

Wedding Menu





## Sustainable Wedding Catering

Scott Anderson are proud to be a part of your special day at Hayne House, we pride ourselves on offering eco-friendly options that do not sacrifice flavour, quality or style. We are committed to providing sustainable wedding catering by utilising the freshest and finest ingredients that are locally sourced and by adopting practices and methods that reduce our impact on the environment. Where possible we have ordered our menus with the most sustainable options at the top and we have also included our Seasons range with per portion CO2e emission figures which represent the dish when eaten in that season.

We create delicious canapés served on unique platters to three course seasonal wedding breakfasts, quintessentially English afternoon teas and evening BBQ's. 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 which provides a 'dress rehearsal' for your special day. During your tasting you will sample your chosen menu and we will talk you through every aspect of your wedding day to ensure nothing has been overlooked.

As you peruse through the 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 to discuss your specific requirements.





## Included in Your Special Day

- ── Complimentary menu tasting for two
- H Event Manager to coordinate your wedding catering before and on the day
- H Chefs, kitchen porter and a uniformed front of house team
- H Stylish platters and trays for canapé service
- H Elegant crockery and cutlery
- H Table stands
- H Beautiful white tablecloths and napkins
- H Tea and filter coffee served with your wedding breakfast
- H Vegetarian, vegan, gluten free and other dietary requirements are catered for separately

All prices include VAT at the current rate of 20%

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









#### Pricing based on a minimum of 60 adult guests

Please choose any 5

#### COLD

Vine tomato and shallot bruschetta with fresh basil V Toasted bagel crisps with oak smoked salmon, herb cream cheese and caviar (S) Hot smoked salmon and fennel pate on crisp breads with sweet picked cucumber (S) Mini blinis topped with smoked salmon, dill and caviar Smooth chicken liver parfait on toasted brioche with sweet caramelised onion Smoked mackerel fillet with horseradish and dill cream Polenta and tarragon roulade with confit apricots Ve Peppered goats' cheese croustade with tomato and mild green chilli chutney V Puff pastry pizza wheels with roasted red pepper and fresh basil compote V Baby mozzarella, Kalamata olive and semi dried cherry tomato skewers with pesto V Baked vegetable frittata with hummus, chickpeas and green olives V Mini Moroccan vegetable skewers with chickpea and lemon purée V (S) Baked sweet potato served with a coconut cream and lime dressing, fresh coriander V Olive oil crostini with goats' cheese, fig and maple jam V Honey and rosemary roasted black fig and camembert skewers V (S) Fennel poached prawns with Marie Rose sauce and crisp cucumber and paprika Marinated tiger prawns served with an avocado and coriander dip Courgette and halloumi fritters with Greek yoghurt V Thai marinated tiger prawns with sweet and sour dipping sauce (S) Poached king prawn and marinated avocado sushi roll with light soy sauce (S) Charentais melon and halloumi skewers with balsamic syrup V (S) Red pepper and zucchini scones with olive tapenade and mascarpone cream V Hummus with red peppers served in a cucumber boat Ve Red wine poached Williams pear with blue cheese and fresh sage V Chicken and pistachio roulade, toasted brioche with caramelised apricots Oriental duck spoons finished with crisp spring onion, cucumber and oyster sauce (S) Vine leaves with yoghurt tzatziki and fresh mint V Feta, olive and plum tomato on toasted garlic croutes V



#### HOT

Warm shots of creamed butternut squash and saffron with extra virgin olive oil V (S)

Fried parmesan and parsley risotto balls with basil pesto V

Courgette velouté topped with smoked bacon crumb, served in a shot glass

Salmon cakes with herb mayonnaise

Baby cod goujons and chips served in cones with caper mayonnaise (S)

Smoked haddock and chive quiche finished with lemon crème fraîche (S)

Mini baked potato filled with oak smoked salmon, cream cheese and chives (S)

Deep fried goats' curd with almonds, red onion and cranberry jam V

Classic macaroni parmesan cheese bites with smoked bacon mayonnaise

Baked new potatoes with roasted pancetta, parmesan and parsley

Courgette and leek fritters topped with white onion and balsamic purée Ve

Fresh spinach and marinated feta cheese samosa with Greek yoghurt V

Skewers of balsamic chicken and sweet Mediterranean peppers served with tomato & basil parmesan pesto (S)

Spiced chicken fillet goujons with guacamole and coriander

Chicken satay skewers topped with roasted peanuts

Deep-fried chicken balls flavoured with oriental spices, accompanied by a plum dip

Chipolata sausages served with a caramelised red onion and grain mustard dip

Minced pork and rice noodle balls with Asian flavours and sweet chilli dipping sauce

Soy and honey marinated beef skewers with sweet red peppers (S)

Mini Yorkshire puddings with roast beef and horseradish cream, baby watercress (S)

Spinach and noodle balls with sweet chilli dipping sauce Ve

Mini spiced Moroccan lamb koftas with cucumber yoghurt and coriander (S)

Traditional mini shepherds' pie topped with buttery mashed potato (S)







#### Pricing based on a minimum of 60 adult guests

Please choose any 5

Caramelised apple tartlets with vanilla and apple compote

Mini terracotta pot of Bramley apple, golden raisin compote topped with buttery crumble and viola flowers

Mini Kilner jars of fresh raspberry Eton mess

Baby fruit tarts with crème patisserie and seasonal fruits

Scone with clotted cream and strawberry jam

Buttery shortbread fingers topped with lemon curd and rosemary scented mascarpone cream (S)

