



THE DREYS KITCHEN
BY
INVICTA FOOD DESIGN

CATERING BROCHURE 2026



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INTRODUCTION

**THE DREYS
KITCHEN BY**

**INVICTA
FOOD DESIGN**

CATERING AT THE DREYS IS PROVIDED BY INVICTA FOOD DESIGN. WE OFFER A HOST OF MENUS TO SUIT ALL TASTES AND BUDGETS. OUR MENU IS A GUIDE AND WE ARE HAPPY TO DO BESPOKE QUOTES.

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 The Dreys as resident caterers for Weddings, Corporate Events, Pop Ups and our regular Sunday Lunches.

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



CANAPÉS

ONE BITE WONDERS

Canapés are £2.75 each and we recommend 5 bites per person

Rare roast beef with classic bearnaise sauce

Flame grilled sprouting broccoli, salsa rossa, crisp polenta (Ve)

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

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)

Tandoori chicken skewers, banana, coconut & coriander raitha

London cure smoked salmon, blinis, avruga caviar

Cheese on toast. Crostini, melted Sussex brie, heritage tomato, thyme (V)

Pintxos. Olive crouton, Iberico ham, piperade

BBQ chicken kebab grilled in a sticky bourbon BBQ sauce

Fired watermelon, gem taco, herb crumb, mint salsa (Ve)

Mini Cumberland sausages roasted with herbs & honey

Smashed avocado, lime & chipotle with sumac roasted tomatoes (Ve)

Teriyaki roasted salmon skewers in a sticky soy & mirim glaze



A LA CARTE

HOW IT WORKS

All courses are priced individually for your own flexibility.

Two course or three course? It's up to you.

There are two prices displayed against each main course.

The first price is the menu item plus two sides of your choice.

The second price is for 3 courses and includes one starter, your chosen main, two sides and a pudding (Children 12 and under half portion, half price).

Extra sides are an additional cost.

STARTERS £11.00

London cure smoked salmon, lime & chipotle pickled cucumber, watercress, sourdough

Prosciutto, wood roast peppers, thyme oil, olives, focaccia

Kent lamb & wonky vegetable mulligatawny

Scorched mackerel fillet, shallot & potato salad with apple & horseradish, herb oil

Cream of sweet potato soup with coconut, chilli & coriander (Ve)

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



A LA CARTE

MAIN COURSES & SIDES

WOOD FIRED MEATS

£MAIN & 2 SIDES / £THREE COURSE MEAL

Roast forerib of Scotch beef, Yorkshire pudding,
red wine gravy
£42.60 / £63.60

Slow confit duck leg, flamed over coals, spiced plum
compote
£36.60 / £57.60

BBQ leg of lamb steak rubbed with za'atar, smoked
aubergine, cumin yogurt
£36.60 / £57.60

Beef rib slow braised with red wine & black pepper,
shallot rings, watercress, proper gravy
£38.60 / £59.60

Flame grilled lamb chops in garlic, mint & basil marinade,
salsa verde
£36.60 / £57.60

BBQ English pork chop, honey roast apples,
pickled cabbage, mustard & parsley dressing
£35.10 / £56.10

Roast rump cap of beef served with chimichurri or
bearnaise
£39.10 / £60.10

Slow roast English pork leg, crackling, apple sauce,
mustard cream
£34.10 / £55.10

Wood roast leg of English lamb with chimichurri
£36.10 / £57.10

Whole chickens roasted with garlic, herbs & spices,
quartered and served with tarragon & parsley gravy
£34.10 / £55.10

VEGETARIAN & PLANT BASED

£34.10 / £55.10

Korean fried cauliflower with tamari molasses,
sesame szechuan peppers, kimchi and white rice (Ve)

Coal Blistered and smoked butternut squash, toasted
pine kernal hummus, flat bread, chilli & mint salsa
verde (Ve)

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

Red onion & thyme rosti, saute spinach, tenderstem
broccoli, smoked tomato relish (Ve)

ADDITIONAL SIDES £5.00

Mac & cheese, glazed cheddar & herb crumb

Roast new potatoes, olive oil, black pepper and mint

Giant field mushrooms roasted with garlic butter and
parsley

BBQ hispi cabbage, balsamic & hazelnut dressing

Coal roast heritage beetroots, ancient grains, warm
pickled cabbage

Griddled vegetable kebabs rolled in olive oil, garlic
& oregano

Flame grilled summer vegetables, garlic, olive oil
and rosemary

Heritage tomato salad, torn basil, pine kernals, olive
oil

Spicy shaved cucumber pickled with chipotle, mint,
sesame & lime

Seasonal garden salad, French dressing
French fries

Gratin Dauphinoise



A LA CARTE

PUDDINGS £10.00

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream

Glazed lemon tart, summer fruits, Chantilly cream

Vanilla crème brulee served with a macaron

Treacle tart, clotted cream, citrus

Vanilla cheesecake, strawberries & shortbread

Warm chocolate brownie, vanilla pod ice cream, chocolate sauce

Selection of fine cheeses from Kent and Sussex, celery, raisins, chutney & bloomer

