



Welcome

At Tayberry Foods we strongly believe that food is one of life's greatest pleasures, and that the healthiest and most flavoursome food is made from the highest quality seasonal, organic ingredients. We take great pride in our local sourcing policy, and carefully select trusted local suppliers from whom to source our ingredients. We are proud to say we can trace the origins of every fresh product we use so that we can ensure the highest standards are maintained. We appreciate that what you put into your food is what you get out of it and are confident this is clearly evident in our dishes.

All of our food is freshly prepared for each event, and cooked on site wherever possible. We offer a wide range of different foods and service styles so that each event can be designed individually to create a bespoke catering experience to suit your specific requirements.

We highly recommend a Tasting Session at our kitchen; this is especially useful for Weddings and larger Events. As well as being a fun way to spend an afternoon, it allows you to discuss different menu possibilities with our experienced Chef, and to ensure your dishes are exactly how you would like them!

Important Information

The prices you see on our menu are based per portion or per head, so the cost you see is what it would be for one guest – this allows you to build a flexible menu tailored to exactly what you want

Unlike other caterers, there are no hidden costs, and our prices are inclusive of many “extras” such as china and cutlery hire, and a team of professional waiting staff, VAT is added on when we put a quote together for you.

If you have any questions, are unsure about something on the menu, or would like a quote for your event, please don't hesitate to contact us by email or phone.

Booking procedure

Should you decide to book our catering services for your function, we ask for a £400 deposit to secure your date. The final balance must be paid **2 weeks prior** to the Event and finalised guest numbers must be provided. Following this final payment, no refunds can be issued if guest numbers decrease.

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Canapes

Meat

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 FRICADELLE 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

£2.50 per portion

Vegetarian

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 TOMATO

BEETROOT AND GOATS CHEESE ON THYME AND SEA SALT SAVOURY SHORTBREAD

MUSHROOM AND WALNUT BALSAMIC PATE SET ON SEEDED TOAST

OVEN ROASTED POLENTA CAKE TOPPED WITH GARLIC ROAST MUSHROOM,
COURGETTE AND TOMATO

FLAT MUSHROOM, PINK FIR APPLE POTATO, KENTISH CHEDDAR AND DUCK EGG
FRITTATA (ADD EGG MAYONNAISE, STEAKY BACON AND MICRO HERBS FOR EXTRA
50P)

FETA AND SPINACH FILO WRAP WITH RED PEPPER DIP

£2.50 per portion

Fish and shell fish

BUCKWHEAT PANCAKES WITH LEMON CREME FRAICHE AND VODKA CURED SALMON

SMOKED MACKEREL PATE ON GRANARY TOAST

PRAWN AND CRAB COCKTAIL ON AN AVOCADO MOUSSE (50P SUPPLEMENT)

LEEK, GRUYERE AND SMOKED HADDOCK TARTS

OVEN ROAST QUEEN SCALLOPS WRAPPED IN PANCETTA, MINT MAYONNAISE (50P SUPPLEMENT)

£2.60 per portion

Soup Shots *SERVED WARM IN SHOT GLASSES*

LEEK AND POTATO, CRISPY LEEKS

SHELLFISH BISQUE, CHIVE BUTTER AND BREAD (50p supplement)

WILD MUSHROOM, CREAM AND BRANDY

BLOODY MARY – TOMATO, CELERY AND WORCESTERSHIRE SAUCE

BEETROOT AND BLACK PEPPER, HORSERADISH PUFF PASTRY FLUTE

£2.30 per portion

Sweet canapes

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

MINI SCONE WITH CREAM, JAM AND STRAWBERRIES

MINI FAIRY CAKES WITH EITHER CHCOLATE TOPPINGS OR LEMON ICING WITH KIWI, MADARINS AND MANGO (50P SUPPLEMENT)

MINI BAKEWELL TART SLICE

STRAWBERRY JELLY POTS WITH CREAM

CHOCOLATE BROWNIES WITH FRESH RASPBERRY AND CREAM (50P SUPPLEMENT)

