relish

PARTY MENU

2020

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

YOUR PARTY-
WHAT'S INCLUDED?

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.

Menus and pricing
All menus are priced as an 'informal party service', to include the provision of sufficient food service to assist in buffet service and plate clearance, china & cutlery but exclude formal table 'lay ups', and any table linen required. Prices may vary subject to numbers attending. The prices quoted are based on 2020 but we will quote accordingly based on your event date.

Each venue is different and there are sometimes reasons & agreements in place as to why we can not provide every menu option from our party brochures-we will notify you if this is the case and do not hesitate to ask!

Drinks & bar
(Subject to your selected venue, some of the venues we work with operate their own bars & drink packages. Please do ask if you are unsure)
We can provide a bar facility for your party, offering bottled beers and a range of spirits and soft drinks, alternatively, we can provide a full bar service with drink provided by the client both come with a small set up fee.

The next steps
Having selected your party 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!

FINGER BUFFET

TRADITIONAL COLD BUFFET

£13.50 per person minimum 50 guests

selection of tortilla wraps
chicken caesar
duck & hoisin, cucumber
chargrilled vegetable with crème fraiche (v)

quiche Lorraine wedges
mini pork pies, branston pickle
vegetable spring rolls (v)
lemon & tarragon chicken skewers
lamb samosas, mint yogurt
cherry tomato, bocconcini skewers, pesto dip (v)

HOT & COLD FINGER BUFFET

£22.25 per person minimum 50 guests

selection of tortilla wraps
chargrilled vegetable with crème fraiche (v)
falafel, peppers, spiced yogurt dressing & salad (v)
grilled fajita chicken, peppers, salsa & salad

2 oz slider burgers, cheese, relish
Lincolnshire sausage wedges
lamb samosas, mint yogurt
cocktail chicken kebabs
vegetable & spinach pakoras (v)
asparagus, sun-dried tomato, mushroom mini tarts (v)

**prices shown include china plates, cutlery, food service staff*

HOT BUFFET

Cooked and served over 1.5 hours, these menus can be tailored to suit any occasion. Please select three main options, two sides and two desserts, menus include baskets of artisan bread and a tea and coffee station.

MAINS

beef braised in cream, paprika, nutmeg and finished with brandy
chicken cooked in red wine with chervil, tarragon and tomatoes
peppers filled with cous cous, tomatoes & cheese (V)
lamb braised with rosemary, apricots and white wine
braised salmon in basil & cream sauce with baked cherry tomatoes
mixed spice lamb, pineapple & garlic braised in a honey and pepper sauce
fragrant green Thai chicken curry
vegetable lasagne (V)
pasta penne, tomato sauce (VE)

SIDES

coriander, lime & onion couscous
garlic roasted baby new potatoes with thyme
coconut & coriander rice
roasted root vegetables
turmeric rice baked with mixed herbs
oven roasted vegetables

DESSERTS

banoffee pie
salted caramel roulade
strawberry & champagne roulade, fresh strawberries
lemon tarte with a summer fruit compote & red berry coulis
dark chocolate bavarois with fresh strawberries, whipped cream & cocoa
mango & coconut brulee cheesecake with a mango coulis and physallis

£33.50 per person minimum 50 guests
**prices shown include china plates, cutlery, a chef, food service staff*

AL FRESCO

TEX MEX STIR FRIES

two of our giant pans, cooked and served in front of your guests
£17.95 per person minimum 80 guests

traditional paella, garnished with tiger prawns, green lip mussels, lemon wedges served with baskets of crusty bread and bowls of mixed green salad

chicken fajitas, onions, peppers tortilla wraps served with guacamole, soured cream, salsa

WHOLE HOG SPIT ROAST

£23.95 per person minimum 80 guests

a whole hog slow roasted, carved and served in a white floured bap, with Kentish apple chutney, sage & onion stuffing and crisp salt crackling

from the salad bar
crunchy coleslaw salad with a chive mayonnaise
pear, stilton and rocket salad with pecan nuts and a balsamic vinaigrette
baby plum tomato salad with red onion and basil oil dressing
hot baby new potatoes with mint & lemon butter

baskets of artisan bread with butter

AL FRESCO

THE LITE BITE GRILL

cooked to order and served from the bbq over two hours
£23.95 per person minimum 80 guests

