

TAYBERRY

catering

2021 MENU

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, 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 one of our experienced chefs, and to ensure your dishes are exactly how you would like them!



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Important Information

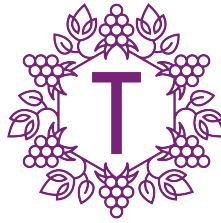
The prices you see on our menu are based per portion or per head, so the cost you see is what it would be for one guest – this allows you to build a flexible menu tailored to exactly what you want

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 RATA

CHICKEN LIVER PARFAIT ON TOASTED BRIOCHE WITH APPLE AND APRICOT CHUTNEY

CORONATION CHICKEN FLAN TOPPED WITH PARSLEY, WALNUT AND PINE NUT CRUMBLE

CAJUN PORK FRICADELLE TOPPED WITH TOMATO AND BASIL SALSA

TURKEY AND SAGE 'PIE' WITH CRANBERRY AND FILO PIE TOP

MINI YORKSHIRE PUDDING WITH PULLED BEEF AND A PARSLEY HORSERADISH SAUCE

SPICY LAMB KOFTA ON SEA SALT AND BLACK PEPPER FLATBREAD, MINT YOGHURT

CHICKEN AND PISTACHIO MOUSSE ON CROSTINI WITH TARRAGON MAYONNAISE

MINI CHEESE BURGER SET ON TOAST, MUSTARD MAYONNAISE AND TOMATO AND PICKLED
CUCUMBER

£2.60 PER PORTION



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VEGETARIAN

SUN-DRIED TOMATO AND MATURE CHEDDAR TARTS, CHEESE AND CHIVE WAFER
ARANCINI SQUARE WITH 'CHEESE' TOASTED HAZELNUT AND CHESTNUT MUSHROOMS
PARMESAN AND BLACK PEPPER BISCUITS, SAGE CREAM CHEESE AND YELLOW CHERRY
TOMATO

MACARONI CHEESE POT WITH PARSLEY BREADCRUMBS

FRIED HALLOUMI BITES WITH FRESH CORIANDER AND SWEET CHILLI SAUCE
CARROT RYE BREAD WITH 'CREAM CHEESE', TORCHED CUCUMBER AND DILL
CURRIED CAULIFLOWER, POTATO AND CHICKPEA CROQUETTE WITH MANGO CHUTNEY
PANFRIED GNOCCHI IN SUN-DRIED TOMATO, OLIVE AND BASIL RAGOUT
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 MUSHROOM, COURGETTE, SPINACH
DEHYDRATED 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

£2.60 PER PORTION



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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

SMOKED SALMON ON BROWN BREAD WITH A CHIVE AND LEMON BUTTER

THAI CRAB CAKES WITH A SWEET MIRIN DIP

MINI FRITO MISTO IN A CONE (75P SUPPLEMENT)

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

£2.70 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

£2.40 PER PORTION



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SWEET CANAPÉS

LEMON MERINGUE PIES

CHOCOLATE AND PECAN TARTS

BROWN SUGAR AND ALMOND PALMIER

WHITE CHOCOLATE TRUFFLES

FRESH PINEAPPLE AND TOASTED COCONUT BROCHETTES

FILO TOPPED APRICOT TARTS

MINI SCONE WITH CREAM, JAM AND STRAWBERRIES

MINI BAKEWELL TART SLICE

STRAWBERRY JELLY POTS WITH CREAM

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

SELECTION OF BAKLAVA

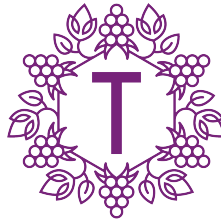
MINI LEMON DRZZLE CAKE SLICE

COFFE AND WALNUT CAKE SLICE

£2.40 PER PORTION

CANDY FLOSS MACHINE

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



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STARTERS

CURED HAM AND MELON SALAD

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

CAN BE SERVED SHARING STYLE

£9.50

ROASTED CHERRY TOMATO AND BACON QUICHE (COURGETTES FOR VEGETARIAN)

