



**THE OLD KENT BARN,  
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# MENU



HEAD CHEF  
**James Crank**

## WE WORK CLOSELY WITH ALL OUR SUPPLIERS TO ENSURE WE SOURCE, PREPARE AND SERVE SUSTAINABLE PRODUCE, WHICH IS HANDLED WITH CARE AND SERVED WITH LOVE BY OUR PASSIONATE TEAM OF CHEFS

James has previously worked at Chapel Down, The Berkeley, Leeds Castle and at The Swan in West Malling and it was here that James really put down some roots under Head Chef Scott Goss.

“I loved working with Scott, I learned a new way of working and the importance of not over complicating food. Food can be beautifully simple using classic ways of cooking, fantastic produce and dedicated suppliers”.

“It is really important to me that we deliver every service like it’s our first event, that same dedication, hard work and passion for what we do is at the centre of how we operate the kitchen”.



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# ALLERGENS

Please make us aware of all guest food allergies (on your seating plan) with at least 10 days’ notice. All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present. We take every precaution to ensure these allergens are handled with care & take guest allergies extremely seriously. However, we cannot 100% guarantee the kitchen is a completely allergen free environment.

# CANAPÉS

## CHOOSE x6 FROM THE CANAPÉ MENU

### Parmesan Arancini

Arborio Rice, White Onion, Breadcrumbs

### Lamb Kofta

Cumin, Harrisa, Mint, Yoghurt ●

### Cocktail Sausages

Wholegrain Mustard, Honey ●

### Glamorgan Bites

Cheddar, Mustard, Parsley, Leeks ●

### Salami Roll

Fennel, Lime, Rocket ●●

### Fine Herb Tart

Filo Pastry, Almonds, Fine Herbs ●●●

### Breaded Shiitake Mushroom

Hummus, Panko, Chives ●●●

### Tenderstem Broccoli Bhaji

Gram Flour, Turmeric, Green Chilli ●●●●

### Onion Tartlets

Caramelised Onion, Blue Cheese, Thyme ●

### Bruschetta

Fig, Ricotta, Cashew ●●●

### Sundried Tomato Arancini

Arborio Rice, Breadcrumbs, Basil ●●●●

### Buttermilk Crispy Chicken

Celery Salt, Cayenne Pepper, Mustard Mayo

### Salmon Blini

Oak Smoked Salmon, Soft Cheese

### Crab Tartlet

Brown Crab, Spring Onion, Tabasco, Coriander ●

### Thai Filo Prawns

Sweet Chilli, Lemongrass ●

### Chicken & Mushroom Tart

Chicken, Ballotine, Chestnut Mushroom, Thyme, Breadcrumbs

### Breaded Whitebait

Smoked Sea Salt, Chilli

### Blue Cheese & Pear Tart

Red Wine, Pear, Walnuts ●

### Rare Beef & Yorkshire

Beef Rump, Tewkesbury Mustard

### Bocconcini

Mozzarella, Rocket Pesto ●●

### Ham Hock Tart

Leek, Mustard Seeds, Parsley

### Rare Tuna

Cauliflower, Cucumber, Onion Seeds ●●

### Pumpkin & Spiced Honey

Filo Pastry, Ricotta, Parmesan, Thyme

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free



# APÉRITIF CANAPÉS

**ALL 6 OF THE CANAPÉS BELOW  
ARE SERVED TO EACH ADULT GUEST  
ACCOMPANIED WITH MINI-APÉRITIFS**

## **Oak Smoked Salmon & Caviar Blinis**

*Dill, Cream Cheese, Pink Grapefruit*

*Paired with: Champagne & Elderflower Presse*

## **Confit Pork Belly**

Honey, Bourbon Glaze, Sea Salt •

