



— THE —
FAVERSHAM

WEDDINGS &
SPECIAL OCCASIONS

FAVERSHAM

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CANAPÉS

Our canapés are the perfect introduction to what's to come or, if you're just here for drinks, the star of the show! From timeless classics to more adventurous flavour combinations, there's something to tempt every taste bud.
A minimum order of 50 guests applies.

£14 PER HEAD

Choose any 3 options



£16 PER HEAD

Choose any 4 options



£23 PER HEAD

Choose any 6 options

MEAT

KOREAN CHICKEN BITES (GF)

Chicken marinated in buttermilk, garlic powder and paprika and fried and tossed in gochujang, soy, honey, dark brown sugar, sesame and finished with spring onion and sesame seed

CRISPY SHORTRIB OF BEEF (GF)

Braised short rib of beef served with rosemary and garlic scented crispy potato and punchy horseradish sauce

REUBENS ON RYE

Pastrami topped with tangy sauerkraut, garnished with a Bloody Mary style dressing, cream cheese and American mustard, all served on toast rye bread

THAI STYLE CHICKEN TOAST

Zesty Yuzu mayo, micro coriander, chilli, black and white sesame

FIG AND PARMHAM ON A SKEWER (GF)

Candied pumpkin, Yorkshire blue cheese

CRISPY PORK BELLY (GF)

Braised and pressed pork belly, glazed with a soy, honey, hoisin, ginger and apple glaze

MINI SAUSAGE ROLL

Golden flaky puff pastry filled with sausage meat, served with red onion marmalade, pickled cauliflower and a touch of turmeric

VEGETARIAN

TRUFFLE FIGGY CHEESE TARTLET

Crisp pastry filled with whipped goat's cheese and sweet fig, served with red onion marmalade and a hint of truffle honey

TOMATO & BASIL ARANCINI

Southern Italian risotto balls infused with sun-dried tomato, coated in breadcrumbs and served with basil aioli and Parmesan shavings

FALAFEL (GF)

Falafel served with a cooling mint yoghurt, pomegranate seed and fresh micro coriander

FISH

KING PRAWN WITH CHORIZO (GF)

King prawn paired with smoky chorizo, served with herb pesto and a touch of zesty lemon gel

HOT SMOKED SALMON BLINI

Delicate blini topped with hot-smoked salmon, lemon and dill cream cheese, finished with keta roe and red-veined sorrel

FISH & CHIP

Golden-battered haddock served with a homemade thick-cut chip and classic tartare sauce

SMOKED HADDOCK FISHCAKE

Smoky haddock fishcake served with herb mayonnaise and a touch of charred leek dust

VEGAN

BAKED TACO SHELL

Crisp baked taco shell filled with Cajun-spiced sweet potato, served with fresh tomato and red onion salsa, charred corn and creamy avocado

WATERMELON (GF)

A refreshing wedge of watermelon paired with creamy plant-based feta, finished with delicate mint gel and a touch of chilli.

STICKY RED PEPPER TARTLET (GF)

Crisp pastry filled with sweet, sticky red pepper, topped with whipped plant-based feta garnished with micro basil

VEG GYOZAS

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

SHARING

MINI GRAZERS

*A little board of indulgence, perfect to begin or finish your meal.
Additional dietary requirements and allergies can be catered for individually." beneath the sharing mains introduction.*

£16 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 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 on request)

SHARING MAINS

*Our sharing-style menus bring people together over a relaxed, family-style dining experience.
Beautifully presented on raised boards, they're all about great food, sharing and enjoying the occasion together.
Choose 1 main, 1 vegan/vegetarian option (if required) and 1 dessert to share.*

STEAK LOVERS BOARD (GF)

35oz salt aged tomahawk steak, sliced bavette steak, chimichurri, field mushrooms, roasted vine tomatoes and green and pink peppercorn sauce

Sides: Hand-cut truffle parmesan chips and seasonal greens

£65 PH

SUMMER STYLE ROAST CHICKEN (GF)

Boneless spatchcock chicken marinated in your chosen flavour, perfectly cooked and served on a bed of roasted vegetables.

Choose either honey or harissa marinated roast chicken

Sides: Seasonal vegetables, buttery crispy new potatoes, herby slaw.

£47 PH

GREEK BOARD

Lamb kofta dressed with tzatziki, charred chicken souvlaki skewer, roasted red peppers and flatbreads

Sides: chickpea ragu topped hummus, squash and feta salad with black olive, tabbouleh salad

£52 PH

FISH

SALMON EN CROUTE

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

£38PH

PAN SEARED FILLET OF HAKE (GF)

Served with parmesan gnocchi, plump mussels, leeks, white wine and chive sauce, pickled mussels

£38PH

PORCHETTA BOARD (GF)

Rolled belly of pork stuffed with rosemary, garlic and fennel seed served with salsa verde and pickled fennel

Sides: garlic Hasselback's potatoes, braised red cabbage and pear, rocket and radish salad with a lemon and ginger dressing

£52 PH

PERSIAN BOARD

Spiced Persian chicken thighs with blackened lemon and slow roast Persian lamb

Sides: Garlic Hasselback potatoes, Israeli cous cous with pomegranate, mint, coriander and sumac, Roasted butternut squash with cumin and tahini yoghurt

£56 PH

ULTIMATE ROAST DINNER

Choose one...