SERVED ON A MIXED LEAF AND OLIVE SALAD

£9.80

SMOKED SALMON, PRAWN AND CRAB PARCELS

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

£11.60

SALMON AND MINTED PEA QUICHE

CUCUMBER AND ROCKET DRESSED SALAD

£11.10

PRAWN COCKTAIL

LITTLE GEM LETTUCE, MARIE ROSE SAUCE, TOMATO, CUCUMBER AND PEA SHOOTS

£11.20



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GRAVI LAX AND BEETROOT SALAD

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

£11

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)

£9.50

TOASTED GOATS CHEESE AND BEETROOT SALAD

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

£9.90

CHARGRILLED LITTLE GEM, TOASTED SQUASH AND SUNFLOWER SEEDS, SALT AND PEPPER
CROUTONS WITH A LEMON OILIVE OIL AND FETA (VEGAN FETA ADD £1)

£9.50

TRIO OF HERITAGE TOMATO AND BASIL BRUSCHETTA

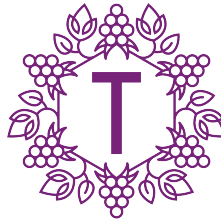
HERBED KENTISH RAPESEED OIL

£10.50

PEA AND FRESH HERB SOUP

BALSAMIC, FRESH PEA SHOOTS, BACON AND CREAM

£9.30



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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

£3.10 SUPPLEMENT TO ADD A SELECTION OF HOME CURED MEATS

£2.10 SUPPLEMENT FOR ANCHOVIES AND SOFT BOILED EGGS WITH PARSLEY

£10.80

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

£9.80

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

ADD DRESSED CRAB FOR £2.60

£14.90



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DIPS AND BREAD PLATTER

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

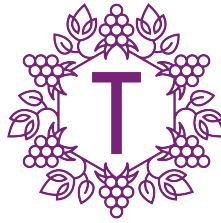
£8.20

VEGAN PLATTER

ROAST CARROT AND CHICKPEA HUMMUS WITH HARISSA CHICKPEAS, VEGAN CHEESE AND SPINACH SAMOSA, TABOULEH WITH ROASTED PEPPERS, BEETROOT AND DILL SALAD, SOY BEANS WITH SESAME AND CORIANDER

£11

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



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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

£18.50

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

£16.50

BRAISED PORK BELLY

ON A NEW POTATO CRUSH WITH ROAST CARROTS, WILTED GREENS AND CRACKLING

£17.50

SEARED SALMON STEAK

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

£19

OVEN ROAST HALIBUT WITH TOMATOES, LEMON, PARSLEY AND CAPERS

SERVED WITH BUTTERED NEW POTATOES AND SEASONAL VEGETABLES

£24.70



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SMOKED HADDOCK AND PRAWN FISHCAKES

SERVED ON MINTED MUSHY PEAS WITH TRIPLE COOKED CHIPS

£17

FILO PARCEL OF SLOW COOKED LAMB

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

£17.50

ROAST TANDOORI CHICKEN BREAST ON PEPPER AND LENTIL RICE

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

£19

SLOW COOKED SHIN OF BEEF WITH BUTTON ONIONS AND LOCAL ALE

SERVED ON BUTTER MASH, WILTED SEASONAL GREENS AND A BLACK PEPPER DUMPLING

£18.50

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

SERVED ON A SEASONAL VEGETABLE AND HERB RISOTTO

£17.00

SWEET POTATO AND AUBERGINE STRUDEL

SERVED ON A TOMATO AND PEPPER RAGOUT

£15.40



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SPINACH AND GOATS CHEESE ROULADE

SERVED ON A LENTIL DAHL WITH ROAST CHERRY TOMATOES AND AUBERGINE

£16.00

WALNUT AND PECAN FRESH HERB LOAF

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

£16.00



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MAIN SHARING PLATTERS

HOST THE ROAST

ALL PLATTERS ARE PRESENTED ON WOODEN SHARING 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

£20.10

BUTTER AND THYME ROAST CHICKEN

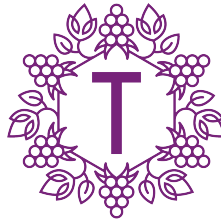
LEMON, ONION AND PARSLEY STUFFING, STREAKY BACON, CRANBERRY AND BREAD SAUCES, CIDER GRAVY AND WATERCRESS

