



HAYNE HOUSE

SALTWOOD

Wedding Menu







Fine Dining

Scott Anderson are proud to be a part of your special day at Hayne House, we pride ourselves on creating an unforgettable dining experience. Utilising the freshest and finest ingredients that are locally sourced and seasonal, we create delicious canapés served on unique platters to traditional three course wedding breakfasts, quintessentially English afternoon teas and evening BBQ's. These menus are brought to life by a superb team of chefs, expert managers and friendly waiters. You can relax knowing that our attentive team will work closely with you in the run up to your day and deliver your dream wedding meal leaving you and your guests with wonderful lasting memories.

You will be invited to a tasting 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 the brochure you will discover menus to tempt your taste buds and evoke your imagination. 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
- ⌘ Stylish platters and trays for canapé service
- ⌘ Elegant crockery and cutlery
- ⌘ Table stands
- ⌘ Beautiful white tablecloths and napkins
- ⌘ Tea and filter coffee served with your wedding breakfast
- ⌘ Vegetarian, vegan, gluten free and other dietary requirements are catered for separately

All prices include VAT at the current rate of 20%

V - Vegetarian (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
Baked vegetable frittata with hummus, chickpeas and green olives V
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 V
Olive oil crostini with goats cheese, fig and maple jam V
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 V
Mini Moroccan vegetable skewers with chickpea and lemon puree (S) V
Vine leaves with yoghurt tzatziki and fresh mint V
Oriental duck spoons finished with crisp spring onion, cucumber and oyster sauce (S)
Red wine poached Williams pear with blue cheese and fresh sage V
Thai marinated tiger prawns with sweet and sour dipping 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
Charentais melon and halloumi skewers with balsamic syrup (S) 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)
Hot smoked salmon and fennel pate on crisp breads with sweet pickled cucumber (S)



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)

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)

Courgette velouté topped with smoked bacon crumb, served in a shot glass

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

Baked figs with cured ham, dressed in a sage and wild flower honey glaze

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)

Warm shots of creamed butternut squash and saffron with extra virgin olive oil (S) V

Smoked haddock and chive quiche finished with lemon crème fraîche (S)





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

Mini Kilner jars of fresh raspberry Eton mess

Lemon meringue pies

Mini pavlova with raspberries and dark chocolate ganache

Strawberries dipped in chocolate and drizzled with white chocolate

Meringue nest topped with wild berries and Chantilly cream

Baby fruit tarts with crème patisserie and seasonal fruits

Glazed lemon meringue cones

Fresh fruit kebabs with mango coulis and whipped vanilla cream

Mini Victoria sponges with raspberry jam

Assorted macarons

Caramelised apple tartlets with vanilla and apple compote

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

Buttery shortbread fingers topped with lemon curd and rosemary scented mascarpone cream (S)

Scone with clotted cream and strawberry jam

Sweet canapés can be chosen alongside savoury canapés



Yummy Treats

Pricing based on a minimum of 60 adult guests

Please choose any 5

COLD

Ice cream waffle cones
Sweet and salty popcorn
Pick 'n' mix boxes
Jam beignets
Candied chocolate apples
Strawberries and cream
Chocolate noisette beignets




HOT

Slider burgers served in soft buns
Mini fish and chips served in individual cones
Baked mac 'n' cheese with bacon crumble
Mini grilled cheese sandwich
Dutch pancakes with assorted toppings
Mini pizzas with toppings of your choice
Chips in cones with dip



Cocktail Lollies

Why not have delicious boozy ice lollies

-  Gin & Tonic
-  Passion Fruit Martini
-  Strawberry Daiquiri

or choose your own favourite cocktail!





