

# Stable Yard Catering

FOOD MENUS 2026

*food that gets you talking...*





# CREATED BY OUR FAMILY FOR YOURS

*Our ethos is to provide  
'food that gets your guests talking'  
to create a relaxed and unique dining experience.*

Our dedicated team has been built around this ethos and we hope to have the opportunity to delight you and your guests with our fresh and exciting approach to event catering.

Nothing is too much trouble for our team who aim to create extraordinary dishes, organise unforgettable events and provide exceptional service.

Bride  
to be



# YOUR PLANNING GUIDE

## MENUS AND PRICES

Our menus are released each year so the current menus can be used to give you an idea of what we can do.

As a minimum, we require you to select daytime and evening food for your guests to ensure that there is sufficient food served throughout the day.

If your wedding is beyond 2026, we recommend adding approximately 10% per year to our current menus as our supplier costs can fluctuate.

Please note, all food must be provided by Stable Yard Catering.

## TASTING EXPERIENCE

Following the release of our menus, we will be in touch with a list of tasting dates and how to book your place.

Our tasting experience is designed to showcase a wide variety of options from our menu such as canapés, tasters from our more informal menus and also a selection of plated dishes, to give you a good overview of the quality and presentation of our food.

The bar will be open throughout the event for you to purchase your favourite tipple and a complimentary wine tasting will also be available on the night.

Our dedicated catering team will be on hand to answer any questions you may have.



## YOUR PLANNING GUIDE

Once our menus have been released, we will be in touch to invite you in for your tasting.

Following your tasting:  
Your proposal will be created detailing your food and drink choices and payment plan.

2 weeks after receiving  
your proposal:  
Your 1st instalment invoice is due and you will be asked to sign our terms and conditions to confirm your booking with us.

4-6 weeks to go:

Your dedicated Catering Coordinator will request your final details.

3 weeks to go:

You will send all of your final details back to us so that we can finalise your proposal and make sure that everything is perfect!

2 weeks to go:

Your final instalment invoice is due to be paid. No further amendments to made following this point.









# SOMETHING TO GET YOU STARTED

## BAR SNACKS

£14.50 per person

Delivered to the bar area at 12.45pm  
- includes a bottle of ice-cold beer.

Selection of bacon and sausage baps served  
with Heinz tomato ketchup  
and HP brown sauce.

## FARMHOUSE SHARING PLATTER

£19.50 per person

Delivered to the bar area at 12.45pm  
- includes a bottle of ice-cold beer.

Artisan breads, pork pies, homemade  
sausage rolls and mature cheddar  
wedge served with wholegrain mustard  
and chutney

## BOTTLES & JUICES

If you would like to order additional  
bottles of fizz, beers or soft drinks  
please contact us for prices.

## PAMPER ROOM BRUNCH

£18.50 per person

Delivered to the Pamper Room at 10.30am  
-includes a glass of Bucks Fizz.

Selection of bacon and sausage baps served  
with Heinz tomato ketchup  
and HP brown sauce  
Selection of miniature pastries  
Chocolate-dipped strawberries and  
marshmallows.

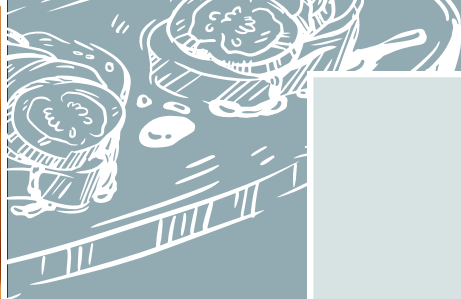
*If you are staying at the venue the night before,  
the breakfast included in your room rate can be  
served as the Pamper Room Brunch instead  
-just let us know!*

## ANTIPASTI SHARING PLATTER

£23.50 per person

Delivered to the Pamper Room at 10.30am  
-includes a glass of Bucks Fizz.

Artisan breads, deli meats, mozzarella balls,  
olives, sun-blushed tomatoes  
and chocolate-dipped strawberries.