Kentish strawberries with marshmallows, drizzled in milk and white chocolate on a skewer

Spiced Williams pear cake with apple syrup Ve

Meringue nest topped with wild berries and Chantilly cream

Strawberries dipped in chocolate and drizzled with white chocolate

Mini pavlova with raspberries and dark chocolate ganache

Assorted macarons

Mini fruit kebabs with passion fruit Ve

Glazed lemon meringue cones

Lemon meringue pies

Double chocolate brownie with salted caramel sauce

Sweet canapés can be chosen alongside savoury canapés







#### Pricing based on a minimum of 60 adult guests

Please choose any 5

#### COLD

Strawberries and cream Sweet and salty popcorn Candied chocolate apples Jam beignets Chocolate noisette beignets Ice cream waffle cones Pick 'n' mix boxes



#### HOT

Chips in cones with dip
Mini grilled cheese sandwich
Dutch pancakes with assorted toppings
Mini pizzas with toppings of your choice
Baked mac 'n' cheese with bacon crumble
Mini fish and chips served in individual cones
Slider burgers served in soft buns





## Cocktail Lollies

Why not have delicious boozy ice lollies

- ₩ Gin & Tonic
- H Strawberry Daiquiri
- Passion Fruit Martini

or choose your own favourite cocktail!

Cocktail lollies can only be served alongside canapés, yummy treats or evening food





# Seasonal Wedding Breakbast



Our Seasonal Wedding Breakfast menu has been specially designed to reflect seasonal availability and do, therefore, change with the seasons. We have included per portion CO2e emission figures at the end of each menu item which represent the dish when eaten in that season.

We source Kent produce wherever possible, buying direct from local suppliers to ensure minimal air miles for all our dishes in this range. Where wholesalers are used, they have been selected because of their ability to assist us in sourcing Kentish produce.

To help tackle climate change why not reduce your carbon footprint and make your wedding day a truly seasonal one with our specially designed Seasons Wedding Breakfast menus!

Below are examples of CO2e reductions based on seasonal menu choices compared to standard menu favourites.

Spring

Saves approximately 2549g CO2e per person compared to standard menu favourites. Based on 80 guests, that saves the equivalent CO2e of heating the average UK home for **26 Days** 

Autumn

Saves approximately 2740g CO2e per person compared to standard menu favourites. Based on 80 guests, that saves the equivalent CO2e of heating the average UK home for **29 Days** 

Summer

Saves approximately 2601g CO2e per person compared to standard menu favourites. Based on 80 guests, that saves the equivalent CO2e of heating the average UK home for **27 Days** 

Winter

Saves approximately 2956g CO2e per person compared to standard menu favourites.

Based on 80 guests, that saves the equivalent CO2e of heating the average UK home for **31 Days** 

Please select dishes from within the season that your wedding falls. If you would like to choose menu items from outside of your season, a supplement may apply. Please do also note, there are certain dishes which are only available within their season

## Spring (March - May)

### Summer (June - August)

#### Pricing based on a minimum of 60 adult guests

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

#### **Starters**

Char-grilled vegetable stack with sweet peppers, aubergine, courgette & plum tomato, topped with mozzarella & basil pesto -  $340g\ CO2e\ V$ 

Fine Scottish smoked salmon, avocado & herb timbale, tomato salsa & roquette leaf - 470g CO2e (S)

Slow cooked duck & spring onion croquette, sweet pickled cucumber, white radish, black sesame seeds, hoi sin & plum dressing - 490g CO2e

Seared king scallops, cauliflower puree, black pudding & apple -  $580g\ CO2e\ (S)$ 

Kentish whipped goats' cheese with charred Sevenscore asparagus, shaved red radish, sweet pea & garden mint dressing - 980g CO2e V (S)

#### Mains

Aubergine & courgette moussaka baked in a rich slow roasted tomato sauce topped with mature cheddar cheese, potato wedges -  $805g\ CO2e\ V$ 

Salmon & crab cake served on ribbon vegetables, new potatoes & a herb butter sauce -  $1010g\ CO2e$ 

Whole braised local leeks cooked with bay leaves, Canterbury cheddar & celeriac dumplings in a tarragon & sage broth, parsley oil – 1205g CO2e V

Seared sea bass with Sevenscore asparagus tips, crayfish risotto, spaghetti of spring vegetables finished with a wild garlic pesto - 1770g CO2e (S)

Slow cooked belly of local pork with parsley and thyme new potato crush, braised carrots, red wine jus and Bramley apple purée - 1860g CO2e (S)

#### Desserts

Elderflower & buttermilk panna cotta, Bramley apple & gooseberry compote, cranberry & oat biscuits - 440g CO2e (S) Slow roasted rhubarb & Bramley apple crumble with vanilla crème anglaise & viola flowers - 665g CO2e

Triple layer chocolate tart with blood orange compote & ginger crumble whipped cream - 690g CO2e

Glazed lemon tart, meringue kisses, mango coulis & pistachio crumb - 795g CO2e (S)

#### **Starters**

Garden pea soup finished with pine nut pesto, shaved parmesan & extra virgin olive oil -  $460g\ CO2e\ V$ 

Duo of filled roasted tomatoes topped with basil & pine nut pesto rocket & olive ciabatta - 535g CO2e Ve

Roasted butternut squash & spinach served on a charred Portobello mushroom with wild rocket & a basil pesto dressing - 545g CO2e V

