



Marleybrook
HOUSE

Wedding Menus

Food For Thought

We utilise the freshest and finest ingredients that are locally sourced and seasonal to create delicious canapés to indulge upon during your drinks reception while mingling with family and friends. For your main meal we have wedding breakfast menus including a three-course meal, sharing platters, a casual BBQ dining experience in the Glade and many more choices that are sure to get your guests talking. As the sun goes down and the evening party commences, we have a mouth-watering array of fairground treats, street food, colourful grazing tables and delicious crêpes with tasty toppings; the options are endless!

Our menus are brought to life by a superb team of chefs, expert managers, and friendly waiters. You can relax knowing that our attentive team will work closely with you in the run up to your day and deliver your dream wedding meal leaving you and your guests with wonderful lasting memories.

You will be invited to a tasting experience which provides a 'dress rehearsal' for your special day. During your tasting you will sample your chosen daytime menu and we will talk you through every aspect of your wedding day catering to ensure nothing has been overlooked.



As you browse through our brochure you will discover menus to tempt your taste buds and evoke your imagination. Should you not find what you are looking for please do get in touch and we can create a bespoke menu around your specific requirements!



Wedding catering prices starting from...

£4,955 for 60-day guests and up to 100 evening guests having our delicious Three Course Meal with a choice of 2 starters, 2 mains and 2 desserts and 2 Street Foods served around to your guests.

£5,528 for 80-day guests and up to 120 evening guests having our sumptuous BBQ on the terrace with a choice of 3 items from the BBQ, an array of salads and desserts and 2 Street Foods served around to your guests.

Our 2024 menu prices all include VAT at the current rate of 20%

Pricing based on minimum numbers and two food offerings which will include a daytime main meal from our menus alongside canapés or evening food.

Children aged 6-12 are charged half the daytime meal price

Children aged 0-5 are free

Pricing shown throughout the menu brochure are for the number of guests stated, should your number drop below this, a supplement will apply.

Supplier/Contractor Meal charged at £24.90

V - Vegetarian
Ve - Vegan
(S) - Supplement per guest

Post Ceremony Menu



Canapés

£11.30 per person

Based on a minimum of 60 adult guests

Canapés with (S) carry a per person supplement of £0.45

Please choose any 5 canapés

Cold

Red pepper and zucchini scones with olive tapenade and mascarpone cream V
Mini blinis topped with smoked salmon, dill and caviar
Smooth chicken liver parfait on toasted brioche with sweet caramelised onion
Chicken and pistachio roulade, toasted brioche with caramelised apricots
Fennel poached prawns with Marie Rose sauce and crisp cucumber and paprika
Feta, olive and plum tomato on toasted garlic croutes V
Courgette and halloumi fritters with Greek yoghurt V
Vine tomato and shallot bruschetta with fresh basil Ve
Olive oil crostini with goats' cheese, fig and maple jam V
Puff pastry pizza wheels with roasted red pepper and fresh basil compote V
Oriental duck spoons finished with crisp spring onion, cucumber and oyster sauce (S)
Thai marinated tiger prawns with sweet and sour dipping sauce (S)
Honey and rosemary roasted black fig and Camembert skewers (S) V
Thai spiced fresh crab salad on fried sesame bread and baby coriander (S)
Hot smoked salmon and fennel pâté on crisp breads with sweet pickled cucumber (S)

Sweet

Double chocolate brownie with salted caramel sauce
Lemon meringue pies
Mini pavlova with raspberries and dark chocolate ganache
Strawberries dipped in chocolate and drizzled with white chocolate Ve
Assorted macarons
Scone with clotted cream and strawberry jam
Kentish strawberries with marshmallows, drizzled in milk and white chocolate on a skewer

Hot

Fried parmesan and parsley risotto balls with basil pesto V
Chipolata sausages served with a caramelised red onion and grain mustard dip
Chicken satay skewers topped with roasted peanuts
Classic macaroni parmesan cheese bites with smoked bacon mayonnaise
Spiced chicken fillet goujons with guacamole and coriander
Minced pork and rice noodle balls with Asian flavours and sweet chilli dipping sauce
Baked new potatoes with roasted pancetta, parmesan and parsley
Mini Yorkshire puddings with roast beef and horseradish cream, baby watercress (S)
Baby cod goujons and chips served in cones with caper mayonnaise (S)
Skewers of balsamic chicken and sweet Mediterranean peppers served with tomato and basil parmesan pesto (S)
Soy and honey marinated beef skewers with sweet red peppers (S)
Mini spiced Moroccan lamb koftas with cucumber, yoghurt and coriander (S)



Boozy Ice Pops

£4.60 per person

Based on a minimum of 60 adult guests

Why not have delicious boozy ice lollies*

♥ Gin and Tonic ♥ Passion Fruit Martini ♥ Strawberry Daiquiri

or choose your own favourite cocktail!

