

Introduction



“a modern approach to classic cuisine”

Scott Anderson Ltd is passionate, experienced and dedicated in giving you the "Wow" factor on your special day at Marleybrook House!

Our highly experienced team specialise in exquisite food and service that is professional and friendly.

We utilise the freshest finest ingredients that are locally sourced where possible to create sumptuous food. The menus in this brochure are a guide of dishes you could choose for your day however, we offer the flexibility for you to select from different menus or have a completely bespoke menu written around your requirements and budget which will be quoted for on an individual basis.

All menus are brought to life by a superb team of chefs. Our chefs have worked for some of the worlds' best hotels, top restaurants and outside caterers therefore you can relax knowing that our team can deliver your dream wedding.

We offer you a complimentary tasting experience which takes place at our purpose built commercial kitchen and tasting room in Faversham at Brogdale Farm. Tasting menus provide a 'dress rehearsal' for your special day. They enable you to sample your chosen menus and to create your overall look. We will talk you through every aspect of your wedding day to ensure nothing has been overlooked.

To complete your day at Marleybrook House we offer a selection of crockery, cutlery and of course our highly trained service team and dedicated event manager.

“This is your wedding, your special meal, you can trust we will deliver.”

Visit our website **www.andersonscaterers.co.uk** or call us on;

Office: 01795 539 566/ 0845 116 2433

Caroline: 07826 047 487

Silver Canapés

£7.90 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests

Please choose any 5

Cold

Chicken and pistachio roulade on toasted brioche with caramelised apricots
Mini prawn cocktail served in a cucumber boat
Chicken liver parfait on toasted brioche with caramelised onion
Pumpernickel with pastrami and caramelised onions
Bocconcini, olive and cherry tomato skewers with pesto
Rolled omelette and ocean trout caviar with sour cream and chives
Vegetable frittata with hummous and black olives
Dolmades with yogurt tzaziki and fresh mint
Zucchini and haloumi fritters with Greek yogurt
Mini tomato and shallot bruschetta with fresh basil
Feta, olive and tomato on garlic bread
Crostini with Chevre goats' cheese and fig caviar
Puff pastry pizza wheels with peppers and fresh basil
Mini blinis topped with smoked salmon, caviar and fennel
Sweet potato lime and coconut served in oriental spoons
Mini bagel crisps with smoked salmon and cream cheese and chives
Peppered goats' cheese croustade with tomato chutney
Chilled shots, i.e. champagne and strawberry with mint
Peppered mackerel with horseradish and fresh dill

Hot

Orange and coriander sweet potato wedges with a fresh yogurt dip
Spicy chicken goujons with guacamole
Wild mushroom pâté on toasted brioche with sweet potato crisps
Steamed salmon and cod nori rolls with wasabi
Crispy chicken san chow boy served in chicory leaves
Red pepper muffins with olive tapenade and mascarpone
Pork and noodle balls with sweet chilli dipping sauce
Chicken satay with roasted peanut and sweet chilli dip
Gyoza with tomato and avocado dip
Grilled figs with prosciutto and sage dressed in wild flower honey
Deep-fried chicken balls on skewers
Mini Asian spiced beef with red pepper and rocket skewers
Baby roast new potatoes with roasted pancetta and parmesan
Tortellini with gorgonzola, and walnut served in individual spoons
Mini baked potato with smoked salmon and crème fraîche
Speciality soup shots
Sesame and soy wrapped chicken spring rolls
Melting mozzarella with slow roasted tomato and pine nut pesto
Goats' cheese with spicy tomato and green chilli chutney
Spotted black pig sausages with a caramelised onion Dijon dip
Fried parmesan risotto balls with fresh basil
Salmon cakes with herb mayonnaise

Silver Sweet Canapés

£7.90 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests

Please choose any 5

Apple crumble served in a terracotta pot with a viola flower

Double chocolate brownies

Spring flower lollipops

Candy floss

Lemon meringue pies

Mini pavlova with hazelnut cream and dark chocolate ganache

Strawberries dipped in Belgian chocolate

Pink Champagne and strawberry shots

Meringue nests topped with wild berries and clotted cream

Treacle tarts topped with vanilla cream and a drizzle of butterscotch sauce

Caramelised mincemeat raviolis

Macaroons

Eton mess served in a Kilner jar

Strawberries and marshmallows drizzled in chocolate on a skewer

Chocolate mini muffins

Mini summer puddings

Tea scones with strawberry jam and clotted cream

Baby fruit tarts with crème patisserie

Mini black forests

Fresh fruit kebabs with coulis and cream

Mini Victoria sponges

Caramelised apple tartlets

Sweet canapés can be chosen alongside savoury canapés from our silver and gold menus

