



URBAN PANTRY WEDDINGS

ELMLEY MENUS
2027





CANAPES

Following your ceremony, celebrate by treating your guests with some fizz and tasty canapes before sitting down to enjoy your wedding breakfast.

We recommend:

6 canapes pp if followed by a 3 course meal

8 canapes pp if followed by a 2 course meal

– MEAT –

Slow roast hoisin duck on a cucumber cup (DF)

≈

Chorizo basket, slow roast tomato, feta & mint (GF)

≈

Charred chicken satay skewer, micro coriander

(GF, DF, contains nuts)

≈

Steak and chips skewer, bearnaise sauce (GF, DF)

≈

Sticky BBQ pork belly, crackling (GF, DF)

≈

Jerk chicken, torched pineapple, micro coriander (GF, DF)

≈

Lamb kofta skewer, hummus crème fraiche (GF)

≈

Asian sesame beef filo basket

– FISH –

Ice cream cone (mackerel or salmon mousse) with capers & chives

≈

Seabass ceviche tostadas (GF, DF)

≈

Smoked haddock bonbon, roasted garlic aioli (DF)

≈

Crab shake crab cakes, lemon & dill mayo (GF, DF)

≈

Smoked salmon filo basket, citrus crème fraiche & dill

≈

Whitstable oyster, fennel & shallot vinegar* (GF, DF)

≈

Tempura prawn, sweet chilli sauce (DF)

Canapes indicated with an “” carry a pp surcharge*

- VEGETARIAN -

Goats cheese & caramelised red onion basket, thyme

≈

Cheese & black bean empanada, harissa ketchup

≈

Whipped beetroot, pumpkin seed brittle (GF)

≈

Wild mushroom arancini, aioli

≈

Quesadilla, chipotle mayo

≈

Whipped ricotta crostini, toasted walnut and salted honey

glaze

≈

Kale, mushroom & balsamic pumpkin baskets

- VEGAN -

Tostadas, guacamole, pomegranate (GF, DF)

≈

Salt & vinegar kale crisps (GF, DF)

≈

Sticky ginger, garlic & sesame cauliflower bites (GF, DF)

≈

Vegan "chicken" satay skewer, micro coriander (GF, DF, contains nuts)

≈

Teriyaki "meatballs", spring onion, fresh chilli (GF, DF)

≈

Creamed corn & truffle velouté shot (GF, DF)

≈

Pea and potato pakora, mint yogurt (GF, DF)

≈

Sticky mushroom and caramelized onion polenta bite (GF, DF)

Canapes indicated with an “” carry a pp surcharge*



WEDDING BREAKFAST: FEASTING MENUS

Served to the table on feasting platters and bowls for a relaxed sharing feast

TO START

FROM THE FARM

BREAD

Homemade wild garlic flatbread

DIPS & PICKLES

Homemade Za'atar hummus

≈

Tzatziki

≈

Urban Pantry pickles

≈

Gordal olives

PIMP MY PLATTER

Select from one of the following:

Spiced lamb kofta

≈

Prosciutto & salami

≈

Chorizo & giant butterbean bowl

≈

Chorizo beer sticks (supp £0.50)

FROM THE SEA

BREAD

Rosemary & sea salt focaccia

DIPS & PICKLES

Olive tapenade

≈

Caperberries

≈

Aioli

≈

Urban Pantry pickles

PIMP MY PLATTER

Select from one of the following:

Smoked wild mackerel pate

≈

Whitstable pickled cockles & whelks

=

Smoked salmon & dill mousse

=

Smoked haddock bon bons

FROM THE FIELD

BREAD

Kentish country sourdough

DIPS & PICKLES

Spiced chutney

≈

Roasted garlic mayo

≈

Crispy corn

≈

Urban Pantry pickles

PIMP MY PLATTER

Select from one of the following:

Charred aubergine & peppers

≈

Mozzarella & Kentish rapeseed

≈

Manchego

≈

Spanish tortilla

THE MAIN EVENT

MAIN EVENT

Choose one of the following

From The Farm

Slow roast shoulder of pasture fed lamb

≈

Stuffed & rolled herby pork

≈

Charred chicken, chorizo, griddled
lemon & thyme

From The Sea

Wild mackerel, feta & roasted grapes

≈

Smoked fish gratin with a crispy onion &
herb crust

≈

Salmon fillet, roasted lemon & thyme

From The Field

Summer squash & charred kale with a
spiced squash puree & herb oil

≈

Caponata aubergine with a balsamic
reduction

≈

Creamy fennel gratin

SIDE DISHES

Choose one from each column below

Giant couscous, butternut, herbs & pomegranate

≈

Spiced roasted new potatoes

≈

Roasted cauliflower with a caper & herb dressing

≈

Red pesto orzo, olives & herbs

Fine green beans, aioli, za'atar

≈

Wild rocket, balsamic red onion & fig salad

≈

Hierloom tomato salad

≈

Charred squash, herbs & toasted pumpkin seeds

TO FINISH

Please choose a trio from the options below. Each group of trios has been carefully designed to ensure a variety of flavours and colours within each.