# CANAPÉS

*If selecting canapés, you must cater for all adult guests.*

Pick any of the canapés listed below

3 FOR £9.50 • 4 FOR £11.50 • 5 FOR £13.50

## MEAT

Buttermilk chicken bites  
with ancho dip

Mini Thai pork meatball  
with nouc cham

\*Mini beef burger  
with bacon jam

Pulled pork fritter  
with apple gel

Honey-glazed chipolata  
sausage with wholegrain  
mustard

\*Lamb and fennel kofta  
with pomegranate  
and Greek yogurt

## VEGETARIAN

Chaat bomb with tamarind  
and chickpeas (\*Ve)

Babaganoush on flatbread  
with lemon and olive oil (V)

Tomato and basil  
bruschetta (Ve)

Garden herb arancini  
with black garlic  
mayonnaise (Ve)

Gruyère  
and potato tartlet (V)

Fried squash gnocchi  
with sage (V)

\* surcharge per person £1.50

## FISH

Beetroot-cured salmon blini  
with horseradish cream

\*Scallop with pea purée  
and herb crumb

Prawn koliwada  
with coriander yoghurt

Smoked mackerel pate  
with cucumber and dill

Sesame prawn toast  
with satay sauce

Scampi and chip  
with caper and gherkin  
emulsion

DIETARY KEY: V- vegetarian, V\*-can be vegetarian, Ve- vegan, Ve\*- can be vegan





# THE MAIN EVENT

Our menus have been designed to keep things simple for you when selecting your perfect menu!  
We can cater for all styles of dining, whether you wish to have a traditional sit-down meal or are looking for something more informal.

## 3-COURSE MENU

Select 1 of each starter, main and dessert for your guests- we require you to select a minimum of 3-courses.

## CHOICE MENU

If you wish to offer your guests a choice of dishes there is a surcharge of £5 per head per course.  
To offer all 3-courses as a choice menu, the surcharge will be discounted to £12 per head.  
A maximum of 2 dishes per course can be offered to your guests to choose from.  
A pre-order of your guest's choices must be provided alongside your final details.

## SHARING MENU

Select which sharing meal you would like, followed by a sharing dessert.  
Our sharing dishes are delivered on platters and bowls to the centre of the table.

## STREET FOOD OR BARBEQUE

Select your preferences as detailed on each menu, followed by 3 miniature desserts.  
Your guests will be called up a table at a time to the stalls to avoid any unnecessary queues!

## DIETARY REQUIREMENTS

All special dietary requirements will be catered for separately. We can adapt most of our dishes to suit any dietary requirement, but where this is not possible, we will suggest a suitable alternative. For any severe or airborne allergies, we will omit the specific ingredients from all dishes selected throughout the day. Although we don't operate a nut-free kitchen, we can provide nut-free dishes for your menu.

DIETARY KEY: V- vegetarian, V\*- can be vegetarian, Ve- vegan, Ve\*- can be vegan



# STARTERS

£15 PER HEAD

£16 PER HEAD

£17 PER HEAD



HAM HOCK CROQUETTE  
pickled vegetables and piccalilli

CREAM OF TOMATO SOUP  
pistou and basil oil (V, Ve\*)

WINCLE ALE RAREBIT  
toasted crumpet  
and homemade 'Branston' (V)

CHESTNUT AND  
TRUFFLE PÂTÉ  
Melba toast (V, Ve\*)

ROAST VINE TOMATOES  
whipped feta, pesto  
and crisp croute (V, Ve\*)

BLACK TREACLE  
CURED SALMON  
beetroot and sour cream

TOMATO AND MOZZARELLA  
ARANCINI  
basil dressing  
and semi-dried tomatoes  
(V, Ve\*)

WALDORF SALAD  
mixed leaves  
and blue cheese dressing  
(V, Ve\*)

ROAST BUTTERNUT SOUP  
pumpkin seeds and chipotle oil  
(V, Ve\*)

CHICKEN AND CHORIZO  
smoked paprika, chargrilled  
peppers and toasted croute

SOLE VÉRONIQUE  
green herb oil

PEA AND HAM SOUP  
crème fraîche (V, Ve\*)

BURRATA  
olive oil, toasted sunflower  
and pumpkin seeds and  
crostini (V)

GARLIC WILD MUSHROOM  
crème fraîche,  
mushroom reduction  
and toasted brioche (V, Ve\*)

