



reLISH

THREE COURSE MENU

2020

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





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 that 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

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 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



Chicken liver parfait, pistachio crumb, onion marmalade, grilled soda bread

Smoked salmon and horseradish mousse, grilled ciabatta, herb dressing

Aromatic duck salad, pickled cucumber, red chard, pomegranate, plum dressing

Pea and mint soup (VE)

Smoked mackerel and dill fish cake, lemon hollandaise, watercress salad

Roasted aubergine, cherry tomato, goats cheese stack, pesto, balsamic dressing (V)

Ham hock and pickled carrot terrine, piccalilli, grilled olive bread

Garlic and chilli tiger prawns, rocket salad, lime crème fraiche (+ £1.50)

Tartlet of Kentish cheese, leek, pancetta, herb oil (+ £1.50)

Parma ham with roasted figs and bittersweet orange dressing (+ £1.50)



MAIN COURSE



Lemon & thyme roasted chicken supreme
spring greens, parmentier potatoes, tarragon sauce

Roast topside of beef
Yorkshire pudding, Mirabelle fondant potato, green beans, salt baked carrot shard, garlic & thyme sauce

Sun blushed tomato stuffed chicken breast
olive and red onion crushed potato, grilled courgettes, roasted peppers, pesto dressing

Cider braised pork belly (+ £2.50)
spinach puree, potato terrine, pickled baby carrots, apple & sage sauce, crackling shards

Roast Rump of lamb (+ £2.50)
ratatouille vegetable quinoa, leek hay, red pepper jus

Five spiced duck breast (+ £2.50)
salaraise potato, pak choi, plum & papaya salsa

Mustard glazed roast sirloin of beef (+ £2.50)
chateau potatoes, tender stem broccoli, pickled chantenay carrots, garlic & thyme jus

Grilled Fillet of beef (cooked medium) (+ £5.00)
wild mushrooms, pancetta & herb potato cake, wilted spinach red wine sauce

Herb crusted canon of lamb (+ £5.00)
savoy cabbage, peas, honey glazed heritage carrots, dauphinoise potato, caper & mint dressing



DESSERT



Raspberry bavaois, Eton mess, mint syrup

Lemon & blueberry posset, Viennese biscuit

Chocolate tart with chocolate soil, passion fruit cream, orange salsa

Bailey's pannacotta, hazelnut crumb, raspberry and mint compote,

Trio of citrus, lime sorbet, lemon tart, blood orange mousse

Relish sticky toffee pudding, clotted cream, butterscotch sauce

Goey chocolate brownie, white chocolate strawberry, mint salsa, Chantilly cream

Summer berry pudding, clotted cream, lemon balm

Chocolate & coconut tart served with soya cream (VE)

Blackcurrant delice served with fruit coulis (VE)



FISH COURSE



Pan fried hake

pan roasted new potatoes, chorizo, cherry tomatoes, crayfish, spinach herb oil

Herb crusted salmon

lemon and coriander pearl cous-cous, pickled radish, heritage tomato salsa

Baked cod

fondant potato, sauté leeks and pancetta, roasted beets and a brown shrimp and parsley butter

Red wine poached sole fillet

shellfish risotto, cucumber spaghetti, red wine butter sauce

VEGETARIAN & VEGAN



Pan roasted cauliflower steak

tomato ragu, crispy leeks, basil dressing (VE)

Aubergine cannelloni

chargrilled aubergine, asparagus, arborio rice, garlic, thyme, tomato & red pepper reduction (VE)

Winterdale Cheese, leek & potato tart

leeks, new potatoes, Winterdale cheese, asparagus, capers, lemon (V)



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.



BBQ GRILL MENU



An alternative choice for your wedding breakfast;

ON ARRIVAL

selection of canapés (6 per person)

** please select up to 8 choices from our canapé menu*

MAIN COURSE

select three from the grill:

spiced piri piri chicken, chilli, chive, lemon

Tuscan steak, sun-dried tomato, basil, garlic, red wine marinade

chicken thighs, lemon, honey, mixed herbs

fillet of salmon, basil, lemon grass, red onion

honey & mustard pork steaks, caramelised pineapple

lamb steaks, red pepper pesto

chicken breast, honey, thyme, orange

Kentish pork sausage

select three from the vegetarian / vegan menu:

halloumi with roasted butternut squash, courgette & pepper brochette brushed with smoked paprika butter (V)

aubergine cakes in honey, olive oil, chilli, garlic & oregano (V)

portabello mushrooms with brie and honey (V)

Relish home-made recipe spiced carrot and courgette burger (VE)

cumin crusted cauliflower steak (VE)

**selection of three side dishes and artisan breads included*

DESSERT

fresh strawberries or raspberries, clotted cream

**alternatively select your dessert from the three course wedding breakfast menu*





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.

