





THE CURIOUS

Congratulations on your engagement!

We are The Curious and would be delighted to be a part of your special day. We look forward making it a magical and unforgettable occasion with our signature creative flare.



The Curious is recognised as one of Kent's leading luxury caterers and built a reputation for serving outstanding food with impeccable style and creativity. Fresh and seasonal ingredients are sourced from small producers both locally and around the British Isles. We have strong, guiding principles relating to style and simplicity-cooking fresh produce perfectly to retain natural colour, texture, flavour and to restaurant standard.





CATERING STYLE

Whilst looking spectacular, each dish has its own story and background, which is unique to the client. We like to create extraordinary combinations from seasonal flavours influenced by the client climate, always keeping an eye on emerging trends. From elegantly plated food in the middle of the woods, to bubbling cauldrons over a woodfire, The Curious is always up for a new visually immersive dining experience. The use of local suppliers, seasonal produce from our allotment, and innovation allows for space to be wacky and wild with dishes. Local sourcing helps the business remain as sustainable as possible and reduces our carbon footprint.



FROM START TO FINISH

From start to finish, we work with each couple to incorporate nostalgic memories into your special day through the look, feel, and taste. An initial conversation will get the ball rolling, to turning your ideas into a reality. But not to worry – if you don't have any ideas, we have plenty we would like to share with you! From this, your tailormade menu, influenced by those key special moments in your relationship, will be hosted at The Curious headquarters in Boughton Monchelsea for you to try.



SAMPLE MENUS

2023 CANAPÉ MENU

MEAT

'Magwenya', African doughnut, spicy mutton, baobab purée
Beef Bolognese arancini, truffle mayo
Chicken liver parfait tart, brandy
Pressed watermelon and prosciutto
Fried duck dumpling, tarragon, cumin and fennel
White pudding, pork, oats, nutmeg, cinnamon, apple gel
Crispy pork belly, aloe vera and maple lacquer
Chicken and harissa rilette, brioche

FISH

Crayfish brioche roll, seafood sauce
Chilli and lime fishcakes
Cured salmon, cucumber, pickled mustard seeds, cracker
Devilled egg, smoked mackerel, gherkins and aioli
Tempura prawn tail
Deep fried squid, miso and nori mayo
Scallop served in shell, chorizo and caper
Mussel cream tart, chives, coconut, turmeric, caviar

VEG

Goat's cheese 'Oreo' Parmesan biscuits, goat's cheese mousse, onion seeds
Beetroot and feta arancini, butternut purée
Spring tartlet; sweetcorn, beetroot, pickled shallots
Whipped goat's cheese, red onion chutney, flaxseed bread
Plantain, guacamole, pickled chillies
Tofu and sun-blushed tomato quiche
Crispy Jerusalem artichoke, peanuts, sauerkraut
Polenta bread, cannellini bean and marjoram mousse



SAMPLE MENUS

FEASTING SAMPLE MENU

MAIN

Choose 2 from:

Cured Loch Duart salmon, pickled fennel, raisin, green olive, pine nut and preserved lemon
BBQ Chalk Stream trout, pickled cucumber, garlic and dill raita
24-hour-brined roasted Gloucester Old Spot pork loin, apple ketchup, crackling
Smoked corn-fed chicken terrine, tarragon and pistachio, spring onion and nigella seed salsa
BBQ peri-peri chicken breasts, chilli
BBQ lamb belly, chimichurri
Rare rump of beef platter, fresh herbs, white wine and pea salsa
Chargrilled masala aubergine and courgette, curried nuts, sambal and garlic vegan mayonnaise

Choose 3 from:

Nutbourne tomatoes, garlic and ginger oil
Steamed asparagus salad, soft boiled eggs, sesame and mustard vinaigrette
Broccoli salad, basil pesto, torn mozzarella
New potato salad, peas, cornichons, capers, chervil
Greek potatoes, curly endive, spinach and leeks with dill, mint and garlic yoghurt
Lentils with chargrilled spring cabbage, balsamic, pepperoncino, blackthorn cheese curds
Radish, olive, anchovy and parsley salad
Mange tout, green bean, sugar snaps, chargrilled sweetcorn, orange and nigella seed dressing
Pearl barley, roasted pumpkin, beetroot, walnuts, feta, lemon and garlic
Cauliflower, turmeric, green olive and raisins
Chargrilled courgettes, salsa verde

DESSERT TABLE

Choose 3-4

Salted caramel brownies
Clock House Farm berry Pavlovas, chewy meringue, Hinxden Farm Dairy whipped cream
Summer berry trifle, strawberry jelly, vanilla sponge, custard and toasted almonds
Jam-filled doughnuts, rolled in sugar
Croquembouche
Dark chocolate and raspberry chocolate pots, salted caramel
Lemon and elderflower drizzle cakes, lemon butter icing
Pistachio and rose cake, white chocolate



SAMPLE MENUS

WEDDING MENU

STARTERS

Veg

Foraged wild mushroom and nutmeg bechamel, wrapped in vine leaves
Spinach and ricotta dumpling, sweetcorn velouté, roasted quinoa
Chickpea and chilli soup, pickled ginger, mint crème fraîche, fennel seed crisp
Burrata, heirloom tomato, candied walnuts, chimichurri dressing
Hebden goat's cheese crème brûlée, Wierton Farm asparagus dippers, garden radish, asparagus and broad bean purée, confit garlic, pickled wild garlic flowers
Roasted pumpkin, charred sweetcorn, blackthorn feta, roasted red pepper purée, candied pumpkin seeds

