

FUNTHYME

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ABOUT FUNTHYME

Over the past 10 years Funthyme has told the stories of hundreds of wedding couples through personalised menus that delve into heritage, travel, favourite ingredients and restaurants

Sustaining longstanding partnerships with some of South East's most in demand venues, we can help with your venue search. Once you have found your **dream venue** we share our knowledge and experience so you can get the most out of your special day.

We're proud to support artisan and **ethical suppliers**. Our menus are **inspired by the seasons** and the very best that the land and sea has to offer. Funthyme has a **defined food style** best described as **celebratory, natural and bold**, bringing together ingredients, techniques and recipes from Europe and beyond.

We work with a **dedicated team** of event managers and waiting staff. Our approach to service is slick but natural and personable.

Sustainability is at the heart of the operation, and we support regenerative agriculture and food systems.



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BESPOKE EXPERIENCE

- After receiving your initial quote we'll organise a call with you. We'll learn about your day, answer your questions and **start our food and drink menu creation process!**
- We'll explore your heritage, special holidays, favourite restaurants, ingredients and dishes and anything unique that we can work into your menu. **You create your menu with us; after all this is your day.**
- Shortly after your first call you will receive your personalised menu suggestions along with an updated quote.
- **Come to our kitchen for a tasting!** Meet our chefs and wedding events planner.
- To confirm your booking, we sign paperwork shortly after your tasting.
- To ensure a smooth and stress-free experience, Funthyme provides 3 online calls with our event manager in the run up to your wedding as well as site visits where necessary. We will work with you to build a personalised food and drinks offering, take care of your equipment hire requirements through our preferred suppliers, and manage the setup, coordination and breakdown of these elements on the day.
- **THE BIG DAY** - We bring together the day that you created to life!

MENU EXAMPLE

CANAPE MENU

HOT

VEGETERIAN / VEGAN

Welsh rarebit toastie with pickled walnut (v)

Saffron, parmesan and lemon arancini, saffron aioli (v)

Kataifi fried halloumi, harissa and sumac (v)

Samphire pakora, tamarind chutney, coconut yoghurt (vg)

FISH AND SEAFOOD

Fritto misto, hake, squid and prawns with lemon aioli

Crab cake, remoulade, old bay, pickled cucumber

Hanoi turmeric fish skewer, dill, hot mint and lemongrass

Sesame prawn toast with dried scallop and katsuobushi

MEAT

Iberico pork katsu sando, tonkatsu sauce

Merguez sausage roll, date chutney

Oxtail croquettes, plantain ketchup

Malaysian fried chicken, sweet soy, chilli

MENU EXAMPLE

COLD

VEGETERIAN / VEGAN

Buffalo mozzarella on gem with pistachio pesto and fig (v)

Papadum, potato chaat, coconut yoghurt, tamarind and sev (vg)

Wild mushroom tart, chestnut, confit egg yolk and pecorino (v)

Panisse, delicata pumpkin caponata, salted ricotta (v)

FISH

Crab toast, brown crab mayo, pickled lemon, and chervil

Lobster tartlet, charred hispi, elderflower and fine herbs

Hashbrown, whipped cod's roe, Exmoor caviar, chives

Squid ink blini, beet cured salmon, soured cream and dill

MEAT

Nduja, soft goats cheese, honey and chives

Brown butter toast solider with chicken liver parfait, cured egg yolk and hazelnut

Steak and chips - chopped aged beef, brioche, bearnaise mayo and shoestring fries

Seared lamb cannon, salsa verde, Amalfi lemon

MENU EXAMPLE

PLATED MENU

ON THE TABLE

Funthyme Sourdough with cultured butter

Rosemary focaccia with new season olive oil

Truffle crisps with gordal olives, guindillas and salsa espinaler

STARTER

Burrata, isle of wight tomatoes, purple olive dressing, basil (v)

Slow cooked beetroot, ajo blanco, blood orange and dill (vg)

Treacle cured trout tartare, granny smith and kohlrabi remoulade, honey and rye flatbread

Chicken liver parfait, duck fat brioche, mandarin marmalade

Cornish crab, lemon and fennel salad, brown crab rouille, focaccia toast

Confit duck salad, grapefruit, pomelo, watercress and crispy shallots

Kohlrabi, brown shrimp, cucumber and chervil

Roast cauliflower, crispy kale, pine nut sauce and chive oil (vg)

