



**Tie the Knot**  
WEDDING CATERING

## 3 COURSE WEDDING BREAKFAST

*Minimum numbers 60 adult guests*

MENU SOLD AS THE SAME CHOICE FOR ALL

( 1 STARTER MAIN & DESSERT )

IF YOU WISH TO OFFER A PRE-CHOSEN MENU SUPPLEMENT COST WILL APPLY

# Tie the Knot



3 COURSE DINING MENUS

CANAPES (p3-6)

STARTERS / MAINS / DESSERTS ( p7-19)

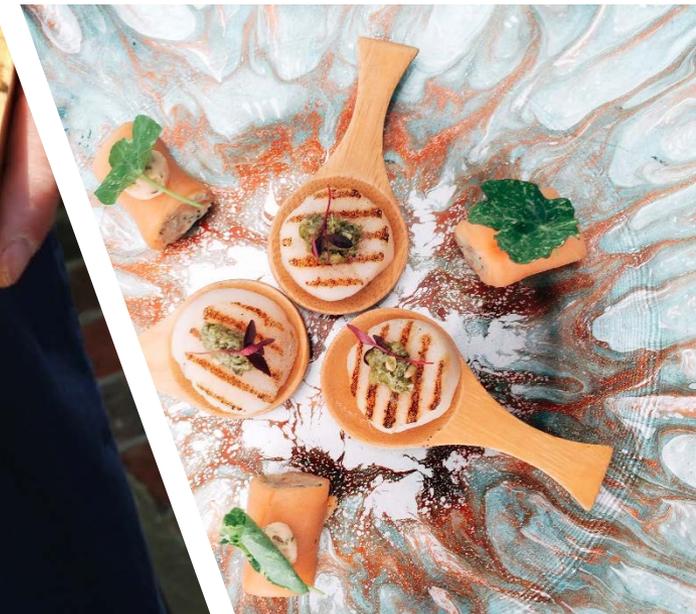
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# Canapes



# From The Farm

Miniature chicken & black truffle pie with a puff pastry lid (W)

Oriental crispy spiced chicken dumplings, fruity soy dressing (W&FR)

Oriental chicken & papaya pancake rolls, coriander sweet chilli sauce

Jerk chicken boudin, rum and coke pipette

Fried chicken burger, cajun mayonnaise (W&FR)

Onion bhaji quail scotch egg & mint yogurt

Spiced duck pancake rolls, spring onion salad & teriyaki dip

Duck liver pate in a savoury cone black cherry & pea shoot salad

Curried chilli chicken & cauliflower spring roll, sour lime hot pickle (W)

Popcorn chicken, harissa mayonnaise (W)

Chicken & chorizo sausage rolls with a smoked paprika crust (W)

Warm miniature Burmese lamb puffs with crispy onions (W)

Moroccan braised lamb croquette, confit aubergine, mint & harissa pipette

Braised minted lamb shoulder cigars, parsnip puree(W&FR)

Chargrilled steak and chips with sauce béarnaise (W)

Pulled middle eastern short rib ragu on cauliflower cous cous, fennel seeds & coriander

Skinny cheeseburger with gherkins and tomato salsa (W)

Smokey bacon & summer pea arancini balls (W&FR)

Crispy dingle del pork belly fingers, brambly apple sauce (W)

Bacon wrapped fries with rosemary salt & lemon aioli (W)

Mini bangers & mash, red onion jam in a mini-Yorkshire pudding (W)

Spiced & smoked Nduja pork bon bon, honey roasted apple, parsnip puree (W&FR)

Basket of crispy smoked bacon mac n cheese bites (W)

Chilled BBQ pulled pork taco in a chipotle sauce, crunchy cabbage salad

Branston pickle posh ham hock pork pie

Crispy pork cheek bon bon, roasted apple puree, nashi pear salad(W&FR)

Oak smoked bacon & halloumi fries tomato salsa

## Canape choices

Canapes options are sold & served as  
1 per person in quantities per person of  
3 / 5 or 7

For a 5-bite canape menu for example each  
guest will get 5 different canapes. Canapes must  
be the same for all guests so not 25 of 1 type ,  
50 of another, 80 of another for example.

We ask that you chose no more than half your  
canapes to be served warm to allow for a good  
speed of service.