Gold Canapés

£9.20 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests

Please choose any 5

Cold

Oriental spoons with shredded duck, spring onion, cucumber and oyster sauce
Cucumber cups with Thai beef salad and wild coriander
Roundel of vegetables with crème fraîche and fried leek
Herbed piklets with pear and blue cheese topped with fresh sage
Smoked mackerel and potato frittata with fresh dill
Crayfish and mango rice paper rolls with rocket and lemon
Thai spiced crab salad on fried sesame bread
Maple and rosemary roasted fig and camembert
Smoked salmon and salmon caviar en croute with fresh dill
Prawn and mango sushi roll
Fig, prosciutto, pecorino and quince paste skewers
Melon and haloumi skewers with herb pesto
Seared tuna in mirin served in Japanese spoons with wasabi mayonnaise
Smoked salmon and cream cheese roulade
Rare roast beef, topped with asparagus shavings and parmesan
Tiger prawns served with guacamole topped in cayenne pepper
Mini Moroccan vegetable skewers with hommous dip
Carpaccio of Scottish beef served en croute with rocket, horseradish cream
Thai marinated tiger prawns with sweet and sour dipping sauce
Foie gras and chicken liver parfait in a mini toasted brioche bun with onion compote

Hot

Mini Yorkshire puddings with rare beef and horseradish, garnished with sprigs of fresh watercress
Asparagus wrapped in Parma ham dressed with warm hollandaise sauce
Mandarin duck and spring onion rice paper rolls
Steamed king prawn and crayfish nori rolls
Mini fish and chips served in individual cones
Mini corn muffins with Cajun seafood
Spinach and feta samosa with pesto dip
Basil pesto mussels with ciabbata and parmesan crumble
Turkish bread with zucchini and toasted corn and fresh tomato
Mini baked potato with smoked salmon and crème fraîche
Mini shepherds' pie
Skewers of aged balsamic chicken and sweet roasted Romano pepper served with a basil parmesan pesto
Roasted pumpkin and sausage patties coated in crushed game chips
Thai style fish cakes with coriander served with a sweet and sour jam
Tandoori chicken on a mini naan with yoghurt raita
Crispy fried duck with hoisin sauce on a mini bread base
Creamed butternut and saffron hot soup shots
Individual smoked haddock quiche
Mini lamb kofta kebabs creamy raita

Bronze Wedding Breakfast

£40.90 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 80 adult guests

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre-ordered.

Starters

Roasted tomato and basil soup with chilli croutons and mascarpone cream

Hot chicken koftas with a crunchy cos salad and a creamy yoghurt dressing

Tuscan white bean soup, fried shallots and crispy pancetta

Melon and Parma ham with fresh rocket, cherry tomatoes and a light vinaigrette

Char-grilled vegetable stack with peppers, aubergine and tomato, topped with mozzarella and drizzled with basil pesto

Smoked mackerel with beetroot tapenade, seasonal leaves and crispy ciabatta

Garden bean and pea soup finished with a light pine nut pesto and shaved parmesan

Mains

Honey mustard glazed chicken breast with a wild rice and spinach timbale finished with a light tarragon cream sauce

Wild mushroom and spinach risotto served with wilted rocket and shaved parmesan

Salmon and crab cakes served with ribbon vegetables and a light beurre blanc

Pan roasted chicken breast served with seasonal vegetables and roasted new potatoes

Vegetable moussaka in a rich slow roasted tomato sauce topped with bechamel and grated mature cheddar cheese served with seasonal salad and fresh potato wedges

Rolled loin of pork, apple and celeriac mash with green beans finished with a cranberry and red wine sauce

Vegetarian shepherds' pie gratinated with Winterdale Shaw cheddar cheese

Desserts

Kahlúa chocolate brownies with a quenelle of cream

Glazed apple pie served with vanilla bean ice cream

Kentish strawberries and cream (seasonal)

Rhubarb and apple crumble served in a terracotta pot with crème anglaise

Fresh fruit salad drizzled with a vanilla and star anise syrup

Chocolate profiteroles

Forest berry crumble tart with pouring cream

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £5.10 per person plus VAT at the prevailing rate)

Selection of 2 petit fours (supplement of £2.45 per person plus VAT at the prevailing rate)

Silver Wedding Breakfast

£47.00 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre-ordered.

Starters

Basil marinated chicken fillets served on a salad of fresh tomato and mozzarella dressed with rich balsamic and olive syrup
Scottish smoked salmon and avocado timbale served with tomato salsa and frisee lettuce and olive oil
Chicken and pistachio roulade served warm with seasonal salad leaves and a crisp pancetta sherry shallot dressing
Open tartlet of crisp puff pastry with asparagus and caramelised onions, rocket, parmesan and drizzled with a balsamic syrup
White wine and fennel poached king prawns with a spicy mango relish and fresh seasonal salad
Slow roast tomato and mozzarella puff pastry stack with a basil pesto and rocket
Creamed chicken and baby vegetable velouté topped with crisp ciabatta
Roasted butternut and spinach served on a charred Portobello mushroom with wild rocket and a basil pesto dressing

Mains

Hot roasted salmon Nicoise with new potatoes, wilted rocket, green beans and a light mustard and basil dressing
Free range roasted chicken breast with crisp Maris Piper potatoes, seasonal vegetables and red wine sauce
Wild mushroom and spinach filo pastry parcels served on polenta and tarragon cakes finished with a tomato and shallot salsa
Shoulder of Kentish beef ragu topped with crisp puff pastry served with fresh mash, caramelised shallots and braised vegetables
Madeira chicken with a parcel of French green beans, mushroom soufflé and champ mash
Kentish pork sausages with a wild flower honey whole grain mustard mash served with caramelised onion sauce and crisp vegetable chips
Baked vegetable strudel with a creamy basil sauce strips of seasonal vegetables lightly seasoned and bound in filo pastry

