



INVICTA FOOD DESIGN

**EVENT & WEDDING
CATERING BROCHURE 2024**



INTRODUCTION

INVICTA FOOD DESIGN

**PROVIDING FOOD & DRINK SERVICE THROUGHOUT
KENT AND BEYOND**

We are a specialist event caterer based in Kent. Our team of Chefs and Front of House staff have experience cooking for the Michelin Guide, celebrities, gentry and Royals.

We have teamed up with Venues around Kent to provide 1st class catering for Weddings, Corporate Events, On Site Filming Catering & Private Events.

We are passionate about local, seasonal food. All our suppliers are Kent based and our products are sourced locally for us whenever possible.

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INFORMATION

PRICES AND WHAT'S INCLUDED

Our comprehensive menus are on the following pages. We have tried to keep all pricing as inclusive as possible. But as each event is unique some costs can vary. Please get in touch for a discovery call so we can understand your event and provide a quotation.

Further information can be found with the relevant style of catering or menu.

Prices displayed include :-
Crockery, cutlery or eco street food boxes and bamboo cutlery
Staffing for both service & chefs
Tables and covers for buffet displays
VAT at the prevailing rate

The following are not included but can be provided :-
Table linen or napkins
Glasswear (we can provide drinks packages with inclusive glasswear)
Tea & coffee
Venue coordination





CANAPÉS

CANAPÉS ARE PRICED AT £2.25 PER UNIT

We suggest the following quantity of units:

Pre dinner reception 3 - 6 canapés per guest

Reception of two hours duration 7 - 12 canapés per guest

Reception of over two hours duration 13 - 15 canapés per guest

MEAT & FISH

Rare roast beef with classic bearnaise sauce
Cajun King prawn skewers, lime & mint yogurt
Pork belly lollipop, sticky maple & apple glaze
Lamb kofta spiced with cumin & coriander, mint & pomegranate yogurt
Malbec braised brisket nuggets in panko, shallot mayo
Tandoori chicken skewers, banana, coconut & coriander raita
London cure smoked salmon, blinis, avruga caviar
Pintxos. Olive crouton, Iberico ham, piperade
BBQ chicken kebab grilled in a sticky bourbon BBQ sauce
Mini Cumberland sausages roasted with herbs & honey
Teriyaki roasted salmon skewers in a sticky soy & mirin glaze

VEGETARIAN & PLANT BASED

Flame grilled sprouting broccoli, salsa rossa, crisp polenta (Ve)
Padron peppers fried in olive oil with smoked paprika, lemon & Maldon salt (Ve)
Battered onion rings, green goddess mayo (Ve)
Chargrilled asparagus & tenderstem, minted hollandaise (V)
Cheese on toast. Crostini, melted Sussex brie, heritage tomato, thyme (V)
Fired watermelon, gem taco, herb crumb, mint salsa (Ve)
Smashed avocado, lime & chipotle with sumac roasted tomatoes (Ve)

SWEET

Chocolate brownie with vanilla cream
Apple & blackberry crumble tart, clotted cream
Assorted macarons
Profiteroles, Chantilly cream, chocolate glaze



3 COURSE MENUS

HOW IT WORKS

The price of a 3 course meal is dictated by the choice of your main course, and the prices are set on the relevant pages. However, some dishes may require a supplement.

The meal consists of artisan bread and butter, starter, main and dessert.

Main courses are served with fondant potatoes and seasonal vegetables unless stated otherwise.

Venue coordination, linen, glasswear, tea & coffee are not included in the menu price but can be added if required at an additional cost.

We are happy to provide a choice of 2 starters, 2 mains and 2 desserts when serving groups of 30 or more, plus a plant based option for vegans.

Any additional choices requested will have a supplement of £4.00 per person.

You will need to let us know about any guests with dietary requirements or allergies so we can guide you around the menu. You will also need to provide us with a seating plan and pre-orders. We will send you forms for this.

The following are included in the menu price
Cutlery, crockery, a food service manager, supervisors and waiting staff, professional chefs

Please use the following prices as a guide if menu adjustments are required.

Client can remove starter £8.50

Client can remove dessert for £7.50

Wedding cake cut, plated and served as dessert with berries and Chantilly £5.50



3 COURSE MENUS

STARTERS

Kent lamb & wonky vegetable mulligatawny

Chilled pea & mint soup, mint oil (V)

Leek & potato soup, salad peas & chives (V)

Moroccan bean soup, pickled lemon, ras el hanout (V)

Griddled halloumi & courgette, hummus, oregano salsa (V)

Hawaiian Poke' bowl with cured salmon, crushed wasabi peas, spicy mayonnaise

Baby mozzarella, confit tomato & artichoke salad, aged balsamic & basil oil (V)

Oak smoked Scottish salmon, shallots, blinis, capers & crème fraiche

Chicken Caesar salad, garlic croutons, hard boiled egg, parmesan shavings

Scorched mackerel fillet with a shallot, apple & new potato salad, salt roast beets & horseradish, herb oil

Pressed avocado terrine, salmon rilette, heritage tomatoes with sumac

Chicken liver pate, roasted pistachio crumb, salad of pickle's, brioche

Duck & smoked bacon rilette, pickled red onions, griddled sour dough

Cold cut rare venison loin, braised lentils, sherry vinegar dressing, shallot & parsley salsa

Pressed ham hock & parsley terrine, piccalilli, griddled bloomer

PLANT BASED STARTERS

Cream of tomato & basil soup (Ve)

Cream of butternut squash soup with rosemary & olive oil (Ve)

Griddled padron peppers & courgette, hummus, oregano salsa (Ve)

Medley of fruits. Galia melon, pineapple, kiwi & strawberries with pomegranate seeds & passion fruit coulis (Ve)

Salad of heritage tomato, roasted red peppers & artichokes, aged balsamic & basil oil (Ve)

Hawaiian Poke' bowl, ginger, lime & sesame marinated tofu, crushed wasabi peas, spicy veganise (Ve)



3 COURSE MENUS

MAIN COURSES

Roast rump of English lamb, butter braised fondant, ratatouille, rosemary jus £55.00

Griddled English pork chop marinated with juniper & thyme, red cabbage, apple compote, pan juices £51.00

Roast breast of Suffolk chicken, root vegetable puree, pan juices with wild mushrooms, creme fraiche & parsley £51.00

Confit duck leg with cassoulet of Toulouse sausage & pulses £53.00

Roast breast of corn-fed chicken, herb risotto, parmesan shavings, chicken reduction £53.00

Braised English lamb shank, hispi cabbage, braising liquor £63.00

Seared fillet of seabass, crisp polenta, saute fennel, sun blushed tomato, pesto £53.00

Herb crusted hake fillet, lentil & chorizo stew, artichoke puree, parsley salsa £53.00