Fish

Pollack cured in Anno Gin, smoky paprika and mustard, pickled shimeji mushrooms, breakfast radish, wakame seaweed, toasted black sesame
Salmon ceviche, spicy Thai dressing, crispy rice paper, miso aioli
Dungeness crab tart, broad bean and cucumber salad
Grilled Cornish sardines on toast, tomato mayonnaise, red onion, tomato and parsley salad, lemon and rapeseed dressing
Charred mackerel, celeriac, pickled mustard seeds, compressed apple and dill

Meat

Pulled pork terrine, sun-dried tomato purée, pickled celery, coriander and caper dressing
Chicken liver pâté, Marmite and tamarind gel, bloody orange, red onion and saffron chutney, marigold petals, brioche
Beef tartare, soya sauce cured egg yolk, pickled oyster mushrooms, wholegrain mustard
Pork and Morcilla de Burgos Scotch egg, chorizo, roasted tomato and saffron sauce
Smoked Aylesbury duck breast, roasted aubergine, duck fat granola
Chicken and tarragon terrine, spring onion, lemon and nigella seed salsa, marjoram potato bread

MAINS

Veg

King oyster 'scallops', soya lacquer, asparagus, lovage, new potato
Grilled courgette, red pepper harissa, garlic and pea arancini
Sweet potato and Ashmore cheddar cheese schnitzel, roast new potatoes, samphire, wild garlic and herb butter
Nettle and potato gnocchi, maple roasted pumpkin, sage butter, toasted walnuts
Soy portobello mushrooms, casava, peanut, coconut and tangerine dressing, croutons

Fish

Milk poached trout, chorizo, mussels and lentil cassoulet, caviar
Seabass fillet, cockles in creamy Champagne sauce, fondant celeriac, arrow spinach
Pan-roasted Cornish cod, roasted and pickled cauliflower, pine nut crumb, muscat raisins, 'jacket potato', Chablis shallot dressing
Grilled slipsole, sea ester, brown shrimp butter, roasted onion, Kent royal potatoes
Pan-fried hake, lemon, garlic, dill and cream sauce, foraged wild mushrooms, chargrilled sweetheart cabbage

Meat

Confit duck leg, smoked cream mashed potato, tender stem broccoli, red wine jus
Treacle glazed dry-aged beef rump, beef fat potato, braised English onion, bone marrow and red wine sauce, parsley emulsion
Kimchi glazed chicken supreme, squid ink arancini, agave glazed carrots
Chicken supreme, chorizo and cannellini bean croquette, soya glazed cavolo nero, oregano jus, pine nuts
Guinea fowl supreme, tarragon and lemon zest orzo salad, Wierton Farm asparagus, pesto and Parmesan, pangrattato
Slow-cooked Hebridean lamb shoulder and kale roulade, Hasselback potato, red wine jus

DESSERT

White chocolate and raspberry trifle, burnt meringue
Dark chocolate ganache, parsnip and dulce de leche mousse, hazelnut crumb
Pumpkin and ras el hanout cake, sour crème, corn sand
Polenta cake, basil gel, gooseberries
Morbier (blue) cheese, caramelised peach, candied walnut
Peanut butter cheesecake, coconut bonbon



STARTING PRICE

With every wedding comes its own unique personal touches; we therefore provide an entry-level price, so you can expect to pay around £80 plus VAT, based on 100 guests. Entry price, inclusive of:

Curated menu, and a complementary wedding tasting hosted at The Curious HQ
Full discovery session to discuss your event in detail
6 delicious canapes, and your bespoke 3-course wedding breakfast/menu
Front of house team and chefs. This does not include wine waiters.
Kitchen equipment, white table linen, white bone China, and all cutlery and glassware
Artisan breads, farmhouse butter or flavoured oils
Teas and coffees

Below is all the relevant information that we feel would give you a bigger picture of what we can provide to you as caterers. Firstly, where do we go from here?

THE NEXT STEPS

Once we have confirmed your event date, we will arrange a meeting to discuss and understand the look and feel of your special day. At this time, there is an initial booking fee of £500 to secure your wedding date, which will be deducted from the final bill.

From there, our kitchen team will create your bespoke menu. Once we have confirmed a menu you would like to go forward with, we will arrange a date to host your wedding tasting. Our wedding tastings aim to be hosted from October to April, outside the busy wedding season. However, this can depend on availability and your time schedule. The wedding tasting is a great opportunity to outline the day in detail, complementary and portioned for two people. All tastings take place at The Curious headquarters in Boughton Monchelsea, where the magic happens.

After your tasting, you will receive your projected invoice, in which we will require a 25% deposit of the total amount. In the following months, we will always be on hand via email or phone to answer your questions and offer advice as needed.

Roughly six weeks before the big day, we will contact you to arrange a final meeting. This is very important to review logistics of the event, such as details, dietary requirements, timings, and final numbers. This six-week point is the final date to alter guests' numbers; after this point, we will no longer be able to reduce numbers, only increase. Finally, we will ask for the remaining 75% of the total amount to be paid at this point.

The day before your wedding, we will be onsite to set up and introduce you to your head waitress. This is also the point where any alcohol provided by yourself for your welcome drink and/or the dry bar will need to be handed over for chilling.

On the day itself, we leave you to enjoy, but ask that you provide us with an emergency contact beforehand (usually the chief bridesmaid or best man).

At the end of the event, we will clean and remove all rubbish associated with any food or drink service provided by us. We will not remove other rubbish from the day (such as table decorations, leftover favours, miscellaneous camping debris etc) or clear the site unless our next-day clean-up service is booked.

ADDITIONAL SERVICES

In need of a drink or two?
Be sure to enquire about our thirst-quenching drinks packages.

The Curious can also help with event styling and management with a contact book filled with some of the best suppliers in the business.

We look forward to creating the wedding of your dreams with you...



01622 299359

feast@thecurioseatery.co.uk
WWW.THECURIUSEVENTS.CO.UK