Desserts

Chocolate sensations, duo of chocolate and raspberry
Vanilla crème brûlée with fresh berries
Summer pudding with a quenelle of Channel Island clotted cream
Glazed lemon tart with Chantilly cream and fresh raspberries
Individual Eton Mess layers of meringue, strawberries, Chantilly cream and drizzled with coulis
Vanilla cheesecake topped with a wild berry compote
Treacle tart served warm with Channel Island clotted cream

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £5.10 per person plus VAT at the prevailing rate)

Selection of 2 petit fours (supplement of £2.45 per person plus VAT at the prevailing rate)

Gold Wedding Breakfast

£52.45 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre-ordered.

Starters

Goats' cheese and fresh fig salad with puy lentils and fig and aged balsamic dressing

Lobster bisque, creamed lobster with hints of fennel and Pernod

Wild mushroom and truffle soup with ciabatta croutons

Port wine infused chicken liver parfait with caramelised onion confit served with seasonal baby leaves

Smoked salmon and dill cheese roulade served on a bed of baby leaves and lemon compote

Marinated red Thai chicken skewers with Nam Jim and Asian leaves, aromatic rice

Hot smoked mackerel with new potato salad and light mustard cream, dressed with a shallot and Chardonnay dressing

Seared lamb loin served with aubergine caviar and baby leaves mint and fresh herb vinaigrette

Mains

Roasted chateaubriand of Kentish beef with roasted King Edward potatoes, seasonal vegetables and an enriched Merlot jus

Roasted fillet of sea bass with cod, pearl barley and spring onion risotto, sweet and sour red pepper sauce

Roasted sea scallops from the Isle of Skye with julienne of vegetables, cauliflower purée and parmesan velouté and lobster oil

Free range roasted chicken breasts with baby vegetables on toasted brioche, finished with a Merlot vinaigrette

Loin of marinated tuna with trumpet mushrooms and caper dressing

Ravioli of lobster and salmon poached in a light bisque with a lemon grass and chervil velouté

Grilled rump of new season lamb with creamed courgettes, baby carrots, onions and marjoram jus

Southern Kent belly of pork with apple and sage butter served with celeriac and new potato crush topped with parsnip chips and cranberry and port jus

Mediterranean char-grilled vegetable stack with slow roast tomato basil sauce

Desserts

Passion fruit bavarois served with a lime sorbet

Dark Belgian chocolate fondant served hot with vanilla sauce

Sticky toffee pudding with a caramel sauce and pouring cream

Milk chocolate and Baileys mousse

Fruits of the forest clafouti tartlet with Channel Island cream

Trio of chocolate served with a strawberry dipped in Belgian chocolate

Marmalade bread and butter pudding served hot with vanilla custard

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee served with mints or a biscotti

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £5.10 per person plus VAT at the prevailing rate)

Selection of 2 petit fours (supplement of £2.45 per person plus VAT at the prevailing rate)

Seasons Introduction

Our Seasons menu range has been specially designed to reflect seasonal availability and do, therefore, change with the seasons. The following Spring, Summer, Autumn and Winter menus are only available at the listed price between the dates provided.

We source Kent produce where-ever possible, buying direct from local farmers and butchers to ensure minimal air miles for all our dishes in this range. Where wholesalers are used they have been selected because of their ability to assist us in sourcing Kentish produce. We do not claim to use 100% Kent produce as this would, with seasonal changes, limit the opportunities for our chefs to create interesting dishes, however we endeavour to do our best when-ever possible. Details of our local produce suppliers are provided on the "links" pages of our website.

Fish

The fish is sourced locally and abroad using sustainable fishing techniques, they are committed to supplying sustainable and organic products.

Fruit and vegetables

During the summer months all our salads come fresh from Kent farmers. Our menus are designed to use the most seasonal products sourced as locally as possible.

Poultry

Our poultry is all free range and free to roam, from farms in Norfolk and the south east of England.

Meat

All our meat is hand picked from small farms around the UK, from Kent to Scotland and Somerset.

Cheese

Our cheese supplier is Macknade Fine Foods. They supply the finest cheese from all over Britain, France, Spain and Italy, made by traditional methods.

Coffee, Teas and Herbal Infusions

The products are bought fairly, ethically and are sourced from farms and co-operatives which meet internationally agreed labour standards.

Why not make your wedding a truly seasonal one and match your date with one of these specially designed menus.

