



**THE OLD KENT BARN,
SWINGFIELD, KENT, CT15 7HF**

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 The Old Kent Barn  [@theoldkentbarnkitchen](https://www.instagram.com/theoldkentbarnkitchen)

MENU



HEAD CHEF
James Crank

WE WORK CLOSELY WITH ALL OUR SUPPLIERS TO ENSURE WE SOURCE, PREPARE AND SERVE SUSTAINABLE PRODUCE, WHICH IS HANDLED WITH CARE AND SERVED WITH LOVE BY OUR PASSIONATE TEAM OF CHEFS

James has previously worked at Chapel Down, The Berkeley, Leeds Castle and at The Swan in West Malling and it was here that James really put down some roots under Head Chef Scott Goss.

“I loved working with Scott, I learned a new way of working and the importance of not over complicating food. Food can be beautifully simple using classic ways of cooking, fantastic produce and dedicated suppliers”.

“It is really important to me that we deliver every service like it’s our first event, that same dedication, hard work and passion for what we do is at the centre of how we operate the kitchen”.



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ALLERGENS

Please make us aware of all guest food allergies (on your seating plan) with at least 10 days' notice. All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present. We take every precaution to ensure these allergens are handled with care & take guest allergies extremely seriously. However, we cannot 100% guarantee the kitchen is a completely allergen free environment.