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

DELICIOUS 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 and crème fraîche V

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, topped with mozzarella and basil pesto V

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

Roasted butternut and spinach served on a charred Portobello mushroom with wild rocket and a basil pesto dressing V

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

Garden pea soup finished with pine nut pesto, shaved parmesan and extra virgin olive oil V

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



MOUTHWATERING MAINS

Pancetta wrapped breast of chicken with herbed creamed potatoes, savoy cabbage and bacon, white wine cream
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
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
Baked fillet of sea bass, pearl barley and spring onion risotto, sweet and sour red pepper sauce (S)
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)
Vegetarian Shepherd's pie gratinated with mature cheddar cheese, served with a plum tomato and red onion salad V
Hot roasted salmon Niçoise with a new potato, cherry tomato and Kalamata olive crush, 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, 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)
Mediterranean char-grilled vegetable stack with slow roast tomato basil sauce, haricot beans and roquette leaves V



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 Cheese and ham pasta bake
Macaroni cheese (V)
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)

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 star anise syrup and biscotti crumb

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 with rhubarb crumble (S)

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

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 to include: Bresaola, Parma ham, chorizo, pitted olives, toasted ciabatta, rocket and sun blush tomatoes

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

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

Spanish tapas platter to include: 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, spicy 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

Honeycomb cheesecake with popping candy

Chocolate brownie with salted caramel

Vanilla panna cotta with blueberry compote and mango jelly

Elderflower jelly with fresh berries and rhubarb crumble

Lemon and raspberry posset

Seasonal fruit tartlets with yuzu pearls

Earl Grey tea mousse

Assorted macarons

Cox's apple syllabub

Eton mess

Jam beignet

Banoffee pot

Mini Victoria sponge

BEVERAGES

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





Afternoon Tea Wedding Breakfast

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

Price based on a minimum of 80 adult guests

Please choose 4 finger sandwich/savoury bites, 3 from something sweet, Scone with clotted cream and jam 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 V

Tuna and cucumber

Local Winterdale Shaw cheddar with pickle V

Smoked salmon and cream cheese

Pastrami and dill pickles

Sandwiches served on white or brown bread 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 V

Scotch eggs

Quiche with various fillings V

SOMETHING SWEET

Elderflower jelly with fresh berries and rhubarb crumble

Classic Victoria sponge

Seasonal fruit tartlets with yuzu pearls

Chocolate fudge brownie

Assorted macarons

Lemon drizzle and blackcurrant sponge

Summer berry meringues

Vanilla bean panna cotta with lime jelly, lemon curd and a meringue kiss

Dark chocolate and salted caramel tartlets with pistachio crumb

Traditional 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 and vintage china 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.



Evening Food





Bowl Food

Pricing based on a minimum of 60 adult guests

Please choose 3 dishes. Extra bowls are available at a supplement.



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 waiting 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.

COLD

Slow cooked duck and butterbeans with chorizo and sherry vinegar dressing

Heirloom tomato and baby mozzarella salad with cracked black pepper and sea salt topped with toasted pine nuts V

Italian three bean salad with a spicy chipotle dressing and flat leaf parsley V

Marinated king prawns on fregola pasta and olive oil tossed in a rich tomato tapenade (S)

Seared chicken Caesar salad with shaved parmesan, crunchy cos lettuce bound in a rich creamy dressing

Singapore noodles with baby prawns and Asian leaf

Roasted vegetable couscous bound in a basil pesto dressing V

Greek salad with feta cheese, Kalamata olives, cucumber, and tomato finished with a light oregano and olive oil dressing V

Seared tuna Niçoise salad with new potatoes, green beans, tomato and olives (S)

Pesto chicken, farfalle pasta with parmesan and olive oil

Tiger prawn and avocado cocktail with cherry tomatoes and a Marie Rose sauce (S)

Roasted butternut squash and cucumber salad with coriander, lime and chili topped with fresh rocket V

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

HOT

Traditional Shepherd's pie, gratinated with Winterdale Shaw cheddar cheese
Cumberland sausages with creamy mustard mash and caramelised red onions
Seared fillet of beef with champ mash potatoes topped with a calvados and red wine jus (S)
Italian penne pasta with pork and beef meatballs 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 basmati rice V
Pad Thai chicken noodles with cashew nuts and Asian leaf
Aubergine and tomato moussaka with sliced new potatoes and cheese sauce V
Chili con carne served with pilau rice and topped with sour cream and chives
Slow cooked shoulder of lamb with crushed new potatoes, spinach and white wine sauce
Pan fried scallops with fennel, black pudding and crushed potatoes (S)
Roast Italian chorizo sausages with cannellini beans, green lentils and finished with a lightly smoked paprika tomato dressing
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 V
Roast butternut squash risotto with basil oil, parmesan topped with parsnip crisps V

