


# 2025/2026 Brochure



## A Bit About Us



Hi! We are Will and Becca Burnett. We both have over 10 years experience working in the hospitality industry. Bringing our skill sets together has meant we have been able to create a business centred around great food and professional service.

The last few years have seen us adapt our business to get through difficult times but our aim has always remained the same; to bring restaurant quality food to your wedding day. Whilst our team has grown since we began, we always want to remain a small family run business with a personal approach. In 2023 we were named South East Caterer of the Year in The Wedding Industry Awards, an accolade of which we are incredibly proud.

Living in the Kent countryside, we have made seasonal and local produce a main focus of our menus. Almost everything is made from scratch by our team and the few products we do buy in are from local producers whose products we know and love.

While this brochure is full of sample menus with lots of delicious options to choose from, we also specialise in tailor made menus. Every event and every menu is treated differently, as we believe that the food should be individual and unique, just like your wedding! Some of our best dishes and ideas have come from requests by clients. We love for our couples to bring their personalities and memories into their wedding food so if you have something specific in mind that you can't see, then just ask!



## General Information

There are various styles of menus throughout this brochure, ranging from plated weddings breakfast to street food stalls and open fire feasting menus. The prices throughout the brochure are all per person and subject to VAT at the prevailing rate.

Below we have outlined some of the other costs involved in catering for your wedding day. We do not offer packages and therefore all our quotes are done on an individual basis tailored to your needs, so please get in contact for a full quote or any other information you may need.

Our feasting and fire menu prices include plates and cutlery. The street food prices include disposable plates and cutlery.

Cutlery and crockery is not included in the wedding breakfast prices but can be hired through external companies which we can help you organise. Table linen and napkin hire can also be sorted through the same companies at roughly £11 per table and £1 per napkin. It is around £5 per person for cutlery, crockery and linen hire for a 3 course meal but please note these prices are estimates from other companies so are subject to change.

We try to use as much of our own equipment as possible but depending on venue and menu choices, we may need to include a hire charge for certain equipment such as ovens etc. If necessary, this will be discussed and charged on an individual basis.

Staff are charged at £12 per hour for a minimum of 5 hours. The shift duration and number of staff needed is dictated by final menu choices and timings for the day. Therefore staffing will be quoted individually and is subject to change until these details are finalised.

An individual, personalised tasting is included for all our couples who have secured their date with us. Tastings will take place in the autumn/winter season before your wedding. We are unable to guarantee a tasting slot for couples wishing to have a tasting before securing their date as we simply do not have the availability.

# Canapés

**£12 for a choice of 5 canapés**

## **Meat:**

Ham croquetas  
Chicken caesar, crouton, little gem, bacon  
Beef brisket chilli, cornbread, sour cream, jalapeño  
Sausage roll, brown sauce  
Pork pibil tostada, pineapple and chilli salsa, pink onion  
Chicken katsu croquette, pickled ginger, curry mayo  
Scotch quails eggs, sweet mustard mayo  
Cumin and fennel pork belly, apple butter, crackling  
Chorizo and butternut squash skewers  
Jamaican beef patties, jerk ketchup  
Duck rilette, red onion marmalade, toast  
Karaage (Japanese fried chicken), wasabi mayo  
Chargrilled chicken, herb pesto, hazelnut crumb  
Pastrami, rye cracker, sauerkraut, dill pickle  
Braised lamb, caponata, pine nut and rosemary shortbread

## **Fish:**

Smoked mackerel and horseradish rarebit, pickled apple  
Battered haddock, curry sauce, pickled onion  
Crab arrancini, fried chilli mayo  
Catch of the day ceviche, red Thai curry mayo  
Sesame prawn toast  
Cod and chorizo croquette, red pepper ketchup  
Coconut prawn, sweet chilli dipping sauce  
Smoked haddock chowder tartlet  
Whipped smoked cod's roe, pickled cucumber, squid ink cracker

## **Veggie:**

Tortilla, alioli, crispy onions  
Pizza frita, ricotta and lemon, tomato and basil sauce  
Leek and goats cheese filo tartlet  
Curried vegetable pakora, lime mayo  
Slow roast cherry tomato, basil, olive shortbread  
Miso glazed aubergine, spring onion, sesame  
"Cheese on toast" brie, pear, mint, hot honey  
Mushroom arrancini, truffle mayo, pickled shallot

# Chef's Canapés

The canapés you'll find in this section are not to be missed. Our chefs have designed them using specialised ingredients and techniques to create something truly delicious. These can be added or swapped in to your standard canapé selection.