CANAPÉS

CHOOSE x6 FROM THE CANAPÉ MENU

Parmesan Arancini

Arborio Rice, White Onion, Breadcrumbs

Lamb Kofta

Cumin, Harrisa, Mint, Yoghurt •

Cocktail Sausages

Wholegrain Mustard, Honey •

Glamorgan Bites

Cheddar, Mustard, Parsley, Leeks •

Salami Roll

Fennel, Lime, Rocket ••

Fine Herb Tart

Filo Pastry, Almonds, Fine Herbs •••

Breaded Shiitake Mushroom

Hummus, Spinach, Chestnuts •••

Tenderstem Broccoli Bhaji

Gram Flour, Turmeric, Green Chilli ••••

Onion Tartlets

Caramelised Onion, Blue Cheese, Thyme •

Bruschetta

Fig, Ricotta, Cashew •••

Sundried Tomato Arancini

Arborio Rice, Breadcrumbs, Basil ••••

Buttermilk Crispy Chicken

Celery Salt, Cayenne Pepper, Mustard Mayo

Salmon Blini

Oak Smoked Salmon, Soft Cheese

Crab Tartlet

Brown Crab, Spring Onion, Tabasco, Coriander •

Thai Filo Prawns

Sweet Chilli, Lemongrass •

Chicken & Mushroom Tart

Chicken, Ballotine, Chestnut Mushroom, Thyme, Breadcrumbs

Breaded Whitebait

Smoked Sea Salt, Chilli

Blue Cheese & Pear Tart

Red Wine, Pear, Walnuts •

Rare Beef & Yorkshire

Beef Rump, Tewkesbury Mustard

Bocconcini

Mozzarella, Rocket Pesto ••

Ham Hock Tart

Leek, Mustard Seeds, Parsley

Rare Tuna

Cauliflower, Cucumber, Onion Seeds ••

Pumpkin & Spiced Honey

Filo Pastry, Ricotta, Parmesan, Thyme •

• Vegetarian • Gluten Free • Vegan • Dairy Free

APÉRITIF CANAPÉS

**ALL 6 OF THE CANAPÉS BELOW
ARE SERVED TO EACH ADULT GUEST
ACCOMPANIED WITH MINI-APÉRITIFS**

Oak Smoked Salmon & Caviar Blinis

Dill, Cream Cheese, Pink Grapefruit

Paired with: Champagne & Elderflower Presse

Confit Pork Belly

Honey, Bourbon Glaze, Sea Salt ●●

Paired with: Old Fashioned

Fish & Chips

IPA Curried Batter, Triple Cooked Chips ●

Paired with: Curious Brew Kentish Lager

Shepherd's Pie

Lamb Mince, Root Vegetables, Parsley

Paired with: Curious Apple Kentish Cider

Whitstable Oysters

Tabasco, Shallot Vinegar ●●

Paired with: Vermouth Vodka Martini

Artichoke Crostini

Whipped Goats' Cheese, Pesto

Paired with: Gin & Tonic, Cucumber, Lime

OYSTER BAR

**PLEASE CHOOSE THE NUMBER OF
OYSTERS YOU REQUIRE**

Whitstable Oysters

To be served with: Lemon, Lime, Tabasco,

Port & Shallot, Chive Oil, Chorizo Oil, Caviar

THREE COURSE STARTERS

**CHOOSE x1 STARTER &
x1 VEGETARIAN/VEGAN OPTION**

Fish Cake

Smoked Haddock, Salmon, Hen's Egg, Tartar Sauce

Gluten Free on request if ordered 10 days before ●

Goats Cheese & Fig Tart

Onion Jam, Walnut, Aged Balsamic ●

Gluten Free on request if ordered 10 days before ●

Burrata

Prosciutto, Fennel, Orange, Baby Gem, Cashew ●

Parsnip, Potato & Apple Soup

Sunflower Seeds, Granny Smith ●●●●

Duck Liver Pâté

Apple Chutney, Cornichon, Watercress

Gluten Free on request if ordered 10 days before ●

Portobello Mushrooms

Balsamic, Avocado, Chilli, Salsa Verde ●●●●

Baked Courgette Flowers

Cashew Ricotta, Arrabiata Sauce ●●●●

Chargrilled Aubergine

Harissa, Courgette, Lemon, Mint, Fennel, Pine Nut ●●●●

Blue Cheese & Chestnut Mushroom Tart

Pesto, Charred Baby Gem ●

Gluten Free on request if ordered 10 days before ●

Continued overleaf

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free

Starters continued...

Chicken Liver Pate

Pear Chutney, Cornichon, Watercress

Gluten Free on request if ordered 10 days before •

Roasted Tomato Soup

Vine Tomatoes, Basil, Cream ••

Vegan on request if ordered 10 days before •

Hot Smoked Salmon

Horseradish, Crème Fraîche, Potato, Fennel, Lime •

Pressed Ham Hock Terrine

Piccaililli, Onion Seed, Apple ••

Leek & Cheddar Tartlet

Smoked Pancetta, Soft Herbs

Gluten Free on request if ordered 10 days before •

Carrot & Coriander Soup

Cumin Seeds, Cream ••

Vegan on request if ordered 10 days before •

Tomato, Basil & Thyme Tart

Slow-roasted Tomato, Garlic, Radicchio •

Gluten Free request if ordered 10 days before •

Duck Rillettes

Toasted Sourdough, Spring Onion, Coriander, Chutney,

Cornichon •

Gluten Free on request if ordered 10 days before •

• Vegetarian • Gluten Free • Vegan • Dairy Free

THREE COURSE MAINS

CHOOSE x2 MAINS & x1 VEGETARIAN/VEGAN OPTION

Baked Salmon Fillet

Creamed Leek Puree, Herb Crust, Parsley, Caper, Almond

Steamed Salmon Fillet

Confit Shallot, Curried Tomato Dressing, Greens ••

9oz Fillet Steak

Confit Tomato, Salsa Verde (£3.50 per person supplement) •

Dairy Free on request if ordered 10 days before •

9oz Fillet Steak

Green Peppercorn Sauce, Brandy, Roast Onion,

Rosemary (£3.50 per person supplement) •

Confit Duck Leg

Barley, Smoked Pancetta, Spinach, Orange

Roasted Lamb Rump

Ratatouille, Basil, Black Olive, Harissa •

Dairy Free on request if ordered 10 days before •

Roasted Lamb Rump

Artichoke Crisps, Champ Mash, Gravy & Mint

Pesto For The Table •

Gnocchi

Wild Mushroom, Walnut, Pesto, Spinach,

Soya Milk •••

Pan Fried Sea Bass

Greens, Samphire, Chorizo, Clams, Pink Grapefruit

Beurre Blanc •

Continued overleaf

Mains continued...

