

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

Example Bespoke Menu 2019

Gold Canapés

Pricing based on a minimum of 60 adult guests

Please choose any 5

Cold

Oriental spoons with shredded duck, spring onion, cucumber and oyster sauce
Cucumber cups with Thai beef salad and wild coriander
Roundel of vegetables with crème fraîche and fried leek
Herbed piklets with pear and blue cheese topped with fresh sage
Smoked mackerel and potato frittata with fresh dill
Crayfish and mango rice paper rolls with rocket and lemon
Thai spiced crab salad on fried sesame bread
Maple and rosemary roasted fig and camembert
Smoked salmon and salmon caviar en croute with fresh dill
Fig, prosciutto, pecorino and quince paste skewers
Melon and haloumi skewers with herb pesto
Seared tuna in mirin served in Japanese spoons with wasabi mayonnaise
Smoked salmon and cream cheese roulade
Rare roast beef, topped with asparagus shavings and parmesan
Tiger prawns served with guacamole topped in cayenne pepper
Mini Moroccan vegetable skewers with houmous dip
Carpaccio of Scottish beef served en croute with rocket, horseradish cream
Thai marinated tiger prawns with sweet and sour dipping sauce
Foie gras and chicken liver parfait in a mini toasted brioche bun with onion compote

Hot

Mini Yorkshire puddings with rare beef and horseradish, garnished with sprigs of fresh watercress
Asparagus wrapped in Parma ham dressed with warm hollandaise sauce
Mandarin duck and spring onion rice paper rolls
Steamed king prawn and crayfish nori rolls
Mini fish and chips served in individual cones
Spinach and feta samosa with pesto dip
Basil pesto mussels with ciabbata and parmesan crumble
Turkish bread with zucchini and toasted corn and fresh tomato
Mini baked potato with smoked salmon and crème fraîche
Mini shepherds' pie
Skewers of aged balsamic chicken and sweet roasted Romano pepper served with a basil parmesan pesto



Hot Canapés Cont.

Roasted pumpkin and sausage patties coated in crushed game chips
Thai style fish cakes with coriander served with a sweet and sour jam
Tandoori chicken on a mini naan with yoghurt raita
Crispy fried duck with hoisin sauce on a mini bread base
Creamed butternut and saffron hot soup shots
Individual smoked haddock quiche
Mini lamb kofta kebabs creamy raita

Gold Wedding Breakfast

Pricing based on a minimum of 60 adult guests

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

Goats' cheese and fresh fig salad with puy lentils and fig and aged balsamic dressing
Lobster bisque, creamed lobster with hints of fennel and Pernod
Wild mushroom and truffle soup with ciabatta croutons
Port wine infused chicken liver parfait with caramelised onion confit served with seasonal baby leaves
Smoked salmon and dill cheese roulade served on a bed of baby leaves and lemon compote
Marinated red Thai chicken skewers with Nam Jim and Asian leaves, aromatic rice
Hot smoked mackerel with new potato salad and light mustard cream, dressed with a shallot and Chardonnay dressing
Seared lamb loin served with aubergine caviar and baby leaves mint and fresh herb vinaigrette

Mains

Roasted chateaubriand of Kentish beef with roasted King Edward potatoes, seasonal vegetables and an enriched Merlot jus
Roasted fillet of sea bass with cod, pearl barley and spring onion risotto, sweet and sour red pepper sauce
Roasted sea scallops from the Isle of Skye with julienne of vegetables, cauliflower purée and parmesan velouté and lobster oil
Free range roasted chicken breasts with baby vegetables on toasted brioche, finished with a Merlot vinaigrette
Loin of marinated tuna with trumpet mushrooms and caper dressing
Ravioli of lobster and salmon poached in a light bisque with a lemon grass and chervil velouté
Grilled rump of new season lamb with creamed courgettes, baby carrots, onions and marjoram jus
Southern Kent belly of pork with apple and sage butter served with celeriac and new potato crush topped with parsnip chips and cranberry and port jus
Mediterranean char-grilled vegetable stack with slow roast tomato basil sauce

Desserts

Passion fruit bavarois served with a lime sorbet
Dark Belgian chocolate fondant served hot with vanilla sauce
Sticky toffee pudding with a caramel sauce and pouring cream
Milk chocolate and Baileys mousse
Fruits of the forest clafouti tartlet with Channel Island cream
Trio of chocolate served with a strawberry dipped in Belgian chocolate
Marmalade bread and butter pudding served hot with vanilla custard

Beverages

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



Silver Evening BBQ

Pricing based on a minimum of 80 adult guests

Please choose 3 from the BBQ and 2 Desserts (all salads included)

From the BBQ

Kentish beef burger with shallots and fresh herbs
Cajun chicken butterflied and marinated with aromatic spices finished with a refreshing yogurt dip
Pork, leek and herb sausages with caramelised onions
Chicken skewers with sweet chili sauce and fresh coriander
Salmon and roasted pepper skewers
Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto
BBQ marinated pork and pineapple kebabs with sweet roasted red pepper

From the Buffet

Summer garden green salad with fresh tomato cucumber and salad dressing
Fresh sliced beef tomato, wild rocket drizzled with a pine nut pesto
Sliced red onion with fresh herbs and a white balsamic vinaigrette
Caesar salad with crunchy ciabatta croutons and shaved parmesan
Traditional coleslaw of carrot, white cabbage, finely diced onion and rich mayonnaise
Minted new potatoes
Selection of sauces

Buffet Desserts

Individual Eton Mess layers of meringue, strawberries, Chantilly cream and drizzled with coulis
Fresh fruit salad
Poached pear and Frangipane tartlet
Cream filled profiteroles
Chocolate brownies served with Channel Island cream
Kentish strawberries and cream (seasonal)

Total price based on 60-day guests and 100 - evening guests £6,086.40 including VAT.

“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.



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