NDUJA, PESTO AND  
MOZZARELLA (V\*)  
sourdough and  
whipped feta and honey







# MAINS

£29 PER HEAD

£32 PER HEAD

£35 PER HEAD



**ROAST CHICKEN BREAST**  
Parmentier potatoes, tomato  
and smoked chilli sauce,  
charred vine tomatoes

**DUO OF SAUSAGES**  
mashed potato,  
crushed garden peas  
and red onion gravy

**BRAISED BEEF CHEEK**  
mashed potato, root  
vegetables and stout jus

**BACON LOIN**  
Champ potatoes, mornay  
garden peas and roast carrot

**PEA RISOTTO**  
pine nut crumble, mascarpone  
and basil oil (V, Ve\*)

**BUTTERMILK CHICKEN  
SCHNITZEL**  
Parmentier potatoes,  
sliced carrots  
and lemon and sage butter

**ROAST COD LOIN**  
rice noodles, shichimi  
seasoning, shredded oriental  
vegetables and spring onions

**BEEF SHIN**  
hasselback potatoes,  
smoked streaky bacon,  
roast shallots, tenderstem,  
and bourguignon sauce

**MAPLE GLAZED PORK CHOP**  
boulangerie potatoes, fine  
beans, roasted squash, apple  
purée and cider jus

**BREADED AUBERGINE**  
basmati rice, shredded greens  
and katsu sauce (V, Ve\*)

**RARE-ROASTED  
RUMP OF BEEF**  
rosemary and garlic roast  
potatoes, Yorkshire pudding,  
honey-roasted carrot, kale and  
bone Madeira jus

**HERB CRUSTED SALMON**  
saffron fondant potato,  
broccoli florets and dill velouté

**RUMP AND SHOULDER  
OF BRITISH LAMB**  
crushed new potatoes,  
king oyster mushroom  
and salsa verde

**SLOW COOKED  
PORK CHEEK**  
sweet potato mash, dried  
fruits, kale and pan jus

**ROASTED MAPLE AND  
THYME CELERIAC STEAK**  
white bean mash  
and charred romano pepper (Ve)



## DESSERTS

£14 PER HEAD

£15 PER HEAD

£16 PER HEAD



WARM BISCOFF  
COOKIE TART  
caramel sauce  
and vanilla ice cream (V)

BRAMLEY APPLE CRUMBLE  
spiced rum steeped raisins  
and vanilla custard (V, Ve\*)

JAFFA CAKE  
VANILLA SPONGE  
blood orange jelly  
topped with chocolate delice

TRADITIONAL PAVLOVA  
mixed berry coulis  
and raspberry dust (V, Ve\*)

STRAWBERRY AND  
ELDERFLOWER FOOL  
vanilla crèmeux and Amaretti  
biscuit

BASQUE CHEESECAKE  
caramel sauce  
and drunken sultanas (V)

CHOCOLATE DELICE  
chocolate soil  
and Madagascan vanilla cream  
(V, Ve\*)

WARM LEMON PUDDING  
Chantilly cream  
and fresh raspberries (V)

STICKY TOFFEE PUDDING  
bonfire toffee sauce, caramel  
ice cream and popping candy  
(V, Ve\*)

TIRAMISU  
classic Italian dessert (V)

PARIS BREST  
praline and chocolate  
namelaka, hazelnuts and  
Crème Anglaise

BILLIONAIRES  
PANNA COTTA  
sable biscuit  
and sea salted caramel

MILK CHOCOLATE  
SPHERE  
dark cocoa sauce  
and meringue (V)

PISTACHOUX  
raspberries  
and Crème Anglaise

ETON MESS PARFAIT  
black cherry meringue (V)









## CHILDREN'S MENU

£19.00 PER HEAD  
(pick 1 dish per course)

The perfect menu for the 'little ones' aged  
10 and under. Includes unlimited cordial.

