



taste *Caterer*

WEDDING SAMPLE MENU 2024



A bit about us

With over 23 years as a head chef in rosette kitchens and award winning establishments across Sussex and Somerset, we are experts in creating **bespoke menus** and the finest dishes using the freshest ingredients from the best local suppliers.

We are known by our lovely couples for **going that extra mile**. Every little detail is thought out. In our initial chats, we discuss your dream menu, along with colours and themes and the style of wedding you are having. From this we take everything, and **create an experience for you**. At your tasting, we will have all of the details for you to see.

We create magical food experiences that make your dreams a reality. Our knowledge and experience with food and menus coupled with our dedication to the detail gives us our **reputation for exceptional wedding catering** across Sussex, Surrey and Hampshire.

Magical food ¹¹

"Thank you again for such a magical food experience..."


Heather, 2022



We've been awarded

**'Best Wedding & Event Catering Business 2023
South East England'**

in the Global Wedding Awards 2023!



Above & beyond

"A huge shout out to our amazing caterers - taste caterer who went above and beyond in every way."

Cat Harvey,
2022

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 propose a time to have either a call or meeting in person, whichever suits.

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. To secure the date of your event, we will send over a contract and this will require a deposit.

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 £30 per head and we can serve up to 6 people.

Step 4

Plan

No later than 1 month prior to your event, we will send over a wedding pack with all of 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.



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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 prices that work for you.

Canapés

Selection of 4 - £7.50 pp
(4 canapes per person)

sample menu

Courgette & mozzarella fritters, tzatziki (V)

Beetroot, goats cheese & pine nut crispbreads (V)

Gin & beetroot cured salmon, horseraddish pannacotta

Sweet & sticky pork belly bites, chilli jam

Spiced pulled beef brisket, smoked onion mayo

Tempura vegetables, carrot & mango chutney (VE)

Spiced crayfish popcorn, squid ink aioli

Smoked cheddar cheese straws (V)

Spicy buffalo cauliflower (VE)

Smoked haddock fishcakes, tartar sauce

Rare sirloin of beef & yorkshire pudding, horseraddish

Salt & pepper squid, sweet chilli sauce

Pork & black pudding bon bons, apple sauce

Spiced tempura tofu, dukkah hummus (VE)



“Blown away

“Thank you again so much for an amazing selection of canapés and dishes. All so delicious. Blown away”

Emma, 2022

“Smashed it out of the park

Steve & team, you SMASHED it out of the park! Everything tasted amazing and looked great. Thanks for everything.

Jan, 2022



classic taste

We've compiled traditional classics entwined with modern twists from the taste kitchens.

3 course - £45 per head | 2 course - £35 per head



Sample Menu

Starter:

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 mackerel, 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

Main:

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 pots, buttered greens, caper & lemon beurre blanc

Dessert:

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



modern taste

We've pushed the boundaries on traditional classics and developed a menu for the lover of both fine dining and classic.

3 course - £75 per head | 2 course - £60 per head



Sample Menu

Starter:

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

Main:

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 kedgeree, onion bhaji, coriander & coconut chutney
Pan fried whole place, brown shrimp, lemon & parsley beurre noisette, roasted new potatoes, spinach & samphire

Dessert:

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
Ginger & treacle steamed pudding, brandy snap, orange ice cream
Lemon tart, meringue, creme fraiche sorbet
Vanilla creme brulee, citrus sorbet



fine taste

We've pushed the boundaries on traditional classics and developed a menu for the lover of both fine dining and classic.

3 course - £95 per head | 2 course - £75 per head



Sample Menu

Starter:

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 choy
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.

Main:

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)

Dessert:

Rhubarb & vanilla brulee, rhubarb & rosewater sorbet & rhubarb & apple jelly
Buttermilk panna cotta, pistachio sponge, 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



taste feasts

We love a feast and when we say feast - we mean a Taste Caterer version of a feast. Welcome to our take on sharing boards - we make it an experience.

Taste feasts are totally bespoke, so instead of sample menus, here's what they are all about through images.

