INVICTA
FOOD DESIGN

WEDDING MENUS 2022

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.

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CANAPES

Canapés are priced at £1.75 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
- 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

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Vegetarian

- Butternut Squash & Rosemary Arancini
- Parmesan Brulee with Confit Tomato & Basil
- Asparagus in Filo with Hollandaise
- Roasted Vegetable Brochettes with Aioli.
- 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

- Kent lamb & wonky vegetable mulligatawny
- Cream of plum tomato, smoked paprika & basil
- Chilled pea & mint soup, mint oil
- Moroccan bean soup, pickled lemon, ras el hanout
- Cream of pumpkin, rosemary & olive oil
- Griddled halloumi & courgette, hummus, oregano salsa
- Wood roast pepper pannacotta, hazelnuts & soya beans, mint & lemon vinaigrette
- Baby mozzarella, confit tomato & artichoke salad, aged balsamic
- Oak smoked Scottish salmon, shallots, blinis, caper's & crème fraiche
- Scorched mackerel fillet, salt roast beets, pickled cucumber, horseradish foam
- Pressed avocado terrine, salmon rillette, heritage tomatoes with sumac
- Chicken liver pate, salad of pickle's, brioche
- Duck & smoked bacon rillette, pickled red onions, roasted sour dough
- Cold cut rare venison loin, braised lentils, sherry vinegar dressing, shallot & parsley salsa
- Pressed ham hock & parsley terrine, piccalilli, griddled bloomer
- Chicken & leek terrine, pear chutney, garden salad

Main Courses

- Roast rump of English lamb, butter braised fondant, ratatouille, Kent asparagus, rosemary jus. £38.50.
- Duo of beef. Roast Scotch fillet, brioche bun of pulled, slow braised brisket, roast roots, peppercorn sauce. £50.
- Griddled English pork chop marinated with juniper & thyme, mustard mash, red cabbage, gooseberry compote, pan juices. £38.
- Roast breast of Suffolk chicken, smoked mash, root vegetable puree, wild mushroom veloute. £38.
- Braised short rib of beef,, peppercorn crust, rich red wine jus. £39.
- Confit duck leg with cassoulet of Toulouse sausage & pulses. £38.50.

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- Roast breast of corn fed chicken, herb risotto, twineham grange shavings, chicken reduction. £38.
- Braised English lamb shank, parsley mash, hispi cabbage, braising liquor. £38.50.
- Seared fillet of seabass, salt roast & pickled beets, saute potatoes, verjus & orange dressing. £40.
- Herb crusted hake fillet, lentil & chorizo stew, artichoke puree, parsley salsa. £38.
- Pan fried salmon & nori roulade, wasabi mash, pak choi, pickled mushrooms, yuzu dressing. £38.50.
- Seared fillet of black bream, melted onion & new potato salad, black olive & basil vierge. £38.50.
- Pan fried fillet of stonebass, pickled fennel with orange, avocado & mint salsa. £38.

Traditional Roasts

- Roast sirloin of Scotch Beef, Yorkshire Pudding, red wine gravy £39.
- Roast Leg of English Lamb, shallot & Rosemary Gravy £38.
- Roast rack of English pork, crackling, apple sauce, sage gravy. £38.
- Butter roast English Rose turkey crown, chipolata, stuffing, gravy. £38
- Roast chicken supreme, Yorkshire pudding, stuffing, chipolata, chicken gravy. £38.

All roasts served with roast potato's and traditional, seasonal vegetables

Vegetarian & Vegan Main Course

- Charred cauliflower steak marinated in sumac & lemon, spiced quinoa, golden raisin & ginger salsa. £38.
- Aubergine roasted with za'atar, green quinoa, pomegranate seeds. £38.
- Red onion & thyme rosti, spinach creamed with nutmeg & garlic, soft poached egg, smoked tomato relish. £38.
- Leek & aubergine Wellington, charred mushrooms. £38.50.
- Butter pastry feuillette baked with tomato braised lentils, creamed leeks, asparagus & mozzarella. £38.50.
- Grilled Kent asparagus, crisp polenta, fried quails egg, tomato salsa, twineham grange crisp. £38.50.

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

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Dessert

- Upside down strawberry & lime cheesecake, strawberry sorbet (other flavours available).
- Glazed lemon tart, raspberries, elderflower sorbet
- Fruit & nut brownie, salted caramel ice cream
- Treacle tart, clotted cream
- Kent strawberry Eton mess
- Lime leaf & coconut pannacotta, pineapple crumble, black sesame ice cream
- Orange soaked Tunisian sponge, baked peaches with chocolate & almonds, creme fraiche
- Rich dark chocolate tart, white chocolate mousse, vanilla sauce
- Lemon mousse, honey flapjack, bitter chocolate ganache, sweet confit fennel
- Warm ginger cake, rhubarb compote, rhubarb ripple ice cream
- Selection of artisan Kent Cheeses with Celery, Grapes, Chutney & Biscuits £3 sup

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 £9pp
- Tandoori Chicken, Naan, Shredded Lettuce, Raitha £9pp.
- Sausage Baps on White and Wholemeal Rolls £9pp.
- Pulled, BBQ'd Pork in Glazed Brioche Buns £9pp.
- Broad Bean and Mint Falafel, Pitta, Shredded Lettuce, Mint Yogurt £9pp.
- Fish and Chip Cones with Ketchup £10pp.
- Large Great British Cheese Board, Celery, Grapes, Chutney, Crackers and Walnut Bread £9pp.

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.

£1480 for 120 people. Extra guests charged at £12 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 £33.50 per person.
Evening Reception Buffet £19 per person.

BBQ Menu

Mains - Choose 3

- 4oz 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

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Sides - Choose 1

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

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 £13.
6 items £18.50.
8 items £23.50.

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

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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
- 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

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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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