

Preston Court



Wedding Menu





A modern approach to classic cuisine

At Anderson's, we craft unforgettable wedding feasts inspired by Kent's bountiful landscapes from the Garden of England's orchards to its coastal treasures. Our menus celebrate seasonal, locally sourced ingredients, blending classic British elegance with international flair for a communal, joyous experience.

We're proud to say we're one of Preston Court's original catering partners with over 15 years' experience in delighting their couples with delicious and beautifully presented food.

The menus in our brochure are a guide of dishes you could choose however we offer flexibility for you to select from different menus or have a completely bespoke menu tailored to your requirements.

All menus are brought to life by a superb team of chefs lead by our Executive Chef Paul Rutter. Our chefs have worked for some of the worlds' best hotels, top restaurants and outside caterers therefore you can relax knowing that our team can deliver your dream wedding meal.

We offer a free no obligation consultation and quoting service, along with a personalised tasting experience. This takes place at our purpose-built kitchen and tasting room in Faversham at Brogdale Farm. Tasting menus provide a 'dress rehearsal' for your special day, they enable you to sample your chosen menus and to create your overall look. We will talk you through every aspect of your wedding day to ensure nothing has been overlooked.

We offer everything you could want from canapés, feasting and three course meals, spit roasts, BBQ's, grazing tables, luxury dessert bars and full event management.

All our prices include staffing, kitchen equipment, crockery, cutlery and VAT at the current rate of 20%. We will quote on table linen and napkins separately if required.

Contact us to chat about your wedding menu vision, including vegan, gluten-free, or allergy adaptations.

Call us on 01795 539 566 or 0845 116 2433 or visit our website www.andersonscaterers.co.uk

Kind Words



“Thanks so much to you all at Anderson for making it so special. The food really was fantastic, we thought so as well as all of our guests, it was a BBQ with a twist and that's exactly the vibe we wanted. And we were very grateful for you being so accommodating with our elderly guests too. It really couldn't have gone smoother so we are very grateful to have booked you. We will certainly be forever recommending you as a supplier to family and friends, as it was so seamless”

Mr and Mrs Fricker



Thank you so much for your lovely message, and for the incredible effort you put into making our wedding day truly unforgettable. We are still riding the high from such a wonderful celebration.

From the moment we first met, you made us feel like we had known each other for years. Your approachable and personal touch made the entire planning process so much more enjoyable and stress-free. You went above and beyond in every aspect, and we cannot thank you enough for that

Mr and Mr Lambert-Luck



“Not only was the food sensational, the service top of the shelf and the presentation sublime, but the communication, co-ordination and management was more than we ever could have asked for. Everything we wanted and needed was met and on the day. Andersons, left a lasting impression and were a big part of making our day the best it could be”