Seared fillet of black bream, melted onion & new potato salad, black olive & basil vierge £53.00

Roast fillet of 28 day aged Scotch beef, roast roots, red wine sauce £67.50

Pan fried salmon fillet, crushed new potatoes & spinach, chive butter sauce £55.50

Slow braised short rib of Surrey Hills beef, crispy shallots, rich red wine jus £63.00

Red onion & thyme rosti, wilted spinach with nutmeg & garlic, tenderstem broccoli, smoked tomato relish (V) £51.00

Butter pastry feuillette baked with tomato braised lentils, creamed leeks, asparagus & mozzarella (V) £51.00

Leek & aubergine Wellington, charred mushrooms (V) £51.00

Grilled Kent asparagus, crisp polenta, fried quails' egg, tomato salsa, parmesan (V) £51.00



3 COURSE MENUS

TRADITIONAL ROASTS

Roast leg of English Lamb, shallot & rosemary gravy £53.00

Roast rack of English pork, crackling, apple sauce, sage gravy £51.00

Butter roast English Rose turkey crown, chipolata, stuffing, gravy £51.00

Roast chicken supreme, Yorkshire pudding, stuffing, chipolata, chicken gravy £53.00

Roast sirloin of Scotch Beef, Yorkshire pudding, red wine gravy £63.00

All roasts are served with roast potatoes and traditional, seasonal vegetables

PLANT BASED MAINS

Charred cauliflower steak marinated in sumac & lemon, spiced quinoa, golden raisin & ginger salsa (Ve) £51.00

Malaysian Panang curry, braised rice, charred lime, coriander (Ve) £51.00

Aubergine roasted with za'atar, green quinoa, pomegranate seeds (Ve) £51.00

Red onion & thyme rosti, wilted spinach with nutmeg & garlic, tenderstem broccoli, smoked tomato relish (Ve) £51.00

Roasted butternut squash & field mushroom Wellington, slow roast root vegetables, onion & tarragon sauce (Ve) £51.00



3 COURSE MENUS

TABLE CARVERY

A great interactive option to add some fun to your wedding breakfast. You will need to nominate a carver per table and we will provide them with a tall chefs hat, apron, carving knife & fork.

Please choose from the range of meats below. This will be a larger portion per guest of 220g pre cooked weight. Your roasted joint will be served on a large board to the table for the carver to do their work.

all of the side dishes are included and will be served to the table in bowls, platters and jugs, family style service for guests to serve themselves.

MEATS

Roast leg of English lamb, shallot & rosemary gravy £61.50

Roast rump cap of West Country beef, rich Bordelaise sauce £71.00

Roast rack of English pork, crackling, apple sauce, sage gravy £59.50

Butter roast English Rose turkey crown, chipolata, stuffing, gravy £59.50

Roast sirloin of Scotch beef, red wine gravy £69.00

SIDES & VEGETABLES

All Items included and served in bowls & platters as family service

Roast potatoes
Honey & thyme roast roots
Braised red cabbage
Glazed Medley of green vegetables
Yorkshire puddings
Stuffing & chipolatas
Jugs of gravy
Condiments



3 COURSE MENUS

DESSERT

Upside down strawberry & lime cheesecake, strawberry sorbet

Glazed lemon tart, forest fruits, Chantilly cream

Treacle tart, clotted cream

Vanilla poached pear, honey & oat crumble, Calvados cream, fruit syrup

Kent strawberry Eton mess

Classic vanilla creme brulee, cinnamon shortbread

Rich dark chocolate tart, white chocolate mousse, vanilla sauce

Sticky toffee pudding, butterscotch sauce, vanilla pod ice cream

Selection of artisan Kent Cheeses with celery, grapes, chutney & biscuits £6.50 sup per head

PLANT BASED DESSERT

Warm chocolate brownie, vanilla ice cream, chocolate sauce (Ve)

Pineapple carpaccio, coconut cream, lime & passion fruit syrup (Ve)

Tropical fruit salad, mint syrup, vegan ice cream (Ve)



CHILDRENS MENU

STARTER

Cream of tomato soup (V)

Fan of galia melon, strawberries, red fruit coulis (Ve)

Salad of sliced Wiltshire ham

MAIN COURSE

Breaded chicken goujons, chips, baked beans

Penne pasta, roasted vegetables, tomato sauce (Ve)

Sausage, mash, peas & gravy

DESSERT

Eton mess (V)

Fresh fruit salad with ice cream (V)

Selection of ice creams (V)

Please choose 1 starter, 1 main course and 1 dessert to offer the children at your event.

£22.00 per child

Alternatively we can offer half portions of your main menu.

Children aged 2-12 are priced at half the adult price and under 2s are free, although this assumes they will not require food from us.



FEASTING & SHARING

SOCIAL DINING

We offer a range of options for Feasting and Sharing.

These are great for a relaxed and social dining experience.

The food is presented on a range of boards, slates, platters and colourful ceramics laid out on the table for guests to help themselves and pass around to each other. It's a great way to generate interaction and conversation in the dining room.

Much of the cooking for our Feasting Menus is done on our 8ft BBQ over lumpwood charcoal and wood. A mixture of grilling and hanging to smoke are used to create incredible flavoured BBQ meats.

Plant Based options are available and can be served to the whole party or to individual guests, ensuring everyone gets the same great dining experience.

The next few pages provide further information on all our Feasting style dining options.

These menus are set, but we can be flexible if required

Client can remove Hog Roast starter £8.50

Client can remove dessert for £7.50

Cake cut, plated and served as dessert with berries and Chantilly £5.50

Tea & coffee is not included in these packages but can be added if required at an additional cost.



BBQ FEAST

TWO COURSE BBQ MENU £52.50

ABOUT

We are BBQ veterans and our BBQs are expertly cooked over lumpwood charcoal and wood to give amazing flavours. The menu has been designed for flexibility, with plenty of popular choices.

