

Tailored Menus,
Perfectly
Personalised for
You

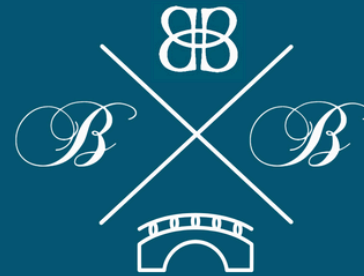


BRIDGER BROTHERS
CATERING

We're thrilled to bring you a culinary experience that celebrates flavour, creativity, and the joy of sharing exceptional food.

As a family-owned venture, the Bridger brothers pour our heart and expertise into every dish, ensuring that each event we cater becomes a memorable feast.

Explore our array of carefully crafted delectable menus to elevate your gatherings and leave a lasting impression.



BRIDGER BROTHERS
CATERING

Contact Us

check us out
on Facebook
and Instagram

Visit

www.bridgerbrotherscatering.com

Email

hello@thebridgerbrothers.com



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Bronze Package

Starting at £35 per person

Looking for a classic buffet with appetiser platters? This one's for you!

Our most affordable option and great for large parties, this option comes with:

- Personalised selection of high-quality dishes
- Separate tables for gluten-free/vegan/other dietary requirements
- Individual dish labels and information

Silver Package

Starting at £50 per person

If you want a more formal, sit down dinner service, you'll want our silver package.

This 2 or 3 course option comes with:

- A bespoke menu, designed for your requirements
- Hors d'oeuvres
- A professional team of waiting staff

Gold Package

Starting at £75 per person

Wanting to go all out? For something truly spectacular, whether it's a 7-course taster menu, speciality ingredients or themed dishes, the sky's the limit with our gold package.

- A pre-wedding meeting with our Executive Chef to go through all the details
- Completely personalised service to your individual specifications
- Complimentary finishing touches

Wedding breakfast

Starting from £15 per person

What better way to get your special day off to the best start, than with a bespoke wedding breakfast?

Your wedding day isn't just about the ceremony, from beginning to end, it's all about you and your celebrations start from when you wake up!

We can offer a customised service, whether you want full English, continental, 3-course (who doesn't love pudding for breakfast?) or something that fits with your theme, we'll work with you to create something unique.

Smoker BBQ

Starting from £35 per person

Imagine the rich aroma of slow-cooked meats and the tantalising flavours of our BBQ smoker, adding a distinctive charm to your wedding. Perfect for outdoor or rustic-themed weddings, our BBQ smoker service provides an exceptional culinary experience that your guests will love.

Hen and Stag Party Catering

Make your hen or stag party unforgettable with Bridger Brothers Catering! Specialising in creating bespoke culinary experiences, we ensure that your celebration is filled with delectable food, exceptional service, and memorable moments.

Why Choose Bridger Brothers for Your Hen or Stag Party?

Customised Menus: Our expert chefs craft personalised menus to suit your tastes and theme, whether you're looking for elegant hors d'oeuvres, a gourmet sit-down meal, or a lively buffet.

Unique Dining Experiences: From cocktail receptions to BBQs, we offer a variety of dining styles to match your party vibe.

Enjoy interactive food stations, themed dishes, and creative presentation that adds flair to your event.

Seamless Service: Our professional staff is dedicated to providing seamless service, ensuring that you and your guests can relax and enjoy the festivities. We'll handle everything from setup to cleanup.

Celebrate your hen or stag party in style with Bridger Brothers Catering. Contact us today to start planning your unforgettable event!

Breakfast sample menu

Eggs Benedict on toasted sourdough.

Eggs Florentine on toasted sourdough.

Eggs Royale on toasted sourdough.

Smashed Avocado and roasted cherry vine tomatos on toasted sourdough.

Tradional Full Cooked Breakfast - Eggs (fried, scrambled or poached), Blackpudding, Bacon, Hashbrown, Baked beans, Mushrooms, Cherry Tomatos and a side of toasted sourdough.

Vegi/vegan breakfast with Eggs (fried, scrambled or poached) or scrambled tofu, fried Dolce, Spinich, Hashbrown, Baked beans, Mushrooms, Cherry Tomatos and a side of toasted sourdough.

sweetcorn and spinach fritters with sauteed mushrooms, roasted pepper, roasted cherry vine tomatos and avocado

Fondant Potato on tomato concasse and sauteed spinich with fried polenta and Dulce crisp.

Porrage with mixed berry compot

Hors d'oeuvres sample menu

Salmon and dill mousse puffs

Prawn, avocado, and cream cheese puffs

Mini Scotch eggs with black pudding

Beetroot and duck bites in a water crust cup

Lamb, goat's cheese, and caramelised red
onion in a potato shell

Cajun sweet potato and aubergine in a
potato shell

Crab and caviar crostinis

Wild mushroom, Parmesan, and truffle
tartlets

Honey and soy-glazed tofu with sesame
seeds

Buffet Sample menu

Pork and apple pie

Venison sausage rolls

mini scotch eggs with black pudding

Beetroot and Duck watercrust bites

roasted Lamb, goats cheese and
caramelised red onion in a potato shell

cajun sweet potato and aubergine in a
potato shell

tomato basil and pepper tartlets

wild mushroom, parmesan and truffle
tartlets

smoked trout and chilli mousse puffs

cheese platter

cupcakes

mini tiramasu

lemon tartlets

fruit platter

Sit Down Dining sample menu

Starters

Honey and soy glazed sesame seed tofu in a
chilli and ginger sauce

Pork belly with piccalilli, charred apple, red
cabbage, red wine jus topped with crackling

Smoked haddock and chilli tartare with
sautéed bean shoots and black bean and soy
sauce

Mains

Pan-seared sea bass with carrot purée, garlic
crushed new potatoes and sautéed sea herbs

Confit duck with potato rösti, heritage
carrots, plum and red wine reduction and
tenderstem broccoli

Spiced courgette fritters with lightly fried
courgette flower, sautéed cherry tomatoes
and lemon drizzle

Desserts

White chocolate and raspberry cheesecake
with cream

Sticky toffee pudding with salted caramel
sauce and ice cream

Chardonnay poached pear with a mango