*Paired with: Old Fashioned*

## **Fish & Chips**

IPA Curried Batter, Triple Cooked Chips •

*Paired with: Curious Brew Kentish Lager*

## **Shepherd's Pie**

Lamb Mince, Root Vegetables, Parsley

*Paired with: Curious Apple Kentish Cider*

## **Whitstable Oysters**

Tabasco, Shallot Vinegar • •

*Paired with: Vermouth Vodka Martini*

## **Artichoke Crostini**

Whipped Goats' Cheese, Pesto •

*Paired with: Gin & Tonic, Cucumber, Lime*

# OYSTER BAR

**PLEASE CHOOSE THE NUMBER OF  
OYSTERS YOU REQUIRE**

## **Whitstable Oysters**

To be served with: Lemon, Lime, Tabasco,

Port & Shallot, Chive Oil, Chorizo Oil, Caviar

# THREE COURSE STARTERS

**CHOOSE x1 STARTER &  
x1 VEGETARIAN/VEGAN OPTION**

## **Fish Cake**

Smoked Haddock, Salmon, Hen's Egg, Tartar Sauce

Gluten Free on request if ordered 10 days before •

## **Goats Cheese & Fig Tart**

Onion Jam, Walnut, Aged Balsamic •

Gluten Free on request if ordered 10 days before •

## **Burrata**

Prosciutto, Fennel, Orange, Baby Gem, Cashew •

## **Parsnip, Potato & Apple Soup**

Sunflower Seeds, Granny Smith • • • •

## **Duck Liver Pâté**

Apple Chutney, Cornichon, Watercress

Gluten Free on request if ordered 10 days before •

## **Portobello Mushrooms**

Balsamic, Avocado, Chilli, Salsa Verde • • • •

## **Chargrilled Aubergine**

Harissa, Courgette, Lemon, Mint, Fennel, Pine Nut • • • •

## **Blue Cheese & Chestnut Mushroom Tart**

Pesto, Charred Baby Gem •

Gluten Free on request if ordered 10 days before •

**Continued overleaf**

• Vegetarian • Gluten Free • Vegan • Dairy Free

## Starters continued...

### Chicken Liver Pate

Pear Chutney, Cornichon, Watercress

Gluten Free on request if ordered 10 days before •

### Roasted Tomato Soup

Vine Tomatoes, Basil, Cream ••

Vegan on request if ordered 10 days before •

### Hot Smoked Salmon

Horseradish, Crème Fraîche, Potato, Fennel, Lime •

### Pressed Ham Hock Terrine

Piccalilli, Onion Seed, Apple ••

### Leek & Cheddar Tartlet

Smoked Pancetta, Soft Herbs

Gluten Free on request if ordered 10 days before •

### Carrot & Coriander Soup

Cumin Seeds, Cream ••

Vegan on request if ordered 10 days before •

### Tomato, Basil & Thyme Tart

Slow-roasted Tomato, Garlic, Radicchio •

Gluten Free request if ordered 10 days before •

### Duck Rillettes

Toasted Sourdough, Spring Onion, Coriander, Chutney,  
Cornichon •

Gluten Free on request if ordered 10 days before •

• Vegetarian • Gluten Free • Vegan • Dairy Free

# THREE COURSE MAINS

## CHOOSE x2 MAINS & x1 VEGETARIAN/VEGAN OPTION

### Baked Salmon Fillet

Creamed Leek Puree, Herb Crust, Parsley, Caper, Almond

### Steamed Salmon Fillet

Confit Shallot, Curried Tomato Dressing, Greens ••

### Aberdeen Angus Scotch Beef Fillet

Confit Tomato, Salsa Verde (A supplement charge will be  
applied based on the market price) •

Dairy Free on request if ordered 10 days before •

### Aberdeen Angus Scotch Beef Fillet

Green Peppercorn Sauce, Brandy, Roast Onion,  
Rosemary (A supplement charge will be applied based on  
the market price) •