Mr and Mrs Mitchell

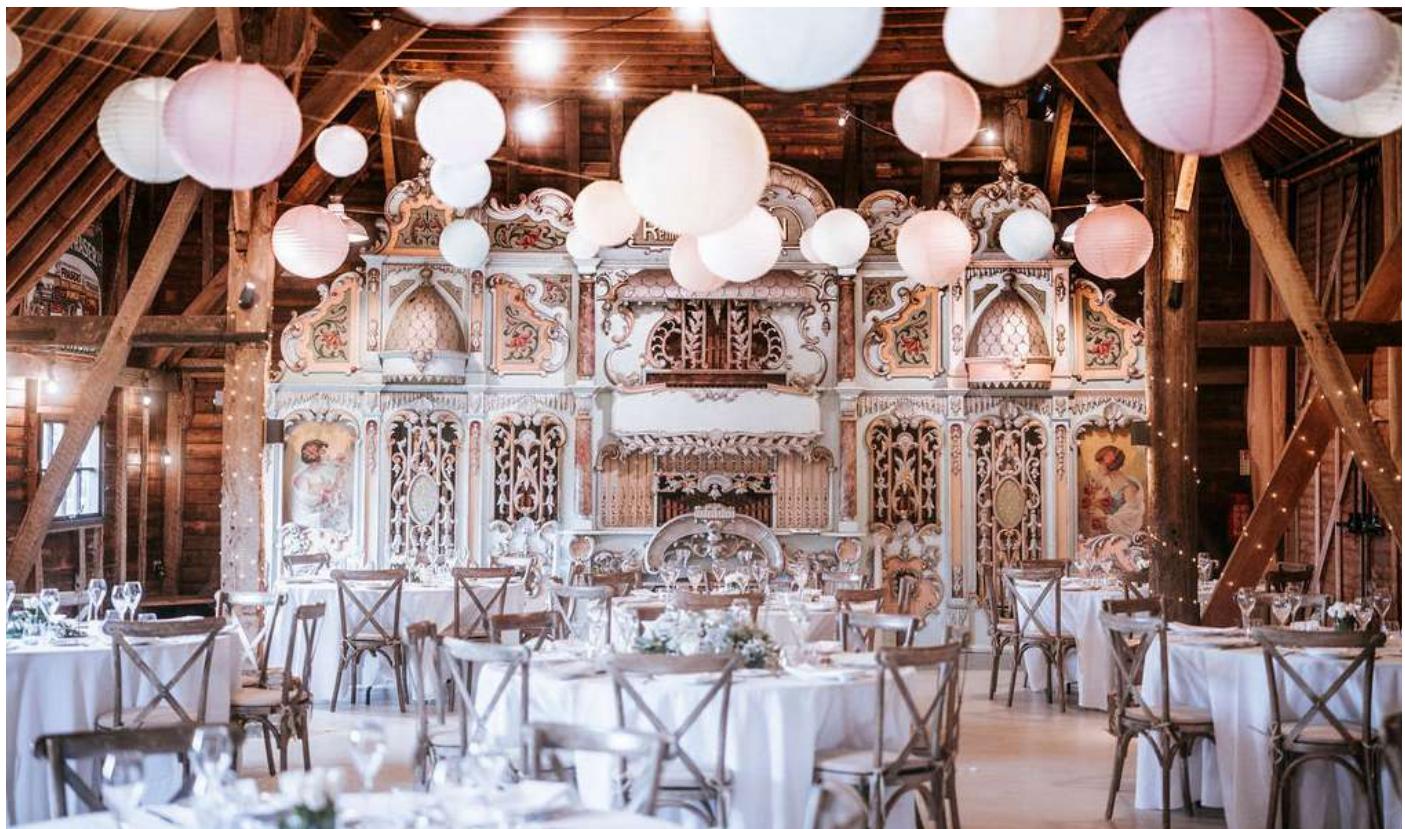


Included in Your Special Day

- Complimentary menu tasting for two
- Event Manager to coordinate your wedding catering before and on the day
- Chefs, kitchen porter and a uniformed front of house team
- Kitchen equipment
- Stylish platters and trays for canapé service
- Elegant crockery and cutlery
- Vegetarian, vegan, gluten free and other dietary requirements are catered for separately

All prices include VAT at the current rate of 20%

V - Vegetarian (S) - Supplement per guest





Creative Canapés



Savoury Canapés

Pricing based on a minimum of 60 adult guests
Please choose any 5

COLD

- Marinated tiger prawns served with an avocado and coriander dip
- Mini blinis topped with smoked salmon, dill and caviar
- Smooth chicken liver parfait on toasted brioche with sweet caramelised onion
- Baby mozzarella, Kalamata olive and semi dried cherry tomato skewers with pesto V
- Chicken and pistachio roulade, toasted brioche with caramelised apricots
- Fennel poached prawns with Marie Rose sauce and crisp cucumber and paprika
- Baked vegetable frittata with hummus, chickpeas and green olives V
- Toasted bagel crisps with oak smoked salmon, herb cream cheese and caviar (S)
- Feta, olive and plum tomato on toasted garlic croutes V
- Courgette and halloumi fritters with Greek yoghurt V
- Vine tomato and shallot bruschetta with fresh basil V
- Olive oil crostini with goats cheese, fig and maple jam V
- Puff pastry pizza wheels with roasted red pepper and fresh basil compote V
- Peppered goats' cheese croustade with tomato and mild green chilli chutney V
- Baked sweet potato served with a coconut cream and lime dressing, fresh coriander V
- Mini Moroccan vegetable skewers with chickpea and lemon puree (S) V
- Oriental duck spoons finished with crisp spring onion, cucumber and oyster sauce (S)
- Thai marinated tiger prawns with sweet and sour dipping sauce (S)
- Honey and rosemary roasted black fig and camembert skewers (S) V
- Poached king prawn and marinated avocado sushi roll with light soy sauce (S)
- Red pepper and zucchini scones with olive tapenade and mascarpone cream V



HOT

Fried parmesan and parsley risotto balls with basil pesto V
Chipolata sausages served with a caramelised red onion and grain mustard dip
Chicken satay skewers topped with roasted peanuts
Classic macaroni parmesan cheese bites with smoked bacon mayonnaise
Soy and honey marinated beef skewers with sweet red peppers (S)
Mini spiced Moroccan lamb koftas with cucumber yoghurt and coriander (S)
Spiced chicken fillet goujons with guacamole and coriander
Deep fried goats' curd with almonds, red onion and cranberry jam V
Crisp balls of slow cooked lamb shoulder with minted crème fraîche (S)
Minced pork and rice noodle balls with Asian flavours and sweet chilli dipping sauce
Baked figs with cured ham, dressed in a sage and wild flower honey glaze
Deep-fried chicken balls flavoured with oriental spices, accompanied by a plum dip
Baked new potatoes with roasted pancetta, parmesan and parsley
Mini Yorkshire puddings with roast beef and horseradish cream, baby watercress (S)
Baby cod goujons and chips served in cones with caper mayonnaise (S)
Fresh spinach and marinated feta cheese samosa with Greek yoghurt V
Traditional mini shepherds' pie topped with buttery mashed potato (S)
Warm shots of creamed butternut squash and saffron with extra virgin olive oil (S) V



Sweet Canapés

Pricing based on a minimum of 60 adult guests

Please choose any 5

Mini terracotta pot of Bramley apple, golden raisin compote topped with buttery crumble and viola flowers

Double chocolate brownie with salted caramel sauce

Mini Kilner jars of fresh raspberry Eton mess

Lemon meringue pies

Mini pavlova with raspberries and dark chocolate ganache

Strawberries dipped in chocolate and drizzled with white chocolate

Meringue nest topped with wild berries and Chantilly cream

Baby fruit tarts with crème patisserie and seasonal fruits

Glazed lemon meringue cones

Mini Victoria sponges with raspberry jam

Assorted macarons

Buttery shortbread fingers topped with lemon curd and rosemary scented mascarpone cream (S)

Scone with clotted cream and strawberry jam

Sweet canapés can be chosen alongside savoury canapés





Wedding Breakfast



Feasting Meal

Our sensational feasting meal is guaranteed to break the ice and get your guests chatting

Pricing based on a minimum of 60 adult guests

*Please choose 1 meat, 3 sides and 1 dessert for your guests to enjoy.
Additional meats are available for a supplement.*

Warm Kentish loaves of sourdough bread served with butter or balsamic vinegar and olive oil

FEASTING MAIN

Slow roasted belly of pork with pork gravy, crackling, and rosemary roasted pears

Roast Picanha “Rump Cap” of beef with garlic and parsley and served with chimichurri sauce

Free range carved citrus and sage chicken with red wine jus

Marsala marinated slow cooked English lamb shoulder finished with a soy glaze and minted yoghurt (S)

Whole baked fillet of salmon finished with sweet pickled cucumber, radish, and lemon butter sauce

Fillet of beef cooked whole and served alongside grilled field mushrooms, plum tomatoes, and garlic butter (S)

Tuscan style sausage, fennel and cannellini bean stew, topped with parmesan and herb crumble

Roasted whole butternut squash filled with wild mushrooms and baby spinach, topped with pinenuts and a rustic plum tomato and fennel ragout