*to be enjoyed alongside a minimum of 3 canapés/fairground treats



Wedding Breakfast Menu



Three Course Meal

£66.25 per person based on a minimum of 60 adult guests

£62.55 per person based on a minimum of 80 adult guests

Dishes with (S) carry a per person supplement as follows:

Starters and Desserts £0.95, Trio of Desserts £2.20, Mains £5.30 and Fillet of Beef £9.20

Please choose 1 starter, 1 main and 1 dessert, alternatively you can offer your guests a choice of 2 for each course to be pre-ordered

A selection of warm bread rolls served with unsalted butter

Starters

Charentais melon and cured ham with fresh roquette, cherry tomatoes and a honey grain mustard dressing

Slow roasted plum tomato and basil soup with ciabatta croutons and crème fraiche V

Gravadlax of salmon with celeriac remoulade, pickled cucumber, white radish and pea shoots

Italian vine tomato and buffalo mozzarella puff pastry stack with basil pesto and roquette V

Pesto marinated chicken fillets served on a salad of fresh plum tomato and buffalo mozzarella, balsamic glaze

Char-grilled vegetable stack with sweet peppers, aubergine, courgette and plum tomato, topped with mozzarella and basil pesto V

Roasted butternut and spinach served on a charred Portobello mushroom with wild rocket and a basil pesto dressing V

Port wine infused chicken liver parfait with caramelised onion confit, crisp breads and baby leaves

Seared king scallops, cauliflower puree, black pudding and apple (S)

Fennel poached king prawns served chilled dressed in fresh lemon and dill, lightly spiced mango relish and fresh seasonal leaf (S)

Whipped goats' cheese with asparagus tips, radish and beetroot puree, parsley oil and crisp ciabatta (S) V

Mains

Rolled loin of pork with celeriac mashed potato, caramelised Bramley apple puree, fine beans and a cranberry and red wine sauce

Wild mushroom and spinach risotto topped with roquette salad, shaved parmesan and olive oil V

Kentish pork sausages with honey and wholegrain mustard mashed potatoes, caramelised red onions and red wine sauce

Hot roasted salmon Niçoise with a new potato, cherry tomato and Kalamata olive crush, green beans and a light mustard and basil dressing

Free range roasted chicken breast with crisp Maris Piper potatoes, seasonal vegetables and red wine sauce

Wild mushroom and spinach filo pastry parcels served on polenta and tarragon cakes, tomato and shallot salsa V

Baked vegetable strudel with basil and parmesan pesto cream wrapped in filo pastry with steamed new potatoes V

Roasted rump of English lamb with dauphinois potatoes, fine beans, fennel and a red wine jus (S)

Pan seared king scallops with cauliflower purée, black pudding and a parmesan velouté finished with lobster oil (S)

Southern Kent belly of pork with apple and sage butter served with herbed crushed new potatoes, parsnip chips and a cranberry & port jus (S)

Fillet of Kentish beef with roasted potatoes, baby carrots and mustard cream finished with an enriched Merlot jus (S)

Children's Menu

For your little ones . . .

Children can have a starter, 1 main and a dessert from our menu below or smaller portions of the adult menu.

We charge 6-12 year olds half the adult menu price and 0-5 year olds are free.

Starter	Warm garlic bread with a herb dip
Main	Sausages, chips and baked beans Macaroni cheese V Chicken goujons and chips Vegetarian sausages, chips and baked beans V
Dessert	Double chocolate brownie with vanilla cream

Desserts

Slow roasted rhubarb and Bramley apple crumble with vanilla crème anglaise and viola flowers

Dark chocolate fondant served hot with vanilla anglaise and hazelnut tuile

Eton mess, layers of meringue, fresh strawberries and vanilla cream finished with berry purée

Chocolate and mint soya panna cotta Ve

Warm double chocolate brownie, whipped praline cream, fresh raspberries and pistachio nuts

Seasonal chilled fruits with star anise syrup and biscotti crumb Ve

Classic profiteroles filled with Chantilly cream and finished with warm dark chocolate sauce and double cream

Glazed lemon tart, meringue kisses, mango coulis and pistachio crumb (S)

White chocolate and vanilla cheesecake, lemon curd, fresh raspberries and crisp meringue (S)

Sweet trio of dark chocolate brownie with pistachio, raspberry Eton mess and a citrus lemon posset (S)

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit & herbal infusions and filter coffee





Vintage High Tea

£51.00 per person

Based on a minimum of 80 adult guests

Give your guests a day to remember, let them enjoy delicious finger sandwiches and sweet treats adding that quintessentially English feel to your day at Marleybrook House

*Please choose 4 finger sandwiches/savoury bites, 3 from something sweet
Scone with clotted cream and jam included*

