



WEDDING FEASTS BY
THE FLAVOUR KITCHEN





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Sharing platter style service provides a relaxed, friendly and informal way of dining. What better way is there to get the conversation flowing and your guests relaxing than to have sumptuous platters of fabulous food being passed around the table?

We specialise in Sharing Platters and know just what it takes to get your guests really talking about the food. Our platters are exceptionally generous in size and beautifully presented, using the finest local ingredients available - with Kent Salt Marsh lamb, locally landed fish (our fishmonger is right on the beach at Hythe) and farm shop deli produce.

Our sample menus draw inspiration from some of favourite cuisines - Middle-eastern, Italian and Classic British. We do love a challenge though and have created bespoke menus ranging from a Korean banquet to a Caribbean Jerk Feast.

Our standard Feast Packages are as follows:

2 Courses - 3 Starter Sharing Platters; 2 Main Sharing Platters & 2 Sides

3 Courses - 3 Starter Sharing Platters; 2 Main Sharing Platters & 2 Sides; 1 Dessert

ITALIAN FEAST

STARTER SHARING PLATTERS (Choose 3 Different Platters)

Slow roasted heirloom tomatoes, burrata w, lemon & basil oil(V)

Italian charcuterie selection

Mixed bruschetta

e.g. N'duja & ricotta; whipped salt cod w, green olive tapenade; roasted red peppers & goats cheese (V); marinated artichoke, cannellini bean, lemon & thyme (VG)

Carpaccio of beef with rocket & parmesan salad & truffle oil

Tempured Courgette Flowers stuffed w, goats cheese or mozzarella and served with a chilli-honey dressing

Mushroom and taleggio arancini with arrabiata sauce

Artichoke fritters with lemon mayo (V)

Salt cod fritters with lemon mayo

MAIN SHARING PLATTERS (Choose 2 Different Platters)

Porchetta

(Italian roast pork shoulder rolled and stuffed with herbs and chilli with crispy crackling and served with a fennel jus)

Italian herb marinated leg of lamb with salsa verde (can be BBQ'd)

Sirloin of beef tagliata style (rare sirloin of beef sliced on bed of rocket with rosemary and lemon oil and pecorino shavings)

Beef braised in Barolo

Roast chicken with green olives, roasted lemon and caperberries

Salt baked sea bass with salsa verde or fennel and tomato sauce

Griddled swordfish with capers and lemon

Caponata stuffed aubergine with mozzarella (V)

Spatchcocked chicken with Italian herb marinade and gremolata

Aubergine parmigiana (V)

Fennel, cherry tomato and ricotta gratin with hazelnut crumble (V)

ITALIAN FEAST CONTD

MAIN COURSE SIDES SHARING PLATTERS (Choose 2 Platters)

Rosemary roast potatoes

Potato dauphinoise (not Italian but goes wonderfully with lamb!)

Lemon and herb new potato salad (served warm or cold)

Green beans with walnut pesto (served warm or cold)

Rocket, grilled asparagus, fig and parmesan salad

Grilled courgette, rocket and feta salad w, chilli, mint and lemon dressing

Heirloom tomato and feta salad with pomegranate balsamic dressing

Panzanella salad - sourdough croutons, heirloom tomatoes & cucumber

Golden & candy stripe beetroot, griddled goats cheese & hazelnut salad

Roast peach, parma ham and mozzarella salad

Italian Breads (included in price)

DESSERTS

Individually Plated (or marked * can be served sharing style)

Amalfi lemon tart with raspberry compote*

Tiramisu*

Limoncello cheesecake*

Hazelnut & turrón semifreddo w, caramelized raspberries (requires freezer)

Espresso crème brulee with almond cantuccini

Orange pannacotta, caramelized oranges and pistachio shortbread

Amaretto Trifle*

(NB: we can do a duo or trio of mini desserts for £1.00-£1.50 extra pp)

MIDDLE-EASTERN FEAST

STARTER SHARING PLATTERS (Choose 3 Different Platters)

Home-made dips
(e.g. baba ghanoush, hummous, red pepper and walnut) (V) w, flat breads

Harissa prawns and lemon mayo

Spinach, mint and feta borek (little filo pies) (V)

Chicken shawarma skewers with preserved lemon hummous

Beef or lamb koftes with spiced labneh and pistachios

Pides Platter (Turkish Pizza) w, spiced roast vegetables or sumac spiced mince
beef or lamb

MAIN SHARING PLATTERS (Choose 2 Different Platters)

Pomegranate molasses marinated leg of lamb (can be BBQ'd)

Slow cooked leg of lamb with ras el hanout rub

Lamb, chicken or beef tagine (vegetarian/vegan version also available)

Chargrilled harissa steak with tahini slaw

Moroccan spiced roast spatchcocked chicken

Fish koftas with a spiced yoghurt sauce

Z'atar spiced salmon with walnut, yoghurt and sumac salsa

Iman biyaldi (stuffed aubergine) with saffron yoghurt (V)

Potato and feta kofte with nut and seed crust and served w, roasted red pepper
and walnut sauce (V)

MIDDLE-EASTERN FEAST CONTD

MAIN COURSE SIDES SHARING PLATTERS

(Choose 2 Platters)

Jewelled rice or couscous (served warm or cold)

Saffron roast potatoes

Persian potato salad (served warm or cold)

Cumin roasted carrots and baby courgettes

Green bean, orange zest and hazelnut salad

Charred sprouting broccoli & courgette w, baby spinach and tahini & honey dressing

Rocket, grilled aubergine, feta and pomegranate salad

Fattoush salad with fried flat breads, tomatoes, cucumber, lettuce and a lemon and sumac dressing

Butternut squash, feta and spinach salad with pistachio pesto (served warm or cold)

Pomegranate and tomato salad

Middle-Eastern Breads (included in price)

DESSERTS

Individually Plated (or marked * can be served sharing style)

Orange polenta cake with yoghurt and pistachios and crème fraiche*

Turkish delight Cheesecake*

Chocolate cardamom tart with yoghurt ice-cream*

Persian Eton Mess with rosewater & pistachio meringues, rosewater marinated strawberries, pistachio halva and cream*

Strawberry and pistachio pavlova*

TERMS OF BUSINESS & ADDITIONAL SERVICES

BOOKING TERMS

We require a 25% non-refundable deposit to secure the booking. The balance is then invoiced 14 days before the event.

Final numbers need to be confirmed at the time of final invoicing (i.e. 14 days before the event).

WAITING & BAR STAFF

We have a team of professional bar and waiting staff including event managers, bar managers, mixologists and core waiting and bar personnel who work directly for us. Our rates start at £16.50 per hour for core staff. They work directly for us rather than been sourced through an agency.

For your wedding, you will be appointed a Front of House manager to manage the entire reception. They will be onsite at least 3 hours before guests arrive and will be the last staffer to leave. Our Front of House team can be onsite for the full day - laying tables and setting up your bar (including chilling drinks) then serving canapes and drinks (we can serve drinks you provide without any corkage charge applied), moving into the main meal service then managing the evening reception. They will also manage the hireware packdown at the end and will liase with the venue manager to ensure the venue is left as required at the end of the reception.

HIREWARE

We can arrange the hire of any equipment such as furniture, china and cutlery, serveware, linen, glassware and bar equipment. We work with a number of suppliers who can provide access to range of affordable and high quality equipment - including specialist vintage and retro hireware suppliers.

Unlike many other caterers we are happy to arrange all of the hireware required for your wedding but do not charge an arrangement fee for this.

CONTACT

Please contact us on 07766820 696 or hello@theflavourkitchen.co.uk for further information and to discuss your requirements in more detail.