



TAYBERRY

catering

2024 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 £1000 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

£3.10 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

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

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

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

Vegetarian

£3.00 Per Portion

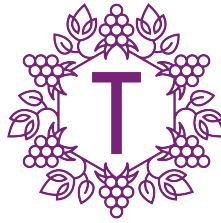
Sun-Dried Tomato And Mature Cheddar Tarts, Cheese And Chive Wafer

Arancini Square With 'Cheese' Toasted Pumpkin Seeds And Chestnut Mushroom (Ve)

Parmesan Shortbread With Beetroot Pesto, Toasted Sunflower Seeds And Micro Parsley

Macaroni Cheese Pot With Toasted Parsley Breadcrumbs

Fried Halloumi Bites With Fresh Coriander And Sweet Chilli Sauce 50P Supplement For Vegan



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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

Charred Pitta, Sticky Aubergine, Babaganouche And Zatar

Fried Spinach And Ricotta Tortellini

Fish And Shellfish

£3.20 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

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

House Hot Smoked Salmon Choux Bun With Horseradish And Dill

Sweet Canapés

£2.80 Per Portion

Lemon Meringue Pies

Chocolate And Pecan Tarts

Brown Sugar And Almond Palmier



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Filo Topped Apricot Tarts

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

Mini Bakewell Tart Slice

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

Selection Of Baklava

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

£12.00

Terrine Of Chicken And Ham Hock

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

£13.10

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

£14.65

(Add Lobster £5)

Toasted Goats Cheese And Beetroot Salad

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

Parsley And Kentish Cheddar Pesto

£12.10

Chargrilled Little Gem, Toasted Squash And Sunflower Seeds, Salt And Pepper

Croutons With A Lemon Olive Oil And Feta (Vegan Feta Add £1.50)

£11.80



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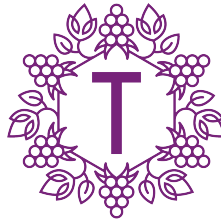
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Trio Of Heritage Tomato And Basil Bruschetta, Herbed Kentish Rapeseed Oil £11.80

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	£13.20
Add A Selection Of Cured Meats	£3
Anchovies And Soft Boiled Eggs With Parsley	£2

Pate And Pickles

Pork Rillettes, Chicken Liver Parfait, Smoked Trout Pate With Lemon And Chives Cornichons, Dried Figs, Honey Mustard, Olives And Country Style French Bread	£15.90
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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 , Fresh Lemons And Marie Rose Sauce	£18.25
Add Dressed Crab	£3.75



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Vegan Platter

Roast Carrot And Chickpea Hummus Topped With Harissa Chickpeas, Chargrilled Aubergine, Tabouleh With Roasted Peppers, Beetroot And Dill Salad, Soy Beans

With Sesame And Coriander

£12

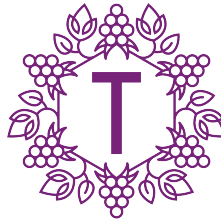
Bruschetta Board

Tomato And Basil, Paprika Bean And Chive, Marinated Mushrooms With Rosemary

Served With Toasted Bread And Rocket Leaves.

£12.90

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.

£20.50

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

Seasonal Vegetable And Herb Risotto

£19.00

Trio Of Free-Range Local Sausages

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

Swede, Parsnip And Butternut Squash Crush

£19.00

Roast Pork Belly

Black Pepper Potato Puree, Roast Carrots, Wilted Greens, Crackling And Cider Gravy

£23.40

Slow Cooked Shin Of Beef With Button Onions And Ale

Butter Mash, Wilted Seasonal Greens, Black Pepper Dumpling

£22.60



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Home Made Pie, Mash, Gravy And Vegetables £22.60

Please Enquire For The Full Pie And Mash Menu

Roast Salmon Steak / Chalk Stream Trout

Caper Mash, Lemongrass Prawn Velouté, Green Beans, Kidney Beans And Almonds £23.20

