



# MENU PACK 2026



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# CANAPÉS

CANAPÉS ARE PRICED AT £2.75 PER UNIT  
WE SUGGEST THE FOLLOWING QUANTITY OF  
UNITS:

½ HOUR - 4 UNITS PER GUEST

1 HOUR - 6 UNITS PER GUEST

1 ½ HOUR 8 UNITS PER GUEST,

CANAPÉ PARTY - 10 TO 12 UNITS PER GUEST

## HOT CANAPÉS

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Roast Rump of Beef, Yorkshire Pudding, Watercress Mousse.

Katsu Chicken Skewers, Coriander & Spring Onion Salad,  
Katsu Sauce.

Free Range Chicken & Pancetta Skewers with Salsa Verde.

Jerk Chicken with Roasted Coriander Mango.

Lamb & Harissa Meatballs, Coriander, Molasses.

Toad in the Hole, Sweet Onion Jus.

Baked Baby Chorizo, Honey & Mustard Glaze.

Pigs in Blankets glazed with Maple Syrup & Lemon Balm.

Thai Spiced Crab Cakes, Mint & Soy Dressing.

Hot Honey Smoked Salmon, Yorkshire Pudding, Beetroot Mousse.

Isle of Mann Queenie Scallop Skewers with Beurre Noisette.

Tempura Prawn, Sweet Chili Dip.

Battered Haloumi Fries, Lemon Aioli (V)

Spiced Falafel, Pomegranate, Coriander Yogurt (V)

Pakora, Spiced Mango Chutney (VG)

Pancetta & Applewood Smoked Cheddar Quiche.

Red Wine Balsamic Glazed Fig, Bocconcini & Prosciutto.

Parmesan Cheese Straws, Harissa Mayo & Bacon Dust.

Chicken Liver Parfait, Pickled Pear & Micro Shiso.

Crayfish Tails, Mint & Garlic Yogurt in Spinach Cup.

Ceviche of Salmon & Scallop with Sweetcorn &  
Coriander Salsa.

Fresh Crab & Cured Salmon, Lemon & Dill Mousse & Blini.



Wild Mushroom & Blue Cheese Tartlet, Walnut Crumb (V)

Mini Vegetable Frittata with Basil Mayonnaise (V)

Feta, Pea & Garden Mint Quiche (V)

Gorgonzola rolled in Pumpkin Seed & Pistachio Crumb (V)

Goats Cheese & Thyme Mousse, Spinach Cup, Walnut Crust (V)

Broad Bean Hummus, Marinated Fine Bean Bruschetta (VG)

Paprika Mediterranean Vegetable Skewers, Mint Humous (VG)

Smoked Chicken with Salsa Verde.

Kitchen of Kent Home Smoked Hot Salmon with  
Sweet Chilli Mascarpone.

Black Olive Tapenade with Olives & Anchovy.

Fresh Tomato, Basil & Sweet Onion Marmalade (V)

Goats Cheese & Fig Chutney (V)

Feta, Black Olive, Capers & Sun Touched Tomato (V)

**"AFTERNOON TEA" STYLE ENGLISH CANAPÉS**

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Mini Avocado Crème Fraiche & Prawn Sandwiches.

Mini Smoked Salmon Quiche with Cucumber Ribbons.

Mini Duck Egg Mayonnaise & Cress Sandwiches (V)

Classic Cucumber & Black Pepper Sandwiches (V)

Hand Crafted Scone, Clotted Cream &  
Tip Tree Strawberry Jam.

Strawberry Macaroons.

**SWEET CANAPÉS**

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White Chocolate dipped Strawberry.

Dark Chocolate & Kirsch Ganache Truffles.

Almond Fanciers.  
Lemon meringue pies.

Classic Eton Mess.

Brownie bites with chocolate soil.

# 3 COURSE MENU

The price of the Three Course Menu (per person) is dictated by your choice of Main Course

Keen on a roast? Check our *Sharing Roast Feast* page

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## STARTERS

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*Served with bread & butter -*

English Garden pea velouté, ham hock croquette, truffle oil, pea shoots (VG with alternative croquette)

Sweet plum belly of pork, apple & fennel slaw, bacon powder

Chicken liver parfait, onion crackers, spiced tomato chutney, micro herb salad

Crispy duck salad, toasted walnuts, roasted mango, orange vinaigrette

Spiced pulled beef brisket croquette, creamed mustard corn, kale crisps

Baked in shell king scallops, spiced carrot purée, edamame beans, caviar, coriander - **£6 supplement**

