

FOSSIL FOOD CATERING

Wedding & Event Caterer

2026 SERVICES & PRICE GUIDE

We are so happy you are here...

Congratulations on your upcoming celebration!



We are absolutely delighted that you're considering Fossil Food Catering for your celebration. There is nothing we love more than bringing people together over unforgettable food and memorable service - from planning build up right through to the very last bite.

This Guidebook has been thoughtfully curated to help you get to know what we offer here at Fossil Food Catering. From our ethos and experience to pricing and sample menus. Our hope is that we can answer questions you may have as well as spark ideas and inspiration for your event.

Let's toast to your unforgettable celebration and dive right in!

Kirsty & Steve - Owners of Fossil Food Catering

OUR ETHOS



Our ethos

Our ethos is built upon local, seasonal produce using creative cookery. Memorable service. Gathering your favourite people around the table.

Entering in our 9th season soon we are fully rehearsed on how to cater an event in all shapes and forms with lots of experience in many spaces.

We are incredibly proud to have a dedicated team that feels more like family. In an industry where teams often change from event to event, we are fortunate to have a group of talented professionals who have been by our side for years. This means when you choose Fossil Food Catering, you're not just hiring a company; you're welcoming a close-knit team that's been together through countless celebrations and understands how to make your event seamless.



MENU INSPIRATION



Menu inspiration

Over the years we have had the pleasure of cooking for hundreds of events - from timeless wedding feasts to intimate birthday dinners and many occasions in between.

Our style is provence-led with a focus on the finest local and seasonal produce - thoughtfully plated to bring layers of flavour. We believe food does not need to be fussy or forced into something it is not. Instead, we create elevated touches that spark joy and leave lasting memories. All of this is delivered with seamless service that makes you feel utterly cared for.

Head Chef Steve has created dishes for you to choose from or you may wish we create a bespoke menu that showcases your story and favourite foods - both are welcomed here at Fossil.



Canapés

Land

Somerset Braised Ox Cheek Bon Bon
Anchovy and Nasturtium Aioli, Pickled Shallot

Rolled Dorset Beef Carpaccio
with Coffee, Chocolate and Porcini, Black Garlic Ketchup

Buttermilk Fried Chicken Thigh
with Hot Honey

Field

Garden Pea and Mint Pannacotta Cone,
Dalwood Asparagus, Parmesan, Wild Garlic Flowers

Truffled Arancini with Grated Parmesan (vegan alt available)
Wild Mushroom Tacos, Pickles, Avo

Sea

Cured Chalk Stream Trout
Shortcrust Pastry,Wasabi Fraiche, Dill and Lemon

Day Boat Fish Ceviche
Squid Ink Puff Cracker, Citrus

Panko Breaded Lyme Bay Scallop
Grated Cured Roe, Confit Garlic Emulsion

Oysters

Roaming oysters bar with varieties tailored to locality and seasonality of your celebration with all garnishes - a showstopper everytime!



Plated dishes

Pretty plated dishes with layers of flavour, thoughtful presentation and always quality produce focused locally sourced. Below are suggestions for a flare of our offering and not limited to:

Starter

Grilled Peaches
Whipped Burrata, Serrano Ham, Micro Greens

‘Celebration of the Lyme Coast’
Portland Lobster, Lyme Crab, Mussel Popcorn, Marinated Prawns, Caviar and Lemon Emulsion

Charred British Asparagus
Lemon Ricotta, Toasted Hazelnuts, Micro Greens, Fresh Black Truffle, Dijon Vinaigrette

Main

Dartmoor Rump of Lamb
Lamb Fat Crumble, Set Mint Sheets Yoghurt, Garden Herb Potato Pave, British Asparagus, Split Lamb Bone Sauce with Tarragon Oil

Fillet of Halibut
Garden Herb Crumb, Beurre Noisette Potato, Tenderstem, Bearnaise, Braised Celeriac, Herbed Polenta, Champagne Leeks, Shoestring Celeriac, Saffron Gremolata

Dessert

Limoncello Tart
Shortbread Base, Raspberry Salad, Berry Gel, Meringue, Fresh Coulis, Edible Flowers

Olive Oil & Belgian Chocolate Mousse
Candied Salted Pistachios, Pink Peppercorn Tuille

