



TAYBERRY

catering

2023 LARGE EVENTS MENU PRICES

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!

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 no 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 non refundable £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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CANAPÉS

Meat

£2.90 Per Portion

Pork And Confit Rabbit Sausage Roll

Tandoori Chicken Brochette With Cucumber Raita And Naan

Chicken Liver Parfait On Toasted Brioche With Apple And Apricot Chutney

Coronation Chicken Flan Topped With Parsley, Walnut And Pine-Nut Crumble

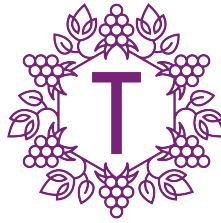
Cajun Pork Fricadelle Topped With Tomato And Basil Salsa

Mini Yorkshire Pudding With Pulled Beef In Depth Charge Ale, Parsley Horseradish Sauce

Spicy Lamb Kofta On Sea Salt And Black UPepper Flatbread, Mint Yoghurt, Celery Micro Cress

Chicken And Pistachio Mousse On Crostini With Tarragon Mayonnaise

Mini Cheese Burger Set On Toast, Mustard Mayonnaise And Tomato And Pickled Cucumber



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Vegetarian

£2.80 Per Portion

Sun-Dried Tomato And Mature Cheddar Tarts, Cheese And Chive Wafer

Arancini Square With 'Cheese' Toasted Hazelnut And Chestnut Mushrooms (Ve)

Parmesan And Black Pepper Biscuits, Sage Cream Cheese And Yellow Cherry Tomato

Macaroni Cheese Pot With Toasted 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

Sun-Dried Tomato, Basil, Mozzarella And Aubergine Brochettes

Beetroot And Goats Cheese On Thyme And Sea Salt Savoury Shortbread £1 Supplement For Vegan

Feta And Spinach Filo Wrap With Red Pepper Dip

Charred Pitta, Sticky Aubergine, Babaganouche And Zatar

Fried Spinach And Ricotta Tortellini

Duck Egg, Chive And Parsley Frittata



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Fish And Shellfish

£3.00 Per Portion

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

Mini Frito Misto In A Cone (75P Supplement)

Oven Roast Queen Scallops Wrapped In Pancetta, Mint Mayonnaise (50P Supplement)

Crab Stick And Prawn Filo Tart With Chilli, Lime And Mango

Crab And Salmon Thai Fish Cake With Chilli And Mirin Gel, Nori And Picked Carrot

House Hot Smoked Salmon Choux Bun With Horseradish And Dill

Open Sandwiches

£3.30 Per Portion

Slightly Larger Than Canapés These Sophisticated Bites Would Ideally Suit A Cocktail Party Or Evening Soirée

Egg And Bacon On Granary

Chicken Leg Ballantine With Curried Mayonnaise, Toasted Almonds And Parsley

Hot Smoked Salmon, Dill Mayonnaise And Radish

Dill Cream Cheese With Torched Cucumber And Dried Olives

Cheddar Mayonnaise With Beetroot And Chives



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Sweet Canapés

£2.60 Per Portion

Lemon Meringue Pies

Chocolate And Pecan Tarts

Brown Sugar And Almond Palmier

Fresh Pineapple And Toasted Coconut Brochettes

Filo Topped Apricot Tarts

Mini Scone With Cream, Jam And Strawberries (50P Supplement)

Mini Bakewell Tart Slice

Strawberry Jelly Pots With Cream

Chocolate Brownies With Fresh Raspberry And Cream (50P Supplement)

Selection Of Baklava

Mini Lemon Drizzle Cake Slice

Coffe And Walnut Cake Slice

Candy Floss Machine

£250 For 2 Hours Of Service Which Can Be Split Between Canape Reception And Evening Reception



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Starters

Roasted Cherry Tomato And Bacon Quiche (Courgettes For Vegetarian)

