



Catering

at
TRINITY HOUSE
2025

PORTFOLIO
— EVENTS CATERING —



Portfolio EC2 promise an event that is *planned to perfection*, delivering a seamless process and an **unforgettable occasion**, from start to finish.

Working alongside Portfolio Events' award winning team, the City Team is led by seasoned event professionals who have a wealth of experience in catering; working within many of the City's historic venues and livery halls, they are well versed in the customs and traditions of the capital.

Portfolio EC2 provide event management and catering services at some of the most renowned venues in the City and its surrounding Home Counties. Whether it be for a corporate conference, a livery dinner, a wedding or celebration, Portfolio EC2's highly trained Chefs offer traditional city cuisine with a modern twist, using only the best seasonal produce and ingredients from local suppliers to create the perfect dishes for your event.

Exemplary food and faultless service are our focus, while we always endeavour to exceed every expectation. We look forward to being of service.



THE 2025
WEDDING
INDUSTRY AWARDS

**NATIONAL
WINNER**

Why choose us?

01.

We champion quality seasonal British food, locally grown and reared where possible, all of our meats carry the red tractor hallmark.

02.

We make most of our food in house, we bake bread, butcher our meat, make our own sausages and burgers and have a dedicated team of pastry chefs making all of our fabulous desserts, pastries and world famous chocolate brownies.

03.

We invest in our people, all of our team are extensively trained in a number of key modules, first aid, allergens, food safety, fire marshall training, licensing and of course customer service.

04.

The team at Portfolio Events love working events and have vast and varied hospitality experience. We love putting smiles on faces and will always go that extra mile to impress.

05.

We work with local food charities making nutritious ready meals for the homeless and families in food poverty. For every dinner that we serve to your guests we will make, package and deliver a meal to those that really need it.

*Begin
your
culinary
journey...*



Prices

With great attention to detail, we can ensure your event is planned to perfection and that it is a stress-free occasion, from start to finish.

WEDDING BREAKFAST £80.00 per head +VAT

Based on 50-74 guests

75 – 100 guests: £78.00 +VAT per head

101 – 130 guests: £76.00 +VAT per head

Package Includes:

- Free private menu tasting at our Kettering Office
- Menu tasting in our London office incurs an additional charge of £400.00 plus VAT
- Three course classic menu
- Tea/coffee & petit fours
- All catering hire & white or ivory linen
- Front of house team & catering manager
- Private chef & kitchen brigade

ALL PRICES ARE PLUS VAT. STAFF MEALS (MAIN COURSE ONLY) FOR PHOTOGRAPHERS, MUSICIANS ETC. ARE PRICED AT £22.50 +VAT PER HEAD.



House Canapés

Crispy Pork balls, apple puree, pickled apple

Smoked salmon mousse, tattie scone, caviar

Chicken, tarragon, grain mustard terrine, chive aioli

Beetroot and goats cheese tartlet, pickled beetroot (V)

Sweet Potato, Leek and Feta Frittata (V)

£14.00 + VAT per head

Wedding Breakfast

Please choose 1 starter, 1 main course and 1 dessert from the options below. Vegetarian and dietary requirements will be catered for separately.

APPETIZER

Artisan bread rolls with butter

STARTER

Terrine of Suffolk ham, piccalilli vegetable salad, shaved sourdough

Sticky lamb meatballs, Puy lentils, sherry vinaigrette, mint, basil, apricot, pomegranate dressing

Marinated Butternut carpaccio, pine nuts, pickled fennel, crispy sage, radish (Ve)

Home-smoked duck breast, mushroom ketchup, torched baby onions, pickled mushrooms, onion seed cracker

Leek and potato soup, crispy leeks (Ve)

Pickled beetroots, whipped Golden Cross Goat's Cheese, blackcurrant and ruby beetroot purée (V)

Warner's Gin cured 'chalk stream' trout, cucumber, lemon crème fraîche, caper berries, lemon gel

Supplement of £2.00 per head + VAT

MAIN COURSE

Pan seared chicken supreme, roasted new potatoes, samphire, broad beans, baby onions, smoked bacon, crème fraîche

