



H A Y N E H O U S E

S A L T W O O D



Wedding Menu







Sustainable Wedding Catering

Scott Anderson are proud to be a part of your special day at Hayne House, we pride ourselves on offering eco-friendly options that do not sacrifice flavour, quality or style. We are committed to providing sustainable wedding catering by utilising the freshest and finest ingredients that are locally sourced and by adopting practices and methods that reduce our impact on the environment. Where possible we have ordered our menus with the most sustainable options at the top and we have also included our Seasons range with per portion CO2e emission figures which represent the dish when eaten in that season.

We create delicious canapés served on unique platters to three course seasonal wedding breakfasts, quintessentially English afternoon teas and evening BBQ's. Our 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.



*With exception of fork buffet and BBQ wedding breakfast, where you can request a tasting, which is chargeable



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 Ve - Vegan (S) - Supplement per guest

*With exception of fork buffet and BBQ wedding breakfast, where you can request a tasting, which is chargeable





Creative Canapés





Savoury Canapés

Pricing based on a minimum of 60 adult guests

Please choose any 5

COLD

Vine tomato and shallot bruschetta with fresh basil V

Toasted bagel crisps with oak smoked salmon, herb cream cheese and caviar (S)

Hot smoked salmon and fennel pate on crisp breads with sweet picked cucumber (S)

Mini blinis topped with smoked salmon, dill and caviar

Smooth chicken liver parfait on toasted brioche with sweet caramelised onion

Smoked mackerel fillet with horseradish and dill cream

Polenta and tarragon roulade with confit apricots Ve

Peppered goats' cheese croustade with tomato and mild green chilli chutney V

Puff pastry pizza wheels with roasted red pepper and fresh basil compote V

Baby mozzarella, Kalamata olive and semi dried cherry tomato skewers with pesto V

Baked vegetable frittata with hummus, chickpeas and green olives V

Mini Moroccan vegetable skewers with chickpea and lemon purée V (S)

Baked sweet potato served with a coconut cream and lime dressing, fresh coriander V

Olive oil crostini with goats' cheese, fig and maple jam V

Honey and rosemary roasted black fig and camembert skewers V (S)

Fennel poached prawns with Marie Rose sauce and crisp cucumber and paprika

Marinated tiger prawns served with an avocado and coriander dip

Courgette and halloumi fritters with Greek yoghurt V

Thai marinated tiger prawns with sweet and sour dipping sauce (S)

Poached king prawn and marinated avocado sushi roll with light soy sauce (S)

Charentais melon and halloumi skewers with balsamic syrup V (S)

Red pepper and zucchini scones with olive tapenade and mascarpone cream V

Hummus with red peppers served in a cucumber boat Ve

Red wine poached Williams pear with blue cheese and fresh sage V

Chicken and pistachio roulade, toasted brioche with caramelised apricots

Oriental duck spoons finished with crisp spring onion, cucumber and oyster sauce (S)