Served On A Mixed Leaf And Olive Salad

£11.10

Terrine Of Chicken And Ham Hock

With Home-Made Chutney, Leaves, Carrot Purée, Radish And Carrot Top Oil

£12.10

Smoked Salmon, Prawn And Crab Parcels Wrapped In Smoked Salmon

On A Dill And Pink Peppercorn Lemon Mayonnaise

£13.20

Prawn Cocktail

Little Gem Lettuce, Marie Rose Sauce, Tomato, Cucumber And Pea Shoots

£12.65

(Add Lobster £5)

Toasted Goats Cheese And Beetroot Salad

With Mixed Leaves, Goats Cheese Mousse, Pickled And Dried Beetroot,

Parsley And Kentish Cheddar Pesto

£11.20



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Chargrilled Little Gem, Toasted Squash And Sunflower Seeds, Salt And Pepper Croutons With A Lemon Olive Oil And Feta (Vegan Feta Add £1)	£10.80
Trio Of Heritage Tomato And Basil Bruschetta, Herbed Kentish Rapeseed Oil	£11.80
Pea And Fresh Herb Soup Balsamic, Fresh Pea Shoots, Bacon And Cream	£10.50
Many More Seasonal And Custom Soups Available On Request From	£10.50



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Starter Sharing Platters (Platter Prices Are Per Person)

Italian Plate

Pepperanata, Tomato And Basil Salad, Bread Sticks And Herb Butter, Chargrilled Asparagus, Marinated Artichokes And Mozzarella With Chilli And Rosemary	£12.20
Add A Selection Of Home Cured Meats	£3
Anchovies And Soft Boiled Eggs With Parsley	£2

Pate And Pickles

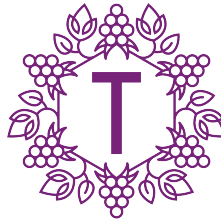
Pork Rillets, Chicken Liver Parfait, Smoked Trout Pate With Lemon And Chives Cornishons, Dried Figs, Honey Mustard, Olives And Country Style French Bread	£15.50
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Salmon, Prawn And Crab Platter

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	£16.90
Add Dressed Crab	£3

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	£11.10
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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 Pittance £11.10

Vegan Platter

Roast Carrot And Chickpea Hummus Topped With Harissa Chickpeas,
Vegan Cheese And Spinach Samosa, Tabouleh With Roasted Peppers, Beetroot And.
Dill Salad, Soy Beans With Sesame And Coriander £12

Heritage Tomato And Red Onion Salad

Mozzarella, Black Olive, Basil And Chive Flowers With Toasted Ciabatta £12

Bruschetta Board

Tomato And Basil, Paprika Bean And Chive, Marinated Mushrooms With Rosemary
Served With Toasted Bread And Rocket Leaves. £12

For An Additional £2, Have A Split Of 2 Different Platters



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Served Mains

Stuffed Leg Of Chicken With Pork Meat And Sage, Baked In A Cream, Mushroom, Oregano
And Pancetta Sauce With Toasted Rosemary Sourdough Breadcrumbs.

Olive Oil Mashed Potato

Peas With Onion And Mint.

£19.00

Butter Roast Free Range Chicken Breast With Thyme, Sage And Onions

Seasonal Vegetable And Herb Risotto

£18.70

Trio Of Free-Range Local Sausages

Leek And Cream Mash, 'All In Jim' Ale And Onion Gravy,

Swede, Parsnip And Butternut Squash Crush

£18.70

Roast Pork Belly

New Potato Crush, Roast Carrots, Wilted Greens And Crackling

£21.70

Beef Shin Ragout With Rigatoni Pasta, Parmesan With Grater To The Table ,

Sharing Bowls Of Rocket And Tomato Salad And Focaccia With Olive Oil.

