



HAYNE HOUSE MENUS

*Prepared with passion, care &
served with love*

The menus are created with you in mind, to suit your culinary taste and to wow your guests, from the Traditional Three-Course Wedding Breakfast to the Festival BBQ or Vintage Afternoon Tea.

We are proud to be working alongside our caterers, Touchays who have over 30 years' experience, and who won the Best Independent Caterer award at the Kent Wedding Awards 2017/18. Their primary business is event catering so their passion for foods matches Hayne House's values and beliefs.

Prepared to the highest standards, you will be impressed by the variety of Touchays dishes, all freshly cooked on site. They pride themselves on the level of care and love that goes in the presentation and service, as we understand that your wedding food should make a statement, keep on trend, and that the key to a successful day is feeding your guests well!

Your Wedding Breakfast will be served in the purpose built beautiful Orangery, overlooking the Hayne House gardens.

CANAPES

*Small savoury wonders - Why not offer your
guests some tasty little treats with your drinks
reception*

Brie & Cranberry Tartlet (V)

Parmesan Cheese Straw (V)

Refreshing Feta & Salsa Salad Spoon (V)

Carrot & Coriander Soup Shot with a Celery Stick (V)

Vegetable Samosa (V)

Quails Egg Mayonnaise on Toast (V)



Sweet Chilli Squid & Tiger Prawn Spoons

Mackerel Mousse served in a Mini Tartlet

Seared Scallop with Lemon & Black Pepper

Smoked Salmon Mousse En Croute

Smoked Salmon, Rocket & Sea Salt Scone

Smoked Haddock & Bacon Tartlet

Mini Shepherd's Pie

Mini Cottage Pie

Honey Glazed Cocktail Sausage with Mustard Mash

Beef Kofta Skewer served with a Coriander & Lime Yoghurt

Cajun Chicken Skewer served with Sour Cream

Honey Roast Ham & Cream Cheese Rosemary Scone

Mini Beef Steak with Mustard Dip

Hoisin Duck with Cucumber & Spring Onion served on a spoon

From the heart, something small & sweet

Mini Fruit Tartlets

Strawberries Dipped in Chocolate (seasonal)

Mini Chocolate Éclair

Mini Choux Bun with Strawberries & Cream

Mini Brownie Square

Assorted Mini Macaroon



A TRADITIONAL THREE-COURSE WEDDING BREAKFAST

Few meals have the power to delight & impress the way that a traditional three-course meal does

Please choose one starter, one main & one dessert for all your guests

Or

Upgrade to three starters, three mains & three deserts £2.00pp

To begin

Fresh Asparagus served with Basil & Citrus Fruit Oil (V) (seasonal)

Tomato & Avocado Salad, Balsamic Dressing & Fresh Basil (V)

Spicy Butternut Squash Soup flavoured with Coconut Milk & served with Fresh Breads (V)

Salmon Mousse Pot served with Leaves & Crisp Toast

Leek & Bacon Tartlet served with a Caramelised Red Onion Marmalade

Mediterranean Style Meats & Cheeses served with Marinated Garlic, Red Chilli Olives, Dips & Ciabatta Toast

Chicken Liver Pate served with Brioche Bread, Leaves & Chutney

& for something, a little bit extra special

Cured Scottish Salmon served with Dill & Lemon Dressing & Fresh Salad £1.50pp

Prawn & Crab Cocktail served with a Rich Marie Rose Sauce £1.50pp

Pan Fried Scallop served with Black Pudding & Cauliflower Puree topped with Crispy Pancetta
£2.00pp

Sesame Seared Tuna served on a Carrot & Beansprout Slaw with a Soy Dressing £2.50pp

& For your mains

Roasted Vegetable Stack served with Chilli Oil & Fresh Rocket Leaves (V)

Bubble & Squeak served with Beetroot Hummus (V)

Oven Baked Crispy Topped Ratatouille Pot (V)



Seared Salmon on Sweet Chilli & Red Pepper Noodles

Seared Tuna drizzled with a Lemon & Pea Oil

Oven baked Honey Glazed Chicken Wrapped in Bacon served with a Rich Honey infused Jus