### STARTERS

CHEESY GARLIC BREAD  
with a sour cream dip  
(V, Ve\*)

CRISPY POTATO SKINS  
with garlic mayonnaise (V, Ve\*)

HUMMUS AND VEGETABLE STICKS  
(Ve)

MELON  
with seasonal berries (Ve)

### MAINS

HOMEMADE BREADED  
CHICKEN GOUJONS  
with potato wedges and peas

TOMATO AND BASIL PASTA  
with garlic bread (V, Ve\*)

PORK SAUSAGES  
with cheesy mash  
and gravy

MARGHERITA PIZZA  
with potato wedges (V, Ve\*)

### DESSERTS

FRESHLY BAKED  
WARM CHOCOLATE BROWNIE  
with vanilla ice cream (V)

SELECTION OF ICE CREAM  
(Ve\*)

SEASONAL FRUIT SALAD  
(Ve)

FILLED COOKIE POT (V)



# BBQ MENU

£62.00 PER HEAD  
(£25 PER CHILD)

You have the option of indoor  
BBQ-style food or an outdoor BBQ  
(weather permitting)

## MAINS

(choose four)

Peppered beef minute steak  
Chipotle and jalapeno hot dog  
Monterey jack cheeseburger  
Tandoori chicken thigh  
Ginger chilli chicken kebab  
Garlic butter king prawns  
Lamb kofta

## SIDES

*all of the below is provided*

Buttered corn on the cob  
(V, Ve\*)  
Creamy slaw (V, Ve\*)  
House salad (V, Ve\*)  
New potato salad (V, Ve\*)  
Selection of homemade bread  
(Ve)

## DESSERTS

(choose three)

*all of the below desserts are vegetarian*

Raspberry Eton mess  
Baked, brownie chocolate cheesecake  
Scones, clotted cream, strawberry preserve  
Spiced carrot cake muffin with clementine icing  
Baked Biscoff cookie indulgence  
Ruby chocolate Madeleine  
Salted caramel chocolate brownie  
Lemon posset  
Mini fruit pavlova  
Rocky road tart  
Traditional chocolate profiterole

## VEGETARIAN

*vegetarian/vegan guests will be served their own portion of the following mains:*

Tahini flavoured aubergine (Ve)  
Charred halloumi, piquillo pepper and salsa (V, Ve\*)  
Beetroot falafel slider (Ve)  
Field mushroom with blue cheese (V, Ve\*)

We require all children to  
have the BBQ if choosing  
this option.







# SHARING DISHES

£62 PER HEAD  
(£25 PER CHILD)

Choose one style  
of sharing main  
and one sharing dessert.

An informal, family-sharing style of wedding breakfast where large sharing dishes are placed on the tables for your guests to enjoy, creating a relaxed style of dining and allowing the food to take centre stage.

*(minimum 30, maximum guest numbers 150)*

## THE ROAST

(choose one meat)

Roast rump of beef and Yorkshire pudding

Roast pork loin, crackling and apple sauce

Leg of lamb studded with garlic and  
rosemary and mint sauce (£3 per head surcharge)

Roast turkey crown, pigs in blankets  
and caramelised onion stuffing

*served with roast potatoes, buttered greens, red cabbage,  
creamed cauliflower cheese and jugs of gravy*

Vegetarian option: root vegetable wellington (Ve)

**Why not add Yorkshire puddings, creamy mashed potatoes  
or pigs in blankets for just £1.50 per head?**

We require all children to  
have the sharing menu if  
choosing this option

## THE SMOKEHOUSE

*all of the below is provided*

Texan-style beef short-rib

Buttermilk fried chicken strips

BBQ pulled pork

Chipotle and jalapeno sausage

*served with house slaw, buttered corn,  
pit beans and skin-on-fries*

Vegetarian selection: vegetarian corndog (Ve),  
frickles (Ve) and pulled BBQ jackfruit (Ve)



## THE TUSCAN

Creamy Tuscan-style chicken  
Meatballs in a rich red wine sauce

*served with Parmentier potatoes, orzo pasta, buttered greens,  
bowls of parmesan and garlic flatbread*

Vegetarian option: baked aubergine parmigiana (V, Ve\*)

## THE INDIAN

House butter chicken  
Keema aloo curry

*served with fragrant pilau rice, garlic and coriander naan,  
balti chips and poppadoms and dips*

Vegetarian option: black-eyed bean dahl (Ve)

