

Food & DRINK

Our talented in-house events team are on-hand to take care of your food and drink requirements from the planning stage until the day itself.

We are proud to use locally sourced, fresh ingredients to create our bespoke menus. Our fully stocked bar has a late licence, providing the perfect accompaniment to your event.

With packages available styled to each type of event, our menus range to include;



Want to add something to our packages? Not a problem!
We will always ensure you have everything you are looking for.

Canape Menu

Meat

Smoked Duck Ham Crostini, Pickled Pear
BBQ Pulled Pork Slider, Chimichurri
Confit Kentish Chicken Croquette

Fish

Soused Mackerel, Fennel, Beetroot Pancake
Smoked Salmon Croustade, Gremolata
Nori Crab Cake, Wasabi Mayonnaise, Lemon

Vegetable

(Vegan options available upon request)

Courgette and Feta Fritter
Marinated Tomato and Basil Crostini (vgn)
Chestnut Mushroom Arancini, Black Truffle

Dessert

Lemon Meringue Pie
Chocolate Cherry Brownie
Strawberry Elderflower Tart



Example
Three Course Menu

Starters

Our own smoked south coast Mackerel,
Beetroot Vinaigrette, Wasabi Remoulade

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Potted Salmon, Capers, Eggs Gremolata, Crostini

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Smoked Duck Bacon, Fennel,
and Pomegranate Salad

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Kentish Ham Hock and Caper Berry Terrine,
Dill Pickled Vegetables, Toasted Brioche Slider

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Grilled Avocado, Black Olive Tapenade,
Toasted Pine Nuts, Salsa Criolla (VGN)

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Bombay Spiced Butternut Velouté, Courgette and
Nigella Bhaji, Marinated Feta, Mint Chutney (GF)

Mains

Roast Fillet of South Coast Mullet, Pommies Anna,
Burnt Orange, Samphire and Cockle Butter Sauce

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Nduja Baked Fillet of Cod, Roast Garlic and
White Bean Fricassee, Seared Baby Gem (GF)

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Tex Spiced Belly of Kentish Pork,
Roast Pepper Potato Hash, Aji Verde,
Seasonal Greens (GF)

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BBQ Smoked Short-Rib of Kentish Beef,
Roast Beef Fat Potatoes, Ranch Slaw (GF)

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Tandoori Spiced Roast Chicken Breast,
Gunpowder Potatoes, Seasonal Greens, Mango Ketchup (GF)

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Spinach and Wild Garlic Pancake, Baked Egg,
Sharpham Rustic Cheese, Roast Chestnut Mushrooms

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Roasted Satay Cauliflower, Coconut Rice,
Lime and Coriander Edamame,
Sesame Toast (VGN) (GF)

Desserts

Jamaican Ginger and Spiced Rum Cake,
Vanilla Ice Cream, Pineapple Mint Salsa (VGN)

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Lemon and Elderflower Posset, Gingerbread Granola,
Poppy Seeds, Blueberry

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Belgian Chocolate Torte, Caramel Ice Cream,
Sea Salt Roasted Peanuts (VGN) (GF)

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White Chocolate Key Lime Cheesecake,
Ginger Crumb, Raspberry

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Rhubarb and Custard Mille Feuille

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Tiramisu, Mocha Popcorn, Toasted Almond



BBQ Menu

Savoury

~Chicken Shish Kebab~

~Med Veg & Halloumi Skewers~

~100% Kentish Beef Burger, Monterey Jack Cheese, Burger Sauce, Lettuce, Brioche Roll~

~16 hr Pulled Pork, Smokey BBQ Sauce, Ranch Slaw, Brioche Roll~

~Gunpowder Corn on the Cob~

~Pesto Pasta Salad~

~Rosemary Salt Roast Potatoes~

~Mixed Leaves Salad~

Sweets

S'mores Cheesecake

Fresh Strawberry Victoria Sponge

Bespoke Menus

We can create menu's that are unique to you!

If you have a theme you would like to work with or a certain dish to include, then just let our creative team know and they will piece together the perfect plate for you.

"Our Ceremony was in Italy and so we would love an Italian Themed Grazing Style Menu"
Wedding reception,
September 2023



"We want to keep it British, contemporary but with a twist"
Wedding anniversary,
November 2023

Try us, see what we can create!