Roast Loin of Pork stuffed with Orange & Apricot Farce served with a Rosemary Jus

Slow Roast Belly of Pork served with Black Pudding Crumb & a Cider Jus

Slow Cooked Beef & Ale Pie Topped with Puff Pastry

& for something really special

Ricotta & Spinach stuffed Chicken Breast Wrapped in Pancetta served with a Chablis Sauce
£1.00pp

Roast Rump of Beef, Yorkshire Puddings & Delicious Red Wine Jus £2.00pp

Slow Roast Confit of Duck served with a Fig & Blueberry Sauce £3.00pp

Slow Cooked Leg of Lamb, Caramelised Shallot Puree & Chestnut Mushroom £3.00pp

All served with Touchays'

Seasonal Vegetables served family style

Potatoes, please choose one Potato dish for all your guests to enjoy

Sweet Potato & Spinach Puree or Garlic Creamed Potatoes or Crushed Potatoes or
Roast Potatoes or Gratin Dauphinoise or New Potatoes

Meet the Drama Queens - the dessert

Indulgent Chocolate Brownie, Vanilla Ice Cream with a Chocolate Straw & Raspberry Coulis

Crushed Meringues, Red Berry Fruits, Chantilly Cream & Berry Coulis

Ice Cream Glory choose from Strawberries & Cream or Chocolate Fudge!

Honey Comb Cheesecake served with a Caramel Sauce

Layered Pear & Ginger Custard Crumble Pot, oh so Delicious!



*Perfect for the Orangery. Touchays Orange
inspired desserts*

Lemon Posset served with a Rich Orange Shortcake Biscuit

Chocolate Orange Mousse & Chocolate Fudge Crumb served in a Terracotta Pot
decorated with a Hand Crafted Biscuit Flower £1.50pp

& if you really want to impress

Hand Cooked Biscuit Mille Feuille, Chantilly Cream, Fresh Raspberries & Blue Berries & Berry
Coulis £1.00pp

Fine Apple Tart served with Caramel Ice Cream & Cinnamon Dust £1.00pp

Millionaires Cheesecake served with Vanilla Ice cream Ball & Warm Chocolate Sauce £1.00pp

Trio of Desserts Chocolate Brownie, Mini Chocolate Éclair, Upside Down Ice Cream Cone
£2.00pp

Followed by unlimited Tea & Coffee served buffet style for one hour after your meal

For your Evening Bubbet

Honey Glazed Kentish Pork Sausage Bap

Crispy Smoked Bacon Bap

Roasted Vegetable & Hummus Bap



A DELICIOUS ORGANIC, KENTISH HOG ROAST BANQUET

Wedding Hog Roasts have become popular for a more relaxed, summer Wedding Breakfast

Minimum of 60 adult guests (Served April to October only)

Your Wedding Breakfast is served buffet style outside. Guests are called up table by table and help themselves. Presented in a Rustic Way with Hessian, Wooden Crates & Seasonal Foliage.

Served with Touchays:

Seasonal Leaf Salad (V)

Tomato Cucumber Black Olive Salad (V)

Honey Mustard Potato & Chive Salad (V)

Seasonal Coleslaw (V)

Pasta Salad

Spicy & Fruity Couscous

Roasted Vegetable & Haloumi, Avocado served with a Pomegranate & Balsamic Syrup (V)
option needs to be pre ordered

& for Dessert

Chocolate Fudge Cake & Whipped Cream

Meringues, Red Berry Fruits, Chantilly Cream & Berry Coulis

Lemon Curd Cheesecake with Berry Sauce

Followed by unlimited Tea & Coffee served buffet style for one hour after your meal

For your Evening Bubbet

Charcuterie Board & Rustic Cheese, something old, something new & something blue

Served with a Rustic Bread selection, Fruits, Celery Sticks, Chutneys & Homemade Pickles



A FESTIVE BBQ FEAST

*Ideal if you're planning a really relaxed festive
feeling, summer wedding*

Minimum of 60 adult guests (Served April to October only)

Your Wedding Breakfast is served buffet style outside. Guests are called up table by table and help themselves. Presented in a Rustic Way with Hessian, Wooden Crates & Seasonal Foliage.

