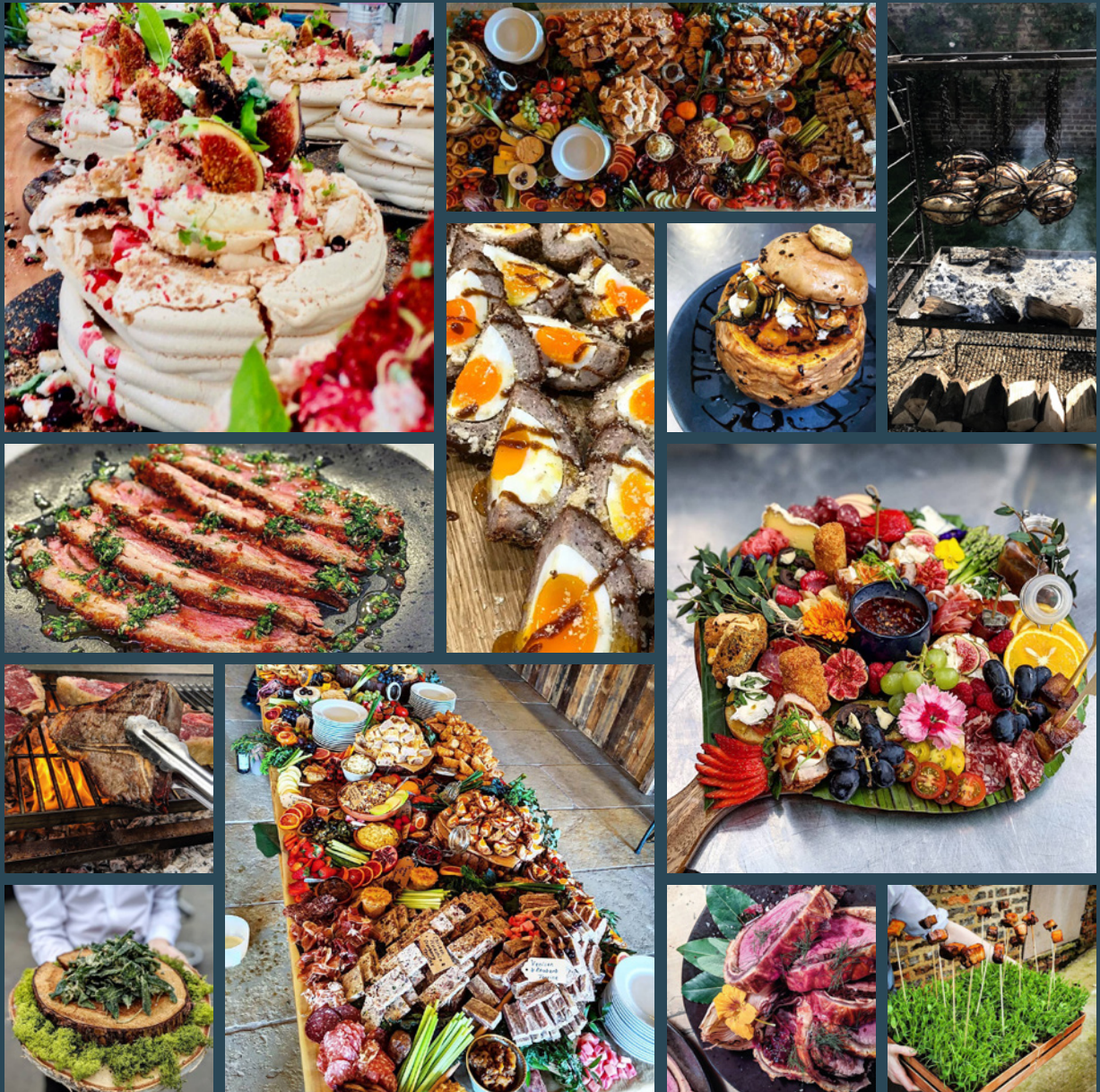




— THE —
FAVERSHAM



— WEDDINGS & SPECIAL OCCASIONS —

CANAPÉS

Our canapés are the introduction of what is to come, or if you are just having drinks, the main event!
We have some classic combinations and some stuff to test those taste buds. Minimum order of 50 people is required.

