



CASUAL DINNING 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.

KEY

W = Warm

GF = Gluten Free

F = Fried

GF* = can be adapted to make gluten free





MEAT

Lamb kofta slider, mint yoghurt, rocket (W)

Chicken liver parfait crispy chicken skin and crisp onions (GF*)

Breaded crispy pork belly fingers, chunky apple sauce (WF)(GF*)

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 and black truffle pie with a puff pastry lid (W)(GF*)

Smokey bacon and summer pea arancini balls (W/F) (GF*)

Chilled BBQ pulled pork taco in a chipotle sauce, crunchy cabbage salad (GF*)

Oak smoked bacon & halloumi fries, tomato salsa (W)(GF)

Spiced duck pancake roll with a spring onion salad & teriyaki dip

Moroccan braised lamb croquette, confit aubergine, mint & harissa pipette (W/F)(GF*)



FISH

Fish & chip cones, tartar sauce (W/F)

Pan-seared queen scallops, cauliflower purée, bacon and cheese crumble (W)(GF)

King prawn and chorizo skewers brushed with garlic and coriander oil (W)(GF)

Beetroot and dill-cured salmon. beetroot crème, rustic beetroot cracker, amaranth cress (GF*)

Classic tempura prawns, sriracha bang bang dipping sauce (W/F)

Chilled lobster dog, mini brioche roll filled with flaked lobster salad

Grapefruit & lime salmon ceviche, baby basil (GF)

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(GF*)

Chargrilled aubergine and falafel roulade, rocket and chives

Mini herb and chilli savoury scone, goat curd and shallot chutney

Gruyère cheese, chive & tomato potato skins (W)(GF)

Warm Gruyere, vine tomato & thyme tart (W)

Whipped goats' cheese, sticky pink shallots, parmesan shortbread & rocket cress

Chilled sautéed truffle mushroom and ricotta vol au vents (GF*)

Open Jalapeño and herb scone, guacamole and fennel seeds



VEGAN

Spicy vegetable chilli and black bean ragu, crispy tortilla disks (GF*)

Sweet potato fondant disk, sweet spiced tagine vegetables (GF)

Woodland mushroom and truffle wellington with a tarragon crème (GF*)

Roasted Ras el hanout spiced veg and chargrilled courgette involtini, rocket salad (GF)

Rainbow vegetable pancake rolls, sweet chilli sauce

Warm mushroom and bean slider with mango chutney and rocket (W)

Thai Lentil curry, Cilantro lime rice served on a spoon

Spiced sweet tomato tart tatan with baby basil cress(GF*)



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 a canape choice of 6, at least 2 are vegetarian/vegan & for a 8-bite menu that at least 3 are included for all your guests

BBQ Boards

Perfect summer menus for a casual wedding breakfast
(May - Late Sept)

Cooked on a BBQ served to the tables on olive wood boards

Sold in-conjunction with a minimum of 4 canapes



A wooden tray filled with various food items including burgers, fries, and vegetables. The tray is set on a rustic wooden surface with a purple cloth and some glassware in the background.

BURGERS

American-seasoned hamburger

Horseradish-infused beef burger

Beef and English mustard

Butterfly lemon and thyme-infused chicken breast burger

6oz homemade beef burger topped with Piri Piri pulled beef brisket & Applewood cheddar*(S)

Served with a basket of brioche buns and a slate of sliced tomatoes & mature cheddar cheese

VEGETARIAN / VEGAN BURGERS

All served with sweet potato jumbo wedges

Chargrilled & stuffed courgettes with artichokes & cherry tomatoes

Pulled Oyster mushroom burger

Sauteed in a BBQ Sauce, roasted red pepper & mozzarella cheese

Crispy breaded devilled aubergine half-pounder (VG)

tomato, fennel mint chilli relish & crispy kale salad

Flat mushroom chicken pea & butter bean chilli burger with a rocket & jalapeno salad

Beetroot falafel and red kidney bean burger, chilli and mint yogurt,

red onion jam and rocket salad (VG)

The Shroom burger herby garlic flat mushroom,

BBQ pulled oyster mushroom, crispy shitake mushroom salad.