£20.10

ROAST KENTISH LEG OF LAMB

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

£21.10



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ROAST SIRLOIN OF ENGLISH BEEF

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

£21.10

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 PALMIER, 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

£40.00

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



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SUPPLEMENTS TO THE ROAST PLATTERS

SLOW BRAISED LAMB SHOULDER AND SPING VEGETABLE SHEPHERDS PIE

£6.25

MINCED BEEF CARROT, CELERY, COURGETTE AND LEEK COTTAGE PIE

£5.25

SMOKED BACON, WHITE BEAN, LEEK AND TOASTED CHIVE BREADCRUMB CASSOULET

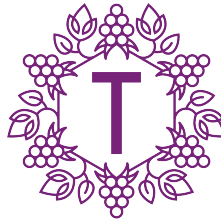
£4.25

CHICKEN CHORIZO, TOMATO AND RED PEPPER STEW

£5

PIGS IN BLANKETS AND STUFFING

£3



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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

£3.10 SUPPLEMENT PER GUEST FOR EACH VEG DISH YOU WOULD LIKE TO ADD TO THE HOST
THE ROAST



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PIES AND SIDES

PIES

LAMB AND APRICOT FILO TOPPED PIE

SLOW COOKED LAMB SHOULDER, CHEESE TOPPED SHEPHERDS 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



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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

£19.80 PER GUEST FOR A PIE, GRAVY AND 2 SIDES



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DESSERTS

INDIVIDUALLY SERVED DESSERTS

CHOCOLATE MOUSSE

SERVED WITH A PECAN SHORTBREAD AND FRESH FRUIT

CARROT CAKE

TOPPED WITH CHEESE FROSTING, CARAMELISED CARROT, MICRO FLOWERS, DEHYDRATED
CARROT

SERVED WITH A GINGER SYRUP

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



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CHERRY FRANGIPANI TART

SERVED WITH FRUIT, FLOWERS AND AMARETTO CREAM

LEMON POSSET

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

£10.80 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

£12.30 FOR A DUO AND £14.90 PER GUEST FOR A TRIO



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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

