

OADST.

WEDDINGS

Wedding Menu





An unforgettable dining experience

Scott Anderson are delighted to be a part of your special day at Oad Street. Utilising the freshest and finest ingredients that are locally sourced, our menus are brought to life by a superb team of chefs, expert event managers and friendly waiters. You can relax knowing that you can rely on our attentive team to deliver your dream wedding leaving you and your guests with wonderful lasting memories. Indulge in canapés during your drinks reception, get your guests chatting over a sharing wedding breakfast and keep them refreshed in the evening with our freshly made pizza, delicious crêpes or a mouth-watering BBQ; the options are endless!

Following your booking, you will be invited to a tasting experience with us which provides a 'dress rehearsal' for your special day. During your tasting you will sample your chosen menu and we will talk you through every aspect of your wedding day to ensure nothing has been overlooked.

As you peruse through our brochure you will discover menus which capture your imagination and tempt your taste buds. Should you not find what you are looking for please do get in touch to discuss your specific requirements.



Included in Your Special Day

- ♥ Complimentary menu tasting for two
- ♥ Event Manager to coordinate your wedding catering before and on the day
- ♥ Chefs, kitchen porter and a uniformed front of house team
- ♥ Kitchen equipment
- ♥ Stylish platters and trays for canapé service
- ♥ Elegant crockery and cutlery
- ♥ Vegetarian, vegan, gluten free and other dietary requirements are catered for separately

All prices include VAT at the current rate of 20%

V - Vegetarian Ve - Vegan (S) - Supplement per guest



Creative Canapés



Savoury Canapés

Pricing based on a minimum of 60 adult guests

Please choose any 5

COLD

Marinated tiger prawns served with an avocado and coriander dip
Mini blinis topped with smoked salmon, dill and caviar
Smooth chicken liver parfait on toasted brioche with sweet caramelised onion
Baby mozzarella, Kalamata olive and semi dried cherry tomato skewers with pesto V
Chicken and pistachio roulade, toasted brioche with caramelised apricots
Fennel poached prawns with Marie Rose sauce and crisp cucumber and paprika
Toasted bagel crisps with oak smoked salmon, herb cream cheese and caviar (S)
Feta, olive and plum tomato on toasted garlic croutes V
Smoked mackerel fillet with horseradish and dill cream
Courgette and halloumi fritters with Greek yoghurt V
Vine tomato and shallot bruschetta with fresh basil Ve
Puff pastry pizza wheels with roasted red pepper and fresh basil compote V
Peppered goats' cheese croustade with tomato and mild green chilli chutney V
Baked sweet potato served with a coconut cream and lime dressing, fresh coriander Ve
Mini Moroccan vegetable skewers with chickpea and lemon puree (S) Ve
Vine leaves with yoghurt tzatziki and fresh mint Ve
Oriental duck finished with crisp spring onion, cucumber and oyster sauce (S)
Honey and rosemary roasted black fig and camembert skewers (S) V
Poached king prawn and marinated avocado sushi roll with light soy sauce (S)
Red pepper and zucchini scones with olive tapenade and mascarpone cream V
Marinated seared tuna served in Japanese spoons with mirin and sesame seeds (S)
Thai spiced fresh crab salad on fried sesame bread and baby coriander (S)
Red pepper and cheese scone with a beetroot tapenade Ve



HOT

Fried parmesan and parsley risotto balls with basil pesto V

Chipolata sausages served with a caramelised red onion and grain mustard dip

Chicken satay skewers topped with roasted peanuts

Classic macaroni parmesan cheese bites with smoked bacon mayonnaise

Soy and honey marinated beef skewers with sweet red peppers (S)

Carrot and red onion bhaji with mint raita Ve

Mini spiced Moroccan lamb koftas with cucumber yoghurt and coriander (S)

Spiced chicken fillet goujons with guacamole and coriander

Mini baked potato filled with oak smoked salmon, cream cheese and chives (S)

Deep fried goats' curd with almonds, red onion and cranberry jam V

Crisp balls of slow cooked lamb shoulder with minted crème fraîche (S)

Basil and mozzarella arancini with a roast tomato and herb sauce Ve

Minced pork and rice noodle balls with Asian flavours and sweet chilli dipping sauce

Deep-fried chicken balls flavoured with oriental spices, accompanied by a plum dip