£16 PER HEAD

Choose any 4 bites



£20 PER HEAD

Choose any 6 bites

MEAT

SESAME FRIED CHICKEN BITES

Chicken bites marinated overnight in special BBQ sauce, rolled in black and white sesame seeds, served with sour cream dip

3 MEAT EMPANADA

Minced pork, beef & veal, spiced up, sauced up, fresh garden peas, baked into a traditional mini Mexican pasty and served with red pepper pesto

STICKY OX CHEEK CROQUETTES

Spiced rubbed ox cheek, slow cooked for 12 hours, coated in sticky glaze and Feuilles de Brick pastry. Served with a spicy mayo

MINI PRETZEL REUBENS

House-baked all butter mini pretzels, pastrami, sauerkraut, Bloody Mary style dressing, swiss cheese, American mustard

BAKED BEEF MEATBALLS

Deliciously crispy panko breaded meatballs coated in a parmesan crust then baked until golden brown. Served on a tomato Ragù

SCOTCH EGGS

Soft boiled egg, wrapped in sausage and covered in breadcrumbs. Served in half and topped red onion chutney

CHICKEN GYOZAS

Steamed Asian style parcels filled with chicken, soy sauce and vegetables. Served with a sweet chilli soy sauce

DUCK GYOZA

Steamed Asian style parcels filled with duck, soy sauce and vegetables. Served with a sweet chilli soy sauce

CROQUETAS DE JAMÓN SERRANO

The classic combination of oozy ham and cheese centre with a crunchy breadcrumb coating and served with sweet chilli jam

MINI BEEF BURGERS

100% Yorkshire reared mini beef burgers, swiss cheese, baby gem, red onion, tomato and burger sauce on a toasted brioche bun

MINI CHICKEN BURGERS

Grilled honey and Sriracha chicken, swiss cheese, baby gem, red onion and chilli jam on a toasted brioche bun

FISH

FRITTURA DI PESCE

Fried prawn cone, smoked sea salt and lemon pepper

MACKEREL AND HORSERADISH TOAST

Flaked smoked mackerel, fresh horseradish, pickled beets on toasted crostini

PRAWN COCKTAIL

Baby gem wrap, tempura prawn, Bloody Mary sauce, grated pickle

MINI FISH TACOS

Grilled cod, with a fresh mango and lime salsa in a mini tortilla

MINI FISH & CHIPS

Small pieces of deep fish and mini fries served with a rocket & caper mayo and fresh lemon

THAI SALMON FISH CAKES

Flakes of salmon with chilli, garlic, ginger and lime. Served with sweet chilli and vegetable ribbons

VEGETARIAN

TRUFFLE FIGGY CHEESE TOAST

Yellison's goats cheese, Turkish figs, truffle honey, on toasted crostini

BUTTERNUT CURRY CROQUETTES

Roasted butternut squash, curried Béchamel, bread crumbed and fried, served with coriander yoghurt

ARANCINI

The epitome of southern Italian street food, these small risotto balls are stuffed with mozzarella, dredged in breadcrumbs, and deep fried. Choose either tomato or wild mushroom.

MINI HALLOUMI BURGER SLIDERS

Cajun breaded halloumi, baby gem lettuce, red onion and spicy mayo on a toasted brioche bun

VEGAN

FALAFEL BITES

Deep-fried ball shaped fritter, made from chickpeas and spices. Served with garlic yoghurt, chilli & dill

TOMATO BRUSCHETTA

Toasted slice of ciabatta, rubbed with garlic and topped with extra-virgin olive oil, tomatoes, basil and salt

MAKI ROLLS

A traditional sushi roll, sushi rice, nori seaweed with avocado and cucumber filling. Served with pickled ginger, wasabi and soy

POPCORN CAULI BITES

Cauliflower florets in a crispy breadcrumb, served with a vegan garlic dip



THE
FAVERSHAM

SHARING

SHARING STARTERS

*This is where the sit down food experience really begins.
These sharing style starters are the perfect ice-breaker getting you in the mood for your main feast.*

ARTISAN CHARCUTERIE & CHEESE

£15PH

A selection of house-baked breads, sourdough, grissini & crispbreads alongside the very best artisan cured meats & cheeses, pickles, jams, chutneys and other bespoke treats

THE YORKSHIRE PICNIC

£15PH

Think the ultimate picnic hamper spread on a table with not a gap in sight. Pork pies, sausage & caramelised onion rolls, runny Scotch eggs, selection of award winning British cheeses, Bears chutneys, den pickles, smoked mackerel, pickles, toasts and terrines. Basically anything in the pantry that's delicious goes in

VEGAN MEZZE

£13PH

Why should all the meat heads have all the fun? Sweet potato hummus, crispy kale, sweet potato crisps, kick ass hummus, roasted za'atar chickpeas, beetroot and balsamic puree, beet crisps, rosemary herb oil, baba ganoush, marinated zucchini, coriander tabbouleh, figs, flatbreads,

SHARING MAINS

*Raised boards beautifully presented, showcasing the very best showstopper ingredients.
Choose from our options: 1 main, 1 vegan/vegetarian (if required), 3 sides and 1 dessert per head.
Also included in the price is a tea and coffee station, this will be served after the wedding breakfast in the lounge or conservatory.
Any further dietary or allergies we'd be happy to cater for on an individual basis.*

STEAK LOVERS BOARD

£49PH

35oz dry aged tomahawk steak, sliced flat iron, garlic & herb butter, portobello mushrooms, roasted vine tomatoes and creamy peppercorn sauce

BEEF WELLINGTON

£49PH

Dry aged barrel fillet, wild mushroom duxelle, crispy prosciutto, wrapped in puff pastry.

