3 COURSE MENUS 2024/5

Tie the Knot

WEDDING CATERING

let us feed your imagination

Introducing Tie The Knot

The Wedding Industry
Award Winners
2019 & 2020

Established Catering
Company for 10 Years

Covering the South East
& London

Based in West Sussex, Tie The Knot was founded in 2016 to provide a wedding arm to complement the corporate catering business, Strong Flavours Catering. Since 2016, the business has built up a bulging repertoire, covering a variety of individual, unique, and wonderful clients. From charismatic castles and grand halls to rustic barns and marquees, we specialize in providing a catering experience that is always elegant, modern, and client-focused."

Canapes

Canape options are sold & served as 1 per person in quantities of 4 / 6 or 8 per person.

For a 6-bite canape menu for example each guest will get 6 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 choose no more 2 fried options to allow for a good speed of service. W = Warm F = Fried

MEAT

Lamb kofta slider, mint yoghurt, & rocket (W)
Chicken liver parfait crispy chicken skin and crisp onions
Breaded crispy pork belly fingers, chunky apple sauce (W)
Classic mini cheeseburgers, buckets of fries (W/F)
Sticky honey and chilli oriental sesame chicken, rice cracker
Slow cooked Beef and chorizo pasties(W)
Miniature chicken & black truffle pie with a puff pastry lid (W)
Smokey bacon & summer pea arancini balls (W/F)
Chilled BBQ pulled pork taco in a chipotle sauce, crunchy cabbage salad
Oak smoked bacon & halloumi fries, tomato salsa (W)
Spiced duck pancake roll with a spring onion salad & teriyaki dip
Moroccan braised lamb croquette, confit aubergine, mint & harissa pipette

FISH

Fish & chip cones, tartar sauce (W/F)
Pan-seared queen scallops, cauliflower purée, bacon and cheese crumble (W)
King prawn and chorizo skewers brushed with garlic and coriander oil (W)
Beetroot and dill-cured salmon. beetroot crème, rustic beetroot cracker, amaranth cress
Classic tempura prawns, sriracha bang bang dipping sauce (W)
Chilled lobster dog mini brioche roll filled with flaked lobster salad
Grapefruit & lime salmon ceviche, baby basil
Hot smoked salmon & Asian slaw wonton cups

Canapes served on a range of presentational trays with fresh flowers

VEGETARIAN

Black olive and Parmesan pinwheel, tomato relish & baby basil
Wild mushroom duxelles tartlet topped with quails egg and sauce béarnaise
Chargrilled aubergine and falafel roulade, rocket and chives
Mini Herb and chilli savoury scone, goats curd & shallot chutney
Gruyère cheese, chive & tomato potato skins (W)
Thai Lentil curry, Cilantro lime rice served on a spoon
Warm Gruyere vine tomato & thyme tart (W)

Whipped goats' cheese, sticky pink shallots, parmesan shortbread & rocket cress
Chilled sauteed truffle mushroom & ricotta vol au vents
Spiced sweet tomato tart tatan with baby basil cress

VEGAN

Spicy vegetable chili and black bean ragu, crispy tortilla disks
Open Jalapeño and herb scone, guacamole, & fennel seeds
Sweet potato fondant disk, sweet spiced tagine vegetables

Woodland mushroom and truffle wellington with a tarragon crème
Roasted Rasel hanout spiced veg and chargrilled courgette involtini, rocket salad
Rainbow vegetable pancake rolls, sweet chili sauce
Mini slider warm mushroom and bean slider with mango chutney and rocket (W)

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 chefs choice vegetarian & or allergen free platter to go alongside your own choices.
We do ask however for a canape choice of 6. we ask at least 2 are vegetarian & for a 8-bite menu that at least 3 are included for all your guests

Menus

These are sold as the same choice for all your guests excluding vegetarian/vegan.

If you wish for a pre chosen choice menu a supliment fee will apply.

