



About The Orde Food Company

At The Orde Food Company we have built up an enviable reputation for innovation, reliability and exceptional quality in catering and event management. Set up in 1979 by Gill Orde the company is now run by her son Christian. We pride ourselves on delivering a bespoke service which embraces the true spirit of the party, allowing you to relax and enjoy all the fun of the party with the assurance of seamless service

Our Food

Our menus are developed to reflect ongoing trends and availability of quality seasonal produce, as we passionately believe in sourcing our ingredients as locally and ethically as possible.

We have been recognised by a host of industry and national awards for our commitment to catering excellence. We are the Herald Rural Family Business of the Year 2014, CIS Excellence Independent Event Caterer Finalist 2012 & 2014, Best Independent Contract Caterer – Hospitality Awards 2012, Best Caterer Finalist - Scottish Event Awards 2015 and 2016.



Event Caterer of the Year – Highly Commended 2015

All published prices are estimated and include VAT.



Weddings with The Orde Food Company

At The Orde Food Company we want to help you create the most magical day of your life. Whether your wedding or civil partnership is large or small, traditional, retro, rustic or quirky, we want to make sure that it is truly memorable. We never forget that it's your big day and will work with you to create a truly unique occasion to remember whatever your style of wedding.

From arrival receptions, afternoon teas and wedding breakfasts to evening buffets, picnics or late night snacks, your special day will be safe in our hands.

We work with some of the most beautiful venues in Scotland and the North of England so know exactly where to go to create the wedding you've always dreamt about – from romantic winter weddings in majestic Scottish castles complete with candlelit tables and roaring log fires; rustic country weddings in a field or on a hilltop, opulent marquees or a simple celebration at home or another of your favourite places. The food will be fabulous and we can even help create some unique dishes with your own personal twist.

From the moment you contact us we will work with you every step of the way. Firstly, before we provide an estimate we provide an in person or video consultation, depending on your location. For marquees we follow up with a site visit for the marquee pitch, where all number of fine details can be confirmed. Finally, we can invite you to our tasting room on the outskirts of Kelso in the Scottish Borders (terms and conditions apply). With your wedding day all planned to the last detail you can relax and enjoy the run up to the most special day of your life.

Call us on Tel: 01573 229150 or get in touch
by email on eat@ordefood.com

We look forward to hearing from you.



Canapé Menu Suggestions

Set canapé menus

2021 – £10.00 | 2022 – £11.00 | 2023 – £12.00

Spring

Pea tartlet with feta cheese & mint (V)
Cherry tomato with house pesto and basil (VG/GF)
Smoked salmon parfait, pickled cucumber, dill, sourdough croûte
Chicken liver parfait, house chutney, smoked bacon, crostini

Autumn

Parmesan sablé, fennel cream, roasted sweetcorn, fennel tops (V)
Pumpkin & ricotta tartlet with spiced honey (V)
Smoked salmon, sour cream, fresh horseradish, dill blini
Haggis bonbon & turnip puree

Summer

Watermelon, heirloom tomato, fresh basil and basil vinaigrette (VG/GF)
King prawn, coconut, coriander (GF)
Buratta, lemon zest, lemon oil, thyme and cracked black pepper crostini (V)
Sweet onion sausage roll, black onion seed

Winter

Charred Cauliflower, spiced yoghurt, mint chutney (V/GF)
Aubergine & pinenut fritter, tomato relish, rocket (VG/GF)
House cured mackerel, pickled beets, crème fraiche on chive blini
Honey & sesame chipolata sausage (GF)



A la Carte canapé options

Shellfish

- Various Oyster - au naturel (GF) POA
- Queen Scallop, bacon, rosemary & lemon (GF) £6
- King prawn, mange tout, coconut, coriander (GF) £2.50
- Crab cakes, roasted pepper, chive aioli (GF) £4

Meat

- Pork belly cubon, apple puree, crackling (GF) £3
- Aged Scotch beef fillet & Béarnaise skewers (GF) £6
- Seared venison, red onion & chilli jam, sourdough £3
- Miniature shepherds pie with brown sauce £4

Vegetarian

- Spinach & ricotta spanakopita £3
- Iced tomato gazpacho, basil oil, parmesan crisp (GF) £3
- Mushroom tartlet with pickled walnuts £2.50
- Olive tapenade, sun blush tomato, blue cheese (GF) £2.50

Fish

- Smoked haddock & chive tart £3
- Sea bass & mango ceviche, coriander (GF) £3
- Lemon cured sea trout, grapes, lemon zest (GF) £3.50
- House cured salmon, crème fraiche, pumpnickel £3

Poultry & Game birds

- Quails eggs & celery salt (GF) £2
- Chicken & asparagus terrine (GF) £4
- Sherry Partridge & wild mushroom crostini £3
- Spiced Pheasant, raita, chickpea fritter (GF) £3