Selection of Finger Sandwiches

Honey glazed ham with cucumber, tomato chutney and rocket

Rare roast beef with horseradish and rocket

Free range egg mayonnaise with cress V

Tuna and cucumber

Local Winterdale Shaw cheddar with pickle V

Smoked salmon and cream cheese

Goats' cheese and tapenade V

Sandwiches served on white or brown bread with fillings of your choice

Savoury Bites

Kentish pork pies with piccalilli

Sausage rolls with mango chutney and Chinese five spice

Scotch eggs

Quiche with various fillings V

Something Sweet

Elderflower jelly with fresh berries and rhubarb crumble

Classic Victoria sponge

Seasonal fruit tartlets with yuzu pearls

Chocolate fudge brownie

Assorted macarons

Lemon drizzle and blackcurrant sponge

Vanilla bean panna cotta with lime jelly, lemon curd
and a meringue kiss

Dark chocolate and salted caramel tartlets
with pistachio crumb

Traditional carrot cake



Quench Your Thirst

A selection of tea and coffee to include; English Breakfast, Earl Grey, fruit & herbal infusion and filter coffee

Extra items and vintage china can be added for a supplement and if there is something not on the menu we will always try to accommodate your tastes and requirements.

Sharing Meal

£70.15 per person

Pricing based on a minimum of 60 adult guests

Main Boards with (S) carry a per person supplement of £3.85

Upgrading to a Dessert Bar carries a per person supplement of £2.15

Please choose 1 starter, 1 main and 5 desserts

**Please note the sharing meal may affect timings to your day. Please discuss this with Marleybrook House in advance of your day.*

Starter Platters

Mezze platter to include: Bresaola, Parma ham, chorizo, pitted olives, toasted ciabatta, rocket and sun blush tomatoes

Fish platter to include: Tempura squid, chilli and garlic king prawns, smoked mackerel pâté with toasted ciabatta and aioli

Turkish platter to include: Griddled halloumi, falafels, feta and spinach filo parcels, lamb koftas with a mint and yoghurt dressing and flatbreads with hummus

Spanish tapas platter to include: Tomato and garlic bruschetta, ham and chorizo croquettes, selection of Spanish cured meats and a tortilla with spring onion and tomato salsa

Main Wooden Boards

Pulled pork with roasted Mediterranean vegetables, spicy tomato salsa, sour cream, guacamole and tortilla wraps

Slow whole roasted shoulder of lamb with a whiskey and honey glaze served with Moroccan cous cous, feta and spinach filo parcels and bowls of yoghurt and mint dressing (S)

Whole roasted lemon and thyme free range chicken with roast Maris Piper potatoes, sage and onion stuffing, cauliflower cheese, buttered savoy cabbage and a chicken and thyme jus

Roasted fillet of beef with thyme and garlic served with boulangère potatoes and glazed vegetables finished with a red wine jus (S)

Desserts or for a supplement we can create a Dessert Bar (S)

Chocolate and caramel tart with nut brittle

Honeycomb cheesecake with popping candy

Chocolate brownie with salted caramel

Vanilla panna cotta with blueberry compote and mango jelly

Lemon and raspberry posset

Seasonal fruit tartlets with yuzu pearls

Assorted macarons

Cox's apple syllabub

Eton mess

Jam beignet

Banoffee pot

Mini Victoria sponge

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit & herbal infusions and filter coffee



A Little Something Extra

Prices shown below are per person based on a minimum of 60 adult guests

Pre Starters - £4.00

Pea soup with a parmesan crisp

Butternut squash and saffron velouté

Tomato consommé

Petit Fours - £3.40

A selection of miniature sweet treats served at the end of the meal

Cleanser Course - £2.80

Blackberry, lemon,

Champagne or apple sorbet

Cheese Board - £8.20

A fine selection of international or local cheese, artisan crackers, celery, grapes and chutney

Pre Desserts - £3.65

Lemon syllabub with popping candy

Crème brûlée with blackberries

Panna cotta with glazed oranges

Available on all daytime main meals, at the supplement indicated

BBQ or Spit Roast on the Terrace - served within the Event Suite

Spit Roast Day Pricing

£65.70 per person based on a minimum 60 adults guests

£56.40 per person based on a minimum of 80 adult guests

Dishes with (S) carry a supplement as follows

BBQ items £1.70, BBQ and Spit Roast desserts £0.70

BBQ Day Pricing

£63.40 per person based on a minimum 60 adults guests

£54.40 per person based on a minimum of 80 adult guests

Please choose 3 from the BBQ or 1 from the Spit and 2 desserts. All Salads included.