£19.00



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Slow Cooked Shin Of Beef With Button Onions And Ale	
Butter Mash, Wilted Seasonal Greens, Black Pepper Dumpling	£21.00
Filo Parcel Of Slow Braised Lamb Shoulder	
Chickpea, Pepper, Sweet Potato, Tomato And Parsley Ragout	£19.80
Roast Salmon Steak / Chalk Stream Trout	
Caper Mash, Lemongrass Prawn Velouté, Green Beans, Kidney Beans And Almonds	£21.50
Oven Roast Halibut With Tomato, Lemon, Parsley And Caper Oil	
New Potato Crush And Seasonal Vegetable	£27.90
Sweet Potato And Aubergine Strudel	
Tomato And Pepper Ragout	£18.70
Wild Mushroom, Puy Lentil And Celeriac Pithivier	
Roast Carrots And Potato, King Mushroom, Madeira Jus	£19.80
Walnut And Pecan Fresh Herb Loaf	
Layered With Roasted Red Peppers And Ashmore Cheese, Cream And Mushroom Sauce	£18.20



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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 (Or Ask Us About The Stitch Up!)

Roast Kentish Pork Loin

Crackling, Sage And Onion Stuffing, Black Pudding Croquettes, Fresh Apple Sauce,

Local 'All In Jim' Ale Gravy, Watercress, And Home-Made Mustard £22.70

Butter And Thyme Roast Chicken

Lemon, Onion And Parsley Stuffing, Streaky Bacon, Cranberry And Bread Sauces,

Cider Gravy And Watercress £23.00

Roast Kentish Leg Of Lamb

Studded With Rosemary And Dried Apricots With A Sage And Onion Stuffing,

Red Currant Jelly, Roast Lamb Gravy, Watercress And Fresh Mint Sauce £23.80

Roast Sirloin Of English Beef

Served With Rosemary Yorkshire Puddings, 'Depth Charge Ale Jus, Watercress,

Wholegrain Mustard Suet Straws, Horseradish And Home Made Mustard £24.00



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Oxtail, Carrot And Mushroom Pithivier

'Urban Goose' Ale Gravy, Butter Mash, Green Beans

£22

Roast Fillet Of Beef And Ragout Of Beef Shin

Served With Roast Cherry Tomatoes And Rosemary, Watercress And Gravy Reduction

Accompanied By Honey Mustard, Fresh Horse Radish Cream

Served With Seasonal Veg And Potatoes

£44.90

Salmon En Croute

Prawn And Dill Veloute, Roast Tender Stem Broccoli, Mash, Watercress

£24.70

All Host The Roasts Are Served With Buttered New Potatoes And Seasonal Vegetables (Unless Otherwise Stated) For Other Supplement Vegetable Options Please Turn To The Next Page

For An Extra £ 2 Have A Split Of 2 Different Meats On A Platter With All The Different Accompaniments



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Supplements To Serve With The Roast Platters, Creating The Ultimate Sharing Feast

(Per Person)

Slow Braised Lamb Shoulder And Spring Vegetable Shepherds Pie £6.85

Minced Beef Carrot, Celery, Courgette And Leek Cottage Pie £5.75

Smoked Bacon, White Bean, Leek And Toasted Chive Breadcrumb Cassoulet £4.65

Chicken Chorizo, Tomato, Potato And Red Pepper Stew £5.50

Pigs In Blankets And Stuffing £3.30

Vegetable Accompaniments

Fried Parmentier Potatoes With Parsley £2.25

Roast Potatoes With Thyme And Sea Salt

Goose Fat Roast Potatoes With Sage £1 Supplement

Butter And Cheese Mash

Smoked Bacon And Parsley Mash

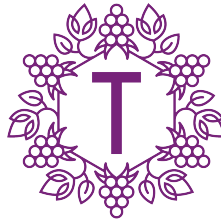
Carrot And Swede Crush

Green Beans With Toasted Almonds And Mustard Seed Oil

Peas, Cauliflower And Baby Carrots With Butter And Parsley

Buttered Greens With Bacon

Unless Stated £3.20



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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

