

# WEDDING MENUS

## **Introducing Invicta Food Design**

Invicta Food Designs wedding menus have been created by our in-house team of food experts and chefs. The menus reflect our modern British style of cooking, but we are happy to serve the latest culinary trends or deliver true classics. We are able to work closely with clients to create bespoke menus. Our food experts at Invicta Food Design have experience working in fine Kentish venues, Michelin starred restaurants, 5 star hotels and for some of the finest event caterers in London. Nothing is too much, work with us to create your unique, perfect wedding.

## **Prices and What is Included**

If you are having a traditional three 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, tea and coffee.

These prices include all waiting staff, crockery, cutlery and an event manager to co-ordinate your big day.

Linen is not included

Kitchen equipment, if required, incurs additional charges.

All our prices are inclusive of VAT

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. Please ask to see our children's menu.

## **CANAPES**

Canapés are priced at £1.20 per unit. We suggest the following quantity of units: Pre-dinner reception 5-8 canapés per guest, reception of two hours duration 8-12 canapés per guest, reception of over two hours' duration 12-15 canapés per guest.

## **Fish and Shellfish**

- Fish & Chips with Tartare Sauce
- Cajun Spiced Prawns with Lime Dip
- Teriyaki Glazed Salmon Skewers
- Haddock and Sweetcorn Hushpuppies
- Fisherman's Pie in Mini Potato Skin with Herb Crumb
- Smoked Salmon on Rye Bread with Lemon & Horseradish Butter

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- Mackerel Ceviche, Cucumber Caponata, Sesame Crostini
- Prawn Cocktail Gougeres with Smoked Paprika
- Smoked Salmon, Blinis and Sour Cream
- Devilled Crab with Coriander Aioli

### **Meat and Poultry**

- Cocktail Cumberland Chipolatas Glazed in Herbs and Honey
- Roast Beef, Yorkshire Pudding & Horseradish
- Roast Loin of Lamb, Rosti Potato & Herb Salsa
- Shepherd's Pie Tartlet with Pea Mash
- Cajun Chicken Brochettes with Lime Dip
- Crying Tiger Beef Rice Paper Rolls with Peanut Satay
- Chicken Liver Pate with Kumquat Marmalade
- Tandoori Chicken Roulade, Mango Chutney and Mini Poppadum
- Foie Gras & Pistachio Sausage on Brioche Crouton
- Oriental Spoons with Hoi Sin Duck, Cucumber & Spring Onion

### **Vegetarian**

- Butternut Squash & Rosemary Arancini
- Parmesan Brulee with Confit Tomato & Basil
- Asparagus in Filo with Hollandaise
- Roasted Vegetable Brochettes with Aoli
- Spinach and Feta Filo Rolls
- Chilled White Truffle Risotto on Twineham Grange Crisp
- Mini Caesar Salad Filo Tart with Grated Egg & Shaved Parmesan
- Baby Artichokes with Courgette & Herb Salsa
- Roasted Courgette, Glazed Fig and Creamed Blue Cheese
- Fried Quails Egg on Melba Toast with Truffle and Porcini Butter

### **Dessert**

- Apple & Blackberry Crumble Tart with Clotted Cream
- Warm Chocolate Brownie with Vanilla Cream
- Mini Chocolate Éclair with Masala Coffee Cream
- Assorted Ice Cream Bombes
- Lemon & Strawberry Tart with Pistachio
- Millionaire Shortbread
- Frangipane with Spiced Pear Compote

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## 3 COURSE MENUS

### Starters

- Fine Oak Smoked Scottish Salmon, Shallots, Capers & Lemon
- Carpaccio of Vine Plum Tomatoes with an Avocado, Shallot & Tarragon Gateau
- Sussex Stonegate Goats Cheese Pannacotta Scented with Rosemary & served with a Shallot & fine Bean Salad
- Rillette of Kent Reared Pork, Flavoured with Sage & Served with Crispy Bacon Dressing
- Cream of Tomato & Basil Soup with Croutons
- Cream of Kentish Mushroom Soup with Madeira & Tarragon
- Seasonal Melon with Serrano Ham, Roasted Red Peppers & Thyme Oil
- Vine Plum Tomato, Baby Mozzarella & Artichoke Salad With Balsamic Syrup & Basil Oil
- Pressed Ham Hock, Lentil & Parsley Terrine with Homemade Piccalilli
- Platter of Exotic Fruits with Passion Fruit & Pomegranate
- Caesar Salad with Pine Kernels & Piri Piri Chicken Kebabs
- Prawn Cocktail with Confit Tomato & Smoked Paprika Marie Rose
- Creamy Tart of Kentish Blue Cheese with a Salad of Asparagus, Walnuts & Shallots
- Free Range Corn Fed Chicken & Baby Spinach Roulade with Hazelnut Dressing
- Whole Boneless Quail Filled with an Apricot & Wild Rice Stuffing Served with Wilted Spinach & Madeira Jus