Your BBQ can be served to your guests as feasting platters to the table or as a casual buffet

MAINS - CHOOSE 3

4oz beef burger with lettuce, tomato, red onion and relish in a brioche bun
Jumbo Cumberland sausage with onions & baguette
BBQ pork ribs
Boneless chicken thigh in Cajun spice
Garlic & rosemary grilled lamb cutlets
Piri piri chicken kebabs

VEGETARIAN & VEGAN MAINS - CHOOSE 2

(Please advise us the number of Vegetarian & Vegan attendee's)

BBQ giant field mushroom stuffed with braised rice & charred vegetables (Ve)
Griddled haloumi & courgette, hummus, shallot & oregano salsa (V)
Quorn sausages (V)
Provence vegetable kebabs with oregano (Ve)
Wood fired butternut squash, braised spicy lentils, hummus, mint & shallot salsa (Ve)

SALADS - CHOOSE 4

Creamy veganslaw with caraway and chives (Ve)
New potato, sour cream & parsley (V)
Salt roast beets, red onion & goats cheese (V)
Mixed garden salad with French dressing (Ve)
Summer slaw with fennel, dill & orange (Ve)
Pickled cucumber salad with mint & lime (Ve)
Heritage tomato salad with basil & olive oil (Ve)
Mixed bean salad, vinaigrette & garden herbs (Ve)
Classic Greek salad with tomato, olives, feta, olive oil, summer herbs (V)

SIDES - CHOOSE 1

Corn on the cob with melted butter (V)
Minted new potatoes (Ve)
Aubergine roasted with za'atar, herbed quinoa with chickpeas & coriander (Ve)
Garlic butter roasted flat mushrooms (V)
Jacket potatoes (Ve)

DESSERT - CHOOSE 1

Desserts will be plated and served to your guests

Fresh Fruit Salad in Vanilla & Mint Syrup (Ve)
Strawberries, Meringue & Chantilly Cream
Chocolate Brownie, chocolate sauce and whisky cream
Lemon tart, summer fruits, Chantilly cream
Sticky toffee pudding, butterscotch sauce, salted caramel ice cream
Vanilla cheesecake, strawberries & shortbread
Treacle tart, clotted cream, citrus
Chocolate truffle brownie torte (Ve)



HOG ROAST FEAST

CANAPÉS, STARTER, MAIN COURSE & SIDES £59.00

CANAPÉS

3 canapes per person are included. Additional canapes can be added from the main menu and charged at the prevailing rate.

Malbec braised brisket nuggets in panko, shallot mayo
Cheese on toast. Crostini, melted Sussex brie, heritage tomato, thyme (V)
Flame grilled sprouting broccoli, salsa rossa, crisp polenta (Ve)

STARTER

Please choose 1 starter for your entire party. For choices refer to the 3 Course Menu

MAIN COURSE

A whole hog, salted, herbed and slow roasted onsite over charcoal for 8 hours. Then served to the table on Feasting platters with the following
Honey roasted root vegetables
Crackling, Bramley apple sauce, mustard & condiments
Apricot, sage & onion stuffing
Caramelized leek & onion relish
Cider gravy
Artisan breads & buns with salted butter
For Vegetarian & Vegan guests please choose from the BBQ Feast Main Courses

POTATO DISH - CHOOSE 1

New potatoes rolled in mint & lemon butter
OR
Roast potatoes, garlic & parsley butter

SALADS & SIDES - CHOOSE 3

Heritage tomatoes, mozzarella, torn basil, baby spinach (V)
Hispi cabbage coleslaw, caraway seeds (V)
Potato salad, red onion, chive mayonnaise (V)
Mini macaroni salad, roast courgette, pine nuts, vegan pesto (Ve)
Classic Greek salad with tomato, olives, feta, olive oil, summer herbs (V)
Pear, blue cheese, rocket, pecan, balsamic dressing (V)
Mixed bean salad, French dressing & garden herbs (Ve)
Flame grilled summer vegetables, garlic, olive oil & rosemary (Ve)
Coal roast beetroot, red onion, watercress, goat's cheese (V)

Dessert is not included, but if required can be chosen from the main menu



PARILLEROS FEAST

GRILLED & SMOKED MEAT FEASTING MENU

ALL ITEMS INCLUDED £59.00

STARTER

Artisan breads with salted butter (V)
Cured Kentish and continental meats, tomato & onion chutney
Mushroom arancini, truffle mayonnaise (V)
Grilled broccoli and spring onions, romesco sauce (Ve)
London cure smoked salmon, blinis, capers and lemon

MAIN COURSE

Rump cap/Picahna slowly smoked and grilled whole then carved
Coal blistered and smoked butternut squash, spiced puy lentils, toasted pine kernal hummus, chilli & mint salsa (Ve)
Wood roasted summer vegetables in garlic, olive oil and rosemary (Ve)
Seasonal garden salad, French dressing (Ve)
Veganslaw, hispi cabbage, black pepper and caraway (Ve)
Whole chickens smoked, roasted and basted with a blend of garlic, herbs, spices and olive oil then served in quarters
Chimichurri and warm flat bread (Ve)
French fries and sauces

DESSERT

Banoffee pie bites
Chocolate brownie, vanilla cream, nibbed chocolate
Macarons



VEGAN & PLANT BASED FEAST

3 COURSE FEAST OF VEGAN & PLANT BASED DISHES

ALL ITEMS INCLUDED £59.00

STARTERS

Artisan breads with balsamic & olive oil (Ve)
Crisp polenta, tomato, olive & basil salsa (Ve)
Hummus, crunchy broad beans, pickled lemon, harissa (Ve)
Grilled broccoli and spring onions, romesco sauce (Ve)
Caramelised sweet potatoes, crushed white beans with herb oil, shallot rings (Ve)

MAINS

BBQ giant field mushroom stuffed with braised rice and charred vegetables, panko crust (Ve)
Baked avocado loaded with tomato, jalapeno, coriander and smoked applewood cheese (Ve)
Coal blistered and smoked butternut squash, spiced puy lentils, toasted pine kernal hummus, chilli & mint salsa (Ve)
Wood roasted summer vegetables in garlic, olive oil and rosemary (Ve)
Seasonal garden salad, French dressing (Ve)
Veganslaw, hispi cabbage, black pepper and caraway (Ve)
Chimichurri and warm flat bread (Ve)
French fries and sauces (Ve)

DESSERT

BBQ pineapple spoons, pepper and coriander salsa, toasted coconut (Ve)
Chocolate brownie, fudge frosting, nibbed chocolate (Ve)
Rhubarb, raspberry and ginger smoothie shot (Ve)



WEDDING EVENING FOOD

ABOUT

If we have provided your wedding breakfast, we have a range of evening food options, all served with eco street food containers, napkins and bamboo cutlery.

BBQ buffets or Hog Roasts are favourites but we can also offer finger buffets of street food style Sliders and Flatbreads.

If this service is booked we would be happy to cut and serve your cake on platters with your evening food.

If the cake is to be individually boxed there would be an additional charge.

CLASSIC BBQ

£24.00 pp All Items Included

Flame grilled on our 8ft BBQ and then served from a buffet station.

4oz beef burger
Jumbo Cumberland sausage
Cajun spice boneless chicken thighs
Provence vegetable kebabs with oregano (Ve)
Traditional coleslaw with caraway (V)
Traditional mixed garden salad (Ve)
Cucumber with mint & mustard (Ve)
Three tomato salad with basil & olive oil (Ve)
Jacket potatoes (Ve)
Served with buns, baps, cheese, fried onions and sauces

HOG ROAST BUFFET

£1600 For up to 120 guests.

