

SABEL

WEDDING CATERING

AT ELMLEY NATURE RESERVE

FOR COUPLES WHO CARE ABOUT FOOD

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SABEL



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ABOUT SABEL

We're Toby and Lianna

We are an East-London based husband and wife led team helping producing flavour-focussed and visually beautiful food and drink for couples getting married.

We believe that Weddings should be an extension of the parties and dinners you host yourselves, and should reflect you both.

Whether that's through a menu that honours your heritage, a dish from your favourite restaurant, or something your mum made you, the menu we create should be uniquely yours.

SABEL

MENUS

Carefully crafted seasonal,
flavour-focussed food

CANAPES

PLATED MENUS

FEASTS

SNACKS

COCKTAILS

AFTER DINNER

DRINKS



CANAPES

This is an example canape menu...

...We will personalise your selection, advising you on seasonal produce for the time of year you set your date, and a lovely balance of light and fresh, filling and hearty. We also ensure your main dietary needs are met, so everyone is included. We love to serve our canapes on hay, grains, wood and ceramics, reflecting the natural Elmley surroundings.

CANAPES

COLD

Lightly cured mackerel, potato latkes, gooseberry GF

Potato flat breads, smoked cod's roe

Galette of slow roast D'atterini tomatoes, confit garlic, thyme Vg

Tartlet of white asparagus, ceps and smoked almond V

Crostini of stracciatella, fennel salami and gremolata

Gnocco fritto, gorgonzola dolcelatte, lardo and truffle honey

HOT

Rosemary panisse, aubergine, zhoug Vg GF

Berkswell and truffle pudding, onion, thyme, ale marmalade V

Buttermilk fried chicken, hot honey, basil

Wye Valley asparagus, brown butter hollandaise V

Courgetti fritti, oregano, alioli and oregano V

Steak tartare, hash browns, cured egg yolk

Scallops Provençale £2 supplement



PLATED

Our menus are thoughtfully put together around the seasons to be generous, elegant and satisfying.

STARTER

Line-caught tuna, tomatoes, grilled peppers and olives
Salad of crab, cucumbers and radish, potato flatbread, brown crab butter
Grilled new season asparagus, almonds, pickles and mint
Heirloom tomatoes, black olives, burrata and herbs
Bresola, whipped ricotta, grilled peaches, iced herbs

MAIN

Piedmontese peppers, borlotti beans, artichokes and iced herbs V
Grilled bass, shellfish, brown crab rouille, saffron potatoes
Cod, olive oil mash, grilled courgettes, fennel and gremolata
BBQ Spring chicken, violet artichokes, piedmontese peppers and basil
Bbq lamb, wild garlic, broad beans, jersey royals and gem lettuce
24hr Short rib of beef, beef fat Pommes paillasson, ratatouille and olives

PASTA COURSE

Brown crab cacio e pepe
Pasta con sarde, pangrattato, bottarga
Oxtail and smoked bone marrow ragu, aged parmesan, rigatoni
Orecchiette, with prawns, preserved lemon, confit squid

SWEET

Sicilian Lemon posset, blackcurrants, lemon granita and basil
Raspberry and pistachio ice cream sandwich
Chocolate, tahini and cherry doughnut
White chocolate panna cotta, strawberries and herb meringue



FEASTS

Feasts to share family-style, from a table laden with show-stopping dishes.

STARTERS TO SHARE

Sourdough, cultured butter
Tartare of aged beef, black garlic ketchup, eggs yolk and radish
Salad of grilled asparagus, peas and pecorino

Focaccia, confit herbs and garlic
Isle of Wight tomatoes, stracciatella, cherries and black garlic
Bass crudo, rosemary, gordal olives, lemon and pickled chillies

Dulse focaccia
Grilled asparagus, almonds, chilli and mint
Coppa, peach and tomato chutney

Treacle and caraway bread, cultured butter
Chalk stream trout
Radish, cucumbers, sorrel and smoked creme fraiche

Sour potato flatbread, confit garlic and rosemary butter
Smoked cod's roe, crudites
Panzanella of grilled and marinated peppers, tomatoes, olives and herbs

MAINS TO SHARE

Grilled leg of lamb, red currant and mint jelly
Potato, white onion and dulse sarladaise
Petit pois a la francais

Smoked Short rib of beef, sauce vierge
Saffron rice, gremolata
Salad of greens, fennel, cucumbers and mustard vinaigrette

Porchetta, salmoriglio
Grilled peaches, tomatoes, smoked almonds and basil
Potatoes al forno

Roast chicken, vin jaune, leeks and morels
Grilled summer cabbage, wild garlic butter
Puy lentils, Provençal vegetables

Tart fine of slow roast tomatoes, kalamata olive sauce
Borlotti beans, ratatouille, basil and pangrattato
Isle of Wight tomatoes, pumpkin seed granola, whipped ricotta, iced herbs

BBQ sea bream with sweet and sour escabeche dressing
Ratte potatoes, artichokes, mustard, peas and mint
Broccoli with pine nuts and chilli

FEASTS

PUDDINGS TO SHARE

Pistachio meringue tower, lemon curd, grilled peaches, raspberry, custard cream

Pavlova of strawberries, iced herbs and white chocolate

Crostata of apricot, thyme, honey and almonds, whipped mascarpone

Summer fruit and elderflower jelly, milk ice cream, black pepper meringue

Tiramisu

Build your own ice cream sundae: Milk ice cream, bowls of chocolate brownie, honeycomb, candied pecans, chocolate sauce