Served as an elegant dessert station with stands, boards & slates

TRIO ONE

Passionfruit meringue pie

≈

Biscoff cheesecake shot

≈

Macaroons

TRIO TWO

Gooey chocolate brownie

≈

Mini Pavlova

≈

Kentish Summer berry & Pimms pot

TRIO THREE

Sticky toffee & salted caramel cream

≈

Glazed lemon tartlet

≈

Pineapple & crystallised ginger pot

TRIO FOUR

Peach & frangipane bite

≈

Treacle tartlet

≈

Chocolate cup, wild honey oat crumb



WEDDING BREAKFAST: PLATED MENUS

Individually plated dishes that are elegantly presented and professionally served.

We work with all type of ingredients containing all 14 allergens in our food production kitchens. Although all effort is made to ensure that there has been no cross contamination, we cannot guarantee that there will be no trace of any or all of the allergens below. If in doubt, please speak to our team.

TO START

Smoked duck, spiced apricot, almond (GF, DF, contains nuts)

≈

Burrata, prosciutto, roasted grape (GF)

≈

Tea pickled watermelon, parma ham, crumbled feta (GF)

≈

Bresaola, artichoke, wild rocket, smoked almonds (GF, DF, contains nuts)

≈

Prosciutto, chicken & leek terrine, apricot chutney, sourdough (DF)

≈

Smoked mackerel duo, beetroot puree, pickled red onion (GF)

≈

Applewood hot smoked salmon, fennel & pink grapefruit salad, citrus creme fraiche (GF)

≈

Smoked salmon rillette, pickles, toast

≈

Pea pannacotta, devilled crab (GF)

≈

Mexican ceviche, giant corn, cowboy candy (DF)

≈

Kentish vegetables, whipped goats cheese, seed brittle (V, GF, Vgn option avail)

≈

Wild mushroom & tarragon brioche toasts (V)

≈

Salt baked beetroot, caramelized fig, goats cheese (V, GF, Vgn option avail)

≈

Grilled asparagus, poached hens egg, curried hollandaise, crispy shallots (V, GF)

THE MAIN EVENT

Rolled lamb shoulder (or beef brisket), tenderstem, potato galette, pink peppercorn sauce (GF)

≈

Slow braised short rib of beef, truffle pomme puree, crispy shallots, charred savoy cabbage (GF)

≈

Chicken, smoked sweetcorn puree, charred corn, potato rosti (GF)

≈

Slow roast pork belly, Catalan butterbean & chorizo ragu, crispy cavolo nero (GF, DF)

≈

Pan fried duck breast, merguez sausage cassoulet

≈

Roasted chicken, crushed potatoes, buttered green beans, mushroom & tarragon sauce (GF)

≈

Roasted salmon fillet, crushed potatoes, avocado mousse (GF)

≈

Cod loin, seafood chowder, crispy kale, herb oil (GF)

≈

Roast seabass, broadbean, lemon & feta pesto, champ potato, tenderstem (GF)

≈

Butternut and sage gnocchi, sage oil, toasted pumpkin seeds, crispy sage leaves (V, vegan opt avail)

≈

Fennel & potato gratin tartlet, seasonal vegetables (V, Vgn, DF)

≈

Pithivier of potato, mushroom and gruyere, charred tenderstem, wilted spinach (V, vegan opt avail)

≈

Thyme arancini, salt baked beetroot, goats cheese (V, vegan opt avail)

≈

Pea risotto, parmesan tuille, red veined sorrel (V, GF, vegan opt avail)

TO FINISH

Rhubarb & custards pot, rhubarb tuile (V)

≈

Elderflower, local raspberry and white chocolate mousse (V, GF)

≈

Orange blossom pannacotta, cantucci crumb, candied orange (contains nuts)

≈

Custard tarts, wild honey & ginger crème fraiche (V)

≈

Urban Pantry Eton mess

Meringue shard, strawberry bavarois, raspberry gel (V, GF)

≈

Mulled pear and pistachio tart (V, contains nuts)

≈

Chocolate and amaretti torte, crystallised orange zest, crème fraiche (V, contains nuts)

≈

Gooey chocolate brownie, salted caramel sauce, popcorn, raspberry (V, *vegan option avail*)



EVENING FOOD

BBQ pulled pork buns, wild rocket & pickled red onion

≈

Burger bar, brioche buns & toppings

≈

Mexican tacos, guacamole, pico de gallo, sour cream & hot
sauce

≈

Stone baked pizza *

≈

Hot dogs, crispy onions, jalapenos & sauces

≈

Mac-n-cheese pots & toppings (truffle oil, chorizo, crispy
onions...)