Steamed seabass on fresh ginger and spring onions, topped with chilli, coriander and sesame seeds

FEASTING SIDES

Creamy dauphinoise potatoes

Sweet potato, beetroot and feta salad, merlot vinaigrette

Mac and cheese, topped with bacon and herb crumb

Seasonal vegetables, chervil butter

Asian style egg noodle salad with a lime, coconut, and peanut dressing

Brazilian black bean stew, pancetta, and parsley

Moroccan style couscous, pomegranate and feta cheese

Steamed new potatoes with mint and parsley

Three cheese cauliflower bake with crunchy pine nuts

Basmati rice flavoured with cardamom and saffron

Caesar salad, ciabatta croutons and parmesan

Crispy pave potatoes cooked in duck fat with fresh thyme

Grilled courgette, haloumi and pear salad with crème fraîche

Roasted broccoli with lemon zest and pecorino cheese

Heritage tomato and mozzarella with pesto dressing

Roasted pumpkin wedges with sage, lemon yoghurt and pistachio

DESSERTS FOR THE TABLE

A bowl of mess... strawberries, meringue, Chantilly cream and fruit puree

Sticky toffee pudding, rich caramel sauce and lashings of cream

Whole pavlova filled with rich elderflower cream and summer berries finished with pistachio nuts, raspberry gel and edible flowers

Carved fruit platters accompanied by Greek yoghurt, pomegranate and mint

Choux pastry buns filled with vanilla cream and topped with dark chocolate and caramel, fresh local raspberries

Kentish strawberries and clotted or double cream

Summer berry trifle, layered with light sponge, custard, whipped cream and a medley of juicy berries

BEVERAGES

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





BBQ & Spit Roast

Pricing based on a minimum of 80 adult guests. Available as a wedding breakfast or *evening offering

(Served outside weather permitting from April to October only)

Please choose 3 from the BBQ or 1 from the Spit and 2 Desserts (all salads included)

A selection of warm bread rolls served with unsalted butter (included in wedding breakfast only)

FROM THE BBQ

Cajun chicken butterflied and marinated with aromatic spices finished with a refreshing yoghurt dip

Hickory marinated pork tenderloin and fresh pineapple kebabs with a smoky BBQ glaze

Kentish beef burgers served with mature cheddar cheese and brioche rolls

Salmon and roasted pepper skewers finished with a red pepper and fennel salsa

Coriander and lemon marinated tuna steaks (S)

Slow cooked masala marinated lamb shoulder slow cooked then char-grilled (S)

Free range BBQ butterfly chicken breasts with oregano and thyme butter

Rib-eye steaks with Maldon sea salt cracked black pepper (S)

Traditional pork and herb sausages

Fillets of sea bass with fresh citrus and dill (S)

Pork, leek and herb sausages with caramelised onions

Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto V

Pork loin steaks with thyme and sage butter

Skewers of sweet potato, yellow peppers with chilli and lime salsa V

Sweet chilli chicken skewers with fresh coriander

Baked stuffed avocado filled with red onion, goats' cheese and sweet potato V

Blackened salmon fillets topped with mirin and soy

Salt and pepper marinated strips of beef on bamboo skewers finished with BBQ sauce (S)

Lemon thyme and cracked black pepper mushrooms with olive oil V

FROM THE SPIT

Whole roasted free range pig and crackling served with caramelised Bramley apple and vanilla sauce**

Boneless leg of lamb infused with garlic and rosemary

Slow roasted topside of beef with sea salt and cracked black pepper

Boneless leg of pork marinated in sage and thyme served with crackling

Whole free range chicken glazed in rich BBQ marinade

***Evening Spit Roast and BBQ does not include desserts or buffet beverages**

****Available in the evening alone with a selection of sauces and floured baps**

FROM THE BUFFET

Beetroot, marinated feta cheese and sweet potato salad with pine nuts and a tarragon and red wine vinegar dressing
Heirloom tomato and bocconcini salad with baby basil and black pepper
Moroccan style couscous with chickpeas, dried fruits and lemon and olive oil dressing
Traditional coleslaw of white cabbage, carrot and shredded white onion bound in a rich mayonnaise
Caesar salad with crunchy ciabatta croutons and shaved parmesan
Selection of sauces and floured baps for the spit roast

BUFFET DESSERTS

Individual Eton mess, layers of meringue, fresh strawberries and Chantilly cream layered with berry coulis
Baked brownie and vanilla cheesecake, raspberry infused cream and chocolate sauce (S)
Zesty lemon posset topped with almond crumble and blueberry compote (S)
Classic cream filled profiteroles with dark chocolate or salted caramel sauce
Orange and cardamom crème brûlée with buttery shortbread (S)
Double chocolate brownies served with caramel sauce, Chantilly cream and pistachio crumb
Kentish strawberries served with pouring and whipped vanilla cream (seasonal)
Tiramisu, layers of coffee sponge and cream finished with coffee anglaise and biscotti
Melon, strawberry and kiwi fruit skewers laced with dark and white chocolate sauce
Chilled fresh fruits drizzled with a vanilla and star anise syrup

BUFFET BEVERAGES

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee
(not included in evening food offering)





Traditional Three Course Meal

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.

