

# Upgrades

## Sharing Wedding Breakfast

(Minimum of 60 guests)



### Starter Platters

*Please choose 1 starter, 1 main and 5 desserts*

- Mezze platter:* Bresaola, Parma ham, chorizo, pitted olives, toasted ciabatta, rocket, and sun blush tomatoes  
*Fish platter:* Tempura squid, chilli and garlic king prawns, smoked mackerel pâté with toasted ciabatta and aioli  
*Turkish platter:* Griddled halloumi, falafels, feta and spinach filo parcels, lamb koftas with a mint and yoghurt dressing and flatbreads with hummus  
*Spanish tapas platter:* Tomato and garlic bruschetta, ham and chorizo croquettes, selection of Spanish cured meats and a tortilla with spring onion and tomato salsa

### Carving Board Mains

- Pulled pork with roasted Mediterranean vegetables, Cajun potato wedges, spicy tomato salsa, sour cream, guacamole and tortilla wraps  
 Slow whole roasted shoulder of lamb with a whiskey and honey glaze served with Moroccan cous cous, feta and spinach filo parcels and bowls of yoghurt and mint dressing  
 Whole roasted lemon and thyme free range chicken with roast Maris Piper potatoes, sage and onion stuffing, cauliflower cheese, buttered savoy cabbage and a chicken and thyme jus  
 Roasted fillet of beef with thyme and garlic served with boulangère potatoes and glazed vegetables finished with a red wine jus

### Dessert Platters

- |  |                      |
|--|----------------------|
| Chocolate and caramel tart with nut brittle                | Earl Grey tea mousse |
| Honeycomb cheesecake with popping candy                    | Assorted macarons    |
| Chocolate brownie with salted caramel                      | Cox's apple syllabub |
| Vanilla panna cotta with blueberry compote and mango jelly | Eton mess            |
| Elderflower jelly with fresh berries and rhubarb crumble   | Jam beignet          |
| Lemon and raspberry posset                                 | Banoffee pot         |
| Seasonal fruit tartlets with yuzu pearls                   | Mini Victoria sponge |

*Based on a package of 60 day guests with up to an additional 40 evening guests the supplement to have the Sharing Wedding Breakfast in 2026 with the Chicken or Pork main is £460 and with the Beef or Lamb main £760. Pricing includes VAT at the current rate of 20%*

#### Scott Anderson Ltd

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# Upgrades

## Grazing Table

(Minimum of 60 guests)



*Please choose 1 of the below or have our chefs expertly curate a bespoke table for you on your special day.*

### Charcuterie

Cured meats, cheese of your choice, warm artisan breads, grissini breadsticks, gourmet crackers, pitted olives, tapenade, wholesome dips, nuts and dried fruit as well as a beautiful selection of fresh herbs and greenery

### Cheese

International or local cheese, gourmet crackers and breads, cheese straws, celery, grapes, dried fruit and local chutneys as well as a beautiful selection of fresh herbs and greenery

### Pâté

Pâté, local chutneys or relishes, warm artisan breads: black olive, green olive, pumpkin seed, ciabatta, sun blush tomato and rosemary as well as a beautiful selection of fresh herbs and greenery

Our grazing tables all come complete with platters, boards, wooden crates, and props to add interest and height which creates a wow factor for you and your guests.

The styling can be tailored to fit with your special day. If you would like us to create something even more spectacular, we can work with your florist so that you can have bespoke floral and foliage arrangements made for your grazing table, these can be created to compliment the theme, colour and look of your day.

*Based on a package of 60 day guests with up to an additional 40 evening guests the supplement to have the Grazing Table instead of Evening Platters in 2026 is £845. To have the Grazing Table as an addition is £1,425. Pricing includes VAT at the current rate of 20%*

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## Dessert Bar

(Minimum of 60 guests)



Dazzling layered display of tempting desserts, assorted macarons and double chocolate brownies.

*Please choose 3 desserts to complete your bar:*

Eton mess, meringue, strawberries, Chantilly cream and strawberry coulis

Chocolate and caramel tart with nut brittle

Lemon and raspberry posset

Elderflower jelly with edible flowers

Banoffee pot

Jam beignet

Chocolate noisette beignet

Crème brûlée

*Based on a package of 60 day guests with up to an additional 40 evening guests the supplement to have The Dessert Bar instead of package plated desserts in 2026 is £390. To have the Dessert Bar as an addition in the evening is £1,060. Pricing includes VAT at the current rate of 20%*



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