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*(W) = Served Warm (FR) Fryer required - not available in all venues*

## From The Sea

- Coconut cucumber & chilli prawn skewers
- Smoked salmon pinwheel on pumpernickel bread, lemon & black pepper cream cheese
- Beetroot horseradish & smoked mackerel crepe roulade
- Smoked haddock fish cake, curried aubergine ragout (W&FR)
- Mini fish & chip cones with tartar sauce (W&FR)
- Chilled Lobster dog mini brioche roll filled with flaked lobster salad (S)
- Black sesame seed coated salmon, wasabi pea puree (W)
- Smoked eel mousse, lemon asparagus spears & onion crisps
- Baked salmon with fresh mango & teriyaki pipette
- Flaked crayfish & caper salad on a sweetcorn & spring onion blini
- Garlic & herb king prawn, chorizo sausage skewer (S)
- Smoked seared scallops with a celeriac puree, hazelnut and crispy onion salad (S)
- Grapefruit & lime salmon ceviche, baby basil
- Dill crepe, smoked salmon & cream cheese roulade
- Hot smoked salmon & Asian slaw wonton cups
- Mini smoked fish pie, Sussex cheddar & chive mash potato topping

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*(S) = .500 Supplement Charge*

*Cost is per canape*



## From The Pastures

Sweet pepper and avocado salad on a jalapeno flat bread  
Whipped goats' cheese, sticky pink shallots parmesan shortbread & rocket cress  
Char grilled aubergine roulade, garlic boursin salad  
Tomato salsa with a bloody Mary foam & celery cress(s)  
Gorgonzola rye cheesecake, conference pear jam  
Warm Gruyere vine tomato & thyme tart (W)  
Woodland mushroom & truffle sausage roll, chive cream  
Spiced sweet tomato tart tatan with baby basil cress  
Pear tarte tatan, blue cheese mousse & baby basil  
Chilled sauteed truffle mushroom & ricotta vol au vents  
Woodland herb & poppy seed incrustated parmesan shortbread, beetroot cream cheese, & crispy onions

## Vegan

Vegetable tagine on a sweet potato fondant with apricots.  
Red pepper salsa in a pickled cucumber cup & fresh coriander.  
Beetroot hummus on chili toast & tomato petal.  
Smoked potato & lemon disk with Thai vegetables.  
Vegetable & red kidney bean chilli on a sweet potato fondant  
Beetroot hummus, pickled beetroot & coriander cress served on a spoon  
Chargrilled aubergine roulade, confit red pepper, sun blush tomatoes & fresh basil leaf  
Cucumber cup with a yellow pepper & jalapeno pepper salsa

## Dietaries

We understand that you wish to please all your guests and their dietary requirements but at the same time wish to serve your preferred canape choice.

We therefore offer a separate chef's choice vegetarian & or allergen free platter to go alongside your own choices.

We do ask however for canape choice of 5 we ask at least 1 is vegetarian & for a 7-bite menu that at least 2 are included for all your guests.



*Canapes served on a range of presentational trays with fresh flowers*



# Starters



# Let us feed your imagination

We revel in the opportunity to help you create the day of your dreams!

Our food director is always happy to discuss your ideas and design a bespoke menu. We pride ourselves on always sourcing the freshest local ingredients to create appetising, memorable food served in a professional and friendly manner



## Filo fried king prawns

chilli beetroot salsa, apple salad, beetroot crème fraiche dressing

## Crispy ham hock and mustard terrine

lamb's leaf, sweet apple purée, sour piccalilli salad

## Chargrilled scallops

sweet potato purée, lemon emulsion, chorizo salsa & baby coriander

## Thai crab and king prawn fish cake

wild cress and rocket salad, cucumber and a lime coriander and sweet chilli dressing

## Roasted chicken, apricot and chilli spring roll

sautéed Asian greens, teriyaki dressing & blood orange syrup

## A salad of Parma Ham

garden herbs, torched goats cheese, beetroot and chilli roasted walnuts

## Sussex game and cranberry Scotch egg (S)

baby leaf salad, cauliflower & sage purée, spiced conference pears  
compressed in Sussex cider