**£2.90 per canapé**

Spicy salmon tartare, nori tartlet

Chickpea panisse, smoked cheddar, walnut ketchup (V)

Red wine poached pear, roquefort, smoked walnut tuile (V)

Cuttlefish takoyaki, squid ink mayo, katsuobushi

Smoked ox cheek, beef dripping toast, chimmichurri

Pan fried scallop, red wine tartar dressing

Crab on toast, rouille

Duck liver parfait gougère, seasonal fruit compote

Deep fried oyster, citrus mayo, pickled sea vegetables

Prawn and pork gyoza, ponzu dip

Steak tartare, confit egg yolk, pickled mushroom, caper

Crispy tandoori lamb, coriander and mint

House cold smoked salmon, English muffin, hollandaise

Potato and comte dauphine, cider

## Oyster Bar

Looking to add something different to your drinks reception?  
We can serve fresh oysters from our pop up bar for you and  
your guests to enjoy with your bubbles

Oyster, pickled shallots and a seasonal pickle, hot sauce and  
lemon

**£2.75**

(Minimum order of 50 oysters)



# Wedding Breakfast

2 courses **£42**

3 courses **£45**

Rough crockery and linen hire cost:

2 courses **£4** per person

3 courses **£5** per person

Over the next few pages you will find sample dishes that we offer for a plated wedding breakfast. We do not include every little detail in the following descriptions, we like to keep an element of surprise on the dish when you come for your tasting.

Also please remember these are only sample dishes - if you want to tweak anything or have an entirely different dish that you want to include then please ask. Making everything from scratch means we can be flexible and we want you to have exactly what you want on your wedding day!





## **Starters**

Beef massaman spring roll, radish, peanuts

Smoked pork belly, vinegar slaw, maple glaze

Smoked mackerel pate, torched mackerel, soda bread, pickled cucumber

Lamb kofta flatbread, mint yoghurt, pickled carrot, dukkah

Chicken Caesar terrine, crispy bacon, parmesan, Caesar mayo, sourdough

Kedgerree fishcake, curry mayo, herb salad

Chicken satay, Asian slaw, crispy "seaweed"

Heritage tomatoes, charred focaccia, basil, goats cheese, pickled onion (V)

Vegetable spring roll, mango and sesame sauce

Home smoked salmon, beetroot and apple salad, horseradish

Chicken liver parfait, red onion chutney, brioche

Deep fried brie, sweet chilli jam, pickles (V)

## **Mains-**

**all served with a seasonal green**

Pan fried duck breast, confit duck leg spring roll, duck fat potato, preserved plum

Soy glazed short rib, cauliflower puree, smoked beef croquette, beef dripping shallot

Pork loin, confit pork belly, bubble and speak, rhubarb ketchup

Fillet of hake, mussel cream sauce, rosti potato, samphire,

Dry aged beef fillet (cooked medium rare) fondant potato, king oyster mushroom, mushroom ketchup, bone marrow sauce (£5 supplement)

Lamb rump, aubergine puree, charred courgette, lamb tagine bon bon, golden raisin dressing

Cod, white bean and chard gratin, braised leek, brown shrimp dressing, confit lemon

Smoked chicken breast, sweetcorn puree, mushroom, charred sweetcorn, truffle cream sauce

Kelly's goats cheese and chive gnocchi, charred leeks, squash puree, smoked walnuts (V)

Roast chicken breast, chicken thigh croquette, bacon, potato terrine, carrot and mustard puree, roast chicken sauce