BBQ Marinated Chicken Thighs

BBQ Cumberland Sausages

BBQ Minute Steak

BBQ Cajun Salmon

Roasted Vegetable & Haloumi, Avocado, Pomegranate & Balsamic Syrup (V) *to be pre ordered*

Served with Touchays

Seasonal Leaf Salad (V)

Tomato Cucumber Black Olive Salad (V)

Honey Mustard Potato & Chive Salad (V)

Seasonal Coleslaw (V)

Pasta Salad

Spicy & Fruity Couscous (V)

& bar Dessert

Meringues, Berries, Cream & Coulis

White Chocolate & Vanilla Cheesecake with Toffee Sauce

Chocolate Brownie & Cocoa Cream

Followed by unlimited Tea & Coffee served buffet style for one hour after your meal

For your Evening Bubbet

Charcuterie Board & Rustic Cheese, something old, something new & something blue

Served with a Rustic Bread Selection, Fruits, Celery Sticks & Chutneys & Pickles



A VINTAGE AFTERNOON TEA

For a very English Wedding Breakfast

Minimum of 60 adult guests

Your Wedding Breakfast is served on simple white china & cake stands, presented on a long buffet table, which is then delivered to your guests by the waiting team.

A Selection of Delicate Hand-Cut Finger Sandwiches

Free Range Egg & Cress (V)

Smoked Salmon Black Pepper, Lemon & Cream Cheese

Manuka Honey Roast Ham & Grain Mustard

Rare Roast Beef & Horseradish Cream

A Selection of Homemade Scones

Rosemary & Sea Salt Scone served with Creamy Butter (V)

Plump Sultana Scones (V)

Clotted Cream, Jam & Fresh Strawberries (V)

For Something Savoury £1.50pp

Mini Pork Pie

Mini Sausage Roll

Delicious Mini Savoury Tart

A Selection of Delicious Hand Crafted Mini Cakes

White Chocolate Choux Bun

Mini Chocolate & Raspberry Brownie

Glazed Mini Fresh Fruit Tartlet

All served with a selection of Teas & Coffees



For a perfect vintage Afternoon Tea, we can hire in vintage rockery at an additional cost of
£2.50pp

For your Evening Buffet

Your Wedding Breakfast is served buffet style outside. Guests are called up table by table and help themselves. Presented in a Rustic Way with Hessian, Wooden Crates and Seasonal Foliage.

Hog Roast

Served under a rustic style pop up tent with

Hog Roast and Crackling, Leaves, Apple Sauce, Sauces & Fluffy Baps

Chargrilled Vegetables with Halloumi, Pomegranate Seeds & Balsamic Syrup (V)



FOR THE LITTLE ONES (One to Twelve)

Little bits, perfect to keep the children happy

Please choose one main & one dessert for all your smaller guests

For their starters

Warm Dough Balls served with Garlic Butter, Cucumber & Red Pepper Sticks

For Their Mains

Margherita Pizza (V)

Creamy Ham Pasta

Pasta Bolognese

Chicken Goujons

Cumberland Pork Sausages

Sugar, Spice & all things nice

Classic Chocolate Brownie dusted in Sugar & garnished with a Strawberry

Vanilla Ice Cream Sundae topped with Toffee or Fruit Sauce & an Ice Cream Cone

Fruit Ice Lolly

Seasonal Fruit Salad

BABY FOOD (up to 1 year)

Organic baby food

If you would like to offer your little guests a mini version of your Wedding Breakfast this is priced at half the price of your Wedding Breakfast menu



EVENING FINGER BUFFET

After a beautiful day of laughter & love, a finger buffet is a real winner

Please choose six items from below & cater for 100 % of guests attending

Additional items are priced at £2 pp per item chosen

Vegetable Crudities & Dips (V)

Puff Pastry Cheese Twists (V)

Pasta Salad (V)