Lobster arancini, rich seafood sauce, lemon crisps, crème fraiche

Cornish crab fishcake, chipotle mayonnaise, braised scallions, coriander salad

Home beetroot cured salmon, celeriac remoulade, endive & apple salad

Cured Anno gin salmon, compressed cucumber, citrus tonic gel, dill mayonnaise, charcoal crackers

Kent blue arancini, creamed spinach, roasted pecan, port reduction (V)

## STARTERS CONT...

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Creamy peppered burrata, gremolata, sun blush tomato, basil crisps, ciabatta croutons (V)

Baked in the box camembert, dried apple & pecan, sweet onion marmalade, herb salad (V)

Marinated heirloom tomato, burrata, broad bean salsa Verde, ciabatta croutons (V)

Smoked beetroot, broad beans, crisp kale, pine nut, lemon oil (VG)

Charred leeks, Romanesque sauce, toasted bruschetta (VG)



## MAIN COURSE

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Corn fed chicken breast, squash puree, chorizo arancini, confit leek, Madeira jus - **£66.95**

Weald supreme of chicken, caramelised celeriac puree, roasted shallot tart tatin, wild fennel saucisson - **£67.45**

Lamb Duo - roasted rump of lamb, braised leg bon bon with capers & anchovy, ratatouille, artichoke crisps - **£70.95**

Roasted rump of Romney lamb with brioche herb & Dijon crust, wild mushroom & balsamic onions, rocket pesto - **£69.95**

12-hour braised Jacobs ladder of beef, maple roasted heritage carrot topped with thyme crumb, red wine jus - **£72.95**

Fillet of Beef with rack of baby plum tomatoes, sauté wild mushroom, béarnaise sauce, watercress puree - **£79.95**

## MAIN COURSE CONT...

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Beef Wellington served pink with mushroom duxelles, Parma ham, roasted root vegetables & red wine jus - **£81.95**

Pressed belly of pork, baby onion jus, squash purée, sauté Savoy cabbage, pancetta crisp - **£66.95**

Honey glazed duck breast, braised leg bon bon, Kirsch jus, creamed cabbage & bacon - **£68.95**

Line caught wild sea bass, baked king oyster mushroom, sautéed samphire & chorizo - **£77.45**

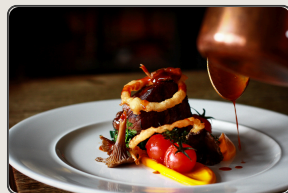
Baked fillet of Salmon with herb crust, creamed leeks, toasted hazelnuts, red pepper nut free pesto - **£71.95**

Baked fillet of hake with parmesan crust, lobster sauce, roasted tender stem broccoli, almond flakes - **£79.95**

Slow baked portobello mushrooms, Boursin cheese, hazelnut crumb, wilted spinach & Garden of England herb salsa (V) - **£62.95**

Lemon & herb polenta cake, roasted artichoke, charred feta, red pepper pesto (V, VG adapted) - **£62.95**

Baked Aubergine topped with courgette Provençal, black olives, Somerset brie (V, VG no Brie) - **£62.95**



All main courses are supplied with a seasonal green medley & roasted root vegetables (served on the side) plus x1 potato dish from the following;

Roast potato with herbs, garlic & rapeseed oil. Butter mashed potato. Smoked butter mashed potato. Roasted herb new potato. Dauphinoise potato. Pomme fondant. Boulangère potato. Herb butter new potato. Garlic & rosemary creamed potato. Provençal glazed fried potato.

## DESSERT

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Warm double chocolate brownie, chocolate soil, ganache & clotted cream ice cream

Kitchen of Kent's English Garden trifle - raspberry jelly, elderflower sponge, set custard, Chantilly cream & pistachio topping

Pimm's Jelly with a hint of Anno gin, set raspberry & strawberry, orange crisp, cucumber sorbet & fresh mint

Eton Mess - meringue tear drops, Clock Farm's strawberries, blackberries & raspberries, Chantilly cream, fruit coulis, white chocolate powder

Caramelised apple tart, maple syrup, Clock Farm strawberry & clotted cream ice cream

Banoffee pie - condensed milk, banana, mascarpone cream & dark chocolate shard

Sticky toffee pudding, roasted honey fig, butterscotch sauce & salted caramel ice cream

Classic lemon posset, raspberry jelly & almond palmiers

White Chocolate Mousse, macerated strawberries & biscoff crumb

Salted Caramel Cheesecake, sweet popcorn, crushed chocolate honeycomb, clementine gel

Dark chocolate truffle cake, glazed morello, blackberry gel, double cream

Tiramisu - rich espresso soaked biscuit fingers, sweetened mascarpone, cocoa powder

Roasted maple glazed pineapple, passion fruit, lime gel, Rainforest nectar dairy free ice cream (VG)

Dark chocolate & coconut mousse pot, clementine gel, cocoa nibs (VG)

Kent Cheese Plate – Kent Blue, Winterdale cheddar, Canterbury Chaucer soft, one guest cheese from around the country with apple & date chutney, quince jelly & artisan biscuits or warmed walnut bread – **add £4.00 per person**

**Dessert duos add £2.50 per person**  
**Dessert trios add £4.50 per person**

### **After dinner beverages**

All packages include Pluckley loose leaf tea & Kinn cafetière coffee. Please ask for alternative beverages.

