

Serving suggestion

At Jaques & Lawrence we prefer to see each client as an individual with individual needs. Rather than present you with a set of fixed menus we engage in personal consultations to assess the style, needs and preferences for your occasion.

To best evaluate your requirements a brief conversation in person, by phone or e-mail will give us the necessary information to build a selection of menus to give you a genuine choice with no obligation. We are also able to price these menus exactly and totally inclusively to give you a figure which will include all elements (and VAT) that you could conceivably require, we are proud to hold to the pledge that our quotation will always be the figure that you will receive on your final bill unless you request any special additions. We are also happy to advise on all aspects of your occasion and lay a wealth of past experience at your disposal.

With award winning chefs at your command, your menu choices are limited only by imagination.

You have chosen a superb setting for your day, we hope that we may be able to join you at Thirlestane Castle.

Angela Jaques

BBC MASTER CHEF FINALIST,
SUNDAY TIMES AMATEUR CHEF OF THE YEAR

Cooking for you on:
01620 829 829 or 0777 193 2659

www.jlcatering.co.uk

Jaques & Lawrence



the day
the time
the place

A wealth of brilliant ideas and brilliant settings for a perfect day, from canapes to full day catering, the answer lies in co-operation and careful planning.

"Delicious." Loyd Grossman

A full and comprehensive menu service for both private and corporate needs. Jaques and Lawrence in consultation with you create the setting, ambiance and food for the perfect occasion.

"Worthy of a two star Michelin restaurant." Raymond Blanc