Oven Roast Halibut With Tomato, Lemon, Parsley And Caper Oil

New Potato Crush And Seasonal Vegetable £30.10

Sweet Potato And Aubergine Strudel

Tomato And Pepper Ragout £19.00

Wild Mushroom, Puy Lentil And Celeriac Pithivier

Roast Carrots And Potato, King Mushroom, Madeira Jus £20.00

Rich Beef Shin And Tomato Ragout With Penne Pasta, Parmesan With Grater To The Table ,

Sharing Bowls Of Rocket And Tomato Salad And Focaccia With Olive Oil. £19.50

(This Is A Dish Which Must Be Chosen For All Guests Due To The Nature Of Its Sharing Style. Vegetarian And Vegan Alternative Available)



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Many More Dishes Available On Request. We Are More Than Happy To Customise Or Create A Dish Especially For You

Main Sharing Platters

Host The Roast

All Platters Are Presented On Wooden Sharing Boards With A Carving Knife And Fork 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 £22.00

Butter And Thyme Roast Chicken

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

Cider Gravy And Watercress £24.50

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 £25.70



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Roast Sirloin Of English Beef

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

Wholegrain Mustard Suet Straws, Horseradish And Home Made Mustard

£27.00

Supplement Of £15 Per Person To Upgrade To Beef Fillet.

Oxtail, Carrot And Mushroom Pie

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

£23.70

Salmon En Croute

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

£26.70

Mushroom And Heritage Beetroot Wellington

£23.70

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 £ 3 Have A Split Of 2 Different Meats On A Platter With All The Different Accompaniments



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Vegetable Accompaniments	Unless Stated	£3.20
Fried Parmentier Potatoes With Parsley		£2.25
Goose Fat Roast Potatoes With Sage		£1.20 Supplement
Butter And Cheese 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		



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Desserts

Individually Served Desserts

£13.10

Dark Chocolate Mousse ,Pecan Shortbread, Fresh Fruit, Cream

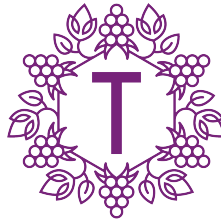
Salted Caramel And Chocolate Brownie, Clotted Cream, Fruit, Flowers, Caramel Sauce

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

Summer Pudding, Red Berry Coulis, Plant Based Cream

Cherry Frangipani Tart, Cherry Coulis, Flowers And Cream

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



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Sharing Style Desserts

Eton Mess

Summer Berry And Hazelnut Pavlova

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

£12.90 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

Ice Cream Freezer

A Fully Stocked Ice Cream Freezer Cart, Stocked With Premium Brand Ice Creams On A Help

Yourself Basis- Service Time Of 1 Hour

£8.50



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Barbecue

Please Note At Least 3 Of The Barbecue Items Ordered Must Be For The Full Compliment Per Guests. Additional Items Can Be Added At Half Portions For All Guests. Please Note, Not All Menu Items Can Be Catered For At Half Portions, Please Ask For Advice.

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 Served On Tin Plates And Rustic Cutlery. If You Would Like Different Plates And Cutlery, Please Do Ask, This Will Carry A Supplement.

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 £6.25

Chicken Tikka Thighs

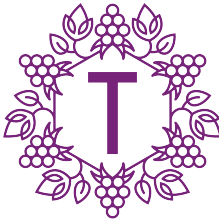
Served With A Mint And Cucumber Yoghurt. £3.80

Bourbon Bbq Sauce Glased Chicken Drumsticks Topped With Crispy Bacon, Onions

Sweetcorn And Parsley £3.80

Lemon, Thyme And Parsley Marinated Chicken Breast. £4.10

Tandoori Chicken Breast With Barbecued Onions And Peppers. £5.60



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Lamb

Lamb Rump Steak Slices With Rosemary And Thyme.	£6.40
Spiced Lamb Patties Served With, Minted Yoghurt, Cucumber, Dill And Pomegranate.	£5.90
Lamb Chump Chops With Salt, Black Pepper And Mint Glaze	£6.00
Lamb Leg Kofta, With Garlic, Mint And Red Onion Mayonnaise	£4.75
Barbecued Best End Chops, Marinated With Rosemary, Thyme And Balsamic (Served As A Rack To Be Carved At The Table, By Guests)	£12.00