All served with petit four of your choice from Clock Farm strawberry gels, white chocolate fudge, peppermint chocolate leaves or brownie bites



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### ***Need a bar or drinks service for your event?***

*We can provide complete Pay Bar or Dry Hire Bar services alongside a full Drinks Package menu including draught & cocktails*

*Ask to see our separate Drinks Menu pack for full details and pricing*

# EVENING FOOD

*It's nice to have a change from your daytime style, especially when the party is flowing, and you need something easy to grab. These menus are only available after a wedding breakfast.*

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## EVENING FOOD STATION IDEAS

### **Large English Cheese Board;**

Kitchen of Kent's home smoked cheeses, Bows brie, Shepton Mallet cheddar, Goodwood smoked cheddar, Cornish Yarg, Kent blue, Ma's apple & date chutney, grapes, artisan biscuits, bread - **£12.50 per person(V)**

Above cheeseboard with the below savouries added;  
Classic cutting pork pies, scotch eggs, brie & onion tartlets, pancetta & cheddar tartlets, antipasti -  
**£19.95 per person**

### **Hog Roast;**

Succulent meat, Kent breads, apple & thyme sauce, sage & onion stuffing, crackling, house salad, coleslaw -  
**£18.95 per person (minimum of 100 people)**

### **Evening BBQ;**

Haywards of Tonbridge pork sausages, hand crafted burgers, herb & garlic chicken, peppered corn on the cob, bread, dressed house salad, coleslaw -  
**£18.95 per person (minimum of 80 people)**

### **Traditional Pie & Mash;**

Sourced direct from M. Manze of London,  
Traditional Pie, Mash, Liquor -  
**£17.50 per person (minimum of 80 people)**

### **Taco Station;**

Classic taco shells with guacamole, tomato salsa, pickled red cabbage, sour cream & grated cheese -  
**£13.50 per person (minimum of 80 people)**

Choose x3 flavours:

Ground beef & chilli, Smokey pork & black bean,  
Chipotle chicken, Spicy black bean (VG)

# EVENING FOOD CONT...

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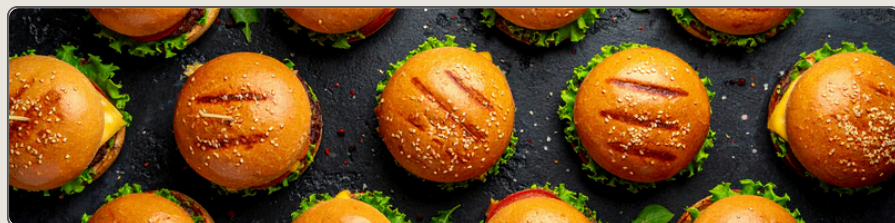
## **Sizzling Fajita Station;**

Corn tortillas with guacamole, tomato salsa, pickled red cabbage, sour cream & grated cheese -

**£13.50 per person (minimum of 80 people)**

Choose x3 flavours:

Chicken & red pepper, Blackened salmon, Spicy beef strips,  
Mushroom & avocado hummus (VG)



## **Authentic Wood Fired Pizzas From The Truck**

Wood fired pizzas served with green salad & coleslaw, served buffet style for a period of 2 hours, fresh pizza all the way through service - **£14.50 per person**

Choose x4 flavours:

Tomato & mozzarella, Farmhouse, Halloumi & black olive,  
Goats cheese & red pepper, American hot,  
Pepperoni, Meatball, Four-cheese & spinach,  
BBQ Chicken & corn, Veggie Supreme

Your flavour not here? Let us know and we'll make it for you!