£2.30 per portion

CANDY FLOSS MACHINE

£250 FOR 2 HOURS OF SERVICE WHICH CAN BE SPLIT BETWEEN CANAPE RECEPTION AND EVENING RECEPTION

Starters

CURED HAM AND MELON SALAD

SERVED WITH CHERRY TOMATOES, FETA, RASPBERRIES, OLIVE OIL AND A BALSAMIC REDUCTION

CAN BE SERVED SHARING STYLE

£9.20

ROASTED CHERRY TOMATO AND BACON QUICHE

SERVED ON A MIXED LEAF AND OLIVE SALAD

£9.50

SMOKED SALMON, PRAWN AND CRAB PARCELS

CRAB AND PRAWNS WRAPPED IN SMOKED SALMON ON A DILL AND PINK PEPPERCORN LEMON MAYONNAISE

£11.30

GRAVI LAX AND BEETROOT SALAD

SALT CURED SALMON, SERVED WITH RYE BREAD CRISPS AND BEETROOT JAM

£10.70

TERRINE OF LOCAL RABBIT AND HAM HOCK

WITH HOME-MADE CHUTNEY, SALAD LEAVES AND APRICOT, WALNUT AND ROSEMARY BREAD (RABBIT CAN BE REPLACED WITH FREE RANGE CHICKEN)

£8.50

TOASTED GOATS CHEESE AND BEETROOT SALAD

WITH MIXED LEAVES, GOATS CHEESE MOUSSE, PICKLED AND DRIED BEETROOT AND A PARSLEY AND KENTISH CHEDDAR PESTO

£9.60

VEGETABLE COLOUBIAC

PUFF PASTRY PARCEL STUFFED WITH RICE, HERBS, BOILED EGG, PEAS AND SPRING ONION

£8.75

PEA AND FRESH HERB SOUP

BALSAMIC, FRESH PEA SHOOTS, BACON AND CREAM

£9

Starter sharing platters

ITALIAN PLATE

PEPPERANATA, TOMATO AND BASIL SALAD, BREAD STICKS AND HERB BUTTER, CHARGRILLED ASPARAGUS, MARINATED ARTICHOKE AND MOZZARELLA WITH CHILLI AND ROSEMARY

£3 SUPPLEMENT TO ADD A SELECTION OF HOME CURED MEATS

£10.50

HUMMUS PLATTER

PLAIN, ROASTED RED PEPPER AND LEMON, GARLIC AND PARSLEY HUMMUS' WITH CHICKPEAS, OLIVES, ROASTED RED ONIONS AND THYME SERVED WITH SALAD AND TOASTED PITTA

£9.50

SALMON, PRAWN AND CRAB PLATTER

COLD SMOKED SALMON, HOT SMOKED SALMON, ROASTED TIGER PRAWNS AND A CRAB MAYONNAISE, SERVED WITH DILL, WATERCRESS AND ROCKET SALAD, FRESH LEMONS AND MARIE ROSE SAUCE

£14.50

DIPS AND BREAD PLATTER

A SELECTION OF HOME-MADE BREADS WITH BEAN, PAPRIKA, PINENUT AND YOGHURT DIP, SPINACH, DILL, CAPER AND YOGHURT DIP, PEA AND BROAD BEAN DIP AND HUMMUS

£8.00

FOR AN ADDITIONAL £2, HAVE A SPLIT OF 2 DIFFERENT PLATTERS

Served Mains

SEARED CHICKEN BREAST IN PUFF PASTRY

MUSHROOM AND CHEESE STUFFED CHICKEN BREAST WRAPPED IN A PASTRY CASE WITH STREAKY BACON MASHED POTATO AND A CARROT AND LEEK BUNDLE