A selection of warm bread rolls served with unsalted butter

From the BBQ

Cajun chicken butterflied and marinated with aromatic spices finished with a refreshing yoghurt dip

Hickory marinated pork tenderloin and fresh pineapple kebabs with a smoky BBQ glaze

Kentish beef burgers served with mature cheddar cheese and brioche rolls

Free range BBQ butterfly chicken breasts with oregano and thyme butter

Traditional pork and herb sausages

Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto V

Skewers of sweet potato, yellow peppers with chilli and lime salsa V

Sweet chilli chicken skewers with fresh coriander

Baked stuffed avocado filled with red onion, goats' cheese and sweet potato V

Blackened salmon fillets topped with mirin and soy

Lemon thyme and cracked black pepper mushrooms with olive oil V

Slow cooked masala marinated lamb shoulder slow cooked then char-grilled (S)

Rib-eye steaks with Maldon sea salt, cracked black pepper (S)

Fillets of sea bass with fresh citrus and dill (S)

Salt and pepper marinated strips of beef on bamboo skewers finished with BBQ sauce (S)

From the Spit

Whole roasted free range pig and crackling served with caramelised Bramley apple and vanilla sauce

Boneless leg of pork marinated in sage and thyme served with crackling

Whole free range chicken glazed in rich BBQ marinade

From the Salad Bar

Summer garden leaf salad with fresh plum tomato, cucumber and spring onions

Minted new potatoes

Heirloom tomato and bocconcini salad with baby basil and black pepper

Moroccan style couscous with chickpeas, dried fruits, lemon and olive oil dressing

Penne pasta with slow roasted Italian vegetables bound in basil pesto with baby cherry vine tomatoes

Traditional coleslaw of white cabbage, carrot and shredded white onion bound in a rich mayonnaise

Caesar salad with crunchy ciabatta croutons and shaved parmesan

Selection of sauces



Desserts

Individual Eton mess, layers of meringue, fresh strawberries and Chantilly cream layered with berry coulis

Double chocolate brownies served with caramel sauce, Chantilly cream and pistachio crumb

Kentish strawberries served with pouring and whipped vanilla cream (seasonal)

Classic cream filled profiteroles with dark chocolate or salted caramel sauce

Orange and cardamom crème brûlée with buttery shortbread (S)

Baked vanilla and berry cheesecake with fresh raspberries and clotted cream (S)

Beverage Station

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit & herbal infusion and filter coffee



🍷 *BBQ or Spit Roast on the Glade* - served within the Star Enclosure

£74.75 per person based on a minimum of 60 adult guests £65.70 per person based on a minimum of 80 adult guests

Due to the casual nature of this food offering, canapés have been included to help ease lines at the buffet

*Please choose 5 cold/sweet canapés to enjoy with your Drinks Reception
If selecting the BBQ, please choose 3 options, plus 2 desserts. If selecting the Spit Roast, please choose 1 option, plus 2 desserts. All Salads included.*

From the BBQ

Cajun chicken butterflied and marinated with aromatic spices finished with a refreshing yoghurt dip
Kentish beef burgers served with mature cheddar cheese
Traditional pork and herb sausages
Fillets of sea bass with fresh citrus and dill
Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto V
Pork loin steaks with thyme and sage butter
Skewers of sweet potato, yellow peppers with chilli and lime salsa V
Sweet chilli chicken skewers with fresh coriander
Blackened salmon fillets topped with mirin and soy
Lemon thyme and cracked black pepper mushrooms with olive oil V
4oz sirloin steak with oregano and thyme butter

From the Spit

Whole roasted free range pig and crackling served with caramelised Bramley apple and vanilla sauce
Boneless leg of lamb infused with garlic and rosemary
Slow roasted topside of beef with sea salt and cracked black pepper
Boneless leg of pork marinated in sage and thyme served with crackling
Whole free range chicken glazed in rich BBQ marinade

From the Salad Bar

Beetroot, marinated feta cheese and sweet potato salad with pine nuts and a tarragon and red wine vinegar dressing
Moroccan style couscous with chickpeas, dried fruits, lemon and olive oil dressing
Traditional coleslaw of white cabbage, carrot and shredded white onion bound in a rich mayonnaise
Caesar salad with crunchy ciabatta croutons and shaved parmesan
New potato and spring onion salad with herb crème fraîche
Bread rolls
Selection of sauces

Dessert Bar

Dazzling layered display of tempting desserts to include assorted macarons and double chocolate brownies.