Chocolate truffle brownie torte (Ve)

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

For guests not wanting pudding, but wanting their cake plated and served as dessert a charge of £5.75 will be made. This will be plated and garnished with Chantilly cream and berries



A LA CARTE

POPULAR MENU COMBINATIONS

MENU 1 £85.60

Canapes

Cajun king prawn skewers, lime & mint yogurt
Malbec braised brisket nuggets in panko, shallot mayo
Fired watermelon, gem taco, herb crumb, mint salsa (Ve)

Starter

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

Main

BBQ leg of lamb steak rubbed with za'atar, smoked aubergine, cumin yogurt, gratin dauphinoise, flame grilled summer vegetables, garlic, olive oil & rosemary

Pudding

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream

Evening food

6oz 100% beef burger, streaky bacon, mature cheddar

MENU 2 £77.35

Starter

London cure smoked salmon, lime & chipotle pickled cucumber, watercress, sourdough

Main

Roast rump cap of beef served with chimichurri or bearnaise, seasonal garden salad, French dressing, veganslaw, hispi cabbage, black pepper & caraway, French fries

Pudding

Warm chocolate brownie, vanilla pod ice cream, chocolate sauce

Evening food

Griddled minute steak flatbread, garlic butter, caramelized onions, roquette

MENU 3 £62.10

Starter

Prosciutto, wood roast peppers, thyme oil, olives, focaccia

Main

Whole chickens roasted with garlic, herbs & spices, quartered and served with tarragon & parsley gravy, new potatoes roasted with olive oil, black pepper & mint, tender stem broccoli, chilli & herb oil

Pudding

Glazed lemon tart, summer fruits, Chantilly cream

Evening food

Bacon roll. Smoked, rindless back bacon, soft floured bap, proper ketchup

MENU 4 £65.60

Canapes

Cajun king prawn skewers, lime & mint yogurt
London cure smoked salmon, blinis, avruga caviar
Cheese on toast. Crostini, melted Sussex brie, heritage tomato, thyme (V)
Smashed avocado, lime & chipotle with sumac roasted tomatoes (Ve)
Mini Cumberland sausages roasted with herbs & honey

Main

Slow roast pork leg, crackling, apple sauce, mustard cream Mac & cheese, glazed cheddar & herb crumb, BBQ hispi cabbage, balsamic & hazelnut dressing

Pudding

Vanilla crème brulee with a macaron

Evening food

Fresh wood fired pizza



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 versions 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 our Parrilleros and Plant Based Feasting Menus (designed to work together) plus the Two Course BBQ Feast and the ever popular Hog Roast Feast.

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

Client can remove starter for £9.00 (Hog Roast £11.00)

Client can remove dessert for £8.00

Cake cut, plated and served as dessert with berries and Chantilly £6.00



PARRILLEROS

GRILLED & SMOKED MEAT FEASTING MENU ALL ITEMS INCLUDED £56.50

STARTERS

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

MAINS

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

MINI PUDDING BITES

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



VEGAN & PLANT BASED FEASTING

3 COURSE FEAST OF VEGAN & PLANT BASED DISHES ALL ITEMS INCLUDED £56.50

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)

MINI PUDDING BITES

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



BBQ FEAST

TWO COURSE BBQ MENU £49.75

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.

Locally sourced meat and vegetables are cooked on our 8ft BBQ and then served to your guests on table platters for the ultimate sharing feast.

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
Flame grilled butterflied leg of lamb in a garlic & rosemary rub, Dijon & mint salsa
Piri Piri chicken quarters
Boneless chicken thigh in Cajun spice
Grilled lamb cutlets in Moroccan spices

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)
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 2 OPTIONS, 1 BITE PER PERSON

Desserts are offered as pick up bites or mini pots to be eaten while mingling.
If you would prefer plated desserts please ask for options

Fresh fruit salad in vanilla & mint syrup (Ve)
Strawberries, meringue & Chantilly cream
Chocolate brownie, chocolate sauce and whisky cream
Mini assorted cakes. Lemon drizzle, macarons, chocolate brownie
Vanilla cheesecake, strawberries & shortbread
Chocolate truffle brownie torte (Ve)



HOG ROAST FEAST

CANAPÉS, STARTER, MAIN COURSE & SIDES £65.00

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 A La Carte 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
Hispi cabbage coleslaw, caraway seeds
Potato salad, red onion, chive mayonnaise
Mini macaroni salad, roast courgette, pine nuts, vegan pesto
Classic Greek salad with tomato, olives, feta, olive oil, summer herbs
Pear, blue cheese, rocket, pecan, balsamic dressing
Mixed bean salad, French dressing & garden herbs
Flame grilled summer vegetables, garlic, olive oil & rosemary
Coal roast beetroot, red onion, watercress, goat's cheese

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



EVENING FOOD

STREET BURGERS

All our street burgers come with fries and are served in a glazed brioche bun

6oz 100% beef burger, streaky bacon, mature cheddar, relish, pickles £17.00

6oz 100% beef burger, mature cheddar, jalapenos, fried onions, chilli mayo £17.00

Jackfruit in cajun spiced BBQ sauce, chipotle mayo, lime pickled fennel £15.50

Flame grilled cajun chicken thighs, garlic mayo, salad £16.25

Chargrilled minute steak, garlic & olive oil rub, dijon & parsley mayo £17.00

Griddled halloumi & courgette, hummus, shallot & oregano salsa verde £15.50

CLASSIC BBQ

£26.00 pp All Items Included

Flame grilled on our 8ft BBQ and then served as a buffet on the decking or in the marquee.

