




















Dip Station Menu

The Dip Station offers something a bit different, but quite fun. A selection of hot and cold dips served buffet style for people to help themselves. It looks great all together - really colourful and inviting.

Dips

- Cheesy caramelised sweetcorn and bacon (hot)   
- Spinach and Artichoke (hot)(v)   
- Jalapeno Popper (hot)(v)   
- Tex-mex borlotti bean (hot)   
- Mississippi Sin dip (a delicious combination of cheese, ham and onion) (hot)   
- Sour cream and chive (v) 
- Spicy salsa(v)
- Guacamole (v)
- Hummus(v) 

Accompaniments

- Crudités - a colourful selection including carrots, celery, red and yellow peppers
- Tortilla chips 
- French bread 
- Spicy chicken wings (hot)*

* 50 pence supplement per person

Mini Dessert Station

Shot glasses of popular desserts so guests can pick and choose a little something sweet:

- Chocolate mousse  
- Lemon posset 
- Eton Mess  
- Raspberry Fool  
- Lemon Cheesecake   

Food Allergy/Intolerance Key:



Dip Station Menu

- iii) Egg and products thereof
- iv) Fish and products thereof
- v) Peanuts and products thereof
- vi) Soybeans and products thereof
- vii) Milk and products thereof (including lactose), except:
- viii) Nuts (namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut)) and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin)
- ix) Celery and products thereof
- x) Mustard and products thereof
- xi) Sesame seeds and products thereof
- xii) Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L (litre) in terms of the total SO₂ which are to be calculated for 12 products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
- xiii) Lupin and products thereof
- xiv) Molluscs and products thereof (for example mussels, clams, oysters, scallops, snails and squid)



Postponement/Cancellation

If you need to postpone your event please let us know as soon as possible by telephone and confirm in writing, you can use your entire deposit amount toward your new date as long as it is rescheduled within six months. Sadly we cannot refund if you cancel within seven days of the event. Many hours go into the planning of your event to ensure its success, often months before it occurs. We have most likely refused additional events for that day and cannot recoup those we have turned away.

Continued overleaf ...

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Other Terms and Conditions

Rates, prices and discounts published online, in catalogues, lists, mail shots, advertisements and other documents issued by Cherry Catering Company are subject to variation at any time without prior notice.

- In order to maintain and ensure compliance with food safety hygiene and health and safety legislation and regulations the Client shall not itself provide or engage any person organisation or firm other than the Cherry Catering Company to provide catering services at the premises on the event date unless agreed in writing by the Client and Cherry Catering Company prior to the event date.
- Whilst Cherry Catering Company maintains statutory insurance cover, it accepts no responsibility for any loss, injury, damage or breakage caused by any of its staff. The liability of Cherry Catering Company for a failure to fulfil any contract shall be limited to a waiver of any charges due by the client.
- When Cherry Catering Company are prevented by circumstances beyond their control from fulfilling their obligations, Cherry Catering Company will, by notice in writing to the client, terminate the Contract and return to the client any balance of the payment on account remaining after settlement of all or any costs, expenses or liabilities howsoever incurred in respect of the proposed provision of the services.
- Cherry Catering Company confirms that they have and will maintain appropriate Public Liability Insurance. A copy of the certificate is available upon request. Cherry Catering Company follows strict Hazard Analysis and Critical Control Point guidelines for all food production, handling, storage and distribution and dealings with clients and their guests. Their policy, based on these guidelines, restricts the service of foodstuffs to a maximum of four hours after being removed from refrigeration. Cherry Catering Company advise that all food must be consumed within two hours of initial serving. Therefore any food consumed more than two hours after being served is at the client's discretion and therefore becomes the client's responsibility. When Cherry Catering Company use the client's or third party's kitchen facilities to provide services to the client, the facilities, where possible, will be thoroughly reviewed before the event as part of the planning process. If the facilities are unavailable or found to be unsuitable on the event date for any reason then Cherry Catering Company will accept no liability for cancellation of the event.
- The payment by the Client (or any person on the client's behalf) of any fees, expenses, or other costs shall be taken as acknowledgment and acceptance by the client of these terms and conditions.