£16.00

TRIO OF FREE-RANGE LOCAL SAUSAGES

SERVED ON A LEEK AND CREAM MASHED POTATO, BEER AND ONION GRAVY AND A SWEDE, PARSNIP AND BUTTERNUT SQUASH CRUSH

£16.00

SEARED SALMON STEAK

ON A CAPER MASH WITH A LEMONGRASS VELOUTE AND GREEN BEANS, KIDNEY BEANS AND TOASTED ALMONDS

£17.50

FILO PARCEL OF SLOW COOKED LAMB

SERVED ON A CHICKPEA, PEPPER, SWEET POTATO, TOMATO AND PARSLEY RAGOUT

£17.00

NEW: TANDOORI CHICKEN ON PEPPER AND LENTIL RICE

SERVED WITH A COURGETTE, FENNEL AND PEA SHOOT LEMON DRESSED SALAD

£17.00*

SMOKED HADDOCK AND PRAWN FISHCAKES

SERVED ON MINTED MUSHY PEAS WITH TRIPLE COOKED CHIPS

£16.50

BUTTER ROAST FREE RANGE CHICKEN BREAST WITH THYME, SAGE AND ONIONS

SERVED ON A SEASONAL VEGETABLE AND HERB RISOTTO

£16.00

SWEET POTATO AND AUBERGINE STRUDEL

SERVED ON A TOMATO AND PEPPER RAGOUT

£15.00

SPINACH AND GOATS CHEESE ROULADE

SERVED ON A LENTIL DAHL WITH ROAST CHERRY TOMATOES AND AUBERGINE

£15.00

WALNUT AND PECAN FRESH HERB LOAF

LAYERED WITH ROASTED RED PEPPERS AND ASHMORE CHEESE, SERVED WITH A CREAM AND MUSHROOM SAUCE

£15.00

OVEN ROAST HALIBUT WITH TOMATOES, LEMON, PARSLEY AND CAPERS

SERVED WITH BUTTERED NEW POTATOES AND SEASONAL VEGETABLES

£24.00

*FOR AN ADDITIONAL £2.50 PER GUEST YOU CAN ADD MANGO CHUTNEY, MINT AND CUCUMBER
RATIA AND WARM NAAN BREAD

Main sharing platters

Host the Roast

All platters are presented on wooden carvery boards with a carving knife and fork, a paper chef's hat and butchers striped apron for a nominated person to carve

ROAST KENTISH PORK LOIN

CRACKLING, SAGE AND ONION STUFFING, BLACK PUDDING CROQUETTES, FRESH APPLE SAUCE, LOCAL ALE GRAVY, WATERCRESS, AND HOME-MADE MUSTARD

£19.50

BUTTER AND THYME ROAST CHICKEN

LEMON, ONION AND PARSLEY STUFFING, STREAKY BACON, CRANBERRY AND BREAD SAUCES, CIDER GRAVY AND WATERCRESS

£19.50

ROAST KENTISH LEG OF LAMB

STUDDERED WITH ROSEMARY AND DRIED APRICOTS WITH A SAGE AND ONION STUFFING, RED CURRANT JELLY, ROAST LAMB GRAVY, WATERCRESS AND FRESH MINT SAUCE

£20.50

ROAST SIRLOIN OF ENGLISH BEEF

SERVED WITH ROSEMARY YORKSHIRE PUDDINGS, DARK ALE JUS, WATERCRESS, WHOLEGRAIN MUSTARD SUET STRAWS, HORSERADISH AND HOME MADE MUSTARD

£20.50

All Host the Roasts are served with buttered new potatoes and seasonal vegetables, for other veg options please turn to the next page

FOR AN EXTRA £1.50 HAVE A SPLIT OF 2 DIFFERENT MEATS ON A PLATTER WITH ALL THE DIFFERENT ACCOMPANIMENTS

ROAST FILLET OF SUSSEX BREED BEEF WRAPPED IN CURED HAM AND A RAGOUT OF BEEF SHIN WITH PARSLEY DUMPLINGS

SERVED WITH CHERRY TOMATOES AND ROSEMARY, STREAKY BACON, WHOLEGRAIN MUSTARD PALMIERS, WATERCRESS AND GRAVY REDUCTION

ACCOMPANIED BY HOME MADE BEER AND HONEY MUSTARD, FRESH CREAM HORSE RADISH AND PARSLEY SAUCE

SERVED WITH SEASONAL VEG AND POTATOES

£38.50

Vegetable accompaniments

ROAST POTATOES WITH THYME AND SEA SALT

GOOSE FAT ROAST POTATOES WITH SAGE (£1 SUPPLEMENT)

