

Menus 2015

At Tayberry Foods we believe that food should be one of life's greatest pleasures.

We also believe that the healthiest and most flavoursome food is locally grown, seasonal and organic, and so we take great care to source only from local, trusted suppliers. In recent years we've all come to appreciate better what goes into our food and where it comes from, and this is our cornerstone.

All our dishes are freshly prepared for each event and cooked on site wherever possible, depending on the venue. We offer a huge range of menu options and food styles, and this list covers just the most popular dishes. We treat each event as individual, always being happy to tailor dishes where possible.

We highly recommend a tasting session at our kitchen, and this can be especially useful for weddings and larger events. As well as being a fun way to spend a morning or afternoon, it will allow you to go through your menu possibilities in detail with our chef and to get your dishes perfect in both flavour and presentation.

If you have any questions or queries, please don't hesitate to contact us.

Head Chef Simon Chipperfield

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Cold Buffet

Roast Meat Platter

£7.00 per portion

Roast beef, honey roast gammon, fresh herb and butter roast turkey.

Served with a selection of mustards, sauces and relishes.

Coronation Chicken

£5.50 per portion

Poached chicken bound in a lightly curried mayonnaise with apricots and almonds.

Cured Fish Platter

£6.50 per portion

A selection of hot and cold smoked and cured seasonal fish garnished with lemons, dill, cucumber and sour cream.

Salmon and Prawn Roulade

£6.00 per portion

Poached fillet of salmon stuffed with prawns and wrapped with nori seaweed, served with a pink peppercorn mayonnaise.

Italian Plate

£6.50 per portion

Peperenata, tomato and basil salad, Bread sticks with herb butter, Char grilled asparagus, Marinated artichokes, Mozzarella with chilli and rosemary. Soft boiled eggs with anchovies and pancetta (£2 supplement).

Quiche

Cherry Tomato, Bacon and Brie Quiche.

Broccoli, Stilton and Walnut Quiche (v).

£4.00 per portion

Hummus Platter

£5.50 per portion

Hummus with seeds, chick peas, olives and roast red onions with thyme, served with salad garnish and breads.

Hot Buffet

Braised Lamb with Cumin, Coriander and Aubergines £6.00 per portion

Diced fillet of lamb in a rich tomato, aubergine and vegetable aromatic sauce.

Spiced Beef Stroganoff £6.00 per portion

Beef strips with onions and mushrooms in a paprika cream sauce with parsley.

Chicken Cassoulet £5.00 per portion

Slow cooked stew of chicken, beans and vegetables; cooked with herbs and flavoured with a ham hock.

Chicken in a Tomato, Basil and Herb Sauce £5.00 per portion

Chicken breast slow cooked in the sauce and finished with chopped black olives.

Steak and English Dark Ale Casserole £6.00 per portion

Rich beef casserole served with black pepper and thyme dumplings.

Sweet and Sour Tofu £4.50 per portion

Tofu and crisp vegetables in a sweet and sour sauce with fresh pineapple.

Vegetable Curry £4.50 per portion

Vegetable curry cooked to your liking; served with poppadum's, yoghurt cucumber ratia and naan bread.

Spinach and Mushroom Lasagne £6.00 per portion

Wilted spinach and mushrooms layered with pasta sheets cooked with a classic white cheese sauce. Suggested servings are a choice of two and three buffet items.