## THE MEDITERRANEAN

Harissa and lemon chicken thigh  
Chorizo, white bean and tomato cassoulet

Peach, feta and mint salad

Roast beetroot salad

Labnah with honey and herbs

Parmentier potatoes with sweet, smoked paprika

Flatbreads

Vegetarian option: smoked aubergine, peppers, walnuts  
and pomegranate (Ve)

## SHARING DESSERTS

(choose one)

Chocolate brownie platter

*a mixture of mini brownies: "Mars bar" brownie, "Jammie Dodger"  
blondie and Lotus biscuit and cream cheese brownie  
served with Chantilly cream*

Afternoon tea platter

*scones, clotted cream and jam, lemon drizzle cake, carrot cake*

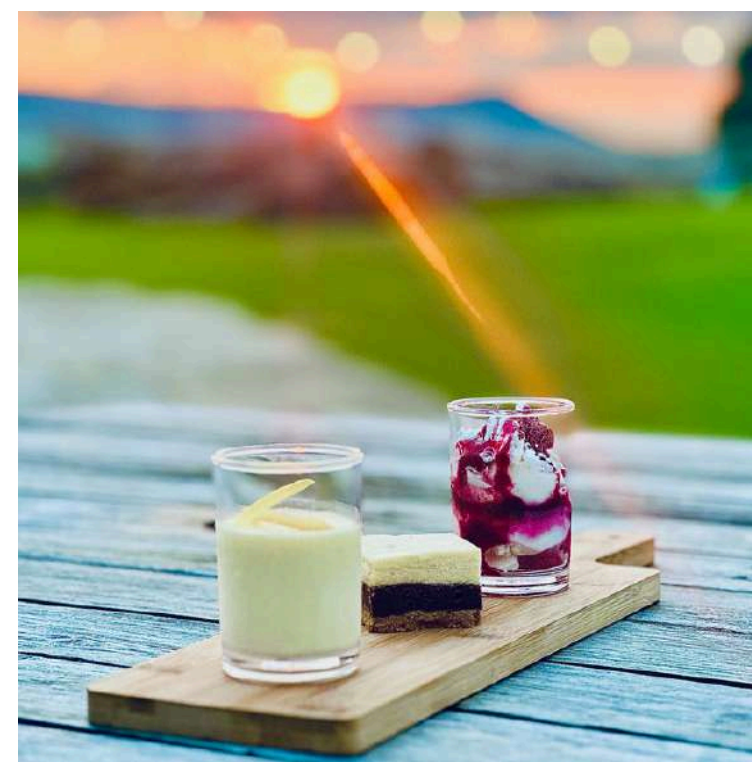
Choux pastry platter

*salted caramel éclair, raspberry and  
white chocolate choux bun, Paris-Brest*

Duo of mini brioche doughnuts

*pick two fillings: S'mores, rhubarb and custard,  
caramel pecan, blueberry cheesecake, spiced apple crumble*







# DAYTIME STREET FOOD

MINIMUM 50 ADULTS

£60.00 PER HEAD  
(£25 PER CHILD)

Choose two main stalls and  
three miniature desserts.

## FISH AND CHIPS

WINCLE ALE BATTERED COD LOIN

*served with chunky chips, mushy peas, tartar sauce  
and a charred lemon wedge*

Vegetarian option: vegetable fritter (Ve)

## PIE AND MASH

(choose one)

BEEF AND ALE

CHICKEN AND MUSHROOM PIE

*served with creamy mashed potatoes, crushed minted peas,  
crispy onions and gravy*

Vegetarian option: triple cheese and onion pie (V, Ve\*)

We require all  
children to have  
street food if  
choosing this option

## PIZZA

(choose two)

PIZZA SLICE

*served with potato wedges and a roquette salad*

Pepperoni - pepperoni, salami and roquito pepper

Margherita - mozzarella, cherry tomatoes and basil (V, Ve\*)

Funghi - wild mushrooms, shallot and gorgonzola (V, Ve\*)

Roasted butternut squash- *sage, feta and balsamic dressing* (V, Ve\*)

Coast - *anchovy, prawn, black olive, caper and spinach*

Quattro formaggi - *classic four cheese pizza* (V)

Meat feast - *mince beef, sausage, red onion and bacon*

Vegetarian option: please make sure one of your choices  
is marked (V)

## BURGERS

(choose one)