### Confit Duck Leg

Barley, Smoked Pancetta, Spinach, Orange

### Roasted Lamb Rump

Ratatouille, Basil, Black Olive, Harissa •

Dairy Free on request if ordered 10 days before •

### Roasted Lamb Rump

Artichoke Crisps, Champ Mash, Gravy & Mint  
Pesto For The Table •

### Gnocchi

Wild Mushroom, Walnut, Pesto, Spinach,  
Soya Milk •••

### Pan Fried Sea Bass

Greens, Samphire, Chorizo, Pink Grapefruit  
Beurre Blanc •

## Continued overleaf

## Mains continued...

### Corn Fed Chicken Breast

King Oyster Mushroom, Silverskin Onion,  
Pancetta, Gravy •

Dairy Free on request if ordered 10 days before •

### Corn Fed Chicken Breast

Celeriac, Tender Stem Broccoli, Hazelnut •

### Braised Beef Stew

Red Wine, Celeriac, Swede, Parsnip Mash,  
Parship Crisps •

Dairy Free on request if ordered 10 days before •

### Filo Squash Parcel

Moroccan Spices, Chestnut Mushroom, Gorgonzola,  
Pine Nut, Dried Fruit •

Vegan on request if ordered 10 days before •

### Ratatouille Risotto

Pearl Barley, Olive Tapenade, Basil •••

### Spinach & Ricotta Cannelloni

Lemon, Nutmeg, Piquanté Pepper, Green Pesto •

Gluten Free on request if ordered 10 days before •

### Nut Loaf

Chickpea, Wild Mushroom, Cumin, Gravy •

### Mushroom Pie

Madeira, Thyme, Tofu •••

### Butternut Curry

Coconut Milk, Spinach, Root Ginger, Lentils ••••

### Romanesco Risotto

Pearl Barley, Chives, Crispy Shallot •••

### Portobello Mushroom Wellington

Rosemary, Spinach, Pecan, Truffle Jus •••

### Charred Mackerel

Smoked Paprika, Tomato, Butter Bean, Cavolo Nero •••

# THREE COURSE DESSERTS

## CHOOSE x3 DESSERTS

### Banoffee Pie

Banana, Salted Caramel, Espresso Chantilly Cream •

Gluten Free on request if ordered 10 days before •

### Lemon Meringue Pie

Raspberry Sorbet, Italian Meringue, Mint •

Gluten Free on request if ordered 10 days before •

### Roasted Peaches

Toasted Hazelnut, Maple Syrup, Greek Yogurt,  
Vanilla Ice Cream ••

Vegan & Dairy Free on request if ordered 10 days before ••

### Gypsy Tart

Vanilla Ice Cream, Granny Smith •

Gluten Free on request if ordered 10 days before •

### Strawberry Cream Tart

Strawberry, Mascarpone, Pistachio, Basil •

Gluten Free on request if ordered 10 days before •

### Baked Apple

Golden Syrup, Spiced Rum, Raisin, Vanilla,  
Soya Ice Cream ••••

### Poached Pear

Earl Grey, Lemon Sorbet, Toasted Almond,  
Soya Cream ••••

### Pumpkin Pie

Cinnamon, Pecan, Maple Syrup, Nutmeg •

Gluten Free on request if ordered 10 days before •

## Continued overleaf

• Vegetarian • Gluten Free • Vegan • Dairy Free

## Desserts continued...

### Pina Colada Panna Cotta

Coconut Milk, Almond, Pineapple, Rum, Lime, Mint ●●●●

### Gingerbread Madeleines

Chocolate, Cinnamon, Orange, Ground Almonds ●●●●

### Lemon Posset

Berries, Chantilly Cream, Elderflower Jelly ●

Vegetarian on request if ordered 10 days before ●

### Bramley Apple, Blackberry & Stem Ginger Crumble

Oats, Demerara Sugar, served with Double Cream

Vegan, Gluten Free & Dairy Free on request if ordered 10 days before ●●●●

### Eton Mess

Passionfruit, Soft Berries, Raspberry Ripple Cream, Meringue ●●