Corn Fed Chicken Breast

King Oyster Mushroom, Silverskin Onion,
Pancetta, Gravy •

Dairy Free on request if ordered 10 days before •

Corn Fed Chicken Breast

Celeriac, Tender Stem Broccoli, Hazelnut •

Braised Beef Stew

Red Wine, Celeriac, Swede, Parsnip Mash,
Parship Crisps •

Dairy Free on request if ordered 10 days before •

Filo Squash Parcel

Moroccan Spices, Chestnut Mushroom, Gorgonzola,
Pine Nut, Dried Fruit •

Vegan on request if ordered 10 days before •

Ratatouille Risotto

Pearl Barley, Olive Tapenade, Basil •••

Spinach & Ricotta Cannelloni

Lemon, Nutmeg, Piquanté Pepper, Green Pesto •

Gluten Free on request if ordered 10 days before •

Nut Loaf

Chickpea, Wild Mushroom, Cumin, Gravy •

Mushroom Pie

Madeira, Thyme, Tofu •••

Butternut Curry

Coconut Milk, Spinach, Root Ginger, Lentils ••••

Romanesco Risotto

Pearl Barley, Chives, Crispy Shallot •••

Portobello Mushroom Wellington

Rosemary, Spinach, Pecan, Truffle Jus •••

Charred Mackerel

Smoked Paprika, Tomato, Butter Bean, Cavolo Nero ••

THREE COURSE DESSERTS

CHOOSE x3 DESSERTS

Banoffee Pie

Banana, Salted Caramel, Espresso Chantilly Cream •
Gluten Free on request if ordered 10 days before •

Lemon Meringue Pie

Raspberry Sorbet, Italian Meringue, Mint •
Gluten Free on request if ordered 10 days before •

Roasted Peaches

Toasted Hazelnut, Maple Syrup, Greek Yogurt,
Vanilla Ice Cream ••
Vegan & Dairy Free on request if ordered 10 days before ••

Gypsy Tart

Vanilla Ice Cream, Granny Smith •
Gluten Free on request if ordered 10 days before •

Strawberry Cream Tart

Strawberry, Mascarpone, Pistachio, Basil •
Gluten Free on request if ordered 10 days before •

Baked Apple

Golden Syrup, Spiced Rum, Raisin, Vanilla,
Soya Ice Cream ••••

Poached Pear

Earl Grey, Lemon Sorbet, Toasted Almond,
Soya Cream ••••

Pumpkin Pie

Cinnamon, Pecan, Maple Syrup, Nutmeg •
Gluten Free on request if ordered 10 days before •

Continued overleaf

• Vegetarian • Gluten Free • Vegan • Dairy Free

Desserts continued...

Pina Colada Panna Cotta

Coconut Milk, Almond, Pineapple, Rum, Lime, Mint •
Vegetarian, Vegan & Dairy Free on request if ordered
10 days before ●●●●

Gingerbread Madeleines

Chocolate, Cinnamon, Orange, Ground Almonds ●●●●

Lemon Posset

Berries, Chantilly Cream, Elderflower Jelly •
Vegetarian on request if ordered 10 days before ●

Bramley Apple, Blackberry & Stem Ginger Crumble

Oats, Demerara Sugar, served with Double Cream
Vegan, Gluten Free & Dairy Free on request if ordered
10 days before ●●●●

Eton Mess

Passionfruit, Soft Berries, Raspberry Ripple Cream,
Meringue ●●

Clotted Cream Cheesecake

Toasted Italian Meringue, White Chocolate,
Macerated Berries ●
Gluten Free on request if ordered 10 days before •

Chocolate Torte

Honeycomb, Vanilla Bean Cream ●
Gluten Free on request if ordered 10 days before •

Profiteroles

Salted Caramel, Chocolate Sauce, Whipped Cream ●

Peanut Butter Brownie

Roasted Peanut, Sea Salt, Brown Sugar,
Vanilla Ice Cream
Gluten Free on request if ordered 10 days before •