Chicken And Vegetable Pie

Gammon, Leek And Chicken Pie

Sweet Potato, Red Pepper And Cheese Pie

Goats Cheese, Spinach And Pine Nut Pie



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Sides

Plain Butter Mash

Butter And Cheese Mash

Smoked Bacon And Parsley Mash

Smoked Cheddar And Spring Onion Mash

Carrot And Swede Crush

Green Beans And Toasted Almonds

Peas, Cauliflower And Carrots With Butter And Parsley

Buttered Greens With Bacon

Gravy And Sauces

Caramelised Onion Gravy

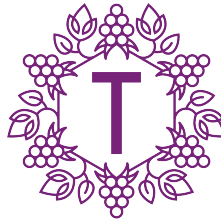
Real Ale Gravy

White Onion Sauce

Roast Chicken Gravy

Mushroom And Parsley Cream Sauce

£22.30 Per Guest For A Pie, Gravy And 2 Sides



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Desserts

Individually Served Desserts

£12.20

Dark Chocolate Mousse ,Pecan Shortbread, Fresh Fruit, Cream

Carrot Cake, Cheese Frosting, Caramelised Carrot, Micro Flowers, Dehydrated Carrot, Ginger Syrup.
(£1 Supplement)

Salted Caramel And Chocolate Brownie, Clotted Cream, Fruit, Flowers, Caramel Sauce

Eton Mess, Mini Meringues, Whipped Cream, Berry Compote And Fresh Strawberries

Summer Pudding, Red Berry Coulis, Plant Based Cream

French Lemon Tart, Blackberry Coulis, Creme Fraiche

Dark Chocolate Tart, Cream And Strawberries

Pecan Pie, Creme Fraiche



Cherry Frangipani Tart, Cherry Coulis, Flowers And Almond Cream

Lemon Posset, Poppy Seed Shortbread, Strawberries, Roast Rhubarb, Flowers And An Amaretti

Sharing Style Desserts

Strawberry Trifle

Eton Mess

Summer Berry And Hazelnut Pavlova

Fresh Fruit Salad With Pouring Cream

Cheese Assortment Cheeses With Grapes, Walnuts, Dried Fruits And Biscuits (£2 Supplement)

Summer Pudding, Plant Based Cream And Fruit Coulis

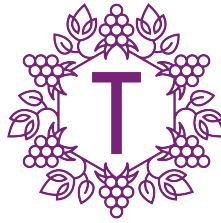
Lemon Flan With Ginger Crumb And Blueberries

Lemon And Honey Baked Cheesecake

Chocolate And Brazil Nut Tart

£11 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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Barbecue

Please Note At Least 2 Of The Barbecue Items Ordered Must Be For The Full Compliment Per Guests (So One Of Each Choice For Each Guest) With At Least 1 Other Option Catering For A Minimum Of 50% 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.

Barbecue Items Unless Otherwise Requested Are Served As Sharing Platters To The Tables

Barbecue Items Are Cooked On Display Over A Mix Of Charcoal And Wood Where Appropriate

Please Ensure Your Chosen Venue Allows Open Fire On Site, Some Venues Do Not.

Chicken

Spatchcock Chicken (Whole Chickens Split And Barbecued Flat)

Choose From: Plain, Tandoori, Garlic And Rosemary And Piri Piri £5.80

Chicken Tikka Thighs

Served With A Mint And Cucumber Yoghurt. £3.60

Bbq Glased Chicken Drumsticks Served With Bbq Sauce. £3.60

Lemon, Thyme And Parsley Marinated Chicken Breast. £3.80

Tandoori Chicken Breast With Barbecued Onions And Peppers. £5.20



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Lamb

Lamb Rump Steak Slices With Rosemary And Thyme.	£6.00
Spiced Lamb Patties Served With Soft Pittas, Minted Yoghurt With Cucumber, Dill And Pomegranate.	£5.50
Lamb Chump Chops With Salt, Black Pepper And Mint Glaze	£5.50
Lamb Leg Kofta, With Garlic, Mint And Red Onion Mayonnaise	£4.40
Barbecued Best End Chops, Marinated With Rosemary, Thyme And Balsamic (Served As A Rack To Be Carved At The Table, By Guests)	£6.00