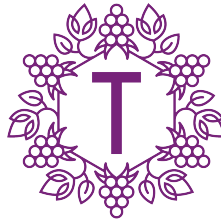
LEMON FLAN WITH GINGER CRUMB AND BLUEBERRIES

LEMON AND HONEY BAKED CHEESECAKE

CHOCOLATE AND BRAZIL NUT TART

£9 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



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BARBECUES

CHICKEN

SPATCHCOCK CHICKEN

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

£5.10

CHICKEN TIKKA

SERVED WITH A MINT YOGHURT

£3.20

CHICKEN DRUMSTICKS

SERVED WITH BBQ SAUCE

£3.20

LEMON, THYME AND PARSLEY MARINATED CHICKEN BREAST

£3.40

TANDOORI CHICKEN KEBABS

WITH ONIONS AND PEPPERS

£4.60



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LAMB

LAMB RUMP STEAK

WITH ROSEMARY AND THYME

£5.30

SPICED LAMB PATTIES

SERVED WITH TOASTED PITTAS AND A MINTED YOGHURT WITH CUCUMBER

£4.10

LAMB CHOPS

WITH SALT, BLACK PEPPER AND MINT

£4.60

BEEF

BEEF BURGERS

SERVED IN BUNS WITH SALAD AND RELISHES

£3.60

CHEESE BURGERS

SERVED IN BUNS WITH SALAD AND RELISHES

£3.90

MINUTE STEAKS

WITH GARLIC AND PARSLEY BUTTER

£6.20



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SMOKY BEEF CHILLI

WITH SOUR CREAM, PARSLEY AND CHILLI

£3.70

PORK

SAGE MARINATED PORK CHOP

SERVED WITH APPLE SAUCE AND A SAGE CRUMBLE

£3.60

FREE RANGE PORK SAUSAGE

SERVED IN A BUN WITH ONIONS

£3.70

KENTISH FREE RANGE PULLED PORK

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

£4.60

BBQ PORK AND BEANS - COWBOY STYLE

£3.90



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FISH AND SHELLFISH

FOIL BARBECUED SALMON PARCELS
WITH A BAY, CHIVE AND CRAB BUTTER

£5.10

KING PRAWNS
WITH LEMON, LEMONGRASS AND GINGER

£6.20

DEEP FRIED CATFISH

CAJUN STYLE

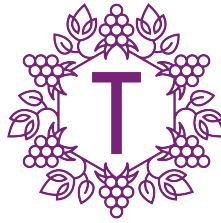
£6.20

GRILLED FRESH MACKEREL
WITH LEMON, THYME AND PAPRIKA BUTTER

£4.60

HALF A GRILLED LOBSTER
SERVED WITH A LEMON AND PARSLEY BUTTER

£15.40



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VEGETARIAN

CHEESE AND BEAN BURGERS

SERVED IN A BUN WITH APPLE SAUCE

£3.80

SMOKEY VEGETARIAN CHILLI

SERVED WITH SOUR CREAM, PARSLEY AND CHILLI

£3.60

VEGGIE SAUSAGE

SERVED IN A ROLL WITH ONIONS AND MUSTARD

£4

FOIL WRAPPED PEPPERS STUFFED WITH MOZZARELLA, BASIL AND SUN-DRIED TOMATO

£3.75

HALLOUMI AND PLUM TOMATOES WITH A FRESH HERB PESTO DRESSING

£4.60

BBQ QUORN AND BEANS - COWBOY STYLE

£3.50

WE SUGGEST 2 BBQ ITEMS SERVED AS FULL PORTIONS (SO ONE OF EACH CHOICE PER 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.



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SALADS

DRESSED MIXED LEAF

£1.00

MOROCCAN CARROT, ORANGE AND MINT SALAD

£2.40

SPICED YELLOW RICE

WITH CINNAMON, TURMERIC, FENNEL, CARDAMON AND CLOVES

£2.30

VEGETABLE AND HERB RICE

£2.40

COLESLAW

CARROTS, CABBAGE, ONIONS AND MAYONNAISE

£2.30

RED CABBAGE AND CELERIAC COLESLAW

£2.40

BEETROOT SALAD

WITH SOUR CREAM AND PARSLEY

£2.70



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WARM NEW POTATO SALAD

WITH MINT AND BLACK PEPPER BUTTER

£2.40

MUSHROOM AND ROSEMARY SALAD

£2.60

CAESAR SALAD

CAESAR DRESSING WITH PARMESAN AND CROUTONS

£2.40

TOMATO AND BASIL SALAD

WITH OLIVE OIL AND BALSAMIC GLAZE

£2.40

MELON AND TOMATO SALAD

WITH CUCUMBER, BASIL AND RASPBERRY VINAIGRETTE

£2.50

HEIRLOOM TOMATO AND RED ONION SALAD

£3.10

MIXED BEAN SALAD

WITH A CHILLI DRESSING

£2.40



TAYBERRY

catering

COUS COUS OR TABOULEH SALAD

WITH MINT, MIXED PEPPERS, CHICK PEAS AND HERBS

£2.40

WALDORF SALAD

APPLES, CELERY AND WALNUTS BOUND WITH MAYONNAISE

£2.40

PASTA PESTO

WITH PINE NUTS AND CHERRY PLUM TOMATOES

£2.50

ORIENTAL CRUNCH SALAD

WITH A SESAME OIL DRESSING

£2.60

MIXED SELECTION OF HOMEMADE BREADS AND BUTTERS

£2.20

GREEN BEAN, KIDNEY BEAN AND ALMOND SALAD

WITH A LEMON TARRAGON DRESSING

£2.80

ROAST FENNEL SALAD

WITH CHICK PEAS, AUBERGINE AND THYME

£3.10



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catering

MOZZARELLA AND SPINACH PASTA
WITH FLAT LEAF PARSLEY AND LEMON

£2.60

ROASTED ITALIAN VEGETABLES
WITH A BALSAMIC DRESSING

£3.10

PEA SHOOT, WATERCRESS, PEA AND BACON SALAD

£2.80

WE SUGGEST OPTING FOR 3 TO 4 DIFFERENT SALADS PER GUEST (THE PRICE FOR EACH SALAD IS PER PORTION/GUEST)