# EVENING FOOD CONT...

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**Hand Held;**

**Prices are per item, minimum of 50 items need to be ordered**

Prime 100% beef burgers in toasted brioche bun, gherkin, tomato & gem and accompanying sauces - **£10.95**

Pulled spiced brisket in a floured bap, emmental & pickles - **£10.95**

Brisket glazed in dark treacle sauce, hand cut wedges & spiced pit beans - **£11.45**

Chilli dog; cured Londoner sausage, spiced beef chilli, brioche roll, Mexican cheese and jalapeños - **£11.95**

Loaded bacon baps with accompanying sauces - **£6.00**

Pulled pork in a brioche bun with salsa verde - **£10.95**

Sticky pork belly strips with creamed corn - **£10.95**

Chicken tikka skewers with nann bread, shredded lettuce, sliced onion & raiti - **£10.95**

Chicken souvlaki skewers with aioli, floured wrap, pickled cabbage, green salad - **£10.95**

Spicy lamb koftas with mint & cucumber yogurt, flatbread, onion salad - **£10.50**

Beer battered fish & chips, minted mushy peas, tartare sauce - **£12.95**

Butternut squash falafels served in pitta bread with shredded lettuce & mint yoghurt dressing (V) - **£9.95**

Spiced five bean burgers, mint hummus, crisp gem, floured bun (VG) - **£9.95**

**Add fries or chunky chips to any of the above for £2.25**

# PLANT BASED MENU

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## 3 COURSE MENU & BUFFET OFFERINGS

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### *Starters -*

Pea velouté, mint potato cakes, truffle oil

Squash velouté, sage crisps, spiced apple croutons

Smoked beetroot, broad beans, crisp kale, pine nut, lemon oil

Charred leeks, Romanesque sauce, toasted bruschetta

Soba noodles, mushroom broth, crisp calvo nero

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### *Main Course -*

Tofu gnocchi, charred corn, rocket pesto

Herb quinoa, falafel, red pepper pesto

Black bean chilli, cauliflower rice, 'sour cream'

Thai red/green vegetable curry, lemongrass rice &  
aubergine caviar

Fried polenta cake, pepper & chick pea salsa, roasted  
artichoke

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### *Dessert -*

Strawberry & Vanilla 'cheese' cake, cashew crumb

Coconut & dark chocolate pot, fresh fruit, mango gel

Sticky date pudding, vanilla 'ice cream', toasted hazelnuts

Homemade Oreo cookie, peanut filling,  
dark chocolate 'ice cream'

Blueberry muffins, maple syrup, berry compot

# PLANT BASED MENU 2

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## CANAPÉS

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Thai dressed vegetables, rice pancakes

Red lentil & sweet potato pate

Sun blush tomato, artichoke & black olive skewer

Broad bean hummus & marinated green bean bruschetta

Harissa pakora, tomato & garlic dip

## BBQ MAINS

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Roasted mushrooms, sweet potato, red onion, vine tomatoes

Baked aubergine, coriander, spiced beetroot salsa

Falafel Burger, broad bean hummus, lemon rocket



**£30  
PER  
PERSON**

# CHILDREN'S MENU

*Finding the right menu for the children in your party can be tricky but we've created a few ideas below to help. You could opt for a half portion of your adult menu or one choice per course from the below.*

*Please to talk to us about creating the best menu for them.*



## STARTERS

Crudités, hummus & bread sticks (V)

Garlic bread with or without cheese (V)

Melon & grapes skewers with fruit sauce (V)

Vegetable soup with dipping croutons (V)

## DESSERT

Mini chocolate brownie & ice cream

Ice cream sundae with chocolate flakes & sauce

Fresh fruit with meringues & cream

Strawberries & cream

## MAINS

Chicken Goujons, wedges, salad or veg

Cod Goujons, wedges, salad or veg

Penne Pasta – Tomato & basil sauce (V)

Penne Pasta – grated cheddar & butter (V)

Penne Pasta – Bolognese

Pizza Flat Bread – cheese & tomato (V)

Pizza Flat Bread – ham & mushroom

Pizza flat bread – pepperoni



# LUXURY BBQ

£62.95  
PER  
PERSON

*We LOVE BBQs therefore we do them properly cooking over hot coals with wood chips to enhance the authentic, smokey flavour!*

**INCLUDED IN THE PRICE-**  
**FORMAL SIT-DOWN SERVICE WITH REAL CUTLERY & CHINA**  
**X4 ITEMS FROM THE BBQ LIST**  
**X1 VEGETARIAN OR VEGAN ITEM TO BE DELIVERED**  
**DIRECTLY TO THE VEGETARIAN/VEGAN GUESTS ONLY**  
**X4 SALAD & SIDE OPTIONS (PAGE 22-23)**  
**BREAD SELECTION (KENTISH BUN IF HAVING BURGERS)**  
**CONDIMENTS**  
**X2 DESSERT OPTIONS (PAGE 9-10)**  
**TEA & COFFEE**  
**STAFF TO SERVE & CLEAR FOOD**