DESSERT CANAPES

Mini Lemon meringue pie

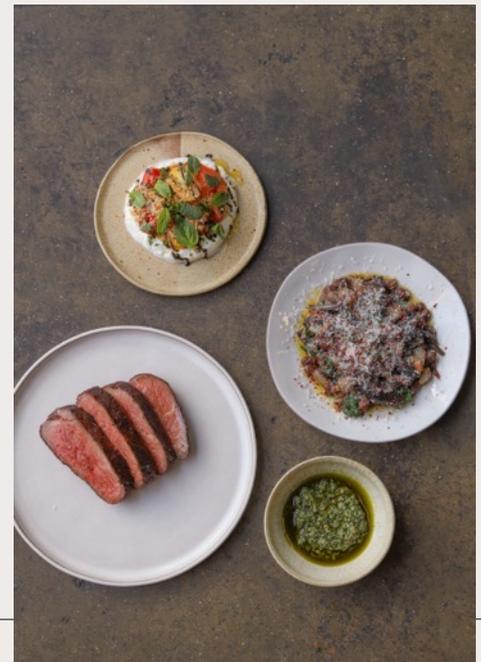
Cannoli, nougat ricotta and pistachio

Chocolate and almond tart

Gariguetto strawberry and basil mini pavlovas

CHEESE

Cheeses from Neals Yard, crackers, breads, fruits and chutneys



SNACKS

On the table when guests arrive, or later, to fuel dancing

TACOS

Softshell crab, chipotle cream
Smoked wild mushroom

BAO BUNS

Buttermilk fried chicken, radish, gouchang mayo
Miso glazed aubergine bao pickled radish yuzu mayo

TOASTIES

Oglesfield cheese & nduja
Oglesfield cheese & Symplicity 'Nduja

KEBABS

Lamb shawarma, sumac onions, tahini
Haloumi, aubergine and zhoug

CRUMPETS

Aged beef and rarebit
Potted shrimp & kohlrabi



DRINKS

Personalised menus perfect for celebrating

There are a few ways to manage drinks for your reception and during dinner, depending on what suits you best:

1) BYOB + SABEL SERVICE

You supply the drinks, and we take care of the bar setup and service throughout your reception and Wedding Breakfast, handing over to the Elmley Team after dinner.

2) SABEL RECEPTION & TABLE PACKAGE

You choose your reception drinks, and table wines from our carefully curated drinks menus, and we can either charge you per head or by bottle before Elmley takes over.



COCKTAILS

COCKTAILS

Blackberry leaf sour

Hard elderflower lemonade

Watermelon & mint julep

Espresso martini

FROZEN COCKTAILS

Rhubarb margarita

Aged mescal picante, tajin chilli

Paloma, rosemary

Frozen negroni

NON-ALCOHOLIC

Apple ginger, elderflower spritz

Rose & lemon seltzer

Watermelon cooler

Grapefruit & rosemary lemonade



YOUR TIMELINE

How we work together
with Elmley to perfect
your day



SABEL

SUSTAINABILITY

We believe that sustainability in food is an essential part of cooking.

- We use free-range, organic or traditionally reared produce from sustainable farming methods
- We only use sustainable fish and seafood
- We aim to use British produce to avoid food miles
- We consider the re-use and recycling of all items we use
- We never use GM food items or intensively farmed produce
- We always make every effort to utilise all of each ingredient
- We preserve any excess using fermentation or pickling
- Our mantra is no single-use, only compostable disposable packaging
- We ensure there is no wastage, and every part of the animal or vegetable is used



TESTIMONIALS

What our couples say

Just a note to say the biggest thank you for Saturday! Honestly, everything from the canapés to the fabulous meal to the table-setting to the cocktails was just perfection. I think every single guest came up to us or sent us a message afterwards to say that it was hands down the best wedding food they'd ever had. Your staff were all absolutely incredible as well - so friendly and professional.

We can't thank you guys enough for making our day so special, and for ensuring it all ran so seamlessly. Our heads are still sore but our hearts are so full. Wish we could do it all over again!

Estee and Nick

We were over the moon with your food and service at the wedding. It was exquisite and everything we had hoped for, so thank you SO much. We felt that Toby and the whole team and Chase went the extra mile to make everything very special on the day. Many guests have told us that it was the best wedding food they have ever had. The lamb was stuff of dreams!

Thank you both again so much and to your brilliant team.

Laura and Will

Just wanted to say an enormous thank you for everything you guys did, both in the run up and on the big day. The food was absolutely incredible and we have had so many people say it was the best wedding food they have ever had (I personally was very annoyed I was too full to carry on eating all the potatoes!). We also really appreciate all the extra organisation you took on on the actual day - it went absolutely seamlessly.

Izzy and James

We had so so many comments from our guests that it was the best wedding food they had ever tasted, with most saying it was my best FOOD they'd ever had. The team were flawless and made the day go without a hitch. The staff were attentive but not fussy and drinks were flowing. Spills and breakages were cleaned up instantly, including a very discreet clear up during a reading at the ceremony!

We will recommend you to everyone we can, we wish you all the best as wedding season continues! Hopefully one day we will get to eat Sabel food again.

Phoebe and Neil

We are coming back down to reality after the best day ever! We cannot thank you enough for the absolutely incredible food and service on the day. We are still getting messages about the food today, the peas seem to be a massive hit, so many saying it's the best wedding food they've ever had.

Just a huge thank you for making such a significant part of our day so amazing! Everything was perfect. We wish we could eat it all over again!

Rachel and Sam

CORPORATE CATERING

WEDDING CATERING

OFFICE CATERING



Whatever you need

CONTACT US

Lianna@sabelfood.co.uk

0203 488 0002

www.sabelfood.co.uk

www.instagram.com/sabelfood

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