### Main Courses

- Roast Breast of Chicken - Please choose one of the following sauces: Tarragon Cream, Grain Mustard Sauce, Baked Garlic & Thyme Gravy, Devilled Sauce, Mushroom & Chive Cream £37.50
- Roast Forerib of Beef with Gravy, Creamed Horseradish & Yorkshire Pudding £38.50
- Baked Turnover of Kent Coast Seafood with Shellfish Sauce £37.50
- Confit Duck Leg with Cassoulet of Toulouse Sausages & Pulses £37.50
- Venison & Red Wine Sausages, Mash Potato, Onion & Cranberry Gravy £37.50
- Roast Leg of Salt Marsh Lamb with Tomato & Rosemary Gravy £37.50
- Tandoori Chicken Breast with Basmati Rice, Aloo Palak & Raitha £37.50
- Roast Rack of English Saddleback Pork, Crackling, Mustard Cream & Apple Sauce £35.50
- Baked Fillet of Herb Crusted Cod with a Chive Fish Cream £37.50
- Seared Fillet of Black Bream with a Melted Onion & New Potato Salad £37.50
- Pot Roast Half Pheasant From Local Shoots, with Baked Garlic & Smokey Bacon Stuffing, Juniper Gravy (available November to February) £37.50
- Roast Supreme of Scottish Salmon with a Mussel & Parsley Cream £36.50

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### Vegetarian Main Courses

- Baked Half Aubergine with Spicy Arabic Pilau Rice Scented with Cinnamon & Cumin £35.50
- Ravioli of Roasted Butternut Squash Served on a Bed of Spinach with a Rosemary Butter £35.50
- Tomato & Courgette Tarte Tatin with Baked Goats Cheese £35.50
- North African Vegetable Cous Cous, Steamed Cracked Wheat & Coriander £35.50
- Feuillette of Kentish Woodland Mushrooms in a Vermouth & Tarragon Sauce £35.50

All Main Courses are served with fresh seasonal vegetables that complement the dishes

### Desserts

- Fresh Strawberries Soaked in Champagne, Served with Strawberry Sorbet & Champagne Sabayon
- Sharp Lemon Tart with Crème Fraiche & Raspberries
- Warm Chocolate Brownie with Rich Chocolate Sauce & Vanilla Ice Cream
- Summer Berry and Clotted Cream Brulee with Shortbread
- Vanilla Pannacotta with Sambuca Sultanas & Chocolate Cookies
- Sticky Toffee Pudding with Banana & Toffee Ice Cream
- Rich Dark Chocolate & Amaretto Tart with Vanilla Anglaise
- Pecan Pie with Maple & Walnut Ice Cream
- Madagascan Vanilla Cheesecake with Fruit Coulis and Berry Compote
- Selection of Great British Cheeses with Celery, Grapes, Chutney & Biscuits

Tea and Coffee is included in the menu price

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## **EVENING SNACKS**

**(Only available as evening snacks in conjunction with a Wedding Breakfast)**

- Lamb Kofta, Pitta, Shredded Lettuce, Mint Yogurt £7pp
- Tandoori Chicken, Naan, Shredded Lettuce, Raitha £7pp
- Sausage Baps on White and Wholemeal Rolls £7pp
- Pulled, BBQ'd Pork in Glazed Brioche Buns £7pp
- Broad Bean and Mint Falafel, Pitta, Shredded Lettuce, Mint Yogurt £7pp
- Fish and Chip Cones with Ketchup £8pp
- Large Great British Cheese Board, Celery, Grapes, Chutney, Crackers and Walnut Bread £6pp

## **HOG ROAST, BBQ & BUFFETS**

### **Hog Roast**

We have over 10 years' experience cooking Hog Roasts, cooked over 100 Hogs, serving over 12,000 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.

£1500 for 120 people. Extra guests charged at £10.50 per person

### **Hog Roast Menu**

- Spit Roast Large English Whites Pig, Roasted over Lump Wood Charcoal & Wood
- Flour Baps & Artisan Breads
- Apple Sauce
- Stuffing
- Fried Onions
- Green Leaf Salad with Herb Vinaigrette
- Plum Tomato Platter, Red Onion & Basil
- Traditional Coleslaw with Caraway
- Selection of Condiments & Sauces

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### **BBQ**

We are BBQ veterans and our BBQs are expertly cooked over lump wood charcoal or wood to give a real smokey flavour. Our menu has been designed for flexibility, with plenty of popular choices.