Chocolate, Date & Coconut Tart

Soya Ice Cream ●●●●

THREE COURSE SIDE DISHES

POTATO SIDE DISHES

CHOOSE x1 POTATO SIDE DISH

Roasted New Potatoes

Thyme, Rosemary, Roasted Garlic ●●●●

Steamed New Potatoes

Soft Herb Butter ●●

VEGETABLE SIDE DISHES

CHOOSE x2 VEGETABLE SIDE DISHES

Leafy Greens

Steamed Seasonal Greens ●●●●

Curly Kale

Salted Butter, Shallot, Toasted Almond ●●

Chantenay Carrots

Parsley & Orange Gremolata ●●●●

Garden Peas

Baby Gem, Radish, Mint ●●●●

Roasted Squash & Courgettes

Butternut Squash, Green & Yellow Courgette,
Broad Bean ●●●●

Honey Roasted Parsnips

Brown Sugar, Honey, Rosemary ●●

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free

CHILDREN'S MENU

**CHOOSE x1 STARTER, x1 MAIN &
x1 DESSERT FOR ALL THE CHILDREN**

All of the children will be served the same choice

**ADDITIONAL OPTIONS AVAILABLE FOR
DIETARY NEEDS IF ORDERED 10 DAYS BEFORE**

STARTERS

Garlic Bread with Cheese

Melon

Nachos

Ham and Cheese Potato Skins

MAINS

Southern Fried Chicken & Chips

Cottage Pie

Macaroni & Cheese

Roasted Chicken Breast

DESSERTS

Chocolate Sundae

Strawberry Fool

Jelly & Ice Cream

Banana Split

**ALL OF THE CHILDREN'S MENUS ARE
SERVED WITH VEGETABLES FROM THE TABLE**

HOG ROAST

FREE RANGE, KENT REARED, DUROC PIGS

- Bramley Apple & Kentish Cider Compote

- Sage Stuffing

- Brioche & Kentish Huffkins Buns

Please note, this menu is only available for a minimum of
100 adults

MEAT FREE OPTION

TOKB Vegan Burger

Spiced Quinoa, Chickpea, Wild Mushroom, Mayo ●●●

Gluten Free on request if ordered 10 days before ●

HOG ROAST SALADS

**CHOOSE x5 SALADS FROM THE SALAD MENU
ON PAGE 20**

HOG ROAST DESSERTS

**CHOOSE x3 SWEET TABLE DESSERTS
ON PAGE 24**

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free

BBQ

**CHOOSE x4 ITEMS FROM THE BBQ MENU
(IF YOU HAVE VEGETARIAN/VEGAN GUESTS
PLEASE CHOOSE AN ADDITIONAL OPTION TO
BE SERVED TO THESE GUESTS ONLY)**

Ibérico Pork Ribs

Ground Spice Rub, Smokey Hickory BBQ Sauce, Dark Rum ●●

Chicken Satay

Toasted Peanuts, Soy, Coriander, Chilli, Lime ●

Jerk Wings

Scotch Bonnet, All Spice, Root Ginger ●●

Chargrilled Chicken Legs

Lemon, Thyme, Roast Garlic ●●

TOKB Burger ●

Scotch Beef, Dijon Mustard, Flat Leaf Parsley
Gluten Free on request if ordered 10 days before ●

TOKB Vegan Burger

Spiced Quinoa, Chickpea, Wild Mushroom, Mayo, Masala ●●●
Gluten Free on request if ordered 10 days before ●

Halloumi & Chargrilled Vegetable Skewers

Roasted Lemon, Rocket Pesto, Shallot ●●

Sweet Sticky Wings

Chilli, Ginger, Honey ●●

Portobello Mushrooms

Spinach, Blue Cheese, Onion, Pesto ●●
Vegan & Dairy Free on request if ordered 10 days before ●●

Confit Chicken Thighs

Wild Garlic Butter ●

Chargrilled Chicken Breast

Chipotle Marinade, Bourbon, Lime ●●

Whole BBQ Beef Rump

Cumin, Oregano, Citrus Fruit, Chimichurri Sauce
(£3.50 per person supplement) ●●

Steamed Haddock

Chardonnay, Courgettes, Lemon, Salsa Verde ●●

Cauliflower Steak

Shawarma Spices, Maple, Avocado, Coriander Chutney ●●●●

Chicken Thighs

Harissa Paste, Yogurt ●

Steamed Salmon

Pak Choi, Soy Sauce, Ginger, Garlic, Brown Sugar,
(£1.50 per person supplement) ●
Gluten Free on request if ordered 10 days before ●