A selection of warm bread rolls served with unsalted butter

DELICIOUS STARTERS

Charentais melon and cured ham with fresh roquette, cherry tomatoes and a honey grain mustard dressing

Slow roasted plum tomato and basil soup with ciabatta croutons and crème fraiche V

Whipped goats' cheese with asparagus tips, radish and beetroot puree, parsley oil and crisp ciabatta (S) V

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

Gravadlax of salmon with celeriac remoulade, pickled cucumber, white radish and pea shoots

Italian vine tomato and buffalo mozzarella puff pastry stack with a basil pesto and roquette V

Fennel poached king prawns dressed in fresh lemon and dill, lightly spiced mango relish and fresh seasonal leaf (S)

Smoked salmon, cream cheese and herb roulade, baby gem, sweet pickled cucumber and lemon compote (S)

Pesto marinated chicken fillets served on a salad of fresh plum tomato and buffalo mozzarella, balsamic glaze

Fine Scottish smoked salmon, avocado and herb timbale, tomato salsa and roquette leaf (S)

Crisp puff pastry topped with asparagus and caramelised red onion, aged parmesan and micro herbs V

Char-grilled vegetable stack with sweet peppers, aubergine, courgette and plum tomato, topped with mozzarella and basil pesto V

Creamed chicken and baby vegetable velouté topped with crisp ciabatta and pancetta lardons

Roasted butternut squash and spinach served on a charred Portobello mushroom with wild rocket and a basil pesto dressing V

Classic lobster bisque, creamed lobster with hints of fennel and Pernod (S)

Garden pea soup finished with pine nut pesto, shaved parmesan and extra virgin olive oil V

Marinated red Thai chicken skewers with Nam Jim dipping sauce, Asian salad and coriander rice (S)

Port wine infused chicken liver parfait with caramelised onion confit, crisp breads and baby leaves

Peppered smoked mackerel fillets with a salad of new potato, capers and shallot, light mustard cream dressing

Mezze board to include: Bresaola, Parma ham, chorizo, pitted olives, toasted ciabatta, rocket and sun blush tomatoes (S)

Turkish board to include: Griddled halloumi, falafels, feta and spinach filo parcels, lamb koftas with a mint and yoghurt dressing and flatbreads with hummus (S)



MOUTHWATERING MAINS

Pancetta wrapped breast of chicken with herbed creamed potatoes, savoy cabbage and bacon, white wine cream
Rolled loin of pork with celeriac mashed potato, caramelised Bramley apple puree, fine beans and a cranberry and red wine sauce
Honey mustard glazed chicken breast, wild rice and spinach timbale finished with a light tarragon cream sauce
Roasted rump of English lamb with charred courgette, baby carrots, pearl onions and lamb jus (S)
Wild mushroom and spinach risotto topped with roquette salad, shaved parmesan and olive oil V
Braised Kentish beef ragu with pearl onions, topped with crisp puff pastry, served with creamed potato and braised carrots
Kentish pork sausages with honey and wholegrain mustard mashed potatoes, caramelised red onions and red wine sauce
Fillet of Kentish beef with roasted potatoes, baby carrots and mustard cream finished with an enriched Merlot jus (S)
Aubergine and courgette moussaka baked in a rich slow roasted tomato sauce topped with mature cheddar cheese, potato wedges V
Baked fillet of sea bass, pearl barley and spring onion risotto, sweet and sour red pepper sauce (S)
Salmon and crab cake served on ribbon vegetables, new potatoes and a herb butter sauce
Carved rack of English lamb with dauphinois potatoes, fine beans, fennel and a minted red wine jus (S)
Vegetarian Shepherd's pie gratinated with mature cheddar cheese, served with a plum tomato and red onion salad V
Hot roasted salmon Niçoise with a new potato, cherry tomato and Kalamata olive crush, green beans and a light mustard and basil dressing
Free range roasted chicken breast with crisp Maris Piper potatoes, seasonal vegetables and red wine sauce
Wild mushroom and spinach filo pastry parcels served on polenta and tarragon cakes, tomato and shallot salsa V
Baked vegetable strudel with basil and parmesan pesto cream wrapped in filo pastry with steamed new potatoes V
Southern Kent belly of pork with apple and sage butter served with herbed crushed new potatoes, parsnip chips and a cranberry and port jus (S)
Mediterranean char-grilled vegetable stack with slow roast tomato basil sauce, haricot beans and roquette leaves V

Children's Menu

Children can have our menu below or smaller portions of the adult menu.

We charge 6-12 year olds half the adult menu price and 0-5 year olds are free.

STARTER

MAIN

DESSERT

Warm garlic bread with a herb dip

Cheese and ham pasta bake

Macaroni Cheese (V)

Double chocolate brownie with vanilla cream



DELECTABLE DESSERTS

Slow roasted rhubarb and Bramley apple crumble with vanilla crème anglaise and viola flowers
Dark chocolate and salted caramel delice with white chocolate sauce and praline ice cream
Coconut cream panna cotta with roasted pineapple, honey and lime syrup and cinnamon crumb (S)
Sticky toffee pudding with salted caramel sauce and double cream, praline crumb
Vanilla bean and raspberry crème brûlée with buttery shortbread and fresh berry compote (S)
Dark chocolate fondant served hot with vanilla anglaise and hazelnut tuile
Eton mess, layers of meringue, fresh strawberries and vanilla cream finished with berry purée
Warm double chocolate brownie, whipped praline cream, fresh raspberries and pistachio nuts
Glazed lemon tart, meringue kisses, mango coulis and pistachio crumb (S)
Treacle tart with butterscotch sauce and lemon mascarpone cream (S)
White chocolate and vanilla cheesecake, lemon curd, fresh raspberries and crisp meringue (S)
Kentish strawberries with pouring and vanilla whipped double cream (seasonal)
Seasonal chilled fruits with star anise syrup and biscotti crumb
Classic profiteroles filled with Chantilly cream and finished with warm dark chocolate sauce and double cream
Sweet trio of dark chocolate brownie with pistachio, raspberry Eton mess and a citrus lemon posset with rhubarb crumble (S)
Afternoon tea trio of sultana scone with clotted cream and strawberry jam, macaron with lemon curd and blueberry and a white chocolate crème brûlée with shortbread (S)

BEVERAGES

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



A little something extra

PRE STARTERS

Pea soup with a parmesan crisp
Butternut squash and saffron velouté
Tomato consommé

PRE DESSERTS

Lemon syllabub with popping candy
Crème brûlée with blackberries
Panna cotta with glazed oranges

PETIT FOURS

A selection of miniature sweet treats served at the end of the meal

CLEANSEUR COURSE

Blackberry, lemon, champagne or apple sorbet

CHEESE BOARDS

A fine selection of international or local cheese, artisan crackers, celery, grapes and chutney

Available on all Wedding Breakfast options at a supplement

Afternoon Tea

Give your guests a day to remember, let them enjoy delicious finger sandwiches and sweet treats adding that quintessentially English feel to your day.