Additional guests charged at £12.50

Spit roast large English Whites pig, roasted over lump wood charcoal & wood
Flour baps & artisan breads
Apple sauce
Stuffing & fried onions
Falafel (Ve)
Green leaf salad with herb vinaigrette (Ve)
Plum tomato platter, red onion & basil (Ve)
Traditional coleslaw with caraway (V)
Selection of condiments & sauces

FINGER BUFFET

£22.00 pp All Items Included

Spicy onion bhaji with crème fraiche (V)
Selection of vegetarian tartlets (V)
Chicken satay
Homemade sausage roll
Corn chips, guacamole and salsa (Ve)
Teriyaki glazed salmon with mange tout
Mini vegetable samosas (V)
Cocktail sausages roasted with herbs & honey
Focaccia with balsamic vinegar & olive oil (Ve)
Selection of vegetable antipasti, roasted aubergine, courgette, fennel, asparagus & confit tomato (Ve)



WEDDING EVENING FOOD

SLIDERS

Delicious 2 or 3 bite baby burgers. Ideal served as larger canapes or as evening snacks

SPICY CHICKEN BURGER £7.00

Flame grilled cajun chicken thighs, garlic mayo, salad

GARLIC BRUSHED BEEF RUMP STEAKWICH £7.00

Chargrilled minute steak, garlic & olive oil rub, dijon & parsley mayo

HALLOUMI & COURGETTE BURGER £7.00

Griddled halloumi & courgette, hummus, shallot & oregano salsa verde (V)

CHEESE & BACON BURGER £7.00

4oz 100% beef burger, streaky bacon, mature cheddar, relish, pickles

DIRTY CHILLI BURGER £7.00

4oz 100% beef burger, mature cheddar, jalapenos, fried onions, chilli mayo

PULLED JACKFRUIT BURGER £7.00

Jackfruit in cajun spiced BBQ sauce, chipotle mayo, lime pickled fennel (Ve)

BBQ FLATBREADS

PULLED BEEF BRISKET £11.50

BBQ brisket, chimichurri, parmesan, Rioja onion marmalade, roquette

MINUTE STEAK £11.50

Garlic butter, caramelized onions, leaves

ROAST SQUASH & BRIE £11.50

Herb roasted butternut squash with melted brie, fried onions & roquette (V)

BACON ROLL £6.50

Smoked rindless back bacon served in a soft floured bap with a sauce station

ROAST VEGETABLES & BABA GHANOUSH £6.50

Coal fired summer vegetables in a soft floured bap with baba ghanoush (Ve)

PIZZA

Our stonebaked pizzas are 10-12" approximate size and cut into 6 slices then served to your guests in pizza boxes. We recommend half a pizza per person.

MARGHERITA £14.50

Simply tomato, mozzarella & basil

ORTOLANA £14.50

Tomato base, mozzarella, courgettes, aubergine, peppers, basil

PEPPERONI AMERICANA £14.50

Classic Margherita with sliced pepperoni

QUATTRO FORMAGGI £14.50

Tomato base, mozzarella, pecorini, Italian blue, Gran Milano

N'DUJA £14.50

Tomato base, mozzarella, spicy pork n'duja, salami, ricotta, basil

THE HAWAIIAN £14.50

The controversial ham and pineapple topped classic

EXTRAS

Chip cones with sauce station £3.00

Fish & chip cones with tartare sauce £4.75

Chicken & chip cones with sauce station £4.75

Battered onion ring eco pots £2.80

Self serve ice cream & pimp station £280

Includes 180 assorted ice cream tubs 80ml, vanilla, strawberry, chocolate, self serve from a chest freezer and a pimp station with fruit compote, coulis, sprinkles, flakes, squirty cream

We can also offer a range of Cheese Towers made from local, artisan cheeses. Prices start from £254.00 Please ask for more information.



BBQ, BUFFETS & HOG ROASTS



CASUAL DINING

We have a range of informal catering options available. These include BBQs, Hog Roasts, Fork and Finger Buffets.

Ideal for any family occasion or corporate event where chatting, mingling or dancing are more important than the table plan.

Fork buffets are served with china crockery and Kings cutlery. Other food options are generally set up as a buffet or food station and served in eco street food boxes with paper napkins and bamboo cutlery.



SET BBQ MENUS

Our set BBQ menus are cooked onsite and served as buffets with eco street food containers, napkins and bamboo cutlery. Items can be swapped with food on the BBQ Selector Menu to give flexibility.

Perfect for casual get togethers, parties or corporate events.

SET 1

£28.50 pp All Items Included

Jumbo Cumberland sausage
Wood fired BBQ chicken drumsticks
Lamb chops in garlic & rosemary marinade

Flamed butternut squash, hummus, braised lentils,
chimichurri (Ve)

Mixed garden salad, French dressing (Ve)
Heritage tomato platter, red onion, basil & olive oil (Ve)
Veganslaw, hispi cabbage, black pepper (Ve)

New potatoes, sea salt & mint (Ve)

Served with buns, baps, cheese, fried onions, ketchup,
mustard & mayonnaise

SET 3

£40.50 pp All Items Included

Butterflied leg of lamb flame grilled with za'atar and
carved
Jumbo Cumberland sausage, Malbec fried onions, crusty
baguette
Whole chickens smoked, roasted and basted with a
blend of garlic, herbs and olive oil then served in
quarters
Wood fired Scotch minute steak, garlic & herb butter

Grilled Provence vegetable kebab, lime & summer herbs
/ Baked flat mushroom, garlic & tarragon oil (Ve)

Mixed leaf salad, French dressing (Ve)
Cous cous salad, pomegranate, coriander (Ve)
Veganslaw, hispi cabbage, black pepper (Ve)
Thai noodle salad, peppers, spring onion, plum sauce (V)

La ratte potatoes, sea salt, truffle oil & thyme (Ve)

Served with buns, baps, cheese, fried onions, ketchup,
mustard & mayonnaise

SET 2

£33.50 pp All Items Included

Slow cooked BBQ pork ribs / spicy lamb kofta
Cajun spice boneless chicken thighs
4oz beef burger, salad station, brioche bun & relish

BBQ'd cauliflower steak in a teriyaki glaze, kimchi, sticky
rice & coriander salsa (Ve)

Mixed garden salad, French dressing (Ve)
Penne pasta salad, tomato salsa, olives (Ve)
Veganslaw, hispi cabbage, black pepper (Ve)
Greek salad, feta, cucumber, olives, tomato & olive oil
(V)

Flame grilled summer vegetables with garlic & rosemary
(Ve)

Served with buns, baps, cheese, fried onions, ketchup,
mustard & mayonnaise

SET 4

£45.50 pp All Items Included

BBQ chicken wings / spicy lamb kofta
Cajun spice boneless chicken thighs
4oz beef burger, salad station, brioche bun & relish
Flamed grilled lamb chops in garlic & rosemary

