

# taste *Caterer*

2022 SAMPLE MENU





taste

# Introduction

Local suppliers  
& sustainable

Award winning  
chef

Over 23 years  
experience

With over 23 years in the industry, Steven and his team are experts in creating bespoke menus and the finest dishes for your wedding or event.

We only use the freshest ingredients from local suppliers. Work with our award winning chef, to create something just for you.

Stevens background is filled with rosette awarded kitchens and award winning establishments across Sussex and Somerset.

If you love good food, served with a smile, then taste are the caterers for you. Nothing is too big or small for us, and we can't wait to work with you.



*Jaw-droppingly*

good, we're still getting  
compliments

Elaine, 60th dinner party

taste

How  
it works



We're here to help you every step of the way  
and here's our guide to making sure each  
detail of your day is seamless...

## Step 1

### ENQUIRE

We will send you our menus, which will provide you with an understanding of our style. We will also propose a time to have either a call or meeting in person, whichever suits you.

## Step 2

### MEET

This is an opportunity for us to discuss your plans, answer any questions you may have. This will give us enough to put together your menu options for you to choose from. We will send you contracts to sign to secure the date of your event, this will require a deposit of £1000.

## Step 3

### TASTE

We invite you to our private tasting room, where we will serve up a sample of your chosen dishes. Tasting sessions are £50 per head and we can serve up to 6 people.

## Step 4

### PLAN

No later than 1 month prior to your event, we will book in a detail meeting, which will go over the final details, menus, head counts. Your final invoice will be raised and no later than three weeks prior to your event, we require the final payment.

## Step 5

### ENJOY

At this point we take over, so you can sit back, relax and enjoy your day knowing that everything is in safe hands.



Our services



# Catering

We offer 3 price points for our events. We have got some menus for you to look at so that you can understand our style, but we love to work with our clients on a bespoke service. Come along for a chat and we can create something perfect for you within our package prices that work for you.

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# Table decor & hire

We can take care of all of the bits needed for the table if you like.

We hire everything in for your day and have options for you to choose from, whether it's linens or cutlery - we will take care of the hire and the cleaning after the event.

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# Drinks

Many of the venues we are recommended by offer their own bar packages, so we work closely with them and can offer to hire in any of the required glasses should they need.



# Canapés





Sample menus

**Package one**

# *classic* taste

We've compiled traditional classics entwined with modern twists from the taste kitchens. We offer this in a 3 course, but can be altered to suit.

**3 course meal: £40 per head**

**Package two**

# *modern* taste

We've pushed the boundaries on traditional classics and developed a menu for the lover of both fine dining and classic. We offer this in a 3 course, but can be altered to suit.

**3 course meal: £70 per head**

**Package three**

# *fine* taste

These menus have been crafted in our kitchens using unique fusions making them the most harmonious of dishes.

**3 course meal: £90 per head**

**Package one**

# *classic* taste

We've compiled traditional classics entwined  
with modern twists from the taste kitchens.  
We offer this in a 3 course, but can be altered to suit.

**3 course meal: £40 per head**

# Starters

Mixed vegetable tempura, carrot and mango chutney (VE)  
Smoked cheddar and leek tart, crispy poached egg  
Goats cheese croquettes, beetroots & shallots  
Crab fritters, saffron aioli, dressed leaf  
Smoked haddock scotch egg, warm tartar sauce  
Potted smoked haddock, sourdough crostinis, herb salad  
Sticky pork belly wedges, rocket & roquito pepper salad  
Crispy lamb belly, salsa verde, watercress  
Smoked chicken and ham hock terrine, piccalilli, sourdough toast

# Mains

Steak, ale & mushroom pie, spring onion mash, seasonal vegetables, red wine jus  
Lamb tagine, harissa yogurt, spiced couscous & apricots  
Confit duck leg, olive oil mash, braised red cabbage, red currant jus  
Tempura halloumi, smoked tomato fondue, tartar salad  
Courgette & mozzarella fritters, tzatziki, rocket & sunblush tomato salad  
Avocado & cashew pesto gnocchi, chilli, spinach & rocket (VE)  
Poached smoked haddock, bombay potatoes, spinach & poached egg  
Oven roasted cod fillet, fish veloute, roasted fennel & saffron potatoes  
Fillet of salmon, crushed new potatoes, buttered greens, caper & lemon beurre blanc

# Desserts

Dark chocolate & hazelnut brownie, vanilla ice cream  
Apple & blackberry crumble, vanilla anglaise  
Ginger & treacle steamed pudding, brandy snap, orange ice cream  
Lemon tart, meringue, creme fraiche sorbet  
Vanilla creme brulee, citrus sorbet

## **Package two**

# *modern* taste

We've pushed the boundaries on traditional classics and developed a menu for the lover of both fine dining and classic. We offer this in a 3 course, but can be altered to suit.