Barbeque

Spatchcock Chicken	£5.00 per portion
Whole chickens split and barbequed flat: plain, Tandoori, Garlic & Tosemary, and Piri-Piri.	
Cheese Burgers, served with buns, salad and relishes.	£3.00 per portion
Beef Burgers, Served with buns, Ssalad and Relishes.	£2.50 per portion
Sage Marinated Pork Chop Apple Sauce and Sage Crumble.	£3.50 per portion
Lamb Rump Steak with Rosemary and Thyme.	£4.00 per portion
Chicken Tikka with Mint Yoghurt.	£2.50 per portion
Chicken Drumsticks and Barbeque Sauce.	£2.50 per portion
Sausages in buns with onions.	£2.50 per portion
Grilled Fresh Mackerel with Lemon Thyme and Paprika Butter.	£3.50 per portion
½ Lobster, Grilled and Served with Lemon and Parsley Butter.	£15.00 per portion
Kentish Free Range Pulled Pork, served in Toasted Brioche Rolls . With homemade apple and barbeque sauces.	£4.50 per portion
Minute Steaks with Garlic and Parsley Butter.	£6.00 per portion
Tandoori Chicken Kebabs with Peppers and Lemon.	£4.50 per portion
Lemon, Thyme and Parsley Marinated Chicken Breast.	£4.00 per portion
Spiced Lamb Patties, toasted pitta bread and minted yoghurt with cucumber.	£4.00 per portion
Lamb Chops with Salt, Black Pepper and Mint.	£4.50 per portion
Smoky Chilli Beef with Sour Cream, Parsley and Chilli.	£3.50 per portion
Foil Barbequed Salmon Parcels with Bay, Chive and Crab Butter.	£5.00 per portion
King Prawns with Lemongrass Coriander and Ginger.	£6.00 per portion
Deep Fried Catfish, Cajun style.	£6.00 per portion
Cheese and Bean Burger with Apple Sauce in rolls.	£2.50 per portion
Smoky Vegetarian Chilli with Sour Cream, Parsley and Philli.	£3.00 per portion
Vegetarian Sausage in Rolls with Onions and Mustards selection.	£2.00 per portion

We suggest a selection of between two and four items for barbeques in addition to salads.

Afternoon Tea Menus

Savoury

A selection of open and finger sandwiches.	£3.00
Quiche selection.	£2.00
Mini free range pork sausage rolls.	£2.00
Cheddar and chutney puff pastry straws.	£1.00
Cheese tomato and basil scones.	£2.00
Cheese and pineapple on sticks. (For a retro theme!)	£2.00

Sweet

Strawberry tarts.	£2.30
Mini choux bun or éclair.	£2.30
Chocolate brownie.	£2.30
Lemon meurange pie.	£2.30
A selection of fairy cakes.	£2.30
Mini meurange and cream.	£2.30
Brown sugar palmier biscuits.	£2.30
Mini scone with jam and cream.	£2.30
Cherry and almond slice.	£2.30
Carrot and almond cake square.	£2.30
Coffee and walnut cake square.	£2.30
Fruit cake slice.	£2.30
A selection of 5 for	£11.00

Drinks

Tea	£2.00
Coffee	£2.00
Fruit tea	£2.00
Real chocolate hot chocolate	£3.00

All of the afternoon tea savouries and cakes are all homemade and are produced freshly, they are served to the table on cake stands. Prices include staffing, cutlery and crockery hire.

Sandwiches

Closed

£2.50 per portion

Ham tomato and mustard

Egg mayonnaise and cress

Cheese and tomato / pickle

Tuna mayonnaise and cucumber

Prawns in sea food sauce

Cream cheese, mixed fresh herbs and pear

Open

£2.75 per portion

Coronation chicken and watercress

Smoked salmon and cream cheese

Cottage cheese and chargrilled pineapple

Sausage, red onion and chutney

Mature cheddar and chutney

Pastrami, mustard and gherkin

Egg, caper and mayonnaise

Roast beef and horseradish

Brie, cranberry and walnut

Ham, cherry tomato and Dijon mustard

Finger Buffet

Meat

Griddled Thai chicken brochettes with lemon and mint	£2.00
Fried dim sum selection, sweet chilli dipping sauce	£2.25
Filo tarts of bacon, cheese and chives	£2.00
Homemade mini sausage rolls with wholegrain mustard	£1.50
Pork and crab cakes topped with tomato salsa	£1.50
Homemade egg and bacon pie slices	£2.00
Streaky bacon and cherry tomato cheese scones	£1.50
Mozzarella balls and sundried tomato wrapped in cured ham	£2.00
Very rare roast beef sirloin brochettes, with Salt, Pepper & Horseradish	£2.50

Fish

Smoked mackerel pate on granary toast	£1.50
Sushi platter a selection of fresh fish sushi served with wasabi and soy	£3.00
Smoked salmon and cream cheese fennel scones	£2.00
Salmon teriyaki skewers	£3.00