Baked new potatoes with roasted pancetta, parmesan and parsley

Salmon cakes with herb mayonnaise

Mini Yorkshire puddings with roast beef and horseradish cream, baby watercress (S)

Baby cod goujons and chips served in cones with caper mayonnaise (S)

Fresh spinach and marinated feta cheese samosa with Greek yoghurt V

Traditional mini shepherds' pie topped with buttery mashed potato (S)

Skewers of balsamic chicken & sweet Mediterranean peppers served with tomato & basil parmesan pesto (S)

Wild mushroom falafel bon bon with a spiced aubergine dip Ve



Sweet Canapés

Pricing based on a minimum of 60 adult guests

Please choose any 5

Mini terracotta pot of Bramley apple, golden raisin compote topped with buttery crumble and viola flowers

Double chocolate brownie with salted caramel sauce

Strawberries dipped in chocolate Ve

Mini Kilner jars of fresh raspberry Eton mess

Lemon meringue pies

Bramley apple crumble served with viola flowers Ve

Mini pavlova with raspberries and dark chocolate ganache

Strawberries dipped in chocolate and drizzled with white chocolate

Baby fruit tarts with crème patisserie and seasonal fruits

Fresh fruit kebabs with mango coulis and whipped vanilla cream

Mini Victoria sponges with raspberry jam

Assorted macarons

Mini fruit kebabs with passion fruit Ve

Caramelised apple tartlets with vanilla and apple compote

Kentish strawberries with marshmallows, drizzled in milk and white chocolate on a skewer

Scone with clotted cream and strawberry jam

Sweet canapés can be chosen alongside savoury canapés



Canapé and Drink Pairing

Dare to pair... (S)*

- 🍷 Slider burgers and Kentish ale
- 🍷 Mini shepherds' pie and Guinness
- 🍷 Steak and ale canapie and Guinness
- 🍷 Fish 'n' chips and lager
- 🍷 Strawberries dipped in chocolate and Prosecco

- 🍷 Cheese toasties and tomato velouté
- 🍷 Mac 'n' cheese and lager
- 🍷 Eton mess and Pimm's No.1
- 🍷 Noisette beignet and hot chocolate
- 🍷 Jam beignet and Pimm's No.1



Cocktail Lollies

Why not have delicious boozy ice lollies*

- 🍷 Gin & Tonic
- 🍷 Passion Fruit Martini
- 🍷 Strawberry Daiquiri

or choose your own favourite cocktail!



*to be enjoyed alongside a minimum of 3 canapés

Wedding Breakfast



Traditional Wedding Breakfast

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.

A selection of warm bread rolls served with unsalted butter

SUMPTUOUS STARTERS

Charentais melon and cured ham with fresh roquette, cherry tomatoes and a honey grain mustard dressing

Slow roasted plum tomato and basil soup with ciabatta croutons Ve

Whipped goats' cheese with asparagus tips, radish and beetroot puree, parsley oil and crisp ciabatta (S) V

Chicken, pistachio and apricot roulade served warm, seasonal salad leaves and a crisp pancetta sherry shallot dressing

Gravadlax of salmon with celeriac remoulade, pickled cucumber, white radish and pea shoots

Italian vine tomato and buffalo mozzarella puff pastry stack with a basil pesto and roquette V

Seared king scallops, cauliflower puree, black pudding and apple (S)

Fennel poached king prawns dressed in fresh lemon and dill, lightly spiced mango relish and fresh seasonal leaf (S)

Smoked salmon, cream cheese and herb roulade, baby gem, sweet pickled cucumber and lemon compote (S)

Pesto marinated chicken fillets served on a salad of fresh plum tomato and buffalo mozzarella, balsamic glaze

Fine Scottish smoked salmon, avocado and herb timbale, tomato salsa and roquette leaf (S)

Crisp puff pastry topped with asparagus and caramelised red onion, aged parmesan and micro herbs V

Char-grilled vegetable stack with sweet peppers, aubergine, courgette and plum tomato and basil pesto Ve

Creamed chicken and baby vegetable velouté topped with crisp ciabatta and pancetta lardons

Classic lobster bisque, creamed lobster with hints of fennel and Pernod (S)

Marinated red Thai chicken skewers with Nam Jim dipping sauce, Asian salad and coriander rice (S)

Port wine infused chicken liver parfait with caramelised onion confit, crisp breads and baby leaves

Peppered smoked mackerel fillets with a salad of new potato, capers and shallot, light mustard cream dressing