Braised and rolled lamb shoulder, pearl barley and summer herb risotto

Charred chicken, patatas bravas, piquillo peppers, alioli

Roasted cauliflower, cauliflower cheese puree, truffle rosti, hazelnuts, gremolata (V)

## Desserts

Chocolate delice, caramelised white chocolate, hazelnut cream

Apple financier, apple compote, salted caramel sauce

Strawberry and vanilla cheesecake, Kentish wine jelly

Lemon posset, seasonal jelly, thyme shortbread

Sticky toffee pudding, toffee sauce, creme fraiche

Seasonal fruit fumble (fruit, custard, cream, crumble)

Black forest trifle, kirsch, cocoa nib

Strawberry and lime pavlova, clotted cream

Millionaire shortbread, banana, peanuts

Choux bun, raspberries, vanilla creme patisserie, chocolate sauce

Lemon meringue slice, lemon verbena, sherbet

# Wedding Breakfast Additions

## **Bread Board**

Your choice of 2 types of homemade bread served with a seasonal flavoured butter, olive oil and vinegar

**£3,50**

Swap out your starter for one of our sharing boards placed in the middle of your table for everyone to help themselves to.

## **Antipasti board £3 supplement**

Focaccia, sliced meats, cheeses, olives, artichokes, pickles

## **Tapas board £4 supplement**

Tortilla, gordal olives, salted almonds, romesco dip, baguette, guindilla peppers, manchego and quince, chorizo

## **Smorgasbord £5 supplement**

Pork croquette, cold smoked salmon, celeriac remoulade, soda bread, taramasalata, pickles

## **After Dessert**

Plated cheese course **£5**

Cheese table **£6**

Petit Fours **£3**

Tea and Coffee Station **£2.50**

We can also offer evening buffets and grazing tables starting from £9 per person. Please contact us to discuss options.

We don't have a specific menu for children but can offer a wide variety of options to cater for any little ones you have attending so just let us know. Prices from £7.50

# Feasting Menu

Figuring out how to choose something that everyone will enjoy can be a daunting task, but with our feasting menus, this is taken care of for you.

With an array of different dishes there is something for everyone and we think there is nothing better than a feast of platters to share with loved ones.

On the next page you will find some suggested menus that we have served many times and know work well, but we encourage you to work with us to create your own feasting menu full of exciting dishes and your favourite flavours.

We do not recommend a starter with this menu as it is as its name suggests  
- a feast!

**Create your own feasting menu from £35**

(all menus below £35)

(price inclusive of crockery and cutlery hire)



# Feasting Menu

## Our 'Classics'

Lemon and thyme chicken thighs  
Baked hake, bravas sauce  
Smoked sausage  
Salsa verde new potatoes  
Red cabbage slaw  
Leaves pickles and seeds  
Focaccia

## Tapas

Crispy chicken thigh, chorizo dressing, mojo verde  
Hake with romesco  
Braised lamb, chickpeas, sherry and greens  
Patatas bravas  
Padrom peppers  
Escalivada

## Indian

Tandoori chicken  
Lamb rogan josh  
Lentil dahl  
Garlic and onion seed naan  
Bombay potatoes  
Kachumber  
Cauliflower bhaji

## Southern BBQ

Smoked beef, brother sauce  
Pork ribs, honey glaze  
Chicken thighs in BBQ sauce  
Mac and cheese  
Kentish collared greens  
BBQ beans

## Middle Eastern

Chicken shish  
Lamb koftas  
Cauliflower, tahini, mint, pomegranate  
Vermicelli rice  
Red cabbage and sumac  
Flatbreads  
Hummus and Cacik

## Mexican

Chipotle chicken thighs  
Beef barbacoa, pink onions  
Achiote cauliflower  
Ancho sweet potato  
Avocado, lime and charred sweetcorn salad  
Corn tortillas  
Salsa roja

# Sharing dessert samples

To continue the sharing aspect we have a few different options of how you can have your dessert served.