2 course - £35 per head | 3 course - £45 per head



“The best wedding food

“Best wedding food I've ever had, sharing plates where incredible.”

Frank, 2023

Evening Food

Cheeseboard

A selection of British local cheeses served with home-baked breads, crackers, homemade chutneys, figs, celery & grapes.

£10.50 per head

Antipasti board

To include Italian meats, marinated baby mozzarella, artichokes, sun blush tomatoes and mixed olives

£10.50 per head

Butcher's sausage or bacon baps

Our butcher's sausages or smoked bacon and served in fresh baker's baps with bottles of tomato ketchup and HP sauce

£5.50 per head

Homemade burgers

Hand-made steak (or bean) burgers in buns. Cheese & bacon optional

£7.50 per head

Fish & chip cones

Local fish served up in cones with homemade triple cooked chips

£6.50 per head

Homemade pizzas

Delicious homemade pizzas sliced and served to your guests on boards.

£8.50 per head

Bowl street food

Ideas such as thai green chicken (or vegetable) curry with coconut rice, braised shin of beef, risotto, chinese duck salad bowl, chicken (or vegetable) ramen, spiced lentil & sweet potato.

£9 per head

Grazing table

Create an epic grazing experience packed full of local cheeses & meats, homemade sausage rolls, scotch eggs, dips, breads & a whole host of other goodies.

£13.95 per head





Stunning!

"Incredible delicious food and the tables, décor, presentation was absolutely stunning."

Helen, 2023

taste style

We can take care of all of the bits needed for the table. We hire everything in for your day and have lots of 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.



taste style

We can support you with styling to bring your vision to life or if you know your style we can show you our suppliers.

Crockery, Glassware & Cutlery

Standard package from
£10.50 per head
(Includes reception drink glasses)

Table Linens & Napkins

5' round / trestle tables: £13.50 each
6' round tables: £18 each
Linen napkins: £1.80 each

All linens are available in various colours.



Drinks Service



Reception Drinks

We provide a team to serve reception drinks for your day
as a part of all packages

We can work with you to make the style fit with your theme.

Thinking bright florals? We will make floral
ice cubes for your buckets!

Included in the canapes cost

Floral ice buckets: £25 per 100 guests



Wedding drinks

We provide waiting staff who keeps on top of the the drinks during your wedding meal too and we hire in all glassware needed for the table.

(Hire prices in taste style section)



The bar

Does your venue have a bar?

Many of the venues we work at offer their own bar packages, so we work closely with them while they serve you're drinks, but we can offer to hire in any of the required glasses should they need.

You would like a paid bar?

No worries! We also can recommend some bar companies if you would like the bar to supply the alcohol.

Supplying your own alcohol?

We have a bar team available to work the bar and serve specialist drinks & cocktails.

Bar equipment: £50

Ice and garnish: £50 per 100 guests





Our team

We only hire the best and our team are hand selected. All of our staff have worked in award winning establishments from pubs, restaurants all over the UK.

"Blown away!"

"Thank you again so much for an amazing selection of canapés and dishes. All so delicious. Blown away"

Wendy, 2022

"Absolutely fantastic"

The team of Taste Caterer were absolutely fantastic. If we ever needed a caterer again we would, without a doubt be calling Taste straight away.

Charlie, 2022

"Raving about the food!"

Thank you so very much to Steve and his team for providing us and our guests with outstanding food, service and organisation on our wedding day! You were superb and all of our guests were raving about the food!

Laura and Sam, 2022

Kitchen

Head chef (1 per event): £25 per hour

Sous Chef (1 per 50): £15 per hour

Kitchen porter (1 per event): £12 per hour

Front of house

Front of house manager (1 per event): £25 per hour

Front of house (1 per 10 guests): £12 per hour

(until 10pm then £14 per hour.)

Bar

Bar staff: £12 per hour (until 10pm then £14 per hour.)

"Wouldn't have been the same without you"

They provided not only an amazing BBQ for our wedding but they stepped up and helped organise things on the day. Special thanks to Tom for making sure everything ran smoothly! Our wedding wouldn't have been the same without you guys.

Tom, 2022





taste

Caterer

All prices + VAT

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