BBQ'd cauliflower steak in a teriyaki glaze, kimchi, sticky
rice & coriander salsa (Ve)

Traditional garden salad, French dressing (Ve)
Penne pasta salad, tomato salsa, olives (Ve)
Veganslaw, hispi cabbage, black pepper (Ve)
Greek salad, feta, cucumber, olives, tomato & olive oil
(V)

New potatoes, sea salt & mint (Ve)

Served with buns, baps, cheese, fried onions, ketchup,
mustard & mayonnaise

Eco tubs of strawberries & cream / platters of chocolate
brownies



BBQ SELECTOR MENU

MEATS £7.50

4oz beef burger in a brioche bun with "build your own" station with salad, relish & cheese

Jumbo Cumberland sausage with onions & baguette

Butterflied leg of lamb flame grilled with za'atar and carved

Slow roast BBQ pork ribs

Boneless chicken thigh in Cajun spice

Garlic & rosemary grilled lamb cutlets

Whole chickens smoked, roasted and basted with a blend of garlic, herbs, spices and olive oil then served in quarters

Piri piri chicken kebab

Pork loin steak in Chinese BBQ sauce

Wood fired Scotch minute steaks, garlic butter

PLANT BASED & VEGETARIAN £7.25

BBQ giant field mushroom stuffed with braised rice & charred vegetables (Ve)

Griddled haloumi & courgette, hummus, shallot & oregano salsa (V)

Quorn sausages (V)

BBQ'd cauliflower steak in a teriyaki glaze, kimchi, sticky rice & coriander salsa (Ve)

Provence vegetable kebabs with oregano (Ve)

Flamed butternut squash, hummus, braised lentils, chimichurri (Ve)

Baked avocado loaded with tomato, jalapeno, coriander and smoked applewood cheese (Ve)

SALADS £4.45

Veganslaw, hispi cabbage, black pepper (Ve)

New potato, sour cream & parsley (V)

Salt roast beets, red onion & goats cheese (V)

Mixed garden salad with French dressing (Ve)

Summer slaw with fennel, dill & orange (Ve)

Pickled cucumber salad with mint & lime (Ve)

Heritage tomato salad with basil & olive oil (Ve)

Mixed bean salad, vinaigrette & garden herbs (Ve)

Classic Greek salad with tomato, olives, feta, olive oil, summer herbs (V)

Penne pasta salad, tomato salsa, olives (Ve)

Thai noodle salad, peppers, spring onion, plum sauce (V)

Cous cous salad, pomegranate & coriander (Ve)

SIDES £4.45

Corn on the cob with melted butter (V)

New potatoes, sea salt & mint (Ve)

Aubergine roasted with za'atar, herbed quinoa with chickpeas & coriander (Ve)

Garlic butter roasted flat mushrooms (V)

Flame grilled summer vegetables, garlic, olive oil

Jacket potatoes (Ve)

BBQ hispi cabbage, balsamic & hazelnut dressing (Ve)

Coal roast heritage beetroots, ancient grains, pickled cabbage (Ve)



HOG ROAST BUFFET

This package is perfect for casual parties or corporate events where simplistic but tasty food is required to feed lots of guests.

We use Large English Whites Pigs because they are less fatty and have longer loins than most breeds, giving you more meat per animal.

We rub the skin with olive oil and sea salt to give the crackling its wonderful flavour and crunch.

The Hog is cooked completely on site, slowly over lump wood charcoal & wood. Cooking time is normally around 6 hours which results in really tender, succulent pork.

MENU

£1600 For up to 120 guests.

Additional guests charged at £12.50

Spit roast large English Whites pig, roasted over lump wood charcoal & wood
Flour baps & artisan breads
Apple sauce
Stuffing & fried onions
Vegi burgers (Ve)
Green leaf salad with herb vinaigrette (Ve)
Plum tomato platter, red onion & basil (Ve)
Veganslaw, hispi cabbage & blackpepper (Ve)
Selection of condiments & sauces

The package includes the full menu, all equipment & set up, a chef to cook & carve the pig, one member of staff to serve and clear, eco street food containers, napkins & bamboo cutlery. Removal of the equipment and the bits of the pig you can't eat!

A fee of £250 may be applied depending on your chosen venue. We will have to liaise with you to arrange delivery and collection of the Hog Roast machine and equipment on the days before and after your event.

If further service is required this can be quoted as an additional cost.



HOT & COLD FORK BUFFETS

ABOUT

Perfect for corporate lunches and family occasions. If you would like a Fork Buffet as a wedding breakfast please let us know and we can provide a bespoke quotation.

Our Fork Buffet price includes a selection of bread with butter, crockery, cutlery, napkins and serving staff.

Table linen is not included but will be added to your quote once we have a confirmed room layout.

You can choose a Set Menu or take a look at the Selector Menu and swap items around to suit your requirements.

SET 2 £49.50

Chicken tikka masala

Saag aloo (Ve)

Chickpea & potato curry (Ve)

Pilau rice with cinnamon & onion seeds (Ve)

Tarka dhal (Ve), poppadoms (Ve), vegetable samosa (Ve), tomato & onion salad (Ve), mango chutney (Ve)

Garden salad, French dressing (Ve)

Tomato Platter, red onion & coriander (Ve)

Selection of cold cuts & quiche bites

Platter of grilled vegetables (Ve)

Fresh apples, satsumas & bananas (Ve)
Eco pots of strawberries & cream (V)

SET 1 £38.50

Chicken casserole, caramelized onions & roasted peppers

Mushroom & sweet potato Wellington, roasted tomato & basil coulis (Ve)

Plain steamed rice finished with fresh herbs (Ve)

Medley of roasted root vegetables with greens (Ve)

Garden salad, French dressing (Ve)

Potato salad, vegan mayo, chives (Ve)

Selection of cold meats and quiche bites

Fresh apples, satsumas & bananas (Ve)
Chocolate brownie bites (Ve)

SET 3 £49.50

Steak & ale pie in onion gravy

Chicken & chorizo penne pasta in a spicy tomato sauce with lemon & parsley

Vegan Arabiatta pasta bake with olives & basil (Ve)

New potatoes roasted with herbs & garlic (Ve)

Medley of roast root vegetables and greens (Ve)

Garden salad, French dressing (Ve)

3 bean salad, Italian dressing (Ve)

Selection of cold cuts & quiche bites

Teriyaki glazed salmon, mange tout

Fresh apples, satsumas & bananas (Ve)
Eco pots of strawberries & cream (V)