## **One large sharing dessert per table**

**£7**

Peach and basil mess

Banoffee pie

Bakewell pudding

Tiramisu

Bread and butter pudding, cream

Fruit crumble, custard

## **Choice of two sharing desserts from above**

**£8.50**

## **Miniature dessert table**

Serve your dessert in a more casual style at the end of your meal, and let your guests choose from a range of mini desserts. We suggest 2-3 per person

**£3 per portion**

Each dessert choice must have a minimum of 40 portions

Rhubarb and ginger cheesecake

Chocolate, pistachio and raspberry brownie

Lemon meringue, seasonal berries

Black Forest trifle

Millionaire pots

Summer fruit trifle

Eton mess

# Open Fire Feasting

This menu is centred around our open fire grill. Cooking over fire provides an immersive experience for you and your guests, creating theatre, a talking point and most importantly, flavour! Our chefs use different methods of open fire cooking to create a feast for the senses. If you are looking for something different and delicious, this is it! Served on sharing platters to the tables, guests can enjoy a range of dishes so there is always something for everyone.

**Choose 3 dishes from the meat/fish sections, 1 dish from the vegetable section and 3 dishes from the sides section**

**£40**

**(Price inclusive of crockery and cutlery hire)**





# Open Fire Feasting Menu

## Meats

Chicken thighs in our own BBQ sauce  
Beer brined and smoked chicken legs, malt and beer glaze  
Rump of beef, garlic butter (served pink)  
Paprika and cumin glazed lamb  
Smoked beef, 'brother' sauce, crispy onions  
Smoked sausages  
Smoked cheddar and jalapeño sausage  
Smoked pork belly, served with a Carolina BBQ sauce

## Fish

Miso glazed salmon, sesame, spring onion  
Prawn bisque rice, alioli  
Hot smoked salmon  
Tandoori monkfish, chilli, coriander and lime butter  
Hake with bravas sauce

## Vegetables

Harissa cauliflower, preserved lemon, yoghurt  
Charred courgettes, mint gremolata  
Miso glazed aubergine, sesame, spring onion  
Charred hispi cabbage, blue cheese dressing  
Broccoli, garlic, fried chilli dressing  
Coal roasted sweet potatoes, ancho pepper dressing

## Sides

Salsa verde plancha potatoes  
Coal-roasted beetroot, goats cheese, smoked seeds, balsamic  
Heritage carrot, pickled jalapeños, fresh cheese  
Charred 'caeser' salad, croutons  
Pearl barley, charred corn, roasted red pepper and summer herb salad  
Red cabbage slaw  
Heritage tomatoes, charred bread, basil, smoked oil  
Greek salad with fire roasted red onion  
Local leaves, pickles and seeds, roasted radishes  
Flatbreads