Black Cow Espresso Martini Tiramisu
with Belgian Chocolate, Spiced Mascarpone



Sharing feasts

From sharing plates of large showpiece meats or fish served alongside vibrant and interesting salads to theatre inspired large interactive desserts built in front of your guests by our chefs- our sharing styles are inspired by favourite flavours and the guest experience at the heart. Below are side dish suggestions to be paired with your favourite proteins for a flare of our offering and not limited to:

Little Gem, Jersey Royal, Courgette Ribbon, Lime Dressing

Isle of Eight Macerated Tomato Salad, HQ Herbs, Toasted Seeds, Balsamic Pearls

Candied Pink, Golden and Classic Beetroot Salad with Pickled Walnuts, Oregano, Parmesan Shavings

Miso & Mint Lightly Roasted Jersey Royals

Garlic Yoghurt Topped with Roasted Cherry Tomatoes, Basil Oil

Orange Infused Roasted Carrots Topped with Crispy Chickpeas and HQ Herbs

Torched Asparagus and Chargrilled Lemon Topped with Crispy Leeks

Beef Fat Roasties

Golden and Green Warm Courgettes with Miso, Capers and Parsley

Summer HQ Squash with Blood Orange Gel, Oregano, Crispy Chickpeas



Curated additions

We don’t just stop at the Wedding Breakfast - we have designed a series of ‘curated signature additions’ to explore - perfect pairings for those looking for a little something more.



Pre & Post Day Celebrations

Brunches, Intimate Dinner Parties, Drop & Go Deliveries, Mimosa & Pastry Pairings are just a few ideas to keep celebrations flowing over multiple days

Roaming Burrata Boxes

Interactive Bruschetta Station
with Chefs customising guests bespoke combinations

Lyme Bay Seafood Bar

Pre Ceremony Snacks & Drinks Set Up

Cocktails, Mocktails & Wine Pairing

Mini Cocktail Glass Bottle Favours
Paired as Toast Drinks & Name Tags

THE INVESTMENT



The investment

Here at Fossil we like to keep things simple, honest and transparent. Prices are offered per course, with the flexibility to choose any of your preferred dining style - plated, sharing or a mix of both.

Please read on for what is included and what is not included and left to consider.



Pricing

Canapés
£3.00 per guest, per canapé
(minimum 4 per person - commonly 6)

2 Courses
£85.00 per guest

3 Courses
£95.00 per guest

Evening Food
£15.00 per guest

Minimum of 80 adult daytime guests - plus 20% VAT. For smaller events (fewer than 80 guests) pricing is quoted on an individual basis.

What is included

Part One

A seasonal and creative menu

Showcasing the best high quality and local produce in the Dorset/Devon region. Skilfully pieced together by Chef Steve and our chefs.

Team

Chefs and front of house team are all dedicated to providing a seamless service. Chef Steve leading the kitchen and Kirsty leading the front of house.

Team Travel

Travel to your venue is included.

Tableware & Serveware

Classic white plates, stainless-steel cutlery and serveware for sharing courses. Upgrades are available at a surcharge if a certain style is desired.

Drinks Service

From canapes right through to the end of your meal including toasts we will gladly serve your own drinks (no corkage). We run our services with dedicated members of the team solely focused on drinks to ensure no glass runs dry.

What is included

Part two

Personal one-to-one taster

A highlight in planning to taste your menu ahead of the big day, hosted at our HQ based on the outskirts of Lyme Regis. Here we piece together lots of planning, get to know each other better and the perfect excuse for a huge feast!

Table laying

All dining wares, as well as steaming linen.

Napkins

Classic linen napkins of your choice in colour.

Quality over quantity

Limiting our availability per season and never hosting more than one event per day. This way we are always fully invested and rehearsed on you, your details and celebrations.

Planning & Catering Day-of Coordination

Support surrounding the catering experience - for example, wine pairing advice, on the day timeline support and kitchen setup logistics. Valuable particularly for marquee events or venues without a working kitchen. A collaborative and can do approach with your planner if you choose to have one and other suppliers.

