relish

AUTUMN & WINTER
WEDDING BREAKFAST

2020

chat with our team today
01322 221159
info@relish.co.uk

YOUR WEDDING- WHAT'S INCLUDED?

Relish has a proven track record of successfully delivering a host of events. With over 30 years' experience to draw from, we work together with our clients providing guidance for a faultless and hassle free occasion, offering high quality service and excellent value.

The following information illustrates the food and drink packages we offer, but please do bear in mind hat this is only a guide and starting point for you, as we are able to tailor menus to suit your requirements.

No hidden extras
Prices illustrated are fully inclusive of an event manager, food service staff, chefs, traditional crockery, cutlery, white linen and full consultation & support, so there are no nasty surprises.

Drinks & bar
We offer a flexible range of drink packages covering both the main reception and we can provide a pay bar facility for the evening reception, offering bottled beers and a range of spirits and soft drinks.

Guide Prices
Our three course menus start from £55.80 per person (including VAT) prices are based on minimum of 50 guests Monday-Thursday, minimum of 80 guests Friday-Sunday.
Please note our prices may vary slightly from venue to venue, taking into account numbers, travelling time, access/clearance times, and facilities available on site.

The next steps
Having selected your wedding venue, please drop us a line at info@relish.co.uk briefly outlining your ideas and plans for the day. Alternatively, call 01322 221159 to arrange a mutually convenient appointment at our premises in Dartford to discuss your requirements in greater detail over a cuppa.

We look forward to hearing from you and happy planning!

The Relish Team

TO START

Roast butternut squash soup, chilli cream (V)

Grilled beetroot, goats' cheese, apple salad and balsamic and basil oil dressing (V)

Crayfish salad, pickled cucumber, lime creme fraiche

Pork and pistachio terrine served with a red onion marmalade

Gravadlax salmon, fennel salad, caper and lemon dressing

Baked Camembert served with fig chutney and sour dough bread (+ £2.00)

MAIN COURSE

Guinness braised beef blade
horseradish dauphinoise, cavolo nero, baby onion and bacon jus

Terrine of belly pork stuffed with apple and sage
buttered kale, butternut squash puree, chateau potatoes, maple glaze sauce

Supreme of chicken stuffed with wild mushrooms
garlic and thyme fondant potatoes, kauffman cabbage, thyme jus

Roast rump of lamb
seasonal roast root vegetables, celeriac puree, parmenter potatoes, sauté spinach, red wine jus

Roast sirloin of beef
Yorkshire pudding, seasonal vegetables, rich red wine gravy

Pan roasted cod
turmeric potatoes, curried cauliflower puree, Romanesco cauliflower florets, coriander oil

Grilled halloumi steak
Jerusalem artichoke fricasse, roast beets, spinach, new potatoes, chestnut mushrooms, vegan pesto (V)

DESSERT

Chocolate orange bread & butter pudding, orange anglaise

Rhubarb & custard tart, poached rhubarb battons

Vanilla panacotta, mulled berries

Apple tart tartain, vanilla ice cream, apple crisp

Chocolate brownie served warm with salted caramel ice cream (VE)

Chocolate & coconut tart served with soya cream (VE)

Blackcurrant delice served with fruit coulis (VE)

CHILDREN'S MENU

An alternative choice for younger children. Please select one menu for all children from the following options;

Starter

doughballs OR melon boats

Main

roast chicken fillets with potato wedges & beans
OR
penne pasta in a tomato sauce with chargrilled chicken, grated cheese & basil

Dessert

ice cream with strawberry coulis & wafer OR individual fruit trifle

Generally discounted by 50% of the adult price, based on numbers being no more than 10% of the total attending.

A FEW EXTRAS

Food service staff
We provide a front of house manager and food service staff for the reception meal within your menu price. If you require a little special attention, such as designated wine waiters or specific requirements we are happy to quote for these additional services.

Chefs
Your menu price includes a minimum two of our experienced and often heroic event chefs on site to prepare and serve your meal with the Relish finishing touches. Our team are well versed in working under the somewhat trickier conditions associated with field kitchens, marquee tents, and historic buildings.

Equipment
All standard crockery, cutlery & glassware is included in the menu price, based on plain white china, kings pattern cutlery & glassware. We also provide linen tablecloths and napkins. Should you wish to tailor your table settings or upgrade any elements (e.g. crystal glassware or coloured charger plates), we can offer a bespoke quotation for you.

Our prices include a choice of up to two starters (plus a vegetarian or vegan option), two main course options (plus a V or VE option) and two desserts. This is subject to menu choices and space/facilities on site.