Vegetarian

Cheeses and pineapple on sticks	£1.00
Falafels served with mint yoghurt	£2.00
Spinach potato and pea spiced samosa	£2.00
Crisp and nuts selection	£1.00
Cheese and black pepper palmers	£1.00
Goats cheese and roasted tomato quiche	£1.50
Sweet potato wedges with paprika and thyme, roasted red pepper dip	£1.50
Hummus topped with pan-fried peppers, chickpeas and almonds, crudités	£1.75
Spring vegetable quiche with cheese and black pepper pastry	£2.00
Mozzarella, cherry tomato and chargrilled courgette brochettes	£2.00
Parsley scone topped with cream cheese, marinated beef tomato and basil.	£2.00
Mushroom and rosemary risotto balls, tomato and chilli arriabata sauce.	£2.25
Tofu, coriander and spring onion cakes, soy and sesame dipping sauce.	£2.50

Bowl Food

Sticky Asian chicken on rice with fruity yoghurt slaw.	£4.25
Kentish free range pulled pork, served in a toasted brioche roll with homemade apple and barbeque sauces.	£4.50
Smoky beef chilli with sour cream, parsley and chilli	£3.50
Mini cheese burgers sliders	£3.50
Fresh pizzas	£3.00
Thai chicken curry and sticky rice	£4.00
Chilli vegetable rice with satay chicken	£4.00
Sausage, mash and onion ale gravy	£3.50
Beef stew with local ale and dumplings	£3.50
Spicy fried chicken and chips in a mini cone with slaw	£4.25
Haddock and prawn fish cakes with mushy peas and chips	£4.00
Salmon and crab pasta	£4.00
Mini fish and chip cones	£4.50
Vegetable curry pots with poppadum's and cucumber yoghurt	£3.50
Smoky vegetable chilli pots with sour cream and parsley	£3.50
Pea and feta risotto, with walnuts	£3.00
Wild mushroom, sage, cream and cheese tossed pasta shells	£3.00

Plated Walk Round or Buffet Options

Bacon or sausage sandwich, on chunky bread with sauces	£3.00
Sausage in a bun with onions and sauces	£3.00
Bacon or chipolata sausage chibatta rolls with mixed salad and sauces	£4.50
Pork and chorizo sausage roll with salad leaves and coleslaw	£3.25
Homemade, hand raised pork pie slice	£3.50
Pork pie slice with salad leaves, coleslaw and chutney	£4.50

Salads

Coleslaw.	£1.50
Red cabbage and celeriac coleslaw.	£1.50
Moroccan carrot, orange and mint salad.	£1.20
Beetroot sour cream and parsley.	£1.50
Warm new potato mint and black pepper butter.	£1.20
Mushroom and rosemary salad.	£1.50
Caesar salad, Caesar dressing, parmesan and croutons.	£1.50
Roasted Italian vegetables balsamic dressing.	£1.75
Tomato, basil and olive oil.	£1.50
Heirloom tomato and red onion salad.	£2.00
Melon, tomato, cucumber and basil, raspberry vinaigrette.	£1.50
Mixed beans with chilli dressing.	£1.50
Dressed mixed leaf salad.	£1.00
Green bean, kidney bean and almond salad, lemon tarragon dressing.	£1.75
Cous-cous or Tabouleh with mint, mixed peppers and chick peas and herbs.	£1.50
Waldorf salad, apples, celery and walnuts bound with mayonnaise.	£1.25
Spiced yellow rice, cinnamon, turmeric, fennel, cardamom and cloves.	£1.25
Vegetable and herb rice salad.	£1.25
Pasta with pesto, peanuts and cherry plum tomatoes.	£1.25
Pasta, baby spinach, mozzarella, flat parsley and lemon.	£1.75
Roast fennel, chick peas, aubergine and thyme.	£1.75
Oriental crunchy salad with sesame oil dressing.	£1.25
Pea shoot, watercress, pea and bacon salad.	£2.00
Mixed selection of homemade breads and butter.	£1.50

Desserts

Buffet Desserts

Strawberry trifle.