Roast harissa spiced cauliflower with coriander hummus and dukkah dip Ve



MOUThWATERING MAINS

Pancetta wrapped breast of chicken with herbed creamed potatoes, savoy cabbage and bacon, white wine cream
Root vegetable and green lentil shepherd's pie topped with parsnip and rosemary mash, served with seasonal vegetables Ve
Rolled loin of pork with celeriac mashed potato, caramelised Bramley apple puree, fine beans and a cranberry and red wine sauce
Honey mustard glazed chicken breast, wild rice and spinach timbale finished with a light tarragon cream sauce
Roasted rump of English lamb with charred courgette, baby carrots, pearl onions and lamb jus (S)
Wild mushroom and spinach risotto topped with roquette salad, shaved parmesan and olive oil V
Braised Kentish beef ragu with pearl onions, topped with crisp puff pastry, served with creamed potato and braised carrots
Chickpea, tomato, and feta ragout served with rosemary and smoked salt roasted new potatoes Ve
Kentish pork sausages with honey and wholegrain mustard mashed potatoes, caramelised red onions and red wine sauce
Fillet of Kentish beef with roasted potatoes, baby carrots and mustard cream finished with an enriched Merlot jus (S)
Aubergine and courgette moussaka baked in a rich slow roasted tomato sauce topped with mature cheddar cheese, potato wedges V
Pan seared king scallops with cauliflower purée, black pudding and a parmesan velouté finished with lobster oil (S)
Salmon and crab cake served on ribbon vegetables, new potatoes and a herb butter sauce
Carved rack of English lamb with dauphinois potatoes, fine beans, fennel and a minted red wine jus (S)
Hot roasted salmon Niçoise with a new potato, sun blushed tomato and Kalamata olive crush, green beans and a light mustard and basil dressing
Mediterranean char-grilled vegetable stack with slow roast tomato basil sauce, haricot beans and roquette leaves Ve
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, tomato and shallot salsa V
Baked vegetable strudel with basil and parmesan pesto cream wrapped in filo pastry with steamed new potatoes V
Southern Kent belly of pork with apple and sage butter served with herbed crushed new potatoes, parsnip chips and a cranberry and port jus (S)

Children's Menu

*Children can have our menu below or smaller portions of the adult menu.
We charge 6-12 year olds half the adult menu price and 0-5 year olds are free.*

STARTER Warm garlic bread with a herb dip
MAIN Chicken goujons and chips
Vegan goujons and chips Ve
DESSERT Double chocolate brownie with vanilla cream



DELECTABLE DESSERTS

Slow roasted rhubarb and Bramley apple crumble with vanilla crème anglaise and viola flowers

Dark chocolate and salted caramel delice with white chocolate sauce and praline ice cream

Coconut cream panna cotta with roasted pineapple, honey and lime syrup and cinnamon crumb (S) Ve

Sticky toffee pudding with salted caramel sauce and double cream, praline crumb

Vanilla bean and raspberry crème brûlée with buttery shortbread and fresh berry compote (S)

Dark chocolate fondant served hot with vanilla anglaise and hazelnut tuile

Eton mess, layers of meringue, fresh strawberries and vanilla cream finished with berry purée

Warm double chocolate brownie, whipped praline cream, fresh raspberries and pistachio nuts

Glazed lemon tart, meringue kisses, mango coulis and pistachio crumb (S)

Treacle tart with butterscotch sauce and lemon mascarpone cream (S)

White chocolate and vanilla cheesecake, lemon curd, fresh raspberries and crisp meringue (S)

Kentish strawberries with pouring and vanilla whipped double cream (seasonal)

Seasonal chilled fruits with vanilla syrup and biscotti crumb Ve

Classic profiteroles filled with Chantilly cream and finished with warm dark chocolate sauce and double cream

Sweet trio of dark chocolate brownie with pistachio, raspberry Eton mess and a citrus lemon posset (S)

Afternoon tea trio of sultana scone with clotted cream and strawberry jam, macaron with lemon curd and a white chocolate crème brûlée with shortbread (S)

Cinnamon poached pear and oat crumble served with vanilla yoghurt Ve

BEVERAGES

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



A little something extra

PRE STARTERS

Pea soup with a parmesan crisp

Butternut squash and saffron velouté

Tomato consommé

CLEANSER COURSE

Blackberry, lemon,
champagne or apple sorbet

PRE DESSERTS

Lemon syllabub with popping candy

Crème brûlée with blackberries

Panna cotta with glazed oranges

CHEESE BOARDS

A fine selection of international or local cheese,
artisan crackers, celery, grapes and chutney

PETIT FOURS

A selection of miniature sweet
treats served at the end of the meal

Available on all Wedding Breakfast options at a supplement

Sharing Wedding Breakfast

Our sensational sharing meal is guaranteed to break the ice and get your guests chatting!