TAYBERRY

catering

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

£7.20 PER PORTION

CORONATION CHICKEN

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

£5.70 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

£12.90 PER PORTION

SALMON AND PRAWN ROULADE

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

£7.70



TAYBERRY

catering

QUICHE

CHERRY TOMATO, BACON AND BRIE

£5.10 PER SLICE

BROCCOLI, STILTON AND WALNUT

£5.10 PER SLICE

SEASONAL VEGETABLE

£4.60 PER SLICE



TAYBERRY

catering

HOT BUFFET

BRAISED LAMB WITH CUMIN, CORIANDER AND AUBERGINES

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

£6.70 PER PORTION

SPICED BEEF STROGANOFF

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

£6.20 PER PORTION

CHICKEN CASSOULET

SLOW COOKED STEW OF CHICKEN, BEANS, VEGETABLES AND HERBS

£5.40 PER PORTION

CHICKEN IN TOMATO, BASIL AND HERB SAUCE

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

£5.40 PER PORTION

STEAK AND ALE CASSEROLE

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

£6.20 PER PORTION



TAYBERRY

catering

SWEET AND SOUR TOFU

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

£5.70 PER PORTION

VEGETABLE CURRY

SERVED WITH POPPADOMS, CUCUMBER RATIA AND NAAN BREAD

£6

SPINACH AND MUSHROOM LASAGNE

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

£6.20 PER PORTION

MINIMUM ORDER: SELECTION OF 2 BUFFET ITEMS

SALADS CAN THEN BE ADDED TO THIS AS WELL



TAYBERRY

catering

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 SUN-DRIED TOMATO WRAPPED IN CURED HAM

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

ALL £2.60 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 £3.10 PER PORTION