*All starters served with rustic breads and Sussex butter*



*(S) Supplement charge of £3.50 per person.*

### Smoked salmon dill roulade

pickled market vegetables, blood orange gel, lotus root crisp, micro cress

### Crispy curried smoked haddock fish cake, pan seared scallop (S)

cauliflower puree, coriander cress, curry oil

### White crab and cured salmon salad

crisp flat bread, apple and fennel slaw, fresh dill & creme fraiche dressing

### Flaked confit duck salad

fresh mango, black bean, chilli, five spiced crème, candied pecans & micro coriander

### Smoked cod and salmon fish cake

deconstructed tartar sauce, wild rocket salad, lemon balm & lemon emulsion

### Poached chicken terrine,

chicken liver pate chicken crackling, sautéed truffle woodland mushrooms,  
vein sorrel cress, gherkins

### Flaked and pressed smoked fresh salmon

Thai prawn fritter, avocado purée, lime gremolata dressing, micro coriander

### Pan seared scallops and maple pork (S)

celeriac purée, pink lady apples, hazelnut and spring onion butter  
finished with pea shoots



*Vegetarian starters can be found on page 22 and are a great  
alternative summer starter for all guests*



# Sharing Boards

## Anti Pasti Board

Continental meats (salami, chorizo, prosciutto) ,  
Pate and caramelised onion chutney, olives, sundried tomatoes, mozzarella, mixed young  
leaf salad with a balsamic glaze served with breads and dips

## The Italian Board

Italian cured meats with roasted artichoke, marinated olives & peppery rocket  
bruschetta topped with plum tomato gremolata & purple basil. Caprese salad torn  
mozzarella and heritage tomato salad with baby basil cress focaccia & rustic breads with  
balsamic and oil

## The Farmer's Board

Sussex pork and mustard terrine, scotch eggs,  
duck & orange pate, chicken wing bucket, served with rustic bread & chutney

## The Seaside Platter

Smoked salmon and herb terrine, sautéed garlic & chili prawns,  
smoked mackerel and horseradish toasties & breaded scampi  
served with rustic bread & chunky tartar sauce

## The Oriental Board

Confit duck pancake rolls, selection of smoked salmon Shushi, teriyaki chicken skewers  
sesame seeds, crispy vegetable spring rolls served with rustic breads, honey hoi sin dip

## Platter from the Market (v)

Shot of warm butternut squash and sweet potato valoute, sticky red onion beetroot  
tatan with whipped goat's cheese, cajun infused vegetable skewers, crispy hot mushroom  
risotto balls

## Sharing board

*Supplement charge of £4.00 per person*

When you'd kind of like a sharing course but  
you don't want to sacrifice three course dining,  
how about starting with a sharing course to get  
the meal going?

Vegetarian & Vegan boards  
will be adapted to suit as best we can





# *Mains*



# A Summer Affair: May - September

## English farmed lamb rump (Forge Farm)

classic dauphinoise potato, rosemary courgette & butternut squash timbale & lamb jus

## Garlic butter chicken breast

summer minted pea and celeriac risotto, smoked and charred English asparagus, baby carrots, parmesan crumble

## Grilled Sussex coast seabass

warm tomato fondue, summer heritage tomatoes and courgette salad, basil oil, roasted sea salt potatoes

## Miso and honey glazed and chargrilled pork fillet

warm Bramley apple sauce, twice baked potato rosti, courgette, carrots finished with a chunky chimichurri dressing