Pan roasted king prawns with a spiced aubergine purée, watercress & cucumber summer salad dressed with Kentish yoghurt & pomegranate seeds - 700g CO2e (S) Crumbled Kentish blue cheese salad of local courgettes, fennel & Brogdale farm apples, tossed with a hazelnut & balsamic dressing - 1040g CO2e V

#### Mains

Roasted vegetable stack on a ragout of borlotti beans & fresh herbs with a slow roast tomato sauce - 740g CO2e Ve Baked vegetable strudel with basil & parmesan pesto cream wrapped in filo pastry with steamed new potatoes - 865g CO2e V

Layered griddled fennel with tarragon polenta & plant-based cheese served with a slow cooked cherry vine tomato red onion ragu - 1260g CO2e Ve

Fillets of local sole steamed with summer vegetables, fresh thyme & citrus, with new season crushed potatoes, parsley & chervil butter sauce - 1610g CO2e

Oven baked chicken breast with a chickpea, red onion, chilli & watercress salad, bound with feta cheese & finished with a basil yoghurt dressing - 1960g CO2e

#### **Desserts**

Chilled fruits with star anise syrup & biscotti crumb - 365g CO2e Ve

Kentish strawberries served with double & whipped vanilla cream - 690g CO2e

Eton mess with rich vanilla whipped cream, meringue pieces, finished with a berry coulis & meringue kiss - 760g CO2e Warm double chocolate brownie, whipped praline cream & fresh raspberries - 855g CO2e

### Autumn (September - November)

### Winter (December - February)

#### Pricing based on a minimum of 60 adult guests

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

#### Starters

Kentish gin & tonic cured salmon, savoury granola, trout roe, parsley oil & cucumber sorbet - 340g CO2e

Wild mushroom & kale risotto, parmesan & parsnip crisps -  $460g\ CO2e\ V$ 

Roasted pumpkin & sage velouté topped with croutes, pumpkin seeds & basil oil - 480g CO2e Ve

Classic lobster bisque, creamed lobster with hints of fennel & Pernod - 635g CO2e (S)

Port wine infused chicken liver parfait with caramelised onion confit, crisp breads & baby leaves - 725g CO2e

#### Mains

Hot roasted salmon Niçoise with a new potato, cherry tomato & Kalamata olive crush, green beans & a light mustard & basil dressing - 1010g CO2e

Vegetable Shepherd's pie gratinated with mature cheddar cheese, served with a plum tomato & red onion salad - 625g CO2e V

Grilled fillets of local mackerel with a warm cauliflower, cumin & caper salad, butternut squash purée, saffron potatoes & a plum tomato dressing - 650g CO2e

Crispy chestnut mushroom, baby spinach & shallot cakes with sweet pickled red onions, pine nuts & sweet potato fondant - 700g CO2e Ve

Loin of local venison with baked beetroots, parsnip purée & wilted greens served with dauphinoise potatoes & a rich merlot jus - 1970g CO2e (S)

#### Desserts

Kentish raspberry & vanilla crème brulée, lemon shortbread - 770g CO2e (S)

White chocolate & vanilla cheesecake, lemon curd, raspberries & crisp meringue - 770g CO2e (S)

Dark chocolate & salted caramel delice with white chocolate sauce & praline ice cream - 865g CO2e

Williams poached pear & almond tart with Brogdale plum jam & clotted cream ice cream - 1160g CO2e

#### Starters

Smoked salmon, cream cheese & herb roulade, baby gem, sweet pickled cucumber & lemon compote - 565g CO2e (S) Chicken, pistachio & apricot roulade served warm, seasonal salad leaves & a crisp pancetta sherry shallot dressing - 865g CO2e

Roasted butternut squash with beetroot, roasted figs & walnuts, grain mustard dressing toasted almonds & croutons - 760g CO2e Ve

Caramelised white onion soup with glazed Canterbury cobbler cheese, crisp sourdough & chive oil - 900g CO2e V Pan roasted breast of local pigeon with smoked bacon, celeriac remoulade & crunchy hazelnuts served on crisp baby gem leaf & pickled apple - 1140g CO2e

#### **Mains**

Pan seared king scallops with cauliflower purée, black pudding & parmesan velouté finished with lobster oil - 860g CO2e (S) Chestnut mushroom & sage risotto with caramelised onions, white beans & rocket - 960g CO2e Ve

Charred cauliflower steak flavoured with homemade harissa, served on wilted greens, potato purée & parsnip crisps - 1170g CO2e Ve

Pancetta wrapped fillet of cod with a sauté of savoy cabbage, chorizo sausage & sage, purple sprouting broccoli & a caper, tomato, lemon & herb dressing - 1300g CO2e Traditional local bronze turkey roasted with crisp Maris Piper potatoes, Brussel sprouts, sage & onion stuffing, chipolata sausages & rich cranberry gravy - 2020g CO2e

#### **Desserts**

Baked dark chocolate fondant with clementine mascarpone & raspberries - 390g CO2e

Bramley apple crumble with cinnamon & star anise finished with vanilla custard -  $630g\ CO2e$ 

Classic profiteroles filled with Chantilly cream & finished with warm dark chocolate sauce & double cream - 1110g CO2e Treacle tart with butterscotch sauce & lemon mascarpone cream - 1265g CO2e (S)

All of our seasonal menus include a selection of warm bread rolls served with unsalted butter and are finished with hot beverages comprising of filter coffee and tea to include English Breakfast, Earl Grey, fruit and herbal infusions

#### Fish

Our fish and seafood are sourced locally using sustainable fishing techniques, the suppliers are committed to seasonal produce and are organic where possible, when it's necessary to go further afield to meet are customers' requirements, they endeavour to ensure our sustainability ethos is upheld.