Vine leaves with yoghurt tzatziki and fresh mint V

Feta, olive and plum tomato on toasted garlic croutes V



HOT

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

Fried parmesan and parsley risotto balls with basil pesto V

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

Salmon cakes with herb mayonnaise

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

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

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

Classic macaroni parmesan cheese bites with smoked bacon mayonnaise

Baked new potatoes with roasted pancetta, parmesan and parsley

Courgette and leek fritters topped with white onion and balsamic purée Ve

Fresh spinach and marinated feta cheese samosa with Greek yoghurt V

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

Spiced chicken fillet goujons with guacamole and coriander

Chicken satay skewers topped with roasted peanuts

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

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

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

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

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

Spinach and noodle balls with sweet chilli dipping sauce Ve

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

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





Sweet Canapés

Pricing based on a minimum of 60 adult guests

Please choose any 5

Caramelised apple tartlets with vanilla and apple compote

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

Mini Kilner jars of fresh raspberry Eton mess

Baby fruit tarts with crème patisserie and seasonal fruits

Scone with clotted cream and strawberry jam

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

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

Spiced Williams pear cake with apple syrup Ve

Meringue nest topped with wild berries and Chantilly cream

Strawberries dipped in chocolate and drizzled with white chocolate

Mini pavlova with raspberries and dark chocolate ganache

Assorted macarons

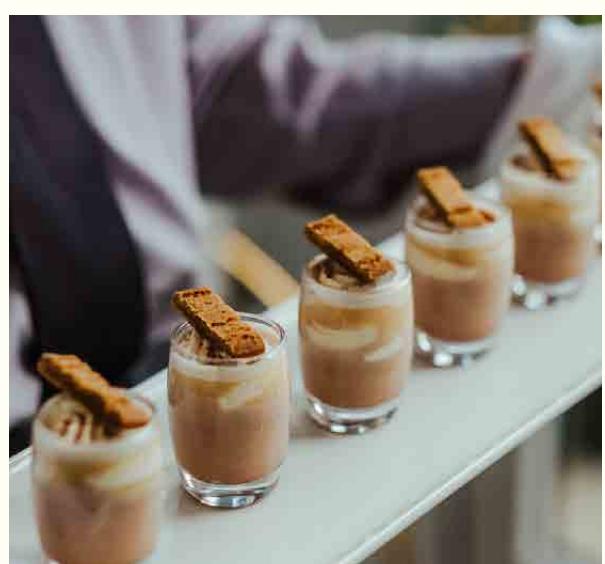
Mini fruit kebabs with passion fruit Ve

Glazed lemon meringue cones

Lemon meringue pies

Double chocolate brownie with salted caramel sauce

Sweet canapés can be chosen alongside savoury canapés





Yummy Treats

Pricing based on a minimum of 60 adult guests

Please choose any 5

COLD

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



HOT

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



Cocktail Lollies

Why not have delicious boozy ice lollies

- Gin & Tonic
- Strawberry Daiquiri
- Passion Fruit Martini

or choose your own favourite cocktail!

Cocktail lollies can only be served alongside canapés, yummy treats or evening food





Wedding Breakfast



Seasonal Wedding Breakfast



Our Seasonal Wedding Breakfast menu has been specially designed to reflect seasonal availability and do, therefore, change with the seasons. We have included per portion CO₂e emission figures at the end of each menu item which represent the dish when eaten in that season.

We source Kent produce wherever possible, buying direct from local suppliers 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.

To help tackle climate change why not reduce your carbon footprint and make your wedding day a truly seasonal one with our specially designed Seasons Wedding Breakfast menus!

Below are examples of CO₂e reductions based on seasonal menu choices compared to standard menu favourites.

Spring

Saves approximately 2549g CO₂e per person compared to standard menu favourites.
Based on 80 guests, that saves the equivalent CO₂e of heating the average UK home for **26 Days**

Summer

Saves approximately 2601g CO₂e per person compared to standard menu favourites.
Based on 80 guests, that saves the equivalent CO₂e of heating the average UK home for **27 Days**

Autumn

Saves approximately 2740g CO₂e per person compared to standard menu favourites.
Based on 80 guests, that saves the equivalent CO₂e of heating the average UK home for **29 Days**

Winter

Saves approximately 2956g CO₂e per person compared to standard menu favourites.
Based on 80 guests, that saves the equivalent CO₂e of heating the average UK home for **31 Days**

Please select dishes from within the season that your wedding falls. If you would like to choose menu items from outside of your season, a supplement may apply. Please do also note, there are certain dishes which are only available within their season

Spring (March - May)

Pricing based on a minimum of 60 adult guests

Please choose 1 starter, 1 main and 1 dessert from your season, alternatively you can offer your guests a choice of 2 for each course to be pre-ordered

Starters

Char-grilled vegetable stack with sweet peppers, aubergine, courgette & plum tomato, topped with mozzarella & basil pesto - 340g CO2e V

Fine Scottish smoked salmon, avocado & herb timbale, tomato salsa & roquette leaf - 470g CO2e (S)

Slow cooked duck & spring onion croquette, sweet pickled cucumber, white radish, black sesame seeds, hoi sin & plum dressing - 490g CO2e

Seared king scallops, cauliflower puree, black pudding & apple - 580g CO2e (S)

Kentish whipped goats' cheese with charred Sevenscore asparagus, shaved red radish, sweet pea & garden mint dressing - 980g CO2e V (S)

Mains

Aubergine & courgette moussaka baked in a rich slow roasted tomato sauce topped with mature cheddar cheese, potato wedges - 805g CO2e V

Salmon & crab cake served on ribbon vegetables, new potatoes & a herb butter sauce - 1010g CO2e

Whole braised local leeks cooked with bay leaves, Canterbury cheddar & celeriac dumplings in a tarragon & sage broth, parsley oil - 1205g CO2e V

Seared sea bass with Sevenscore asparagus tips, crayfish risotto, spaghetti of spring vegetables finished with a wild garlic pesto - 1770g CO2e (S)

Slow cooked belly of local pork with parsley and thyme new potato crush, braised carrots, red wine jus and Bramley apple purée - 1860g CO2e (S)