## Summer roast loin of Dukesmoor beef

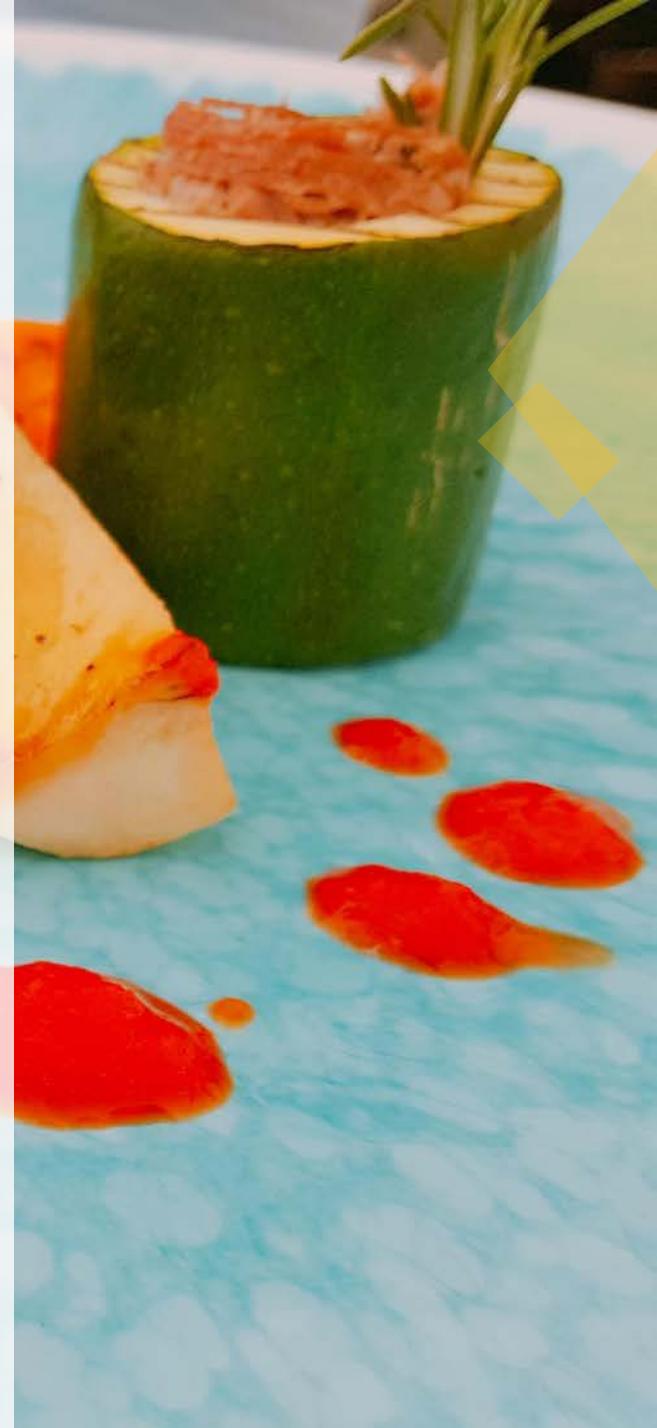
Creamed horseradish cannellini bean ragu , charred English asparagus, thyme buttered carrots, roasted vine tomatoes

## Farm assured roast chicken supreme

heritage tomatoes, smoked Sussex cheddar arancini balls, rocket & spinach, tarragon cream sauce, baby leeks

## Baked Scottish salmon fillet

served with a sun-dried tomato, new potato crush, creamed leeks, toasted almond parsley & rocket salad



# All Year Crowd Pleasers

## Braised and chargrilled pork belly

cumin roasted cauliflower, mustard potato cake, heritage carrots, charred broccoli, pork & cider jus.

## Poached Dukesmoor beef loin sealed in thyme beef dripping,

cauliflower cheddar horseradish potato gratin, charred carrot & leeks, beef jus

## Sweet and sour duck breast

five spice mash potato, sautéed greens, mini duck spring roll, sweet pepper purée

## Duo of Sussex Ote farmed red cattle beef (S)

sous vide beef loin, mini beef & onion pie, carrot purée, Hespri cabbage, purple carrots, crispy onion mash

## Guinea fowl duo

breast of guinea fowl, crispy guinea fowl bon bon, celeriac puree, tarragon potato rosti, smoked jus, purple carrots

## Baked red mullet

smoked salmon cannelloni, roasted peppers, shaved fennel & sorrel cream sauce

## Roasted thyme butter glazed chicken breast

sautéed spinach, baby carrots, hay smoked mash potato, whisky glazed jus

## Local Ote farmed slow cooked roast pork loin

prune and apricot stuffing, cauliflower & broccoli cheese, charred carrot, baked apple marquis potatoes

## Suppliers & Sustainability

All our menus are written and over seen by our food director Graham Strong prepared in our base kitchen in Crawley and finished/cooked at the venue.

Ingredients are as locally sourced as possible with a strong interest in supplier ethos. We're only interested in sourcing the highest quality ingredients from companies who think and work responsibly and sustainably. That's why we only use suppliers operating under recognised affiliations such as Dukesmoor, Red Tractor, Salsa and MSC guidelines.