### Clotted Cream Cheesecake

Toasted Italian Meringue, White Chocolate,

Macerated Berries ●

Gluten Free on request if ordered 10 days before ●

### Chocolate Torte

Honeycomb, Vanilla Bean Cream ●

Gluten Free on request if ordered 10 days before ●

### Profiteroles

Salted Caramel, Chocolate Sauce, Whipped Cream ●

### Peanut Butter Brownie

Roasted Peanut, Sea Salt, Brown Sugar,

Vanilla Ice Cream

Gluten Free on request if ordered 10 days before ●

### Chocolate, Date & Coconut Tart

Salted Date Caramel, Soya Ice Cream ●●●●

# THREE COURSE SIDE DISHES

## POTATO SIDE DISHES

### CHOOSE x1 POTATO SIDE DISH

#### Roasted New Potatoes

Thyme, Rosemary, Roasted Garlic ●●●●

#### Steamed New Potatoes

Soft Herb Butter ●●

## VEGETABLE SIDE DISHES

### CHOOSE x2 VEGETABLE SIDE DISHES

#### Leafy Greens

Steamed Seasonal Greens ●●●●

#### Curly Kale

Salted Butter, Shallot, Toasted Almond ●●

#### Chantenay Carrots

Parsley & Orange Gremolata ●●●●

#### Garden Peas

Baby Gem, Radish, Mint ●●●●

#### Roasted Squash & Courgettes

Butternut Squash, Green & Yellow Courgette,

Broad Bean ●●●●

#### Honey Roasted Parsnips

Brown Sugar, Honey, Rosemary ●●

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free



# CHILDREN'S MENU

**CHOOSE x1 STARTER, x1 MAIN &  
x1 DESSERT FOR ALL THE CHILDREN**

*All of the children will be served the same choice*

**CHILDREN WITH DIETARY NEEDS ARE ABLE TO  
CHOOSE A DIFFERENT DISH IF NEEDED AND  
ORDERED 10 DAYS BEFORE**

## STARTERS

**Garlic Bread with Cheese**

Gluten Free on request if ordered 10 days before •

**Melon** • • • • •

**Nachos** •

**Ham & Cheese Potato Skins** •

## MAINS

**Southern Fried Chicken & Chips**

Gluten/Dairy Free on request if ordered 10 days before • •

**Cottage Pie**

Vegan on request if ordered 10 days before •

**Macaroni & Cheese**

Gluten Free on request if ordered 10 days before • •

**Roasted Chicken Breast**

Gluten/Dairy Free on request if ordered 10 days before • •

## DESSERTS

**Chocolate Sundae** • •

Dairy Free on request if ordered 10 days before •

**Strawberry Fool** • •

Dairy Free on request if ordered 10 days before •

**Jelly & Ice Cream** •

Dairy Free on request if ordered 10 days before •

**Banana Split** • •

**ALL OF THE CHILDREN'S MENUS ARE SERVED  
WITH VEGETABLES FROM THE TABLE**

# HOG ROAST

**FREE RANGE, KENT REARED, DUROC PIGS**

- Bramley Apple & Kentish Cider Compote

- Sage Stuffing

- Brioche & Kentish Huffkins Buns

Please note, this menu is only available for a minimum of  
100 adults

## MEAT FREE OPTION

**TOKB Vegan Burger**

Spiced Quinoa, Chickpea, Chaat Masala, Mayo, Lemon • • • •

Gluten Free on request if ordered 10 days before •

## HOG ROAST SALADS

**CHOOSE x5 SALADS FROM THE SALAD MENU  
ON PAGE 20**

## HOG ROAST DESSERTS

**CHOOSE x3 SWEET TABLE DESSERTS  
ON PAGE 24**

• Vegetarian • Gluten Free • Vegan • Dairy Free

# BBQ

**CHOOSE x4 ITEMS FROM THE BBQ MENU  
(IF YOU HAVE VEGETARIAN/VEGAN GUESTS  
PLEASE CHOOSE AN ADDITIONAL OPTION TO  
BE SERVED TO THESE GUESTS ONLY)**