SWEET

Double chocolate brownie with salted caramel sauce and pistachio
Individual Eton mess layers of meringue, strawberries, Chantilly cream and laced with berry coulis
Fresh strawberries and pouring cream finished with vanilla whipped cream
Chocolate fondant served with raspberry infused Devonshire clotted cream (S)
Vanilla panna cotta topped with a fresh berry compote
Tiramisu slice, layers of sponge, coffee cream topped with shavings of chocolate (S)
Creamy vanilla rice pudding with slow cooked rhubarb
Classic chocolate profiteroles covered in dark chocolate sauce and double cream
Vanilla cheesecake topped with apple and berry compote
Sticky toffee pudding with butterscotch sauce and pouring cream
Roasted peaches with honey mascarpone and toffee sauce (S)
Milk chocolate bread and butter pudding with pouring cream
Poached pear with cardamom and star anise syrup, almond crumb

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

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

OUR OWN

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

FLATBREADS

- HH Garlic and rosemary
- HH 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
Moroccan lamb and roasted pepper skewers with mint dressing
Sicilian king prawns on skewers with preserved lemon (S)
Assorted breads and olives V
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 V
Leek and Kentish blue cheese tartlets V
Rolled pastrami and dill pickles with creamed horseradish
Seasonal vegetable spring rolls with sweet chili sauce V
Manchego cheese & asparagus quiche with caramelised red onion relish V

HOT

Mini beef burgers served with plum tomato and baby gem leaf
Mini pizzas topped with baby vine tomatoes and rocket V
Lightly spiced potato wedges with a herb and garlic dip V
Chipolata sausages with a honey and grain mustard glaze
Baby pork and leek sausages wrapped in smoked bacon
Duck spring rolls with hoisin sauce
Crisp vegetable samosa with cucumber raita 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
Cocktail pork and beef meatballs served in a rich tomato sauce
King prawn brochettes with garlic butter and fresh herbs (S)
Goats' cheese croustade with green chilli and paprika V

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
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
Key lime cheesecake shots
Mango meringue bites
Caramel apple tartlets
Rhubarb and berry pavlova



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

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 fillings available on request

Grilled Cheese Sandwich

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

*alternative fillings available on request

Vegetable Tempura and Chips

Crispy vegetable tempura with soy and dipping sauce served with hand cut chips V

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

Scampi and Chips

Succulent pieces of scampi lightly coated in breadcrumbs served with hand cut chunky chips

Portobello Mushroom Burger and Fries

Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun with seasoned fries V



BBQ & Spit Roast

**Pricing based on a minimum of 80 adult guests. Available as a wedding breakfast or *evening offering
(Served outside weather permitting from April to October only)**

Please choose 3 from the BBQ or 1 from the Spit and 2 Desserts (all salads included)

A selection of warm bread rolls served with unsalted butter (included in wedding breakfast only)

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 V

Pork loin steaks with thyme and sage butter

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

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 V

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

*Evening Spit Roast and BBQ does not include desserts or buffet beverages

**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
Selection of sauces and floured baps for the spit roast

BUFFET DESSERTS

Individual Eton mess, layers of meringue, fresh strawberries and Chantilly cream layered with berry coulis
Baked brownie and vanilla cheesecake, raspberry infused cream and chocolate sauce (S)
Zesty lemon posset topped with almond crumble and blueberry compote (S)
Classic cream filled profiteroles with dark chocolate or salted caramel sauce
Orange and cardamom crème brûlée with buttery shortbread (S)
Double chocolate brownies served with caramel sauce, Chantilly cream and pistachio crumb
Kentish strawberries served with pouring and whipped vanilla cream (seasonal)
Baked vanilla and berry cheesecake with fresh raspberries and clotted cream (S)
Tiramisu, layers of coffee sponge and cream finished with coffee anglaise and biscotti
Melon, strawberry and kiwi fruit skewers laced with dark and white chocolate sauce
Chilled fresh fruits 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
(included in wedding breakfast option only)



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.



