



INVICTA FOOD DESIGN



ALLINGTON CASTLE

**FULLY INCLUSIVE
CATERING BROCHURE 2026**



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INTRODUCTION

**INVICTA FOOD
DESIGN @**

**ALLINGTON
CASTLE**

**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.



ALL INCLUSIVE PACKAGE

PRICE AND WHAT'S INCLUDED

The Fully Inclusive Catering Package is charged at
£124.00 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

3 course sit down wedding breakfast or a 2 course BBQ feast, plus a tea & coffee station available after dessert

Drinks package which includes a reception drink, half a bottle of wine per person during the meal, plus water for the table and all glass wear. Toast drink served after the meal with speeches

Evening food chosen from the variety of menus available. Additional evening guests charged at £16.50 per head

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.



3 COURSE MENU

INFORMATION

We are happy to provide a choice of 2 starters, 2 mains and 2 desserts for your Wedding Breakfast, plus a plant-based option for vegans.

Any additional choices requested will have a supplement of £5.00 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.

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

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)



3 COURSE MENU

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 veganaise (Ve)



3 COURSE MENUS

MAIN COURSES

Roast rump of English lamb, butter braised fondant, ratatouille, rosemary jus (£4.50 sup)

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

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

Confit duck leg with cassoulet of Toulouse sausage & pulses

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

Braised English lamb shank, hispi cabbage, braising liquor (£7.00 sup)

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

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

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

Roast fillet of 28 day aged Scotch beef, roast roots, red wine sauce (£21.50 sup)

Pan fried salmon fillet, crushed new potatoes & spinach, chive butter sauce (£3.50 sup)

Slow braised short rib of Surrey Hills beef, crispy shallots, rich red wine jus (£6.00)

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

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

Leek & aubergine Wellington, charred mushrooms (£3.00 sup) (V)

Grilled Kent asparagus, crisp polenta, fried quails' egg, tomato salsa, parmesan (£3.00 sup) (V)



3 COURSE MENUS

TRADITIONAL ROASTS

Roast leg of English Lamb, shallot & rosemary gravy (£3.50 sup)

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

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

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

Roast sirloin of Scotch Beef, Yorkshire pudding, red wine gravy (£4.00 sup)

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)

Malaysian Panang curry, braised rice, charred lime, corriander (Ve)

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

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

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



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 £8.50 sup

Roast rump cap of West Country beef, rich Bordelaise sauce £14.00 sup

Roast rack of English pork, crackling, apple sauce, sage gravy £7.50 sup

Butter roast English Rose turkey crown, chipolata, stuffing, gravy £7.50 sup

Roast sirloin of Scotch beef, red wine gravy £12.00 sup

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 £6.60 sup

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)

Tea & coffee is included in the price of the BBQ Feast.
This will be available as a buffet station and set up in the barn



BBQ FEAST

SOCIAL DINING

As a less formal option we offer our 2 course BBQ Feast.

This is 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.

Our BBQ Feast is cooked on our 8ft BBQ over lumpwood charcoal and wood. A mixture of grilling and smoking 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.

Dessert can be chosen from the plated options on the 3 course menu. Or, we can keep with the social theme and serve mini bite sized desserts on sharing platters to the table.

Tea & coffee is included in the price of the BBQ Feast.
This will be available as a buffet station and set up in the barn.



BBQ FEAST

TWO COURSE BBQ MENU

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 (Barn only)

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)

DESSERT - CHOOSE 1

Options available are the mini bite platter or a plated dessert from the 3 course menu

Dessert Bites, all items included

Chocolate brownie

Macarons

Rhubarb & apple crumble tarts with clotted cream



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.

Alternatively we can offer half portions of your main menu items.



EVENING FOOD

We offer a range of evening feasts that are included in the price for your daytime guests.
Any additional evening guests that you wish to cater for will be charged at £16.50

Our evening BBQ and Hog Roast are cooked outside on our 8ft BBQ before being served as a buffet in The Barn. There is plenty of seating in the grassed courtyard for you to enjoy eating Alfresco during fine summers evenings

CLASSIC BBQ

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

Available for a minimum of 80 guests

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



EVENING FOOD

BAPS, BUTTIES & SLIDERS

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)

4oz 100% beef burger in a soft brioche slider, mature cheddar, relish, pickles

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

Flame grilled cajun chicken thighs, garlic mayo, salad

Griddled halloumi & courgette, hummus, shallot & oregano salsa verde

FINGER BUFFET

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 sesame & 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)

EXTRAS

Chip cones with sauce station £3.50

Fish & chip cones with tartare sauce £5.25

Chicken & chip cones with ketchup £5.25

Battered onion ring eco pots £3.00

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

Please ask for more information.



INCLUSIVE PACKAGE DRINKS

RECEPTION

1 glass per person served with your canapés

Conte di Campiano, Italy

Bucks Fizz

Pimms

Prosecco La Fornarina, Italy

Chapel Down sparkling Bacchus £3.00 sup

Chapel Down sparkling English Rosé £3.50 sup

TOAST

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

Conte di Campiano, Italy

Prosecco La Fornarina, Italy

Chapel Down Sparkling Bacchus £3.00 sup

Chapel Down Sparkling English Rose £3.50 sup

Laurent-Perrier la Cuvee, France £9.00 sup

Laurent-Perrier Cuvee Rosé Brut NV, France £9.50 sup

WITH YOUR MEAL

Half a bottle per guest is served during the meal. We recommend when you choose your wine you allow for a bottle of Red and White to be placed on each table and Rosé to be poured by request. Get in touch for more information.

WHITE

Pierre Lacasse, Sauvignon Blanc, France

San Giorgio, Pinot Grigio, Italy

Domaine la Baume Viognier, France £2.75 sup

Chapel Down Flint Dry £3.00 sup

RED

Pierre Lacasse, Merlot, France

San Giorgio, Montepulciano, Italy

Mesa Trinas Malbec, Argentina £2.75 sup

Manosa Reserva Rioja, Spain £3.50 sup

ROSÉ

San Giorgio, Pinot Grigio Blush, Italy

Mesa Trinas Malbec Rosé, Argentina

Domaine Jeanne Rosé, France £2.75 sup

H&B Provence Rosé, France £3.50 sup

Jugs of water are served to the table during the meal
and all glasswear is included

PLEASE NOTE - All Inclusive Package drinks are for consumption as stated for reception drinks, wine with the meal and your toast only. Any unused drinks at the end of your meal will be put aside for you to take away when you collect any decorations and personal items as arranged with the venue

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 package drinks and leave all bottles and glasswear behind before transferring to The Barn where they can purchase drinks at The Allington Arms



ADDITIONAL DRINKS

In addition to the All Inclusive Package we can offer a range of pre paid drinks for your guests to enjoy.

ADDITIONAL PRE-PAID DRINKS

If you want to add extra drinks to your package we can offer the following prepaid selection
The prices below are for 2024. Prices for 2026 will be confirmed in February 2026

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

RECEPTION POP UP BAR

By request we can set up a card only Pop Up bar serving Prosecco, bottled beer and soft drinks for the duration of your time on the Castle side of the estate. This would be open in the Castle Courtyard from after your wedding ceremony and then closed once dessert is served. We can take drink orders at the table once guests are seated

If you would like to upgrade to a full Pop Up bar, offering beers, wines and spirits, there would be a set up charge of £340 which would be added to your catering invoice

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 for the All Inclusive 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