Summer pudding with whipped mascarpone cream and fruit coulis.

Eton mess (meringues, whipped cream and fresh strawberries).

Cherry Frangipane tart.

Meringue and hazelnut Pavlova.

Strawberry stack 'gateaux'.

Chocolate and Brazil nut tart.

Lemon and honey baked cheesecake.

Fresh fruit salad, served with pouring cream.

Cheese assortment.

All buffet desserts are charged at £7.00 per portion and we suggest having a choice of two.

Trio of Dessert Options

Mini choux ring, with almonds, Chantilly cream and kiwi.

Lemon meringue pie.

Chocolate mousse on pecan shortbread.

Lemon flan with ginger biscuit crumb and blueberries.

Carrot cake, cheese icing and ginger syrup.

Salted caramel and chocolate brownie.

Banoffee pie.

Meurange with clotted cream and raspberry.

Mini summer fruit pudding with fruit compote.

Amaretto chocolate ganache (gold leaf garnish £3 supplement).

Strawberry and cherry cheesecake.

Chocolate palmiers biscuit with praline cream.

Pecan Pie.

Served as a trio of dessert options at £12 per plate.

Served Desserts

Individual summer pudding served with red berry coulis and clotted cream.

French lemon tart served with blackberry coulis and whipped cream.

Dark chocolate tart served with clotted cream and fresh strawberries.

Pecan pie with vanilla whipped cream.

Cheese boards selection of cheeses with grapes, walnuts, fruits and biscuits.

All charged at £8.50 per portion.

Canapés

Meat

£1.50 per portion

Black pudding and roast cherry tomatoes with pea puree

Tandoori chicken brochette with cucumber ratia

Chicken liver parfait on toasted brioche with apple and apricot chutney

Coronation chicken flan topped with parsley, walnut and pinenut crumble

Cajun pork meatballs topped with tomato and basil salsa

Turkey and sage 'pie' with cranberry and filo pie top

Mini cheese burger set on toast, mustard mayonnaise and tomato and pickled cucumber

Vegetarian

£1.20 per portion

Sundried tomato and mature cheddar tarts, cheese and chive wafer

Walnut and goats cheese spinach roulade

Parmesan and black pepper biscuits, sage cream cheese and yellow cherry tomatoes

Beetroot and goat's cheese on thyme and sea salt savoury shortbread

Mushroom and walnut balsamic pate set on seeded toast

Pan-fried polenta cake topped with garlic roast mushroom, courgette and tomato

Flat mushroom, pink fir apple potato, Cornish cheddar and duck egg frittata

Feta and spinach filo wrap with red pepper dip

Fish and Shellfish

£1.50 per portion

Buckwheat pancakes with lemon crème fraiche and vodka cured salmon

Smoked mackerel pate on granary toasts

Crab and cucumber sushi with wasabi and soy

Leek gruyere and smoked haddock tarts

Oven roast queen scallops wrapped in cured ham, mint mayonnaise

£0.50 supplement

Canapés - Continued

Soup Shots

£1.20 per portion

Served warm in shot glasses

Leek and potato, crispy leeks

Cod, sweetcorn and potato chowder with a ham wafer

Shellfish bisque, chive butter and bread

(£0.50 supplement)

Wild mushroom cream and brandy

Bloody Mary - tomato celery and Worcestershire sauce

Beetroot and black pepper horseradish puff pastry flute

Sweet Canapés

£1.50 per portion

Lemon meringue pies

Chocolate and pecan tarts

Brown sugar and almond palmiers

White chocolate truffles

Fresh pineapple and toasted coconut brochettes

Filo topped apricot tarts

Brown sugar palmiers, almonds and strawberry

Pineapple and toasted coconut brochettes

Chocolate brownies with fresh raspberry and cream

Mini choux bun with white chocolate and kumquat

Mini scones, clotted cream, jam and strawberry

Mini fairy cakes, various chocolate toppings

Mini fairy cakes, lemon icing with kiwi, mandarins and mango

£0.50 supplement

Mini bakewell tart slice

Meurange disk with cream and fruit

Chocolate sponge, kirsch cream and a fresh cherry

Strawberry jelly pots with cream

Mini candy floss stick

Candy floss stick

£1.00 suppliant

Served Food

Starters

Roasted pepper and artichoke heart salad

served on salad leaves; balsamic glaze and hard cheese shavings. £6.50

Cured ham and melon salad

served with cherry tomatoes and feta, olive oil or fresh raspberries and balsamic reduction. £7.00