Seasons Wedding Breakfast

£45.35 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests

Please choose 1 Starter, 1 Main and 1 Dessert

Spring 20/21 March - 19 June

Starters

Crispy skinned duck breast with cucumber and spring onion salad finished with a hoisen and plum dressing and crispy julienne spring roll pastry

Fresh asparagus salad with a trio of garden beans, red radish served with spring leaves dressed with aged balsamic and topped with shaved parmesan

Mains

Sea bass with a trio of broad bean puree fresh broad beans and roasted broad beans served with asparagus risotto and a light lemon foam

New Season Romney Marsh lamb rack with Jersey Royal and new potato crush with parsley and thyme, served on wilted spinach

Desserts

Rhubarb and apple crumble parfait with forest berries

Chocolate and mint layer cake with a light chocolate sauce

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

Summer 20/21 June - 20 September

Starters

Char-grilled king prawns with mango, avocado and lime fresh summer salad dressed in a light verdi dressing

Pan roasted Halloumi with courgette, fennel and apple, tossed with a hazelnut and balsamic dressing

Mains

Roasted chicken breast with chickpea red onion chilli and watercress mixed with feta topped with a basil crème fraiche dressing

Salmon Verdi with mange taut green beans wilted spinach and fresh rocket topped with parmesan and toasted pine nuts

Desserts

Cherry Clafouti with Chantilly cream and cherry sauce

Summer pudding with berry couli and vanilla ice-cream

Kentish strawberries and cream

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £5.10 per person plus VAT at the prevailing rate)

Selection of 2 petit fours (supplement of £2.45 per person plus VAT at the prevailing rate)

Seasons Wedding Breakfast

£45.35 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests

Please choose 1 Starter, 1 Main and 1 Dessert

Autumn 21 September - 19 December

Starters

Honey glazed salmon and borlotti bean salad with chicory mâche dressed in a avocado chilli sauce

Baked Portobello mushroom, char-grilled butternut and puy lentil salad with a fig and balsamic dressing

Mains

Roasted partridge with parsnips and beetroot served with dauphnoise potatoes and a rich merlot jus

Mussels in a white wine cream sauce, flamed with Pernod and fennel served with fresh linguini pasta

Desserts

Greengage and plum tart with Channel Island cream

Spiced tangerine and white chocolate brûlée with cinnamon shortbread and clotted cream

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

Winter 20/21 December - 19 March

Starters

Smoked mackerel with a trio of beetroot, tapenade, chips and foam served with winter leaves and horseradish potato salad

Caramelised French onion soup with melted gruyere over croutons

Mains

Traditional Norfolk bronze turkey roasted with crisp Maris Piper potatoes, brussel sprouts, toasted almond stuffing, chipolata sausages, finished in a rich turkey jus

Baked salmon en croute with crisp puff pastry, seasonal vegetables, baked potato dauphinoise and a rich beurre blanc sauce

Desserts

Baked Christmas pudding Alaska with chocolate cigarillos and forest berries

Dark Belgian chocolate and rum cheesecake with glazed sugar

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £5.10 per person plus VAT at the prevailing rate)

Selection of 2 petit fours (supplement of £2.45 per person plus VAT at the prevailing rate)

Afternoon Tea Wedding Breakfast

£36.00 per person plus VAT at the prevailing rate

*Price includes staff, all crockery, cutlery and kitchen equipment**

Pricing based on a minimum of 80 adult guests

Give your guests a day to remember, let them enjoy delicious finger sandwiches and sweet treats for that quintessentially English feel to your day.

Please choose 4 finger sandwich/ savoury bites, 3 from something sweet, Scone with clotted cream and strawberry conserve included.

Selection of Finger Sandwiches

Honey glazed ham with cucumber, tomato chutney and rocket
Rare roast beef with horseradish and rocket
Free range egg mayonnaise with cress
Tuna and cucumber
Local Winterdale Shaw Cheddar with pickle
Smoked salmon, cucumber and cream cheese
Pastrami and dill pickles

****Sandwiches served on white or brown with fillings of your choice****

Savoury Bites

Kentish pork pies with piccalilli
Sausage rolls with mango chutney and Chinese five spice
Roast root vegetable crisps
Scotch eggs
Quiche

Something Sweet

Chocolate fudge brownie
Brioche and raspberry cake
Ginger and lemon slice
Lemon and blackcurrant cake
Blueberries and cream pavlova
Victoria sandwich with strawberry jam and cream
Toffee, date and pecan slice
Carrot cake

Quench Your Thirst

A selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

Extra items can be added for a supplement and if there is something not on the menu we will always try to accommodate your tastes and requirements.

Extra items can be added for a supplement of £3.10 per item.

* Price includes stainless steel afternoon tea cake stands; however this is dependent on the number of tables
(2 cake stands per table)

Vintage crockery is also available at a supplement

Bronze BBQ

Evening BBQ Only

£14.60 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 80 adult guests

Please choose 2 from the BBQ (all salads included)

From the BBQ

Kentish beef burgers

Cajun chicken butterflied and marinated with aromatic spices

Cumberland pork sausages

Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto

BBQ marinated pork and pineapple kebabs with sweet roasted red pepper

Pesto chicken burger

From the Buffet

Summer garden green salad with fresh tomato cucumber and salad dressing

Traditional coleslaw of carrot, white cabbage, finely diced onion and rich mayonnaise

Minted new potatoes

Floured baps

Selection of sauces

Desserts can be added for £2.90 per person and a selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee can be added for £1.60 per person, both prices are plus VAT at the prevailing rate.