#### Fruit and Vegetables

During the summer months, a vast majority of our fruit, vegetables and salads come from Kentish farmers, who supply what's best at the time of harvest, and we utilise these products within our seasonal menus.

#### **Poultry**

Our poultry is all free range, from farms in Norfolk and the Southeast of England, our local supplier also breeds their own Turkeys ready for the festive season.

#### Meat

All our beef, pork and lamb are sourced from a local supplier who breeds and butchers a large majority of their own livestock, ensuring minimal mileage from farm to fork. Where necessary, we will go further afield to ensure the quality and consistency of a product.

#### Cheese

One of our suppliers of delicious cheese is Macknade Fine Foods. They supply the best cheese from all over Britain. They are at the forefront of stocking and promoting Kentish fare with sustainability and local business at heart.

#### Coffee, Teas and Herbal Infusions

The products are bought fairly, ethically and are sourced from farms and co-operatives which meet internationally agreed labour standards.



## Traditional Wedding Breakbast

#### Pricing based on a minimum of 60 adult guests

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

#### **DELICIOUS STARTERS**

Crisp puff pastry topped with asparagus and caramelised red onion, aged parmesan and micro herbs V
Slow roasted plum tomato and basil soup with ciabatta croutons and crème fraiche V
Whipped goats' cheese with asparagus tips, radish and beetroot puree, parsley oil and crisp ciabatta V (S)
Peppered smoked mackerel fillets with a salad of new potato, capers and shallot, light mustard cream dressing
Pesto marinated chicken fillets served on a salad of fresh plum tomato and buffalo mozzarella, balsamic glaze
Creamed chicken and baby vegetable velouté topped with crisp ciabatta and pancetta lardons
Italian vine tomato and buffalo mozzarella puff pastry stack with a basil pesto and roquette V
Fennel poached king prawns dressed in fresh lemon and dill, lightly spiced mango relish and fresh seasonal leaf (S)
Marinated red Thai chicken skewers with Nam Jim dipping sauce, Asian salad and coriander rice (S)
Gravadlax of salmon with celeriac remoulade, pickled cucumber, white radish and pea shoots
Charentais melon and cured ham with fresh roquette, cherry tomatoes and a honey grain mustard dressing
Nori rolls of Thai vegetables with soy seared tofu, sweet pickled cucumber and radish salad, black sesame seeds Ve
Charentais melon and marinated avocado salad, pumpkin seeds, olive oil croutons and blackberry vinegar dressing Ve







#### MOUTHWATERING MAINS

Mediterranean char-grilled vegetable stack with slow roast tomato basil sauce, haricot beans and roquette leaves Ve

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

Baked fillet of sea bass, pearl barley and spring onion risotto, sweet and sour red pepper sauce (S)

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

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

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

and port jus (S)

Honey mustard glazed chicken breast, wild rice and spinach timbale finished with a light tarragon cream sauce

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

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

Thai red vegetable curry with coconut rice and bok choy Ve

DESSERT

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

Braised Kentish beef ragu with pearl onions, topped with crisp puff pastry, served with creamed potato and braised carrots

Roasted rump of English lamb with charred courgette, baby carrots, pearl onions and lamb jus (S)

Carved rack of English lamb with dauphinois potatoes, fine beans, fennel and a minted red wine jus (S)



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 Vegetarian sausage, chips and baked beans V

Macaroni cheese V

Chicken goujons and chips

Sausage, chips and baked beans

Double chocolate brownie with vanilla cream



#### **DELECTABLE DESSERTS**

Wild berry and champagne jelly topped with fruit syrups and spun sugar Ve

Trio of coconut panna cotta with mango and passion fruit coulis, dark chocolate mousse pot & elderflower jelly with viola flowers Ve (S)

Dark chocolate fondant served hot with vanilla anglaise and hazelnut tuile

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

Afternoon tea trio of sultana scone with clotted cream and strawberry jam, macaron with lemon curd and blueberry and a white chocolate crème brûlée with shortbread (S)

Vanilla bean and raspberry crème brûlée with buttery shortbread and fresh berry compote (S)

Coconut cream panna cotta with roasted pineapple, honey and lime syrup and cinnamon crumb Ve (S)

Sticky toffee pudding with salted caramel sauce and double cream, praline crumb

#### **BEVERAGES**

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

## A little something extra

#### **PRE STARTERS**

Pea soup with a parmesan crisp Butternut squash and saffron velouté Tomato consommé

#### CLEANSER COURSE

Blackberry, lemon, champagne or apple sorbet

#### PRE DESSERTS

Lemon syllabub with popping candy Crème brûlée with blackberries Panna cotta with glazed oranges

#### **CHEESE BOARDS**

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

#### PETIT FOURS

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

Available on all Wedding Breakfast options at a supplement



Our sensational sharing meal is guaranteed to break the ice and get your guests chatting!

#### Pricing based on a minimum of 60 adult guests

Please choose 1 starter, 1 main and 5 desserts.

