



INVICTA FOOD DESIGN



SOLTON MANOR

**CATERING BROCHURE 2026**



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# INTRODUCTION

**INVICTA FOOD  
DESIGN @**

**SOLTON  
MANOR**

**CATERING AT SOLTON MANOR 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 Solton Manor 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.



# INFORMATION

## PRICES AND WHAT'S INCLUDED

If you are having a traditional 3 course meal, the price is dictated by the choice of your main course, and the prices are set out below. However, some dishes may require a supplement.

The meal consists of artisan bread and butter, starter, main, dessert and a self serve tea & coffee station.

For more casual dining, we also offer a 2 course BBQ and a Hog Roast Feast Menu. These packages also include a self serve tea & coffee station.

Venue coordination, linen, crockery, cutlery and glassware are provided by the Solton Manor team.

The following are provided by Invicta Food Design

A food service manager, supervisors and waiting staff

Professional chefs

An invitation for two to one of our food tasting events held at Solton Manor.

All our prices are inclusive of VAT at the prevailing rate.

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. We also have a children's menu available.



# EXAMPLE SET MENUS

## A SELECTION OF MENUS FROM OUR MOST POPULAR CHOICES

### MENU 1 £51.00

#### Starter

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

#### Main

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

#### OR

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

#### Dessert

Wedding cake, cut, plated and served with strawberries & cream

#### Evening food

Bacon roll. Smoked rindless back bacon in a soft floured bap with a sauce station

### MENU 3 £80.75

#### Canapés

Rare roast beef, classic bearnaise sauce

Pork lollipop, maple & apple glaze

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

#### Starter

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

#### Main

Braised English lamb shank, hispi cabbage, braising liquor

#### Dessert

Classic vanilla creme brulee, cinnamon shortbread

#### Evening food

Hog Roast Buffet with all the trimmings based on 120 guests

### MENU 2 £65.50

#### Canapés

Teriyaki roasted salmon skewers, soy & mirin glaze

Padron peppers, olive oil, smoked paprika, lemon & sea salt

Mini Cumberland sausages roasted with herbs & honey

#### Starter

Kent lamb & wonky vegetable mulligatawny

#### Main

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

#### Dessert

Treacle tart, clotted cream, citrus

#### Evening food

Selection of Sliders. 1pp

### MENU 4 £111.25

#### Canapes

Flame grilled sprouting broccoli, salsa rossa, crisp polenta

Malbec braised nuggets in panko, shallot mayo

London cure smoked salmon, blinis, sour cream

Pintxos. Olive crouton, Iberico ham, piperade

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

#### Starter

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

#### Main

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

#### Pudding

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

#### Evening food

Full BBQ buffet



# CANAPÉS

## CANAPÉS ARE PRICED AT £2.75 PER UNIT

We suggest the following quantity of units:  
pre dinner reception 5 - 8 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 raitha  
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 & mirim 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

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. We will send you forms for this.

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

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

Client can remove starter £9.00

Client can remove dessert for £8.00

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



## 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 veganaise (Ve)





## 3 COURSE MENUS

### MAIN COURSES

Roast rump of English lamb, butter braised fondant, ratatouille, rosemary jus £52.00

Griddled English pork chop marinated with juniper & thyme, red cabbage, apple compote, pan juices £47.50

Roast breast of Suffolk chicken, root vegetable puree, pan juices with wild mushrooms, creme fraiche & parsley £47.50

Confit duck leg with cassoulet of Toulouse sausage & pulses £50.00

Roast breast of corn-fed chicken, herb risotto, parmesan shavings, chicken reduction £50.00

Braised English lamb shank, hispi cabbage, braising liquor £58.50

Seared fillet of seabass, crisp polenta, saute fennel, sun blushed tomato, pesto £50.00

Herb crusted hake fillet, lentil & chorizo stew, artichoke puree, parsley salsa £50.00

Seared fillet of black bream, melted onion & new potato salad, black olive & basil vierge £50.00