Silver BBQ

BBQ Wedding Breakfast

£38.55 per person plus VAT at the prevailing rate

BBQ Evening Buffet with no beverages

***£19.35 per person plus VAT at the prevailing rate**

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 80 adult guests

Please choose 3 from the BBQ and 2 Desserts (all salads included)

From the BBQ

Kentish beef burger with shallots and fresh herbs

Cajun chicken butterflied and marinated with aromatic spices finished with a refreshing yogurt dip

Pork, leek and herb sausages with caramelised onions

Chicken skewers with sweet chili sauce and fresh coriander

Salmon and roasted pepper skewers finished with a Pepperonata

Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto

BBQ marinated pork and pineapple kebabs with sweet roasted red pepper

From the Buffet

Summer garden green salad with fresh tomato cucumber and salad dressing

Fresh sliced beef tomato, wild rocket drizzled with a pine nut pesto

Sliced red onion with fresh herbs and a white balsamic vinaigrette

Caesar salad with crunchy ciabatta croutons and shaved parmesan

Traditional coleslaw of carrot, white cabbage, finely diced onion and rich mayonnaise

Minted new potatoes

Selection of sauces

Buffet Desserts

Individual Eton Mess layers of meringue, strawberries, Chantilly cream and drizzled with coulis

Fresh fruit salad

Poached pear and Frangipane tartlet

Cream filled profiteroles

Chocolate brownies served with Channel Island cream

Kentish strawberries and cream (seasonal)

Buffet Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

Gold BBQ

BBQ Wedding Breakfast

£43.90 per person plus VAT at the prevailing rate

BBQ Evening Buffet with no beverages

***£21.95 per person plus VAT at the prevailing rate**

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 80 adult guests

Please choose 4 from the BBQ and 2 Desserts (all salads included)

From the BBQ

Pork ribs with garlic and rosemary BBQ sauce
Coriander and lemon marinated tuna and king prawn skewer
Masala marinated lamb shoulder slow cooked then char-grilled
Rib-eye steaks with Malden sea salt cracked black pepper
Butterflied Southern Cajun chicken fillet served with yogurt and mint
Bamboo skewers of sea bass with lemon and dill
Blackened salmon fillets topped with mirin and soy
Pork cutlets with thyme and sage butter
Skewers of sweet potato yellow peppers with chilli and lime salsa
Chermoula marinated courgette and red onion kebabs with cherry tomatoes
Free range chicken breasts with roasted corn chilli and coriander butter
Lemon thyme and cracked black pepper mushrooms with olive oil
Mediterranean vegetables with pesto and pine nut dressing
Salt and pepper marinated strips of beef on bamboo skewers finished with BBQ sauce

From the Buffet

Caesar salad with crunchy ciabatta croutons shaved parmesan
Moroccan cous cous with chic peas dried apricot and chermoula dressing
Asian slaw with sweet chili dressing and toasted sesame seeds
Mediterranean carrot salad with toasted coriander and cumin
Fresh sliced beef tomato, wild rocket drizzled with pine nut pesto
Sliced red onion with fresh herbs and a white balsamic vinaigrette
Summer garden green salad with fresh tomato cucumber and French dressing
Minted potatoes
Selection of sauces

Buffet Desserts

Baked lemon and berry cheesecake
Tiramisu, layers of heavenly coffee, cream and biscuit served with pouring cream
Individual Eton Mess layers of meringue, strawberries, Chantilly cream and drizzled with coulis
Fresh fruit skewers dipped in Belgian chocolate
Chocolate brownies served with Channel Island cream
Fresh fruit salad drizzled with a vanilla and star anise syrup

Buffet Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

Spit Roast

Spit Roast Wedding Breakfast

£40.00 per person plus VAT at the prevailing rate

Spit Roast Evening Buffet with no beverages

***£22.85 per person plus VAT at the prevailing rate**

Price includes staff, all crockery, cutlery and kitchen equipment

Hog Roast Evening, no salad, dessert or beverages

***£11.95 per person plus VAT at the prevailing rate**

Price includes chef, quality disposables and kitchen equipment

Pricing based on a minimum of 80 adult guests

Please choose 1 from the Spit and 2 Desserts (all salads included)

From the Spit

Whole roasted free range pig and crackling

Leg of lamb with rosemary and garlic

Topside of beef slow roasted with sea salt and cracked black pepper

Leg of pork marinated in sage and thyme served with crackling

Whole free range chicken glazed in rich BBQ marinade

From the Buffet

Summer garden green salad with fresh tomato cucumber and salad dressing

Moroccan cous cous with chic peas dried apricot and chermoula dressing

Fresh sliced beef tomato, wild rocket drizzled with a pine nut pesto

Sliced red onion with fresh herbs and a white balsamic vinaigrette

Caesar salad with crunchy ciabatta croutons and shaved parmesan

Traditional coleslaw of carrot, white cabbage, finely diced onion and rich mayonnaise

Minted new potatoes

Floured baps

Selection of sauces to include; Bramley apple, English mustard and garden mint

Buffet Desserts

Individual Eton Mess layers of meringue with strawberries and cream

Apple and sultana crumble tart with crème Anglaise

Kentish strawberries and cream (seasonal)