ULTIMATE ROAST DINNER

Choose one...

*Whole crispy chicken £39PH
Roast topside of beef £43PH
Pork loin with crispy crackling £43PH
Whole rolled leg of lamb £47PH*

All served with yorkshire puddings, seasonal vegetables, sauces and gravy.

SUMMER STYLE, WHOLE ROAST CHICKEN

£39PH

*(Choose either honey and harrissa or basil pesto).
Served on a bed of seasonal vegetables*

GREEK STYLE ROASTED LAMB SHOULDER

£45PH

*Served with fresh pitta, tzatziki and mint sauce
Recommended sides: Greek style salad, garlic roasted new potatoes or sweet potato wedges*

VEGETARIAN MAINS

VEGAN MAINS

Individually plated mains for your vegan and vegetarian guests.

TWICE BAKED, THREE CHEESE & BROCCOLI SOUFFLE

£32PH

Gruyere, strong cheddar, parmigiana reggiano

VEGGIE WELLINGTON

£32PH

*Spiced parsnip, carrot, sweet potato, cabbage and mushroom.
Wrapped in puff pastry, served with a wine reduction*

WILD MUSHROOM, SPINACH & CHESTNUT PATIVER

£32PH

*Puff pastry encased.
Served with a white wine and tarragon sauce*

STUFFED BUTTERNUT SQUASH

£32PH

Caramelised red onion, spinach, red pepper & sage

CHIMICHURRI GRILLED CAULIFLOWER STEAK

£32PH

Caramelised roasted cauliflower, dressed with zingy parsley based chimichurri



THE
FAVERSHAM

SIDES

Complimenting all our menus, our sides are bursting with colour, simple and flavoursome.

Sides can be adjusted to suit dietary requirements.

Extra sides - £4PH

SPUDS

CRISPY ROASTED NEW POTATOES,
SEASONAL HERBS AND GARLIC

PROPER ROASTIES

SEASONED SKIN ON FRIES

SPICED SWEET POTATO WEDGES

CREAMY MASH

WARM VEGGIES

TENDERSTEM BROCCOLI, GARDEN PEAS
AND GREEN BEANS

HONEY AND ORANGE GLAZED CARROTS

GREEN BEANS, MUSTARD VINAIGRETTE,
CRISPY SHALLOTS

APPLE CIDER BAKED RED CABBAGE

HERBY BREADCRUMBED STUFFED TOMATOES

CAULIFLOWER CHEESE

COLD SALADS

GREEK STYLE, TOMATO, CUCUMBER,
FETA AND GREEN OLIVE SALAD

CELERIAC, APPLE AND GREEN CABBAGE SLAW

RED CABBAGE, CARROT,
BEETROOT AND RED ONION SLAW

LEAFY GREEN SALAD WITH BLACK PEPPER
CROUTONS AND LEMONGRASS DRESSING

POACHED PEAR, APPLE AND
HARROGATE BLUE SALAD

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CLASSIC PUDS & COMBOS

Classic dessert combinations, sometimes re-invented, sometimes left exactly how they should be.

STICKY TOFFEE PUD

A family favourite, sticky toffee sponge slab, lathered with toffee sauce, with vanilla pod custard on the side

CLASSIC LEMON TART

Soft shortcrust pastry, zingy lemon filling, raspberry sorbet

BROWNIE & BLONDIE STACK

Secret recipe gooey brownie and blondie, cut into bite size portions, splashed with salted caramel sauce

CHOCOLATE FUDGE CAKE

Bruce Bogtrotter style chocolate cake, served with warm chocolate fudge sauce and fresh pouring cream

NEW YORK BAKED CHEESECAKE

Sharp raspberry puree swirled through a creamy white chocolate cheesecake filling on a biscuit base

MEGA PAVLOVA

3 tier giant sharing pavlova, house-baked meringue, fig, honey, raspberry, summer fruit, berry coulis, crushed raspberry, cream

PARIS-BREST AL TIRAMISU

Piped pastry wreath filled with a light mascarpone and coffee filling. A real after dinner delight

ARTISAN CHEESE BOARD

Selection of award winning British and international cheeses, artisan crackers, jams, chutney and pickles

+ £2PH

TEA AND COFFEE STATION

included in the price. This will be served after the wedding breakfast in the lounge or conservatory.