#### STARTER PLATTERS

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

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

**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

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

#### CARVING BOARD MAINS

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

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

**Roasted fillet of beef** with thyme and garlic served on chopping boards in the middle of the table with boulangère potatoes and glazed vegetables finished with a red wine jus (S)

**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)

#### DESSERT PLATTERS OR FOR A SUPPLEMENT WE CAN CREATE A DESSERT BAR

Seasonal fruit tartlets with yuzu pearls Eton mess

Elderflower jelly with fresh berries and rhubarb crumble Cox's apple syllabub

Lemon and raspberry posset Earl Grey tea mousse

Vanilla panna cotta with blueberry compote and mango jelly Banoffee pot

Chocolate and caramel tart with nut brittle

Mini Victoria sponge
Chocolate brownie with salted caramel

Assorted macarons

Honeycomb cheesecake with popping candy

Jam beignet

#### **BEVERAGES**

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







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 Hayne House.

#### Price based on a minimum of 80 adult guests

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

#### **SELECTION OF FINGER SANDWICHES**

Free range egg mayonnaise with cress V Local Winterdale Shaw cheddar with pickle V Smoked salmon and cream cheese Tuna and cucumber

Honey glazed ham with cucumber, tomato chutney and rocket Pastrami and dill pickles

Rare roast beef with horseradish and rocket

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

#### SAVOURY BITES

Quiche with various fillings V
Roast root vegetable crisps V
Scotch eggs
Kentish pork pies with piccalilli
Sausage rolls with mango chutney and Chinese five spice

#### SOMETHING SWEET

Seasonal fruit tartlets with yuzu pearls
Summer berry meringues
Elderflower jelly with fresh berries and rhubarb crumble
Classic Victoria sponge
Lemon drizzle and blackcurrant sponge

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

Traditional carrot cake

Assorted macarons

Chocolate fudge brownie

Dark chocolate and salted caramel tartlets with pistachio crumb

#### **QUENCH YOUR THIRST**

A selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and 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.





#### Pricing based on a minimum of 60 adult guests

Please choose 3 dishes. Extra bowls are available at a supplement.



For a stylish evening menu why not try our delicious bowl food. All of the following suggestions are served in individual china bowls that are designed to fit neatly into the palm of your hand and be eaten while standing up. Our waiting staff circulate with trays allowing guests to help themselves to dishes of their choice.

Bowl food is the perfect alternative to an evening buffet allowing you to create a tasty and trendy menu that your guests can enjoy in the midst of your party.

#### COLD

Roasted butternut squash and cucumber salad with coriander, lime and chili topped with fresh rocket  $\boldsymbol{V}$ 

Heirloom tomato and baby mozzarella salad with cracked black pepper and sea salt topped with toasted pine nuts V

Roasted vegetable couscous bound in a basil pesto dressing V

Italian three bean salad with a spicy chipotle dressing and flat leaf parsley V

Pesto chicken, farfalle pasta with parmesan and olive oil

Singapore noodles with baby prawns and Asian leaf

Marinated king prawns on fregola pasta and olive oil tossed in a rich tomato tapenade (S)

Greek salad with feta cheese, Kalamata olives, cucumber, and tomato finished with a light oregano and olive oil dressing V

Seared tuna Niçoise salad with new potatoes, green beans, tomato and olives (S)

Tiger prawn and avocado cocktail with cherry tomatoes and a Marie Rose sauce (S)

Sesame and soya marinated chicken with spring onion and cashew nut rice salad

Seared chicken Caesar salad with shaved parmesan, crunchy cos lettuce bound in a rich creamy dressing

Slow cooked duck and butterbeans with chorizo and sherry vinegar dressing

#### **HOT**

Roast butternut squash risotto with basil oil, parmesan topped with parsnip crisps V

Red Thai vegetable curry on a bed of aromatic basmati rice V

Aubergine and tomato moussaka with sliced new potatoes and cheese sauce V

Malaysian vegetable laksa served on aromatic jasmine rice and bound in a rich coconut and lime leaf sauce V

Cumberland sausages with creamy mustard mash and caramelised red onions

Herb crusted roast salmon fillet served with sliced new potatoes, green beans and pesto sauce

Chili con carne served with pilau rice and topped with sour cream and chives

Market fresh fish pie topped with cheesy mash and fresh herbs

Roast Italian chorizo sausages with cannellini beans, green lentils and finished with a lightly smoked paprika tomato dressing

Pan fried scallops with fennel, black pudding and crushed potatoes (S)

Pad Thai chicken noodles with cashew nuts and Asian leaf

Italian penne pasta with pork and beef meatballs in a rich tomato sauce

Seared fillet of beef with champ mash potatoes topped with a calvados and red wine jus (S)

Slow cooked shoulder of lamb with crushed new potatoes, spinach and white wine sauce

Traditional Shepherd's pie, gratinated with Winterdale Shaw cheddar cheese

#### **SWEET**

Eton mess layers of meringue, strawberries, Chantilly cream and laced with berry coulis

Fresh strawberries and pouring cream finished with vanilla whipped cream

Poached pear with cardamom and star anise syrup, almond crumb

Vanilla panna cotta topped with a fresh berry compote

Creamy vanilla rice pudding with slow cooked rhubarb

Classic chocolate profiteroles covered in dark chocolate sauce and double cream

Milk chocolate bread and butter pudding with pouring cream

Vanilla cheesecake topped with apple and berry compote

Double chocolate brownie with salted caramel sauce and pistachio

Tiramisu slice, layers of sponge, coffee cream topped with shavings of chocolate (S)

Chocolate fondant served with raspberry infused Devonshire clotted cream (S)

Roasted peaches with honey mascarpone and toffee sauce (S)

Sticky toffee pudding with butterscotch sauce and pouring cream



#### Pricing based on a minimum of 60 adult guests

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 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.













