



— THE —
FAVERSHAM

WEDDINGS &
SPECIAL OCCASIONS

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CANAPÉS

Our canapés are the introduction of what is to come, or if you are just having drinks, the main event! We have some classic combinations and some stuff to test those taste buds. A minimum order of 50 people is required.

£18 PER HEAD

Choose any 4 bites



£25 PER HEAD

Choose any 6 bites

MEAT

KOREAN CHICKEN BITES (GF)

Chicken marinated in gochujang and soy sauce finished with sesame cracker, served with a sour cream dip

STICKY BEEF CROQUETTES

Spiced rubbed beef, slow cooked for 12 hours, coated in sticky glaze and panko, served with a spicy mayo

REUBENS ON RYE

Pastrami, sauerkraut, Bloody Mary style dressing, cream cheese and American mustard, all served on rye

SCOTCH EGGS

Quails egg, wrapped in sausage, black pudding and covered in sage breadcrumbs, topped with red onion chutney

ITALIAN MEAT ARANCINI

Crispy golden fried Sicilian risotto balls infused with a rich, slow-cooked beef ragu and aged parmesan

CHEESEBURGER SLIDERS (GF CBM)

100% Yorkshire reared mini beef burger, swiss cheese, tomato and Faversham burger sauce in brioche slider

PORK BELLY BITES (GF)

Chunks of crispy pork belly with puffed crackling and honey, soya glaze

DUCK SPRING ROLLS

Shredded duck, cucumber and spring onion with hoisin sauce wrapped in pastry and finished with a cucumber salsa

FISH

BAJA FISH TACO (GF)

Crispy fried fish on yellow corn tortilla served with chipotle slaw and coriander

SQUID INK ARANCINI

Creamy Arborio with squid ink and smoked cods roe, finished with garlic aioli

FISH & CHIP

Small piece of Haddock and homemade thick cut chip served with tartar sauce

SMOKED SALMON CROSTINI

With cream cheese, chives and house pickles

VEGETARIAN

TRUFFLE FIGGY CHEESE TART

Whipped truffle goats cheese and marinated mini figs in a beetroot tart

TOMATO & BASIL ARANCINI

Southern Italian street food, coated in breadcrumbs and deep fried

HALLOUMI SLIDERS

Haloumi, baby gem lettuce, red onion and spicy mayo in a brioche slider

VEGAN

SWEET TACOS (GF)

Spiced sweet potato on yellow corn tortilla finished with salsa verde and pickles

TOMATO BRUSCHETTA

Toasted bruschetta, rubbed with garlic and extra-virgin olive oil, roasted tomatoes, basil and sea salt

ARTICHOKE BRUSCHETTA

Toasted bruschetta topped with marinated artichokes lemon, mint and garlic aioli

VEG GYOZAS

Steamed Asian style parcels filled with carrot, cabbage, pea and edamame, served with soy sauce

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DESSERT CANAPÉS

Our classic dessert combinations reimagined in smaller bite-sized portions for the same level of indulgence at any style of event.

For those with a sweet tooth, savor our cosy, rustic dessert canapés made with the best of the season.

£12 PER HEAD

Choose any 3 bites

BROWNIES AND BLONDIES

Bite size chunks, topped with caramel sauce

TIRAMISU CHOUX PASTRY BUNS

Piped pastry puffs filled with a light mascarpone and coffee filling, a real after dinner delight!

CRUNCHY COOKIE

Layered mini cakes with crunchy cookie crumb ganache

DOUBLE CHOCOLATE

Chocolate fudge squares with sticky fudge sauce

SPICED GINGER

Layered bite size cakes with white chocolate ganache and candied ginger

CARMELISED BISCUIT

Butterscotch cakes with caramel and biscuit crumb



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SHARING

MINI GRAZERS

Beautifully presented for guests to share, either as a starter or an addition to dessert.

£15 PER HEAD

MINI CHARCUTERIE BOARD

A handpicked selection of fine cured meats and artisan cheeses, served with crisp crackers, house chutney, and seasonal fruits.

Vegetarian & vegan alternatives available on request

MINI CHEESE BOARD

A selection of artisan cheeses, chosen for a balance of flavours and textures, accompanied by crackers, fresh grapes, and house chutney.