Salmon and pea quiche

Served on pea shoot salad with a fresh tartar sauce. £7.50

Roasted cherry tomato and bacon quiche

served on a mixed leaf and olive salad. £7.50

Smoked salmon, crab and prawn parcels.

Crab and prawns wrapped in smoked salmon on a dill and pink peppercorn lemon mayonnaise. £8.50

Gravi lax and beetroot salad

Salt cured salmon, served with rye bread crisps and beetroot jam. £8.00

Smoked mackerel paté

On mixed leaves and a boiled egg and chive mayonnaise. £8.00

Terrine of local rabbit and ham hock

With a homemade chutney, salad leaves and apricot, walnut and rosemary bread. £8.50

Toasted goat's cheese and roast beetroot salad

With mixed leaves cheese mouse, pickled and dried beetroot parsley and Kentish cheddar pesto. £7.50

Vegetable Coloubiac

Puff pastry parcel stuffed with rice, herbs, boiled egg, peas and spring onion. £6.50

Hot smoked mackerel, asparagus and egg salad

With mixed salad leaves and a lemon and foraged fennel mayonnaise. £7.50

Pea and fresh herb soup

Balsamic, fresh pea shoots, bacon and cream. £6.50

All of the cold buffet items may be considered as a starter option; the cured fish platter, the Italian plate and the hummus platter can be served at the table on large platters with the guests taking what they wish (£2.00 supplement).

Served Food - Continued

Hot Served Mains

Roast sirloin of beef served with Yorkshire pudding

Roast potatoes, carrot and green bean bundle and watercress £17.00

Seared chicken breast in pastry

Mushroom and cheese stuffed chicken breast wrapped in a pastry case, streaky bacon mash potato with a carrot and leek bundle £16.00

Trio of free range local sausage

Served on a leek and cream mash potato, beer and onion gravy and a crush of swede, parsnip and butternut squash £16.00

Seared salmon steak served

On a Caper mash with a lemon grass veloute sauce accompanied by green beans, kidney beans and toasted almonds £17.00

Smoked haddock and prawn fish cake

Served on minted mushy peas with chips. £16.00

Sweet potato and roasted aubergine strudel

Served on tomato and pepper ragout. £15.00

Spinach and goats cheese roulade

Served on lentil Dahl with roast cherry tomatoes and aubergine. £15.00

“Host The Roast” Platters

Roast Kentish Pork Loin

Crackling, sage and onion stuffing, black pudding croquette, fresh apple sauce, local ale gravy, watercress and homemade mustards.

Served with seasonal vegetables and potato.

£17.50

Butter and Thyme Roast Turkey Breast and Stuffed Leg

Chestnut onion and parsley stuffing, streaky bacon, cranberry and bread sauces, cider gravy, watercress and game crisps.

Served with seasonal vegetables and potato.

£17.50

Roast Leg of Kentish Lamb

Studded with rosemary and dried apricot sage and onion stuffing, red currant jelly gravy, watercress and fresh mint sauce.

Served with seasonal vegetables and potato.

£18.50

Roast Sirloin of English Beef

served with rosemary Yorkshire pudding, dark ale jus, watercress, wholegrain mustard suet straws, horseradish sauce and homemade mustard.

Served with seasonal vegetables and potato.

£18.50

Roast Fillet of Sussex Breed Beef Wrapped in Cured Ham, Ragout of Beef Shin with Parsley Dumplings

Served with cherry tomato and rosemary, streaky bacon, wholegrain mustard palmiers, watercress and ale gravy reduction.

Homemade beer and honey mustard, fresh creamed horseradish and parsley sauce.

Served with seasonal vegetables and potato.

£36.50

All platters are presented to the table on boards with carving cutlery, a paper chef's hat and butchers' striped apron for a nominated person to carve.