TOKB Butcher's Sausages

Roasted Onions, Rosemary, Aged Balsamic Vinegar ●
Vegetarian, Vegan & Gluten Free on request if
ordered 10 days before ●●●

BBQ Avocado

Quinoa, Root Vegetables, Toasted Corn ●●●●

Stuffed Sweet Potatoes

Mixed Nut Ricotta, Chilli, Spring Onions, Tomato Salsa ●●●●●

Tiger Prawn Skewers

Whisky, Chilli, Garlic, Lemongrass, Lime
(£1.50 per person supplement) ●●

BBQ SALADS

**CHOOSE x5 SALADS FROM THE SALAD MENU
ON PAGE 20**

BBQ DESSERTS

**CHOOSE x3 SWEET TABLE DESSERTS
ON PAGE 24**

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free

SALAD MENU

Mediterranean Mixed Bean Salad

Fresh Herbs, Garden Vegetables, Mustard Dressing ●●●●

Seasonal Leaf Salad

Lemon, Olive Oil, Homegrown Herbs, Sea Salt ●●●●

Potato Salad

Crème Fresh, Flat Parsley, Horseradish, Lemon ●●

Apple, Chilli & Lime Slaw

Granny Smith, Sea Salt, Lime, Soft Herbs ●●●●

Traditional Slaw

Carrot, Onion, Cabbage, Mayo ●●

Tuscan Salad

Vine Tomato, Basil, Mozzarella, Olives, Garlic Croutons ●

Mixed Grains

Couscous, Quinoa, Bulgur Wheat, Macerated Dried Fruit, Soft Herbs ●●●●

Local Speciality Bread

Olive Oil, Balsamic Vinegar ●

Chopped Salad

Mozzarella, Spring Onion, Avocado, Sweetcorn, Peppers, Seasonal Vegetables ●●

Roasted Harvest Root Vegetables ●●●●

Seasonal Root Vegetables, Homegrown Herbs, Roasted Garlic

Tomato, Rocket & Parmesan Salad

Balsamic Dressing ●●

Caesar Salad

Parmesan, Hen's Egg, Anchovy, Croutons, Pancetta, Baby Gem

Pesto Pasta

Rocket, Garlic, Pine Nut, Almond, Walnut, Parmesan ●

Tomato & Chorizo Pasta

Arrabbiata Sauce, Olive Oil, Spicy Chorizo

Salade Niçoise

Fine Green Beans, Olives, Tuna, Tomato, Hen's Egg, Lettuce ●●

Steamed New Potatoes

Garlic, Rosemary, Thyme, Salted Butter ●●

Crispy Wedge Salad

Iceberg, Basil, Blue Cheese, Walnut, Buttermilk Dressing ●●

Waldorf Salad

Celery, Apple, Walnut, Grape, Romaine Lettuce, Natural Yogurt ●●

Quinoa Salad

Roast Squash, Broccoli, Pumpkin Seed, Almond ●●●●

Bulgar Wheat Salad

Spinach, Apple, Mixed Seeds, Nuts ●●●

Green Bean Salad

Radish, Peanut, Lemon, Soy, Chilli, Pumpkin Seed ●●●

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free

BUFFET

CHOOSE x2 MAIN DISHES

(IF YOU HAVE VEGETARIAN/VEGAN GUESTS
PLEASE CHOOSE AN ADDITIONAL OPTION TO
BE SERVED TO THESE GUESTS ONLY)

Chicken, Leek & Pancetta Pie

Thyme, Creme Fraiché, Homegrown Soft Herbs

TOKB Butcher's Sausages

Roasted Onions, Rosemary, Balsamic Vinegar •
Vegetarian, Gluten Free & Vegan on request if ordered 10
days before •••

Coq au Vin

Chicken on the Bone, Root Vegetables, Thyme, Red Wine •

Beef Bourguignon

Chestnut Mushrooms, Silverskin Onions, Smoked
Pancetta •

Shepherd's Pie

Rosemary, Root Vegetables, Salted Butter Mash •

Lasagne

Tomato Ragù, Parmesan Cream, Oregano, Basil

Mushroom Pie

Madeira, Thyme, Tofu •••

Butternut Curry

Coconut Milk, Spinach, Root Ginger, Lentils ••••

Cheese & Onion Tartlet

Smoked Applewood Cheddar, Roscoff Onion,
Spring Onion, Parsley
Gluten Free on request if ordered 10 days before •