If you have any questions or queries about any particular dish please do not hesitate to ask



### Corn fed chicken supreme(S)

pressed smoked bacon, potato and chicken leg confit bon bon, roasted onion purée, Savoy cabbage, chicken skin and onion crumble, golden carrots  
chicken & Madeira reduction,

### Sous vide Dukes Moore beef loin

braised slow cooked beef shin ragu, smoky sweet potato & Maris piper dauphinois,  
green beans, baby carrots

### Sussex Wilderness Lane honey glazed duck break

sweet potato fondant, sautéed buttery spinach, baby carrots & micro cress

### Poached Dukesmoor beef sirloin medallions

Orange and anise infused carrot, smoked buttered mash potato,  
classic peppercorn sauce, slow cooked shallots

### Roasted thyme butter glazed chicken breast

sautéed spinach, baby carrots, hay smoked mash potato, whisky glazed jus

## Design & Delivery

All our menus are written and designed not only to wow aesthetically and in taste, but also to be delivered in the same impeccable manner on the day right from the very first plate to the last.

We use a range of fine china, slate & stone washed plates to enhance our dishes always ensuring that logistically each menu is perfect.

Nothing is over promised & underdelivered that's our guarantee.



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*S = £4.00 supplement*

# Winter Warmers: Oct - April

## *Starters*

Hay smoked salmon potato rosti  
cucumber dill & rocket salad, horseradish crème, caper oil

Warm crispy ham hock  
pea & mint soup, rocket & caper salad, piccalilli dressing

Thai crab cake, sauteed prawns, crayfish and herb terrine  
lime aioli, winter sorrel cresses

Chicken chilli and apricot bon bon  
creamed leeks, tomato gremolata, tarragon oil

Short rib croquette  
winter slaw, winter mixed leaf salad, smoked squash dressing

## *Mains*

Classic lamb shank  
rosemary & thyme mash potato, charred root vegetable, lamb gravy

Slow cooked beef feather blade  
applewood smoked dauphinoise, roasted beets & roots

Nanny Strong's fish pie  
topped with a Sussex cheddar and mustard mash, winter greens & baby carrots

Duo of Pork  
Sticky maple pork belly, poached pork fillet, mini potato cakes, apple syrup, baby leeks & buttery carrots

Chicken supreme stuffed with truffle mushroom farce  
herby potato terrine, honey roasted root vegetable, tarragon white wine sauce





# *Dessert*



## Style & Substance

Our menus are written to have the perfect blend of style and substance. Carefully crafted by our dedicated team of chefs to leave you satiated from the first canape to the last spoonful of dessert.

We combine vibrant flavours and hearty details designed to leave you full enough to leave you full enough to enjoy those few extra beers and free enough to shake those hips



### Brighton Pier (S)

mini sugared doughnuts, fluffy candy floss, chocolate sand & pebbles, chocolate & orange cornet

### Lemon lovers

homemade lemon tart, lemon curd, lemon drizzle, lemon balm raspberry meringue, whipped Chantilly cream

### Black Forest sphere

black cherry purée, chocolate mousse, chocolate crumble whipped vanilla cream

### Chilled spiced pineapple tarte tatin

caramel rum butterscotch, spiced nut tuile, coconut sorbet

## Heavenly Chocolate

### Tasting of chocolate

Goopy chocolate brownie, chocolate and orange mousse, chocolate soil, popping candied, cocoa nib tuile

### Classic chocolate, cherry, and pistachio tart

chocolate mousse, chocolate sauce a strawberry syrup

### Milk chocolate torte

dark chocolate and salted caramel cannelloni, burnt Italian meringue, whisky butterscotch

### Heavenly dark chocolate

Smoked hazelnut praline, dark chocolate cannoli, chocolate mousse, popping chocolate and bitter cocoa nub brittle



*All desserts made with Sussex free range eggs and local farmed diary cream*

### *Assiette of dessert (S) please select 3*

Goosey chocolate brownie with salted caramel fondue

Old English profiteroles

Miniature sour lemon meringue pies

Classic Eton mess ( Shots )

Cake pops dipped in Belgium chocolate

Mini banoffee pies

Raspberry Bakewell slice with a berry cream

Classic Trifle in shot glasses

Coffee posset with a whipped vanilla cream and- chocolate shavings.