SIDES

Minute steak with red onion marmalade

Back bacon steak and pineapple salsa

Spicy cajun chicken thigh drumsticks

Sticky sweet smoked barbecue pork belly strips

Cumberland sausage Catherine wheel

Lincolnshire sausage

Pork and leek sausage

Sea bream marinated with spring onion & ginger

Crispy pork bon bons

Fiery lamb and apricot skewers glazed with chilli apricot & rosemary jam

Fragrant herb & lemon salmon parcel

Thai Salmon parcel

Stilton stuffed Portobello mushroom (V)

Roasted vegetable skewers with halloumi cheese (V)

Vegetable brochette in a coriander pesto dressing (VG)

Deep fried cajun Halloumi fries (V)

Vegan Middle Eastern spiced giant cous cous stuffed red peppers(VG)

Satay tofu and vegetable kebabs with extra satay sauce and coriander(VG)

Jack Daniels Marinated

Pork belly square

Pork chops

Chicken fillets

Boneless chicken thighs

Flavoured Butter Corn(V)

Plain

Garlic and herb

Lightly curried

SALADS



Mix leaf salad with heritage tomatoes cucumber & shallot rings

Tender stem broccoli, butternut squash & flaked almond salad

Sweet potato wedges in a mango salsa

Roasted new potatoes (W)

Classic Greek salad

Traditional coleslaw salad

White root vegetable slaw with a garlic and herby crème fraîche dressing

Heritage roasted carrot, golden raisin & new potato salad

Crunchy summer greens in a mustard & herb dressing

Basmati rice with apricots, chilli, lemon & cox pipping apples

Shaved fennel salad with cucumber rocket & a chive vinaigrette

Moroccan roasted aubergine & chickpea with fresh coriander & pomegranate

Caribbean jerk spiced sweet

New potato salad

Chunky mixed bean dressed with a sweet roasted pepper & mix herb dressing

Curried cauliflower, brown rice, pea salad & fresh coriander

Griddled courgettes with broccoli florets, chilli roasted tofu & sweet red onions

Spicy vegetable & mixed bean cassoulet

Moroccan roasted aubergine & chickpea with fresh coriander & pomegranate



SALADS

Minted peas, red onion & courgette salad with roasted chilli

New potato salad with horseradish crème fraiche dressing & chives

Sweet balsamic confit beetroot salad

Coconut curried lentil & vegetable ragu

New potato salad with a shallot jam & chive dressing

Oriental fruity rice salad with stem ginger

Grilled corn slaw (W)

Raw root vegetable salad dressed with a pickled dill liquor, dried sour cherries

Celeriac coleslaw with a chive mayonnaise

Rice salad with apricots, apple, lemon & chilli dressing

Pasta in a rocket & hazelnut pesto, with rocket leaves, shaved parmesan cheese

Spicy Asian slaw salad with coriander & red chilli

Shaved fennel & potato salad in a spring onion, orange zest & chive vinaigrette

Baby spinach, charred courgette, red onion & sun blush tomato salad

Lime & chilli sweet potato wedges, baby spinach salad

Cranberry & apricot bulgur wheat salad with baby spinach, chilli flakes

Crunchy raw vegetables in fresh mint & coriander (fennel, carrot, courgette, red onion, radish)

Medley of greens tossed in a mustard & red onion dressing

Roasted new potato salad in a citrus, spring onion & chive olive oil dressing

Balsamic roasted chunky Mediterranean vegetable salad

DESSERTS

Lemon meringue pie lemon curd, vanilla cream,
shortbread crushed meringue and Italian meringue

Black forest gateaux
Layers of vanilla & chocolate cream, black cherry compote, chocolate sponge

Chilled rhubarb & custard fool
jumbo ginger shortbread biscuit

Classic Eton mess
Layers of whipped vanilla cream, fresh strawberries,
strawberry coulis & crushed meringue

Chocolate brownie & salted caramel
Layers of chocolate, orange cream, brownie chunks, salted
caramel sauce & popping candy

Deconstructed banoffee pie
Rum-soaked banana & chocolate shaving

Classic pecan pie
spiced maple cake whipped vanilla cream, maple syrup with candid pecans





HOW IT WORKS

Served on boards to the table for guests to help themselves too. On average 8-10 portions per board dependant on table size and layout.

1 Burger per person - brioche rolls in a basket for guests to build their own burgers their way

3 Sides per person

On the table

3 Salads

Ketchup & Mayonnaise jars

Vegetarian/Vegan will be individually plated and served to the guests

To Finish

1 Dessert Verrine Or 50/50 split of two desserts

Tea & Coffee is not included in the price with a tea/coffee buffet point charged at £2.25 per person for a 1 hour service post the end of the wedding breakfast



SET MENU - FOR THOSE WHO CANT DECIDE

Homemade beef burger
Piri pulled beef brisket,
topped with Piri Pire pulled beef brisket smoked Applewood cheese, and rocket leaves

Served with brioche rolls
guacamole, sliced heritage tomatoes, red onion, a selection of sauces, chillies & relishes

Fiery lamb and apricot skewers glazed with a chilli apricot and rosemary jam Indian vegan burger (V)
Peppers, chickpea and onion bhajis in a portobello mushroom with mango chutney
& a coriander salad

SIDES

Crispy BBQ pork belly bon bons
Thai salmon & king prawn parcel with coconut & lime garlic butter corn on the cob

SALADS

Mixed baby leaf salad
Red cabbage slaw with a chive & spring mayonnaise
Baby gem, chicory leaf blue cheese caesar salad with walnut bread croutons

DESSERT - 2 from the dessert menu



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.



