



INVICTA FOOD DESIGN



ALLINGTON CASTLE

**TWILIGHT
CATERING BROCHURE 2025**



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INTRODUCTION



**CATERING AT ALLINGTON CASTLE IS PROVIDED
BY INVICTA FOOD DESIGN.**

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 Allington Castle as resident caterer 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.



TWILIGHT PACKAGE

PRICE AND WHAT'S INCLUDED

The Fully Inclusive Catering Package is charged at
£67.50 per head.

This price includes everything you will require for your guests who are invited to the whole wedding day, as follows:

Hot & cold canapés served with your reception drink after your wedding ceremony or during your arrival at Allington Castle

A card only Pop Up bar set up in the Castle Courtyard, serving Prosecco, bottled beers and soft drinks. Tab, pre-pay or your guests PAYG, your choice

Your reception will take place in The Barn with a choice of main course and dessert options including BBQs, Hog Roasts or Hot & Cold Buffets, plus a tea & coffee station available after dessert

Drinks package which includes a reception drink, water for the table and all glass wear. Toast drink served after the meal with speeches

Evening food chosen from the variety of options available

A catering manager, supervisors and waiting staff
Professional chefs

White table linen to include tablecloths and napkins plus china and cutlery

A complimentary food tasting for two people

This session is to give an indication of the style, presentation and portion size, as well as the taste.

Any supplements listed for food or drink upgrades are per person.

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.



WEDDING BREAKFAST

INFORMATION

For your Wedding Breakfast please choose one of our options which would be served from a buffet station. You can upgrade from a buffet to Feasting Platters served to the table for a charge of £3.75 per person

Dessert is included and is a choice of plated desserts, mini dessert bites served to the table or a dessert buffet station

You will need to let us know about any guests with dietary requirements or allergies so we can guide you around the menu. Plant-based options can be provided for vegans

You will also need to provide us with seating and table plans

CANAPÉS

Canapés will be served after your ceremony with your reception drink, usually in the Castle Courtyard

- Smoked salmon, blinis and sour cream
- Cocktail Cumberland chipolatas glazed in herbs and honey
- Cajun chicken brochettes with lime dip
- Baby artichokes with courgette & herb salsa (Ve)



BBQ FEAST

We are BBQ veterans and our BBQs are expertly cooked over lumpwood charcoal and wood to give amazing flavours. Served as a buffet with tables invited to get their food a table at a time to avoid long queue times.

The menu has been designed for flexibility, with plenty of popular choices.

MAINS - CHOOSE 3

4oz beef burgers served on a platter with build your own burger kit of lettuce, tomato, red onion, relish and 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 3

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)



HOG ROAST FEAST

We have over 15 years' experience cooking Hog Roasts, cooked over 150 Hogs, serving over 16,500 Hog eating guests. This experience has enabled us to perfect our Hog cooking

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.

Spit roast large English Whites Pig, roasted over lump wood charcoal & wood

Hot baby new potatoes, mint & lemon butter

Maple roasted root vegetables with black pepper

Flour baps & artisan breads

Apple sauce

Stuffing & fried onions

Green leaf salad with herb vinaigrette (Ve)

Plum tomato platter, red onion & basil (Ve)

Traditional coleslaw with caraway (Ve)

Selection of condiments & sauces

Chargrilled Sussex haloumi, roast courgette & peppers, hummus, shallot & herb salsa (V)

Or

Coal blistered & smoked butternut squash served with pine kernals, hummus, chilli & mint salsa (Ve)



HOT & COLD BUFFET

Our Hot & Cold Buffet includes all items and gives your guests plenty of choice
Guests will be invited up to the buffet a table at a time to prevent long queue times

COLD ITEMS

Artisan bread with salted butter, balsamic & olive oil

Cold meat platter with apricots, olives & gherkins

Platter of smoked & pickled fish with lemon, shallot & capers

Leek & Emmental cheese tart (V)

Vegetable antipasti, herb marinated & grilled summer vegetables (Ve)

Veganslaw with caraway (Ve)

Mixed garden salad, French dressing (Ve)

Heritage tomato platter, black olives & basil (Ve)

HOT ITEMS

Slow roast paprika & rosemary chicken quarters

Steak & ale pie, onion gravy, shortcrust pastry

Roasted new potatoes in mint & lemon butter

Maple roasted root vegetables

Selection of green vegetables with fried onions and parsley

Jugs of gravy

PLANT BASED - PLEASE CHOOSE 1

Butternut squash slow roasted with cajun spice and garlic, served with braised lentils, wilted spinach, mint & shallot salsa (Ve)

Or

Mini Macaroni, Baby Artichoke, Shitake Mushroom, Basil, Wood Roast Peppers (Ve)



DESSERT

Please choose one of the dessert options below

PLATED

Please choose 1 dessert for your guests, plus any special diet requests

Glazed lemon tart, forest fruits, Chantilly cream

Treacle tart, clotted cream

Kent strawberry Eton mess

Selection of artisan Kent Cheeses with celery, grapes, chutney & biscuits £4.50 sup

Chocolate brownie, vanilla ice cream, chocolate sauce

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

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

DESSERT STATION

A relaxed and informal end to your meal.