TAYBERRY

catering

VEGETARIAN

CHEESE AND PINEAPPLE STICKS

£1.90

HOMEMADE FALAFELS WITH MINT YOGHURT

£3.30

SPINACH, POTATO AND PEA SPICED SAMOSA

£3.20

CRISP AND NUT SELECTION

£1.90

CHEESE AND BLACK PEPPER PALMIER

£2.10

GOATS CHEESE AND ROASTED TOMATO QUICHE

£2.30

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

£2.20

SEASONAL VEGETABLE QUICHE WITH CHEESE AND BLACK PEPPER PASTRY

£2.60

MOZZARELLA, CHERRY TOMATO AND GRILLED COURGETTE BROCHETTE

£2.60

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

£2.60



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catering

MUSHROOM AND ROSEMARY RISOTTO BALLS WITH A TOMATO AND CHILLI ARIA BATA SAUCE

£3.10

TOFU, CORIANDER AND SPRING ONION CAKES WITH SESAME DIPPING SAUCE

£2.60



TAYBERRY

catering

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

£5.20

SMOKY BEEF CHILLI WITH SOUR CREAM, CHILLI AND PARSLEY

£5.10

THAI CHICKEN CURRY AND STICKY RICE

£5.10

CHINESE PORK BELLY ON VEGETABLE NOODLE STIR FRY

£5.90

PENNE WITH BROCCOLI, BLACK PEPPER BUTTER WITH FRESH PARMESAN

£5.10

SAUSAGE, MASH AND ONION ALE GRAVY

£4.70

CHILLI VEGETABLE RICE WITH SATAY CHICKEN

£5

BEEF STEW WITH LOCAL ALE AND DUMPLINGS

£5.70



TAYBERRY

catering

SALMON AND CRAB PASTA

£5.40

BBQ PORK AND BEANS WITH SOUR CREAM

£5.20

VEGETABLE CURRY POTS WITH POPPADOMS AND CUCUMBER YOGHURT

£5.10

SMOKY VEGETABLE CHILLI POTS WITH SOUR CREAM, PARSLEY AND CHILLI

£4.90

PEA AND FETA RISOTTO WITH WALNUTS

£5

WILD MUSHROOM, SAGE AND CREAM CHEESE TOSSED PASTA SHELLS

£5

THE FOLLOWING ARE SERVED IN CONES

MINI CHIP CONES

£3.60

MINI FISH AND CHIPS

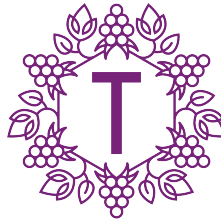
£5.20

HADDOCK AND PRAWN FISHCAKES WITH MUSHY PEAS AND CHIPS

£5.40

SPICY FRIED CHICKEN AND CHIPS WITH SLAW

£5.50



TAYBERRY

catering

TAYBERRY'S EVENING FOOD FAVOURITES

BELOW ARE SOME 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

£4.60

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

£4.10

BACON AND CHIPOLATA SAUSAGE CIABATTA ROLLS WITH MIXED SALAD AND SAUCES

£5.10

PORK AND CHORIZO SAUSAGE ROLL WITH SALAD LEAVES AND COLESLAW

£4.90

HOMEMADE HAND RAISED PORK PIE SLICE

£6.20

PORK PIE SLICE WITH SALAD LEAVES, COLESLAW AND CHUTNEY

£6.70



TAYBERRY

catering

HOT DOG STAND

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

£6.20

WITH THE OPTION OF ADDING:

SMOKY BEEF CHILLI WITH ONION

£3.10

PULLED PORK WITH BBQ SAUCE

£3.60

TOMATO SALSA, BASIL AND RED ONION

£2.30

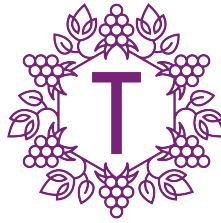
GUACAMOLE, JALAPENOS, CHEESE AND TORTILLA CHIPS

£2.60

GOURMET BURGER STAND

50Z LOCCAL AWARD WINNING, KENTISH REARED, MINIMUM 21 DAY MATURED BEEF SERVED
WITH CHEESE, BACON, TOMATOES, GHERKINS, ONIONS, SALAD AND RELISHES

£10



TAYBERRY

catering

HOG ROASTS

LOCAL FREE RANGE ORCHARD FED PORK, SLOWLY SPIT ROASTED

USING SUSTAINABLE CHARCOAL

SERVED WITH SAGE AND ONION STUFFING, PAN FRIED ONIONS, RELISHES, APPLE SAUCE AND ROLLS

£15.40

WITH FOUR SALADS AND A SELECTION OF BREADS SERVED BY STAFF

£22.60

THE ABOVE PRICES ARE FOR AN INFORMAL BUFFET STYLE HOG ROAST (USUALLY SERVED OUT DOORS USING TIN PLATES, MISMATCHED CUTLERY AND PAPER NAPKINS).

PLEASE NOTE THERE IS A SURCHARGE OF £2 PER HEAD FOR A FORMAL SERVED HOG ROAST, BROUGHT TO YOUR TABLE, AND PRESENTED WITH MATCHING CUTLERY, CROCKERY AND LINEN NAPKINS

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

£10.30



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catering

CENTRE PIECES

THESE DISHES ARE DESIGNED AS THE MAIN SPECTACLE OF A BUFFET.

ROAST RIB OF BEEF ON THE BONE

SERVED WITH YORKSHIRE PUDDINGS, WATERCRESS AND GRAVY

£12.30

SUCKLING PIG

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

£15.40

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



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AFTERNOON TEA

ALL OF 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

£2.40

MINI FREE RANGE PORK SAUSAGE ROLLS

£2.10

CHEDDAR AND CHUTNEY PUFF PASTRY STRAWS

£2.20

CHEESE, TOMATO AND BASIL SCONES

£2.30

CHEESE AND PINEAPPLE STICKS (FOR A RETRO TWIST!)

£2.30



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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 £2.40 PER HEAD OR £11.30 PER HEAD FOR A SELECTION OF 5

DRINKS

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

£2.60 PER PERSON

HOT CHOCOLATE

£3.10 PER PERSON



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SANDWICH FILLINGS

CLOSED

£2.40 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

£3.60 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