ADD LUXURY CHOCOLATE TRUFFLES

+ £2PH

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THE
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GRAZING TABLES

The ultimate wow factor and the ultimate in taste satisfaction. Choose 1 of the below.

ARTISAN CHARCUTERIE & CHEESE

A selection of house-baked breads, sourdough, grissini & crispbreads alongside the very best artisan cured meats & cheeses, crostini, pate's, pickles, jams, chutneys and other bespoke treats

£19PH

VEGAN MEZZE

Sweet potato hummus, crispy kale, sweet potato crisps, kick ass hummus, roasted za'atar chickpeas, beetroot, balsamic puree, beet crisps, rosemary herb oil, baba ganoush, marinated zucchini, coriander tabbouleh, cannellini bean & rosemary tapenade, black olive & tofu tapenade, truffle honey figs, spinach fatayer, marinated olives

£18PH

THE YORKSHIRE PICNIC

Think the ultimate picnic hamper spread on a table with not a gap in sight. Hand raised meat pies, sausage & caramelised onion rolls, runny Scotch eggs, selection of award winning British cheeses, chutneys, pickles, smoked mackerel, smoked salmon, pickles, toasts and terrines. Basically anything in the pantry that's delicious goes in!

£19PH

DESSERT GRAZING TABLE

Brownies, blondies, doughnuts, cakes, cookies, chocolate shards, Berries and other sweet treats

£9PH

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THE
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EVENING FOOD

STREET FOOD STATIONS

£12 PER HEAD

Served to your guests from a food station

FAVERSHAM FRIED CHICKEN

Chicken wings, thighs and strips

Loaded fries station: cheese sauce, crispy onions, pink onions, jalapenos, bacon bits

Selection of sauces: sriracha mayo, garlic and herb, BBQ, sweet chilli, hot sauce, red cabbage slaw

*Vegan and vegetarian options available

MEXICAN

Tacos and burrito bowls

Pulled chipotle chicken, birria style beef, grilled veg (vg)

Tomato rice, mixed peppers, black beans, lettuce, grated cheese, jalapenos, pickled red onion

Nachos, pico de gallo, sour cream, guacamole, cholula

Coriander, lime

FIRECRACKER CHILLI

Fire up your tastebuds, with shin beef, chorizo, rich tomato and chocolate stout chilli - we also do a mean vegan version.

Served with rice and a hunk of garlic bread. Topped with coriander yoghurt & chimichurri

Our vegan alternative uses Jackfruit instead (VG)

KATSU CURRY

Panko breaded chicken or aubergine (VG)

Coconut rice, Katsu sauce

Pickled veg and crispy kale

BUILD A BURGER OR HOTDOG

100% Yorkshire reared beef burgers or Frankfurter sausages

Bacon, cheese sauce, pickles, onions, coleslaw, salad, sauces

Served with seasoned skin on fries

KARAHI CURRY

This authentic Chicken Karahi absolute crowd pleaser!

A base of tomatoes, onions, fragrant spices and fresh ginger.

Served with rice, poppadoms, chutneys and pickles

Our vegan alternative is made up of; onions, carrots, potato, courgette, and green beans (VG)

POKE BOW

Traditional Hawaiian main dish.

Sushi rice topped with tenderstem broccoli, soya beans, nori seaweed, pineapple mango and lime salsa.

Choice of: Grilled chicken, steamed salmon, tofu chunks

BUTTY'S & BUNS

£10 PER HEAD

BAO BUNS

Choose from: Szechuan pork, sweet and sour chicken or soy mushroom.

Served with Asian slaw, sriracha and other toppings
(2 Bao Buns per portion)

SAUSAGE BUTTY

Pork sausages, brioche bun, ketchup, brown sauce or naked

Veggie/Vegan alternatives available

BACON BUTTY

Thick cut smoked streaky bacon, cooked crispy, brioche bun, ketchup, brown sauce, chilli jam or naked

Veggie/Vegan alternatives available



THE
FAVERSHAM

“MINI” MEALS

*For feeding the mini guests at your functions, ensuring they don't miss out on the fun!
Recommended for children under 12*

£12 PER HEAD

Includes sugar free drink & cookie

CHOICE OF...

FISH OR CHICKEN GOUJONS

Served with mayo and ketchup dips

MINI BURGER SLIDERS

Beef, with swiss cheese, baby gem and ketchup

Or

Chicken, with Swiss cheese, baby gem and mayo

Or

Veggie bean, with baby gem and vegan mayo

HOT DOGS

Frankfurter or Plant Based dogs with Ketchup, In Brioche Buns

All served with fries, crudites, fruit and yoghurt pot