### BONE MARROW BEEF BURGER

*smoked streaky bacon,  
Monterey jack cheese, brioche bun*

### SPICED LAMB BURGER

*crispy onion bhaji, raita,  
mango chutney, naan bread*

### FISH DOG

*fish finger, mushy peas, hot dog roll*

### KATSU CHICKEN BURGER

*lightly pickled carrot, curried mayonnaise,  
brioche bun*

*all served with fries*

Vegetarian option: bhaji burger, raita,  
mango chutney, floury bap (Ve\*)

## FLATBREADS

(choose one)

### CHICKEN GYROS, PORK SOUVLAKI OR LAMB KOFTA

*served with fries, tzatziki, sweetcorn relish,  
cabbage and onions and Greek salad*

Vegetarian option: halloumi and pepper (V, Ve\*)

## DESSERT STALL

(choose three)

*all of the below desserts are vegetarian*

Raspberry Eton mess

Baked double chocolate cheesecake

Scones with clotted cream, strawberry preserve

Spiced carrot cake muffin with clementine icing

Pecan pie

Prosecco and strawberry jelly

Salted caramel chocolate brownie

Lemon posset

Mini fruit pavlova

Rocky road tart

Ruby chocolate profiterole







## ENHANCEMENTS

### TEA & COFFEE

#### STATION

£2.50 per head  
(minimum 50%)

*cater for a percentage of your  
guests with this option*

#### TABLE SERVICE

£3.50 per head  
(maximum of 80 guests)

*all adult guests are required to  
be catered for with this option*

#### HOMEMADE BISCUITS

£1.50 per head

### PRE-DESSERT COURSE

£4.95 per head  
choose from:

#### HOT CHOCOLATE AFFOGATO

*vanilla ice cream topped  
with luxurious hot chocolate*

#### SGROPPINO

*Lemon sorbet with prosecco*

#### MANGO LASSI


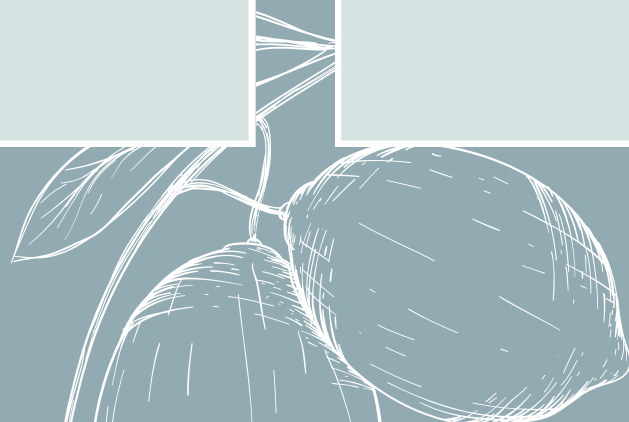
*mango blended with yoghurt,  
milk and ice*

### CHEESE TOWER

We have teamed up with a local, artisan cheese supplier to be able to offer you three hand-selected 'cake of cheese' packages for your special day!

See our 'Cheese Brochure' for more information and prices. All prices are subject to change at the beginning of each year, so please bear this in mind.

Offered in addition to your evening food.





# STABLE YARD SPUDS

## EVENING FOOD

Prices quoted for the evening food menus are based on your guests having had a substantial daytime meal and therefore the evening food menu is offered in addition to the main wedding breakfast.

We recommend that you cater for 100% of your evening guests to ensure that all guests are well-fed. If you wish to cater for less than this, we will cater for a minimum of 80% of your total evening guests but please note, we cannot cater for more on the night should your chosen food run out.