Please choose 2 desserts to complete your bar

Eton mess, meringue, strawberries, Chantilly cream and strawberry coulis
Chocolate and caramel tart with nut brittle
Lemon and raspberry posset
Elderflower jelly with edible flowers
Banoffee pot
Jam beignet
Chocolate noisette beignet
Crème brûlée





Evening Menu

♥ Grazing Table

£16.50 per person

Based on a minimum of 60 adult guests

Dishes marked with (S) carry a per person supplement of £7.60

Add extra desserts to the dessert section, £2.20 per person

Please choose 1 of the below or have our chefs expertly curate a bespoke table for you on your special day

Charcuterie

Cured meats, cheese of your choice, warm artisan breads, grissini breadsticks, gourmet crackers, pitted olives, tapenade, wholesome dips, nuts and dried fruit as well as a beautiful selection of fresh herbs and greenery

Cheese

International or local cheese, gourmet crackers and breads, cheese straws, celery, grapes, dried fruit and local chutneys as well as a beautiful selection of fresh herbs and greenery

Pâté

Pâté, local chutneys or relishes, warm artisan breads to include; black olive, green olive, pumpkin seed, ciabatta, sun blush tomato and rosemary as well as a beautiful selection of fresh herbs and greenery

Finish Your Grazing Table with a Dessert Section (S)

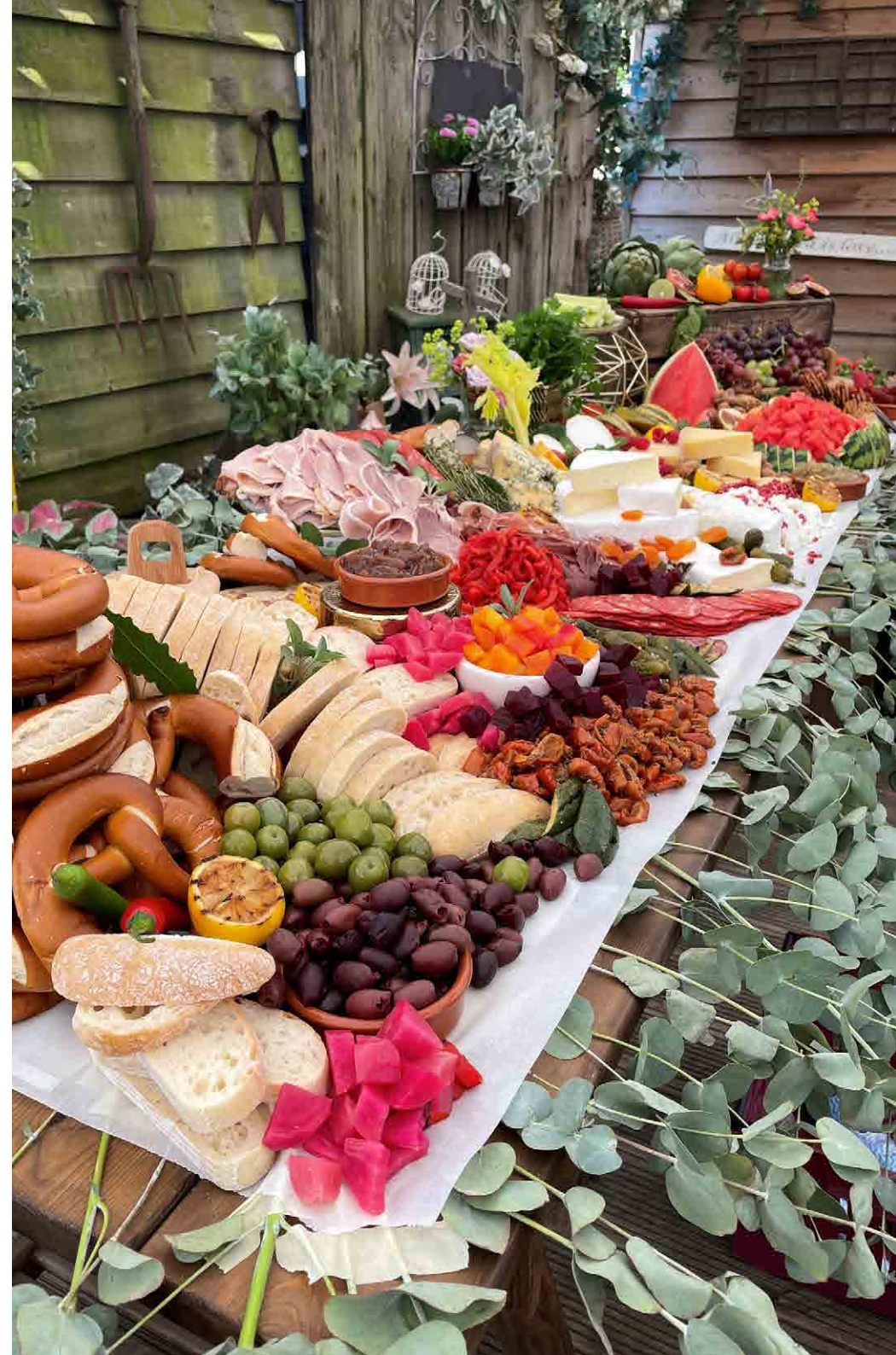
A striking array of 3 handcrafted miniature dessert pots, tarts, macarons, brownies, cakes, fresh fruit, chocolate pops and a sprinkling of colourful edible flowers!