Vegan Menu



Creative Canapés

Pricing based on a minimum of 60 adult guests

Please choose any 5

COLD

Polenta and tarragon roulade with confit apricots
Courgette, olive and cherry tomato skewers with pesto
Hummus with red peppers served in a cucumber boat
Mini tomato and shallot bruschetta with fresh basil
Stuffed vine leaves

HOT

Spinach and noodle balls with sweet chilli dipping sauce
Baby roast new potatoes with roasted peppers and cheese
Courgette and leek fritters topped with white onion and balsamic purée
Sweet potato, sage and almond balls with olive tapenade
Parsnip velouté served in a shot glass
Fried risotto balls with fresh basil pesto

SWEET

Coconut chocolate fudge
Mini fruit kebabs with passion fruit
Strawberries dipped in chocolate
Bramley apple crumble served with viola flowers
Spiced Williams pear cake with apple syrup
Chocolate brownies with pecan nuts and pistachio



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.

Selection of rolls served warm with butter

STARTERS

Roasted butternut squash with beetroot, roasted figs and walnuts, grain mustard dressing toasted almonds and croutons

Trio of filled roasted tomatoes topped with basil and pine nut pesto rocket and olive ciabatta

Salad of asparagus and roasted butternut squash with fresh rocket and balsamic dressing

Charentais melon and marinated avocado salad, pumpkin seeds, olive oil croutons and blackberry vinegar dressing

Nori rolls of Thai vegetables with soy seared tofu, sweet pickled cucumber and radish salad, black sesame seeds

MAINS

Chestnut mushroom and sage risotto with caramelised onions, white beans and rocket

Roasted vegetable stack on a ragout of borlotti beans and fresh herbs with a slow roast tomato sauce

Chargrilled vegetable terrine served with fig and balsamic chutney, roasted new potatoes and watercress

Thai red vegetable curry with coconut rice and bok choy

Wild mushroom and spinach risotto served with wilted rocket

DESSERTS

Marinated pineapple with vanilla and cinnamon syrup and lemon sorbet

Wild berry and champagne jelly topped with fruit syrups and spun sugar

Chocolate and mint soya panna cotta

Tofu cheesecake with various toppings

Trio of coconut panna cotta with mango and passion fruit coulis, dark chocolate mousse pot & elderflower jelly with viola flowers (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 Crudités with a hummus dip

MAIN Vegan burgers and hand cut chips

DESSERT Chocolate and peanut butter cups



Pizza Paddles

Artisan pizza served around to your guests fresh and hot!

Pricing based on a minimum of 80 adult guests

Please choose 3 toppings to create your pizza

MARGHERITA PIZZA

HH Courgette	HH Artichoke	HH Roasted peppers and onions	HH Red onion	HH Rocket
HH Aubergine	HH Basil	HH Black olives	HH Sweetcorn	HH Spinach
HH Mozzarella	HH Roasted tomatoes	HH Mixed peppers	HH Cherry tomatoes	HH Pineapple
HH Garlic oil	HH Caramelised onions	HH Mushrooms	HH Jalapeños	HH Pickled ginger



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.