## **Ibérico Pork Ribs**

Ground Spice Rub, Smokey Hickory BBQ Sauce, Dark Rum ●●

## **Chicken Satay**

Toasted Peanuts, Soy, Coriander, Chilli, Lime ●

## **Jerk Wings**

Scotch Bonnet, All Spice, Root Ginger ●●

## **Chargrilled Chicken Legs**

Lemon, Thyme, Roast Garlic ●●

## **TOKB Burger ●**

Scotch Beef, Dijon Mustard, Flat Leaf Parsley

Gluten Free on request if ordered 10 days before ●

## **TOKB Vegan Burger**

Spiced Quinoa, Chickpea, Chaat Masala, Mayo, Lemon ●●●●

Gluten Free on request if ordered 10 days before ●

## **Halloumi & Chargrilled Vegetables**

Roasted Lemon, Rocket Pesto, Shallot ●●

## **Sweet Sticky Wings**

Chilli, Ginger, Honey ●●

## **Portobello Mushrooms**

Spinach, Blue Cheese, Onion, Pesto ●●

Vegan & Dairy Free on request if ordered 10 days before ●●

## **Confit Chicken Thighs**

Wild Garlic Butter ●

## **Chargrilled Chicken Breast**

Chipotle Marinade, Bourbon, Lime ●●

## **Aberdeen Angus Whole BBQ Beef Rump**

Cumin, Oregano, Citrus Fruit, Chimichurri Sauce

(A supplement charge will be applied based on the market price) ●●

## **Steamed Haddock**

Chardonnay, Courgettes, Lemon, Salsa Verde ●●

## **Cauliflower Steak**

Shawarma Spices, Maple, Avocado, Coriander Chutney ●●●●

## **Chicken Thighs**

Harissa Paste, Yogurt ●

## **Steamed Salmon**

Pak Choi, Soy Sauce, Ginger, Garlic, Brown Sugar,

(£2.00 per person supplement) ●

Gluten Free on request if ordered 10 days before ●

## **TOKB Butcher's Sausages**

Roasted Onions, Rosemary, Aged Balsamic Vinegar ●

Vegetarian, Vegan & Gluten Free on request if

ordered 10 days before ●●●

## **BBQ Avocado**

Quinoa, Root Vegetables, Toasted Corn ●●●●

## **Stuffed Sweet Potatoes**

Mixed Nut Ricotta, Chilli, Spring Onions, Tomato Salsa ●●●●

## **Tiger Prawn Skewers**

Whisky, Chilli, Garlic, Lemongrass, Lime

(A supplement charge will be applied based on the market price) ●●

# BBQ SALADS

**CHOOSE x5 SALADS FROM THE SALAD MENU  
ON PAGE 20**

# BBQ DESSERTS

**CHOOSE x3 SWEET TABLE DESSERTS  
ON PAGE 24**

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free

# SALAD MENU

## Mediterranean Mixed Bean Salad

Fresh Herbs, Garden Vegetables, Mustard Dressing ●●●●●

## Seasonal Leaf Salad

Lemon, Olive Oil, Homegrown Herbs, Sea Salt ●●●●●

## Potato Salad

Crème Fraîche, Flat Parsley, Horseradish, Lemon ●●●●●

## Apple, Chilli & Lime Slaw

Granny Smith, Sea Salt, Lime, Soft Herbs ●●●●●

## Traditional Slaw

Carrot, Onion, Cabbage, Mayo ●●●●●

## Tuscan Salad

Vine Tomato, Basil, Mozzarella, Olives, Garlic Croutons ●●●●●

## Mixed Grains

Couscous, Quinoa, Bulgur Wheat, Macerated Dried Fruit, Soft Herbs ●●●●●

## Local Speciality Bread

Olive Oil, Balsamic Vinegar ●●●●●

## Chopped Salad

Mozzarella, Spring Onion, Avocado, Sweetcorn, Peppers, Seasonal Vegetables ●●●●●

## Roasted Harvest Root Vegetables ●●●●●

Seasonal Root Vegetables, Home-Grown Herbs, Roasted Garlic

## Tomato, Rocket & Parmesan Salad

Balsamic Dressing ●●●●●

## Caesar Salad

Parmesan, Hen's Egg, Anchovy, Croutons, Pancetta, Baby Gem

## Pesto Pasta

Rocket, Garlic, Pine Nut, Almond, Walnut, Parmesan

## Tomato & Chorizo Pasta

Arrabbiata Sauce, Olive Oil, Spicy Chorizo

## Salade Niçoise

Fine Green Beans, Olives, Tuna, Tomato, Hen's Egg, Lettuce ●●●●●

## Steamed New Potatoes

Garlic, Rosemary, Thyme, Salted Butter ●●●●●

## Crispy Wedge Salad

Iceberg, Basil, Blue Cheese, Walnut, Buttermilk Dressing ●●●●●

## Waldorf Salad

Celery, Apple, Walnut, Grape, Romaine Lettuce, Natural Yogurt ●●●●●

## Quinoa Salad

Roast Squash, Broccoli, Pumpkin Seed, Almond ●●●●●

## Bulgar Wheat Salad

Spinach, Apple, Mixed Seeds, Nuts ●●●●●

## Green Bean Salad

Radish, Peanut, Lemon, Soy, Chilli, Pumpkin Seed ●●●●●

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free

# BUFFET

## CHOOSE x2 MAIN DISHES

(IF YOU HAVE VEGETARIAN/VEGAN GUESTS  
PLEASE CHOOSE AN ADDITIONAL OPTION TO  
BE SERVED TO THESE GUESTS ONLY)