Pricing based on a minimum of 60 adult guests

Please choose 1 starter, 1 main and 5 desserts.

STARTER PLATTERS

Mezze platter: Bresaola, Parma ham, chorizo, pitted olives, toasted ciabatta, rocket and sun blush tomatoes

Fish platter: Tempura squid, chilli and garlic king prawns, smoked mackerel pâté with toasted ciabatta and aioli

Turkish platter: Griddled halloumi, falafels, feta and spinach filo parcels, lamb koftas with a mint and yoghurt dressing and flatbreads with hummus

Spanish tapas platter: Tomato and garlic bruschetta, ham and chorizo croquettes, selection of Spanish cured meats and a tortilla with spring onion and tomato salsa

CARVING BOARD MAINS

Pulled pork with roasted Mediterranean vegetables, spiced potato wedges, tomato salsa, sour cream, guacamole and tortilla wraps

Slow whole roasted shoulder of lamb with a whiskey and honey glaze served with Moroccan cous cous, feta and spinach filo parcels and bowls of yoghurt and mint dressing (S)

Whole roasted lemon and thyme free range chicken with roast Maris Piper potatoes, sage and onion stuffing, cauliflower cheese, buttered savoy cabbage and a chicken and thyme jus

Roasted fillet of beef with thyme and garlic served on chopping boards in the middle of the table with boulangère potatoes and glazed vegetables finished with a red wine jus (S)

DESSERT PLATTERS OR FOR A SUPPLEMENT WE CAN CREATE A DESSERT BAR

Chocolate and caramel tart with nut brittle

Earl Grey tea mousse

Honeycomb cheesecake with popping candy

Assorted macarons

Chocolate brownie with salted caramel

Cox's apple syllabub

Vanilla panna cotta with blueberry compote and mango jelly

Eton mess

Elderflower jelly with fresh berries and rhubarb crumble

Jam beignet

Lemon and raspberry posset

Banoffee pot

Seasonal fruit tartlets with yuzu pearls

Mini Victoria sponge

BEVERAGES

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



Evening Food



Grazing Table

Pricing based on a minimum of 60 adult guests

Please choose 1 of the below or have our chefs expertly curate a bespoke table for you on your special day.

CHARCUTERIE

Cured meats, cheese of your choice, warm artisan breads, grassini breadsticks, gourmet crackers, pitted olives, tapenade, wholesome dips, nuts and dried fruit as well as a beautiful selection of fresh herbs and greenery

CHEESE

International or local cheese, gourmet crackers and breads, cheese straws, celery, grapes, dried fruit and local chutneys as well as a beautiful selection of fresh herbs and greenery

PÂTÉ

Pâté, local chutneys or relishes, warm artisan breads to include; black olive, green olive, pumpkin seed, ciabatta, sun blush tomato and rosemary as well as a beautiful selection of fresh herbs and greenery

FINISH YOUR GRAZING TABLE WITH A DESSERT SECTION (S)

A striking array of handcrafted miniature dessert pots, tarts, macarons, brownies, cakes, fresh fruit, chocolate pops and a sprinkling of colourful edible flowers!



Our grazing tables all come complete with platters, boards, wooden crates and props to add interest and height which creates a wow factor for you and your guests. The styling can be tailored to fit with your special day.

If you would like us to create something even more spectacular we can work with your florist so that you can have bespoke floral and foliage arrangements made for your grazing table, these can be created to compliment the theme, colour and look of your day.





Pizza Paddles

Artisan pizza served around to your guests fresh and hot!