*(if you have a favourite dessert please do ask and we can change the assiette choices )*

## *Cheesecake lovers*

### **All about raspberries**

raspberry cheesecake, raspberry meringues, fresh raspberry & tarragon jelly, raspberry coulis

### **Light orange glazed cheesecake**

with a chocolate and orange base, honeycomb bites and a fresh orange & grapefruit salad

### **Jaffa cake cheesecake**

Chocolate nutty base, light chocolate cream cheese, orange jelly

### **Salted caramel cheesecake**

poached bananas in rum caramel, miniature banana bread, caramel tuile

### **Eton mess vanilla cheesecake**

with all the sweet treat trimmings

### **English strawberry and Pimm's cheesecake**

macerated strawberries, crispy mint & elderflower meringue



# A Lighter Finish

## Tea & Coffee

Filter Coffee , English Breakfast & Herbal Teas are included in all traditional dining menus. These are served with petit fours ( mini chocolates )

This is provided at a station outside of the dining room and runs 1 hour post the wedding breakfast is finished post speeches.



### Raspberry creme bar

raspberry and coconut rice pudding bon bon, raspberry meringues, fresh raspberry coulis

### English strawberry plate

strawberry jelly, strawberry and basil panna cotta, macerated balsamic strawberries, strawberry shortbread biscuit with burnt meringue, lemon balm and

### Lemon meringue

classic Italian cannoli, lemon curd, lemon balm, a blueberry coulis

### Strawberry and elderflower jelly (S)

champagne sorbet, cranberry & orange shortbread, fresh strawberries and basil

### Banana and demerara upside down slice

pecan brittle, rum butterscotch, spiced burnt meringue, clotted cream

### Deconstructed passion fruit and mango cheesecake

whipped cream cheese, buttery biscuit bombs

### Open jumbo choux bun

textures of strawberries, sweetened vanilla cream, sweet & savoury herbs, daiquiri pipette

### White chocolate and cherry sphere

cherry puree, almond cake, boozy sticky cherries, cherry creme

### Eton tidy

vanilla cream, strawberry meringue, fresh strawberry jelly, white balsamic macerated strawberries, fresh mint dust

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(S) £3.00 supplement charge



*Vegetarian & Vegan*



# Vegetarian & Vegan Guests

With the vegan diet rising in popularity over the last 5 years and dietary requirements & awareness growing, event catering has become trickier than ever before. - Wedding catering is naturally different from restaurant catering, with all the course dishes being served at the same time to large numbers, to maintain the quality from the first to the last plate. This becomes challenging when trying to balance up to 5 different menu options during the service, especially in some venues where kitchen facilities and space are minimal. For these reasons we have had to stipulate that if you have guest's that have prerequisites for vegan & vegetarian then a single vegan menu will be provided for both.

If you wish for a separate vegetarian & vegan menu a surcharge of £200 +vat is chargeable to cover the additional preparation, equipment hire and chef on the day. The vegan menu will then be created around the vegetarian menu.

Diary Free / Gluten Free & all other dietaries – we will match the main menu as best we can.

\* There may be exceptions and variations to the above based on dietary & menu requirements and we will advise at the time of the dietary list being received.

## Wedding Service

Dishes are served on a pass and will ( space permitting ) be served down a line. Front of house staff work in teams of 5 carrying 2 plates each for a table of 10 for example.

Front of house staff will take 2 plates and a team of chefs will plate the dish up as the staff member works their way down the line until the 10 plates are complete before making their way into the guest table.