### Chicken, Leek & Pancetta Pie

Thyme, Crème Fraîche, Home-grown Soft Herbs

### TOKB Butcher's Sausages

Roasted Onions, Rosemary, Balsamic Vinegar •

Vegetarian, Gluten Free & Vegan on request if ordered 10  
days before • • •

### Coq au Vin

Chicken on the Bone, Root Vegetables, Thyme, Red Wine •

### Beef Bourguignon

Chestnut Mushrooms, Silverskin Onions, Smoked  
Pancetta •

### Shepherd's Pie

Rosemary, Root Vegetables, Salted Butter Mash •

### Lasagne

Tomato Ragù, Parmesan Cream, Oregano, Basil

### Mushroom Pie

Madeira, Thyme, Tofu • • •

### Butternut Curry

Coconut Milk, Spinach, Root Ginger, Lentils • • • •

### Cheese & Onion Tartlet

Smoked Applewood Cheddar, Roscoff Onion,  
Spring Onion, Parsley

Gluten Free on request if ordered 10 days before • •

### Tomato, Basil & Thyme Tart

Garlic, Rocket

Gluten Free on request if ordered 10 days before • •

## BUFFET SIDE DISHES

### POTATO SIDE DISHES

#### CHOOSE x2 POTATO SIDE DISHES

#### Mashed Potatoes

Salted Butter • •

#### Roasted New Potatoes

Thyme, Rosemary, Roasted Garlic • • • •

#### New Potatoes

Soft Herb Butter • •

### VEGETABLE SIDE DISHES

#### CHOOSE x2 VEGETABLE SIDE DISHES

#### Roasted Harvest Root Vegetables • • • •

Seasonal Root Vegetables, Home-grown Herbs,  
Roasted Garlic

#### Garden Vegetables

Seasonal Green Vegetables • • • •

#### Leafy Greens

Steamed Seasonal Greens • • • •

## BUFFET DESSERTS

### CHOOSE x3 SWEET TABLE DESSERTS ON PAGE 24

• Vegetarian • Gluten Free • Vegan • Dairy Free

# SWEET TABLE DESSERTS

**TO BE CHOSEN WITH THE BBQ, BUFFET  
& HOG ROAST MENUS:**

**CHOOSE x3 DESSERTS TO BE SERVED  
AS A SWEET BUFFET TABLE**

## **Lemon Posset**

Berries, Chantilly Cream, Elderflower Jelly ●

Vegetarian on request if ordered 10 days before ●

## **Eton Mess**

Passionfruit, Soft Berries, Raspberry Ripple Cream,  
Meringue ●●

## **Profiteroles**

Salted Caramel, Chocolate Sauce, Whipped Cream ●

## **Toffee Apple Sundae**

Bramley Apple, Salted Caramel, Cinnamon, Ice Cream ●●

## **Strawberry Trifle**

Macerated Strawberries, Mascarpone, Basil,  
Elderflower

## **Roasted Peaches**

Toasted Hazelnuts, Maple Syrup, Greek Yogurt,  
Vanilla Ice Cream ●●