Beef

Beef Burger Sliders-Served In Buns With Salad And Tomato Relish	£5.00
Cheese Burgers Sliders Served In Buns With Salad And Tomato Relish	£5.50
Spit Roast Beef Sirloin With Garlic And Parsley Butter.	£8.60
Smoky Beef Chilli With Sour Cream, Parsley And Chilli.	£4.50

Pork

Spit Roasted Sage Marinated Pork Loin Served Sliced With Apple Sauce.	£4.95
Free Range Pork Sausage Served With Onions And Honey Mustard.	£4.50
Bratwurst Style Currywurst Served With Honey Mustard And Sauerkraut	£6.50



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Kentish Free Range Pulled Pork, Brioche Slider With Homemade Apple Sauce . £5.60

Bbq Pork And Beans With American Biscuits £4.75

Fish And Shellfish

Foil Barbecued Salmon Parcels-With A Bay, Chive And Crab Butter. £5.80

King Prawns With Lemon, Lemongrass And Ginger. £6.40

Deep Fried Cajun Style Sustainable Fish £6.90

Grilled Whole Fresh Mackerel-With Lemon, Thyme And Paprika Butter. £5.90

Tandoori Monkfish On Coconut, Cucumber And Carrot Ribbons With A Mint And Cucumber

Yogurt £7.00

Half A Grilled Lobster-Served With A Lemon And Parsley Butter. £18.90

Vegetarian

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

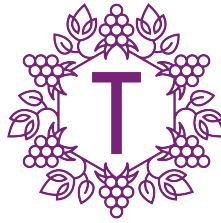
With Piri Piri Mayonnaise £4.60

Smoky Vegetarian Chilli-Served With Sour Cream, Parsley And Chilli. £4.30

Veggie Sausage Served With Onions And Mustard. £4.80

Peppers Stuffed With Aubergine, Mozzarella, Basil And Sun-Dried Tomato With An

Olive Sourdough Bread Crumbs £4.40



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Halloumi And Plum Tomatoes With A Fresh Herb Pesto Dressing.	£5.70
Barbecue Quorn And Beans With American Biscuits	£4.20
Salads	
Dressed Mixed Leaf	£1.30
Moroccan Carrot, Orange And Mint Salad	£2.80
Spiced Yellow Rice With Cinnamon, Turmeric, Fennel, Cardamon And Cloves	£2.80
Seasonal Vegetable And Herb Rice	£2.80
Coleslaw, Carrots, Cabbage, Onions And Mayonnaise	£2.70
Red Cabbage And Celeriac Coleslaw	£2.70
Heritage Beetroot With Sour Cream And Parsley.	£3.00
Warm New Potato Salad, Mint And Black Pepper Butter	£2.90
Mushroom And Rosemary Salad	£2.00
Caesar Salad, Cos Lettuce Caesar Dressing, Parmesan And Croutons	£2.80
Melon, Tomato, Cucumber, Basil And Raspberry Vinaigrette	£2.90
Heirloom Tomato And Red Onion Salad, Balsamic And Chives	£3.75
Mixed Bean Salad, Coriander Chilli Dressing	£2.90
Cous Cous Or Tabouleh Salad With Mint, Mixed Peppers, Chick Peas And Herbs	£2.90
Pasta Pesto Pine Nuts And Cherry Plum Tomatoes	£2.90
Mozzarella And Spinach Pasta, Flat Leaf Parsley And Lemon	£3.00



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Green Bean, Kidney Bean And Almond (Can Be Toasted Sunflower Seeds) Salad Lemon

Tarragon Dressing £3.45

Roast Fennel Salad With Chick Peas, Aubergine And Thyme £3.75

Roasted Italian Vegetables, Balsamic Dressing £3.35

Pea Shoot, Watercress, Pea And Bacon Salad £3.20

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 £2.70



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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

£8.70

Coronation Chicken Poached Chicken Bound In A Lightly Curried Mayonnaise

With Apricots And Almonds

£6.90

Salmon, Prawn And Crab Platter

Cold Smoked Salmon, Hot Smoked Salmon, Roasted Tiger Prawns And A Crab Mayonnaise.