Starters

MENU
Starters
CRISPY HAM HOCK AND MUSTARD TERRINE
lambs leaf, sweet apple puree, sour piccalilli salad
FALAFEL BOWL
sprinkled confit red chillis, sweet potato, mango, pecans,
black bean salsa, baby gem lettuce & fresh coriander
Mains
POACHED DUKESMOOR BEEF LOIN SEALED IN THYME BEEF DRIPPING
cauliflower cheddar horseradish potato gratin,
charred carrot & leeks, beef jus
MUSHROOM, PUY LENTIL AND TRUFFLE RISOTTO
cauliflower puree, sun dried tomato
gremolata
Dessert
A DUO
TAITT

FISH

Miniature fish platter
baked salmon & salmon caviar, coconut chilli prawns, breaded scampi, crayfish & caper tart, fresh cucumber, kimchi mayo

Fresh salmon & saffron potato terrine
lemon crème Fraiche, beetroot cracker shards, beetroot salad, smoked salmon, beetroot mousse

Chargrilled South Coast scallops (S)
maple pork belly, cauliflower purée, pink lady apple, pea shoots

White crab & cured salmon salad
crisp flatbread, apple & fennel slaw, fresh dill & crème fraiche dressing

Warm baked red mullet (S)
sweet potato purée, celeriac remoulade, chorizo & bean ragu

Smoked salmon dill roulade
pickled market vegetables, blood orange gel, lotus root crisp, micro cress

(S) Supplement cost of £3.25 + vat per dish

MEAT

Chargrilled beef slivers
cauliflower purée, truffle Arancini, tarragon oil, burnt cauliflower florets

Terrine of ham hock, smoked chicken & Parma ham
apple & raisin relish, micro cress salad, fennel remoulade

Parma ham & garden herb salad bruschetta
Burrata, heritage tomatoes, purple basil, balsamic glaze & pesto

Trio of duck (S)
breaded confit duck chip, sweet Chinese smoked duck ham, duck crackling
Asian spice puy lentils, baby coriander cress

Deer-lightful Bon Bons
In a sticky Cumberland glaze, blueberry and shallot relish, creamed leeks, micro sorrel leaves cress

Coronation chicken salad
chicken crumble, golden raisin purée, coriander cress, toasted almonds, curry aioli, apricots

PLATTERS

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

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

The Oriental Board
Confit duck pancake rolls, selection of smoked salmon Sushi, 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 velouté, sticky red onion beetroot tartan with whipped goat's cheese, cajun-infused vegetable skewers, crispy hot mushroom risotto balls

Platter - Supplement cost of £4.00 + vat per person

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

Creating the Plate

Strong, sophisticated dishes that are seasonally focused and designed to tantalise the mind, as well as the taste buds.

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

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.

Pictures shown are not all representational of the menu pack

VEGETARIAN & VEGAN

Sticky red onion tarte tatin rocket oil, goats cheese, avocado & cherry tomatoes (V/VG)

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

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

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

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

Pan-seared feta chips
beetroot salsa, wild lettuce, butterbean potato crush & beetroot crisps

(V/VG) = can be converted from a Vegetarian to a Vegan dish

VEGETARIAN & VEGAN

Roasted squash & sweet potato salad (VG)
sage & heritage tomato gremolata, crispy sage balsamic glaze

Middle Eastern aubergine & Catalan of vegetable roulade (VG)
rocket & chive salad, pomegranate & mango salsa

Sweet potato & BBQ jackfruit tian (VG)
Mexican bean salsa, rocket salad, crispy tortilla crisps

Falafel bowl (VG)
sprinkled confit red chilli's, sweet potato, mango, pecans,
black bean salsa, baby gem lettuce & fresh coriander

Beetroot lovers (VG)
beetroot hummus, beetroot cream, beetroot crisps, pickled beetroot fondants,
picked herbs seeded cracker

Basil and pine nut squash cannelloni (VG)
mint pesto cream, asparagus, courgette, baby carrots

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.

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 enjoy those few extra beers and free enough to shake those hips.