Vegan & Dairy Free on request if ordered  
10 days before ●●

# EVENING HOT PLATTERS

**CHOOSE x2 HOT PLATTER OPTIONS &  
x1 VEGETARIAN OR VEGAN OPTION**

## **TOKB Butcher's Sausage & Chips**

Traditional Butcher's Sausage, Skin-on Fries ●

Vegetarian, Gluten Free & Vegan on request if ordered  
10 days before ●●●

## **Bacon Roll**

Thick Cut Smoked Back Bacon, Brioche Roll

Gluten & Dairy Free on request if ordered 10 days before ●●

## **Mini Fish & Chips**

Breaded White Fish, Sea Salted Chips, Tartar Sauce, Vinegar ●

Gluten Free on request if ordered 10 days before ●

## **Pulled Pork**

12 Hour Blackened Shoulder, Smoked Hickory, Pickled  
Slaw, Brioche Roll

Gluten & Dairy Free on request if ordered 10 days before ●●

## **Chip Butties**

Kentish Huffkin Roll with Chips ●●●

Gluten Free on request if ordered 10 days before ●

## **Moroccan Falafel**

Khobez Wrap, Tzatziki, Roasted Pepper, Chopped Salad ●●●

Gluten Free on request if ordered 10 days before ●

## **TOKB Vegan Burger**

Spiced Quinoa, Chickpea, Chaat Masala, Mayo, Lemon ●●●

Gluten Free on request if ordered 10 days before ●

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free

# EVENING STREET FOOD

**CHOOSE x2 STREET FOOD OPTIONS &  
x1 VEGETARIAN OR VEGAN OPTION**

## Lobster & Seafood Roll

Coriander, Lettuce, Johnnie Walker Marie Rose, Brioche  
Gluten Free & Dairy Free on request if ordered  
10 days before ●●●●

## Chargrilled Chicken Satay

Toasted Peanut, Black Onion Seeds, Lime, Braised Rice ●

## Chipolata Sausage & Mash

Chives, Crispy Onion, Sage Gravy  
Vegetarian, Gluten Free, Vegan & Dairy Free if ordered  
10 days before ●●●●

## Jerk Wings

Pickled Cucumber, Scotch Bonnet Chilli, Coriander ●●●●

## Breaded Chicken Burger

Southern Spices, Mayo, Slaw, Pickles, Brioche

## Loaded Fries

Sweet Chilli Sauce, Garlic Mayo, Spring Onion, Jalapeño,  
Coriander ●●●●

## Thai Green Vegetable Curry

Chilli, Ginger, Green Vegetables, Brown Rice ●●●●

## Sticky Sriracha Cauliflower

Yogurt, Mint, Coriander, Lime, Sesame Seeds ●●●●

## Buffalo Wings

Hot Sauce, Ranch Dressing, Celery ●

## Sweet & Sour Chicken

Pineapple, Peppers, Basmati Rice ●●●●  
Vegetarian & Vegan on request if ordered 10 days before ●●●●

