



YOUR EVENT CATERING IN 2026

Scott Anderson are delighted to be exclusive catering partners for Marleybrook House and have worked closely with their events team since 2013.

We utilise the freshest and finest ingredients that are locally sourced and seasonal to create delectable bites to indulge upon.

We specialise in all aspects of wedding catering and the options you wish to provide your guests are endless.

Please do contact us directly for more information and a personalised quote.





SAMPLE PARTY MENU

Three Course Meal

£49.65 per person

Starters

Chicken, pistachio and apricot roulade served warm, seasonal salad leaves and a crisp pancetta sherry shallot dressing

Whipped goats cheese with asparagus tips, radish and beetroot purée, parsley oil and crisp pancetta

Mains

Pancetta wrapped breast of chicken with herb creamed potatoes, savoy cabbage and bacon, white wine cream sauce

Southern Kent belly of pork with apple and sage butter served with herb crushed new potatoes, parsnip chips and a cranberry and port jus

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

Desserts

Sticky toffee pudding with salted caramel sauce and double cream, praline crumb
Eton mess - layers of meringue, fresh strawberries and vanilla cream finished with berry purée

Canapés

Based on 10 canapés £27.00 per person

Hot

Fried parmesan risotto balls with basil pesto V
Chicken satay skewers topped with roasted peanuts
Chipolata sausages served with caramelised red onion and grain mustard dip

Cold

Mini blinis topped with smoked salmon, dill and caviar
Oriental duck spoons finished with a crisp spring onion, cucumber and oyster sauce
Vine tomato and shallot bruschetta with fresh basil V

Finger Food

Based on a total of 8 hot, cold and sweet items £22.80 per person

Hot

Mini beef burgers served with plum tomato and baby gem leaf
Lightly spiced potato wedges with a herb and garlic dip V
Crispy chicken goujons with a spicy salsa

Cold

Grilled chicken skewers with lemon and chive aioli
Seasonal vegetable spring rolls with sweet chilli sauce V
Roast chicken drumsticks with Cajun and BBQ spice

Street Food

Based on 2 choices £20.55 per person

Chicken kebabs with salad and tzatziki in a pitta pocket served with cheesy chips
Spiced beef quesadillas with pico de gallo and Monterey Jack cheese
BBQ chicken wings marinated in sweet hickory sauce and maple syrup
Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun with fries V

BBQ on the Terrace

Based on 3 BBQ meats, all of the salads and 2 desserts £47.60 per person

On the BBQ

Kentish beef burgers served with mature cheddar cheese and brioche rolls
Cajun chicken butterflied and marinated with aromatic spices
Salmon and roasted pepper skewers finished with a red pepper and fennel salsa
Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto V

From the buffet

Moroccan style couscous with chickpeas, dried fruits and lemon and olive oil dressing
Traditional coleslaw of white cabbage, carrot and shredded white onion bound mayonnaise
Caesar salad with crunchy ciabatta croutons and shaved parmesan
Heirloom tomato and bocconcini salad with baby basil and black pepper
Penne pasta with slow roasted Italian vegetables bound in basil pesto with baby tomatoes



LIKE WHAT YOU SEE?

CONTACT US DIRECTLY FOR MORE INFORMATION

Please note pricing will be calculated on a bespoke basis for guest numbers below 80 or over 150 and when there is more than one food offering booked.
The above prices include VAT at the current rate of 20%.



We can also offer you...
Crêpe Stations
Afternoon Tea
Grazing Tables
Pizza Paddles
Fairground Treats
and much more!



CONTACT US

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