## FROM THE BBQ

Cured Londoner sausage with mustard, crispy onions and pickles

Char Sui Pork – hoi sin, soy, sesame, honey & Chinese 5 spice

Slow cooked belly of pork with sticky Vietnamese sauce & toasted sesame

Kent rump of beef simply chargrilled finished with chimichurri sauce  
 - £4pp supplement

Short rib of Beef with chipotle, honey & lemon glaze

Dry rubbed beef brisket with dark treacle glaze



## FROM THE BBQ CONT...

Homemade steak beef burgers with Lyonnaise onions & Emmental cheese

Lamb & mint burgers with garlic mayonnaise

Spicy jalapeño burger with caramelised onion

Pork & feta burgers with fennel slaw

Free range spatchcock chicken with one of the following ...

Piri Piri sauce with lemon crème fraiche

Garlic, herb & lemon with sour cream

Maple & paprika with ranch dressing

Smoked hickory BBQ sauce

Chicken Skewers – sticky mango & sweet potatoes with curried mayonnaise



Whole butterfly leg of harissa lamb with mint yogurt

Lamb Kofta spiced with cumin, coriander seed & red chilli

Whole baked plaice wrapped in banana leaf infused with lemon, shallot & parsley

Chargrilled fillet of salmon glazed with chipotle & coriander served with lime infused yogurt

Chorizo & prawn kebabs with yuzu & coriander cream

Whole grilled crevettes with mango & sweet chilli salsa  
- **£3pp supplement**

Haloumi lollipops with honey, paprika, & red pepper baste (V)

Chargrilled Aubergine with edamame & lemon hummus & toasted sunflower seeds (V, VG)

Red peppers stuffed with olives, sun blush tomatoes, artichokes, feta & basil pesto  
(V, VG with no feta)

**£49.50  
PER  
PERSON**

# BUFFET

*Included in the price -  
x4 items from the hot or cold fork list  
x4 salad & side options (page 22-23)  
Bread selection  
All accompaniments  
x2 dessert options (page 9-10)*

## COLD FORK OPTIONS

Coronation Chicken –  
poached chicken breast,  
golden raisins, fresh  
coriander & a mild curry  
sauce

Maple glazed chicken &  
apricot skewers with sweet  
corn & pineapple salsa

Whole roast honey &  
mustard ham with English  
piccalilli

Roast rump of beef,  
horseradish mousse &  
watercress

Posh pork & sweet onion  
sausage rolls with date  
ketchup



Cured meat & cheese selection  
with prosciutto ham, Milano  
salami, chorizo, Manchego,  
buffalo mozzarella,  
artichokes & olives

Delice of honey salmon  
slightly smoked with lemon  
crème fraiche & watercress  
salad

## COLD FORK OPTIONS

### CONT...

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Salmon & leek quiche with spiced fennel & onion relish

Feta, broccoli & spinach frittata with beetroot crème fraiche (V)

A selection of tartlets (choose x2) - goats cheese & courgette, mint pea & feta, blue cheese & walnut, sun touched tomato & brie (V)

## HOT FORK OPTIONS

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Mini hog rolls - brioche slider, sage & onion Stuffing, apple sauce

Classic Lasagne with garden parsley & garlic ciabatta

Authentic Lamb & chickpea tagine, roasted peppers & lime couscous

Sticky Korean chicken goujons with sesame, spring onion & edamame bean

Pot roast chicken thighs, mushrooms, red peppers, tarragon & new potatoes

Chicken, pancetta & thyme pie with smoked Winterdale cheddar cream

Thai Green Chicken Curry, aubergine, Pak choi & prawn crackers

Beef Bourguignon, chestnut mushrooms, silver skin onions, smoked pancetta

Slow roasted porchetta with gremolata jus & spiced tomato chutney

Baked hake with kale pesto crust & ratatouille

Baked fish tart - smoked fish, prawns, herb white wine sauce, panko crust

Roasted pepper & goats cheese quiche with watercress salad (V)

Greek 'salad' wellington. Feta, red onion, black olive, sun bushuh tomato with cucumber & green pepper salsa (V)

Wild mushroom & roasted courgette risotto with aged parmesan and lemon dressed rocket (V)

# HOG ROAST PACKAGE

MINIMUM NUMBERS OF 100

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## £50.95 PER PERSON:

- X8 canapés per person,
- X3 salads (page 22-23),
- Artisan breads for the table or a Kent floured bun,
- Apple & thyme sauce,
- Sage, pancetta, thyme & onion stuffing,
- Crackling shards,
- Choice of x2 desserts page 9-10),
- x2 Staff to serve 'buffet style' & clear away the food,
- Plates, cutlery & paper napkins,
- Pig & hire of machine

Should you want the Hog Roast Package as a sit-down service with a sharing style theme please **add £5 per person**, this includes all staffing, cutlery, crockery, table glassware, set up, clear down & food rubbish removal.