Pan-roasted belly of British pork, crispy crackling, red cabbage, grain mustard mash, charred sweetheart cabbage, Saxby's Cider sauce

Feather blade of British beef, 'bubble and squeak', glazed carrot, tender stem broccoli, baby onions, lardons, chestnut mushrooms, red wine jus

Roasted breast of Suffolk chicken, caramelised gratin potatoes, carrot purée, leek fondant

Seared Scottish Salmon, cream-split dill sauce, champ potato cake, wilted cabbage

Confit duck leg, parsnip puree, hash brown, wilted kale, parsnip crisps

Slow home-roasted tomato risotto, heritage carrots, seared king oyster mushrooms (V)

Summer vegetable gnocchi, pea puree, rocket, feta (V)



DESSERT

Sticky toffee pudding, rum toffee sauce, candied dates, vanilla ice cream

Raspberry and white chocolate cheesecake, meringue, raspberry gel, micro basil

Salted caramel chocolate tart, whipped vanilla cream

Lemon posset, home baked all-butter shortbread, berries, compote, meringue

Eton Mess, British strawberries, vanilla whipped cream, meringue, berry compote

Treacle tart, Devonshire clotted cream

Lemon and lime meringue pie



Children

(3-10 YEARS)

This can be a smaller version of your chosen menu or something more child friendly from the following. Starter options available on request. 2 years and under are free of charge.

MAIN COURSE

Plain lean pork sausages (80% pork, locally sourced), low salt mash and Heinz baked beans

Fish goujons, potato wedges and peas

Roasted vegetable tomato pasta

Roasted chicken breast, low salt mash and chicken gravy

DESSERT

Chocolate brownie and ice cream

Fresh strawberries jelly and ice cream

£27.50 + VAT per head

Upgrade Options

CANAPÉS

£3.50 + VAT per Canapé

- Seared steak with horseradish cream
- Yorkshire puddings with rare roast beef
- Duck croquettes, plum sauce
- Fish & chips, tartare sauce
- Scallop, pea puree, ham shard
- Smoked salmon and spring onion tartlet
- Tomato and mozzarella arancini (V)
- Goats cheese, caramelised red onion, thyme tartlets (V)
- Oxford blue, quince jelly, welsh cake (V)



STARTERS

£4.50 + VAT per head

- Orkney Scallops, cauliflower purée, roasted cauliflower, pickled florets, Granny Smith apple
- Evesham asparagus, soft poached 'Abbey Farm' hens egg, herb and vine cherry tomato dressing (V)
(Available through April, May, June, and early July)

Sharing platters – Serrano ham with melon and figs, herb crusted salami, Iberico chorizo, sun blush tomatoes, stuffed olives, torn buffalo mozzarella with fresh basil, tzaziki, salsa and houmous

MAIN COURSE

£6.50 + VAT per head

- Rump of Welsh lamb, slow-roasted breast, confit potato, roasted onions, baby gem, peas, rosemary jus
- Roasted fillet of British beef, red wine jus, port shallot, fondant potato, pea puree
- Pan roasted fillet of Stone bass, salsa verde, couscous salad, house dressing

DESSERTS

£4.50 + VAT per head

- Mint chocolate delice, mascarpone, waffle shards, white chocolate
- Apple and cinnamon tarte tatin, vanilla ice cream
- Tiramisu, kirsch black cherries, cherry compote, cappuccino mousse



Upgrade to a choice menu

£6.00 + VAT per head

Delight your guests by offering a personalised dining experience. With a selection of 3 starters, 3 mains, and 2 desserts, your guests can choose their preferred dishes in advance, ensuring a memorable meal tailored to their tastes.

Sharing Platters

To each table, served on large wooden boards for guests to help themselves. Please select one meat and one vegetarian option. Vegetarian will be plated separately and served directly to your vegetarian guests.