Artisan pizza served around to your guests fresh and hot!

#### Pricing based on a minimum of 80 adult guests

Please choose any 3

#### **CLASSICS**

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

#### **OUR OWN**

- Figure 1 Spicy tomato topping, mozzarella, pepperoni, jalapeños and chilli spices
- H Tomato, mozzarella, red onion and balsamic glaze V
- H Pulled pork with pork seasoning
- H Goats' cheese, butternut squash, fig, pine nuts, garlic, caramelised onion, balsamic, rocket V
- H Red onion, feta, olives and balsamic glaze V
- ℍ Spicy tomato topping, mozzarella, jalapeños and chili spices
- H Blue cheese, rocket and balsamic glaze V
- H Artichokes, basil, mushroom and olives V
- H Pulled chicken mixed with BBQ sauce

#### **FLATBREADS**

- H Garlic and rosemary
- Mozzarella and caramelised onion





#### **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



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

#### Pricing based on a minimum of 100 adult guests

#### **SWEET**

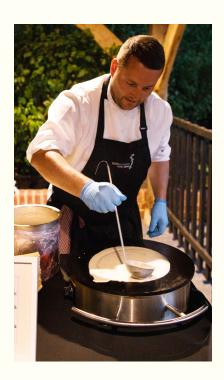
Nutella
Belgian dark chocolate buttons
Strawberries
Banana
Lemon
Chantilly cream

#### **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











#### Pricing based on a minimum of 60 adult guests

Please choose 6 buffet items and 2 desserts

#### COLD

Selection of vegetable and potato crisps with hummus dip V Mature cheddar cheese and broccoli flan V

Leek and Kentish blue cheese tartlets V

Assorted breads and olives V

Roast chicken drumsticks with Cajun and BBQ spice

Rolled pastrami and dill pickles with creamed horseradish

Sicilian king prawns on skewers with preserved lemon (S)

Blackened miso salmon with ginger and wasabi (S)

Ciabatta topped with basil pesto chicken and rocket

Seasonal vegetable spring rolls with sweet chilli sauce V

Manchego cheese and asparagus quiche with caramelised red onion relish V

Baby sausages wrapped in smoked bacon

Grilled chicken skewers with lemon and chive aioli

Moroccan lamb and roasted pepper skewers with mint dressing

#### HOT

Lightly spiced potato wedges with a herb and garlic dip V

Mini pizzas topped with baby vine tomatoes and roquette V

Goats' cheese croustade with green chilli and paprika V

Goujons of sole served with hand cut chips

Hot salmon tartlets with dill and melting cheese (S)

King prawn brochettes with garlic butter and fresh herbs (S)

Crispy chicken goujons with a spicy salsa

Chicken satay served with peanut sauce topped with roasted cashew nuts

Crisp vegetable samosa with cucumber riata V

Chipolata sausages with a honey and grain mustard glaze

Baby pork and leek sausages wrapped in smoked bacon

Duck spring rolls with hoisin sauce

Cocktail pork and beef meatballs served in a rich tomato sauce

Beef and black bean skewers with sweet red peppers and soy (S)

Mini beef burgers served with plum tomato and baby gem leaf

Spiced lamb koftas on skewers with Greek yoghurt (S)

#### **DESSERTS**

Strawberry and shortbread jars

Kilner jars of raspberry Eton mess with crisp meringue and berry coulis

Fresh fruit and marshmallow skewers drizzled with chocolate

Elderflower and prosecco jelly with spring flowers Ve

Mini chocolate and mint panna cotta Ve

Bramley apple and sultana crumble served with viola flowers

Vanilla crème brûlée with lemon shortbread (S)

Key lime cheesecake shots

Mango meringue bites

Chocolate dipped profiteroles filled with Chantilly cream

Salted caramel banoffee bites

Double chocolate brownie with salted caramel

Individual lemon drizzle cake with orange coulis

Blackcurrant and lemon cake with vanilla mascarpone cream

Raspberry and pistachio meringues

Caramel apple tartlets

Rhubarb and berry pavlova

Mango and strawberry tartlets with crème patisserie (S)



Cheese Raclette

Alpine cheese melted on the wheel and scraped over your choice of accompaniments.

#### Pricing based on a minimum of 80 adult guests

#### TO INCLUDE:

H	Parma ham	I-I	Sun blushed tomatoe
H	Salami		Baby new potatoes
H	Cornichons	H	Artisan breads
H	Pickled onions		



#### Pricing based on a minimum of 80 adult guests

Please choose 2 of the following evening offerings which are served around to your guests.

#### Portobello Mushroom Burger and Fries

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

#### **Grilled Cheese Sandwich**

Classic grilled sandwich on white bread with mature English Cheddar V

#### Tempura Vegetables and Chips

Lightly battered crisp vegetables served in a cone with hand cut chunky chips Ve

#### Grilled Aubergine, Sweet Red Pepper, and Courgette Baps

Slow roasted and served in a floured bap with spiced tomato chutney Ve

#### 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

#### 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

#### Pulled Pork Bun and French Fries

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

\*add slaws, toppings and crackling for a supplement

#### Halloumi Kebabs and Chips

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

#### **Burger and French Fries**

Kentish burger with Monterey Jack cheese, streaky bacon, salad and tomato relish, served in a brioche bun with seasoned French fries \*alternative fillings available on request





Pricing based on a minimum of 60 adult guests in the day and 80 in the evening.