Our grazing tables all come complete with platters, boards, wooden crates and props to add interest and height which creates a wow factor for you and your guests.

The styling can be tailored to fit with your special day.

If you would like us to create something even more spectacular we can work with your florist so that you can have bespoke floral and foliage arrangements made for your grazing table, these can be created to compliment the theme, colour and look of your day.



♡ Street Food

£9.80 per person

Based on a minimum of 80 adult guests

Please choose 2 of the following offerings

Pulled Pork Bun and Fries

Slow roasted pulled pork and stuffing served in a brioche bun with apple sauce and seasoned fries

*add slaws and toppings for a supplement

Burger and Fries

Kentish beef patty with Monterey Jack cheese, smoked streaky bacon and rocket, served in a toasted brioche bun with seasoned fries

*alternative fillings available on request

Chicken Kebabs and Cheesy Chips

Cubes of marinated chicken with salad and tzatziki in a pitta pocket served with golden chips and melted grated cheese

Halloumi Kebabs and Chips

Griddled halloumi with salad and tzatziki in a pitta pocket served with golden chips V

Nachos

Lightly salted tortilla chips topped with melted cheese, tomato salsa, guacamole, sour cream and jalapeños V

Quesadillas

Spiced beef quesadillas with pico de gallo and Monterey Jack cheese

Wings

BBQ chicken wings marinated in sweet hickory sauce and maple syrup

Grilled Cheese Sandwich

Classic grilled sandwich on white bread with melting Monterey Jack cheese V

Fish and Chips

Delicate prime fillet of fish lightly coated in breadcrumbs served in a cone with hand cut chunky chips

Bacon Rolls

Slices of Applewood smoked bacon inside a soft floured bap

Portobello Mushroom Burger and Fries

Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun with seasoned fries V



♥ Artisan Pizza

£9.80 per person

Based on a minimum of 80 adult guests

Artisan pizza served around to your guests fresh and hot!

Please choose any 3

Classics

- ♥ Mozzarella, plum tomato sauce, basil V
- ♥ Pepperoni, mozzarella, plum tomato sauce, basil
- ♥ Italian ham, mushrooms, olives, mozzarella, plum tomato sauce, oregano

Our Own

- ♥ Spicy tomato topping, mozzarella, pepperoni, jalapeños and chilli spices
- ♥ Tomato, mozzarella, red onion and balsamic glaze V
- ♥ Pulled pork with pork seasoning
- ♥ Goats' cheese, butternut squash, fig, pine nuts, garlic, caramelised onion, balsamic, rocket V
- ♥ Red onion, feta, olives and balsamic glaze V
- ♥ Blue cheese, rocket and balsamic glaze V
- ♥ Artichokes, basil, mushroom and olives V
- ♥ Pulled chicken mixed with BBQ sauce



Extra Toppings

Meat and Seafood £1.10 per person

Vegetarian £0.70 per person

Meat and Seafood: Pepperoni / King prawns / Piri piri chicken / Pulled pork / Sausage / Italian ham / Salami

Vegetarian: Goats' cheese / Mozzarella / Artichoke / Kalamata olives / Pineapple / Anchovies / Cherry tomatoes / Sweetcorn / Red onion / Peppers / Mushrooms



♥ *BBQ or Spit Roast on the Terrace* - served within the Event Suite

BBQ Evening Pricing

£23.15 per person based on a minimum of 80 adult guests

Dishes with (S) carry a supplement as follows

BBQ items £1.65, BBQ and Spit Roast desserts £0.65

Please choose 3 from the BBQ or 1 from the Spit. All Salads included.

From the BBQ

Cajun chicken butterflied and marinated with aromatic spices finished with a refreshing yoghurt dip

Hickory marinated pork tenderloin and fresh pineapple kebabs with a smoky BBQ glaze

Kentish beef burgers served with mature cheddar cheese and brioche rolls

Free range BBQ butterfly chicken breasts with oregano and thyme butter

Traditional pork and herb sausages

Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto V

Skewers of sweet potato, yellow peppers with chilli and lime salsa V

Sweet chilli chicken skewers with fresh coriander

Baked stuffed avocado filled with red onion, goats' cheese and sweet potato V

Blackened salmon fillets topped with mirin and soy

Lemon thyme and cracked black pepper mushrooms with olive oil V

Slow cooked masala marinated lamb shoulder slow cooked then char-grilled (S)

Rib-eye steaks with Maldon sea salt, cracked black pepper (S)

Fillets of sea bass with fresh citrus and dill (S)

Salt and pepper marinated strips of beef on bamboo skewers finished with BBQ sauce (S)

From the Spit

Whole roasted free range pig and crackling served with caramelised Bramley apple and vanilla sauce