SHARING PLATTERS MAIN COURSE

Supplement £5.50 + VAT per head

Harissa chicken roasted with olives, lemons, whole garlic cloves, herbs and homemade tzatziki

Roast rib of beef with a garlic and herb crust

Honey grain mustard and lemon glazed ham

Roasted pepper filo tartlet with balsamic marinated red onions, topped with grilled goats cheese and thyme (Ve)

Beetroot, goats cheese, red onion and thyme tarte fine (V)

'HOST A ROAST'

Choose between sirloin of beef, leg of pork, roast chicken, roasted leg of lamb studded with rosemary and garlic

SALADS

Full menu available on request

Greek tomato salad cherry tomatoes, black olives, feta cheese and basil

Sticky chilli carrots crumbled goats cheese, pomegranate seeds

Roasted cauliflower cumin, coriander and spring onions

Baby spinach, fresh garden peas and feta cheese salad with a simple mint dressing

Potatoes with spring onions and chives in a light mayonnaise dressing

Baby new potatoes served hot with butter

Olive oil roasted new potatoes with sea salt, cracked black pepper and rosemary

Evening Food

Only applicable when booked in conjunction with your wedding breakfast.

BACON BUTTIES OR SAUSAGE BAPS

£9.50 + VAT per head

Served with bottles of ketchup and brown sauce

HOT PORK ROLLS

£11.00 + VAT per head

Served with apple sauce, stuffing and crackling

CHEESE & CHARCUTERIE BOARD

£12.75 + VAT per head

Mixed cheeses, cured cold meats, fresh crudities with a selection of dips, selection of biscuits, homemade chutneys, fresh breads, and butter

FISH & CHIPS

£13.50 + VAT per head

Served with ketchup and tartar sauce

'PIMP MY CHILLI'

£14.50 + VAT per head

Beef chilli, vegetable chilli, grated cheese, guacamole, salsa, soured cream, rice, nachos

SAVOURY & SWEET CREPES

£14.50 + VAT per head

Savoury crepes served with smoked ham and/or mature cheddar, roasted mediterranean vegetables

Sweet crepes served with lemon juice & sugar, Sliced bananas or berry compote, chocolate sauce

EVENING BUFFET BBQ

£21.00 + VAT per head

Homemade beef burgers

Pork, apple, and herb sausages

Chicken skewers marinated in lime and fresh herbs

Kebabs of grilled halloumi, cherry tomatoes and shallots marinated in balsamic vinegar (v)

A selection of salads





The *Drinks*

To take away the hassle, we are able to supply one of our drinks packages to include reception drinks, wine during the meal and the toast drink. These are fully inclusive, therefore include the glassware, service, chilling and disposal of the bottles.

CHAMPAGNE RECEPTION

£47.25 +VAT per head

House wine, jugs of iced water during dinner, Champagne toast with the speeches

PROSECCO RECEPTION

£29.50 +VAT per head

House wine, jugs of iced water during dinner, Prosecco toast with the speeches

'PROSECCO COCKTAIL' RECEPTION

£31.50 +VAT per head

House wine, jugs of iced water during dinner, Prosecco toast with the speeches

PIMMS RECEPTION

£29.50 +VAT per head

House wine, jugs of iced water during dinner, Prosecco toast with the speeches

We'd be delighted to put together bespoke packages should you have your own ideas.

Reception drinks are based on 2 drinks per head and assume a maximum reception period of 1.5 hours.

Soft drinks of Orange juice and Elderflower presse are included.

Table wine is based on half a bottle of wine per head and is based on PE house wines.

The *Bar*

Portfolio Events can operate your bar for you if required, we provide a comprehensive range of drinks at reasonable prices (bar tariff available on request) and friendly staff to ensure the evening runs smoothly.

The bar can operate as a cash bar with your guests paying for their own drinks or you may wish to run a "tab" for all or part of the evening.

There is no charge for operating the bar however we will require a minimum bar spend of £1250* If we do not take this, we ask you to make up the difference.

*Dependant on number of guests, timings and requirements.

Provide *Your Own*

If you would like to supply all the drinks for during the day – reception drinks, wine during the meal and the toast drink, we would happily serve these for you.

Service charge @ £10.00 per head + VAT

This cost includes – 1 glass during reception, 2 wine glasses or 1 wine glass and 1 water glass per setting, 1 flute for toast, drinks set-up, trays, ice, staff for service and water bottles (to be filled from a water source you supply). We will also chill all of your drinks and be responsible for the disposal of empty bottles.



PORTFOLIO
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Specialists in *the art* of events & catering.

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