Desserts

Elderflower & buttermilk panna cotta, Bramley apple & gooseberry compote, cranberry & oat biscuits - 440g CO2e (S)

Slow roasted rhubarb & Bramley apple crumble with vanilla crème anglaise & viola flowers - 665g CO2e

Triple layer chocolate tart with blood orange compote & ginger crumble whipped cream - 690g CO2e

Glazed lemon tart, meringue kisses, mango coulis & pistachio crumb - 795g CO2e (S)

Summer (June - August)

Starters

Garden pea soup finished with pine nut pesto, shaved parmesan & extra virgin olive oil - 460g CO2e V

Duo of filled roasted tomatoes topped with basil & pine nut pesto rocket & olive ciabatta - 535g CO2e Ve

Roasted butternut squash & spinach served on a charred Portobello mushroom with wild rocket & a basil pesto dressing - 545g CO2e V

Pan roasted king prawns with a spiced aubergine purée, watercress & cucumber summer salad dressed with Kentish yoghurt & pomegranate seeds - 700g CO2e (S)

Crumbled Kentish blue cheese salad of local courgettes, fennel & Brogdale farm apples, tossed with a hazelnut & balsamic dressing - 1040g CO2e V

Mains

Roasted vegetable stack on a ragout of borlotti beans & fresh herbs with a slow roast tomato sauce - 740g CO2e Ve

Baked vegetable strudel with basil & parmesan pesto cream wrapped in filo pastry with steamed new potatoes - 865g CO2e V

Layered griddled fennel with tarragon polenta & plant-based cheese served with a slow cooked cherry vine tomato red onion ragu - 1260g CO2e Ve

Fillets of local sole steamed with summer vegetables, fresh thyme & citrus, with new season crushed potatoes, parsley & chervil butter sauce - 1610g CO2e

Oven baked chicken breast with a chickpea, red onion, chilli & watercress salad, bound with feta cheese & finished with a basil yoghurt dressing - 1960g CO2e

Desserts

Chilled fruits with star anise syrup & biscotti crumb - 365g CO2e Ve

Kentish strawberries served with double & whipped vanilla cream - 690g CO2e

Eton mess with rich vanilla whipped cream, meringue pieces, finished with a berry coulis & meringue kiss - 760g CO2e

Warm double chocolate brownie, whipped praline cream & fresh raspberries - 855g CO2e

Autumn (September - November)

Pricing based on a minimum of 60 adult guests

Please choose 1 starter, 1 main and 1 dessert from your season, alternatively you can offer your guests a choice of 2 for each course to be pre-ordered

Starters

Kentish gin & tonic cured salmon, savoury granola, trout roe, parsley oil & cucumber sorbet - 340g CO2e

Wild mushroom & kale risotto, parmesan & parsnip crisps - 460g CO2e V

Roasted pumpkin & sage velouté topped with croutes, pumpkin seeds & basil oil - 480g CO2e Ve

Classic lobster bisque, creamed lobster with hints of fennel & Pernod - 635g CO2e (S)

Port wine infused chicken liver parfait with caramelised onion confit, crisp breads & baby leaves - 725g CO2e

Mains

Hot roasted salmon Niçoise with a new potato, cherry tomato & Kalamata olive crush, green beans & a light mustard & basil dressing - 1010g CO2e

Vegetable Shepherd's pie gratinated with mature cheddar cheese, served with a plum tomato & red onion salad - 625g CO2e V

Grilled fillets of local mackerel with a warm cauliflower, cumin & caper salad, butternut squash purée, saffron potatoes & a plum tomato dressing - 650g CO2e

Crispy chestnut mushroom, baby spinach & shallot cakes with sweet pickled red onions, pine nuts & sweet potato fondant - 700g CO2e Ve

Loin of local venison with baked beetroots, parsnip purée & wilted greens served with dauphinoise potatoes & a rich merlot jus - 1970g CO2e (S)

Desserts

Kentish raspberry & vanilla crème brûlée, lemon shortbread - 770g CO2e (S)

White chocolate & vanilla cheesecake, lemon curd, raspberries & crisp meringue - 770g CO2e (S)

Dark chocolate & salted caramel delice with white chocolate sauce & praline ice cream - 865g CO2e

Williams poached pear & almond tart with Brogdale plum jam & clotted cream ice cream - 1160g CO2e

Winter (December - February)

Starters

Smoked salmon, cream cheese & herb roulade, baby gem, sweet pickled cucumber & lemon compote - 565g CO2e (S)