HOT & COLD BUFFET SELECTOR

HOT MAINS

Chicken casserole, caramelized onions & roasted peppers
 Mushroom & sweet potato Wellington, roasted tomato & basil coulis (Ve)
 Steak & ale pie in onion gravy
 Chicken & chorizo penne pasta in a spicy tomato sauce with lemon & parsley
 Vegan Arabiatta pasta bake with olives & basil (Ve)
 Chicken tikka masala
 Saag aloo (Ve)
 Chickpea & potato curry (Ve)
 Shepherd's pie, peas & mash
 Coq au vin

SALADS £4.45

Veganslaw, hispi cabbage, black pepper (Ve)
 New potato, sour cream & parsley (V)
 Salt roast beets, red onion & goats cheese (V)
 Mixed garden salad with French dressing (Ve)
 Pickled cucumber salad with mint & lime (Ve)
 Heritage tomato salad with basil & olive oil (Ve)
 Mixed bean salad, vinaigrette & garden herbs (Ve)
 Classic Greek salad with tomato, olives, feta, olive oil, summer herbs (V)
 Penne pasta salad, tomato salsa, olives (Ve)
 Thai noodle salad, peppers, spring onion, plum sauce (V)
 Cous cous salad, pomegranate & coriander (Ve)

SIDES £4.45

Medley of roasted root vegetables with greens
 Plain steamed rice finished with fresh herbs
 New potatoes roasted with herbs & garlic
 Goose fat roast potatoes
 Moroccan cous cous with harrisa
 Ratatouille

COLD MAINS

Honey glazed ham, pickles & chutney
 Coronation chicken
 Platter of cured meats & cold cuts, olives, hummus & breadsticks
 Gala pie with golden raisin piccalilli
 Platter of duck, chicken & ham with apricots, olives & gherkins
 Tandoori chicken, mango & coriander salsa, mini poppadums
 Teriyaki glazed salmon with mange tout
 Roast Sirloin of beef with herb & mustard crust. £2.50 sup
 Platter of smoked & pickled fish with poached salmon & king prawns. £3.50 sup
 Cheese & tomato quiche (V)
 Vegetable mezze of grilled aubergine, courgette, fennel, asparagus & confit tomato (Ve)

DESSERTS £5.00

Fresh apples, satsumas & bananas (Ve)
 Eco pots of strawberries & cream
 Chocolate brownie bites (Ve)
 Fresh fruit salad (Ve) with Pouring cream
 Chocolate torte, forest fruit compote
 Apple crumble & custard
 Forest fruit & custard trifle eco pots with Chantilly cream
 Vanilla cheesecake, raspberry compote
 Selection of British & continental cheeses, celery, grapes, chutney & biscuits £4.50 sup

EXTRAS

Additional hot main	£10.50 per portion
Additional cold main	£5.00 per portion
Tea & coffee station self serve in eco cups	£3.00
Tea & coffee station self serve in china mugs	£4.50
Linen table cloth	£14.00
Linen napkin	£1.50



SET FINGER BUFFETS

Our finger buffets are cooked fresh onsite with the price including a chef, at least one server, eco street food boxes, napkins and bamboo cutlery, buffet tables and covers.

if your venue does not have a suitable oven onsite we can arrange hire at an additional cost. Alternatively items can be served chilled.

Additional servers may be required depending on the party size and logistics of your venue.

SET 1

£14.50 per person

Assorted sandwiches, 1 round per guest.
Fillings to include :- Wiltshire ham & mustard, egg & roquette, cheese & tomato, beef & horseradish

Spicy onion bhaji with crème fraiche (V)

Mini Cumberland sausages roasted with herbs & honey

Griddled Cajun chicken brochettes

Teriyaki glazed salmon skewers

Lemon drizzle cake

SET 3

£19.25 per person

Vegetarian & Plant Based

Assorted sandwiches, 1 round per guest.
Fillings to include :- Roasted peppers & hummus (Ve), egg & roquette (V), cheese & tomato (V), smashed avocado with cos (Ve)

Spicy onion bhaji with crème fraiche (V)

Mezze of summer vegetables roasted with garlic & herbs (Ve)

Griddled haloumi & courgette brochettes (V)

Vegan sausage roll, ale chutney (Ve)

Vegetable spring rolls, sweet chilli sauce (Ve)

Nachos, guacamole & salsa (Ve)

Chocolate brownie (Ve)

SET 2

£19.25 per person

Assorted sandwiches, 1 round per guest.
Fillings to include :- Wiltshire ham & mustard, egg & roquette, cheese & tomato, beef & horseradish

Spicy onion bhaji with crème fraiche (V)

Mini Cumberland sausages roasted with herbs & honey

Vegetable spring rolls with sweet chilli (Ve)

Breaded brie wedges with onion chutney (V)

Griddled Cajun chicken brochettes

Teriyaki glazed salmon skewers

Lemon drizzle cake

SET 4

£22.50 per person

Assorted sandwiches, 1 round per guest.
Fillings to include :- Wiltshire ham & mustard, egg & roquette, cheese & tomato, beef & horseradish

Dough balls with garlic butter (V)

Homemade sausage rolls, ale chutney

Tomato & onion quiche, basil oil (V)

Mini Cumberland sausages roasted with herbs & honey

Vegetable spring rolls with sweet chilli (Ve)

Breaded brie wedges with onion chutney (V)

Griddled Cajun chicken brochettes

Teriyaki glazed salmon skewers

Lemon drizzle cake / chocolate brownie



FINGER BUFFET SELECTOR

A range of choices available to swap with items in our set menus, or create your own

SANDWICHES

Our sandwiches are made on white & wholemeal bread. Subs, wraps & bloomer are also available.

- Wiltshire ham & mustard
- Egg & roquette (V)
- Cucumber & mascarpone (V)
- Coronation Chicken
- Chicken & sweetcorn
- Roast peppers & hummus (Ve)
- Tuna mayonnaise
- Beetroot, feta & hummus (V)
- Baba ghanoush & grated carrot (Ve)

ADDITIONAL ITEMS

Additional finger item	£3.50
Meat sandwich platter 10 rounds	£28.00
Vegetarian platter 10 rounds	£28.00
Tea & coffee station self serve in eco cups	£3.00
Tea & coffee station self serve in china mugs	£4.50
Add a salad choice	£4.45
Add strawberries & cream in eco pots	£5.00
Add chocolate brownie bites	£5.00

MEAT & FISH

- Mini Cumberland sausages roasted with herbs & honey
- Griddled Cajun chicken brochettes
- Spicy lamb kofta, mint yogurt dip
- Homemade sausage rolls, ale chutney
- Teriyaki glazed salmon skewers
- Cajun prawn brochettes
- Duck spring rolls with plum sauce
- Smoked salmon & cream cheese on blinis
- Mini prawn cocktail eco pots
- Salt & pepper cod goujons
- Tempura prawns £1.00 sup

VEGETARIAN & PLANT BASED

- Spicy onion bhaji, crème fraiche (V)
- Cheese & tomato quiche with basil oil (V)
- Falafel & hummus (Ve)
- Stuffed vine leaves (Ve)
- Mini tartlet of onion marmalade, goats cheese & pesto (V)
- Assorted mini vegetable tartlets (V)
- Vegan sausage roll, ale chutney (Ve)
- Vegetable spring rolls, sweet chilli sauce (Ve)
- Nachos, guacamole & salsa (Ve)



BOWL FOOD INFORMATION

Bowl Food Menus are perfect for more substantial eating, when canapés alone are not enough.

