

Your Wedding

Winters Barns
For an unforgettable country wedding



scottanderson

"A modern approach to classic cuisine"

Scott Anderson Ltd, the specialist event caterers in the South East, dedicated to creating fantastic canapés, lunches, dinners, and buffets as well as designing and organising beautiful weddings, corporate events and private parties.

As one of the leading event caterers in the South East, we have an enviable reputation for imaginatively presented and delicious tasting food that is beautifully served. We utilise the finest ingredients which are sourced from local producers in wherever possible to create sumptuous food.

Getting it right on the day is key so we find our experienced and energetic team of professional chefs, event managers and uniformed waiting staff provide peace of mind for our clients on the day as well as offering an outstanding level of event planning and catering. Our team are well practiced, innovative and have a wide understanding of the events world and are constantly up to date with the latest food trends.



www.andersonscaterers.co.uk

Winters Barns Menu

Canapés

Please choose any 4

Cold

Chicken and tarragon roulade on toasted brioche with confit apricots
Smoked salmon and cream cheese roulade with caviar and baby fennel
Chicken liver parfait on toasted brioche with caramelised onion
Bocconcini, olive and cherry tomato skewers with pesto
Mini prawn cocktail served in a cucumber boat
Oriental spoons with shredded duck, spring onion, cucumber and oyster sauce
Vegetable frittata with hummous and black olives
Mini tomato and shallot bruschetta with fresh basil
Feta, olive and tomato on garlic bread
Peppered mackerel with horseradish and fresh dill

Hot

Pork and noodle balls with sweet chilli dipping sauce
Mini fish and chips served in cones
Asian spiced beef with red pepper and rocket skewers
Baby roast new potatoes with roasted pancetta and parmesan
Mini lamb kofta kebabs creamy riata
Deep fried goats' curd with toasted almonds, red onion and cranberry jam
Parsnip velouté served in shot a glass
Chicken satay with roasted peanut and sweet chilli dip
Spotted black pig sausages with a caramelised onion Dijon dip
Fried parmesan risotto balls with fresh basil pesto

Sweet

Pavlova with hazelnut cream and dark chocolate ganache
Lemon meringue cones
Double chocolate brownie
Tea scones with strawberry conserve and clotted cream
Strawberries dipped in Belgian chocolate
Meringue nest topped with wild berries and clotted cream
Treacle tart topped with vanilla cream and a drizzle of butterscotch sauce
Victoria sponge
Baby fruit tarts with crème patisserie



Wedding Breakfast

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre ordered excluding the sharing platter.

Selection of ciabatta rolls to include; rye and oat, pumpkin seed and plain served warm with butter

Starters

Chicken and pistachio roulade served warm with seasonal salad leaves and a crisp pancetta sherry shallot dressing

Pearls of melon with prosciutto ham, thyme oil and rocket finished with a balsamic reduction

Salmon herb roulade with a celeriac and horseradish remoulade, finished with a lemon caper dressing

White wine and fennel poached king prawns with a spicy mango relish and fresh seasonal salad

Plum tomato and sweet red pepper soup, swirled with basil pesto and extra virgin olive oil V

Asparagus, rocket and goats' curd tart served warm with a watercress, cucumber and crisp baby gem salad V

Carrot and coriander soup with toasted pumpkin seeds and crème fraiche V

Goats' cheese salad with beetroot, roasted figs and walnuts finished with a honey wholegrain mustard dressing topped with toasted almonds and croutons V

Sharing platter per table to include: Bresaola, Parma ham, chorizo, pitted Kalamata olives, mozzarella, roasted Mediterranean vegetables, toasted ciabatta, rocket and sun blushed tomatoes (*supplement per person of £1.50 - 2018 and £1.55 - 2019*)

Mains

Roasted free range chicken breast with buttered Savoy cabbage, bacon lardons a potato fondant finished with a wild mushroom jus

Roasted loin of pork with dauphinoise potatoes, caramelised apple puree and braised carrots with star anise

Pan fried salmon with buttered asparagus, crushed new potatoes finished with a tomato and chive hollandaise sauce

Shoulder of Kentish beef ragu topped with crisp puff pastry served with mash potato, caramelised shallots and braised vegetables

Baked chicken breast wrapped in pancetta and served on whole grain mustard creamed potatoes, seasonal vegetables and white wine sauce

Southern Kent belly of pork with apple and sage butter served with seasonal vegetables, new potato and olive oil crush and cranberry and port jus