Mains

Anita & Will
GATE STREET BARN | 23.07.2023
BBQ Sides
Minute steak with red onion marmalade
Spicy cajun chicken thigh drumsticks
Fragrant herb & lemon salmon parcel
Back bacon steak & pineapple salsa with Jack Daniels sauce
Garlic and herb flavoured corn
Salads
Crunchy summer greens in a mustard & herb dressing
Lime & chilli sweet potato wedges, baby spinach salad
Hazelnut, cranberry, kale & quinoa salad
Vegan & Vegetarian
Beetroot falafel and red kidney bean burger,
chilli and mint yogurt, red onion jam and rocket salad
served with sweet potato wedges, stuffed courgettes,
artichokes and tomatoes
Dessert
Lemon meringue classic Italian cannoli,
lemon curd, lemon balm, blueberry coulis
Vegan Dessert
Gooey Brownie (VG) Chilled almond rice pudding,
berry compote, sugared almond tuile
FOOD

MEATS MAINS

Poached beef loin
smoked short rib ragu, horseradish & thyme potato rosti, charred celeriac, golden carrots, short rib gravy,

Sous vide beef strip loin
woodland mushroom and truffle cannelloni, peppercorn jus, buttery sweetheart cabbage, baby carrots, crispy onions

Lemon butter chicken supreme
feve, pea and asparagus risotto, Parmesan crisps, courgettes and a courgette and basil purée, baby carrots

Butter chicken supreme
crispy confit chicken, sweetcorn and smoked bacon terrine, crushed peas, cherry tomatoes, Madeira beurre blanc, thyme pomme purée

Trio of Lamb
lamb cutlet, classic shepherd pie, flaked slow-cooked lamb shoulder, parsnip purée, mange tout, baby carrots, lamb jus

Grilled loin of lamb
mint pesto dressing, balsamic red onions, rainbow chard, garlic and rosemary mash, Garden peas

Sweet & sour duck breast
five spice mash potato, sautéed greens, mini duck spring roll, sweet pepper purée

Braised & chargrilled pork belly
cumin roasted cauliflower, mustard potato cake, heritage carrots, charred broccoli, pork & cider jus

Miso honey glazed & chargrilled pork fillet warm Bramley apple sauce, twice baked potato rosti, courgette, carrots finished with a chunky chimichurri dressing

Guinea fowl supreme
confit leg and bacon cabbage parcel, thyme mash, apple and cider jus, candied walnuts, baby carrots

Honey-glazed duck breast, sweet potato fondant, sautéed buttery spinach, baby carrots & micro cress

FISH MAINS

Baked Sea bass
citrus and caper dressed carrot and broccoli, Pink peppercorn & tarragon butter, with crispy Parmesan gnocchi,

Baked and charred salmon
cauliflower purée, new potatoes & sun blush tomatoes, saffron oil, and Romesco sauce

Vegan + Vegetarian Dishes

With the vegan diet rising in popularity over the last 5 years, dietary requirements & awareness growing, event catering has become trickier than ever before. -

Wedding catering is different from restaurant catering. With all the course dishes being served at the same time to large numbers, we try to maintain the quality from the first to the last plate. This becomes challenging when trying to balance multiple 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.

Dairy 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.

VEGETARIAN & VEGAN MAINS

Roasted butternut squash cannelloni
Spiced tomato fondue, dressed rocket & creamed leeks

Asparagus basil & ricotta ravioli
truffle butter sauce, roasted asparagus, sautéed greens & baby carrots

Sweet potato & courgette frittata
taleggio cream sauce, sautéed spinach & tomatoes on the vine

Portobello mushroom, pepper & mozzarella stack rocket salad, balsamic potato cake & an 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 & stuffed courgettes with artichokes, cherry tomatoes & beetroot
Spanish infused braised rice, smoked paprika cashew nut puree

Cauliflower steak
curried cauliflower puree, tempura cauliflower florets, sautéed spinach, coriander cress, cauliflower cous cous & Pont Neuf chips

