



Public Catering is an integral part of any large event and as the contracted caterers for Royal Cheshire Show our aim is to provide the best quality products with a choice that offers something for everyone, at the best value possible.

It is important to get the balance of products, a sufficient number of staff and the right amount of catering outlets to cover a large showground whilst ensuring the highest standards of food hygiene and health & safety are being observed. To ensure customer needs are met, food courts require condiment stations for a variety of offers, along with some robust weatherproof furniture for the public to use. It is about offering the customer more than just a food item, it is about producing an environment in a field that meets the needs of a crowd enjoying a full day out and making it as easy as possible for them to do so.

Whilst it can be frustrating for the public to see prices that are above those charged at their local fish & chip shop or their favourite café, it is important to understand the rationale behind the costs of providing a food service from scratch in an outdoor location with minimal infrastructure.

Since food quality is highest on the priority list, products are sourced from reputable suppliers with whom we have built up a relationship, not just in bulk from a cash and carry or from a frozen food chain. Menu items such as Fish & Chips are not a pre-battered product, the fish is hand battered on the catering units using local ales in the making of our beer batter, accompanied not by French-fries but a chunkier, skin-on product that we have taste-tested and love the quality of. Fish & Chips are served with a wedge of fresh lemon and a dollop of tartare sauce. Our burgers are a bespoke recipe, made by a butcher not a frozen food supplier, the bread bun, a fresh product, is toasted before lettuce and burger sauce is added and that is the standard base for the different types of burger on the menu.

As caterers we are very aware that our customers do have a choice, picnics may be brought onto the showground and it is not to our advantage to overcharge. We will continue to do everything we can to ensure that prices reflect the true cost of the food offered and we will never compromise the quality of the products we offer.

We are always happy to address any issues or customer queries onsite during an event, feedback is always helpful and customers may request to see a manager at any time simply by asking at any food outlet, we will be happy to help in any way we can.

For offsite enquiries please contact [info@mpmcatering.co.uk](mailto:info@mpmcatering.co.uk)