BUTTER AND CHEESE MASH

SMOKED BACON AND PARSLEY MASH

BUTTERED LEEKS, SAVOY CABBAGE AND PEAS WITH SAGE AND BLACK PEPPER

CARROT AND SWEDE CRUSH

GREEN BEANS WITH TOASTED ALMONDS AND MUSTARD SEED OIL

STEWED AUBERGINE, COURGETTES AND TOMATO

PEAS, CAULIFLOWER AND BABY CARROTS WITH BUTTER AND PARSLEY

BUTTERED GREENS WITH BACON

CREAMED CELERIAC AND PARSNIP PUREE

**£3.00 SUPPLEMENT PER GUEST FOR EACH VEG DISH YOU WOULD LIKE TO
ADD TO THE HOST THE ROAST**

Pies and sides

Pies

LAMB AND APRICOT FILO TOPPED PIE
SLOW COOKED LAMB SHOULDER, CHEESE TOPPED SHEPHARDS PIE
BEEF, ALE AND MUSHROOM PIE
CHICKEN, BACON AND TARRAGON PIE 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 BEANS AND TOASTED ALMONDS
STEWED AUBERGINES, COURGETTES AND TOMATO
PEAS, CAULIFLOWER AND CARROTS WITH BUTTER AND PARSLEY
BUTTERED GREENS WITH BACON
CELERIAC AND PARSNIP CREAM PUREE

Gravy and Sauces

CARAMELISED ONION GRAVY
REAL ALE GRAVY
WHITE ONION SAUCE
ROAST CHICKEN GRAVY
MUSHROOM AND PARSLEY CREAM SAUCE
£20.00 per guest for a pie, gravy and 2 sides

Desserts

Individually served desserts

CHOCOLATE MOUSSE

SERVED WITH A PECAN SHORTBREAD AND FRESH FRUIT

LEMON FLAN

WITH A GINGER CRUM AND BLUEBERRIES

SALTED CARAMEL AND CHOCOLATE BROWNIE

SERVED WITH CLOTTED CREAM, FRUIT AND FLOWERS

ETON MESS

MINI MERINGUES, WHIPPED CREAM, BERRY COMPOTE AND FRESH STRAWBERRIES

SUMMER PUDDING

SERVED WITH RED BERRY COULIS AND CLOTTED CREAM

FRENCH LEMON TART

SERVED WITH A BLACKBERRY COULIS AND WHIPPED CREAM

DARK CHOCOLATE TART

SERVED WITH CLOTTED CREAM AND FRESH STRAWBERRIES

PECAN PIE

SERVED WITH VANILLA WHIPPED CREAM AND FRESH FRUIT

CHERRY FRANGIPANI TART

SERVED WITH FRUIT, FLOWERS AND AMARETTO CREAM

LEMON POSSETT

SERVED WITH A POPPY SEED SHORTBREAD, FRESH STRAWBERRIES, ROAST RHUBARB, EDIBLE FLOWERS AND AN ALMOND CRUMBLE

£10.50 PER GUEST

Duo and trio of desserts

If you can't choose one you can have any of the above served as part of a duo or trio of smaller desserts including the options below

CARROT CAKE

WITH CREAM CHEESE FROSTING AND GINGER SYRUP

MERINGUE

WITH CLOTTED CREAM AND RASPBERRIES

STRAWBERRY AND CHERRY CHEESECAKE

CHOCOLATE PALMIER BISCUITS

WITH A PRALINE CREAM

LEMON AND HONEY BAKED CHEESECAKE

£12.00 FOR A DUO AND £14.50 PER GUEST FOR A TRIO

Sharing style desserts

STRAWBERRY TRIFLE

ETON MESS

SUMMER BERRY AND HAZELNUT PAVLOVA

FRESH FRUIT SALAD

SERVED WITH POURING CREAM

CHEESE ASSORTMENT

SELECTION OF CHEESES WITH GRAPES, WALNUTS, DRIED FRUITS AND BISCUITS

SUMMER PUDDING

WITH WHIPPED MASCARPONE CREAM AND FRUIT COULIS

LEMON AND HONEY BAKED CHEESECAKE

CHOCOLATE AND BRAZIL NUT TART

£7.50 PER GUEST AND WE SUGGEST YOU GO FOR A CHOICE OF 2

Served to the table in big sharing bowls or on sharing platters for guests to help themselves from