## Padrone Peppers

Chilli Salt, Lemon, Garlic Dip ●●●●

## Chilli Non Carne

Black Bean, Kidney Bean, Mushroom, Chickpeas,  
Tortilla Chips ●●●●  
Gluten Free on request if ordered 10 days before ●

# EVENING FOOD STATIONS

## Hog Roast (minimum 100 adults)

Bramley Apple & Cider Compote, Sage Stuffing, Brioche Bun  
Vegetarian, Gluten Free, Vegan & Dairy Free on request if  
ordered 10 days before ●●●●

## Pie & Mash

### Goddards at Greenwich est. 1890

Traditional Pie, Mash, Liquor, Gravy  
Vegetarian, Gluten Free, Vegan & Dairy Free on request if  
ordered 10 days before ●●●●



## Bratwurst Bar

Bratwurst Sausages, Currywurst Sauce, Roasted Onion,  
Mustard, Fries, Bun  
Vegetarian, Gluten Free, Vegan & Dairy Free on request if  
ordered 10 days before ●●●●

## TOKB Burger Bar

TOKB Beef Burger, Chargrilled Chicken, TOKB Vegan  
Burger, Selection of Buns, Gherkin, Crispy Shallots, Fried  
Onion, Selection of Cheese, Gem Lettuce, Crispy Bacon,  
Tomato, Slaw, Jalapeño, Fries, Hash Brown  
Vegetarian, Gluten Free, Vegan & Dairy Free on request if  
ordered 10 days before ●●●●

## Baker's Doughnuts \* \*\*

Lemon Ripple, Cherry Bakewell, Apple & Cinnamon  
*\* Doughnuts are not a replacement for evening food but  
can be ordered as an additional sweet treat for your  
guests once you have ordered sufficient savoury items.*  
*\*\* Baker's Doughnuts are not available for Sunday Weddings  
as our local master baker closes his bakery on Sundays.*

● Vegetarian ● Gluten Free ● Vegan ● Dairy Free

Please note as stated in our terms of business we  
require you to provide all guests with a reasonable  
amount of food & will be charged by the total  
amount of evening guests.



# PRICES PER GUEST

## APPETISERS

	2023	2024	2025
Canapés	£9.47	£10.18	£10.70
Apéritif Canapés	£13.25	£14.24	£14.95
Oyster Bar (price per oyster)	£2.79	£3.00	£3.15

## WEDDING BREAKFAST

	2023	2024	2025
Three Course Menu	£55.73	£59.91	£63.00
Children's Menu (3-10 years)	£19.56	£21.03	£31.50
BBQ Menu	£45.23	£48.62	£51.00
Hog Roast (Min. 100 adults)	£45.23	£48.62	£51.00
Hot Buffet	£41.56	£44.68	£47.00

## EVENING FOOD

	2023	2024	2025
Evening Hot Platters	£8.28	£8.90	£9.35
Evening Street Food	£11.13	£11.96	£12.55
Hog Roast Station (min. 100 adults)	£15.11	£16.24	£17.00
Pie & Mash (Goddards at Greenwich est. 1890)	£13.30	£14.30	£15.00
Bratwurst Bar	£7.19	£7.73	£8.10
TOKB Burger Bar	£17.75	£19.08	£20.00
Baker's Doughnuts	£6.73	£7.23	£7.60

## NOTES

- All prices are per person
- Tea & coffee is served after your meal & included in the price
- If you have chosen the adult meal for your younger guests (3-10 years) you will be charged half the adult meal price
- Children aged 2 & under eat free of charge
- Special diets can be catered for, please ask for details
- All prices include VAT & the provision of staff
- Halal chicken and lamb available on request



## NOTES

This image shows a vertical rectangular sheet of cream-colored paper. It features approximately 20 thin, dark grey horizontal lines spaced evenly apart, resembling notebook paper. The lines extend across the full width of the page. There are no margins, text, or other markings on the paper.