Spanish meatball skewers
chicken, chorizo, pepper skewers
Lincolnshire sausages soft finger roll
king prawn skewers
lamb, maple & mint koftas
chipotle chicken wings
slider burgers, cheese, tomato relish
chargrilled asparagus, olive oil, black pepper (V)
char-grilled corn (V)
roasted vegetable kebabs (V)

THE LATE NIGHT KEBAB BAR

(please cater for all guests, 1 item per person)
£17.95 person minimum of 80 guests

char-grilled chicken, lamb or quorn shish kebab, with pitta bread, lettuce, tomato, cucumber, onion and chilli sauce

LAMB, CHICKEN & HALLOUMI FLATBREADS

(please cater for all guests, 1 item per person)
£17.95 person minimum 80 guests

minted lamb, char-grilled chicken & chorizo slices, served in a grilled flatbread, yoghurt & mint dressing, pickled red cabbage and salad

**prices include eco friendly palm leaf plates/wooden cutlery, chef & food service staff*

GRILL MENUS

GRILL 1

£21.50 per person minimum 80 guests

4oz 100% beefburger, brioche bun, mustard, onions, cheese, lettuce, tomato
prime pork & leek sausages
chargrilled chicken thighs, lemon, tarragon, cracked black pepper, aioll

from the salad bar
classic slaw with shredded cabbage, onion, carrot & mayonnaise
new potato salad with light mayonnaise, parsley and shallot dressing
the relish garden salad, tomato, cucumber, radish, spring onion with a side of vinaigrette

GRILL 2

£25.80 per person minimum 80 guests

6oz lamb and mint burger in a white floured bap served with crème fraiche
spicy piri piri chicken with a lemon & sour cream sauce
chargrilled fillet of salmon in thai basil & lemon grass

from the salad bar
classic greek salad, baby gem, tomatoes, cucumber, feta, mixed olives, lemon juice & extra virgin olive oil
moroccan couscous, dried apricots, sunblushed tomato, red onion, cumin, coriander and fresh pomegranate seeds
hot baby new potatoes with mint butter

GRILL MENUS

GRILL 3

£29.50 per person minimum 80 guests

traditional speldhurst pork & spitfire ale sausages
calypso jerk chicken with a pineapple salsa
tuscan steak with a sundried tomato, fresh basil, garlic and red wine marinade

from the salad bar
chargrilled aubergine, courgette, peppers, red onion with roasted garlic & thyme
the relish garden salad, tomato, cucumber, radish, spring onion & vinaigrette
cous cous, dried apricots, sunblushed tomato, red onion, cumin, coriander, and a sprinkling of fresh pomegranate seed

GRILL 4

£33.00 per person minimum 80 guests

peppered sirloin steak with herb butter
butterflied leg of lamb with rosemary, chillies & orange
salmon & prawn brochette

from the salad bar
penne with sundried tomatoes, pine kernels, roasted yellow peppers, chives, parmesan, extra virgin olive oil & cracked black pepper
classic tomato, mozzarella & basil salad
plum tomatoes, buffalo mozzarella, fresh basil drizzled with rapeseed oil
baskets of artisan bread with butter

**prices shown include china plates, cutlery, a chef, food service staff*

GRILL MENUS

VEGETARIAN & VEGAN GRILL

**please choose three V or VE options*

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)

MINI SHOTS & DESSERT STATION

price on request, subject to number of guests and requirements

Served as mini desserts in varied glassware, or easy grab and go cake slices, from a station. A little sweet touch after a BBQ.

chocolate mousse, lemon posset, eton mess, mango & lemon syllabub, banoffee pie

DESSERTS TO YOUR TABLE

price on request, subject to number of guests and requirements

good old strawberries n' cream, Kent's best crop of juicy plump strawberries, served with cornish clotted cream
chocolate brownie served warm with clotted cream & summer berries
relish summer trifle layers of cointreau infused sponge, summer berry coulis, English custard sauce & cream