Roast fillet of 28 day aged Scotch beef, roast roots, red wine sauce £65.00

Pan fried salmon fillet, crushed new potatoes & spinach, chive butter sauce £52.50

Slow braised short rib of Surrey Hills beef, crispy shallots, rich red wine jus £58.50

Red onion & thyme rosti, wilted spinach with nutmeg & garlic, tenderstem broccoli, smoked tomato relish (V) £47.50

Butter pastry feuillette baked with tomato braised lentils, creamed leeks, asparagus & mozzarella (V) £47.50

Leek & aubergine Wellington, charred mushrooms (V) £47.50

Grilled Kent asparagus, crisp polenta, fried quails' egg, tomato salsa, parmesan (V) £47.50



## 3 COURSE MENUS

### TRADITIONAL ROASTS

Our Traditional Roasts can be plated and served to your guests. Alternatively we can serve as a Carvey Buffet for a supplement of £3.50 pp

Roast leg of English Lamb, shallot & rosemary gravy £50.00

Roast rack of English pork, crackling, apple sauce, sage gravy £47.50

Butter roast English Rose turkey crown, chipolata, stuffing, gravy £47.50

Roast chicken supreme, Yorkshire pudding, stuffing, chipolata, chicken gravy £50.00

Roast sirloin of Scotch Beef, Yorkshire pudding, red wine gravy £58.50

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) £47.50

Malaysian Panang curry, braised rice, charred lime, corriander (Ve) £47.50

Aubergine roasted with za'atar, green quinoa, pomegranate seeds (Ve) £47.50

Red onion & thyme rosti, wilted spinach with nutmeg & garlic, tenderstem broccoli, smoked tomato relish (Ve) £47.50

Roasted butternut squash & field mushroom Wellington, slow roast root vegetables, onion & tarragon sauce (Ve) £47.50



## 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 £58.50

Roast rump cap of West Country beef, rich Bordelaise sauce £66.50

Roast rack of English pork, crackling, apple sauce, sage gravy £55.50

Butter roast English Rose turkey crown, chipolata, stuffing, gravy £55.50

Roast sirloin of Scotch beef, red wine gravy £64.50

#### 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)

**TEA & COFFEE IS INCLUDED IN THE PRICE OF A 3 COURSE MEAL  
A BUFFET STATION IS SET UP AT THE END OF THE MEAL FOR GUESTS TO  
HELP THEMSELVES IF REQUIRED**



# 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.

£24.00 per child

Alternatively we can offer half portions of your main menu items at half the menu price



# 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 our Two Course BBQ Feast and the ever popular Hog Roast Feast.

Tea & coffee is included in the price of Feasting BBQ and Hog Roast Menus. A buffet station is set up at the end of the meal for guests to help themselves if required.

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

Client can remove Hog Roast starter £9.00

Client can remove dessert for £8.00

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



# BBQ FEAST

## TWO COURSE BBQ MENU £45.00

### 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 £56.00

### 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  
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

### HOG ROAST BUFFET

£1675 For up to 120 guests.

Additional guests charged at £13.50

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

### CLASSIC BBQ

£26.00 pp All Items Included

Flame grilled on our 8ft BBQ and then served as a buffet in the Butch Barn.

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

### FINGER BUFFET

£24.50 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 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)



# EVENING FOOD

## SLIDERS

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

### 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

### 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

## 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

## 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 £15.50

Simply tomato, mozzarella & basil

### ORTOLANA £15.50

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

### 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

### THE HAWAIIAN £15.50

The controversial ham and pineapple topped classic

## EXTRAS

Chip cones with sauce station £3.50

Fish & chip cones with tartare sauce £5.25

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

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



# 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 Solton Manor 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 Solton Manor 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.

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 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](http://www.invictafooddesign.com)

For general enquiries get in touch  
[Hello@invictafooddesign.co.uk](mailto:Hello@invictafooddesign.co.uk)