## Vegetarian Starters

Sticky red onion tarte tatin  
rocket oil, avocado & tomato salad

Curried cauliflower posset (GF)  
torched cauliflower, cauliflower cous cous, curry oil , truffle crostini  
herb and caper gremolata, balsamic powder, balsamic glaze & micro baby cress salad

Brighton blue cheese parfait (GF)  
roasted beetroot salad, walnut bread toast & fresh pear

Char-grilled aubergine roulade (GF)  
Goat's cheese mousse, chive & rocket salad, balsamic dressing

Honey roasted parsnip soup  
parsnip crisp, parsnip fondants & rustic bread

Sage and chestnut gnocchi  
onion tuile, pea cress & artichoke purée

Herby wild mushroom mille-feuille tart thin (GF)  
tarragon whipped cream cheese, truffle dressed salad

Pan seared feta chips (GF)  
beetroot salsa, wild lettuce, butterbean potato crush & beetroot crisps



*Those highlighted in blue can be converted to a vegan option  
GF = Gluten Free or can be made GF suitable*

# Vegan Starters

## Falafel bowl

Sprinkled confit red chilli's, sweet potato, mango, pecans, black bean salsa, baby gem lettuce & fresh coriander

## Beetroot lovers

beetroot hummus, beetroot cream, beetroot crisps, pickled beetroot fondants & pickled herbs seeded cracker

## Classic roasted plum tomato and basil soup a jumbo ciabatta tuile

### Roasted squash and sweet potato salad (GF)

sage & heritage tomato gremolata, crispy sage & balsamic glaze

### Middle eastern aubergine and Catalan of vegetable roulade (GF)

rocket & chive salad, pomegranate & mango salsa

### Sweet potato and BBQ jackfruit tian

Mexican bean salsa, rocket salad, crispy tortilla crisp

## *Vegan Boards*

Can be individually plated or served on boards for the whole table

Middle Eastern stuffed roasted aubergine with pomegranate, sweet shallot tatan, spicy squash cabbage rolls, dressed rocket salad with, cherry tomatoes, peppers, shaved cauliflower, hummus pitta

Tomato tofu and aubergine ragu, chargrilled med veg, focaccia bread, beetroot hummus, marinated olives, black bean dip hummus & pitta

## Children's Meals

For all children under the age of 10 we can provide a separate meal. ( please ask for the menu ) Any children over 10 we treat as adults.





## Vegetarian mains

### Roasted butternut squash cannelloni

Spiced tomato fondue, dressed rocket & creamed leeks

### Asparagus basil and ricotta ravioli

truffle butter sauce, roasted asparagus, sautéed greens & baby carrots

### Sweet potato and courgette frittata(GF)

talleggio cream sauce, sautéed spinach & tomatoes on the vine

### Portabello mushroom, pepper & mozzarella stack

rocket salad, balsamic & a potato cake & a olive gremolata

### Woodland mushroom risotto cake

Char-grilled courgette, baked vine tomatoes & truffle salsa Verdi

### Oven baked vegetable, dates & apricot tagine

aubergines, lemon thyme infused glazed carrot, sweet potato crush, coriander oil

### Chargrilled and stuffed courgettes with artichokes, cherry tomatoes and beetroot

Spanish infused braised rice and a smoked paprika cashew nut puree



*Those highlighted in blue can be converted to a vegan option*

*GF = Gluten Free or can be made GF suitable*

# Vegan Mains

## Always keen to learn

We are forever students at heart and love to learn and experiment. If there is a vegetarian or vegan dish you would love to have on your wedding day, please do say and we would be delighted to make this for you at the tasting and work with you on the recipe.



### Cauliflower steak

With a curried cauliflower puree, tempura cauliflower florets, sautéed spinach, coriander cress & cauliflower cous cous

### Sautéed woodland mushroom stroganoff (GF)

sweet potato, coconut and chili mash & blow touched broccoli

### Beetroot and red onion tart thin (GF)

rocket salad, honey parsnips, toasted pine nuts & confit tomato dressing

### Coconut milk and spicy Thai vegetable curry (GF)

Steamed rice, sweet potato wedges, coriander salad

### Root vegetable, lentil and kale wellington

roasted beets, celeriac and charred carrots

### Mushroom, puy lentil and truffle risotto (GF)

roasted cauliflower, cauliflower puree, sun dried tomato gremolata



# Vegan Desserts

## Goey brownie

chilled almond rice pudding, berry compote, sugared almond tuile

## Mango panna cotta (GF)

tropical Thai fruit salad with fresh mint & fresh baby basil

## Peanut butter Sundae

layers of sweetened vegan creme, peanut butter, chocolate cake  
& topped with a peanut brittle

## Old English Baked Apple

stuffed with sultanas and dates, oat milk & vanilla custard, caramel sauce





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