Chicken, pistachio & apricot roulade served warm, seasonal salad leaves & a crisp pancetta sherry shallot dressing - 865g CO2e

Roasted butternut squash with beetroot, roasted figs & walnuts, grain mustard dressing toasted almonds & croutons - 760g CO2e Ve

Caramelised white onion soup with glazed Canterbury cobbler cheese, crisp sourdough & chive oil - 900g CO2e V

Pan roasted breast of local pigeon with smoked bacon, celeriac remoulade & crunchy hazelnuts served on crisp baby gem leaf & pickled apple - 1140g CO2e

Mains

Pan seared king scallops with cauliflower purée, black pudding & parmesan velouté finished with lobster oil - 860g CO2e (S)

Chestnut mushroom & sage risotto with caramelised onions, white beans & rocket - 960g CO2e Ve

Charred cauliflower steak flavoured with homemade harissa, served on wilted greens, potato purée & parsnip crisps - 1170g CO2e Ve

Pancetta wrapped fillet of cod with a sauté of savoy cabbage, chorizo sausage & sage, purple sprouting broccoli & a caper, tomato, lemon & herb dressing - 1300g CO2e

Traditional local bronze turkey roasted with crisp Maris Piper potatoes, Brussel sprouts, sage & onion stuffing, chipolata sausages & rich cranberry gravy - 2020g CO2e

Desserts

Baked dark chocolate fondant with clementine mascarpone & raspberries - 390g CO2e

Bramley apple crumble with cinnamon & star anise finished with vanilla custard - 630g CO2e

Classic profiteroles filled with Chantilly cream & finished with warm dark chocolate sauce & double cream - 1110g CO2e

Treacle tart with butterscotch sauce & lemon mascarpone cream - 1265g CO2e (S)

All of our seasonal menus include a selection of warm bread rolls served with unsalted butter and are finished with hot beverages comprising of filter coffee and tea to include English Breakfast, Earl Grey, fruit and herbal infusions

Fish

Our fish and seafood are sourced locally using sustainable fishing techniques, the suppliers are committed to seasonal produce and are organic where possible, when it's necessary to go further afield to meet are customers' requirements, they endeavour to ensure our sustainability ethos is upheld.

Fruit and Vegetables

During the summer months, a vast majority of our fruit, vegetables and salads come from Kentish farmers, who supply what's best at the time of harvest, and we utilise these products within our seasonal menus.

Poultry

Our poultry is all free range, from farms in Norfolk and the Southeast of England, our local supplier also breeds their own Turkeys ready for the festive season.

Meat

All our beef, pork and lamb are sourced from a local supplier who breeds and butchers a large majority of their own livestock, ensuring minimal mileage from farm to fork. Where necessary, we will go further afield to ensure the quality and consistency of a product.

Cheese

One of our suppliers of delicious cheese is Macknade Fine Foods. They supply the best cheese from all over Britain. They are at the forefront of stocking and promoting Kentish fare with sustainability and local business at heart.

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.





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

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

Slow roasted plum tomato and basil soup with ciabatta croutons and crème fraiche V

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

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

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

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

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

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

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

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

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

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

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





MOUTHWATERING MAINS

Mediterranean char-grilled vegetable stack with slow roast tomato basil sauce, haricot beans and roquette leaves Ve

Wild mushroom and spinach filo pastry parcels served on polenta and tarragon cakes, tomato and shallot salsa V

Baked fillet of sea bass, pearl barley and spring onion risotto, sweet and sour red pepper sauce (S)

Wild mushroom and spinach risotto topped with roquette salad, shaved parmesan and olive oil V

Kentish pork sausages with honey and wholegrain mustard mashed potatoes, caramelised red onions and red wine sauce

Rolled loin of pork with celeriac mashed potato, caramelised Bramley apple puree, fine beans and a cranberry and red wine sauce

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)

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

Free range roasted chicken breast with crisp Maris Piper potatoes, seasonal vegetables and red wine sauce

Pancetta wrapped breast of chicken with herbed creamed potatoes, savoy cabbage and bacon, white wine cream

Thai red vegetable curry with coconut rice and bok choy Ve

Fillet of Kentish beef with roasted potatoes, baby carrots and mustard cream finished with an enriched Merlot jus (S)

Braised Kentish beef ragu with pearl onions, topped with crisp puff pastry, served with creamed potato and braised carrots

Roasted rump of English lamb with charred courgette, baby carrots, pearl onions and lamb jus (S)

Carved rack of English lamb with dauphinois potatoes, fine beans, fennel and a minted red wine jus (S)



Children's Menu

Children can have a starter, 1 main and a dessert from 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