Table linen is not included in this package but can be obtained on your behalf, let us know your requirements and we will provide you with a quote.



# SALADS & SIDES

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*Chilled -*

Mixed heritage beetroot, Goats cheese, spinach, grated carrot, pumpkin seed

House Salad – soft boiled hen's egg, English gem lettuce, green beans, broad beans, Sun blush tomato, garden mint

House Slaw – white cabbage, Roscoff onion, carrot, red cabbage, horseradish, homemade mayonnaise – **fancy it spicy? Let us add chipotle & some coriander!**

Caprese salad – plum tomato, fresh basil, lemon rocket, balsamic & oil, bocconcini mozzarella

Broccoli Crunch – Broccoli, carrot ribbons, dried cranberries, toasted cashews, pickled red onions with maple & lemon dressing (VG)

Roasted marinated courgettes, feta crumb, garden pea & mint, gem lettuce, croutons

Mixed rice salad - cumin-roasted butternut squash, grated carrot, pomegranate & feta cheese

Iceberg wedge with blue cheese dressing and toasted walnut

Basil Pesto Pasta – garden pea, English radish, courgette ribbons, toasted sun flower seeds, fresh basil pesto, micro purple basil

Superfood Salad - quinoa, sweet potato, toasted sesame & sunflower seeds, roasted red & green peppers, roasted button onions

Potato Salad – new potatoes, Greek yoghurt, snip chives, mint, onions crisps

# SALADS & SIDES CONT.

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Fresh Asian Style Salad – Chinese cabbage, mange tout, peppers, grated carrot, bean shoots, cucumber, sesame seeds, edamame beans, Thai mint dressing

Green couscous tabbouleh with bell pepper, feta, toasted pistachios, pumpkin seeds, coriander, mint, chilli

Roast Mediterranean Vegetables with rocket pesto

Edamame salad – edamame beans, broccoli, garden pea, cucumber, rocket, watercress & ginger & sesame dressing

Blue cheese, butternut & barley salad with maple walnuts & rape seed oil

## *Warm -*

Hot new potatoes your way, choose x1 flavour -  
Sriracha & lime

Lime, chilli & feta crumb  
Parmesan & chives

Garlic, rosemary & rape seed oil

Lemon & parsley butter

Cheddar & chive

Roasted sweet potato, fennel, red onion, red pepper, rocket, coriander, fennel seeds, chives, toasted sunflower seeds

Roasted carrots with fennel seed & parsley

Courgette Provençal

Creamed mustard garden leeks

Corn on the cob with black pepper butter

# MINI FEAST IN A BOWL

£ 7 P E R B O W L

*(service is not included in this price, waiting staff are available at £20 per hour per member of staff)*

Our bowl food is a great alternative to a 3-course meal & more substantial than canapés. The perfect choice for parties, networking meetings or events where you want your guests to enjoy something delicious & filling without opting for the formality of sitting down.

We recommend x4 bowls per person consisting of x3 savoury & x1 sweet for stand alone events or x2 for an Evening Food solution at a Wedding.

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## MEAT FEAST IN A BOWL

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Thai green chicken curry, aubergine, peppers  
& prawn crackers

Home-smoked chicken, avocado mousse, walnut & rice salad

Southern Fried chicken burger, ranch slaw, cajun wedges

Vietnamese sticky pulled pork boa bun, pickled onions  
& toasted sesame

Haywards of Tonbridge sausages with mustard mashed  
colcannon potato

Pulled ham hock croquettes, grain mustard cream  
& micro watercress

Slow roasted belly of pork with smoked mash, calvados jus  
& braised greens

Homemade burgers with smoked cheddar, roasted potato  
wedges

# MINI FEAST IN A BOWL 2

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Spicy beef chilli, nachos, sour cream, jalapeños,  
coriander salad

Steak & chips - 28-day aged sirloin steak with twice  
cooked chips & Béarnaise sauce

Boeuf Bourguignon with crushed roasted new potatoes

Cottage or Shepherd's pie with liquor jus & honeyed  
carrots

Braised shoulder of lamb with champ mash & Guinness jus

## FISH BOWL

Pan fried sea bream with pea puree & braised fennel

Glazed oriental salmon with sesame soba noodles

Seared salmon with lemon & cumin courgette spaghetti &  
red pepper pesto

Baked cod, curried chorizo & mussel broth

Classic fish & chips with mushy peas & tartare sauce

Smoked mackerel pate, house smoked salmon, picked  
fennel & radish

Smoked haddock, mussel & heritage tomato chowder

Crayfish mac 'n' cheese with cornbread

Charred salmon, kale pesto, courgette spaghetti

Seafood paella with prawns & monkfish

Tuscan seafood stew with saffron & white bean cassoulet

# MINI FEAST IN A BOWL 3

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## VEGETARIAN & VEGAN MEDLEY IN A BOWL