Vegan

- Grilled Asparagus Spears (GF) £3
- Broad bean & mint bruschettini £2.50
- Confit Carrot crostini £2.50
- Celeriac & nutmeg croquette £2.50



Sample Menus

Starter (choose one option)

Salmon ceviche, pink peppercorn, dill crème fraiche
Beetroot cured salmon tartare, horseradish cream, heritage beetroot

Main (choose one option)

Sirloin of aged Scotch beef, pomme anna, mushroom puree, crispy kale, glazed carrot,
red wine jus

Venison loin, potato rosti, roasted carrots & parsnips, kale, bramble jus

Dessert (choose one option)

Lemon & sesame tart, lemon ice cream, sesame sable, chocolate
Pear, apple & caramel tart, Crème Anglaise, apple crisp

2021 – £72.00 | 2022 – £75.00 | 2023 – £78.00

Starter (choose one option)

White & green asparagus, poached hens egg, rapeseed mayonnaise
Mackerel pate, pickled cucumber, fennel jelly, toasted croute

Main (choose one option)

Tweed Valley Lamb rump, smoked aubergine puree, wilted spinach, charred baby onions,
pine nuts, jus

Corn fed chicken breast, Parmesan risotto, roasted shallots, spinach, wild mushrooms,
black olive crumb

Dessert (choose one option)

Banana mousse, salted caramel ice cream, ginger crumb, caramelised banana
Spiced pumpkin pie, maple syrup parfait, toasted pecans

2021 – £67.00 | 2022 – £70.00 | 2023 – £73.00

Starter (choose one option)

Chicken liver pate, Pickled Beetroot, salad leaves
Pumpkin velouté, cavolo nero crisp, pumpkin seeds

Main (choose one option)

Chicken breast, stuffed with Haggis, mashed potato, fine beans and Whisky cream sauce
Braised featherblade of Scotch Beef, cavolo nero, roasted pumpkin, mashed potatoes, artichoke

Dessert (choose one option)

Cranachan & homemade shortbread
Vanilla pannacotta, bramble jelly, berries, mint
2021 – £59.00 | 2022 – £62.00 | 2023 – £65.00

Menu Price includes: Highly experienced event manager,
Standard house crockery and cutlery,
Staff, both kitchen team and service team and VAT.



Sharing Menu

Starters, served as sharing platters (choose one option)

Hot & cold smoked salmon, king prawns & trout pate, served with home baked granary bread, mayonnaise and lemon wedges (£4 supplement)

A selection of anti-pasti including cured meats, grilled vegetables, feta, sun-dried tomatoes, olives served with home baked focaccia

A selection of terrines & patés served with lightly pickled vegetables and home baked granary bread

A selection of fresh vegetable crudités served with stuffed mushrooms, heirloom tomatoes and our own homemade humus and flat breads

Mains served family style (choose one option)

Roasted sirloin of Scotch beef served with garlic & rosemary roasted new potatoes with a selection of salads or vegetables (£6 supplement)

Roast butterfly leg of Scotch lamb, served with garlic & rosemary roasted new potatoes with a selection of salads or vegetables (£3 supplement)

Porchetta – Italian, crispy skinned, rolled pork belly, herb roasted new potatoes, braised red cabbage and green beans with red wine gravy

Chicken & leek pie served with mashed potato, red cabbage and green beans

Beef bourguignon with mashed potato, braised red cabbage and green beans

Fish pie served with buttered new potatoes, green beans and carrot & leek ragout

Desserts (choose one option)

Build your own eton mess

Sticky toffee pudding, toffee sauce

Tiramisu

Fruit crumble

Freshly brewed coffee and tea selection with chocolate mints (£2.50 supplement)

3 courses price per person

2021 – £57.00 | 2022 – £60.00 | 2023 – £63.00

Menu Price includes: Highly experienced event manager,
Standard house crockery and cutlery,
Staff, both kitchen team and service team and VAT.



Buffet, the right way

Fish & Sea Food

- Dressed cold poached Eyemouth lobster with homemade mayonnaise (£22 per person)
- Mango, chilli & king prawn salad (£9 per person)
- Dressed Eyemouth Crab shots with chilli & lime (£5 per person)
- Whole Lemon & Dill Poached Salmon (£7 per person)

Charcuterie & Cold Cuts

- Demerara and orange glazed ham (£6 per person)
- Fillet of Scotch beef Carpaccio with Cipriani dressing (£20 per person)
- Porccetta (£10 per person)
- Cold roast sirloin of Scotch Beef (£12 per person)
- Tarragon & avocado chicken (£6.5 per person)

Hot Fork & Carvery

- Whole roasted lamb leg or shoulder carvery with mint sauce (£12.50 per person)
- Warm roast beef sirloin carvery with fresh horseradish (£15 per person)
- Whole pork belly carvery with crackling and applesauce (£9 per person)
- Chicken & Leek Pie (£9 per person)