Beef

Beef Burger Sliders-Served In Buns With Salad And Tomato Relish	£4.00
Cheese Burgers Sliders Served In Buns With Salad And Tomato Relish	£4.40
Spit Roast Beef Sirloin With Garlic And Parsley Butter.	£7.00
Spit Roasted Beef Fillet With Thyme, Garlic And Rosemary. Roasted Whole And Served Sliced With Fresh Horseradish Sauce	£13.20
Smoky Beef Chilli With Sour Cream, Parsley And Chilli.	£4.20



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Pork

Spit Roasted Sage Marinated Pork Loin Served Sliced With Apple Sauce.	£4.65
Free Range Pork Sausage Served With Onions And Honey Mustard.	£4.20
Kentish Free Range Pulled Pork Served In A Brioche Slider With Homemade Apple And Bbq Sauces.	£5.20
Bbq Pork And Beans With American Biscuits	£4.40

Fish And Shellfish

Foil Barbecued Salmon Parcels-With A Bay, Chive And Crab Butter. £5.30	
King Prawns With Lemon, Lemongrass And Ginger.	£6.40
Deep Fried Cajun Catfish.	£6.40
Grilled Fresh Mackerel-With Lemon, Thyme And Paprika Butter.	£5.50
Tandoori Monkfish On Coconut, Cucumber And Carrot Ribbons.	£6.50
Half A Grilled Lobster-Served With A Lemon And Parsley Butter.	£17.50



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Vegetarian

Fried Cheese And Bean Burgers Served In A Slider Bun (Vegan)

With Piri Piri Mayonnaise £4.30

Smoky Vegetarian Chilli-Served With Sour Cream, Parsley And Chilli. £4.00

Veggie Sausage Served With Onions And Mustard. £4.50

Foil Wrapped Peppers Stuffed With Mozzarella,

Basil And Sun-Dried Tomato. £4.10

Halloumi And Plum Tomatoes With A Fresh Herb Pesto Dressing. £5.30

Barbecue Quorn And Beans With American Biscuits £3.90



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Salads

Dressed Mixed Leaf	£1.20
Moroccan Carrot, Orange And Mint Salad	£2.60
Spiced Yellow Rice With Cinnamon, Turmeric, Fennel, Cardamon And Cloves	£2.60
Seasonal Vegetable And Herb Rice	£2.60
Coleslaw, Carrots, Cabbage, Onions And Mayonnaise	£2.50
Red Cabbage And Celeriac Coleslaw	£2.50
Beetroot With Sour Cream And Parsley	£2.80
Warm New Potato Salad, Mint And Black Pepper Butter	£2.70
Mushroom And Rosemary Salad	£2.80
Caesar Salad, Cos Lettuce Caesar Dressing, Parmesan And Croutons	£2.60
Plum Tomato And Basil Salad With Olive Oil	£2.70
Melon, Tomato, Cucumber, Basil And Raspberry Vinaigrette	£2.70
Heirloom Tomato And Red Onion Salad, Balsamic And Chives	£3.50
Mixed Bean Salad, Coriander Chilli Dressing	£2.70
Cous Cous Or Tabouleh Salad With Mint, Mixed Peppers, Chick Peas And Herbs	£2.70
Waldorf Salad Apples, Celery And Walnuts Bound With Mayonnaise	£2.70
Pasta Pesto Pine Nuts And Cherry Plum Tomatoes	£2.70



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Mozzarella And Spinach Pasta, Flat Leaf Parsley And Lemon £2.80

Green Bean, Kidney Bean And Almond Salad Lemon Tarragon Dressing £3.20

Roast Fennel Salad With Chick Peas, Aubergine And Thyme £3.50

Roasted Italian Vegetables, Balsamic Dressing £3.10

Pea Shoot, Watercress, Pea And Bacon Salad £3.00

We Suggest Opting For 2 To 3 Different Salads Per Guest (The Price For Each Salad Is Per Guest)

Mixed Selection Of Homemade Breads And Butters £2.50



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Cold Buffet

Roast Meat Platter.