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Polenta 'croutons' with roasted artichoke & garden herb salsa (VG)

Pea, edamame bean, mint & lemon risotto (VG)

Field mushroom stuffed with squash, feta, black olive & oregano (VG)

Thai red vegetable curry on coriander flecked jasmine rice (VG)

Goats cheese, sun blush tomato filo & pickled beetroot salad

Spinach & feta filo pie with vine tomato salad

Heritage tomato, smoked mozzarella, candid walnut & kale pesto

Creamy wild mushroom linguini with rocket

Gnocchi with roasted tomato sauce, spinach & mozzarella

# MINI FEAST IN A BOWL 4

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## SWEET MEDLEY IN A BOWL

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Kitchen of Kent Eton Mess with strawberry, meringue,  
chocolate shard & fresh Chantilly

Double Chocolate Brownie with glazed strawberries &  
thick cream

Madagascar Vanilla Cheesecake with raspberry &  
honeycomb crunch

Banoffee Pie, chocolate shavings & berry compote

White Chocolate & Raspberry Mousse

Strawberries with black pepper ice cream

Waffle, caramelised banana & honeycomb ice cream

Apple & Rhubarb Crumble with custard

Individual Hazelnut & Raspberry Pavlovas

Champagne Jellies with berries & lightly whipped  
vanilla ice cream

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***Need a bar or drinks service for your event?***

*We can provide complete Pay Bar or Dry Hire Bar  
services alongside a full Drinks Package menu  
including draught & cocktails*

*Ask to see our separate Drinks Menu pack for full  
details and pricing*

# ROASTED SHARING FEASTS

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Our chefs will prepare a banquet to remember!  
Platters of carefully cooked roast meats, pre-sliced ready  
for your guests to enjoy.

**Choose X2 starters\* (Page 6-7)**

**Your choice of meats from the below options\*\*  
x2 desserts (Page 10-11) to complete your banquet**

Roast sirloin of beef, roasted shallot, horseradish sauce  
& watercress

Roast leg of Romney lamb studded with garlic &  
rosemary served with garden mint sauce

Boned roast chicken stuffed with sage & onion stuffing,  
bread sauce & pigs in blanket

Slow roasted shoulder of Highfield pork, crackling, apple &  
thyme puree, sage & onion stuffing

All the above served with roasted potatoes,  
cauliflower cheese bake, creamed leeks,  
Roasted honey & thyme carrots, tender stem broccoli &  
Yorkshire puddings.

**3 courses with 1 meat - £69.00 per person**  
**3 courses with 2 meats - £72.00 per person**  
**3 courses with 3 meats - £75.00 per person**  
**3 courses with 4 meats - £78.00 per person**

*\*Why not ask us to design a sharing board in place of a  
starter?*

*\*\*Game may be available dependent on season & will be subject  
to market prices, please enquire for further details.*

# PAELLA MENU

WHAT BETTER WAY TO SPEND A SUMMER'S EVENING THAN WITH A GLASS OF RIOJA & A BOWL OF PAELLA?

MINIMUM NUMBERS OF 100

## X2 COURSE PAELLA MENU £55 PER PERSON -

- X 8 canapés
- Choose as much meat & fish as you'd like from the Paella lists
- Choose x2 desserts (page 10-11)

## X3 COURSE PAELLA MENU (with sharing board starter) **£65 per person**



## MEAT & SEAFOOD PAELLA LIST -

Chicken, Pork Belly, Chorizo

Squid, Scottish Mussels, Prawn (shell on/off or both), Cod Fillet

Saffron & spiced infused Rice.

## VEGETARIAN PAELLA LIST -

Roasted Mediterranean Vegetables, Mixed Peppers, Sweet Potato, Aubergine, Courgettes, Green Beans, Tender Stem Broccoli, Butter Beans, Artichoke & Sun Blush Tomato.

Saffron & spiced infused Rice.

All the above served with garden salad, bread selection & lemon dressing

Should you want the Paella Package as a sit-down service with a sharing style theme please **add £5 per person**, this includes all staffing, cutlery, crockery, table glassware, set up, clear down, food rubbish removal.

Table linen is not included in this package but can be obtained on your behalf, let us know your requirements and we can quote for you.