Roast Chicken (GF)

£45 PH

Roast Beef (GF)

£50 PH

*All served with the classic trimmings
Honey glazed carrots (GF), Roast potatoes (GF)
Yorkshire puddings, Seasonal greens (GF), Gravy (GF)*

VEGETARIAN & VEGAN

WILD MUSHROOM & SPINACH PITHIVIER (VG)(V)

Puff pastry encased.

Served with a white wine and tarragon sauce

£32PH

ROAST CAULIFLOWER STEAK (VG)(V)

White bean puree, harissa and red onion butterbeans, served with chimichurri, crispy onions

£32PH

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

All prices include VAT



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ADDITIONAL 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
BUTTERY MASH

COLD SALADS

CELERIAC, APPLE & GREEN CABBAGE SLAW
FATTOUSH SALAD, LEMON DRESSING
LEAFY GREEN SALAD WITH BLACK PEPPER
CROUTONS & LEMON DRESSING

WARM VEGGIES

TENDERSTEM BROCCOLI, YORKSHIRE BLUE CHEESE DRESSING
GREEN BEANS, MUSTARD VINAIGRETTE, CRISPY SHALLOTS
APPLE CIDER BRAISED RED CABBAGE
BANGING CAULIFLOWER CHEESE

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

BAKED CHOCOLATE CHEESECAKE

An opulent dessert made to share, ginger biscuit crumble and silky whipped cream. Finished with a sprinkle of chocolate shavings and ginger syrup. It's a show-stopping centrepiece!

MEGA PAVLOVA (GF)

2 tier sharing pavlova, house-baked meringue, meringue drops, honey, summer fruits, dehydrated raspberry and whipped cream

PINEAPPLE UPSIDE DOWN CAKE

Light vanilla sponge cake with pineapple base and glacier cherry and served with rum toffee 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 and served with thick velvety custard

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.

GRAZING TABLES

For that real wow factor, choose one of our legendary grazing tables, perfect for an evening reception or late-night food.

Choose one of the options 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 ghanoush, 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

EVENING FOOD

STREET FOOD

Served street-food style from our rustic street food station.

Please choose ONE option from the below. All dietaries will be catered for separately

£17.50 PER HEAD

FAVERSHAM FRIED CHICKEN (GF)

Chicken 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

MEXICAN BURRITO BOWL (GF)

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

*Vegetarian & vegan alternatives available on request

SYKES HOUSE FARM 4oz BEEF PATTY BURGERS

100% Yorkshire reared beef burgers

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

Served with seasoned skin on fries

*Vegetarian & Vegan alternatives available on request

CHICKEN GYROS

Chicken thigh marinated in oregano and garlic and served in a turkish/greek
flatbread and served with pickled red cabbage, shredded romaine lettuce,
chopped tomato, tzatziki, crumbled feta, fries

*Vegetarian & Vegan alternatives available on request

FIRECRACKER CHILLI

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

Served with rice and flatbreads. Topped with yogurt and chimichurri.

*Vegetarian & Vegan alternatives available on request

SPIKED FISH TACO

Battered haddock spiked with chilli, lime and coriander
served in a soft taco, red cabbage slaw, sriracha mayo, coriander

*Vegetarian & Vegan alternatives available on request

THE FAVERSHAM CHICKEN BALTI

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

Served with rice, poppadom's, chutneys and pickles.

*Vegetarian & Vegan alternatives available on request

Upgrade your curry to a King Prawn Balti (£3 supplement)

LATE NIGHT SNACKS

£12 PER HEAD

SMOKED BACON BUTTY

Served with red or brown sauce on a ciabatta roll

*Vegetarian & vegan alternatives available on request

SYKES HOUSE FARM BUTTY

Served with red or brown sauce on a ciabatta roll

*Vegetarian & Vegan alternatives available on request

LOADED FRIES

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

FISH BUTTY

Crispy battered haddock goujons and served with tartare sauce

*Vegetarian & vegan alternatives available on request

MINI BURGER SLIDERS

Succulent 3oz beef patty, with Monterey jack cheese,
baby gem and burger relish

*Vegetarian & Vegan alternatives available on request



THE
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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*

£16 PER HEAD

Includes sugar free drink & cookie

CHOICE OF...

FISH OR CHICKEN GOUJONS

Served with mayo and ketchup dips

MINI BURGER SLIDERS

Beef, with Monterey jack cheese, baby gem and ketchup

Or

Chicken, with Monterey 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, crudites and fruit

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