Steak tartare, Jerusalem artichoke crisps, cured egg yolk

Roast delica pumpkin, brown butter, sage, goats curd, pickled chillies (v)

MAIN COURSE

Aged beef rump cap, pressed potato, watercress & horseradish cream

Grilled lamb, pink furs, sprouting broccoli and anchovy

Creedy carver duck, fennel pollen honey, preserved plums, salsify and rainbow chard

Wild mushroom risotto, pickled lemon, basil and pecorino (v)

Roast organic chicken, sweetcorn, girolles, confit potato and black truffle jus

Hake, brown shrimp pil-pil, jersey royals & sea herbs

Chalk stream trout, ajo blanco, asparagus and dill

Pork loin chop, crackling, burnt apple ketchup and hispi

Pumpkin gnocchi, brown butter, smoked parmesan & sage (v)

Charred hispi, coco beans, confit garlic, sage and chilli (vg)

Roast cod, crab bisque, saffron potatoes & mussels

Roast guinea fowl with puy lentils, charred baby leeks and romesco sauce

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MENU EXAMPLE

SHARING MAIN COURSE

Whole 6-hour braised lamb shoulder with green harissa, pomegranate and pine nuts

Imam Bayildi - Baked aubergine with bulgur, peppers, tomato, onion and mint (vg)

Roast sweet potatoes with pickled chilli, preserved lemon and tahini yoghurt

Chopped salad with crispy spiced chickpeas, sumac and parsley

Mujaddara - spiced basmati rice, green lentils and crispy onions

Roast rare breed pork porchetta with salmoriglio

Piedmont peppers with pangrattato (vg)

Heritage tomato and sourdough panzanella with basil, olives and capers

Italian leaf salad with pecorino and white balsamic

Patas al forno, garlic, bay and lemon

Galician beef rump cap with tximitxurri

Escalivada tart (vg)

Confit piquillo peppers with garlic and olive oil

Heritage tomato salad, sherry vinegar, shallots

Olive oil chips

Roast organic chicken with lemon, Cretian honey and oregano

Spinach and feta spanakopita (v)

Greek salad

Lemon potatoes with garlic and bay

Slow cooked courgettes with saffron and lemon

Cornish cod with wild garlic butter

Roscoff onion and Baron Bigod tart (v)

Jersey royals with soft herbs

Asparagus salad with gem and radish

Heritage tomatoes with shallots and tarragon

MENU EXAMPLE

DESSERT

Baked custard with rhubarb jelly and oat biscuit

Burnt Basque cheesecake with crème fraîche and roast fruit

Chocolate delice, raspberry & pistachio

Kataifi white chocolate cheesecake with strawberries, pistachio and bay syrup

Dark chocolate mousse with olive oil and hazelnut crisp (vg)

Coffee meringue, orange mascarpone, dates in coffee syrup

Salted caramel custard tart

Miso caramel bread & butter pudding, jersey cream

Set yoghurt cream, apricot and almond

Pavlova to share, passionfruit and summer berries

KIND WORDS

On top of the incredible food, your whole team was so professional, attentive, and a joy to work with. We have truly never had better wedding food, and it meant the world to us

—

Shea and Doug – Elmley

The menu you created with us really captured the essence of our relationship in a way we never imagined possible.

—

Tom and Josie – The Glass House

THANK YOU! Honestly, we couldn't have asked for a better day. Everything was so incredible. The whole day has exceeded our expectations

—

Ellie and Sam – Hackney Town Hall

Thank you so much for everything! The food was INCREDIBLE. All our guests said it was the best food they had ever had at a wedding. Phenomenal!

—

Emma and Henry – Hackney Town Hall

We had multiple guests say that it was the best wedding food they've had and for us we would have to agree!

—

Laura and Aiden – One Friendly Place

The food was impeccable, and the staff were so attentive and professional. We have had the best experience with Funthyme. From our first meeting to our tasting and then the big day!

—

Rose and Conor – Mile End Pavilion

CONTACT

MATT PHELPS

0203 488 6106

07867 528 949

www.funthyme.com



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