Pricing based on a minimum of 80 adult guests

Please choose any 3

CLASSICS

- 🍷 Mozzarella, plum tomato sauce, basil V
- 🍷 Pepperoni, mozzarella, plum tomato sauce, basil
- 🍷 Italian ham, mushrooms, olives, mozzarella, plum tomato sauce, oregano

OUR OWN

- 🍷 Spicy tomato topping, mozzarella, pepperoni, jalapeños and chilli spices
- 🍷 Tomato, mozzarella, red onion and balsamic glaze V
- 🍷 Pulled pork with pork seasoning
- 🍷 Goats' cheese, butternut squash, fig, pine nuts, garlic, caramelised onion, balsamic, rocket V
- 🍷 Red onion, feta, olives and balsamic glaze V
- 🍷 Spicy tomato topping, mozzarella, jalapeños and chili spices
- 🍷 Blue cheese, rocket and balsamic glaze V
- 🍷 Artichokes, basil, mushroom and olives V
- 🍷 Pulled chicken mixed with BBQ sauce

FLATBREADS

- 🍷 Garlic and rosemary
- 🍷 Mozzarella and caramelised onion



Extra Toppings

MEAT AND SEAFOOD

Pepperoni / King prawns / Piri piri chicken / Pulled pork / Sausage / Italian ham / Salami

VEGETARIAN

Goats' cheese / Mozzarella / Artichoke / Kalamata olives / Pineapple / Anchovies / Cherry tomatoes / Sweetcorn / Red onion / Peppers / Mushrooms



Crêpe Stand & Topping Table

Freshly prepared crêpes served with savoury or sweet ingredients with a topping table so your guests can choose different combinations for their crêpes.

Pricing based on a minimum of 100 adult guests

SWEET

Nutella
Belgian dark chocolate buttons
Strawberries
Banana
Lemon
Chantilly cream

SAVOURY

Smoked ham and Gruyere cheese
Cheese and chorizo
Streaky bacon and maple syrup

TOPPING TABLE

Chocolate sauce
Salted caramel sauce
Strawberry sauce
Maple syrup
Vanilla sugar
Cinnamon sugar
Chopped nuts



Finger Buffet

Pricing based on a minimum of 60 adult guests

Please choose 6 buffet items and 2 desserts

COLD

Grilled chicken skewers with lemon and chive aioli
Sicilian king prawns on skewers with preserved lemon (S)
Assorted breads and olives Ve
Blackened miso salmon with ginger and wasabi (S)
Ciabatta topped with basil pesto chicken and rocket
Roast chicken drumsticks with Cajun and BBQ spice
Mature cheddar cheese and broccoli flan V
Baby sausages wrapped in smoked bacon
Selection of vegetable and potato crisps with hummus dip Ve
Leek and Kentish blue cheese tartlets V
Seasonal vegetable spring rolls with sweet chilli sauce V
Roasted pepper and plum tomato bruschetta with basil pureé Ve

HOT

Mini beef burgers served with plum tomato and baby gem leaf
Mini pizzas topped with baby vine tomatoes and roquette V
Lightly spiced potato wedges with a herb and garlic dip Ve
Baby pork and leek sausages wrapped in smoked bacon
Duck spring rolls with hoisin sauce
Crisp vegetable samosa with cucumber riata V
Beef and black bean skewers with sweet red peppers and soy (S)
Goujons of sole served with hand cut chips
Spiced lamb koftas on skewers with Greek yoghurt (S)
Hot salmon tartlets with dill and melting cheese (S)
Crispy chicken goujons with a spicy salsa
Chicken satay served with peanut sauce topped with roasted cashew nuts
Goats' cheese croustade with green chilli and paprika V
Falafel bon bon with a spiced aubergine dip Ve



DESSERTS

Salted caramel banoffee bites
Fresh fruit and marshmallow skewers drizzled with chocolate
Kilner jars of raspberry Eton mess with crisp meringue and berry coulis
Elderflower and prosecco jelly with spring flowers Ve
Double chocolate brownie with salted caramel
Bramley apple and sultana crumble served with viola flowers
Individual lemon drizzle cake with orange coulis
Chocolate dipped profiteroles filled with Chantilly cream
Mango and strawberry tartlets with crème patisserie (S)
Blackcurrant and lemon cake with vanilla mascarpone cream
Vanilla crème brûlée with lemon shortbread (S)
Raspberry and pistachio meringues
Strawberry and shortbread jars
Caramel apple tartlets










Cheese Raclette

Alpine cheese melted on the wheel and scraped over your choice of accompaniments.

Pricing based on a minimum of 80 adult guests

TO INCLUDE:

-  Parma ham
-  Salami
-  Cornichons
-  Pickled onions
-  Sun blushed tomatoes
-  Baby new potatoes
-  Artisan breads



Evening Platters

Pricing based on a minimum of 80 adult guests

Please choose 2 of the following evening offerings which are served around to your guests.