Barbeques

Chicken

SPATCHCOCK CHICKEN

WHOLE CHICKENS SPLIT AND BARBEQUED FLAT: PLAIN, TANDOORI, GARLIC AND ROSEMARY
AND/OR PIRI PIRI

£5.00

CHICKEN TIKKA

SERVED WITH A MINT YOGHURT

£3.10

CHICHEN DRUMSTICKS

SERVED WITH BBQ SAUCE

£3.10

LEMON, THYME AND PARSLEY MARINATED CHICKEN BREAST

£3.30

TANDOORI CHICKEN KEBABS

WITH ONIONS AND PEPPERS

£4.50

Lamb

LAMB RUMP STEAK

WITH ROSEMARY AND THYME

£5.15

SPICED LAMB PATTIES

SERVED WITH TOASTED PITTAS AND A MINTED YOGHURT WITH CUCUMBER

£4.00

LAMB CHOPS

WITH SALT, BLACK PEPPER AND MINT

£4.50

Beef

BEEF BURGERS

SERVED IN BUNS WITH SALAD AND RELISHES

£3.50

CHEESE BURGERS

SERVED IN BUNS WITH SALAD AND RELISHES

£3.75

MINUTE STEAKS

WITH GARLIC AND PARSLEY BUTTER

£6.00

SMOKY BEEF CHILLI

WITH SOUR CREAM, PARSLEY AND CHILLI

£3.60

Pork

SAGE MARINATED PORK CHOP

SERVED WITH APPLE SAUCE AND A SAGE CRUMBLE

£3.50

FREE RANGE PORK SAUSAGE

SERVED IN A BUN WITH ONIONS

£3.60

KENTISH FREE RANGE PULLED PORK

SERVED IN A TOASTED BRIOCHE ROLL WITH HOMEMADE APPLE AND BBQ SAUCES

£4.50

Fish and Shellfish

FOIL BARBEQUED SALMON PARCELS

WITH A BAY, CHIVE AND CRAB BUTTER

£5.00

KING PRAWNS

WITH LEMON, LEMONGRASS AND GINGER

£6.00

DEEP FRIED CATFISH

CAJUN STYLE

£6.00

GRILLED FRESH MACKEREL

WITH LEMON, THYME AND PAPRIKA BUTTER

£4.50

HALF A GRILLED LOBSTER

SERVED WITH A LEMON AND PARSLEY BUTTER

£15.00

Vegetarian

CHEESE AND BEAN BURGERS

SERVED IN A BUN WITH APPLE SAUCE

£3.65

SMOKY VEGETARIAN CHILLI

SERVED WITH SOUR CREAM, PARSLEY AND CHILLI

£3.50

VEGGIE SAUSAGE

SERVED IN A ROLL WITH ONIONS AND MUSTARD

£3.90

We suggest 2 BBQ items served as full portions (so one of each choice for each guest) and 2 or 3 other options catering for 50 to 70% of your guests. This works well with the fish options, as not everyone is keen on fish, so catering for a reduced percentage of guests works well. Vegetarian options can be ordered in accordance with the number of vegetarian guests you have attending.