Boneless leg of pork marinated in sage and thyme served with crackling

Whole free range chicken glazed in rich BBQ marinade

From the Salad Bar

Summer garden leaf salad with fresh plum tomato, cucumber and spring onions

Minted new potatoes

Heirloom tomato and bocconcini salad with baby basil and black pepper

Moroccan style couscous with chickpeas, dried fruits, lemon and olive oil dressing

Penne pasta with slow roasted Italian vegetables bound in basil pesto with baby cherry vine tomatoes

Traditional coleslaw of white cabbage, carrot and shredded white onion bound in a rich mayonnaise

Caesar salad with crunchy ciabatta croutons and shaved parmesan

Selection of sauces

Spit Roast Evening Pricing

£28.50 per person based on a minimum of 80 adult guests

Spit Roast Evening - Pig Only Pricing

£16.75 per person based on a minimum of 80 adult guests



♡ Fairground Treats

£12.95 per person

Based on a minimum of 80 adult guests

Please choose any 5

Cold

Ice cream waffle cones

Popcorn

Pick 'n' mix boxes

Jam beignets

Chocolate noisette filled beignets

Strawberries and marshmallows on sticks

Sticky toffee apples

Candied chocolate apples

Strawberries dipped in Belgian chocolate

Strawberry and pink Champagne shots

Strawberries and cream

Hot

Belgian waffles with assorted toppings

Mini fish and chips served in individual cones

Corn dogs on sticks

Slider burgers

Mini grilled cheese sandwich

Hot dogs

Chips in cones with dips

Mac 'n' cheese bites

Mini pizzas with toppings of your choice



♡ Dessert Bar

£12.30 per person

Based on a minimum of 80 adult guests

Dazzling layered display of tempting desserts to include assorted macarons and double chocolate brownies

Please choose any 3 desserts to complete your bar

Vanilla panna cotta with lime jelly, lemon curd and a meringue kiss
Eton mess, meringue, strawberries, Chantilly cream and strawberry coulis
Seasonal fruit tartlets with yuzu pearls and wild flowers
Traditional trifle, layers of fruit jelly, custard and cream
Chocolate and caramel tart with nut brittle
Lemon and raspberry posset
Honeycomb cheesecake with popping candy
Elderflower jelly with edible flowers
Layered chocolate mousse with caramel filled pipettes
Spiced apple syllabub
Banoffee pot
Jam beignet
Chocolate noisette beignet
Crème brûlée with blackberries



Our impressive dessert bar comes complete with cake stands, acrylic shelves and blocks for an elegant display or vintage crates, slate and platters for a more rustic look.

If you would like us to create something even more spectacular we can work with your florist so that you can have a bespoke floral and foliage arrangement designed for your dessert bar, these can be created to compliment the theme, colour and look of your day.



♡ Crêpe Stand and Topping Table

£1,085 Based on a 100 adult guests

Freshly prepared crêpes served with savory or sweet ingredients with a topping table so your guests can choose different combinations for their crêpes

Sweet

Nutella
Belgian dark chocolate buttons
Strawberries
Banana
Lemon
Chantilly cream

Savoury

Smoked ham and Gruyere cheese
Cheese and chorizo
Streaky bacon and maple syrup

Topping table

Chocolate sauce
Salted caramel sauce
Strawberry sauce
Maple syrup
Vanilla sugar
Cinnamon sugar
Chopped nuts



♡ Finger Food

£17.50 per person

Based on a minimum of 60 adult guests

Finger foods with (S) carry a per person supplement of £0.40

Please choose 6 buffet items (mix of hot and cold) and 2 desserts

Cold

Grilled chicken skewers with lemon and chive aioli
Moroccan lamb and roasted pepper skewers with mint dressing
Assorted breads and olives V
Ciabatta topped with basil pesto chicken and rocket
Roast chicken drumsticks with Cajun and BBQ spice
Selection of vegetable and potato crisps with hummus dip V
Seasonal vegetable spring rolls with sweet chilli sauce V
Sicilian king prawns on skewers with preserved lemon (S)

Hot

Mini beef burgers served with plum tomato and baby gem leaf
Mini pizzas topped with baby vine tomatoes and rocket V
Lightly spiced potato wedges with a herb and garlic dip V
Chipolata sausages with a honey and grain mustard glaze
Duck spring rolls with hoisin sauce
Crisp vegetable samosa with cucumber raita V
Goujons of sole served with hand cut chips
Crispy chicken goujons with a spicy salsa
Spiced lamb koftas on skewers with Greek yoghurt (S)
Hot salmon tartlets with dill and melting cheese (S)

Sweet

Jars of raspberry Eton mess with crisp meringue and berry coulis
Elderflower and prosecco jelly with spring flowers
Double chocolate brownie with salted caramel
Individual lemon drizzle cake with orange coulis
Chocolate dipped profiteroles filled with Chantilly cream
Blackcurrant and lemon cake with vanilla mascarpone cream
Rhubarb and berry pavlova
Mango and strawberry tartlets with crème patisserie (S)
Vanilla crème brûlée with lemon shortbread (S)



♡ Cheese Tower

circa £1,025 Depending on requirements and based on a 100 adult guests

Example 4 tier decorated Cheese Tower with rustic decoration

- ♡ Cornish Yarg
- ♡ Kentish Blue
- ♡ Wigmore/Waterloo
- ♡ Camembert
- ♡ Finished with a Godminster Heart



Our chefs will create a spectacular table in the evening using the cheese tower, artisan crackers and rustic breads, celery, grapes, dried fruit and Kentish chutney.