Pulled Pork Bun and French Fries

Slow roasted pulled pork and stuffing served in a brioche bun with apple sauce and French fries

*add slaws, toppings and crackling for a supplement

Burger and French Fries

Kentish burger with Monterey Jack cheese, streaky bacon, salad and tomato relish, served in a brioche bun with seasoned French fries

*alternative vegan fillings available on request

Chicken Kebabs and Cheesy Chips

Cubes of marinated chicken with salad and tzatziki in a pitta pocket served with golden chips and melted grated cheese

Halloumi Kebabs and Chips

Griddled halloumi with salad and tzatziki in a pitta pocket served with golden chips V

Nachos

Lightly salted tortilla chips topped with melted cheese, tomato salsa, guacamole, sour cream and jalapenos V

Wings

BBQ chicken wings marinated in sweet hickory sauce and maple syrup

Grilled Cheese Sandwich

Classic grilled sandwich on white bread with melting Monterey Jack cheese V

*alternative vegan fillings available on request

Fish and Chips

Delicate prime fillet of fish lightly coated in breadcrumbs served in a cone with hand cut chunky chips

Bacon Rolls

Slices of Applewood smoked bacon inside a soft floured bap

Portobello Mushroom Burger and Fries

Marinated in garlic, thyme and rosemary served with crisp gem lettuce, sliced beef tomatoes and French fries Ve

Mac 'n' Cheese

Topped with our parmesan, thyme and buttery brioche crumble V

*alternative toppings available for a supplement

BBQ Pulled Jackfruit and Fries

Marinated pulled jackfruit in BBQ sauce with pickled slaw served in a floured bun with French fries Ve



BBQ & Spit Roast

Pricing based on a minimum of 80 adult guests

(Served outside weather permitting from April to September only)

Please choose 3 from the BBQ or 1 from the Spit (all salads included)

FROM THE BBQ

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

Hickory marinated pork tenderloin and fresh pineapple kebabs with a smoky BBQ glaze

Kentish beef burgers served with mature cheddar cheese and brioche rolls

Salmon and roasted pepper skewers finished with a red pepper and fennel salsa

Coriander and lemon marinated tuna steaks (S)

Slow cooked masala marinated lamb shoulder slow cooked then char-grilled (S)

Free range BBQ butterfly chicken breasts with oregano and thyme butter

Rib-eye steaks with Malden sea salt cracked black pepper (S)

Traditional pork and herb sausages

Fillets of sea bass with fresh citrus and dill (S)

Pork, leek and herb sausages with caramelised onions

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

Pork loin steaks with thyme and sage butter

Skewers of sweet potato, yellow peppers with chilli and lime salsa Ve

Sweet chilli chicken skewers with fresh coriander

Baked stuffed avocado filled with red onion, goats' cheese and sweet potato V

Blackened salmon fillets topped with mirin and soy

Salt and pepper marinated strips of beef on bamboo skewers finished with BBQ sauce (S)

Lemon thyme and cracked black pepper mushrooms with olive oil Ve

FROM THE SPIT

Whole roasted free range pig and crackling served with caramelised Bramley apple and vanilla sauce*

Boneless leg of lamb infused with garlic and rosemary

Slow roasted topside of beef with sea salt and cracked black pepper

Boneless leg of pork marinated in sage and thyme served with crackling

Whole free range chicken glazed in rich BBQ marinade

*Available in the evening alone with a selection of sauces and floured baps

FROM THE BUFFET

Summer garden leaf salad with fresh plum tomato, cucumber and spring onions

Beetroot, marinated feta cheese and sweet potato salad with pine nuts and a tarragon and red wine vinegar dressing

Heirloom tomato and bocconcini salad with baby basil and black pepper

Moroccan style couscous with chickpeas, dried fruits and lemon and olive oil dressing

Penne pasta with slow roasted Italian vegetables bound in basil pesto with baby cherry vine tomatoes

Traditional coleslaw of white cabbage, carrot and shredded white onion bound in a rich mayonnaise

Caesar salad with crunchy ciabatta croutons and shaved parmesan

Minted new potatoes

Selection of sauces



Dessert Bar

Dazzling layered display of tempting desserts to include assorted macarons and double chocolate brownies.

