



Seasonal Menu

Our Seasons menu range 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?

*saves approximately 2188g CO2e per person

Based on 80 guests, that saves the equivalent CO2e of
heating the average UK home for
23 Days

Spring

23rd March to 19th June

STARTERS

Slow cooked duck and spring onion croquette, sweet pickled cucumber, white radish, black sesame seeds, hoisin and plum dressing (490g CO2e)

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

MAINS

Whole braised local leeks cooked with bay, Canterbury cheddar and celeriac dumplings in a tarragon and sage broth, parsley oil. (V) (1205g CO2e)

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

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

DESSERTS

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

Triple layer chocolate tart with blood orange compote and ginger crumble whipped cream (690g CO2e)

Summer

20th June to 20th September

*saves approximately 1900g CO₂e per person

Based on 80 guests, that saves the equivalent CO₂e of heating the average UK home for
21 Days

STARTERS

Pan roasted king prawns with a spiced aubergine puree, watercress and cucumber summer salad dressed with Kentish yoghurt and pomegranate seeds (700g CO₂e)

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

MAINS

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

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

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

DESSERTS

Kentish strawberries served with double and whipped vanilla cream (690g CO₂e)

Eton mess with rich vanilla whipped cream, meringue pieces, finished with a berry coulis and meringue kiss (760g CO₂e)

Autumn

21st September to 19th December

*saves approximately 2615g CO2e per person

Based on 80 guests, that saves the equivalent CO2e of
heating the average UK home for
28 Days

STARTERS

Kentish gin and tonic cured salmon, savoury granola, trout roe, parsley oil and cucumber sorbet (340g CO2e)

Roasted pumpkin and sage velouté topped with croutes, pumpkin seeds and basil oil (V) (480g CO2e)

MAINS

Grilled fillets of local mackerel with a warm cauliflower, cumin and caper salad, butternut squash puree, saffron potatoes and a plum tomato dressing (650g CO2e)

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

Loin of local venison with baked beetroots, parsnip puree and wilted greens served with dauphinoise potatoes and a rich merlot jus (1970g CO2e)

DESSERTS

Kentish raspberry and vanilla crème brûlée, lemon shortbread (770g CO2e)

Williams poached pear and almond tart with Brogdale plum jam and clotted cream ice cream (1160g CO2e)

Winter

20th December to 22nd March

*saves approximately 2073g CO₂e per person

Based on 80 guests, that saves the equivalent CO₂e of heating the average UK home for
22 Days

STARTERS

Caramelised white onion soup with glazed canterbury cobbler cheese, crisp sourdough and chive oil (V) (900g CO₂e)

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

MAINS

Charred cauliflower steak flavoured with homemade harissa, served on wilted greens, potato puree and parsnip crisps (Ve) (1170g CO₂e)

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

Traditional local bronze turkey roasted with crisp potatoes, brussel sprouts, sage and onion stuffing, chipolata sausages and rich cranberry gravy (2020g CO₂e)

DESSERTS

Baked dark chocolate fondant with clementine mascarpone and raspberries (390g CO₂e)

Bramley apple and rhubarb crumble with cinnamon and star anis finished with vanilla custard (630g CO₂e)

All of the seasonal menus include a selection of tea and coffee to include English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

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 its necessary to go further afield to meet our customers' requirements, they endeavour to ensure our sustainable 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 and free to roam, 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, TEA & HERBAL INFUSIONS

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



Committed to Sustainability

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, cans, pots and trays
- We're cooking with an induction range and rational oven, reducing the amount of gas used
- Invested in energy efficient technology in our kitchens including 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 washed at a reduced temperature and shorter cycles
- Leftovers and cut offs from our food preparation and on event days are used for staff meals
- 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 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

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