(Served outside weather permitting from April to October only)

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 (included in wedding breakfast only)

#### FROM THE BBO

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

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

Lemon thyme and cracked black pepper mushrooms with olive oil Ve

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

Salmon and roasted pepper skewers finished with a red pepper and fennel salsa

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

Blackened salmon fillets topped with mirin and soy

Free range BBQ butterfly chicken breasts with oregano and thyme butter

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

Sweet chilli chicken skewers with fresh coriander

Pork loin steaks with thyme and sage butter

Traditional pork and herb sausages

Pork, leek and herb sausages with caramelised onions

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

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

Kentish beef burgers served with mature cheddar cheese and brioche rolls

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

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

#### FROM THE SPIT

Whole free range chicken glazed in rich BBQ marinade

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

Slow roasted topside of beef with sea salt and cracked black pepper

Boneless leg of lamb infused with garlic and rosemary

<sup>\*</sup>Evening Spit Roast and BBQ does not include desserts or buffet beverages

<sup>\*\*</sup>Available in the evening alone with a selection of sauces and floured baps

#### FROM THE BUFFET

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

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

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

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

Beetroot, marinated feta cheese and sweet potato salad with pine nuts and a tarragon and red wine vinegar dressing

Caesar salad with crunchy ciabatta croutons and shaved parmesan

Heirloom tomato and bocconcini salad with baby basil and black pepper

Minted new potatoes

Selection of sauces and floured baps for the spit roast

#### **BUFFET DESSERTS**

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

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

Zesty lemon posset topped with almond crumble and blueberry compote (S)

Baked brownie and vanilla cheesecake, raspberry infused cream and chocolate sauce (S)

Melon, strawberry and kiwi fruit skewers laced with dark and white chocolate sauce

Chilled fresh fruits drizzled with a vanilla and star anise syrup

Orange and cardamom crème brûlée with buttery shortbread (S)

Classic cream filled profiteroles with dark chocolate or salted caramel sauce

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

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

Tiramisu, layers of coffee sponge and cream finished with coffee anglaise and biscotti

#### **BUFFET BEVERAGES**

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee (included in wedding breakfast option only)







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

#### Pricing based on a minimum of 80 adult guests

Please choose 3 desserts to complete your bar

Seasonal fruit tartlets with yuzu pearls and wildflowers

Eton mess, meringue, strawberries, Chantilly cream and strawberry coulis Elderflower jelly with edible flowers

Lemon and raspberry posset

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

Traditional trifle, layers of fruit jelly, custard and cream

Spiced apple syllabub

Crème brûlée with blackberries

Banoffee pot

Layered chocolate mousse with caramel filled pipettes

Chocolate and caramel tart with nut brittle

Honeycomb cheesecake with popping candy

Jam beignet

Chocolate noisette beignet







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.



#### Pricing based on a minimum of 100 adult guests



Example 4 tier decorated Cheese Tower with rustic decoration

- H Cornish Yarg
- H Kentish Blue
- H Wigmore/Waterloo
- H Camembert
- H 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.



#### Pricing 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.



Together, we can reduce carbon emissions for weddings whilst still having delicious food and a luxurious day!

We have established some key areas which will help us to be a more sustainable business, these include reducing indirect emissions across our supply chain, offering menu choices with a lower CO2e, reducing our water and energy consumption, reducing waste and encouraging the use of sustainable modes of transport.



#### What we have done so far

- HPartnered with CDDL Recycling for our waste management to help reduce our carbon footprint
- HOur food waste is collected by CDDL and recycled through an Anaerobic Digestion system\*
- HRecycle cardboard, paper, glass, bottles, jars, plastic bottles, soft plastics, cans, pots and trays
- We're cooking at Hayne House with an induction range and rationale oven therefore reducing the amount of gas used
- HInvested in energy efficient technology in our kitchens, including a Rationale oven, low energy LED lighting at our central production kitchen and a new heating and cooling system which is more efficient
- HReduced waste and introduced more recyclable materials at our venues
- HChanged our coffee supplier to Do Good Coffee which is a local company that has great coffee
- HIncreased the number of recycling bins at our venue kitchens and added clear signage
- HOur waste cooking oil is collected and turned into biodiesel
- HInspiring couples to make more environmentally sustainable menu choices
- HWorking closely with our clients to ensure that we cater for the right number of guests therefore limiting waste
- HUsing more local suppliers for meat and produce to reduce our carbon footprint
- HWe've reduced the amount of clingfilm used by using different storage methods at our venues
- HHigher concentrated cleaning and washing products are used to reduce packaging and delivery miles
- HUniforms are now washed at a reduced temperature and shorter cycles
- HWe use wooden canapé skewers and cutlery that are recycled
- HInvested in a newer refrigerated van that is more economical and produces lower emissions
- HLimited the amount of printing in the office and what we do print we recycle
- $lap{H}$ Email clients their quotes, invoices and menus therefore no paper is needed
- HThe team car share where possible
- HWe use Dext for invoices so that paper copies are not required at any stage in the accounting process
- HWe have changed our chefs' gloves to BIOTOUCH nitrile which have improved biodegradable technology

\* How does the Anaerobic Digestion system work?

CDDL take food waste, add some hungry microorganisms, put them in an airtight container without any oxygen (the "anaerobic" bit), warm things up a little, and let nature do its thing... Over time, the microorganisms break down, or "digest", the organic material, producing a mixture of gases called biogas. They collect the biogas for use later to produce electricity, while the solid stuff leftover can be processed and made into ethanol (which can be used as vehicle biofuel) or fertiliser.