Tomato, Basil & Thyme Tart

Garlic, Rocket
Gluten Free on request if ordered 10 days before •

BUFFET SIDE DISHES

POTATO SIDE DISHES

CHOOSE x2 POTATO SIDE DISHES

Mashed Potatoes

Salted Butter ••

Roasted New Potatoes

Thyme, Rosemary, Roasted Garlic ••••

New Potatoes

Soft Herb Butter ••

VEGETABLE SIDE DISHES

CHOOSE x2 VEGETABLE SIDE DISHES

Roasted Harvest Root Vegetables ••••

Seasonal Root Vegetables, Homegrown Herbs,
Roasted Garlic

Garden Vegetables

Seasonal Green Vegetables ••••

Leafy Greens

Steamed Seasonal Greens ••••

BUFFET DESSERTS

CHOOSE x3 SWEET TABLE DESSERTS ON PAGE 24

• Vegetarian • Gluten Free • Vegan • Dairy Free

SWEET TABLE DESSERTS

**TO BE CHOSEN WITH THE BBQ, BUFFET
& HOG ROAST MENUS:**

**CHOOSE x3 DESSERTS TO BE SERVED
AS A SWEET BUFFET TABLE**

Lemon Posset

Berries, Chantilly Cream, Elderflower Jelly •
Vegetarian on request if ordered 10 days before •

Eton Mess

Passionfruit, Soft Berries, Raspberry Ripple Cream,
Meringue ••

Profiteroles

Salted Caramel, Chocolate Sauce, Whipped Cream •

Toffee Apple Sundae

Bramley Apple, Salted Caramel,
Cinnamon Ice Cream ••

Strawberry Trifle

Macerated Strawberries, Mascarpone, Basil,
Elderflower

Roasted Peaches

Toasted Hazelnuts, Maple Syrup, Greek Yogurt,
Vanilla Ice Cream ••
Vegan & Dairy Free on request if ordered
10 days before ••

EVENING HOT PLATTERS

**CHOOSE x2 HOT PLATTER OPTIONS &
x1 VEGETARIAN OR VEGAN OPTION**

TOKB Butcher's Sausage & Chips

Traditional Butcher's Sausage, Skin-on Fries •
Vegetarian, Gluten Free & Vegan on request if ordered
10 days before •••

Bacon Roll

Thick Cut Smoked Back Bacon, Brioche Roll
Gluten & Dairy Free on request if ordered 10 days before ••

Mini Fish & Chips

Breaded White Fish, Sea Salted Chips, Tartar Sauce, Vinegar •
Gluten Free on request if ordered 10 days before •

Pulled Pork

12 Hour Blackened Shoulder, Smoked Hickory, Pickled
Slaw, Brioche Roll
Gluten & Dairy Free on request if ordered 10 days before ••

Chip Butties

Kentish Huffkin Roll with Chips •••
Gluten Free on request if ordered 10 days before •

Moroccan Falafel

Khobez Wrap, Tzatziki, Roasted Pepper, Chopped Salad •••
Gluten Free on request if ordered 10 days before •

TOKB Vegan Burger

Spiced Quinoa, Chickpea, Wild Mushroom, Mayo,
Massala •••
Gluten Free on request if ordered 10 days before •

• Vegetarian • Gluten Free • Vegan • Dairy Free

EVENING STREET FOOD

CHOOSE x2 STREET FOOD OPTIONS & x1 VEGETARIAN OR VEGAN OPTION

Lobster & Seafood Roll

Coriander, Lettuce, Johnnie Walker Marie Rose, Brioche
Gluten Free & Dairy Free on request if ordered
10 days before ●●

Chargrilled Chicken Satay

Toasted Peanut, Black Onion Seeds, Lime, Braised Rice ●

Chipolata Sausage & Mash

Chives, Crispy Onion, Sage Gravy
Vegetarian, Gluten Free, Vegan & Dairy Free if ordered
10 days before ●●●●

