfruit posset (v)

TRADITIONAL MENU

CONTEMPORARY, FLAVOURSOME, PLATED FOOD

For a more formal style of eating, this menu would be individually served by our experienced staff.

STARTERS

Choose **three** from the following for all of your guests;

- Smoked Cornish duck with beetroot, orange and hazelnuts
- Spiced crispy squid, Asian style slaw with pineapple & miso dip
- Gin cured bass and Cornish crab tian with pickled fennel, samphire & focaccia croute
- Beetroot & goats cheese cannelloni, candied walnuts, apple salad and rye bread (v)
- Heritage tomato tart with rustic pesto and olive tapenade (v/vgo)

MAINS

Choose **three** from the following for all of your guests;

- Slow braised beef cheek with truffled celeriac fondant
- Roasted Cornish chicken breast with dauphinoise potatoes and a mushroom & bacon bourguignon sauce
- Roasted Cornish hake fillet, herb crushed potatoes & pesto cream sauce
- Wild mushroom risotto, Keltic Gold cheese, crispy shallots & rocket (v/vgo)
- Roasted butternut squash, wild rice and cashew nut pilaf, raisin puree & caper dressing (v/vgo)

Mains are served with a selection of seasonal mixed vegetables

DESSERTS

Choose **three** from the following for all of your guests;

- Sticky toffee pudding with date puree, butterscotch sauce & clotted cream (v/vgo)
- Passionfruit crème brulee, tropical fruit salsa & micro coriander (v)
- Rosewater panna cotta, macerated strawberries and pistachio croquant
- Blueberry & lemon meringue nest with clotted cream and elderflower (v/vgo)
- Triple chocolate brownie torte , fresh raspberries, raspberry gel & vanilla crème fraiche (v/vgo)

EVENING MENU

QUICK AND EASY, READY TO GRAB

Our easy-eating evening food menu is perfect for keeping you guests going throughout the evening, served buffet style for your guests.

Choose **one** from the following for all of your guests;

- Pulled pork baps with pickled cucumber, chilli jam & spring onions
 - Jumbo Cornish big dogs with pickled cucumber, ketchup, mustard & crispy onions (vgo)
 - Freshly baked Cornish pasties (vo)
 - Bacon or sausage baps
 - Crispy hake baps with tartar sauce
 - Tomato & Mediterranean vegetable risotto (vg)
- OR
Macaroni Cheese (v)

With a choice of 5 of the following toppings:

- Smoked Bacon
- Chorizo
- Chicken thigh
- Parmesan cheese (v)
- Capers (vg)
- Crispy onions (vg)
- Pesto (v/vgo)
- Candied walnuts (vg)
- Olives (vg)



Individual dietary requirements catered for upon request