Informal Wedding Breakfast Buffet £30.00 per person

Evening Reception Buffet £17.50 per person

### **BBQ Menu**

#### **Mains - Choose 3**

- 6oz Beef Burger
- Jumbo Cumberland Sausage
- BBQ Pork Ribs
- Garlic & Rosemary Lamb Cutlets
- Piri Piri Chicken Kebabs
- 1/2 Chicken Supreme in Cajun Spice

#### **Vegetarian Mains - Choose 1**

- Pea & Mint Falafel
- Provence Vegetable Kebabs with Oregano
- Quorn Sausages

#### **Salads - Choose 4**

- Traditional Coleslaw with Caraway
- New Potato, Sour Cream & Chives
- Beetroot, Red Onion & Goats Cheese
- Traditional Mixed Garden Salad
- Summer Slaw with Dill & Orange
- Cucumber with Mint & Mustard
- Three Tomato Salad with Basil & Olive Oil
- Mixed Bean Salad, Vinaigrette & Garden Herbs

#### **Sides - Choose 1**

- Corn on the Cob with Melted Butter
- Minted New Potatoes
- Garlic Butter Roasted Flat Mushrooms
- Jacket Potatoes

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### Dessert - Choose 2

- Fresh Fruit Salad in Vanilla & Mint Syrup
- Strawberries, Meringue & Chantilly Cream
- Chocolate Brownie
- Banoffee Pie
- Apple Pie with Cream
- Lemon Posset with Raspberries & Shortbread
- Tiramisu
- Summer Berry Pavlova

### Finger and Fork Buffet

The Finger and Fork Buffet Menu is made up of the Sandwich, Sub and Wrap selection, 4, 6 or 8 items from the Finger and Fork selection, 1 item from the Salad selection and 1 Dessert.

Price based on the number of items chosen from the Finger & Fork selection.

4 items £10

6 items £15

8 items £20

### Finger and Fork Buffet Menu

Selection of Sandwiches, Subs and Wraps

Fillings to include:- Tuna Mayonnaise, Smoked Salmon & Cream Cheese, Ham & Mustard, Chicken & Sweetcorn, Salt Roast Beef & Horseradish

### Finger and Fork Selection - Choose 4, 6, or 8 items

- Spicy Onion Bhaji with Crème Fraiche
- Selection of Vegetarian Tartlets
- Falafel & Houmous
- Stuffed Vine Leaves
- Chicken Satay
- Homemade Sausage Roll
- Corn Chips, Guacamole and Salsa
- Teriyaki Glazed Salmon with Sesame & Mange Tout
- Mini Vegetable Samosas
- Cocktail Sausages Roasted with Herbs & Honey
- Smoked Salmon & Cream Cheese on Blinis
- Vegetable Kebabs with Pesto

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- Vegetable Spring Rolls with Sweet Chilli Sauce
- Coconut and Chilli Chicken Wings
- Focaccia with Balsamic Vinegar & Olive Oil
- Platter of Smoked Chicken, Duck and Ham with Apricots, Olives, Almonds and Gherkins
- Cajun Prawn Brochettes
- Kalamata Olives & Breadsticks
- Selection of Vegetable Antipasta, Roasted Aubergine, Courgette, Fennel, Asparagus & Confit Tomato

### Salads - Choose 1

- Mixed Garden Salad with Mustard Dressing
- Tunisian Rice Salad
- Traditional Coleslaw with Caraway
- Potato Salad with Chive Mayonnaise
- Greek Salad, Feta, Cos, Cucumber & Olives
- Caesar Salad
- Fragrant Cous Cous Salad
- Plum Tomato with Basil & Olives
- Summerslaw, Fennel & Orange
- Beetroot, Artichoke & Pumpkin Seed Salad

### Desserts - Choose 1

- Eton Mess
- Chocolate Brownie
- Banoffee Pie
- Fresh Fruit Salad
- Tiramisu
- Vanilla Cheesecake

All served with jugs of Cream, Chocolate Sauce & Raspberry Coulis

We have more menus and choices listed on the [Food & Drink](#) section of our website. Bowl Food, Food Stall Buffets, Ethnic Menus, Hot Fork Buffets, it's all there. If you would like a menu designed just for you, get in touch and let us know your requirements.

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