



reLISH

EVENING MENUS
WEDDING

2020

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





EVENING BUFFETS & MENUS WHAT'S INCLUDED?

Menus and pricing

All menu's listed are priced in conjunction with a full wedding booking, to follow your wedding breakfast & cater for your guests throughout the evening of your special day.

Prices may vary subject to numbers attending. The prices quoted are based on 2020 but we will quote accordingly based on your event date. All prices listed below are inclusive of VAT.

Each venue is unique and has its own restrictions or regulations, there are sometimes reasons & agreements in place as to why we can not provide every menu option—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

Please drop us a line at info@relish.co.uk briefly outlining your ideas and plans for the evening of your special day. Alternatively, call 01322 221159 to discuss your requirements in greater detail.

We look forward to hearing from you and happy planning!

The Relish Team



EVENING BUFFETS



KENTISH CHEESE BOARD SELECTION

from £11.95 per person

Kentish blue, Chaucers camembert, Canterbury cobble, Kelly's goat, Ashmore farmhouse all served with biscuits, artisan breads, grapes, celery, Kentish pear chutney.

CHARCUTERIE & CONTINENTAL CHEESE PLATTER

from £15.00 per person

mature cheddar, blue stilton, camembert, saint Paulin, Boursin, prosciutto, salami, mortadella, bresaola all served with biscuits, granary, sundried tomato and olive breads, green and black olives, grapes, celery and dried fruits.

BACON, SAUSAGE, OR FISH FINGER BAPS

from £8.50 per person (we suggest selecting two out of the three options)

rashers of lean back bacon or cumberland sausage, with daddies sauce & ketchup or cod fish fingers with tartare, served in crusty bread or soft floured baps.

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



EVENING BUFFETS



FISH & CHIP CONES

from £8.50 per person

yellow fin sole goujons, French fries, ketchup, home-made tartare.

COLD & HOT FINGER BUFFETS

from £13.50 per person

in addition to the menus above we offer cold and hot finger buffets, we can send you our current menus to consider. Please allow to cater for a minimum of 50%, maximum of 75% of your total number of evening guests attending.

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



AL FRESCO



TEX MEX STIR FRIES

two of our giant pans, cooked and served in front of your guests
£15.00 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

THE LATE NIGHT KEBAB BAR

(please cater for all guests, 1 item per person)
£15.00 per 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)
£15.00 per person minimum 80 guests

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



AL FRESCO



THE LITE BITE GRILL

cooked to order and served from the bbq over two hours
£16.50 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)

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

WHOLE HOG ROAST

*£1500 minimum spend based on 100 guests
(additional guests over 130 will be charged £8.50 per person)*

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