≈

Chicken shawarma wraps, Greek salad, garlic aioli

≈

Grazing table (breads, dips, charcuterie, olives etc.)

** Additional supplement may apply*

DRAFT MENU

DRINKS RECEPTION	WEDDING BREAKFAST	EVENING FOOD
SELECTION OF CANAPES	SHARING STARTER	Mexican Tacos
		Chicken Tinga <i>OR</i> BBQ Mexican beans (V, Ve)
Slow roast hoisin duck on a cucumber cup (DF)	Sharing boards of wild garlic flatbread, whipped beetroot & feta dip with honey & thyme, za'atar hummus, pickles, gordal olives	Chicken Tinga <i>OR</i> BBQ Mexican beans (V, Ve)
Charred chicken satay skewer, micro coriander (GF, DF, contains nuts)	SHARING MAIN	Served with Mexican slaw, guacamole, pink pickles + hot sauce
Steak and chips skewer, bearnaise sauce (GF, DF)	Slow roast shawarma lamb shoulder serve with a salsa verde	NOTES
Wild mushroom arancini, aioli	Giant couscous, butternut, herbs, pomegranate	
Goats cheese & caramelised red onion basket, thyme	Wild rocket, balsamic onion, figs & pistachio	
	DESSERT TABLE	
	Mini raspberry pavlova Gooey chocolate brownie Pimms summer berry shot	

WEDDING QUOTE:

The following prices are based on 100 guests for the Wedding Reception and for the evening entertainment.

DRINKS RECEPTION	COSTS:
Canapés (5 canapes pp)	£INC
Additional canapes @ £2pp	£TBC
Non-alcoholic homemade elderflower fizz @ £1pp	£TBC
TOTAL	£INC
WEDDING BREAKFAST	COSTS:
3 Course meal (100 @ £64.50 per person)	£6,450.00
Childrens menu (2 course meal) TBC @ £25pp	£TBC
Supplier meals (Main & dessert) TBC @ £25pp	£TBC
TOTAL	£6,450.00
EVENING FOOD	COSTS:
Street Food option (100 guests @ £8.50pp)	£850.00
TOTAL	£850.00
DRINKS	COSTS:
Tea & coffee station	£INC
Cocktail Hour	£TBC
TOTAL	£TBC

TABLEWARE	COSTS:
DRINKS RECEPTION: Glassware (1x flute & 1x hiball pp)	£INC
WEDDING BREAKFAST: Glassware (1x water, 1x wine, 1x toast flute pp)	£INC
WEDDING BREAKFAST: Crockery, cutlery - 3 courses	£INC
WEDDING BREAKFAST: White linen napkins	£INC
WEDDING BREAKFAST: Feasting platters & serving utensils	£INC
TOTAL	£INC
HIRE EQUIPMENT	COSTS:
Kitchen Setup Fees (Ovens, gas, hot cupboards etc. plus delivery) <i>Menu dependant</i> <i>Cost is based on 1 ovens plus delivery</i>	£INC
Food chiller trailer (£350 inc delivery)	£390.00
TOTAL	£570.00
WAITING STAFF	COSTS:
Event Manager	£INC
Chefs	£INC
Waiting staff	£INC
TOTAL	£INC

QUOTE CONTINUED:

The figures below outline the total cost for catering to be provided for the Wedding party. Any additional extras required will be added once a decision has been made by the client and a full quote provided by Urban Pantry.

TOTAL	COSTS:
DRINKS RECEPTION	£INC
WEDDING BREAKFAST	£6,450.00
EVENING FOOD	£850.00
DRINKS	£INC
TABLEWARE	£INC
HIRE EQUIPMENT	£390.00
WAITING STAFF	£INC
TOTAL (EX vat)	£7,690.00

WAITING STAFF: Included in quote but service timings estimated

HIRE EQUIPMENT: Urban Pantry to source.

DRINKS: Couple to provide, Urban Pantry to serve. **Evening:** Elmley Cash Bar

PLEASE NOTE THAT VAT IS TO BE ADDED AT THE PREVAILING RATE.