Vegetarian sausage, chips and baked beans V

Macaroni cheese V

Chicken goujons and chips

Sausage, chips and baked beans

DESSERT

Double chocolate brownie with vanilla cream



DELECTABLE DESSERTS

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

Trio of coconut panna cotta with mango and passion fruit coulis, dark chocolate mousse pot & elderflower jelly with viola flowers Ve (S)

Dark chocolate fondant served hot with vanilla anglaise and hazelnut tuile

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)

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

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

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

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

CHEESE BOARDS

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

CLEANSEUR COURSE

Blackberry, lemon, champagne or apple sorbet

PETIT FOURS

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

PRE DESSERTS

Lemon syllabub with popping candy

Crème brûlée with blackberries

Panna cotta with glazed oranges

Available on all Wedding Breakfast options at a supplement



Fork Buffet Wedding Breakfast

Pricing based on a minimum of 60 adult guests

Please choose 2 mains, 3 sides and 2 desserts

A selection of warm bread rolls served with unsalted butter

MAINS

Sauté spinach and potato cakes with herb and spring onion salsa Ve

Chestnut mushroom risotto cakes with a chive and crème fraîche dressing V

Warm cheese tarts with Jazz apple, walnut and celery salad with chicory V

Pan roasted fillet of chicken with garlic and thyme

Deboned whole roasted chicken marinated in BBQ sauce and rosemary

Hot grilled Thai chicken with ginger, mint and coriander

Seared chicken topped with pine nuts crisp prosciutto with a tomato relish

Fresh baked salmon with rocket and lemon

Traditional Shepherd's pie, gratinated with Winterdale Shaw cheddar cheese

Lasagne, tomato ragù, Parmesan cream, oregano and basil

SIDES

Roasted Mediterranean vegetables

Heirloom tomato and bocconcini salad

Summer garden leaf salad

Buttered seasonal vegetables

Roasted Maris Piper potatoes

Minted new potatoes

Asian noodles

Aromatic rice

BUFFET DESSERTS

Kentish strawberries served with pouring cream (seasonal)

Eton mess, layers of meringue, strawberries, Chantilly cream and berry coulis

Apple and blackberry crumble with Devonshire custard

Chilled fresh fruits drizzled with a vanilla and star anise syrup

Lemon posset topped with almond crumble and blueberry compote (S)

Cream filled profiteroles with dark chocolate sauce

Baked vanilla and berry cheesecake with fresh raspberries and clotted cream (S)

Tiramisu, layers of coffee sponge and cream finished with coffee anglaise

Double chocolate brownies served with caramel sauce and Chantilly cream

* Fork buffet Wedding Breakfast tastings are chargeable

** Buffet tea and coffee can be added for 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

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

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

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

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

CARVING BOARD MAINS

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

Pulled pork with roasted Mediterranean vegetables, spicy tomato salsa, sour cream, guacamole and tortilla wraps

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)

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)

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

Seasonal fruit tartlets with yuzu pearls

Eton mess

Elderflower jelly with fresh berries and rhubarb crumble

Cox's apple syllabub

Lemon and raspberry posset

Earl Grey tea mousse

Vanilla panna cotta with blueberry compote and mango jelly

Banoffee pot

Chocolate and caramel tart with nut brittle

Mini Victoria sponge

Chocolate brownie with salted caramel

Assorted macarons

Honeycomb cheesecake with popping candy

Jam beignet

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

Free range egg mayonnaise with cress V

Local Winterdale Shaw cheddar with pickle V

Smoked salmon and cream cheese

Tuna and cucumber

Honey glazed ham with cucumber, tomato chutney and rocket

Pastrami and dill pickles

Rare roast beef with horseradish and rocket

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

SAVOURY BITES

Quiche with various fillings V

Roast root vegetable crisps V

Scotch eggs

Kentish pork pies with piccalilli

Sausage rolls with mango chutney and Chinese five spice

SOMETHING SWEET

Seasonal fruit tartlets with yuzu pearls

Summer berry meringues

Elderflower jelly with fresh berries and rhubarb crumble

Classic Victoria sponge

Lemon drizzle and blackcurrant sponge

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

Traditional carrot cake

Assorted macarons

Chocolate fudge brownie

Dark chocolate and salted caramel tartlets with pistachio crumb

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

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

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

Roasted vegetable couscous bound in a basil pesto dressing V

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

Pesto chicken, farfalle pasta with parmesan and olive oil

Singapore noodles with baby prawns and Asian leaf

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

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)