Price based on a minimum of 80 adult guests

*Please choose 4 finger sandwich/savoury bites, 3 from something sweet,
Scone with clotted cream and jam included.*

SELECTION OF FINGER SANDWICHES

Honey glazed ham with cucumber, tomato chutney and rocket
Rare roast beef with horseradish and rocket
Free range egg mayonnaise with cress V
Tuna and cucumber
Local Winterdale Shaw cheddar with pickle V
Smoked salmon and cream cheese
Pastrami and dill pickles

Sandwiches served on white or brown bread with fillings of your choice

SAVOURY BITES

Kentish pork pies with piccalilli
Sausage rolls with mango chutney and Chinese five spice
Roast root vegetable crisps V
Scotch eggs
Quiche with various fillings V

SOMETHING SWEET

Elderflower jelly with fresh berries and rhubarb crumble
Classic Victoria sponge
Seasonal fruit tartlets with yuzu pearls
Chocolate fudge brownie
Assorted macarons
Lemon drizzle and blackcurrant sponge
Summer berry meringues
Vanilla bean panna cotta with lime jelly, lemon curd and a meringue kiss
Dark chocolate and salted caramel tartlets with pistachio crumb
Traditional carrot cake

QUENCH YOUR THIRST

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

Extra items and vintage china can be added for a supplement and if there is something not on the menu we will always try to accommodate your tastes and requirements.



Evening Food



Grazing Table

Pricing based on a minimum of 60 adult 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, grassini 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 to include; black olive, green olive, pumpkin seed, ciabatta, sun blush tomato and rosemary as well as a beautiful selection of fresh herbs and greenery

FINISH YOUR GRAZING TABLE WITH A DESSERT SECTION (S)

A striking array of handcrafted miniature dessert pots, tarts, macarons, brownies, cakes, fresh fruit, chocolate pops and a sprinkling of colourful edible flowers!



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.



Pizza Paddles

Artisan pizza served around to your guests fresh and hot!

Pricing based on a minimum of 80 adult guests

Please choose any 3

CLASSICS

- Mozzarella, plum tomato sauce, basil V
- Pepperoni, mozzarella, plum tomato sauce, basil
- Italian ham, mushrooms, olives, mozzarella, plum tomato sauce, oregano

OUR OWN

- Spicy tomato topping, mozzarella, pepperoni, jalapeños and chilli spices
- Tomato, mozzarella, red onion and balsamic glaze V
- Pulled pork with pork seasoning
- Goats' cheese, butternut squash, fig, pine nuts, garlic, caramelised onion, balsamic, rocket V
- Red onion, feta, olives and balsamic glaze V
- Spicy tomato topping, mozzarella, jalapeños and chili spices
- Blue cheese, rocket and balsamic glaze V
- Artichokes, basil, mushroom and olives V
- Pulled chicken mixed with BBQ sauce

FLATBREADS

- Garlic and rosemary
- Mozzarella and caramelised onion

Gluten free pizza bases available



Extra Toppings

MEAT AND SEAFOOD

Pepperoni / King prawns / Piri piri chicken / Pulled pork / Sausage / Italian ham / Salami

VEGETARIAN

Goats' cheese / Mozzarella / Artichoke / Kalamata olives / Pineapple / Anchovies / Cherry tomatoes / Sweetcorn / Red onion / Peppers / Mushrooms





Crêpe Stand & Topping Table

Freshly prepared crêpes served with savoury or sweet ingredients with a topping table so your guests can choose different combinations for their crêpes.

Pricing based on a minimum of 100 adult guests

SWEET

Nutella
Belgian dark chocolate buttons
Strawberries
Banana
Lemon
Chantilly cream

SAVOURY

Smoked ham and Gruyere cheese
Cheese and chorizo
Streaky bacon and maple syrup

TOPPING TABLE

Chocolate sauce
Salted caramel sauce
Strawberry sauce
Maple syrup
Vanilla sugar
Cinnamon sugar
Chopped nuts



Finger Buffet

Pricing based on a minimum of 60 adult guests

Please choose 6 buffet items and 2 desserts

COLD

Grilled chicken skewers with lemon and chive aioli
Moroccan lamb and roasted pepper skewers with mint dressing
Sicilian king prawns on skewers with preserved lemon (S)
Assorted breads and olives V
Blackened miso salmon with ginger and wasabi (S)
Ciabatta topped with basil pesto chicken and rocket
Roast chicken drumsticks with Cajun and BBQ spice
Mature cheddar cheese and broccoli flan V
Baby sausages wrapped in smoked bacon
Selection of vegetable and potato crisps with hummus dip V
Leek and Kentish blue cheese tartlets V
Rolled pastrami and dill pickles with creamed horseradish
Seasonal vegetable spring rolls with sweet chilli sauce V
Manchego cheese & asparagus quiche with caramelised red onion relish V

HOT

Mini beef burgers served with plum tomato and baby gem leaf
Mini pizzas topped with baby vine tomatoes and roquette V
Lightly spiced potato wedges with a herb and garlic dip V
Chipolata sausages with a honey and grain mustard glaze
Baby pork and leek sausages wrapped in smoked bacon
Duck spring rolls with hoisin sauce
Crisp vegetable samosa with cucumber riata V
Beef and black bean skewers with sweet red peppers and soy (S)
Goujons of sole served with hand cut chips
Spiced lamb koftas on skewers with Greek yoghurt (S)
Hot salmon tartlets with dill and melting cheese (S)
Crispy chicken goujons with a spicy salsa
Chicken satay served with peanut sauce topped with roasted cashew nuts
Cocktail pork and beef meatballs served in a rich tomato sauce
King prawn brochettes with garlic butter and fresh herbs (S)
Goats' cheese croustade with green chilli and paprika V

DESSERTS

Salted caramel banoffee bites
Fresh fruit and marshmallow skewers drizzled with chocolate
Kilner jars of raspberry Eton mess with crisp meringue and berry coulis
Elderflower and prosecco jelly with spring flowers
Double chocolate brownie with salted caramel
Bramley apple and sultana crumble served with viola flowers
Individual lemon drizzle cake with orange coulis
Chocolate dipped profiteroles filled with Chantilly cream
Mango and strawberry tartlets with crème patisserie (S)
Blackcurrant and lemon cake with vanilla mascarpone cream
Vanilla crème brûlée with lemon shortbread (S)
Raspberry and pistachio meringues
Strawberry and shortbread jars
Key lime cheesecake shots
Mango meringue bites
Caramel apple tartlets
Rhubarb and berry pavlova



Cheese Raclette

Alpine cheese melted on the wheel and scraped over your choice of accompaniments.