They are lighter and less formal than a sit down meal. Ideal for standing events and parties, or early evening drinks reception where guests are unlikely to eat dinner.

Perfect for standing receptions, and work well when combined with themed food stalls or canapés.

The menus on show are just a guide, so we can adapt the dishes to suit personal tastes and preferences.

The number of bowls and speed of service depends on your requirements as each event is unique.

INFORMATION

Bowls are £6.50 each.

We recommend 4 bowls per guests complemented with canapés for arrival.

Based on a minimum 50 persons attending, inclusive of crockery, cutlery and napkins.

Additional service staff may be required and will be dependent on the number of guests attending, your venue and final menu choice. These will be quoted for accordingly.



BOWL FOOD MENU

MEAT & POULTRY

Moroccan lamb shoulder with apricots, almonds & cous cous
Roast beef, celeriac mash & onion rings
Slow roast pork belly, braised hispi cabbage, apple compote
Baby Cumberland sausage, mustard mash & onion gravy
Seared lamb cutlets, ratatouille, parsley mash & rosemary gravy
Roasted breast of corn fed chicken with wild garlic risotto
Piri piri chicken Caesar salad, parmesan, garlic croutons

FISH & SHELLFISH

Beer battered cod, chips & mushy peas
Warm seafood quenells, boiled egg, salmon & chive cream
Seared bream, tabouleh Salad, tomato dressing
Roast fillet of hake, orzo pasta primavera, roast heritage tomato
Grilled tiger prawns, stir fried vegetables, sweet chilli
Seared nugget of salmon, nicoise salad, tapenade dressing
Roast cod with spicy lentil & chorizo stew

VEGETARIAN & PLANT BASED

Risotto of Asparagus, Peas & Broad Beans with Twineham Grange Cheese (V)
Butternut Squash & Rosemary Risotto Cakes with Salsa Verde (Ve)
Basil & Black Olive Gnocchi, Buttered Spinach, Tomato Salsa (V)
Ragout of Woodland Mushrooms with Griddled Brioche (V)
Mini Macaroni in a Woodland Mushroom & Chive Sauce (V)
Roast butternut squash, tomato braised lentils, hummus, parsley salsa (Ve)

SWEET

Warm chocolate brownie, chocolate sauce, vanilla ice cream (Ve)
Kent strawberry Eton Mess, crushed meringue, Chantilly cream
Vanilla cheesecake, raspberry compote
Apple, cinnamon & forest fruit crumble with clotted cream
Warm vanilla sponge, custard & spiced pear compote



AFTERNOON TEA

Afternoon Tea is the quintessential English custom, the perfect way to celebrate. Our menu has been put together with favourite items in mind and is served on our vintage tea sets. Available for a minimum of 25 guests.

SANDWICHES

A selection of finger sandwiches on white & wholemeal bread

Smoked salmon & lemon
Wiltshire ham & mustard
Cucumber & cream cheese
Free-range egg & roquette

SCONES

Freshly baked fruit & plain scones, clotted cream & jam

CAKES

Lemon drizzle cake, Saville orange marmalade
Apricot glazed pear & almond tartlets
Mini forest fruit & sherry trifle
Chocolate brownie, cherries, Kirsch cream

£35.00 per head (£37.50 with tea & coffee)

Add prosecco at £32.00 per bottle

Children's afternoon tea £15.00

This service includes delivery, set up & service of the afternoon tea, all crockery, cake stands, platters, cutlery and staff for a 2 hour service (longer by arrangement).

Table linen and napkins are not included but can be arranged.

We can cater for all dietary requirements if arranged in advance.

If there is not a suitable oven onsite we can hire one at an additional cost or serve items at an ambient temperature



PERSONAL CHEF SERVICE

Delicious food, great company and someone else doing all the work. We will do most of the preparation in our kitchen, with the finishing touches when we arrive at yours, and we will leave your kitchen cleaner than we found it. Serving staff are recommended and we can arrange these so you can relax and enjoy your lunch or dinner with your guests.

Our personal chef service is suitable for smaller groups, 14 maximum as a guide, but each event is unique. Get in touch to discuss your requirements.

BESPOKE DINNER PARTIES

We can design bespoke menus for your dinner party or intimate event. Get in touch with your ideas and requirements. We will then do the work and present you with a menu proposal and quotation.

Information

Bespoke Personal Chef Service cost is £380

Food is charged at ingredient cost (£20.00 per head as a guide)

Service staff charged at £18 per hour for a minimum of 6 hours

We would use your crockery and cutlery, but can arrange hire if needed

Linen is not included but can be arranged at an additional cost

Alternatively please look at our Dinner Party packages over



PERSONAL CHEF SERVICE

Our 3 course dinner party packages are all served with sharing platter starters. Please choose the menu to suit your budget and then one main course and one dessert for all guests. Please inform us of guests with special dietary requirements or allergies so we can adapt the menu for them.

Service is recommended and will be added to your quote.

STARTER PLATTERS

All dinner party packages are served with sharing platter starters which are placed on the table for guests to help themselves

Artisan bread with salted butter

London cure smoked Scottish salmon with blinis, lemon, shallots, watercress & sour cream

Selection of artisan cured meats & terrines, onion chutney

Mezze of grilled vegetables marinated in garden herbs, garlic & olive oil (Ve)

Garden salad, French dressing (Ve)

STANDARD £49.50

Mains

Roast supreme of chicken, butter roast fondant, seasonal vegetable medley, chicken gravy

Grilled fillet of bream, sauté potatoes, sprouting broccoli, chive fish cream

Kent pork & apple sausages, smoked garlic mash, buttered spinach, onion gravy

Charred cauliflower steak, spiced quinoa, ginger, coriander & golden raisin salsa (Ve)

Dessert

Kent strawberry Eton mess, crushed meringue, Chantilly cream

Warm chocolate brownie, chocolate sauce, vanilla ice cream

Lemon posset, cream, raspberries

PREMIUM £58.00

Mains

Roast rump of English lamb, thyme rosti, ratatouille, shallot & rosemary jus

Seared fillet of seabass, salt roast beets, sauté potatoes, citrus & dill dressing