**Open Fire Desserts**  
**£7- choice of two spilt 50/50**

**Even the puddings get special treatment on this menu! The embers of the fire are used to create these delicious puds**

Roasted peaches, custard, crumble

Baked apples, calvados, vanilla cream

Scotch pancakes, pineapple, rum, mint, coconut cream

Banana boats- stuffed bananas, chocolate, marshmallows, hazelnuts

Grilled plums, honey cream cheese, granola

S'mores sundae



# Evening Food Street Food Style

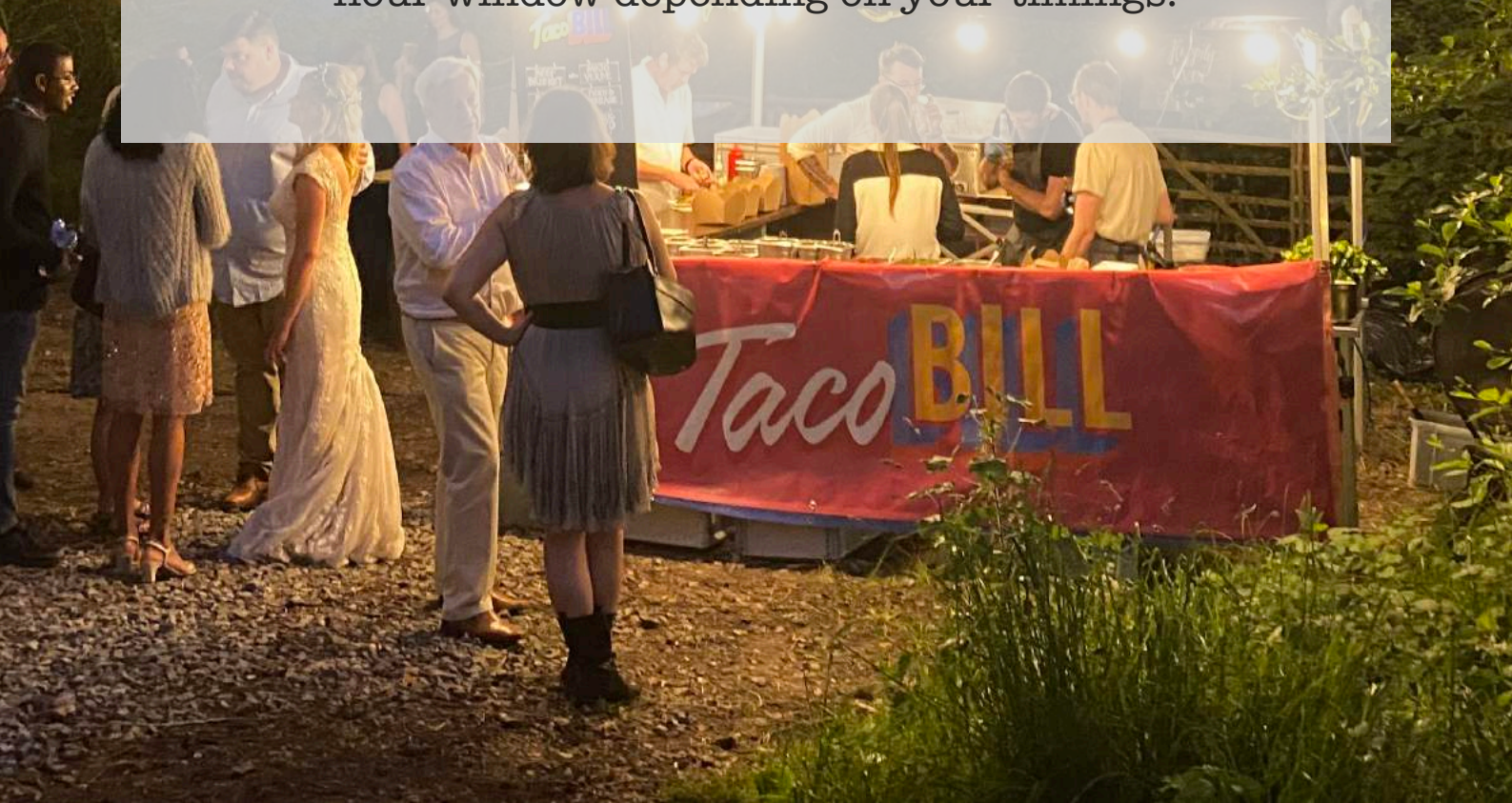
We have brought together a selection of our favourite and most popular street food dishes which are ideal for keeping you going into the night.

All the street food stalls are individually priced. This price includes compostable cutlery and plates.

If you are just looking for evening food there is a £500 equipment and set up fee. This does not apply if you also have us for your daytime food.

If you are thinking of having multiple stalls, 50 portions is the minimum number required for each stall.

We use our gazebo set up to create a street food stall where your guests can come up and collect their food over a 1-2 hour window depending on your timings.