Sautéed woodland mushroom stroganoff
sweet potato, coconut chili mash & blow touched broccoli

Beetroot & red onion tart thin (GF)
rocket salad, honey parsnips, toasted pine nuts & confit tomato dressing

Coconut milk & spicy Thai vegetable curry
Steamed rice, sweet potato wedges, coriander salad

Root vegetable, lentil & kale wellington roasted beets, celeriac, charred carrots

Mushroom, puy lentil & truffle risotto (GF)
roasted cauliflower, cauliflower puree, sun dried tomato gremolata

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.

Desserts

Dan Vaun
Feast
MAINS
Beef & mustard burger in Brioche bap
Sticky sweet smoked barbecue pork belly strips
Roasted vegetable skewers with halloumi cheese (V)
Catherine wheel Cumberland sausage
VEGAN / VEGGIE
Flat mushroom chickpea & butter bean chilli burger with rocket & jalapeño salad (V)

DESSERTS

Black cherry, dark chocolate and pistachio baked chocolate tart
chocolate cream, boozy cherry compote

Homemade dark and white chocolate brownie
salted caramel purée, popping candy crumble, hazelnut brittle tuile shard

Lemon meringue cheesecake
lemon curd, burnt meringue, lemon balm cress

Pulled apart banoffee pie
rum-poached bananas, salted caramel, whipped vanilla cream, butter crumble, poppy candy grits

The trio of classic desserts
Select your favourite 3
Millionaire Slice: Bakewell tart: Eton mess: Sticky toffee pudding:
Classic chocolate brownie: Lemon meringue pie:
Bread and butter pudding with custard (S)

(S) £3.00 per person additional charge.

Brighton Pier
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

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

Open jumbo choux bun
textures of strawberries, sweetened vanilla cream, sweet & savoury herbs, daiquiri pipette

Very berry cheesecake
basil meringues, white chocolate profiterole, berry purée

VEGAN DESSERTS

Gooey brownie
chilled almond rice pudding, berry compote, sugared almond tuile

Mango panna cotta (GF)
tropical Thai fruit salad with fresh mint & fresh baby basil

Old English Baked Apple
stuffed with sultanas and dates, oat milk & vanilla custard, caramel sauce

Little Details

Bread + Butters

All menus are served with fresh bread rolls and Sussex butters

Tea + Coffee

Coffee, English Breakfast & Herbal Teas are included in all traditional dinning menus.
This is provided at a station outside of the dinning room and runs 1 hour post the wedding breakfast is finished post speeches.

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 adult

TESTIMONIALS

We went with Tie The Knot for our wedding in July '22 and they were absolutely brilliant. Thank you! I can't think of anything I would improve. They were incredibly organised and went to great lengths to ensure everything went perfectly. The staff were wonderfully friendly, professional and hard-working - nothing was too much trouble. They even saved the day by providing extra supplier meals with no notice. The food was delicious and we had lots of compliments. We had a bowl food lunch in addition to our main meal later on and everything worked really well. Based on our experience, if you're looking for a wedding caterer I would honestly just book them right now and you can stop stressing because it will all be sorted for you!

Emma & Jade and the entire TTK team were fantastic from start to finish. We had to move our wedding due to Covid, and they were very accommodating. Like most, planning a wedding is a rollercoaster ride, but the TTK team made it as easy as possible when it came to our catering wants and needs. On the day, they were attentive, helpful and actually seemed happy to be there. They also made sure that staffing numbers were adequate for our requirements which led to a faultless service. For us, one of our highest priorities was ensuring that our guests had plenty of food and it was of the highest quality. This goal was definitely met by TTK, and the food is still fondly remembered now. Would definitely recommend for your wedding or special event.

WHERE TO FIND MORE

Google Reviews: Tie The Knot Wedding Catering

Instagram @tietheknotweddingcatering

Facebook @ https://www.facebook.com/ttkweddingcatering/reviews

In the words of others...