Pricing based on a minimum of 80 adult guests

TO INCLUDE:

- Parma ham
- Salami
- Cornichons
- Pickled onions
- Sun blushed tomatoes
- Baby new potatoes
- Artisan breads



Evening Platters

Pricing based on a minimum of 80 adult guests

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

Pulled Pork Bun and French Fries

Slow roasted pulled pork and stuffing served in a brioche bun with apple sauce and French fries

*add slaws, toppings and crackling for a supplement

Burger and French Fries

Kentish burger with Monterey Jack cheese, streaky bacon, salad and tomato relish, served in a brioche bun with seasoned French fries

*alternative fillings available on request

Chicken Kebabs and Cheesy Chips

Cubes of marinated chicken with salad and tzatziki in a pitta pocket served with golden chips and melted grated cheese

Halloumi Kebabs and Chips

Griddled halloumi with salad and tzatziki in a pitta pocket served with golden chips

Nachos

Lightly salted tortilla chips topped with melted cheese, tomato salsa, guacamole, sour cream and jalapenos

Quesadillas

Spiced beef quesadillas with pico de gallo and Monterey Jack cheese

Wings

BBQ chicken wings marinated in sweet hickory sauce and maple syrup

Grilled Cheese Sandwich

Classic grilled sandwich on white bread with melting Monterey Jack cheese V

*alternative fillings available on request

Fish and Chips

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

Bacon Rolls

Slices of Applewood smoked bacon inside a soft floured bap

Portobello Mushroom Burger and Fries

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



Yummy Treats

Pricing based on a minimum of 60 adult guests
Please choose any 5

COLD

Ice cream waffle cones
Sweet and salty popcorn
Pick 'n' mix boxes
Jam beignets
Candied chocolate apples
Strawberries and cream
Chocolate noisette beignets

HOT

Slider burgers served in soft buns
Mini fish and chips served in individual cones
Baked mac 'n' cheese with bacon crumble
Mini grilled cheese sandwich
Dutch pancakes with assorted toppings
Mini pizzas with toppings of your choice
Chips in cones with dip



Dessert Bar

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

Pricing based on a minimum of 80 adult guests

Please choose 3 desserts to complete your bar

Vanilla panna cotta with lime jelly, lemon curd and a meringue kiss
Eton mess, meringue, strawberries, Chantilly cream and strawberry coulis
Seasonal fruit tartlets with yuzu pearls and wild flowers
Traditional trifle, layers of fruit jelly, custard and cream
Chocolate and caramel tart with nut brittle
Lemon and raspberry posset
Honeycomb cheesecake with popping candy
Elderflower jelly with edible flowers
Layered chocolate mousse with caramel filled pipettes
Spiced apple syllabub
Banoffee pot
Jam beignet
Chocolate noisette beignet
Crème brûlée with blackberries

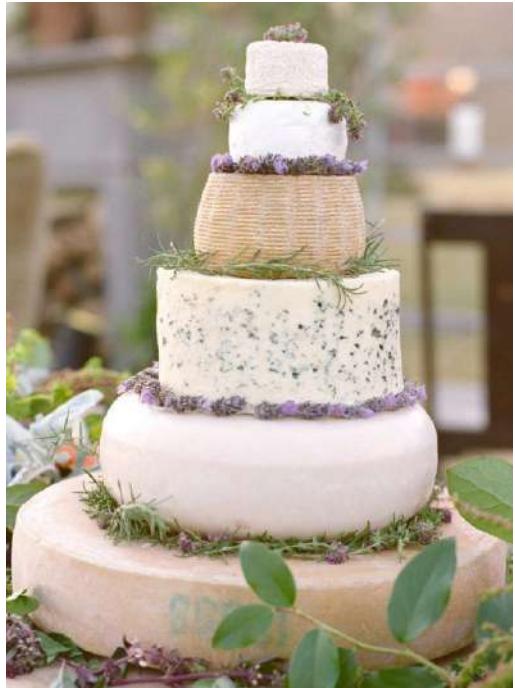


Our impressive dessert bar comes complete with cake stands, acrylic shelves and blocks for an elegant display or vintage crates, slate and platters for a more rustic look.

If you would like us to create something even more spectacular we can work with your florist so that you can have a bespoke floral and foliage arrangement designed for your dessert bar, these can be created to compliment the theme, colour and look of your day.

Cheese Tower

Pricing based on a minimum of 100 adult guests



Example 4 tier decorated Cheese Tower
with rustic decoration

- Cornish Yarg
- Kentish Blue
- Wigmore/Waterloo
- Camembert
- Godminster Heart



Our chefs will create a spectacular table in the evening
using the cheese tower, artisan crackers and rustic breads, celery, grapes,
dried fruit and Kentish chutney.

Cheese Table

Pricing based on a minimum of 60 adult guests

A fine selection of international or local cheese, artisan crackers and rustic bread served with celery,
grapes, dried fruit and Kentish chutney.