### **Burger and fries**

**Burger on its own £9**

**Burgers and fries £12**

Aged chuck and brisket patty

Smoked streaky bacon

Caramelised onions

Melted cheddar

Pickles

Tomato and chilli jam

### **German Schnitzel £10**

Fried pork or chicken escalope (must be chosen in advance)

Peppercorn sauce

Mushroom sauce

German potato salad, crispy bacon, spring onion

Sauerkraut

Pickled cucumber

### **Salt Beef Bagels £9**

Salt beef

English mustard mayo

Sauerkraut

Gherkins

Melted Swiss cheese

Toasted bagel

# Pizzas

£12

A choice of 3 options and garlic dip

Served sliced for collection

## Toppings

Four cheese-  
Scamorza, blue cheese, pecorino, mozzarella **V**

Fennel sausage, chilli and broccoli

Mushroom, truffle, garlic (bianca base) **V**

Pepperoni, hot honey

Courgette, goats cheese, pesto **V**

Carbonara -Smoked bacon, parmesan, egg yolk  
(bianca base)

Olives, capers, anchovy

Spicy ground beef, picante chorizo, jalapeños  
**(hot)**

## **Bride and Groom's favourite**

Have you got a favourite pizza topping that you can't see here and want to include? it could be a weird combination or a classic! Let us know!

# Paella

**All paellas are served with crusty bread and alioli**

We are happy to offer two options of paella, but both choices have to be a minimum of 30 portions.

## **Chicken and Chorizo Paella- £10**

Chicken thighs, picante chorizo, piquillo peppers, peas, lemon, saffron

## **Seafood Paella-£12**

Hake, prawns, squid, mussels, piquillo peppers, peas, lemon, saffron

## **Fideua- £11**

a traditional seafood dish similar to paella but made instead with thin noodles

## **Chicken, Chorizo and Prawn Paella-£11**

Chicken thighs, picante chorizo, prawns, piquillo peppers, peas, lemon, saffron

## **Vegetarian/Vegan Paella-£9**

Artichokes, green beans, peas, piquillo peppers, cherry tomatoes, lemon and saffron

**(All paellas are gluten and dairy free)**



### **Bao Buns- £10**

**2 steamed bao buns filled with the below:**

Braised pork belly

Or

Miso mushroom

Pickled carrot

Peanut salsa

Ginger

Spring onion

Kewpie mayo

Coriander

### **BYO Mac and Cheese-£9**

**Three cheese mac and cheese with the following toppings to build from:**

Pulled pork or beef brisket or chorizo  
(must be chosen before hand)

Sun dried tomatoes

Truffled crumb

Crispy onions

Pickled shallots

Fried chilli oil

Garlic oil

**or have a side of plain mac and cheese for  
£4**

### **Porchetta style rolls-£9**

Slow roasted rolled belly of pork, stuffed  
with herbs and chilli  
Apple and sage sauce  
Stuffing

# Taco **BILL**

Tacos-Burrito  
Served from our taqueria  
Choose 2 or 3 fillings  
All tacos of Gluten free

**2 tacos per person £9**

**3 tacos per person £11**

**Or have it as a Burrito £11**

Pork carnitas, white cabbage, guacamole

Chipotle chicken, salsa roja, garlic mayo

Beef Brisket barbacoa, pickled onion, mojo verde

Al Pastor (Pork and pineapple) guacamole, pickled onion

Grilled mackerel, white cabbage, mojo verde

Baja fish, pickled red cabbage, guacamole, chipotle mayo

Courgette, pepper, goats cheese, guacamole, pickled onion (V)

Ancho mushroom, caramelised onion, salsa roja, garlic mayo (V)

**All tacos come with:**

Coriander

Jalapeños

Limes

**Burrito filling:**

Green rice, guacamole, salsa roja, sour cream, chipotle black beans, cheese.



# Taco **BILL**

## Extras

### **Chips and Dips £5.50**

Corn tortilla chips, guacamole, salsa roja and sour cream

### **Nachos- £7**

Corn tortilla chips, salsa roja, sour cream, guacamole, chipotle cheese sauce

### **Chicharrons- £3**

Puffed pork skin, cumin and fennel salt, guacamole

### **Jalapeño slaw £3**

### **Charred Corn- £3.50**

Charred corn on the cob, chipotle butter

### **Totchos - £5**

Crispy tater tots topped with chipotle cheese sauce and salsa roja

## Sweet

### **Churros £5 per person**

Churros coated in cinnamon sugar with chocolate sauce and dulce de leche