Lemon and berry cheesecake with Chantilly cream

Tiramisu slices with pouring cream

Seasonal fruit platter

Buffet Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

Silver Fork Buffet

£40.85 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 80 adult guests

Please choose 3 Mains, 3 Salads/Vegetables and 2 Desserts

Mains

Deboned whole roasted chicken marinated in BBQ sauce and rosemary
Fresh baked salmon with rocket and lemon
Hot grilled Thai chicken with ginger, mint and coriander
Chestnut mushroom risotto cakes with a chive and crème fraîche dressing
Pan roasted fillet of chicken with garlic and thyme
Al torcchio pasta bound in a sundried tomato and basil pesto with slow baked cherry tomatoes and shaved parmesan
Warm cheese tarts with Jazz apple, walnut and celery salad with chicory
Seared chicken topped with pine nuts crisp prosciutto with a tomato relish
Baked gammon ham
Sechuan chicken breasts
Sauté spinach and potato cakes with a herb and spring onion salsa

Sides

Country house coleslaw with fennel and lemon
Italian salad of vine ripened tomatoes, basil and mozzarella with balsamic vinegar and olive oil
Fusillioni pasta, sun dried tomato and basil pesto with slow baked cherry tomatoes and shaved parmesan
Caesar salad with crunchy croutons
Lemon and coriander cous cous
Charlotte new potato and spring onion salad with chives and sour cream
Seasonal mixed herbs and green leaf garden salad with an indulgent French dressing
Roasted Mediterranean vegetables with basil and Parmesan
Jacket potatoes
Aromatic rice
Asian noodles
New potatoes with mint butter

Selection of mixed breads to include; foccacia, ciabatta and sesame rolls

Buffet Desserts

Summer pudding with fresh berries and mascarpone cream
Individual Eton mess layers of meringue, strawberries, Chantilly cream and drizzled with coulis
Tiramisu slices with pouring cream
Ruby orange and ganache torte
Seasonal individual fruit platter

Buffet Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £5.10 per person plus VAT at the prevailing rate)

Selection of 2 petit fours (supplement of £2.45 per person plus VAT at the prevailing rate)

Gold Fork Buffet

£45.85 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 80 adult guests

Please choose 4 Mains, 3 Salads/Vegetables and 3 Desserts

Mains

Grilled salmon and tiger prawn skewers with lemon confit
Parma ham wrapped chicken filled with buffalo mozzarella and sun dried tomato served with a pesto sauce
Kentish rare roast beef sliced with horseradish dressing
Sesame glazed chicken
Teriyaki glazed salmon
King prawn and cod skewers
Slow roasted tomato tortellini salad with aged parmesan and crisp prosciutto
Pesto marinated Alkham Valley lamb cutlets
Poached salmon in a herbed cream sauce
Glazed chicken breast carved into thick slices and served with a roast chicken jus
King prawns served in their shell
Duck with Chorizo and butter beans finished with a sherry and saffron dressing

Sides

Rosemary and thyme char grilled Mediterranean vegetable skewers
Honey and maple glazed seasonal vegetables
Moroccan fruity cous cous
Spanish potato salad with Chorizo and butter beans
Crispy bacon Caesar salad with crunchy crouton and Parmesan cheese
Cauliflower and broccoli with crème fraîche and ciabatta crumble
Watercress and plum tomato salad
Steamed baby potatoes tossed with a grilled chilli and lime mayonnaise dressing
Jacket potatoes
Aromatic rice
Asian noodles
Lemon grass and lime leaf rice salad
New potatoes with mint butter
Sweet pineapple rice

Selection of mixed breads to include ciabatta and sesame rolls

Buffet Desserts

Hot apple and blackberry crumble with Devonshire custard
Sticky toffee pudding with a caramel sauce and pouring cream
Strawberry and black pepper mousse
Lemon meringue pie served with pouring cream
Dark Belgian chocolate fondant served hot with vanilla sauce
Marmalade bread and butter pudding served hot with vanilla custard
Chocolate sensations, duo of chocolate and raspberry

Buffet Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £5.10 per person plus VAT at the prevailing rate)

Selection of 2 petit fours (supplement of £2.45 per person plus VAT at the prevailing rate)

Silver Bowl Food

£12.45 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests (Evening Only)

For a stylish evening menu why not try our delicious bowl food. All of the following suggestions are served in individual china bowls that are designed to fit neatly into the palm of your hand and be eaten while standing up. Our service staff circulate with trays allowing guests to help themselves to dishes of their choice.

Bowl food is the perfect alternative to an evening buffet allowing you to create a tasty and trendy menu that your guests can enjoy in the midst of your party.

Please choose 3 dishes. Extra bowls are £3.15 per person plus VAT at the prevailing rate

Cold

Singapore noodles with king prawns and Asian leaf
Roasted vegetable cous cous bound in a basil pesto dressing
Greek salad with feta cheese, Kalamata olives, cucumber, and tomato finished with a light oregano and olive oil dressing
Pesto chicken, farfalle pasta with parmesan and olive oil
Tomato and Mozzarella salad with cracked black pepper and sea salt topped with toasted pine nuts
Seared chicken Caesar salad with shaved Parmesan, crunchy cos lettuce bound in a rich creamy dressing
Italian three bean salad with a spicy chipotle dressing