Served With Dill, Watercress And Rocket, Fresh Lemons And Marie Rose Sauce

£15.65

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



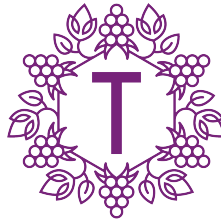
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Hot Buffet

Braised Lamb With Cumin, Coriander And Aubergines, Diced Fillet Of Lamb In A Tomato, Aubergine And Vegetable Sauce	£8.20
Spiced Beef Stroganoff-Beef Strips With Onions And Mushrooms In A Paprika And Cream Sauce With Parsley	£7.60
Chicken Cassoulet Slow Cooked Stew Of Chicken, Beans, Vegetables And Herbs	£6.70
Chicken In Tomato, Basil And Herb Sauce, Chicken Breast Slow Cooked In The Sauce And Finished With Chopped Black Olives	£6.45
Steak And Ale Casserole, Rich Beef Casserole With Time And Tides Smugglers Ale With Black Pepper And Thyme Dumplings	£7.60
Sweet And Sour Tofu, Tofu And Crisp Vegetables In A Sweet And Sour Sauce With Fresh Pineapple	£6.90
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	£7.60

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 £2.25 Is Applied And The Portion Size Of This Item Is Increased

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	£6.40
Thai Chicken Curry And Sticky Rice	£6.30
Smoky Beef Chilli With Sour Cream, Chilli And Parsley	£6.30
Beef Stew With 'Depth Charge' Ale And A Wedge Of Bread	£6.90
Butchers Sausage, Mash And 'All In Jim' Onion Ale Gravy	£5.80
Salmon And Crab Pasta	£6.50
Vegetable Curry Pots With Poppadoms And Cucumber Yoghurt	£6.30
Smoky Vegetable Chilli Pots And Rice With Sour Cream, Parsley And Chilli	£5.90
Wild Mushroom, Sage And Cream Cheese Tossed Pasta Shells	£6.30
Mac And Cheese With Toasted Breadcrumbs Topped With Crispy Bacon Or Sauté Mushrooms	£5.90
Penne With Broccoli, Black Pepper Butter With Fresh Parmesan	£6.30

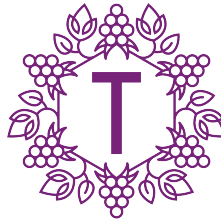


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The Following Are Served In Cones Or Takeaway Boxes

Mini Chip Cones	£4.10
Mini Fish And Chips	£6.40
Spicy Fried Chicken, Chips And Slaw	£6.60
(This Needs To Be Tasted To Be Believed As How Good It Is !!)	
Southern Fried Cauliflower, Chips And Slaw	£6.60
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 £8.50

With The Option Of Adding:

Smoky Beef Chilli With Onion £2.50

Tomato Salsa, Basil And Red Onion £1.50

Guacamole, JalapeÑos Cheese And Tortilla Chips £1.50

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 £12.00

Stone Baked Pizza Stand

Variouly Topped Pizzas, All Diets Catered For £9.70

Talk To Us About Adding A Retro Salad Bar

Roast Meat Sandwiches



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An Informal Service Of Roast Pork Served In Bread Rolls With Stuffing, Fried Onions, Roasting Gravy And Lots Of Relishes

£11

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 And Tendered To By One Of Our Chefs. We DO NOT USE 'Stainless Steel Gas Powered Coffin'

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

£18.90

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

£25.90

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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