“Host The Roast” Platters - Vegetables

Platters can be served with the following vegetables with a £2 supplement per item.

Roast potatoes with thyme and sea salt.

Goose fat roast potatoes with sage. (£1.00 supplement)

Plain butter mash.

Butter and cheese mash.

Smoked bacon and parsley mash.

Buttered leeks, savoy cabbage and peas, sage and black pepper.

Carrot and swede crush.

Green bean and toasted almonds with mustard seed oil.

Stewed aubergine, courgettes and tomato.

Peas, cauliflower baby carrots, butter and parsley.

Buttered greens with bacon.

Creamed cleric puree.

Pies & Sides

Select one pie and sides and 2 sides and one gravy £18.00.

Pies

Lamb and spiced apricot, filo topped pies
Slow cooked lamb shoulder cheese topped shepherd's pie
Beef ale and mushroom pies
Chicken bacon and tarragon pies with puff pastry top
Slow braised pork and white onion pie
Stewed oxtail and carrot pie
Chicken and vegetable pie
Gammon, leek and chicken pie
Sweet potato, red pepper and cheese pie
Goats cheese, spinach and pine nut pie

Sides

Plain butter mash
Butter and cheese mash
Smoked bacon and parsley mash
Smoked cheddar and spring onion mash
Buttered leek, sage and black pepper mash
Carrot and swede crush
Green bean and toasted almonds
Stewed aubergine, courgettes and tomato
Peas, cauliflower butter and parsley
Buttered greens with bacon
Celeriac cream puree

Gravy

Caramelised onion gravy
Real ale gravy
White onion sauce
Roast chicken gravy
Mushroom, parsley cream sauce

Centre Pieces

The following dishes can be incorporated as a main element to your meal or buffet. Each dish is served by a member of staff, who will carve and plate individually, and can take the centre stage. Alternatively they can provide a second choice in a seated meal and would be served at the side of the room.

Roast Rib of Beef on the Bone

Served with Yorkshire pudding, watercress and gravy. £12.00

Suckling Pig

Presented roasted whole and carved at the buffet with apple sauce, watercress and sausage-meat sage stuffing. £12.00

Cold Honey and 'Pips' Cider Roast Gammon

A large whole smoked gammon, honey glazed with cloves; carved cold and served with bread sauce and piccalilli. £10.00

Hog Roasts

Local Free Range Orchard Fed Pork, Slowly Spit Roasted

Using sustainable charcoal produced at Woolton Farm from the farms own coppiced wood.

Served with; sage and onion stuffing, pan fried onions, relishes, apple sauce and rolls.

(Served on tin plates).

£12.00

With four salads and bread selection. Staff to serve, retro tin plates and cutlery.

£20.00

The above prices are for our informal, buffet style hog roasts (usually served outdoors).

For prices for formal hog roasts, please enquire.

Roast Meat Sandwiches

An informal serving of roast meat sandwiches of selected roast meats.

This service is very informal and friendly. Serving roast meats in bread rolls, with stuffing, fried onions and roasting gravy with lots of relishes! Fun for evening receptions, parties, film shoots and festivals.

£8.00

Some Notes

- Our prices are per portion - this means for smaller items such as canapés and finger buffets we provide between two and three items. For all other items this equates to per person.
- Our prices include cutlery and crockery, where appropriate, staff to serve and quality napkins. Tablecloths are provided for smaller functions.
- If you wish to provide your own wine and beverages, staff can be provided to serve your arrival drinks open and place wine to the table and can bring champagne to tables if required. Rates are available on request.
- Glass hire can be arranged at 40p per glass.

Get in Contact

If you've any queries or questions, please do ask.

No matter what the event, tiny or large, formal or informal, we always love to chat about the catering possibilities. We can create almost any dish you might require, and our prices are always sensible. If you're after a simple outline of the costs per head, just drop us an email or phone call.

The Booking Procedure

Should you decide to use our services, for larger events we will ask, four weeks before your event, for 75% of the final total owed. Final numbers are required ten days before the event. At this point an invoice will be raised for the final balance remaining.