**3 course meal: £70 per head**

# Starters

Asian spiced salmon cakes, crispy vegetable salad, sweet chilli dip  
Crispy squid, nduja bonbons, lime creme fraiche  
Scallop ceviche, black pudding crumb, apple, ginger & lime  
Crispy tofu, carrot hummus, dukkah, kohlrabi slaw (VE)  
Ricotta dumplings, spinach, parmesan, basil crumb  
King oyster mushroom, blue cheese, tarragon aioli, balsamic vinegar & watercress  
Ginger beer glazed pig cheeks, celeriac & apple remoulade  
Garam masala chicken terrine, golden raisins, onion bhaji and curried popcorn  
Braised oxtail, bone marrow & pancetta dressing, peas

# Mains

Butternut squash, mushroom & lentil wellington, rosti potato, squash puree, braised leeks, baby carrots (VE)  
Goats cheese & potato terrine, wild garlic & spinach puree, roasted beetroot, purple sprouting broccoli  
Mixed squash risotto, pine nut granola, goats curd & sage  
Roast partridge crown, celeriac puree, pear, caramelised onion, greens, fondant potato  
Pan fried lamb fillet, crispy lamb shoulder, dauphinoise potatoes, pea & mint puree, spring onions, radish, greens, lamb jus  
Braised rib of beef, bone marrow mash, white cabbage, roasted roscoff onions  
Oven roasted hake fillet, yellow split peas, chorizo, tomato and clams  
Tandoori spiced sea bass fillet, haddock kedgerree, onion bhaji, coriander & coconut chutney  
Pan fried whole place, brown shrimp, lemon & parsley beurre noisette, roasted new potatoes, spinach & samphire

# Desserts

White chocolate & baileys cheesecake, raspberry gel, raspberry sorbet, white chocolate & cinnamon shard  
Iced nougatine parfait, mint & pineapple salsa, pineapple crisp  
Warm treacle tart, candied orange, ginger ice cream  
Caramel panna cotta, ginger & almond cake  
Hot chocolate pot, malt ice cream

## **Package three**

# *fine* taste

These menus have been crafted in our kitchens  
using unique fusions making them the most  
harmonious of dishes.

**3 course meal: £90 per head**

# Starters

Cured pork belly, crispy pig cheek, piccalilli purée, pickled quails egg & apple

Crispy poached duck egg, pickled mushroom, candied walnuts,  
duck egg anglaise & brioche crostini

Miso & mirin cured mackerel fillet, pickled mooli, wasabi mayo, citrus rice ball & bok choi

Chilled smoked chicken, basil & tomato compote, tomato consommé, crispy bocconcini

Spiced tempura cod cheeks, sweetcorn purée, bacon popcorn & chicory

Pan fried scallops, pea veloute, watercress mousse, crispy pancetta & mint

Pressed heritage tomato & basil, rocket pesto & bocconcini (VE\*)

Charred asparagus, crispy boiled egg, parmesan crisp & lemon oil (VE\*)

Caramelised roscoff onion tart tatin, chicory & grapes (VE\*)

Truffle arancini, mushroom consommé, pickled mushroom,  
smoked onion mayo & rosemary goats curd.

# Mains

Pan fried duck breast, duck bon bons, spiced rhubarb, toasted almond  
& coriander granola, greens

Hay smoked venison haunch, fondant potato, Jerusalem artichoke, kale & pomegranate jus

Duo of pork, steamed pork belly, pepper crusted pork fillet, spiced carrot purée,  
toffee apple, apple purée, pommes anna, baby carrots & leeks

Pan fried fillet of halibut, herb gnocchi, clams, samphire, fennel,  
spinach, mustard & tarragon veloute

Oven roasted sea trout, crispy cockles, spinach & parmesan purée,  
purple sprouting broccoli, sauté potatoes, horseradish sauce

Masala spiced monkfish, lentil dhal, lime & coriander yogurt, tiger prawn pakora

Salt baked celeriac, hasselback potatoes, spinach, beetroot & carrot ribbons (VE\*)

Cauliflower & summer truffle, caramelised cauliflower purée, roasted &  
pickled cauliflower, jersey royals, cured egg yolks & sorrel (VE\*)

Wild mushroom open lasagne, spinach, leeks, purple sprouting  
broccoli, parmesan & truffle (V)

# Desserts

Trio of rhubarb. Rhubarb & vanilla brulee, rhubarb & rosewater sorbet & rhubarb & apple jelly  
Buttermilk panna cotta, pistachio sponge, pistachio mousse, raspberry sorbet & pomegranate

Dark & white chocolate fondant, whisky Irish cream, cocoa nib tuile, hazelnut ice cream

Warm pecan pie, sherry vinegar ice cream, candied maple & date purée

Thyme & ricotta cheesecake, oat biscuit, peach curd, thyme & peach sorbet, almond tuile

Chocolate & coffee pave, mocha ice cream, coffee puree & cocoa biscuit



Evening food





Drinks



A blurred background of a bar or restaurant setting. In the foreground, several champagne flutes are visible, some containing bubbly liquid. A hand is partially visible on the right side, holding a glass. In the background, there are more glasses, bottles, and a person in a white shirt, all out of focus. The lighting is warm and ambient.

Hire & staff cost

# Hire

## **Crockery, Cutlery Hire**

We will provide all of the crockery, cutlery, glasses, cafeties, jugs, condiments, table stands, champagne buckets, trays...etc.

£4.95 per head

## **Linen Hire:**

118" round table cloths which fit 5' round tables. £13.50 each

130" round table cloths which fit 6' round tables. £18 each

Linen napkins - £1.80 each

All linens are available in various colours.

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# Staff

We will provide approx. 6-8 staff depending on your final numbers and vary in times (usually 8 hours)

## **Day staff**

Head chef: Up to £25 per hour

Kitchen porter: Up to £15 per hour

Front of house manager: Up to £25 per hour

Front of house (6-8 dependant on numbers): Up to £11.50 per hour

## **Evening staff**

£11.50 per hour until 10pm then £14 per hour from 10pm

(This will be a reduced number of staff to serve the evening food and clear away at the end of the evening).



# taste

## *Caterer*

### 2022 SAMPLE MENU

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