Slow roast gressingham duck, mustard mash, creamed cabbage, pan juices with port

Crispy polenta, creamed leeks, grilled asparagus, quail egg (V)

Dessert

Upside down strawberry & lime cheesecake, Kent berry sorbet

Warm ginger sponge, stewed orange, coffee cream

Vanilla pannacotta, Kent berry compote, salted butter sable biscuits

LUXURY £70.00

Mains

Fillet of beef Rossini, pomme Anna, creamed spinach, foie gras, madeira jus

Roast rack of English lamb, dauphinoise, grilled gem & spring vegetables, roasting juices

Ravioli of cepe & asparagus risotto, butternut puree, wilted spinach, parmesan (V)

Poached fillet of turbot, pot au feu vegetables, champagne & smoked caviar veloute

Dessert

Dark chocolate & amaretto tart, white chocolate mousse,

Glazed lime tart, elderflower sorbet

Iced nougatine parfait, salted caramel & white chocolate mousse, passionfruit tuille



DROP OFF SERVICES

Our drop off buffets are perfect for parties, christenings, wakes, corporate events or staff meetings

All buffets are prepared fresh and delivered to your venue chilled and on recyclable platters with re-sealable lids (45cm x 31cm). We can supply an extensive range of delicious sandwiches, savoury snacks, cakes and fruit, fully garnished

You can either have your buffet delivered to your venue or it can be collected from our kitchen in Chatham. A delivery charge of £10.00 is applicable if your order is under £70. Delivery is free if it is over £70 and within the Medway Towns

Napkins and paper plates are not provided but can be arranged by request

SANDWICHES

Assorted platter	£28.00
Plant based platter	£28.00
Meat only platter	£26.00
Cheese & pickle	£26.00
Wiltshire ham & mustard	£26.00
Egg & roquette (V)	£24.00
Coronation Chicken	£26.00
Chicken & sweetcorn	£26.00
Roast peppers & hummus (Ve)	£26.00
Tuna mayonnaise	£26.00
Baba ghanoush & grated carrot (Ve)	£26.00

AFTERNOON TEA

Sandwich, scone & cake platter (4 people)	£50.00
Plain & fruit scones with clotted cream & preserves	£40.00
Lemon drizzle cake	£36.00
Chocolate sponge	£36.00
Assorted cake platter	£36.00

FINGER BUFFET

Mini vegetable samosas, mango chutney (Ve)	£26.00
Breaded chicken goujons, garlic mayonnaise	£27.00
Homemade sausage rolls, ale chutney	£24.00
Spicy onion bhaji, crème fraiche (V)	£26.00
Cheese & tomato quiche with basil oil (V)	£24.00
Falafel bites & hummus (Ve)	£24.00
Vegetable spring rolls, sweet chilli sauce (Ve)	£26.00
Vegetable crudités, guacamole & salsa (Ve)	£18.00

DESSERTS

Fresh apples, satsumas & bananas (Ve)	£18.00
Strawberries, crushed meringue & whipped cream	£22.00
Chocolate brownie bites (Ve)	£36.00
Forest fruit & custard trifle eco pots with Chantilly cream	£34.00
Platter of sliced, melon, pineapple, mango & strawberries	£28.00



ALLERGEN INFORMATION

ALLERGIES, INTOLERANCE'S AND SPECIAL DIETARY REQUIREMENTS

We take our responsibilities towards Food Safety & Allergies very seriously. By request we can provide our clients with our full allergen matrix for all the menus we offer, as required by law. In addition to this we are happy to adapt dishes to suit guest's requirements, where we can. Eg if you have a few guests with Gluten allergies and want Gluten Free bread provided, or an alternative Gluten Free dessert we can adapt the menu for you. Talk to us.

PLEASE NOTE

We are keen that all special dietary requirements are looked after well. We also proudly offer Inclusive Food menus, meaning we potentially use all of the 14 Allergens in our kitchens. We also have many items of shared equipment. Therefore it is not an allergen free area and there is always the potential for cross contamination, even with a thorough cleaning process between preparations. We ask that any guests with special dietary requirements are made aware of this before attending your event. By attending the event they accept that despite our control measures we cannot guarantee an allergen free meal. They are accepting responsibility and indemnifying us against any liability.

We will require full dietary information for these guests plus a labelled table and seating plan to make sure they are served the correct food. We may need to advise you to adapt your menu, and if required serve the guests with the special dietary requirements a completely different meal.

If we are only informed of a guest with a severe or potentially life threatening food allergy on the day of the event we reserve the right to refuse to serve them food. This would be an absolute last resort and something we would only do in exceptional circumstances.



PLANNING & FOOD TASTINGS

PLANNING

Once we've received your booking confirmation the catering planning journey starts.

Our menus and T&Cs will be sent to you to make sure you have all the information you need.

We will book a discovery call so we can get to know you and understand the requirements for your event.

Within 10 working days of the discovery call you should receive an initial quotation with your menu and a suggested payment schedule.

We will provide you with unlimited email support, and also scheduled phone calls.

Information will be noted on our booking system and will help us to have all your catering requirements covered.

A final checklist will be forwarded for completion 12 weeks prior to the event, requesting final numbers, dietary requirements and confirmation of the services we are providing.

We ask you to complete and return this within 10 weeks of the event.

At 8 weeks prior to your event your guest list, seating plan and menu should be locked in and your final balance paid.

That means no stress and you can enjoy the build up to your amazing day.

FOOD TASTINGS

We can offer food tastings for wedding couples. We will liaise with you to find a mutually agreeable date, time and venue.

Dates are generally midweek evenings and outside of the busy summer months.

If you have a tasting before paying a deposit, and choose not to secure our services, an invoice will be raised to cover the cost of the food tasting.

Guests are welcome as long as we are aware and they are booked.

This would be charged at £46.00 (2024) £48.00 (2025) £50.00 (2026) per additional guest which can be paid at the tasting or added to your catering invoice.

Any further food tastings required would be charged at the rates above. If you have a tasting and then decide the venue or our catering is not for you, an invoice will be raised for our tasting service.

Canapés served will be a selection of our menu favourites. We prefer not to offer bespoke canapé tastings as producing specific canapés for two people generates lots of food waste.

The food tasting is to give an impression of your wedding breakfast. Therefore evening food choices are not included.

Our staff will be on hand to serve the food and answer any questions they can. Feedback is encouraged and you will be given a feedback form to fill in.



ADDITIONAL INFORMATION

POP UP EVENTS

We run regular Sunday Lunches and Pop Up Events in Kent
You don't have to be planning a Wedding to sample our food

Details and menus can be downloaded via the QR code below or visit our
website www.invictafooddesign.com

For general enquiries get in touch
Hello@invictafooddesign.co.uk