Vegan alternatives available on request

SHARING MAINS

Raised boards beautifully presented, showcasing the very best showstopper ingredients.

Choose from our options: 1 main, 1 vegan/vegetarian (if required) and 1 dessert.

Any further dietary or allergies we'd be happy to cater for on individually

STEAK LOVERS BOARD (GF)

35oz salt aged tomahawk steak, sliced flat iron, garlic and herb butter, field mushrooms, roasted vine tomatoes and creamy peppercorn sauce

Sides: Hand-cut truffle parmesan chips and seasonal greens

£65 PH

HONEY ROAST HAM (GF)

Smoked honey glazed ham dressed with cloves, rosemary and spiced butter, chard pineapple and spiced pickled egg.

Sides: Proper roasties, glazed carrots and nutmeg braised cabbage

£48 PH

SUMMER STYLE ROAST CHICKEN (GF)

Choose either honey or harissa.

Sides: Seasonal vegetables, buttery crispy new potatoes, herby

£45 PH

GREEK STYLE GYROS

Choose either chicken or pork gyros marinated in oregano and cherry vinegar, served with fresh pitta, tzatziki, pomegranate and fresh mint .

Sides: Greek salad, rosemary salted chips, stuffed pepper

£45 PH

ULTIMATE ROAST DINNER

Choose one...

Roast Chicken (GF)

£45 PH

Roast Beef (GF)

£50 PH

Porchetta (GF)

£45 PH

All served with the classic trimmings

Honey glazed carrots (GF), Roast potatoes (GF), Yorkshire puddings, Seasonal greens (GF), Gravy (GF)

FISH

SALMON EN CROUTE

Fresh salmon, spinach, and cream cheese wrapped in buttery and flaky puff pastry

£42PH

COD PAPILLOTE (GF)

Served with white wine jus, roasted tomatoes, black olives and new potatoes

£42PH

VEGETARIAN & VEGAN

WILD MUSHROOM & SPINACH PITHIVIER (VG)(V)

Puff pastry encased. Served with a white wine and tarragon sauce

£35PH

VEGGIE WELLINGTON (VG)(V)

Spiced parsnip, carrot, sweet potato, cabbage and mushroom.

Wrapped in puff pastry, served with a red wine sauce

£35PH

All fish, vegetarian and vegan options individually plated for guests.

All prices include VAT



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SIDES

*'Fancy more? Add a premium side from the selections below
Additional £4PH*

SPUDS

CRISPY ROASTED NEW POTATOES

SEASONAL HERBS & GARLIC PROPER ROASTIES

SPICED SWEET POTATO WEDGES

CREAMY MASH

WARM VEGGIES

TENDERSTEM BROCCOLI, GARDEN PEAS
& GREEN BEANS

GREEN BEANS, MUSTARD VINAIGRETTE,
CRISPY SHALLOTS

APPLE CIDER BRAIDES RED CABBAGE

CAULIFLOWER CHEESE

COLD SALADS

CELERIAC, APPLE & GREEN CABBAGE SLAW

RED CABBAGE, CARROT,
BEETROOT & RED ONION SLAW

LEAFY GREEN SALAD WITH BLACK PEPPER
CROUTONS & LEMON DRESSING



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SHARING PUDS

Classic dessert combinations, sometimes re-invented, sometimes left exactly how they should be, all served sharing style

STICKY TOFFEE PUD

A family favourite, sticky toffee sponge slab, lathered with toffee sauce, with vanilla pod custard on the side

BROWNIE & BLONDIE STACK

Secret recipe gooey brownie and blondie, cut into bite size portions, splashed with salted caramel sauce

SEASONAL FRUIT CRUMBLE

Locally sourced sweet, soft seasonal fruits meet a crunchy, buttery crumble top. Warm, cosy, and guaranteed to make your spoon very busy

MEGA PAVLOVA (GF)

2 tier sharing pavlova, house-baked meringue, fig, honey, raspberry, summer fruit, berry coulis, crushed raspberry and cream

SEASONAL TRIFLE

An opulent dessert made to share, with layers of buttery sponge soaked in liqueur, luscious custard, fresh seasonal fruits, and silky whipped cream. Finished with a sprinkle of chocolate shavings, it's a show-stopping centrepiece!