Hot

Traditional shepherds pie, gratinated with Winterdale Shaw cheddar cheese
Cumberland sausages with creamy mustard mash and roasted red onions
Italian Penne pasta with mini mince balls in a rich tomato sauce
Market fresh fish pie topped with cheesy mash and fresh herbs
Red Thai vegetable curry on a bed of aromatic Jasmine rice
Pad Thai chicken noodles with cashew nuts and Asian leaf
Chilli con carne served with pilau rice, topped with sour cream and fresh herbs

Dessert

Vanilla panna cotta topped with a forest berry compote
Individual Eton Mess layers of meringue, strawberries, Chantilly cream and drizzled with coulis
Creamy rice pudding with tangy stewed rhubarb
Tiramisu slice, layers of sponge, coffee cream topped with shavings of chocolate
Double chocolate brownies drizzled with chocolate
Apple and sultana crumble tarts served with crème anglaise
Chocolate profiteroles

Gold Bowl Food

£16.55 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests (Evening Only)

For a stylish evening menu why not try our delicious bowl food. All of the following suggestions are served in individual china bowls that are designed to fit neatly into the palm of your hand and be eaten while standing up. Our service staff circulate with trays allowing guests to help themselves to dishes of their choice.

Bowl food is the perfect alternative to an evening buffet allowing you to create a tasty and trendy menu that your guests can enjoy in the midst of your party.

Please choose 3 dishes. Extra bowls are £4.45 per person plus VAT at the prevailing rate

Cold

Rare roast beef on a watercress and spinach salad finished in a light horseradish cream

Marinated king prawns on fregoula pasta and giant cous cous tossed in a rich tomato tapenade

Spanish butterbean and slow cooked duck with a sherry and saffron dressing

Seared tuna nicoise salad with new potatoes, green beans tomato and nicoise olives

Tiger prawn and avocado cocktail with cherry tomatoes and a marie rose sauce

Roasted butternut squash with coriander, lime and chilli topped with fresh rocket

Sesame and soya marinated chicken with spring onion and cashew nut rice salad

Hot

Oven roasted loin of lamb with crushed new potatoes and spinach

Pan fried scallops with fennel and wilted rocket served on orzo pasta

Italian chorizo sausages with Cannellini beans, mountain green lentils finished with a lightly smoked paprika tomato dressing

Seared fillet of beef with champ mash potatoes topped with a calvados and red wine jus

Herb crusted roast salmon fillet served with sliced new potatoes, green beans and pesto sauce

Malaysian vegetable Laksa served on aromatic jasmine rice and bound in a rich coconut and lime leaf sauce

Seared rare loin of venison served with roasted beetroot, parsnips topped with game chips and a port wine jus

Dessert

Coffee and cinnamon soufflé

Summer pudding with Channel Island cream

Mascarpone and vanilla cheesecake topped with wild forest fruits

Chocolate fondant served with raspberry infused Devonshire clotted cream

Sticky toffee pudding, caramel sauce and pouring cream

Glazed peaches with honey Mascarpone and butterscotch sauce

Chocolate bread and butter pudding and pouring cream

Bronze Evening Food

£4.15 – £12.95 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment (as required)

Pricing based on a minimum of 80 adult guests (Evening Only)

Cheese Raclette **£12.95**

To include:

Parma ham

Chorizo

Gherkins

Mixed pitted olives

Sun blushed tomatoes

Baby new potatoes

Selection of local chutneys and artisan breads

Cheese Buffet **£6.10**

A fine selection of international or local cheeses, artisan crackers and breads served with celery, grapes and chutney

Pâtés and Bread **£5.65**

A selection of slow cooked infused pâtés, chutneys or relishes and artisan breads to include; black olive, green olive, pumpkin seed, ciabatta, sun blushed tomato and rosemary.

Fresh Fruit Platter **£5.65**

A selection of fresh seasonal fruits and berries

Light Bites **£4.15**

A selection of crudités, dips, nuts and kettle chips

Great British Favourites

Scampi and Chips **£4.15**

Succulent pieces of scampi lightly coated in breadcrumbs served in cones with golden chunky chips

Fish 'n' Chips **£4.45**

Delicate prime fillet of fish served in cones with golden chunky chips

Bacon Butties **£4.35**

Slices of applewood smoked bacon inside soft floured baps served on platters

Hot Dogs **£4.15**

Bratwurst sausages in long soft white buns served on platters with a selection of sauces

Pulled Pork Buns **£4.70**

Slow roasted pulled pork and stuffing served in brioche buns with apple sauce
Add slaws, toppings and crackling for a supplement

***Chip Cones** **£2.80**

Golden chunky chips served in cones with a selection of sauces

**Only available as an additional evening offering*

Silver Finger Buffet

£12.70 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests (Evening Only)

Please choose 6 Buffet Items

Cold

Ciabatta topped with basil pesto chicken and rocket
Roast chicken drumsticks with Cajun spice
Assorted breads and olives
Cocktail sausages on sticks
Mini pizzas topped with tomato and rocket
Baby sausages wrapped in bacon
Cheese and broccoli flan
Selection of vegetable and potato crisps
Rolled pastrami and dill pickles with creamed horseradish
Seasonal vegetable spring rolls

Hot

Lightly spiced potato wedges with a refreshing herb and garlic dip
Baby sausages cooked in honey and wholegrain mustard
Vegetable samosa with cucumber raita
Chicken mini fillets with rosemary and thyme
Baby pork and leek sausages wrapped in bacon
Breaded scampi served with lemon and tartar sauce
Crispy chicken goujons with a spicy salsa dip
Lamb koftas on skewers
Spicy chicken samosa with dipping sauce
Basil pesto vegetable wraps
Seasonal vegetable quiche

Finger desserts can be added for £2.90 per person and a selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee can be added for £1.60 per person, both prices are plus VAT at the prevailing rate.