♡ Cheese Table

£8.70 per person
Based on a minimum of 60 adult guests

A fine selection of international or local cheese, artisan crackers and rustic bread served with celery, grapes, dried fruit and Kentish chutney.





Terms and Conditions

Terms and Conditions (February 2023) - please note that from this date the details below replace any previous versions of 'Terms and Conditions'

The food prices enclosed are altered periodically. Once confirmed in writing, the Net quoted prices will be maintained.

- All prices are inclusive of VAT at the prevailing rate at time of payment.
- Kitchen staff, waiting staff, kitchen equipment, crockery and cutlery is included in the price. Tablecloths and napkins are not included unless otherwise stated.
- To ensure that the catering is confirmed, a non-refundable deposit of £900 including VAT is required. By payment of this deposit you are accepting our terms and conditions. The balance is payable 6 calendar weeks prior to the function. In the event of a cancellation the deposit will be held for 12 calendar months from the date of the function and may be used against a similar booking made within that time.
- You are required to amend, sign and return a copy of the quote and terms and conditions, this forms a contract between you and Scott Anderson Ltd, so please make sure the information is correct as our staff will use a copy of this as a work sheet on the day. NB. it is particularly important that you check and confirm your timings as it is difficult to speed up or slow down the cooking process by more than half an hour when catering for large numbers.
- Final confirmed details and numbers are required by the due date on your quote, after that date we do not accept a reduction in the number of guests, but you may increase up until two weeks beforehand when any extras should be paid for. Non-arrivals will be charged for.
- All functions are catered for individually. Vegetarian, vegan and special diets are catered for on request, numbers to be advised at least four weeks before the event.
- Pricing policy for children is 0-5 years old are complimentary and 6-12 years old are half price. Children's menu available on request.
- Scott Anderson Ltd must provide a minimum of two food offerings which will include a daytime main meal from our menus alongside canapés or evening food.
- You are required to cater for every individual attending the day.
- All our food is prepared in a kitchen where nuts and other known allergens may be present and certain items are bought in. We take every precaution to ensure these allergens are handled with care and take guest allergies extremely seriously, however we cannot guarantee the kitchen is a completely allergen free environment.
- For your guests' comfort we recommend seating 10 to our 5' 6" round tables unless you are having a sharing wedding breakfast where we recommend 8.
- Any item that is provided or is on hire for the function that is lost or broken by the client or their guests will be charged for at the full replacement cost.
- Scott Anderson Ltd does not accept liability for any loss, damage to the clients, or their property.
- Any event that runs over the estimated times as stated on the quote or runs late will incur an extra staff charge.
- Scott Anderson Ltd carry full Public and Employers Liability Insurance.
- Force Majeure – Scott Anderson Ltd shall be relieved from liability under this contract if and to the extent that it shall be unable to carry out all or any of its obligations hereunder owing to wars, strikes, lockouts, Government controls or restrictions, non-availability of any goods or services or any other cause beyond the Supplier's control.
- If at any time you wish to discuss any aspect of your event, please call on 01795 539 566 or 0845 116 2433 during office hours of 9am to 5pm Monday to Friday.

ADDITIONAL INFORMATION

WEDDING CAKE - Please provide clear instructions for cutting your wedding cake. Your cake will be cut by our chefs either before or shortly after your main meal of the day.

SUPPLIER MEALS - Supplier meals are one course. They will be served at an agreed time which is usually once all the guests have been served their main course.

FOOD TASTINGS - We offer a consultation and quoting service, along with a complimentary tasting for two. Food tastings provide a 'dress rehearsal' for your special day and give you the opportunity to sample your menu ahead of your wedding with us. We will talk you through every aspect of your wedding catering to ensure nothing has been overlooked. Alternative menus including our BBQ, spit roast, vintage high tea and sharing meals can be sampled, these will be adapted to cater for just the two of you.

FOOD SAFETY - In order to comply with the Food Safety Act: With the exception of a celebration cake, chocolate fountains or sweetie 'table' and unless agreed in advance, guests are not permitted to bring their own food onto the premises for consumption. Food can only stay out on a buffet for a maximum of 2 hours. Food left over from any event cannot be removed from the venue.



Happily ever after...



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