



# URBAN PANTRY WEDDINGS

MENUS  
2024 / 2025





## CANAPES

Following your ceremony, celebrate by treating your guests with some fizz and tasty canapés before sitting down to enjoy your wedding breakfast.

We recommend:

6 canapés pp if followed by a 3 course meal

8 canapés pp if followed by a 2 course meal

## – MEAT –

Slow roast hoisin duck on a cucumber cup (DF)

≈

Chorizo basket, slow roast tomato, feta & mint (GF)

≈

Charred chicken satay skewer, micro coriander

(GF, DF, contains nuts)

≈

Steak and chips skewer, bearnaise sauce (GF, DF)

≈

Sticky BBQ pork belly, crackling (GF, DF)

≈

Jerk chicken flatbread cup, pineapple pickle (GF, DF)

≈

Lamb kofta skewer with a hummus crème fraiche (GF)

≈

Asian sesame beef filo basket

## – FISH –

Ice cream cone (mackerel or salmon mousse) with  
capers & chives

≈

Seabass ceviche tostadas (GF, DF)

≈

Smoked haddock bonbon, roasted garlic aioli (DF)

≈

Crab shake crab cakes, lemon & dill mayo (GF, DF)

≈

Smoked salmon filo basket, citrus crème fraiche & dill

≈

Whitstable oyster, fennel & shallot vinegar\* (GF, DF)

≈

Tempura prawn, sweet chilli sauce (DF)

*Canapes indicated with an "\*" carry a pp surcharge*

## - VEGETARIAN -

Goats cheese & caramelised red onion basket, thyme

≈

Cheese & black bean empanada, harissa ketchup

≈

Whipped beetroot, pumpkin seed brittle (GF)

≈

Wild mushroom arancini, aioli

≈

Quesadilla, chipotle mayo

≈

Whipped ricotta crostini, toasted walnut and salted  
honey glaze

≈

Kale, mushroom & balsamic pumpkin baskets

## - VEGAN -

Tostadas, guacamole, pomegranate (GF, DF)

≈

Salt & vinegar kale crisps (GF, DF)

≈

Sticky ginger, garlic & sesame cauliflower bites (GF, DF)

≈

Vegan "chicken" satay skewer, micro coriander (GF, DF,  
contains nuts)

≈

Teriyaki "meatballs", spring onion, fresh chilli (GF, DF)

≈

Creamed corn & truffle velouté shot (GF, DF)

≈

Pea and potato pakora, mint yogurt (GF, DF)

≈

Sticky mushroom and caramelized onion polenta bite  
(GF, DF)

*Canapes indicated with an "\*" carry a pp surcharge*



## WEDDING BREAKFAST: FEASTING MENUS

Served to the table on feasting platters and bowls for a relaxed sharing feast



# TO START

## FROM THE FARM

### BREAD

Homemade wild garlic flatbread

### DIPS & PICKLES

Homemade Za'atar hummus

≈

Tzatziki

≈

Urban Pantry pickles

≈

Mixed olives

### PIMP MY PLATTER

*Select from one of the following:*

Spiced lamb kofta

≈

Prosciutto & salami

≈

Chorizo & giant butterbean bowl

≈

Chorizo beer sticks (supp £0.50)

## FROM THE SEA

### BREAD

Rosemary & sea salt focaccia

### DIPS & PICKLES

Olive tapenade

≈

Caperberries

≈

Aioli

≈

Urban Pantry pickles

### PIMP MY PLATTER

*Select from one of the following:*

Smoked wild mackerel pate

≈

Whitstable pickled cockles & whelks

=

Smoked salmon & dill mousse

=

Smoked haddock bon bons

## FROM THE FIELD

### BREAD

Kentish country sourdough

### DIPS & PICKLES

Spiced chutney

≈

Roasted garlic mayo

≈

Crispy corn

≈

Urban Pantry pickles

### PIMP MY PLATTER

*Select from one of the following:*

Charred aubergine & peppers

≈

Mozzarella & Kentish rapeseed

≈

Manchego

≈

Spanish tortilla

# THE MAIN EVENT

## MAIN EVENT

Choose one of the following

### From The Farm

Slow roast shoulder of pasture fed  
lamb

≈

Stuffed & rolled herby pork

≈

Butterflied chicken with a thyme butter

### From The Sea

Wild mackerel, feta & roasted grapes

≈

Smoked fish gratin with a crispy onion  
& herb crust

≈

Salmon fillet, roasted lemon & thyme

### From The Field

Summer squash & charred kale with a  
spiced squash puree & herb oil

≈

Caponata aubergine with a balsamic  
reduction

≈

Creamy fennel gratin

## SIDE DISHES

Choose one from each column below

Giant couscous, butternut, herbs & pomegranate

≈

Spiced roasted new potatoes

≈

Roasted cauliflower with a caper & herb dressing

≈

Red pesto orzo, olives & herbs

Fine green beans, aioli, za'atar

≈

Wild rocket, balsamic red onion & fig salad

≈

Hierloom tomato salad

≈

Charred squash, herbs & toasted pumpkin seeds

We work with all type of ingredients containing all 14 allergens in our food production kitchens. Although all effort is made to ensure that there has been no cross contamination, we cannot guarantee that there will be no trace of any or all of the allergens below. If in doubt, please speak to our team.



# TO FINISH

Please choose a trio from the options below. Each group of trios has been carefully designed to ensure a variety of flavours and colours within each.