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

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

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

Slow cooked duck and butterbeans with chorizo and sherry vinegar dressing

HOT

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

SWEET

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



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, grissini 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

Selection of vegetable and potato crisps with hummus dip V
Mature cheddar cheese and broccoli flan V
Leek and Kentish blue cheese tartlets V
Assorted breads and olives V
Roast chicken drumsticks with Cajun and BBQ spice
Rolled pastrami and dill pickles with creamed horseradish
Sicilian king prawns on skewers with preserved lemon (S)
Blackened miso salmon with ginger and wasabi (S)
Ciabatta topped with basil pesto chicken and rocket
Seasonal vegetable spring rolls with sweet chilli sauce V
Manchego cheese and asparagus quiche with caramelised red onion relish V
Baby sausages wrapped in smoked bacon
Grilled chicken skewers with lemon and chive aioli
Moroccan lamb and roasted pepper skewers with mint dressing

HOT

Lightly spiced potato wedges with a herb and garlic dip V
Mini pizzas topped with baby vine tomatoes and roquette V
Goats' cheese croustade with green chilli and paprika V
Goujons of sole served with hand cut chips
Hot salmon tartlets with dill and melting cheese (S)
King prawn brochettes with garlic butter and fresh herbs (S)
Crispy chicken goujons with a spicy salsa
Chicken satay served with peanut sauce topped with roasted cashew nuts
Crisp vegetable samosa with cucumber riata 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
Cocktail pork and beef meatballs served in a rich tomato sauce
Beef and black bean skewers with sweet red peppers and soy (S)
Mini beef burgers served with plum tomato and baby gem leaf
Spiced lamb koftas on skewers with Greek yoghurt (S)

DESSERTS

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



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.

Portobello Mushroom Burger and Fries

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

Grilled Cheese Sandwich

Classic grilled sandwich on white bread with mature English Cheddar V

Tempura Vegetables and Chips

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

Grilled Aubergine, Sweet Red Pepper, and Courgette Baps

Slow roasted and served in a floured bap with spiced tomato chutney Ve

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

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

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

Halloumi Kebabs and Chips

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

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





BBQ & Spit Roast

Pricing based on a minimum of 60 adult guests in the day for the BBQ and 80 for the Spit Roast and a minimum of 80 in the evening for the BBQ and Spit Roast.
(Served outside weather permitting from April to October only)

Please choose 2 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

Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto Ve
Lemon thyme and cracked black pepper mushrooms with olive oil Ve
Baked stuffed avocado filled with red onion, goats' cheese and sweet potato V
Blackened salmon fillets topped with mirin and soy
Salmon and roasted pepper skewers finished with a red pepper and fennel salsa
Fillets of sea bass with fresh citrus and dill (S)
Free range BBQ butterfly chicken breasts with oregano and thyme butter
Cajun chicken butterflied and marinated with aromatic spices finished with a yoghurt dip
Sweet chilli chicken skewers with fresh coriander
Pork loin steaks with thyme and sage butter
Traditional pork and herb sausages
Rib-eye steaks with Maldon Sea salt cracked black pepper (S)
Hickory marinated pork tenderloin and fresh pineapple kebabs with a smoky BBQ glaze
Kentish beef burgers served with mature cheddar cheese and brioche rolls
Salt and pepper marinated strips of beef on bamboo skewers finished with BBQ sauce (S)
Slow cooked masala marinated lamb shoulder slow cooked then char-grilled (S)

FROM THE SPIT

Whole free-range chicken glazed in rich BBQ marinade
Whole roasted free-range pig and crackling served with caramelised Bramley apple and vanilla sauce**
Boneless leg of pork marinated in sage and thyme served with crackling
Slow roasted topside of beef with sea salt and cracked black pepper
Boneless leg of lamb infused with garlic and rosemary

FROM THE BUFFET

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

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

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

Caesar salad with crunchy ciabatta croutons and shaved parmesan

Minted new potatoes

Selection of sauces and floured baps for the spit roast

BUFFET DESSERTS

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

Eton mess, layers of meringue, fresh strawberries and Chantilly cream layered with berry coulis

Zesty lemon posset topped with almond crumble and blueberry compote (S)

Baked brownie and vanilla cheesecake, raspberry infused cream and chocolate sauce (S)

Melon, strawberry and kiwi fruit skewers laced with dark and white chocolate sauce

Chilled fresh fruits drizzled with a vanilla and star anise syrup

Orange and cardamom crème brûlée with buttery shortbread (S)

Classic cream filled profiteroles with dark chocolate or salted caramel sauce

Baked vanilla and berry cheesecake with fresh raspberries and clotted cream (S)

Double chocolate brownies served with caramel sauce and Chantilly cream

Tiramisu, layers of coffee sponge and cream finished with coffee anglaise

*Evening Spit Roast and BBQ does not include desserts

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

*** BBQ Wedding Breakfast tastings are chargeable

**** Buffet tea and coffee can be added for a supplement





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

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



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.