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

SOUR DOUGH PIZZA

All pizzas are cooked fresh on site. 10-12" approximate size and cut into 6 slices. Loaded into pizza boxes and then our staff will circulate among the crowd looking for hungry guests.

We recommend half a pizza per person

MARGHERITA £15.50

Simply tomato, mozzarella & basil

ORTOLANA £15.50

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

THE BBQ FEAST £15.50

Pulled brisket, chicken, peppers, mozzarella, BBQ sauce on a romana base

PEPPERONI AMERICANA £15.50

Classic Margherita with sliced pepperoni

QUATTRO FORMAGGI £15.50

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

N'DUJA £15.50

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

CAPRICCIOSA £15.50

Tomato base, porchetta, mushrooms, salami, olives, basil

THE HAWAIIAN £15.50

The controversial ham and pineapple topped classic

Gluten Free and Vegan pizza are available.

Please ask for details



EVENING FOOD

BBQ FLATBREADS

PULLED BEEF BRISKET £12.25
BBQ brisket, chimichurri, parmesan, Rioja onion marmalade, roquette

MINUTE STEAK £12.25
Garlic butter, caramelized onions, leaves

ROAST SQUASH & BRIE £12.25
Herb roasted butternut squash with melted brie, fried onions & roquette

BACON ROLL £7.00
Smoked rindless back bacon served in a soft floured bap with a sauce station

ROAST VEGETABLES & BABA GHANOUSH £7.00
Coal fired summer vegetables in a soft floured bap with baba ghanoush

SLIDERS

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

CHEESE & BACON BURGER £7.50
4oz 100% beef burger, streaky bacon, mature cheddar, relish, pickles

DIRTY CHILLI BURGER £7.50
4oz 100% beef burger, mature cheddar, jalapenos, fried onions, chilli mayo

PULLED JACKFRUIT BURGER £7.50
Jackfruit in cajun spiced BBQ sauce, chipotle mayo, lime pickled fennel

SPICY CHICKEN BURGER £7.50
Flame grilled cajun chicken thighs, garlic mayo, salad

GARLIC BRUSHED BEEF RUMP STEAKWICH £7.50
Chargrilled minute steak, garlic & olive oil rub, dijon & parsley mayo

HALLOUMI & COURGETTE BURGER £7.50
Griddled halloumi & courgette, hummus, shallot & oregano salsa verde

THE GRAZING TABLE

Our grazing table is presented on hessian cloth with interesting boards and boxes. Eco street food containers and bamboo cutlery are provided for your guests to graze the table

3 metres serves up to 90 people £1395
4 metres serves up to 120 people £1860
5 metres serves up to 150 people £2325
6 metres serves up to 180 people £2790

It typically consists of:
Cold cuts, cured meats, terrines and pates

Antipasti of chargrilled summer vegetables marinated in garlic, herbs and olive oil

Great British cheeseboard, pickles, chutneys, grapes & crackers

Artisan breads with salted butter, olive oil and balsamic

Warm finger foods, mini quiche, stuffed vine leaves, pakoras and steamed buns

Bread sticks and crostini with olives, sun blushed tomatoes, hummus, baba ghanoush

Cakes & bakes including brownies with whisky cream, macarons, mini carrot cake and Victoria sponge

Mini pot desserts. Chocolate mousse, lemon posset, Eton mess

EXTRAS

Chip cones with sauce station £3.50

Fish & chip cones with tartare sauce £4.75

Chicken & chip cones with sauce station £5.25

Battered onion ring eco pots £3.00

Self serve ice cream & pimp station £340
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, squirry cream



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 Dreys team or The Wedding Dolls 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 The Dreys for all our wedding couples. This is complementary for two people.

Dates are generally on Thursday evenings or Sunday lunches and between the months of March to November. You can book your date and indicate your menu preference 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.

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.

Please note that there will be other couples attending food tasting events.

A note about dogs.

If you wish to bring a dog to the tasting please ensure it is kept on a lead in the dining area and able to sit, well behaved and quietly for the duration of the food tasting.



ADDITIONAL INFORMATION

SUNDAY LUNCH & POP UP EVENTS

We run regular Sunday Lunches and Pop Up Events at The Dreys. You don't have to be a Wedding guest to come and enjoy this beautiful and unique woodland venue.

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