Gold Finger Buffet

£18.95 per person plus VAT at the prevailing rate

Price includes staff, all crockery, cutlery and kitchen equipment

Pricing based on a minimum of 60 adult guests (Evening Only)

Please choose 6 Buffet Items and 2 Desserts

Cold

Pan seared king prawns with roasted salmon skewers with chili and coriander sauce

Sichuan roast loin of beef with miso and soy

Grilled chicken skewers with lemon and chive mayonnaise

Sicilian king prawns on skewers with preserved lemon

Moroccan lamb and roasted pepper skewers with mint dressing

Blackened miso salmon with ginger and wasabi and crisp coriander rice cake

Chilli chicken and enoki mushroom spring rolls

Leek and gorgonzola tartlets

Manchego cheese and asparagus flan with caramelised borettani onion relish

Duck spring rolls with hoisen sauce

Hot

Kentish beef burgers served with a spicy tomato sauce

Goujons of Whitstable sole served with hand cut chips and lemon mayonnaise

Chicken teriyaki wrapped in wonton skins

King prawns in filo pastry with a sweet chilli sauce

Chicken satay served with peanut sauce topped with roasted cashew nuts

Cocktail meatballs served in a tomato sauce

King prawn brochettes with garlic butter and fresh herbs

Individual mini cottage pies topped with mashed potatoes

Bruschetta style provencal of vegetables

Goats' cheese croustades with chilli

Hot salmon tartlets with dill and melting cheese

Beef and black bean skewers with sweet red peppers

King prawns and pineapple with sweet chilli sauce

Desserts

Selection of fresh seasonal and tropical fruits, dipped in melted chocolate and served on wooden skewers

Individual lemon drizzle cake

Double chocolate brownies

Apple and sultana crumble tarts

Coffee or chocolate éclairs

Poached pear and frangipane tartlets

Glazed fruit tartlets with crème patisserie

A selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee can be added for £1.60 per person plus VAT at the prevailing rate.

Terms and Conditions

Terms and Conditions (October 2018) - please note that from this date the details below replace any previous versions of 'Terms and Conditions'

The food prices enclosed are altered periodically. Once confirmed in writing, the Net quoted prices will be maintained.

- **All prices are plus VAT at the prevailing rate at time of payment**
- Kitchen staff, waiting staff, kitchen equipment, crockery and cutlery is **included** in the price. Tablecloths and napkins are not included unless otherwise stated.
- To ensure that the catering is confirmed, a **non-refundable deposit of £750 plus VAT** is required. By payment of this deposit you are accepting our terms and conditions. The balance is payable 6 calendar weeks prior to the function. In the event of a cancellation the deposit will be held for 12 calendar months from the date of the function and may be used against a similar booking made within that time.
- **You are required to amend, sign and return a copy of the quote and terms and conditions**, this forms a contract between you and Scott Anderson Ltd, so please make sure the information is correct as our staff will use a copy of this as a work sheet on the day. NB. it is particularly important that you check and confirm your timings as it is difficult to speed up or slow down the cooking process by more than half an hour when catering for large numbers.
- Final confirmed details and numbers are required by the due date on your quote, after that date we do not accept a reduction in the number of guests, but you may increase up until two weeks beforehand when any extras should be paid for. Non-arrivals will be charged for.
- All functions are catered for individually. Vegetarian and special diets are catered for on request, numbers to be advised at least four weeks before the event.
- Pricing policy for children is 0-5 years old are complimentary and 6-12 years old are half price. Children's menu available on request.
- Scott Anderson Ltd must provide a minimum of two food offerings which will include a wedding breakfast from our menus alongside canapés/fairground treats or evening food.
- You are required to cater for every individual attending the day.
- As a company we are 'allergy aware', however, certain items are bought in and we cannot therefore guarantee all products to be nut free. If any guests have specific food allergies, please advise us **before the event** in order that we may take the necessary action.
- For your guests' comfort we recommend seating 10 to our 5' 6" round tables.
- Any item that is provided or is on hire for the function that is lost or broken by the client or their guests will be charged for at the full replacement cost.
- Scott Anderson Ltd does not accept liability for any loss, damage to the clients, or their property.
- Any event that runs over the estimated times as stated on the quote or runs late will incur an extra staff charge.
- Scott Anderson Ltd carry full Public and Employers Liability Insurance.
- Force Majeure – Scott Anderson Ltd shall be relieved from liability under this contract if and to the extent that it shall be unable to carry out all or any of its obligations hereunder owing to wars, strikes, lockouts, Government controls or restrictions, non-availability of any goods or services or any other cause beyond the Supplier's control.
- If at any time you wish to discuss any aspect of your event, please call on 0845 116 2433 /01795 539 566 or 07826 047 487 during office hours of 9am to 5pm Monday to Friday.