Committed to Sustainability

Together, we can reduce carbon emissions for weddings whilst still having delicious food and a luxurious day!

We have established some key areas which will help us to be a more sustainable business, these include reducing indirect emissions across our supply chain, offering menu choices with a lower CO₂e, reducing our water and energy consumption, reducing waste and encouraging the use of sustainable modes of transport.



What we have done so far

- Partnered with CDDL Recycling for our waste management to help reduce our carbon footprint
- Our food waste is collected by CDDL and recycled through an Anaerobic Digestion system*
- Recycle cardboard, paper, glass, bottles, jars, plastic bottles, soft plastics, cans, pots and trays
- We're cooking at Hayne House with an induction range and rationale oven therefore reducing the amount of gas used
- 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
- Changed our coffee supplier to Do Good Coffee which is a local company that has great coffee
- Increased the number of recycling bins at our venue kitchens and added clear signage
- Our waste cooking oil is collected and turned into biodiesel
- Inspiring couples to make more environmentally sustainable menu choices
- Working closely with our clients to ensure that we cater for the right number of guests therefore limiting waste
- Using more local suppliers for meat and produce to reduce our carbon footprint
- We've reduced the amount of clingfilm used by using different storage methods at our venues
- Higher concentrated cleaning and washing products are used to reduce packaging and delivery miles
- Uniforms are now washed at a reduced temperature and shorter cycles
- We use wooden canapé skewers and cutlery that are recycled
- Invested in a newer refrigerated van that is more economical and produces lower emissions
- Limited the amount of printing in the office and what we do print we recycle
- Email clients their quotes, invoices and menus therefore no paper is needed
- The team car share where possible
- 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 BIOTOUCH nitrile which have improved biodegradable technology

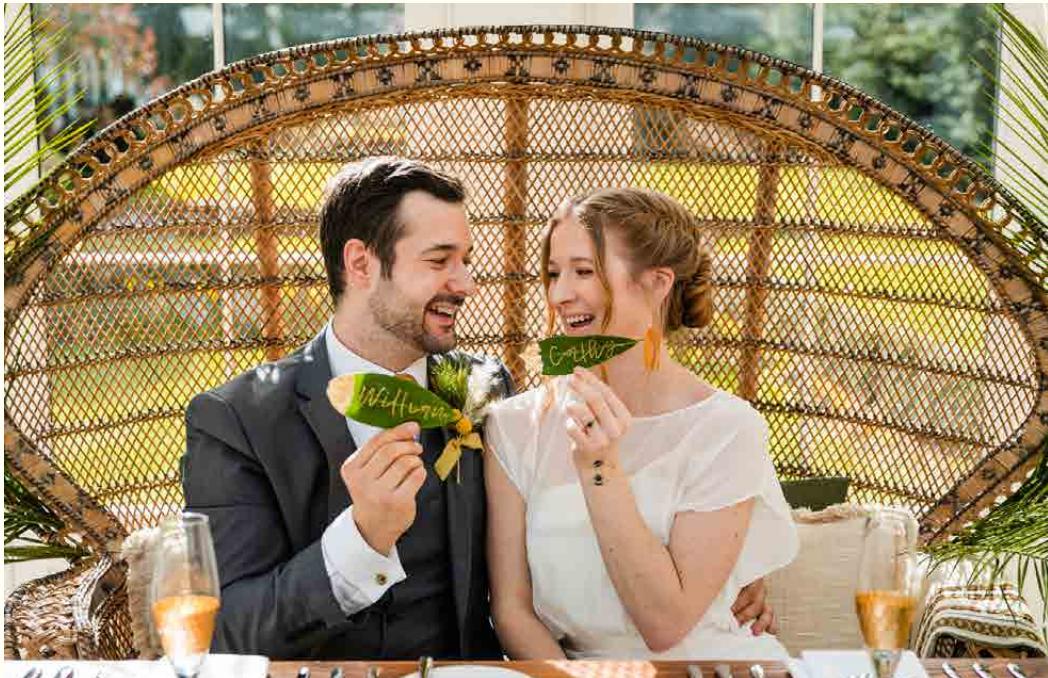
* How does the Anaerobic Digestion system work?