Jerk Wings

Pickled Cucumber, Scotch Bonnet Chilli, Coriander ●●

Breaded Chicken Burger

Southern Spices, Mayo, Slaw, Pickles, Brioche

Loaded Fries

Sweet Chilli Sauce, Garlic Mayo, Spring Onion, Jalapeño,
Coriander ●●●●

Thai Green Vegetable Curry

Chilli, Ginger, Green Vegetables, Brown Rice ●●●●

Sticky Sriracha Cauliflower

Yogurt, Mint, Coriander, Lime, Sesame Seeds ●●●●

Buffalo Wings

Hot Sauce, Ranch Dressing, Celery ●

Sweet & Sour Chicken

Pineapple, Peppers, Basmati Rice ●●
Vegetarian & Vegan on request if ordered 10 days before ●●●

Padrone Peppers

Chilli Salt, Lemon, Garlic Dip ●●●●

Chilli Non Carne

Black Bean, Kidney Bean, Mushroom, Chickpeas,
Tortilla Chips ●●●
Gluten Free on request if ordered 10 days before ●

EVENING FOOD STATIONS

Hog Roast (minimum 100 adults)

Bramley Apple & Cider Compote, Sage Stuffing, Brioche Bun
Vegetarian, Gluten Free, Vegan & Dairy Free on request if
ordered 10 days before ●●●●

Pie & Mash

Goddards at Greenwich est. 1890

Traditional Pie, Mash, Liquor, Gravy
Vegetarian, Gluten Free, Vegan & Dairy Free on request if
ordered 10 days before ●●●●



Bratwurst Bar

Bratwurst Sausages, Currywurst Sauce, Roasted Onion,
Mustard, Fries, Bun
Vegetarian, Gluten Free, Vegan & Dairy Free on request if
ordered 10 days before ●●●●

TOKB Burger Bar

TOKB Beef Burger, Chargrilled Chicken, TOKB Vegan
Burger, Selection of Buns, Gherkin, Crispy Shallots, Fried
Onion, Selection of Cheese, Gem Lettuce, Crispy Bacon,
Tomato, Slaw, Jalapeño, Fries, Hash Brown
Vegetarian, Gluten Free, Vegan & Dairy Free on request if
ordered 10 days before ●●●●

Baker's Doughnuts * **

Lemon Ripple, Cherry Bakewell, Apple & Cinnamon
** Doughnuts are not a replacement for evening food but
can be ordered as an additional sweet treat for your
guests once you have ordered sufficient savoury items.*

*** Baker's Doughnuts are not available for Sunday Weddings
as our local master baker closes his bakery on Sundays.*

● Vegetarian ●● Gluten Free ●●● Vegan ●●●● Dairy Free

Please note as stated in our terms of business we require you to provide all guests with a reasonable amount of food & will be charged by the total amount of evening guests.

PRICES PER GUEST

APPETISERS

	2020	2021	2022
Canapés	£8.55	£8.85	£9.15
Apéritif Canapés	£11.95	£12.40	£12.80
Oyster Bar (price per oyster)	£2.50	£2.60	£2.70

WEDDING BREAKFAST

	2020	2021	2022
Three Course Menu	£50.25	£52.00	£53.85
Children's Menu (3-10 years)	£17.65	£18.25	£18.90
BBQ Menu	£40.80	£42.25	£43.70
Hog Roast (Min. 100 adults)	£40.80	£42.25	£43.70
Hot Buffet	£37.45	£38.75	£40.15

EVENING FOOD

	2020	2021	2022
Evening Hot Platters	£7.50	£7.75	£8.00
Evening Street Food	£10.00	£10.35	£10.75
Hog Roast Station (min. 100 adults)	£13.65	£14.10	£14.60
Pie & Mash (Goddards at Greenwich est. 1890)	£12.00	£12.45	£12.85
Bratwurst Bar	£6.50	£6.75	£6.95
TOKB Burger Bar	£16.00	£16.60	£17.15
Baker's Doughnuts	£6.00	£6.25	£6.50

NOTES

- All prices are per person
- Tea & coffee is served after your meal & included in the price
- If you have chosen the adult meal for your younger guests (3-10 years) you will be charged half the adult meal price
- Children aged 2 & under eat free of charge
- Special diets can be catered for, please ask for details
- All prices include VAT & the provision of staff