Salads

DRESSED MIXED LEAF

£1.00

MOROCCAN CARROT, ORANGE AND MINT SALAD

£2.30

SPICED YELLOW RICE

WITH CINNAMON, TURMERIC, FENNEL, CARDAMON AND CLOVES

£2.25

VEGETABLE AND HERB RICE

£2.30

COLESLAW

CARROTS, CABBAGE, ONIONS AND MAYONNAISE

£2.20

RED CABBAGE AND CELERIAC COLESLAW

£2.30

BEETROOT SALAD

WITH SOUR CREAM AND PARSLEY

£2.60

WARM NEW POTATO SALAD

WITH MINT AND BLACK PEPPER BUTTER

£2.40

MUSHROOM AND ROSEMARY SALAD

£2.50

CAESAR SALAD

CAESAR DRESSING WITH PARMESAN AND CROUTONS

£2.30

TOMATO AND BASIL SALAD

WITH OLIVE OIL AND BALSAMIC GLAZE

£2.35

MELON AND TOMATO SALAD

WITH CUCUMBER, BASIL AND RASPBERRY VINAIGRETTE

£2.40

MIXED BEAN SALAD

WITH A CHILLI DRESSING

£2.35

COUS COUS OR TABOULAH SALAD

WITH MINT, MIXED PEPPERS, CHICK PEAS AND HERBS

£2.35

WALDORF SALAD

APPLES, CELERY AND WALNUTS BOUND WITH MAYONNAISE

£2.35

PASTA PESTO

WITH PINE NUTS AND CHERRY PLUM TOMATOES

£2.40

ORIENTAL CRUNCH SALAD

WITH A SESAME OIL DRESSING

£2.50

MIXED SELECTION OF HOMEMADE BREADS AND BUTTERS

£2.15

GREEN BEAN, KIDNEY BEAN AND ALMOND SALAD

WITH A LEMON TARRAGON DRESSING

£2.70

ROAST FENNEL SALAD

WITH CHICK PEAS, AUBERGINE AND THYME

£2.99

MOZZARELLA AND SPINACH PASTA

WITH FLAT LEAF PARSLEY AND LEMON

£2.50

ROASTED ITALIAN VEGETABLES

WITH A BALSAMIC DRESSING

£2.70

HEIRLOOM TOMATO AND RED ONION SALAD

£3.00

PEA SHOOT, WATERCRESS, PEA AND BACON SALAD

£2.55

We suggest opting for 3 to 4 different salads per guest (the price for each salad is per portion/guest)

Buffets

Cold buffet

ROAST MEAT PLATTER

ROAST BEEF, HONEY ROAST GAMMON, FRESH HERB AND BUTTER ROAST TURKEY SERVED WITH A SELECTION OF MUSTARDS, SAUCES AND RELISHES

£7.00 PER PORTION

CORONATION CHICKEN

POACHED CHICKEN BOUND IN A LIGHTLY CURRIED MAYONNAISE WITH APRICOTS AND ALMONDS

£5.50 PER PORTION

SALMON, PRAWN AND CRAB PLATTER

COLD SMOKED SALMON, HOT SMOKED SALMON, ROASTED TIGER PRAWNS AND A CRAB MAYONNAISE, SERVED WITH DILL, WATERCRESS AND ROCKET SALAD, FRESH LEMONS AND MARIE ROSE SAUCE

£12.50 PER PORTION

SALMON AND PRAWN ROULADE

POACHED FILLET OF SALMON STUFFED WITH PRAWNS AND WRAPPED WITH NORI SEAWEED, SERVED WITH A PINK PEPPERCORN MAYONNAISE

£7.50

QUICHE

CHERRY TOMATO, BACON AND BRIE

£5.00 PER SLICE

BROCCOLI, STILTON AND WALNUT

£5.00 PER SLICE

SEASONAL VEGETABLE

£4.50 PER SLICE

Hot buffet

BRAISED LAMB WITH CUMIN, CORIANDER AND AUBERGINES

DICED FILLET OF LAMB IN A RICH TOMATO, AUBERGINE AND VEGETABLE SAUCE

£6.50 PER PORTION

SPICED BEEF STROGANOFF

BEEF STRIPS WITH ONIONS AND MUSHROOMS IN A PAPRIKA AND CREAM SAUCE WITH PARSLEY

£6.00 PER PORTION

CHICKEN CASSOULET

SLOW COOKED STEW OF CHICKEN, BEANS, VEGETABLES AND HERBS

£5.25 PER PORTION

CHICKEN IN TOMATO, BASIL AND HERB SAUCE

CHICKEN BREAST SLOW COOKED IN THE SAUCE AND FINISHED WITH CHOPPED BLACK OLIVES

£5.20 PER PORTION

STEAK AND ALE CASSEROLE

RICH BEEF CASSEROLE WITH TIME AND TIDES SMUGGLERS ALE WITH BLACK PEPPER AND THYME DUMPLINGS

£6.00 PER PORTION

SWEET AND SOUR TOFU

TOFU AND CRISP VEGETABLES IN A SWEET AND SOUR SAUCE WITH FRESH PINEAPPLE

£5.50 PER PORTION

VEGETABLE CURRY

SERVED WITH POPPADUMS, CUCUMBER RATA AND NAAN BREAD

£5.50

SPINACH AND MUSHROOM LASAGNE

WILTED SPINACH AND MUSHROOMS LAYERED WITH PASTA SHEETS TOPPED WITH A CLASSIC WHITE SAUCE

£6.00 PER PORTION

We suggest going for a selection of 2 or 3 hot buffet items and 2 or 3 cold buffet items, salads can then be added to this as well

Finger buffet

Meat

GRIDDLED THAI CHICKEN BROCHETTES

FRIED DIM SUM SELECTION WITH SWEET CHILLI DIPPING SAUCE

BACON, CHEESE AND CHIVE FILO TARTS

HOMEMADE MINI SAUSAGE ROLLS WITH MUSTARD

HOMEMADE EGG AND BACON PIE SLICES (50P SUPPLEMENT)