What is left to consider

If your venue doesn’t have a kitchen setup, we can arrange equipment hire and handle all logistics on your behalf at the cost of hire - estimation of £140+VAT per oven. You may require table linen and glassware which we can arrange for you too. Please ask us for more details on these variables that vary from venue to venue and event to event.



THE EXPERIENCE



The experience

A timeline of what is to come if you was to choose
Fossil Food Catering as your caterer

01

Reserve Your Date

If we sound like the style of caterer you are looking for - let's connect on the telephone or Zoom to talk over ideas and questions. Once you are ready to go if you would like to go ahead with us as your caterer, we will send over a copy of our T&Cs and a deposit invoice for 20% of your attached quotation

02

Menu & Taster Planning

Our 2026 season menus will be sent to you as well as an invitation to join us on outskirts of Lyme Regis for a delicious one to one tasting session. Here we will fine tune everything together from tableware hire, meal timings, drinks service and everything in between. Menus & taster invitations will be sent and hosted during the off season with the process beginning November time for the season ahead.

03

Final Logistics

2 months - 6 weeks before your wedding we will liaise with yourselves to go through final details ensuring everything runs seamlessly during an in depth meeting. Here we build on all elements planned in the lead up and fine tune all of your all important details. You will come away from this meeting assured everything is under control and planned for leaving you to enjoy the final build up.

04

The Big Day

Team Fossil will be there from laying tables to the very last plate packed away delivering an unforgettable experience ensuring you and your guests feel truly taken care of.

FAQs

Part one

Below are some of the questions we are asked often by couples and hosts as their event approaches. If you're ever unsure about something, please always drop us a line - we are always happy to help.

Are you available to cater a pre or post event day celebration?

Yes we love catering for the same client over several different days - whether it is an intimate welcome dinner or relaxed meet & greet BBQ that brings everybody together for the first time. Or a post day brunch - the perfect opportunity to share the joyous moments and relive the laughter together the next day. Please reach out to discuss your vision.

Do you offer children's meals?

Yes absolutely. Children can either enjoy a smaller version of the original menu or their very own favourite dishes . We recommend checking in with parents for preferences. To help service run smoothly all children are required to have the same dish (aside from individual dietary needs). Children under 12 are half price.

How do you handle dietary requirements and allergies?

We ask for all dietary requirements to be confirmed one month ahead of the event and then adapt your chosen menu to suit. When sharing is selected we plate a delicious meal that suits the flow of the original menu with sharing sides available which ensures everyone is part of the sharing vibe.

How long should we allow for the meal on the day?

As a general guide, allow 1.5 hours for canapés and 2 - 3 hours for the meal plus time for speeches, - this is dependent on guest numbers, number of courses and venue. We will confirm food timings suggestions with you or your planner once planning takes shape and we understand the wider picture.

FAQ

Part two

How many people does each sharing platter serve?

If you are dining using long trestle tables - each board is designed to feed six guests. For round tables seating 10 to 12 guests - we typically provide two sharing boards per table to ensure generous portions and ease of guest serving.

Can we offer multiple dishes for guests choose from in advance?

We advise against this where possible. Offering guest choice adds significant planning admin to yourselves and service time factored into your timeline That said, if it's something you feel is important to you and you are happy take to part in the additional admin we will require from you this can be arranged for an additional fee cover to additional produce and time.

Can we mix plated and sharing-style over the different courses?

Yes absolutely!

How many weddings or events do you cater for on the same day?

Only ever one as well as capping our availability to a maximum number of weddings and events per season. This ensures the service, food quality is always high and we can give each one the time and attention they truly deserve.

Do we need to organise tableware or kitchen equipment?

We will take care of this for you or work with your planner if they prefer leaving you to enjoy the fun parts of the planning over logistics.

Can we make suggestions to the menu?

Absolutely! We love to offer menus that celebrate your story and include your favourite foods. This could include nods to your engagement or fond date night. Please do share your ideas for us to translate into a beautiful bespoke menu if this is something you are looking for.

Next steps

Thank you for taking the time to read through our offering here at Fossil Food Catering.

If our approach feels like the right fit and budget aligns, we would love to hear more about your plans and explore if we are the caterer to bring your vision to life. Let's compare diaries and connect over a Zoom or telephone call.

Ready to secure your date?

To secure your date with us, a 20% deposit and a signed contract are required.



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