Salads & vegetables station £12 per person Select up to five dishes

- Baby gem, rocket & crouton salad
- Fattoush
- Heirloom tomato salad
- Fried butterbean, sorrel, feta & sumac salad
- Green beans salad with hazelnuts & orange dressing
- Hopping Jon' salad
- Fennel & cucumber salad
- Pea, mint, feta & courgette salad
- Blue cheese, maple glazed walnuts & red cabbage salad
- Beetroot, fennel, puy lentils, goat's cheese salad
- Sweet Potato crispy bacon & Parmesan
- Dill, cornichon, caper & olive oil dressed new potatoes
- Grain mustard & spring onion dressed new potatoes

Home baked banquet roll & butter (£2.50)

Home baked Focaccia (£2.00)

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Mini Dessert Station - £2 each per item

- Cranachan
- Chocolate gateaux
- Raspberry & hazelnut roulade
- Summer berry pavlova
- Lemon tart
- Lemon Posset
- Brownie
- Raspberry Mousse
- Salted Caramel Choux
- Macaroon

Cheese Board £10.50 per person

Filter coffee and tea selection (£2.50 supplement)

Filter coffee and tea selection with shortbread (£3.00 supplement)

Price on application (approx. £42.00 per person)

Menu Price includes: Highly experienced event manager,
Standard house crockery and cutlery,
Staff, both kitchen team and service team and VAT.



Late Night Buffet

Tuck Shop Feast - A selection of family favorite's and old fashioned tuck shop sweets served in jars and bowls, £7.00 per person

Glorious Cheese Board - An array of cheeses, oat cakes, chutney and fruits, £10.50 per person

Haggis, Neeps & Tatties – Haggis with creamy neeps and mashed tatties, can also be served with vegetarian haggis £8.50 per person

Mexican Stand Off - One of our street food favorites, mini nacho platters with chipotle chicken, refried beans or beef chilli and fresh cooling salads and sauces £10.50 per person

Asian Adventure – Fun boxes of freshly stir fried noodles, vegetables and deliciously marinated chicken or tofu served with soy sauce and condiments £8.50 per person

BBQ Pulled pork, Bacon or Sausage Roll - Satisfying, familiar and mouthwatering. The enduring favourite snack of many a late night reveler is the humble pulled pork & crackling, bacon or sausage roll with apple, red or brown sauce

Pulled pork & crackling £8.50 per person

Bacon or Sausage £6.50 per person

Special Diets

Please be assured that all special dietary requirements can be catered for and kindly advise in advance to enable our Head Chef to prepare accordingly. As a standard, there will be a vegetarian alternative available, for up to 10% of the expected number of guests, excluding those who have advised in advance.



Drinks Information

Service charge policy:

Reception and meal - a service fee of £5 per person charge will be applied where drinks are supplied by yourself.

Evening and bar - a service fee of £4.50 per person charge will be applied where drinks are supplied by yourself.

Should specific cocktails or glassware be required, this can be sourced and supplied, along with highly trained cocktail bar staff, at an additional charge.

These costs include: service of all beverages, standard glassware, chilling of drinks, and disposal of empty bottles.

Reception Drinks Sample Prices

House Prosecco £5 per glass & £21.50 per bottle

Jugs of iced water - FOC

Dinner Drinks Sample Prices

House White or Red Wine £5 per glass & £18.50 per bottle

Jugs of iced water – FOC

Suggested Cocktail Options:

Wedding Belle
(Gin, Dubonnet, Cherry Brandy,
OJ, Ice) £5.50

Flying Scotsman
(Whisky, Vermouth, Bitters, Syrup, Ice) £5.00

Vintage Champagne Coupes & Martini Glasses - £2 each

Soft Drinks

Strathmore still and sparkling mineral water £4.50 per litre bottle

Ginger ale, apple juice and mint £4.50 per jug

Elderflower Fizz £4.50 per jug

A fully stocked bar (hosted or pay bar) can be arranged with payment via card or cash.



Furniture Hire

3' round tables £10.00 per table

6' round tables - £22.00 per table

4' round tables £14.00 per table

Limewash chivari chairs - £4.50 per chair

5' round tables £18.00 per table

Linen Hire

White Floor length Linen tablecloth (Round) - £18.00 per cloth

White Floor length Linen tablecloths (Trestle) - £15.00 per cloth

Table Runners in a variety of colours - £12.50 per runner

White Linen Napkins - £2.50 per napkin

A variety of coloured linen tablecloths and napkins are available (surcharge applies)

Kitchen Equipment Hire

Cooking, hot holding, refrigeration and service equipment for these menus may require a minimum cost of £500 at venues where cooking facilities are not available.

Planner consultation rate

£50 p/h

We can help with one off brainstorming and planning sessions to help you organize your journey towards your big day. Take advantage of our extensive industry knowledge and knowhow with wedding and event planning to get you moving in the right direction.