STREAKY BACON AND CHERRY TOMATO CHEESE SCONE

MOZZARELLA BALLS AND SUNDRIED TOMATO WRAPPED IN CURED HAM

RARE ROAST BEEF SIRLOIN BROCHETTES WITH SALT, PEPPER AND HORSE RADISH (£1.50 SUPPLEMENT)

ALL £2.50 PER PORTION

Fish

SMOKED MACKEREL PATE ON GRANARY TOAST

SELECTION OF FRESH FISH SUSHI WITH WASABI AND SOY

SMOKED SALMON AND CREAM CHEESE ON FENNEL SCONES

SALMON TERRYAKI SKEWERS

ALL £3.00 PER PORTION

Vegetarian

CHEESE AND PINEAPPLE STICKS

£1.85

HOMEMADE FALAFELS WITH MINT YOGHURT

£3.20

SPINACH, POTATO AND PEA SPICED SAMOSA

£3.10

CRISP AND NUT SELECTION

£1.80

CHEESE AND BLACK PEPPER PALMIERS

£2.00

GOATS CHEESE AND ROASTED TOMATO QUICHE

£2.20

HUMMUS TOPPED WITH PAN FRIED PEPPERS, CHICKPEAS, ALMONDS AND CRUDITE

£2.10

SEASONAL VEGETABLE QUICHE WITH CHEESE AND BLACK PEPPER PASTRY

£2.50

MOZZARELLA, CHERRY TOMATO AND GRILLED COURGETTE BROCHETTE

£2.50

PARSLEY SCONE TOPPED WITH CREAM CHEESE, MARINATED BEEF TOMATO AND BASIL

£2.50

MUSHROOM AND ROSEMARY RISOTTO BALLS WITH A TOMATO AND CHILLI ARIABATA SAUCE

£3.00

TOFU, CORIANDER AND SPRING ONION CAKES WITH SESAME DIPPING SAUCE

£2.50

Evening food

Tayberry's Bowl Foods

Served in miniature ramekins, our bowl food is perfect as an evening snack which guests can walk around with. Why not mix traditional with more adventurous options making sure there's something for everyone!

STICKY ASIAN CHICKEN ON RICE WITH A FRUITY SLAW

£5.10

SMOKY BEEF CHILLI WITH SOUR CREAM, CHILLI AND PARSLEY

£5.00

THAI CHICKEN CURRY AND STICKY RICE

£5.00

SAUSAGE, MASH AND ONION ALE GRAVY

£4.60

CHILLI VEGETABLE RICE WITH SATAY CHICKEN

£4.90

BEEF STEW WITH LOCAL ALE AND DUMPLINGS

£5.50

SALMON AND CRAB PASTA

£5.20

VEGETABLE CURRY POTS WITH POPPADOMS AND CUCUMBER YOGHURT

£5.00

SMOKY VEGETABLE CHILLI POTS WITH SOUR CREAM, PARSLEY AND CHILLI

£4.75

PEA AND FETA RISOTTO WITH WALNUTS

£4.85

WILD MUSHROOM, SAGE AND CREAM CHEESE TOSSED PASTA SHELLS

£4.90

The following are served in cones

MINI CHIP CONES

£3.50

MINI FISH AND CHIPS

£5.10

HADDOCK AND PRAWN FISHCAKES WITH MUSHY PEAS AND CHIPS

£5.25

SPICY FRIED CHICKEN AND CHIPS WITH SLAW

£5.30

Tayberry's evening food favourites

Below are some of our classic evening food options which can be served buffet style, from a BBQ, service station or individually served to guests (service supplement £2).

BACON OR SAUSAGE SANDWICH ON CHUNKY BREAD WITH A SELECTION OF SAUCES

£4.50

FREE RANGE PORK SAUSAGES IN A BUN WITH FRIED ONIONS AND SAUCES

£4.00

BACON AND CHIPOLATA SAUSAGE CHIABATTA ROLLS WITH MIXED SALAD AND SAUCES

£5.00

PORK AND CHORIZO SAUSAGE ROLL WITH SALAD LEAVES AND COLESLAW

£4.75

HOMEMADE HAND RAISED PORK PIE SLICE

£6.00

PORK PIE SLICE WITH SALAD LEAVES, COLESLAW AND CHUTNEY

£6.50

HOT DOG STAND

FREE RANGE SAUSAGES OR AMERICAN STYLE DOGS IN BUNS SERVED WITH KETCHUP, AMERICAN STYLE MUSTARD, CRISPY ONIONS AND FRIED ONIONS