Vegan Menu



Creative Canapés

Pricing based on a minimum of 60 adult guests

Please choose any 5

COLD

Polenta and tarragon roulade with confit apricots
Courgette, olive and cherry tomato skewers with pesto
Hummus with red peppers served in a cucumber boat
Mini tomato and shallot bruschetta with fresh basil
Stuffed vine leaves

HOT

Spinach and noodle balls with sweet chilli dipping sauce
Baby roast new potatoes with roasted peppers and cheese
Courgette and leek fritters topped with white onion and balsamic purée
Sweet potato, sage and almond balls with olive tapenade
Parsnip velouté served in a shot glass
Fried risotto balls with fresh basil pesto

SWEET

Coconut chocolate fudge
Mini fruit kebabs with passion fruit
Strawberries dipped in chocolate
Bramley apple crumble served with viola flowers
Spiced Williams pear cake with apple syrup
Chocolate brownies with pecan nuts and pistachio



Traditional Three Course Meal

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.

Selection of rolls served warm with butter

STARTERS

Roasted butternut squash with beetroot, roasted figs and walnuts, grain mustard dressing toasted almonds and croutons

Trio of filled roasted tomatoes topped with basil and pine nut pesto rocket and olive ciabatta

Salad of asparagus and roasted butternut squash with fresh rocket and balsamic dressing

Charentais melon and marinated avocado salad, pumpkin seeds, olive oil croutons and blackberry vinegar dressing

Nori rolls of Thai vegetables with soy seared tofu, sweet pickled cucumber and radish salad, black sesame seeds

MAINS

Chestnut mushroom and sage risotto with caramelised onions, white beans and rocket

Roasted vegetable stack on a ragout of borlotti beans and fresh herbs with a slow roast tomato sauce

Chargrilled vegetable terrine served with fig and balsamic chutney, roasted new potatoes and watercress

Thai red vegetable curry with coconut rice and bok choy

Wild mushroom and spinach risotto served with wilted rocket

DESSERTS

Marinated pineapple with vanilla and cinnamon syrup and lemon sorbet

Wild berry and champagne jelly topped with fruit syrups and spun sugar

Chocolate and mint soya panna cotta

Tofu cheesecake with various toppings

Trio of coconut panna cotta with mango and passion fruit coulis, dark chocolate mousse pot & elderflower jelly with viola flowers (S)

Children's Menu

Children can have our menu below or smaller portions of the adult menu.

We charge 6-12 year olds half the adult menu price and 0-5 year olds are free.

STARTER	Crudités with a hummus dip
MAIN	Vegan burgers and hand cut chips
DESSERT	Chocolate and peanut butter cups

Pizza Paddles

Artisan pizza served around to your guests fresh and hot!

Pricing based on a minimum of 80 adult guests

Please choose 3 toppings to create your pizza

MARGHERITA PIZZA

 Courgette	 Artichoke	 Roasted peppers and onions	 Red onion	 Rocket
 Aubergine	 Basil	 Black olives	 Sweetcorn	 Spinach
 Mozzarella	 Roasted tomatoes	 Mixed peppers	 Cherry tomatoes	 Pineapple
 Garlic oil	 Caramelised onions	 Mushrooms	 Jalapeños	 Pickled ginger

Evening Platters

Pricing based on a minimum of 80 adult guests

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

Tempura Vegetables and Chips

Lightly battered crisp vegetables served in a cone with hand cut chunky chips

Grilled Cheese Sandwich

Classic grilled sandwich on white bread with cheese

Grilled Aubergine, Sweet Red Peppers and Courgette Baps

Slow roasted and served in a floured bun with spiced tomato chutney

Marinated Portobello Mushroom Burgers in a Toasted Bun

Marinated in garlic, thyme and rosemary and served with crisp gem lettuce and sliced beef tomatoes



Menu Prices

For your day guests

Item	Year	
	2026	2027
Savoury Canapés	£12.15	£12.60
Sweet Canapés	£12.15	£12.60
Canapé (S)	£0.55	£0.60
Traditional Three Course Meal		
60-79 Adult Guests	£71.30	£73.80
80+ Adult Guests	£67.35	£69.70
Starter or Dessert (S)	£1.05	£1.10
Sharing Starter (S)	£2.10	£2.20
Trio of Desserts (S)	£2.40	£2.50
Main (S)	£5.70	£5.90
*Fillet of Beef	£9.90	£10.30
Feasting Meal	£67.80	£70.20
Beef Supplement	£9.90	£10.30
Lamb Supplement	£5.70	£5.90
Afternoon Tea	£54.90	£56.80
BBQ	£58.55	£60.90
Spit Roast	£60.65	£63.10
BBQ Item Day and Evening (S)	£1.80	£1.90
BBQ & Spit Roast Buffet Dessert Day and Evening (S)	£0.80	£0.85
A Little Something Extra		
Pre-Starter	£4.25	£4.40
Cleanser Course	£3.00	£3.10
Pre-Dessert	£3.85	£4.00
Petit Fours (2 per person)	£3.65	£3.80
Cheese Board	£8.85	£9.10



Menu Prices

For your evening guests

Item	Year	
	2026	2027
Grazing Table	£17.80	£18.40
Grazing Dessert Section - 3 Desserts	£8.15	£8.45
Extra Dessert (S)	£2.40	£2.50
Pizza Paddles	£10.50	£10.90
Extra Meat and Seafood Topping	£1.20	£1.25
Extra Vegetarian Topping	£0.80	£0.85
Crêpe Stand (Based on 100 Guests)	£1,165	£1,205
Finger Buffet	£18.80	£19.45
Finger Buffet (s)	£0.50	£0.55
Cheese Raclette	£19.35	£20.00
Evening Platters	£10.50	£10.90
Evening BBQ	£24.90	£25.80
Evening Spit Roast	£30.25	£31.30
Spit Roast (Pig only)	£17.90	£18.50
Dessert Bar	£13.20	£13.65
Yummy Treats	£13.95	£14.45
Cheese Tower (Based on 100 Guests)		
Pricing subject to cheese selected	£1,100	£1,140
Cheese Table	£9.35	£9.70
Supplier/Contractor Main Meal	£26.75	£27.70

All prices include VAT at the current rate of 20%

(S) - Supplement per guest

Pricing based on minimum numbers and 2 food offerings - canapés and wedding breakfast or wedding breakfast and evening food.