TIRAMISU

A decadent, indulgent classic made to share. Layers of espresso-soaked lady-fingers, rich mascarpone cream, and a dusting of cocoa come together for a show-stopping dessert perfect for the whole table to savour.

Try out the GIANT Tiramisu served front and centre to the happy couple to add the final touches and make it a moment to remember!

GRAZING TABLES

The ultimate wow factor and the ultimate in taste satisfaction. Choose 1 of the below.

THE YORKSHIRE PICNIC

Think the ultimate picnic hamper spread on a table with not a gap in sight. Hand raised meat pies, sausage and caramelised onion rolls, runny scotch eggs, tartlets, mini quiches, and a selection of meat, veggie and vegan pizzette and flatbreads. Alongside a selection of award-winning British cheeses, chutneys, pickles, toasts, and crackers, crudites and a selection of dips.

£24PH

MEDITERRANEAN

A selection of tartlets, tortilla bites and pizzettes with salads, couscous, hummus, dips, olives, padron peppers, crispy kale, crudites, vegetable crisps, house baked breads alongside cheese and charcuterie.

£22PH

VEGAN MEZZE

Sweet potato hummus, crispy kale, sweet potato crisps, beetroot hummus, roasted za'atar chickpeas, beetroot, balsamic puree, beet crisps, rosemary herb oil, baba ganoush, marinated zucchini, coriander tabbouleh, cannellini bean and rosemary tapenade, black olive and tofu tapenade, truffle honey figs, spinach fatayer, marinated olives

£20PH

DESSERT GRAZER

Brownies, blondies, doughnuts, cakes, cookies, chocolate shards, berries and other sweet treats

£14PH



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EVENING FOOD

STREET FOOD

Served to your guests street food style

£16 PER HEAD

FAVERSHAM FRIED CHICKEN (GF)

Chicken wings, thighs and strips

Loaded fries station: cheese sauce, crispy onions, pink onions, jalapenos

Selection of sauces: sriracha mayo, garlic and herb, BBQ, sweet chilli, hot sauce, red cabbage slaw

*Vegetarian & vegan alternatives available on request

BRAISED BEEF RAGU

Served with Gnocchi, red current gremolata and sage

*Vegetarian & vegan alternatives available on request

MEXICAN BURRITO BOWLS (GF)

Mexican rice with either chicken, beef or veg served with tortilla chips and all the toppings

*Vegetarian & vegan alternatives available on request

FIRECRACKER CHILLI

Pulled beef, chorizo, rich tomato and chocolate stout chilli.

Served with rice and a hunk of garlic bread.

Topped with coriander yogurt and chimichurri.

*Vegetarian & vegan alternatives available on request

HOTDOGS OR BURGERS

100% Yorkshire reared beef burgers or Frankfurter sausages

Classic toppings: cheese slices, pickled onions, gherkins, coleslaw and sauces

Served with seasoned skin on fries

*Vegetarian & vegan alternatives available on request

THE FAVERSHAM CURRY

Marinated chicken thighs, tomatoes, onions, fragrant spices and fresh ginger.

Served with rice, poppadoms, chutneys and pickles.

*Vegetarian & vegan alternatives available on request

LATE NIGHT SNACKS

£10 PER HEAD

BACON BUTTY

Served with red or brown sauce on a ciabatta roll

*Vegetarian & vegan alternatives available on request

SAUSAGE BUTTY

Served with red or brown sauce on a ciabatta roll

*Vegetarian & vegan alternatives available on request

LOADED FRIES (GF)

Served with cheese sauce, crispy onions, pink pickled onions, jalapenos

Add slow-cooked pulled beef or crispy chicken for +£4ph

*Vegetarian & vegan alternatives available on request



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“MINI” MEALS

For feeding the mini guests at your functions, ensuring they don't miss out on the fun!

Recommended for children under 12

£15 PER HEAD

Includes sugar free drink & cookie

CHOICE OF...

FISH OR CHICKEN GOJONS

Served with mayo and ketchup dips

MINI BURGER SLIDERS

Beef, with swiss cheese, baby gem and ketchup

Or

Chicken, with Swiss cheese, baby gem and mayo

Or

Veggie bean, with baby gem and vegan mayo

HOT DOGS

Meat or plant based sausage with ketchup, in brioche Buns

All served with fries, crudite and fruit

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