Set up as a buffet for guests to graze throughout the evening.

Assorted cheesecakes

Chocolate brownie

Eton mess

Macarons

Bowls of fruit compote and fresh strawberries

Jugs of cream and fruit coulis

MINI BITES

Banoffee Pie, mini tartlets of caramel, banana and whipped cream

Chocolate brownie bites with nibbed chocolate

Macarons, delicious chewy assorted macarons

Plant Based option

BBQ pineapple spoons, pepper and coriander salsa (Ve)

Chocolate brownie, nibbed chocolate (Ve)

Rhubarb, raspberry & ginger smoothie shot (Ve)

YOUR CAKE

After your cake cutting we will happily cut your cake as your instructions and present on platters with napkins for your guests to help themselves.

If you wish to serve your cake as dessert we can make the following adjustments

Client can remove dessert for £7.75

Cake cut, plated and served as dessert with berries and Chantilly £5.75

Tea & coffee is included in the price of the Twilight Package
This will be available after dessert and set up as a buffet station in the barn



CHILDRENS MENU

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 main course and 1 dessert to offer the children at your event

Alternatively we can offer half portions of your main menu items

DRINKS

Soft drinks are included for from the time of the drinks reception until the toast drink is served. After this drinks can be purchased from The Allington Arms



EVENING FOOD

We offer a range of evening options that are included in the price for your daytime guests
Any additional evening guests that you wish to cater for will be charged at £7.50

BAPS & BUTTIES

Please choose from the menu below.
1 item is included per guest

These items are served in street food style eco boxes and our staff will walk around with trays offering them to your hungry guests

Jumbo Cumberland sausage bap

Grilled bacon butty

Roasted butternut squash & melted brie roll, fried onions & roquette

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

Pulled jackfruit burger in cajun spiced BBQ sauce, chipotle mayo, lime pickled fennel (Ve)

CHEESE & MEZZE

All items included

A selection of artisan cheeses from Kent & Sussex served on large platters with celery, grapes, chutney & biscuits

Cold cuts, terrines and cured meats with pickles

Mezze of grilled summer vegetables marinated with herbs & olive oil

Artisan breads with baba ghanoush, pesto & smoked butter

Marinated olives & artichokes

EXTRAS

Chip cones with sauce station £3.25

Fish & chip cones with tartare sauce £5.00

Chicken & chip cones with ketchup £5.00

Battered onion ring eco pots £2.95



PACKAGE DRINKS

The Twilight Package includes a reception drink, PAYG Pop Up Bar serving Prosecco, bottled beer & soft drinks in the Courtyard, water for the meal and a toast. The Allington Arms is open for your time in The Barn and is run by the Allington team

RECEPTION

1 glass per person served with your canapés

Conte di Campiano, Italy

Bucks Fizz

Pimms

Prosecco La Fornarina, Italy

Chapel Down sparkling Bacchus
£2.75 sup

Chapel Down sparkling English Rosé
£3.25 sup

TOAST

1 glass per person is served as your toast with speeches, normally after the meal