Children aged 6-12 are charged half the wedding breakfast price

Children aged 0-5 are free

Environmental Responsibilites

We're a bunch of nature lovers here at Anderson's, so we're keen to minimise our impact on the planet. From seasonal vegetables to armfuls of just-picked herbs, our ingredients are fresh, thoughtfully sourced and of the very best quality. We also do our bit to minimise food waste too!

We believe we're paying more than lip service with a number of actions below;



- 伙伴关系 with CDDL Recycling for our waste management to help reduce our carbon footprint
- Our food waste from our unit and all events is collected by CDDL and recycled through an Anaerobic Digestion system*
- Recycle cardboard, paper, glass bottles, jars, plastic bottles, cans, pots and trays
- We're cooking with electric ovens to reduce our gas use
- Invested in energy efficient technology in our kitchens including low energy LED lighting at our central production kitchen and a new heating and cooling system which is more efficient
- Reduced waste and introduced more recyclable materials at our venues
- Changed our coffee supplier to Do Good Coffee which is a local company that has great coffee
- Increased the number of recycling bins at our venue kitchens and added clear signage
- Our waste cooking oil is collected and turned into biodiesel
- Inspiring couples to make more environmentally sustainable menu choices. Please ask us for more information!
- Working closely with our couples to ensure that we cater for the right number of guests therefore limiting waste
- Using more local suppliers for meat and produce to reduce our carbon footprint
- We've reduced the amount of clingfilm used by using different storage methods at our venues
- Higher concentrated cleaning and washing products are used to reduce packaging and delivery miles
- Uniforms are washed at a reduced temperature and shorter cycles
- Leftovers and cut offs from our food preparation and on event days are used for staff meals
- We use wooden canapé skewers and cutlery that are recycled
- Invested in a newer refrigerated van that is more economical and produces lower emissions
- Limited the amount of printing in the office and what we do print we recycle
- Email clients their quotes, invoices and menus therefore no paper is needed
- The team car share, where possible
- We use Dext for invoices so paper copies are not required at any stage in the accounting process
- We have changed our chefs gloves to BIOTOUCH nitrile which have improved biodegradable technology

The environment is high on people's agenda and therefore more and more prominent behind people's decision making on who they choose for their wedding, event or to represent their company.

*Choose a company that values the environment.
choose Scott Anderson!*

Terms & Conditions

Terms and Conditions (September 2025) - please note that from this date the details below replace any previous versions of 'Terms and Conditions'

The food prices enclosed are altered periodically. Once confirmed in writing, the Net quoted prices will be maintained.

- All prices are inclusive of VAT at the prevailing rate at time of payment.
- Kitchen staff, waiting staff, kitchen equipment, crockery and cutlery are included in the price. Table linen and napkins will be quoted for separately.
- To ensure that the catering is confirmed, a non-refundable deposit of 25% of the original quotation is required. The balance is payable 6 calendar weeks prior to the function. In the event of a cancellation the deposit will be held for 12 calendar months from the date of the function and may be used against a similar booking made within that time.
- You are required to amend, sign and return a copy of the quote and terms and conditions, this forms a contract between you and Scott Anderson Ltd, so please make sure the information is correct as our staff will use a copy of this as a work sheet on the day. NB. it is particularly important that you check and confirm your timings as it is difficult to speed up or slow down the cooking process by more than half an hour when catering for large numbers.
- Final confirmed details and numbers are required by the due date on your quote, after that date we do not accept a reduction in the number of guests, but you may increase up until two weeks beforehand when any extras should be paid for. Non-arrivals will be charged for.
- Supplements may apply if guests drop below our menu minimums.
- All functions are catered for individually. Vegetarian, vegan and special diets are catered for on request, numbers to be advised at least four weeks before the event.
- Pricing policy for children is 0-5 years old are complimentary and 6-12 years old are half price.
- Scott Anderson Ltd must provide a minimum of two food offerings which will include a wedding breakfast alongside canapés or evening food.
- You are required to cater for every individual attending the day.
- As a company we are 'allergy aware', however, certain items are bought in and we cannot therefore guarantee all products to be nut free. If any guests have specific food allergies, please advise us before the event in order that we may take the necessary action. Please request our special dietary requirement menu.
- For your guests comfort we recommend a maximum of 10 to a 6' round table and 8 to a 5' round table.
- Any item that is provided or is on hire for the function that is lost or broken by the client or their guests will be charged for at the full replacement cost.
- Scott Anderson Ltd does not accept liability for any loss, damage to the clients, or their property.
- Scott Anderson Ltd carry full Public and Employers Liability Insurance.
- Force Majeure – Scott Anderson Ltd shall be relieved from liability under this contract if and to the extent that it shall be unable to carry out all or any of its obligations hereunder owing to wars, strikes, lockouts, Government controls or restrictions, non-availability of any goods or services or any other cause beyond the Supplier's control.
- If at any time you wish to discuss any aspect of your event, please call on 01795 539 566 or 0845 116 2433 during office hours of 9am to 5pm Monday to Friday.

ADDITIONAL INFORMATION

Wedding Cake - Please provide clear instructions for cutting your wedding cake. If you are having canapés and wedding breakfast and no evening food you will need to have your cake cut by our chefs shortly following your wedding breakfast.

Supplier Meals - Supplier meals do not include canapés and are just one course. They will be served at an agreed time which is usually once all the guests have been served their main course.

Food Tastings - We offer a consultation and quoting service, along with a complimentary tasting for two. Food tastings provide a 'dress rehearsal' for your special day and give you the opportunity to sample your menu ahead of your wedding with us. We will talk you through every aspect of your wedding catering to ensure nothing has been overlooked. Alternative menus including our BBQ, spit roast, afternoon tea and sharing meals can be sampled, these will be adapted to cater for just the two of you.

Food Safety - In order to comply with the Food Safety Act: With the exception of a celebration cake, chocolate fountains or sweetie 'table' and unless agreed in advance, guests are not permitted to bring their own food for consumption. Food can only stay out on a buffet for a maximum of 2 hours. Food left over from any event cannot be removed from the venue.



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