Kentish pork sausages with a wild flower honey whole grain mustard mash served with caramelised onion sauce and vegetable chips

Roasted rump of new season lamb with a sauté of courgette, aubergine and plum tomato, fine beans, steamed new potatoes and salsa verde (*supplement per person of £6.50 - 2018 and £6.70 - 2019*)

Chateaubriand of Kentish beef with roasted King Edward potatoes, seasonal vegetables and an enriched Merlot jus (*supplement per person of £6.50 - 2018 and £6.70 - 2019*)

Risotto of baby spinach and roasted sweet potatoes, finished with vine tomatoes, crème fraîche, parmesan and parsnip chips V

Baked vegetable strudel with a creamy basil sauce strips of seasonal vegetables lightly seasoned and bound in filo pastry served with herb buttered new potatoes V

Sweet potato gnocchi with a tomato and mascarpone sauce V

Desserts

Classic vanilla pod cheesecake topped with an apple and blackberry compote

Glazed lemon tart with a lime curd and Chantilly cream

Duo of chocolate and raspberry with wild berry coulis

Treacle tart served warm with vanilla ice cream

Individual Eton mess layers of meringue, strawberries, Chantilly cream, drizzled with coulis and served in a martini glass

Sticky toffee pudding with a caramel sauce and pouring cream

Dark Belgian chocolate fondant served hot with vanilla sauce

Banoffee charlotte with glazed bananas and caramel sauce

Vanilla panna cotta with caramelised oranges

Dark chocolate truffle torte with butterscotch and pecan ice cream



Desserts Cont.

Afternoon tea plate to include; scone with clotted cream and strawberry conserve, summer fruit tartlet with crème patisserie and dark chocolate and salted caramel mousse (*supplement per person of £1.75 - 2018 and £1.80 - 2019*)

Trio of raspberry Eton mess, Belgian chocolate brownie and lemon posset with rhubarb crumble (*supplement per person of £1.75 - 2018 and £1.80 - 2019*)

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

Evening Platters

Please choose 2 of the following evening offerings which are served around to your guests.

Fish and Chips

Delicate prime fillet of fish lightly coated in breadcrumbs served in a cone with hand cut chunky chips

Grilled Cheese Sandwich

Classic grilled sandwich on white bread with melting Monterey Jack cheese *alternative fillings on request

Pulled Pork Buns

Slow roasted pulled pork and stuffing served in a brioche bun with apple sauce - *add slaws, toppings and crackling for a supplement*

Bacon Rolls

Slices of Applewood smoked bacon inside a soft floured baps

Scampi and Chips

Succulent pieces of scampi lightly coated in breadcrumbs served in a cone with hand cut chunky chips

Kentish Burgers in a toasted brioche bun with a choice of filling;

Monterey Jack cheese with streaky bacon and tomato relish

Blue cheese with caramelised onion chutney

Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun V

** Delicious Alternative Evening Food.... **

Finger buffet hot and cold – *supplement of £610 - 2018 and £630 - 2019*

BBQ with a selection of salads – *supplement of £920 - 2018 and £950 - 2019*

Crêpe stand with topping table – *supplement of £325 - 2018 and £335 - 2019*

Spit roast with a selection of salads – *supplement of £1,030 - 2018 and £1,065 - 2019*

Bowl food savoury and sweet – *supplement of £590 – 2018 and £610 - 2019*

Raclette cheese buffet – *supplement of £625 - 2018 and £645 - 2019*

**Examples above based on 60/100 package and include VAT at the current rate of 20%*

***Ask one of our team for further details and supplementary costs for higher guest numbers*

“Just a little note to say a 'HUGE' thank you for the outstanding service you provided during our wedding. The food was above and beyond our expectations and as for the waiters/waitresses all I can say is it was first class. All of our guests commented on how amazing the whole meal and evening food was, it couldn't have been more perfect. I will be highly recommending you to friends and family in the future. Many thanks once again” – Gemma and Darren Best

All in all we are so glad to have had Scott Anderson as our caterer and can see why they came recommended as part of our particular package from Winters Barns. An excellent selection of food, expertly presented and each and every plate served to the highest standard. Thank you for looking after us at every moment from initial booking to the cutting of the cake.” – Sarah and James Barton

Please call **01795 539 566 / 07826 047 487** and speak to one of our experienced event managers about **YOUR** special day at Winters Barns.