CDDL take food waste, add some hungry microorganisms, put them in an airtight container without any oxygen (the “anaerobic” bit), warm things up a little, and let nature do its thing... Over time, the microorganisms break down, or “digest”, the organic material, producing a mixture of gases called biogas. They collect the biogas for use later to produce electricity, while the solid stuff leftover can be processed and made into ethanol (which can be used as vehicle biofuel) or fertiliser.



Our future plans

- We've targeted ourselves with sourcing an eco-friendly and cost effective clingfilm
- Continue to reduce single use items and place recycling bins in all our kitchens
- Reduce the use of tablecloths and laundering with tables that do not require tablecloths
- Update our current menu brochure to support our couples to embark on an eco-friendlier journey with their choices
- Move over to more electric ovens
- Purchase an electric refrigerated van and install an EV charger
- Launch further initiatives to reduce food and energy waste





Terms & Conditions

Terms and Conditions (January 2023) - 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 £600 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.
- 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 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, fork buffet, afternoon tea and sharing wedding breakfasts can be sampled, although they will be adapted to cater for just the two of you. With exception of fork buffet and BBQ wedding breakfast, where you can request a tasting, which is chargeable.

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



Menu Prices

For your day guests

Item	2026	Year 2027	2028
Savoury Canapés	£12.15	£12.60	£13.00
Sweet Canapés	£12.15	£12.60	£13.00
Canapé (S)	£0.55	£0.60	£0.65
Yummy Treats	£13.95	£14.45	£15.00
Cocktail Lollies	£4.95	£5.10	£5.30
Seasonal & Traditional Wedding Breakfast			
60-79 Adult Guests	£71.30	£73.80	£76.40
80+ Adult Guests	£67.35	£69.70	£72.50
Starter or Dessert (S)	£1.05	£1.10	£1.15
Trio of Desserts (S)	£2.40	£2.50	£2.60
Main (S)	£5.70	£5.90	£6.15
*Fillet of Beef and Seasonal Venison Main (S)	£9.90	£10.25	£10.65
Fork Buffet Wedding Breakfast	£55.60	£57.80	£60.15
Sharing Wedding Breakfast			
Chicken or Pork Main	£75.50	£78.15	£81.30
Beef or Lamb Main	£79.65	£82.40	£85.70
Afternoon Tea Wedding Breakfast	£54.90	£56.80	£59.10
BBQ Wedding Breakfast	£57.35	£59.65	£62.00
Spit Roast Wedding Breakfast	£60.65	£62.80	£65.30
BBQ Item (S) Day and Evening	£1.80	£1.85	£1.90
BBQ & Spit Roast Buffet Dessert (S) Day and Evening	£0.80	£0.85	£0.90
A Little Something Extra			
Pre-Starter	£4.25	£4.40	£4.60
Cleanser Course	£3.00	£3.10	£3.20
Pre-Dessert	£3.85	£4.00	£4.15
Petit Fours (2 per person)	£3.65	£3.80	£3.95
Cheese Board	£8.85	£9.10	£9.45



Menu Prices

For your day and evening guests

Item	Year		
	2026	2027	2028
Bowl Food	£18.20	£18.85	£19.60
Bowl Food (S)	£1.95	£2.00	£2.10
Extra Bowl Food	£4.60	£4.75	£4.95
Grazing Table	£17.80	£18.40	£19.15
Grazing Dessert Section - 3 Desserts	£8.15	£8.45	£8.80
Extra Dessert	£2.40	£2.50	£2.60
Pizza Paddles	£10.55	£10.90	£11.30
Extra Meat and Seafood Topping	£1.20	£1.25	£1.30
Extra Vegetarian Topping	£0.80	£0.85	£0.90
Crêpe Stand (Based on 100 Guests)	£1,165	£1,205	£1,250
Finger Buffet	£18.80	£19.45	£20.25
Finger Buffet Supplement	£0.50	£0.55	£0.60
Cheese Raclette	£19.35	£20.00	£20.80
Evening Platters	£10.50	£10.90	£11.30
Evening BBQ	£24.90	£25.80	£26.85
Evening Spit Roast	£30.25	£31.30	£32.55
Spit Roast - Pig only	£17.90	£18.50	£19.25
Dessert Bar	£13.20	£13.65	£14.20
Cheese Tower (Based on 100 Guests)			
Pricing subject to cheese selected	£1,100	£1,140	£1,185
Cheese Table	£9.35	£9.70	£10.10
Supplier/Contractor Main Meal	£26.75	£27.70	£28.80

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



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