Bistro Boards

Indulgent, hearty dishes, bursting with flavour
to tantalise the taste buds.

Sold in-conjunction with a minimum of 4 canapes





BOARD MAINS

Slow-cooked lamb shank in red wine, fresh mint & rosemary
Served with oven-baked ratatouille, basil mash potato

Mustard & herb glaze baked pork rack cutlets
served with charred root vegetables, prune & apricot stuffing,
sea salt roasted new potatoes, crispy pork quavers

Oven-braised beef daube cooked in thyme bay leaf & Sussex ale,
Served with a root vegetable crush, Yorkshire puddings, roasted chateau potatoes in beef dripping
& tender stem broccoli

Hay & lavender smoked farm-assured chicken (breast thigh & leg)
Bang Bang broccoli, woodland herbs served with balsamic roasted Mediterranean vegetables, wild rocket & a
jug of chicken jus.

Rosemary & garlic lamb rumps with rich lamb jus & mint jelly
honey glazed parsnips, charred carrots, spiced red cabbage, garlic & chive potato bon bons

Lemon & garlic 1/4 roasted farm-assured chicken, pork sage & onion stuffing, Caesar
salad & cajun roasted potato wedges

Maple & chill Pork belly squares
Pink lady & apricot stuffing, roasted root vegetables, sun blush tomato new potato crush & pork pan gravy



VEGETARIAN & VEGAN BOARD MAINS

Chargrilled Vegetable feta and rocket galettes
avocado & cherry tomato dressing

Large Gruyere vine tomato & thyme tart sun blush tomato & chard salad

Vegetable apricot & prune tagine pie (VG)
topped with a sweet potato crush, coriander & rocket salad

Chestnut mushroom, potato & Sussex cheddar pasty with a woodland cream sauce & truffle oil dressing

Harissa cauliflower steak sautéed shallots, pine nuts & garlic (VG)
confit chilli gremolata rocket, crispy onions.

Roasted aubergine cup filled with chunky vegetable & vegetarian mince (VG)
Balti, Bombay potato crush, black onion seed & mango hummus.

Twice baked vegan lasagne, garlic bread tuilles, sun-dried tomato fondue & rocket salad.

Served with the same accompanying sides as the meat boards



ADDITIONAL SIDES

Classic roast potatoes
Roasted new potatoes with rock salt & herbs
Mashed Maris piper potatoes
Root vegetable mash with honey & thyme Sweet basil mash potato
Homemade Yorkshire puddings
Classic medley of seasonal vegetables
Broccoli and cauliflower
Brighton blue gratin
Sticky red cabbage
Sautéed greens
Spinach-cabbage-green beans-sugar snaps-mangeltout
Classic cauliflower cheese
Roasted root vegetables with heritage beetroot
Roasted Mediterranean vegetables dressed with balsamic & rocket
Homemade sage and onion pork stuffing balls
Sweet potato wedges
Creamed leeks with crispy onions



DESSERTS

Apple tart tatan
whipped cream & a jug of vanilla custard

Jumbo pavlova board
filled with whipped vanilla cream, salted caramel & rum poached bananas sprinkled with popping candy,
fudge bites

Old English apple & rhubarb pie
served with a spiced ginger cream and vanilla custard

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

Homemade Goey chocolate brownie
whipped chocolate and orange cream, mini doughnuts, chocolate sauce

Mixed fruit crumble, vanilla cream & custard

Citrus lemon & lime cheesecake with blue berries

Orange Baileys cheesecake with a chocolate nutty biscuit base



HOW IT WORKS

Served on boards to the table for guests to help themselves too. On average 8-10 portions per board dependant on table size and layout.

1 Main Board Option (split menus cannot be offered due to the nature of the service)

1 Additional Side of your choice

1 Dessert

Vegetarian/Vegan will be individually plated and served at the same time as the boards.

Tea & Coffee is not included in the price with a tea/coffee buffet point charged at £2.25 per person for a 1 hour service post the end of the wedding breakfast



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...