Conte di Campiano, Italy

Prosecco La Fornarina, Italy

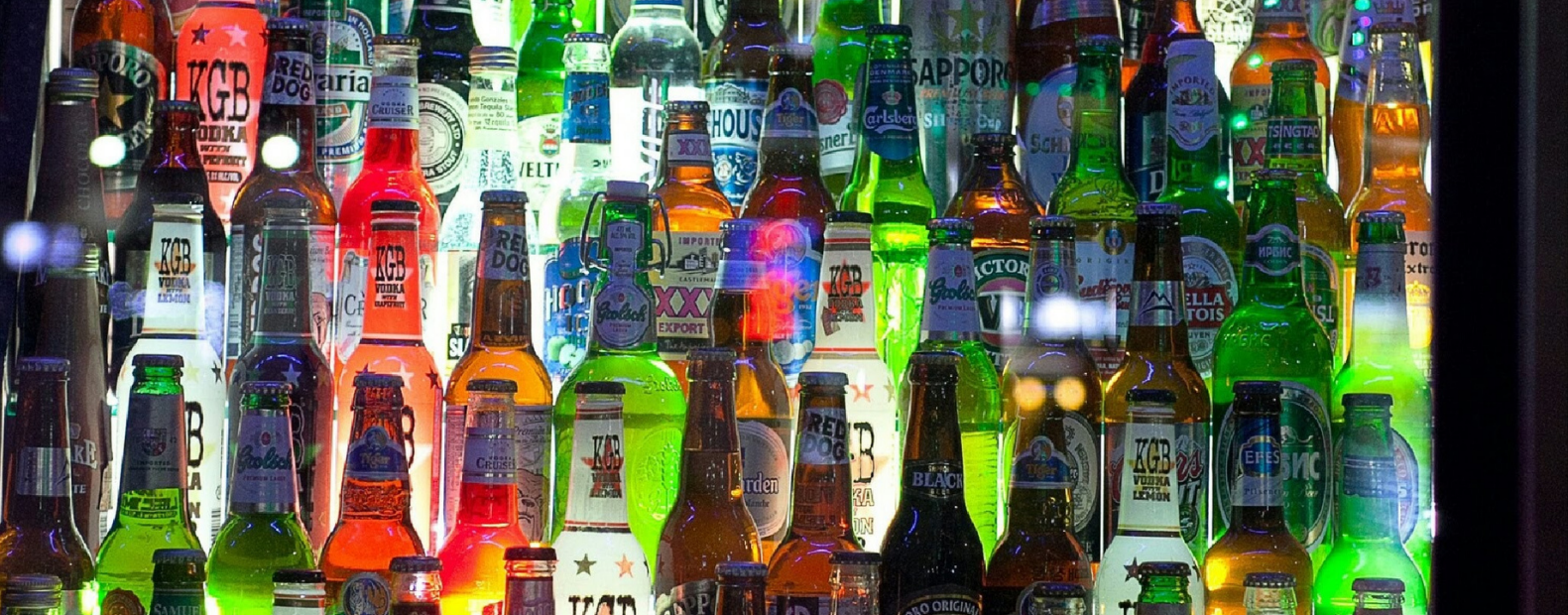
Chapel Down Sparkling Bacchus
£2.75 sup

Chapel Down Sparkling English Rosé
£3.25 sup

Laurent-Perrier la Cuvee, France
£8.50 sup

Laurent-Perrier Cuvee Rosé Brut NV,
France £9.25 sup

When transferring from The Castle to The Barn for your evening event, guests will not be permitted to take bottles or glasses from package drinks or the Pop Up bar with them. They will be politely asked to finish their reception drinks and leave all bottles and glassware behind before transferring to The Barn where they can purchase drinks at The Allington Arms



ADDITIONAL DRINKS

ADDITIONAL PRE-PAID DRINKS

If you want to add extra drinks to your package we can offer the following prepaid selection to be served in The Courtyard with your Pop Up Bar and reception drinks
The prices below are for 2024. Prices for 2025 will be confirmed in February 2025

			By the bottle
	By the glass	Prosecco	£32.50
		Chapel Down Sparkling Bacchus	£46.00
Prosecco	£7.50	Chapel Down English Sparkling Rose	£56.00
Pimms	£6.00	Laurent-Perrier la Cuvee	£84.00
Bucks Fizz	£6.00		
Aperol Spritz	£8.00	Wine	
Gin Fizz	£8.00	House red, white or rosé	£25.00
Orange juice, Lemonade, Coke	£3.50		
Elderflower Fizz (Alcohol free)	£6.00	Assorted beers & cider 330ml	£4.80

RECEPTION POP UP BAR

Our Pop Up bar will be open in The Castle Courtyard serving Prosecco, bottled beer and soft drinks for the duration of your time on the Castle side of the estate. This would be open from after your wedding ceremony and then close when you move to The Barn

For the Pop Up bar service you can set up a tab, pre pay or let your guests pay for their own drinks. A tab would have to be settled before transferring to The Barn

Please note the Allington Arms Bar in the Barn is run by the Allington Castle team. This is usually open for your guests arrival on site and for the duration of your time in the Barn.

Drinks provided in the Catering Package and the Courtyard Pop Up Bar are provided by Invicta Food Design



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 details from the Allington Castle team the catering planning journey starts.

We will send you a Jotform to fill in and send back to us, we can't wait to get cracking.

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

Once the Jotform is returned to us we will reply via email within five working days (usually much sooner) to book a discovery call.

Within 10 working days of the discovery call you should receive an initial quotation with suggested payment schedule, and confirmation of your food tasting booking.

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 wedding 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 offer food tastings at Allington Castle for all our wedding couples. This is complementary for two people.

Dates are generally midweek evenings. You can book your date and will be asked to pre order your menu from our selection of favourites when we send you the planning Jotform.

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.

This session is to give an impression of your wedding breakfast, including the style, presentation and portion size, as well as the taste.

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.

Please note that there will be other couples attending food tasting events and tables may be shared.



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