Tempura Vegetables and Chips

Lightly battered crisp vegetables served in a cone with hand cut chunky chips

Grilled Cheese Sandwich

Classic grilled sandwich on white bread with cheese

Grilled Aubergine, Sweet Red Peppers and Courgette Baps

Slow roasted and served in a floured bun with spiced tomato chutney

Marinated Portobello Mushroom Burgers in a Toasted Bun

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



Menu Prices

For your day guests

Item	Year			
	2020	2021	2022	2023
Savoury Canapés	£9.50	£9.85	£10.20	£10.55
Sweet Canapés	£9.50	£9.85	£10.20	£10.55
Canapé (S)	£0.25	£0.30	£0.35	£0.40
Yummy Treats	£11.00	£11.40	£11.80	£12.20
Cocktail Lollies	£3.75	£4.00	£4.15	£4.30
Traditional Wedding Breakfast				
60-80 Adult Guests	£53.90	£55.80	£57.75	£59.80
80+ Adult Guests	£51.00	£52.80	£54.65	£56.55
Starter or Dessert (S)	£0.75	£0.80	£0.85	£0.90
Trio of Desserts (S)	£1.85	£1.90	£1.95	£2.00
Main (S)	£4.50	£4.65	£4.80	£4.95
*Fillet of Beef Main (S)	£8.00	£8.30	£8.60	£8.90
Sharing Wedding Breakfast				
Chicken or Pork Main	£58.40	£60.40	£62.50	£64.70
Beef or Lamb Main	£62.95	£65.15	£67.50	£69.75
Dessert Bar (S)	£3.00	£3.10	£3.20	£3.30
Afternoon Tea Wedding Breakfast	£43.20	£44.70	£46.25	£47.85
BBQ Wedding Breakfast	£46.25	£47.85	£49.50	£51.20
Spit Roast Wedding Breakfast	£48.00	£49.70	£51.40	£53.20
BBQ Items Day and Evening (S)	£1.50	£1.55	£1.60	£1.65
BBQ and Spit Roast Buffet Desserts Day and Evening (S)	£0.50	£0.55	£0.60	£0.65
A Little Something Extra				
Pre Starter	£3.60	£3.70	£3.80	£3.90
Cleanser Course	£2.40	£2.50	£2.60	£2.70
Pre-Dessert	£3.35	£3.45	£3.55	£3.60
Petit Fours (2 per person)	£3.00	£3.10	£3.20	£3.30
Cheese Board	£6.90	£7.15	£7.40	£7.65



Menu Prices

For your evening guests

Item	Year			
	2020	2021	2022	2023
Bowl Food	£14.95	£15.50	£16.00	£16.50
Bowl Food (S)	£1.65	£1.70	£1.75	£1.80
Extra Bowl Food (S)	£3.80	£3.90	£4.00	£4.15
Grazing Table	£14.00	£14.50	£15.00	£15.50
Grazing Dessert Section - 3 Desserts (S)	£6.60	£6.80	£7.00	£7.20
Extra Dessert (S)	£1.90	£1.95	£2.00	£2.05
Pizza Paddles	£8.25	£8.55	£8.85	£9.15
Extra Meat and Seafood Topping (S)	£0.90	£0.95	£1.00	£1.05
Extra Vegetarian Topping (S)	£0.50	£0.55	£0.60	£0.65
Crêpe Stand (Based on 100 guests)	£950	£980	£1015	£1050
Finger Buffet	£15.25	£15.80	£16.35	£16.90
Cheese Raclette	£15.55	£16.10	£16.65	£17.20
Evening Platters	£8.25	£8.55	£8.85	£9.15
Evening BBQ	£19.20	£19.90	£20.60	£21.30
Evening Spit Roast	£20.95	£21.65	£22.40	£23.15
Spit Roast (Pig Only)	£14.30	£14.80	£15.30	£15.80
Dessert Bar	£10.50	£10.85	£11.20	£11.55
Cheese Tower (Based on 100 Guests)				
Pricing subject to cheese selected	£900	£930	£960	£990
Cheese Table	£7.30	£7.55	£7.80	£8.10
Supplier/Contractor Main Meal	£21.00	£21.75	£22.50	£23.25

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;



- || We grow a lot of our own herbs at Brogdale therefore reducing the amount of packaging and transportation required
- || We use local suppliers for meat and produce as much as possible to reduce the carbon footprint
- || We recycle our cooking oil which is turned into biofuel
- || We use wooden canapé skewers and cutlery
- || Our takeaway boxes are from sustainable sources
- || The kitchen recycle paper, card, glass and plastic
- || We invested in a newer refrigerated van that is more economical and produces lower emissions
- || We limit the amount of printing in the office and what we do print we recycle and receive a receipt from the company we use to confirm how many trees we've saved
- || We email clients their quotes, invoices and menus therefore no paper is needed
- || We use receipt bank for invoices so that paper copies are not required at any stage in the accounting process
- || We changed our lights to energy saving lights
- || We now only purchase straws that can be recycled

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 2019) - 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, white tablecloths, white napkins, crockery and cutlery are included in the price.
- To ensure that the catering is confirmed, a non-refundable deposit of £500 including 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 at Hayne House with a similar value.
- 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 four 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 from our menus alongside canapés 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 in the Orangery 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.
- 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.

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, they enable you to sample 3 canapés, 2 starters, 2 mains and 2 desserts of your choice. We will talk you through every aspect of your wedding catering to ensure nothing has been overlooked. Alternative menus including BBQ's, spit roast, afternoon tea and sharing wedding breakfasts can be sampled, although they 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 onto the premises 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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