Roast Beef, Honey Roast Gammon, Fresh Herb And Butter Roast Chicken

Served With A Selection Of Mustards, Sauces And Relishes

£8.10

Coronation Chicken Poached Chicken Bound In A Lightly Curried Mayonnaise

With Apricots And Almonds

£6.40

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

Salmon And Prawn Roulade.

Poached Fillet Of Salmon Stuffed With Prawns And Nori Seaweed,

Pink Peppercorn Mayonnaise

£8.70

Quiche Slices

Cherry Tomato, Bacon And Brie

£5.80

Broccoli, Stilton And Walnut

£5.80

Seasonal Vegetable

£5.30



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Hot Buffet

Braised Lamb With Cumin, Coriander And Aubergines, Diced Fillet Of Lamb In A Tomato, Aubergine And Vegetable Sauce	£7.60
Spiced Beef Stroganoff-Beef Strips With Onions And Mushrooms In A Paprika And Cream Sauce With Parsley	£7.00
Chicken Cassoulet Slow Cooked Stew Of Chicken, Beans, Vegetables And Herbs	£6.20
Chicken In Tomato, Basil And Herb Sauce, Chicken Breast Slow Cooked In The Sauce And Finished With Chopped Black Olives	£6.00
Steak And Ale Casserole, Rich Beef Casserole With Time And Tides Smugglers Ale With Black Pepper And Thyme Dumplings	£7.00
Sweet And Sour Tofu, Tofu And Crisp Vegetables In A Sweet And Sour Sauce With Fresh Pineapple	£6.40
Vegetable Curry Served With Poppadoms, Cucumber Raita And Naan Bread	£6.40
Spinach And Mushroom Lasagne.	
Wilted Spinach And Mushrooms Layered With Pasta Sheets Topped With A Classic White Sauce	£7.00

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



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If You Decide To Only Serve One Option On Your Buffet A Supplement Of £2 Is Applied And The Portion Size Of This Item Is Increased

Finger Buffet (Minimum Spend £10)

Meat

£2.85

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)

Fish

£3.50

Smoked Mackerel Pate On Granary Toast

Crab And Prawn Vol Au Vents



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Smoked Salmon And Cream Cheese On Fennel Scones

Salmon Teriyaki Skewers

Vegetarian

Cheese And Pineapple Sticks	£2.20
Homemade Falafels With Mint Yoghurt	£3.70
Spinach, Potato And Pea Spiced Samosa	£3.60
Crisp And Nut Selection	£2.10
Cheese And Black Pepper Straws	£2.30
Goats Cheese, Tomato And Chive Quiche	£3.60
Hummus Topped With Pan Fried Peppers, Chickpeas, Almonds And Crudity	£2.40
Seasonal Vegetable Quiche With Cheese And Black Pepper Pastry	£2.80
Mozzarella, Cherry Tomato And Grilled Courgette Brochette	£2.80
Parsley Scone Topped With Cream Cheese, Marinated Beef Tomato And Basil	£2.80
Mushroom And Rosemary Risotto Balls, Lemon And Cracked Pepper Mayonnaise	£3.50

Please Also See The Open Sandwich Selection On Page 32



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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	£5.90
Thai Chicken Curry And Sticky Rice	£5.80
Smoky Beef Chilli With Sour Cream, Chilli And Parsley	£5.80
Beef Stew With 'Depth Charge' Ale And A Wedge Of Bread	£6.40
Butchers Sausage, Mash And 'All In Jim' Onion Ale Gravy	£5.40
Salmon And Crab Pasta	£6.00
Vegetable Curry Pots With Poppadoms And Cucumber Yoghurt	£5.80
Smoky Vegetable Chilli Pots And Rice With Sour Cream, Parsley And Chilli	£5.50
Wild Mushroom, Sage And Cream Cheese Tossed Pasta Shells	£5.80
Mac And Cheese With Toasted Breadcrumbs Topped With Crispy Bacon Or Sauté Mushrooms	£5.50
Penne With Broccoli, Black Pepper Butter With Fresh Parmesan	£5.80



