

# FUNNYHIME



Elmley

FUNTHYME

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# About Funthyme

Over the past 10 years Funthyme has told the stories of hundreds of wedding couples through **tailored menus that tell stories of heritage, travel, favourite ingredients and food memories**.

Our long-standing partnership with Elmley works because we share the same ethos. We know that every couple is unique, so your time at Elmley is carefully curated just for you.

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

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





# Menus

We'd love to work with you on a personalised menu that tells your story however you are also welcome to choose from our a la carte menus

01. Canapes

02. Plated

03. Feasting

04. Fire cage

05. Sweet

06. Evening snacks



# Canapes

Your canapé menu should be adventurous, bold and travel the world. A great opportunity to celebrate special holidays and heirtage

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

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

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

Welsh rarebit and pickled walnut toastie (v)

Samphire pakora, tamarind chutney and coconut yoghurt (vg)

Flame badger beetroot, delica pumpkin, goats curd and sorrel tartlet (v)

Sesame prawn toast with dried scallop and katsuobushi

Crab toast, brown crab mayo, pickeld lemon and chervil

Iberico pork katsu sando, tonkatsu sauce

Lobster tartlet, charred hispi, elderflower and fine herbs

Malaysian fried chicken, sweet soy and chilli

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

Seared lamb cannon, salsa verde, amalfi lemon

Nduja, soft goats cheese, honey and chives



# Plated starters

Served individually to guests or as a selection for a small plate sharing starter

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

Tuna crudo, pickled lemon and basil

Trombetta courgettes, stracciatella, olive oil, bronze fennel and chilli (v)

Cured beef, rocket, lemon and pecorino

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

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

Chicken liver parfait, duck fat brioche, mandarin marmalade

Treacle cured trout tartare, granny smith and kohlrabi remoulade

Ham hock terrine, beer mustard and pickles

Heritage carrots, wild garlic pesto and cashew cream (vg)



# Plated mains

Seasonal and refined main courses

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

Grilled lamb, pink furs, sprouting broccoli and anchovy

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

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

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

Chalk stream trout, ajo blanco, asparagus and dill

Pork loin chop, crackling, burnt apple ketchup and hispi

Roasted piedmont peppers, fregola, rocket and salsa verde (vg)

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

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



# Feasting

Opulent feasts served to the table for guests to share

Whole slow cooked lamb shoulder with salsa rossa

*Roasted piedmont peppers, fregola, rocket and salsa verde (vg)*

Patatas al forno with garlic and oregano

Italian leaf salad with pecorino and white balsamic

Roast rare breed pork rib eye with oregano and lemon

*Spinach and leek filo pie (vg)*

Olive oil potatoes with lemon and bay

Greek salad

Galician beef rump cap with tximitxurri

*Escalivada tart (vg)*

Heritage tomato salad, sherry vinegar, shallots

Patatas alinadas



# Fire Cage

Feasts cooked over open fire

Free range chicken 'Piri Piri'

Whole Hereford flank steak, salsa rossa and grated horseradish

Slow fired roasted lamb leg, burnt lemon and mint salsa

Grilled pork ribeye with salmoriglio

Slow cooked mechoui lamb shoulder, pomegranate and chermoula

Chalk stream trout on cedar wood, pickled cucumber and dill yoghurt

Roasted aubergine, chopped lemon, fried onion and barrel aged feta

Whole cauliflower shawarma with onion, parsley and sumac

Halloumi with peperonata and basil

Sides

Greek salad - kalamata olives, isle of wight tomato, cucumber and oregano

Crushed Cornish potatoes, smoked butter and chives

Sprouting broccoli, almond tarator, pickled Amalfi lemon

Charred hispi cabbage, wild garlic butter and hazelnuts

Heritage tomato and sourdough panzanella, olives and basil



# Sweet

Plated, sharing or served from a station

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

Tiramisu

Salted caramel custard tart with creme fraiche

Baked custard with rhubarb jelly and oat biscuit

Burnt Basque cheesecake with crème fraiche and roast fruit

Miso caramel bread & butter pudding, citrus custard

Kataifi white chocolate cheesecake with strawberries, pistachio and bay syrup

Chocolate delice, raspberry & pistachio

Set yoghurt cream, apricot and almond

Pavlova, passionfruit and summer berries



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# Evening snacks

Dance floor bites!

Porchetta roll with salsa verde

Fish finger 'hot dog' with tartare sauce, mushy peas and brioche bun

Samosa chaat with tamarind, coconut yoghurt, pomegranate and sev (vg)

Jerk chicken & chips, coleslaw

Fried chicken bun, japanesse cabbage slaw, miso mayo, coriander relish

Aged beef and bone marrow sliders with American cheese, ketchup and mustard

Truffled mac & cheese (v)

Pizza - margherita or pepperoni

A close-up photograph of three glasses of whiskey on a white tray. The glasses are filled with a golden-brown liquid, each containing a large ice cube and a garnish of dark berries. The glasses are arranged in a row, with the one in the foreground being the most prominent. In the background, a person wearing a white shirt and a blue apron is visible, likely a bartender. The overall scene is set in a dimly lit environment, possibly a bar or restaurant.

# BARS AND DRINKS



# Wedding bars

## Flexibility

BYO, full or part day packages, cocktails and cash bars

## Bar staff

Experienced and friendly bar staff

## Bespoke cocktails

Personalised cocktails served with canapes or cocktail hour

## Wine

Wine pairing from our extensive list

A bartender wearing a blue apron with the word "FUNTHYME" printed on it in white capital letters. The bartender is holding a light-colored wooden tray with four glasses of cocktails. Each glass contains a reddish-orange liquid, ice, a slice of yellow citrus fruit, and a cherry on a stem. The background is a solid dark blue color.

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# Cocktail menu

## Classics and twists

### Scandi-groni

Aquavit, Campari, Lillet Blanc, Grapefruit wedge

### Royal Parisien Mojito

White Rum, Elderflower liqueur, Mint, Lime, Fizz

### Aperol Spritz

Aperol / Soda / Sparkling Wine

### Espresso Martini

Vodka / Coffee Liqueur / Espresso

### Bramble

Gin / Creme de Mure / Lemon

### Cosmopolitan

Vodka / Cointreau / Cranberry

### Sbagliato

Campari / Sweet Vermouth / Sparkling Wine

### Perfect Circle

Manzanilla Sherry / Campari / Sparkling Wine

### French 75

Gin / Lemon / Sparkling Wine

### Black Velvet

Guinness / Brut Champagne

# Timeline

**01.**

Initial consultation +  
first quote

**02.**

Bespoke menu  
creation

**03.**

Private 'chefs table'  
tasting

**04.**

Confirmation and first  
deposit

**05.**

Planning with wedding  
event manager +  
tableware selections

**06.**

2 week final planning  
sign off and second  
deposit

**07.**

Your big day!





# Sustainability

## Provenance

We use only free range produce from sustainable sources

## Seasonality

Hyper seasonal and locally sourced produce

## Zero Waste

Nose to tail & root to tip

## Zero Single Use

100% compostable or recyclable packaging

## MSC Certified

Protecting the seas



# Testimonials

*Everyone LOVED the canapés @ food - we got so many compliments*

Sasi & Jay- Elmley 2025

*From the very beginning, our goal was to have food that didn't feel like "typical wedding food"—we wanted something that truly felt like us and was a step above the standard fare. What you delivered was far beyond anything we could have hoped for.*

Shea & Doug - Elmley 2025

*'The food was absolutely delicious and your team was so professional and warm. We are really grateful for all the care and hard work that went into it.*

Steph & Robbie - Elmley 2026

# Contact us



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