# PIE MENU

All priced at £59.95 per person including tea & coffee  
with staffing

- Choose a starter (page 6-7) & a dessert (page 10-11)
- Choose your pie filling
- Choose your sauce
- Choose your potato

*You're ready to go!*

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## PIES

Chicken & bacon  
Chicken & wild mushroom  
Chicken, ham, thyme & leek

Beef & ale  
Beef & kidney  
Beef & stilton

Minted lamb & potato

Goats cheese, spinach &  
sweet potato (V)  
Mushroom, asparagus &  
white wine (V)  
Queen Chickpea, sweet  
potato, cauliflower &  
spinach curry pie (VG)

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## GLUTEN FREE PIES

Beef & Ale

Chicken, ham, thyme & leek

Vintage cheddar, potato  
and leek pie with Emmental  
and cider (V)

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## SAUCES

Red wine jus  
Thyme jus  
Rosemary jus  
Chilli jus  
Spicy tomato sauce  
Roscoff onion jus

Foraged wild mushroom  
cream

White wine & garden  
parsley cream

Sauté leek cream  
Basil cream  
Sun blush tomato cream

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## POTATOES

Roasted new potatoes  
Roast potatoes  
Herb new potatoes  
Sauté potatoes  
Creamed mash  
Garlic mash  
Sweet onion mash  
Basil mash  
Smoked cheddar mash

# GRAZING MENU

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Speciality cheese from around Kent, cured meats, antipasti, selection of dipping pots, sweet potato falafels, spiced pakoras, hand crafted savouries, nuts, our locally crafted bread with English butter, fruits, pickles, chutneys and crackers.

We're keen to make your grazing table unique to you so we will work closely with you to create the perfect table. Please enquire to discuss further.

1 metre (up to 30 people)  
£525  
1.5 metres (up to 45 people)  
£790  
2 metres (up to 60 people)  
£1050  
3 Metres (up to 90 people)  
£1580  
4 metres (up to 120 people)  
£2100  
5 Metres (up to 150 people)  
£2625  
6 Metres (up to 180 people)  
£3150

7 metres (up to 210 people)  
£3675  
8 metres (up to 240 people)  
£4200  
9 Metres (up to 270 people)  
£4775  
10 metres (up to 300 people)  
£5250  
11 Metres (up to 330 people)  
£5775  
12 Metres (up to 360 people)  
£6500



# CELEBRATION OF LIFE MENU 1

£20.95 PER PERSON INC. VAT

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## SELECTION OF SANDWICHES

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Free range egg with rocket  
 Coronation chicken with  
 coriander salad  
 Ham, tomato & basil  
 mayonnaise  
 Mature cheddar with apple &  
 date chutney  
 Falafel, humous & grated  
 carrot (VG)

## SELECTION OF SAVOURIES

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Sausage rolls  
 Cheddar & chive tartlets  
 Onion Bhaji with mango  
 chutney  
 Vegan sausage roll

## FRESH FRUIT

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Fruit kebabs with raspberry  
 sauce

## SELECTION OF CAKES & FANCIES

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Victoria sponge  
 Double Chocolate brownie  
 Scones, clotted cream &  
 berry compot  
 Lemon drizzle  
 Vegan & Gluten Free cakes

**TEA, HERBAL TEA,  
 FRUIT TEA & COFFEE  
 STATION**

# CELEBRATION OF LIFE MENU 2

£25.95 PER PERSON INC. VAT

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## SELECTION OF SANDWICHES

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Free range egg with rocket

Coronation chicken with coriander salad

Ham, tomato & basil mayonnaise

Mature cheddar with apple & date chutney

Falafel, humous & grated carrot (VG)

## SELECTION OF SAVOURIES, MEATS & CHEESES

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Sausage rolls

Cheddar & chive tartlets

Chicken satay skewers

Vegan sausage roll

Selection of cured meats, pickles & Kent cheeses

## FRESH FRUIT

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Fruit kebabs with raspberry sauce

## SALADS

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Potato Salad – new potatoes, Greek yoghurt, snip chives, mint, onions crisps

Edamame salad – edamame beans, broccoli, garden pea, cucumber, rocket, watercress, ginger & sesame dressing

Green couscous tabbouleh with bell pepper, feta, toasted pistachios, pumpkin seeds, coriander, mint, chilli

## SELECTION OF CAKES & FANCIES

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Victoria sponge

Double chocolate brownie

Scones, clotted cream & Hugh Lowe strawberries

Lemon drizzle

Raspberry & almond slice

Vegan & Gluten Free cakes

TEA, HERBAL TEA,  
FRUIT TEA & COFFEE  
STATION