£6.00

WITH THE OPTION OF ADDING:

SMOKY BEEF CHILLI WITH ONION

£3.00

PULLED PORK WITH BBQ SAUCE

£3.50

TOMATO SALSA, BASIL AND RED ONION

£2.25

GUACAMOLE, JALAPENOS, CHEESE AND TORTILLA CHIPS

£2.50

GOURMET BURGER STAND

5OZ AWARD WINNING, SUSSEX BREED, KENTISH REARED, MINIMUM 21 DAY MATURED BEEF BURGER SERVED WITH CHEESE, BACON, TOMATOES, GHERKINS, ONIONS, SALAD AND RELISHES

£9.75

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

£15.00

WITH FOUR SALADS AND A SELECTION OF BREADS SERVED BY STAFF

£22.00

The above prices are for an informal buffet style hog roast (usually served out doors). Please enquire for prices for a formal hog roast

Roast meat sandwiches

AN INFORMAL SERVICE OF A SELECTION OF ROASTED MEATS SERVED IN BREAD ROLLS WITH STUFFING, FRIED ONIONS, ROASTING GRAVY AND LOTS OF RELISHES

£10.00

Centre pieces

These dishes are designed to be incorporated as the main element of a buffet. Each dish is served by a member of staff who will carve and plate the meat individually. Alternatively, they can provide a second choice within a sit down meal and can be carved at the side of the room for guests to come and help themselves from

ROAST RIB OF BEEF ON THE BONE

SERVED WITH YORKSHIRE PUDDINGS, WATERCRESS AND GRAVY

£12.00

SUCKLING PIG

ROASTED WHOLE AND SERVED WITH APPLE SAUCE, WATERCRESS AND SAUSAGE MEAT AND SAGE STUFFING

£15.00

COLD HONEY AND 'PIPS' CIDER ROAST GAMMON

A LARGE WHOLE SMOKED GAMMON, HONEY GLAZED WITH CLOVES, CARVED COLD AND SERVED WITH BREAD SAUCE AND PICCALILI

£10.00

Afternoon Tea

All the Afternoon Tea savoury and sweet treats are homemade, produced fresh and are served to the tables on cake stands

SAVOURY

SELECTION OF OPEN AND FINGER SANDWICHES (LOOK TO NEXT PAGE FOR CHOICE OF FILLINGS)

£Various

QUICHE SELECTION

£2.30

MINI FREE RANGE PORK SAUSAGE ROLLS

£2.00

CHEDDAR AND CHUTNEY PUFF PASTRY STRAWS

£2.10

CHEESE, TOMATO AND BASIL SCONES

£2.25

CHEESE AND PINEAPPLE STICKS (FOR A RETRO TWIST!)

£2.10

SWEET

STRAWBERRY TARTS

MINI CHOUX BUNS

CHOCOLATE BROWNIES

LEMON MERINGUE PIE

FAIRY CAKES

MINI MERINGUE AND CREAM

BROWN SUGAR PALMIER BISCUITS

MINI SCONE WITH CLOTTED CREAM AND JAM

CHERRY AND ALMOND SLICE

CARROT AND ALMOND CAKE SQUARE

COFFEE AND WALNUT CAKE SQUARE

FRUIT CAKE SLICE

EACH SWEET TREAT IS £2.30 A HEAD OR £11.00 A HEAD FOR A SELECTION OF 5

DRINKS

BREAKFAST, EARL GREY, FRUIT, HERBAL TEAS AND CAFETIERRE COFFEE

£2.50 per person

HOT CHOCOLATE

£3.00 per person

Sandwich fillings

Closed

£2.30 per person

HAM, TOMATO AND MUSTARD

EGG MAYONNAISE AND CRESS

CHEESE, TOMATO AND PICKLE

TUNA MAYONNAISE AND CUCUMBER

PRAWNS IN SEAFOOD SAUCE

CREAM CHEESE, MIXED HERBS AND PEAR

OPEN

£3.50 per person

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 GHERKINS

EGG, CAPER AND MAYONNAISE

ROAST BEEF AND HORSE RADISH

BRIE, CRANBERRY AND WALNUT

HAM, CHERRY TOMATO AND DIJON MUSTARD