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The Following Are Served In Cones Or Takeaway Boxes

Mini Chip Cones	£4.10
Mini Fish And Chips	£5.90
Spicy Fried Chicken, Chips And Slaw	£6.10
(This Needs To Be Tasted To Be Believed As How Good It Is !!)	
Southern Fried Cauliflower, Chip And Slaw	£5.50
Bacon Sandwiches Served With Sauces	£5.50
Sausage Sandwiches Served With Sauces	£5.50



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Food Stands

Hot Dog Stand

Free Range Sausages Or American Style Dogs In Buns Served With Ketchup,
American Style Mustard, Crispy Onions And Fried Onions £7.00

With The Option Of Adding:

Smoky Beef Chilli With Onion £3.50

Pulled Pork With Bbq Sauce £4.00

Tomato Salsa, Basil And Red Onion £2.60

Guacamole, JalapeÑos Cheese And Tortilla Chips £2.80

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 £11.30

Stone Baked Pizza Stand

Variouly Topped Pizzas, All Diets Catered For £9

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 £11



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Hog Roasts

Local Free Range Orchard Fed Pork, Slowly Spit Roasted

Please Note We Use Sustainable Charcoal On Our Hog Roasts On An Open Spit In Full View Of Your Guests, We DO NOT USE 'A Stainless Steel Gas Powered Coffin'

Served With Sage And Onion Stuffing, Pan Fried Onions, Relishes,
Apple Sauce And Rolls

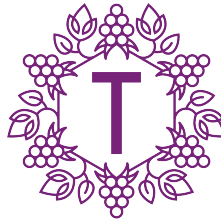
£17.50

With Three Salads And A Selection Of Breads Served By
Staff From A Buffet Table

£24

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 £4.55 Per Head For A Formal Served Hog Roast Served To Tables. This Allows Us To Cover The Cost Of The Extra Staff Required And To Provide Matching Cutlery And Crockery



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Afternoon Tea

All The Afternoon Tea Savoury And Sweet Treats Are Served To The Tables On Cake Stands And Vintage Plates

Savoury

Selection Of Open And Finger Sandwiches (Look To Next Page For Choice Of Fillings)	£Various
Bacon, Cheese And Chive Filo Quiche	£2.80
Salmon And Dill Quiche	£2.80
Mini Free Range Pork Sausage Rolls	£2.30
Cheddar And Chutney Puff Pastry Straws	£2.40
Cheese Tomato And Basil Scones	£2.60
Parsley Scone With Cream Cheese And Marinated Tomato	£2.80
Cheese And Pineapple Sticks (For A Retro Twist!)	£2.60



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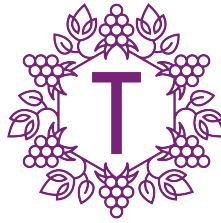
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Sweet

Strawberry Tarts	£2.60
Mini Choux Buns	£2.70
Chocolate Brownies	£2.70
Lemon Meringue Pie	£2.60
Angel Cakes	£2.70
Mini Meringue And Cream	£2.60
Brown Sugar Palmier Biscuits	£2.20
Mini Scone With Clotted Cream And Jam	£3.00
Cherry And Almond Cake Slice	£2.20
Coffee And Walnut Cake Slice	£2.20
Fruit Cake Slice	£2.20
£11.00 For A Selection Of 5	

Drinks

Breakfast, Earl Grey, Fruit, Herbal Teas And Cafetière Coffee	£2.80
Hot Chocolate	£3.50



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Sandwich Fillings

£4.60 For A Selection Of 3

Finger Sandwiches

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 Sandwiches

Coronation Chicken And Watercress

Smoked Salmon And Cream CheeseQ

Sausage, Red Onion And Chutney

Mature Cheddar And Chutney

Egg, Caper And Mayonnaise

Roast Beef And Horse Radish

Brie, Cranberry And Walnut

Ham, Cherry Tomato And Dijon Mustard