Served as an elegant dessert station with stands, boards & slates

## TRIO ONE

Passionfruit meringue pie

≈

Biscoff cheesecake shot

≈

Macaroons

## TRIO TWO

Goey chocolate brownie

≈

Mini Pavlova

≈

Kentish Summer berry & Pimms pot

## TRIO THREE

Sticky toffee & salted caramel cream

≈

Glazed lemon tartlet

≈

Pineapple & crystallised ginger pot

## TRIO FOUR

Peach & frangipane bite

≈

Treacle tartlet

≈

Chocolate cup, wild honey oat crumb



## WEDDING BREAKFAST: PLATED MENUS

Individually plated dishes that are elegantly presented and professionally served.

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# TO START

Smoked duck, spiced apricot, almond (GF, DF, contains nuts)

≈

Burrata, prosciutto, roasted grape (GF)

≈

Tea pickled watermelon, parma ham, crumbled feta (GF)

≈

Bresaola, artichoke, wild rocket, smoked almonds (GF, DF, contains nuts)

≈

Prosciutto, chicken & leek terrine, apricot chutney, sourdough (DF)

≈

Smoked mackerel duo, beetroot puree, pickled red onion (GF)

≈

Applewood hot smoked salmon, fennel & pink grapefruit salad, citrus creme fraiche (GF)

≈

Smoked salmon rilette, pickles, toast

≈

Pea pannacotta, devilled crab (GF)

≈

Mexican ceviche, giant corn, cowboy candy (DF)

≈

Kentish vegetables, whipped goats cheese, seed brittle (V, GF, Vgn option avail)

≈

Wild mushroom & tarragon brioche toasts (V)

≈

Salt baked beetroot, caramelized fig, goats cheese (V, GF, Vgn option avail)

≈

Grilled asparagus, poached hens egg, curried hollandaise, crispy shallots (V, GF)

# THE MAIN EVENT

Rollled lamb shoulder (or beef brisket), tenderstem, potato galette, pink peppercorn sauce (GF)

≈

Slow braised short rib of beef, truffle pomme puree, crispy shallots, charred savoy cabbage (GF)

≈

Chicken, smoked sweetcorn puree, charred corn, potato rosti (GF)

≈

Slow roast pork belly, Catalan butterbean & chorizo ragu, crispy cavolo nero (GF, DF)

≈

Pan fried duck breast, merguez sausage cassoulet

≈

Roasted chicken, crushed potatoes, buttered green beans, mushroom & tarragon sauce (GF)

≈

Roasted salmon fillet, crushed potatoes, avocado mousse (GF)

≈

Cod loin, seafood chowder, crispy kale, herb oil (GF)

≈

Roast seabass, broadbean, lemon & feta pesto, champ potato, tenderstem (GF)

≈

Butternut and sage gnocchi, sage oil, toasted pumpkin seeds, crispy sage leaves (*V, vegan opt avail*)

≈

Fennel & potato gratin tartlet, seasonal vegetables (*V, Vgn, DF*)

≈

Pithivier of potato, mushroom and gruyere, charred tenderstem, wilted spinach (*V, vegan opt avail*)

≈

Thyme arancini, salt baked beetroot, goats cheese (*V, vegan opt avail*)

≈

Pea risotto, parmesan tuille, red veined sorrel (*V, GF, vegan opt avail*)

# TO FINISH

Rhubarb & custards pot, rhubarb tuile (V)

≈

Elderflower, local raspberry and white chocolate mousse (V, GF)

≈

Orange blossom pannacotta, cantucci crumb, candied orange (contains nuts)

≈

Custard tarts, wild honey & ginger crème fraiche (V)

≈

## **Urban Pantry Eton mess**

Meringue shard, strawberry bavaois, raspberry gel (V, GF)

≈

Mulled pear and pistachio tart (V, contains nuts)

≈

Chocolate and amaretti torte, crystalised orange zest, crème fraiche (V, contains nuts)

≈

Goey chocolate brownie, salted caramel sauce, popcorn, raspberry (V, *vegan option avail*)



## EVENING FOOD

BBQ pulled pork buns, wild rocket & pickled red onion

≈

Burger bar, brioche buns & toppings

≈

Mexican tacos, guacamole, pico de gallo, sour cream & hot sauce

≈

Stone baked pizza \*

≈

Hot dogs, crispy onions, jalapenos & sauces

≈

Mac-n-cheese pots & toppings (truffle oil, chorizo, crispy onions...)

≈

Chicken shawarma wraps, Greek salad, garlic aioli

≈

Grazing table (breads, dips, charcuterie, olives etc.)

*\* Additional supplement may apply*



# EXAMPLE COSTS

The following example costs are designed to give you an idea of the per person price for your choice of offering.

The costs are based on 100 guests and include cutlery & crockery, waiting staff & chefs and linen napkins.

When comparing costs: some other caterers may not include staff in the first instance.

## **5 Canapes, 2 courses**

From £59.50pp (exc. vat)

## **5 canapes, 3 courses**

From £66pp (exc. vat)

## **5 canapes, 3 courses, evening street food**

From £74pp (exc. vat)

### **ADDITIONAL COSTS INCLUDE:**

#### **Table linen (if required)**

£12 per tablecloth (exc.vat)

#### **Kitchen equipment (ovens, fryers etc.)**

##### ***Menu dependant***

Typically between £150 - £600 (exc.vat)