# EVENING STREET FOOD

£17.50 PER HEAD Choose one stall



*A selection of evening snacks  
served from a street food station*

## FISH AND CHIPS

### FISH GOUJONS

*served with chips, mushy peas, homemade tartar sauce  
and lemon wedge*

Vegetarian option: vegetable fritter (Ve)

## LOADED CHIPS

(choose one)

### BBQ PULLED PORK

### BEEF CHILLI WITH CHEESE AND JALAPEÑOS

Vegetarian option:  
mushroom, spinach and chickpea curry (Ve)

## PIZZA

(choose two ensuring one is marked with a V)

### PIZZA SLICE

*served with potato wedges and roquette salad*

Pepperoni - pepperoni, salami and roquito pepper

Margherita - mozzarella, cherry tomatoes and basil (V, Ve\*)

Quattro formaggi - classic four cheese pizza (V)

Meat feast - mince beef, sausage, red onion and bacon

## FLATBREADS

(choose one)

### CHICKEN GYROS

### PORK SOUVLAKI

### LAMB KOFTA

*served with fries, tzatziki, sweetcorn relish,  
cabbage and onions and Greek salad*

Vegetarian option: halloumi and pepper (V, Ve\*)



## INDIAN

(choose one)

HOUSE BUTTER CHICKEN (MILD)

LAMB DOPIAZA (MEDIUM)

*served with basmati rice,  
onion bhaji and garlic naan bread*

Vegetarian option: black-eyed bean dahl (Ve)

## THAI

THAI GREEN CHICKEN CURRY

*served with fragrant sticky rice  
and prawn crackers*

Vegetarian option: Thai green curry (Ve)

## HOT DOGS

FRANKFURTER HOT DOG

*served with American mustard, ketchup, crispy onions and fries*

Vegetarian option: vegetarian corn dog (V, Ve\*)

## BURGERS

(choose one)

BONE MARROW BEEF BURGER

*smoked streaky bacon and Monterey jack cheese*

KATSU CHICKEN BURGER

*lightly pickled carrot and curried mayonnaise*

*served with fries, American mustard, ketchup and dill pickles*

Vegetarian option: vegetarian burger (V, Ve\*)

## MAC AND CHEESE

TRUFFLED MAC AND CHEESE

*topped with a parmesan crumb  
and BBQ pulled pork*

Vegetarian option: BBQ pulled jackfruit (V, Ve\*)







# CARVED MEAT STATION

£19.50 PER HEAD

A traditional evening food option,  
offering a choice of meats  
accompanied with a selection of sides

## MEATS

*all served on a floured bap*  
(choose two)

Slow roasted pork

Roasted topside of beef (cooked  
medium)

Roast turkey crown

Marmalade glazed ham

Vegetarian option:  
Sweet potato burger (Ve)

## CARBS

(choose two)

Jewelled rice salad (Ve)

Potato salad, chive, red onion and  
shallot (V, Ve\*)

Couscous, roasted Mediterranean  
vegetables (Ve)

Pesto conchiglie pasta  
and cherry tomatoes (V, Ve\*)

## SALADS

(choose two)

Rainbow slaw (V, Ve\*)

Roasted cauliflower  
and red onion (Ve)

Greek salad (V, Ve\*)

Mixed house salad (V, Ve\*)

## HOT BAPS

Tray served around the room,  
so the party doesn't have to stop!

£11.00 PER HEAD

***Add chips for just  
£4 per head!***

choose one filling:

*served on a floured bap, sauces served separately*

Sausage and bacon baps (selection of both)

Roasted topside of beef, caramelised onions

Roast turkey crown, stuffing, cranberry sauce

Pulled slow-roasted pork, apple sauce

Vegetarian option: vegetarian sausage bap or  
hummus and roasted pepper bap (Ve)





# ELEVATE YOUR EVENT

## PRE- WEDDING MEAL

Are you staying at Heaton House Farm or nearby the night before the big day? Why not start the celebrations early with a relaxed, delicious meal in the Old Stable Yard Restaurant – or head down the hill to our cosy sister venue, The Knot Inn, in the beautiful village of Rushton Spencer.

Great food, good vibes, and the perfect start to your wedding!

Get in touch with our team for more information.

## DINING DECOR

Our classic white crockery and silverware come as standard – but why stop there? Add some sparkle and style to match your venue decor with premium tableware options. Ask our team for a custom quote and explore upgrades like:

*Luxe Linen*

*Statement Charger Plates*

*Elegant Glassware*

*Stylish Cutlery*

Let's make your tables unforgettable!











We can't wait to be a part of  
your special day!

*stableyardcatering.co.uk | [events@stableyardcatering.co.uk](mailto:events@stableyardcatering.co.uk)  
Heaton House Farm, Rushton Spencer,  
Macclesfield, Cheshire, SK11 0RD*