#### Our future plans

- ₩ We've targeted ourselves with sourcing an eco-friendly and cost effective clingfilm
- H Continue to reduce single use items and place recycling bins in all our kitchens
- HReduce the use of tablecloths and laundering with tables that do not require tablecloths
- H Update our current menu brochure to support our couples to embark on an eco-friendlier journey with their choices
- H Move over to more electric ovens
- H Purchase an electric refrigerated van and install an EV charger
- Haunch further initiatives to reduce food and energy waste





Terms and Conditions (January 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, white tablecloths, white napkins, crockery and cutlery are included in the price.
- To ensure that the catering is confirmed, a non-refundable deposit of £600 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 at Hayne House with a similar value.
- 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.
- Supplements may apply if guests drop below our menu minimums.
- 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.
- Scott Anderson Ltd must provide a minimum of two food offerings which will include a wedding breakfast 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 in the Orangery we recommend seating 10 to our 5' 6" round tables.
- 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.
- 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.

#### ADDITIONAL INFORMATION

**Wedding Cake** - Please provide clear instructions for cutting your wedding cake. If you are having canapés and wedding breakfast and no evening food you will need to have your cake cut by our chefs shortly following your wedding breakfast.

**Supplier Meals** - Supplier meals do not include canapés and are just 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, they enable you to sample 3 canapés, 2 starters, 2 mains and 2 desserts of your choice. We will talk you through every aspect of your wedding catering to ensure nothing has been overlooked. Alternative menus including BBQ's, spit roast, afternoon tea and sharing wedding breakfasts can be sampled, although they 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



For your day guests  Item		Year 2024 2025 2026			
Item	2024	2023	2020		
Savoury Canapés	£11.30	£11.70	£12.15		
Sweet Canapés	£11.30	£11.70	£12.15		
Canapé (S)	£0.45	£0.50	£0.55		
Yummy Treats	£13.00	£13.50	£13.95		
Cocktail Lollies	£4.60	£4.75	£4.95		
Seasonal & Traditional Wedding Breakfast					
60-79 Adult Guests	£64.00	£66.25	£71.30		
80+ Adult Guests	£61.00	£63.15	£67.35		
Starter or Dessert (S)	£0.95	£1.00	£1.05		
Trio of Desserts (S)	£2.15	£2.25	£2.40		
Main (S)	£5.30	£5.50	£5.70		
*Fillet of Beef and Seasonal Venison Main (S)	£9.20	£9.55	£9.90		
Sharing Wedding Breakfast					
Chicken or Pork Main	£68.50	£70.90	£75.50		
Beef or Lamb Main	£73.90	£76.50	£79.65		
Afternoon Tea Wedding Breakfast	£51.00	£52.80	£54.90		
BBQ Wedding Breakfast					
60-79 Adult Guests	£63.80	£66.10	£68.30		
80+ Adult Guests	£54.75	£56.70	£58.55		
Spit Roast Wedding Breakfast	£56.90	£58.90	£60.65		
BBQ Item (S) Day and Evening	£1.70	£1.75	£1.80		
BBQ & Spit Roast Buffet Dessert (S) Day and Evening	£0.70	£0.75	£0.80		
A Little Something Extra					
Pre-Starter	£4.00	£4.15	£4.25		
Cleanser Course	£2.80	£2.90	£3.00		
Pre-Dessert	£3.65	£3.75	£3.85		
Petit Fours (2 per person)	£3.40	£3.50	£3.65		
Cheese Board	£8.20	£8.50	£8.85		



For your day and evening guests	Year		
Item	2024	2025	2026
Bowl Food	£17.00	£17.60	£18.20
Bowl Food (S)	£1.85	£1.90	£1.95
Extra Bowl Food	£4.30	£4.45	£4.60
Grazing Table	£16.50	£17.10	£17.80
Grazing Dessert Section - 3 Desserts	£7.60	£7.85	£8.15
Extra Dessert	£2.20	£2.30	£2.40
Pizza Paddles	£9.80	£10.15	£10.55
Extra Meat and Seafood Topping	£1.10	£1.15	£1.20
Extra Vegetarian Topping	£0.70	£0.75	£0.80
Crêpe Stand (Based on 100 Guests)	£1,085	£1,125	£1,165
Finger Buffet	£17.50	£18.10	£18.80
Finger Buffet Supplement	£0.40	£0.45	£0.50
Cheese Raclette	£18.00	£18.65	£19.35
Evening Platters	£9.80	£10.15	£10.50
Evening BBQ	£22.80	£23.60	£24.90
Evening Spit Roast	£24.75	£25.65	£30.25
Spit Roast - Pig only	£16.75	£17.35	£17.90
Dessert Bar	£12.30	£12.75	£13.20
Cheese Tower (Based on 100 Guests)			
Pricing subject to cheese selected	c£1,025	c£1,060	c£1100
Cheese Table	£8.70	£9.00	£9.35
Supplier/Contractor Main Meal	£24.90	£25.80	£26.75

All prices include VAT at the current rate of 20%

#### (S) - Supplement per guest

Pricing based on minimum numbers and 2 food offerings - canapés and wedding breakfast or wedding breakfast and evening food.

Children aged 6-12 are charged half the wedding breakfast price Children aged 0-5 are free





## BROGDALE FARM, BROGDALE ROAD FAVERSHAM, KENT ME13 8XZ

**Tel:** 01795 539 566

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