Pricing based on a minimum of 80 adult guests

Please choose 3 desserts to complete your bar

Vanilla panna cotta with lime jelly, lemon curd and a meringue kiss
Eton mess, meringue, strawberries, Chantilly cream and strawberry coulis
Seasonal fruit tartlets with yuzu pearls and wild flowers
Traditional trifle, layers of fruit jelly, custard and cream
Chocolate and caramel tart with nut brittle
Lemon and raspberry posset
Honeycomb cheesecake with popping candy
Elderflower jelly with edible flowers
Layered chocolate mousse with caramel filled pipettes
Spiced apple syllabub
Banoffee pot
Jam beignet
Chocolate noisette beignet
Crème brûlée with blackberries



Our impressive dessert bar comes complete with cake stands, acrylic shelves and blocks for an elegant display or vintage crates, slate and platters for a more rustic look.

If you would like us to create something even more spectacular we can work with your florist so that you can have a bespoke floral and foliage arrangement designed for your dessert bar, these can be created to compliment the theme, colour and look of your day.



Cheese Tower

Pricing based on a minimum of 100 adult guests



Example 4 tier decorated Cheese Tower with rustic decoration

- 🌿 Cornish Yarg
- 🌿 Kentish Blue
- 🌿 Wigmore/Waterloo
- 🌿 Camembert
- 🌿 Godminster Heart



Our chefs will create a spectacular table in the evening using the cheese tower, artisan crackers and rustic breads, celery, grapes, dried fruit and Kentish chutney.

Cheese Table

Pricing based on a minimum of 60 adult guests

A fine selection of international or local cheese, artisan crackers and rustic bread served with celery, grapes, dried fruit and Kentish chutney.

Menu Prices

For your day guests

Item	Year		
	2025	2026	2027
Savoury Canapés	£11.70	£12.15	£12.60
Sweet Canapés	£11.70	£12.15	£12.60
Canapé (S)	£0.50	£0.55	£0.60
Canapé and Drink Pairing (S)	£1.80	£1.90	£1.90
Cocktail Lollies	£4.75	£4.95	£5.10
Traditional Wedding Breakfast			
60-79 Adult Guests	£68.55	£71.30	£73.80
80+ Adult Guests	£64.75	£67.35	£69.70
Starter or Dessert (S)	£1.00	£1.05	£1.10
*Scallop Starter (S)	£1.60	£1.70	£1.80
Trio of Desserts (S)	£2.30	£2.40	£2.50
Main (S)	£5.50	£5.70	£5.90
*Fillet of Beef Main (S)	£9.50	£9.90	£10.25
Sharing Wedding Breakfast			
Chicken or Pork Main	£72.60	£75.50	£78.15
Beef or Lamb Main	£76.60	£79.70	£82.40
Dessert Bar (S)	£3.50	£3.65	£3.80
A Little Something Extra			
Pre Starter	£4.10	£4.25	£4.40
Cleanser Course	£2.90	£3.00	£3.10
Pre-Dessert	£3.70	£3.85	£4.00
Petit Fours (2 per person)	£3.50	£3.65	£3.80
Cheese Board	£8.50	£8.85	£9.10

Menu Prices

For your evening guests

Item	Year		
	2025	2026	2027
Grazing Table	£17.10	£17.80	£18.40
Grazing Dessert Section - 3 Desserts (S)	£7.85	£8.15	£8.45
Extra Dessert (S)	£2.30	£2.40	£2.50
Pizza Paddles	£10.15	£10.60	£10.90
Extra Meat and Seafood Topping (S)	£1.15	£1.20	£1.25
Extra Vegetarian Topping (S)	£0.75	£0.80	£0.85
Crêpe Stand (Based on 100 guests)	£1120	£1165	£1205
Finger Buffet	£18.10	£18.85	£19.45
Finger Buffet (S)	£0.45	£0.50	£0.55
Cheese Raclette	£18.60	£19.35	£20.00
Evening Platters	£10.15	£10.60	£10.90
Evening BBQ	£23.95	£24.90	£25.80
BBQ Items (S)	£1.75	£1.85	£1.90
Evening Spit Roast	£29.10	£30.30	£31.30
Spit Roast (Pig Only)	£17.30	£18.00	£18.50
Dessert Bar	£12.70	£13.20	£13.65
Cheese Tower (Based on 100 Guests)			
Pricing subject to cheese selected	c£1060	c£1100	c£1140
Cheese Table	£9.00	£9.40	£9.70
Supplier/Contractor Main Meal	£25.75	£26.80	£27.70

All prices include VAT at the current rate of 20%

(S) - Supplement per guest

Pricing based on minimum numbers and 2 food offerings - canapés and wedding breakfast or wedding breakfast and evening food.

Children aged 6-12 are charged half the wedding breakfast price

Children aged 0-5 are free

Environmental Responsibilities

We're a bunch of nature lovers here at Scott Anderson, so we're keen to minimise our impact on the planet. From seasonal vegetables to armfuls of just-picked herbs, our ingredients are fresh, thoughtfully sourced and of the very best quality. We also do our bit to minimise food waste too!

We believe we're paying more than lip service with a number of actions below;



- ♥ Partnered with CDDL Recycling for our waste management to help reduce our carbon footprint
- ♥ Our food waste is collected and recycled through an Anaerobic Digestion system
- ♥ Invested in energy efficient technology in our kitchens, including a Rationale oven, low energy LED lighting at our central production kitchen and a new heating and cooling system which is more efficient
- ♥ Reduced waste and introduced more recyclable materials at our venues
- ♥ Our waste cooking oil is collected and turned into biodiesel
- ♥ Working closely with our clients to ensure that we cater for the right number of guests therefore limiting waste
- ♥ Using local suppliers for meat and produce to reduce our carbon footprint
- ♥ Uniforms are washed at a reduced temperature and shorter cycles
- ♥ We use wooden canapé skewers and cutlery that is recyclable
- ♥ Invested in a newer refrigerated van that is more economical and produces lower emissions
- ♥ Email clients their quotes, invoices and menus therefore no paper is needed
- ♥ We use Dext for invoices so that paper copies are not required at any stage in the accounting process
- ♥ We have changed our chefs' gloves to BIOTOUGH nitrile which have improved biodegradable technology

The environment is high on people's agenda and therefore more and more prominent behind people's decision making on who they choose for their wedding, event or to represent their company.

Choose a company that values the environment.

choose Scott Anderson!

Terms & Conditions

Terms and Conditions (October 2022) - 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 inclusive of VAT at the prevailing rate at time of payment.
- Kitchen staff, waiting staff, kitchen equipment, crockery and cutlery are included in the price. Table linen and napkins will be quoted for separately.
- To ensure that the catering is confirmed, a non-refundable deposit of £600 including VAT of the original quotation is required. 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.
- Supplements may apply if guests drop below our menu minimums.
- All functions are catered for individually. Vegetarian, vegan and special diets are catered for on request, numbers to be advised at least six weeks before the event. Please make us aware of all guest food allergies on your seating plan which is due back to us no more than two weeks before the event.
- Pricing policy for children is 0-5 years old are complimentary and 6-12 years old are half price.
- Scott Anderson Ltd must provide a minimum of two food offerings which will include a wedding breakfast alongside canapés or evening food.
- You are required to cater for every individual attending the day.
- All our food is prepared in a kitchen where nuts and other known allergens may be present and certain items are bought in. We take every precaution to ensure these allergens are handled with care and take guest allergies extremely seriously, however we cannot guarantee the kitchen is a completely allergen free environment.
- For your guests comfort we recommend a maximum of 10 to a 5' 6" round table.
- 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.
- 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 01795 539 566 or 0845 116 2433 during office hours of 9am to 5pm Monday to Friday.

ADDITIONAL INFORMATION

Wedding Cake - Please provide clear instructions for cutting your wedding cake. If you are having canapés and wedding breakfast and no evening food you will need to have your cake cut by our chefs shortly following your wedding breakfast.

Supplier Meals - Supplier meals do not include canapés and are just one course. They will be served at an agreed time which is usually once all the guests have been served their main course.

Food Tastings - We offer a consultation and quoting service, along with a complimentary tasting for two. Food tastings provide a 'dress rehearsal' for your special day and give you the opportunity to sample your menu ahead of your wedding with us. We will talk you through every aspect of your wedding catering to ensure nothing has been overlooked. Alternative menus including our BBQ, spit roast, afternoon tea and sharing meals can be sampled, these will be adapted to cater for just the two of you.

Food Safety - In order to comply with the Food Safety Act: With the exception of a celebration cake, chocolate fountains or sweetie 'table' and unless agreed in advance, guests are not permitted to bring their own food for consumption. Food can only stay out on a buffet for a maximum of 2 hours. Food left over from any event cannot be removed from the venue.



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