Mini Hot Dogs

Mini Cheese Burgers

Leek & Bacon Tartlet & Red Onion & Cheddar Tartlet (both included)

Oriental Dipping Pastry Selection

Honey & Sesame Chicken on Sticks

Shortcrust Sausage Rolls

Mini Brownies, Mini Eclairs & Mini Fruit Tarts (all included)

Filled Mini Bagels Smoked Salmon & Caper, Brie & Fig, Ham & Mustard (all included)

Meats & Cheese Charcuterie Board with Celery, Grapes & Apples

Breads & Crackers

Seasonal Cut Fruit Platter

Delicious Pork Pie



ALTERNATIVE EVENING FOOD OR ADD ON MENUS

*Shape your day your way with some amazing fun
food station ideas*

MACARON TOPIARY TREE - £2.00 pp

A delicious assortment of Macaron delicacies including; Lemon, Raspberry, Pistachio, Coffee, Vanilla and Chocolate displayed as a topiary tree, to really wow your guests!

Your guests can hand pick their favourite flavour from the tree

ICE CREAM STATION - £3.50 pp

Scoops of love, perfect for a summer wedding

A selection of Ice Cream & Homemade Lollies

Served with Oysters, Cones, Wafers, Chocolate Sticks, Sauces & Sprinkles

HOT CHOCOLATE, COOKIES & BROWNIE STATION - £4.00 pp

Winter warmers

Delicious Hot Chocolate Take Away Style with Whippy Cream served with Cookies & Brownies

MINI SCONE STATION - £5.00 pp

These delicate sumptuous treats will steal the show

Selection of Mini Scones served with Clotted Cream, Jam, Fresh Strawberries & Hot Teas

CHARCUTERIE & CHEESE STATION - £7.50 pp

The perfect food for guests to graze from

A selection of Cured Meats & Cheeses, something old, something new & something blue

Served with Breads, Crackers, Dried & Fresh Fruits, Celery Sticks & Pickles & Chutneys



PASTA POT STATION - £7.50 pp

For an Italian feel

Choose one Pasta, Penne, Fusilli, Spaghetti & Tagliatelle

Served with Carbonara, Bolognese, Tomato & Basil Sauce

Topped with Parmesan Shavings & Rocket Leaves

PIE & MASH STATION - £7.50 pp

For the Londoner in you

Vegetarian, Chicken & Beef Pies served with Creamy Mash & a Rich Gravy

NACHO STATION - £7.50 pp

Fancy a chic nacho bar

Boxes of Nachos served with Chilli Beef

Salsa, Guacamole, Sour Cream, Grated Cheddar & Jalapenos

BUILD YOUR OWN GOURMET BURGET STATION - £9.00 pp

*Your guests can have some fun putting together
their ultimate burger*

Cajun Chicken Breast, Gourmet Beef Burger, Haloumi & Mushroom

Sliced Tomato, Slice Onions, Gherkins, leaf, Coleslaw

Sweet Chilli Sauce, Mayonnaise, Tomato Sauce, Mustard & Gourmet Rolls

MEXICAN WRAP MARKET STATION - £9.00 pp

We bring you a little taste of Mexico to Kent



Chicken, Chilli Beef & Vegetable Fajita Mix

Served with Wraps, Guacamole, Salsa, Sour Cream & Nachos

CURRY POT STATION - £10.00 pp

For something spicy

Vegetable Chick Pea Curry, Chicken Tikka Masala & Lamb Madras

Rice, Raita, Poppadum's & Naan Bread

HOG ROAST STATION £11.50pp

Following your traditional three-course meal why not go for a hog roast, your guests will love it

Served with Thyme & Sage Sausage Meat Stuffing, Coleslaw, Leaves, Sauces & Fluffy Baps

MINI DESSERT STATION - £12.50 pp

Love Desserts? Why not offer a selection of Beautifully Presented Mini Desserts

Mini Chocolate Mousse Pots

Mini Morello Cherry Cheesecake

Strawberries & Cream

Mini Chocolate Eclairs

Apple & Ginger Custard Crumble Pots

Chocolate Brownies



ADDITIONAL INFORMATION FROM TOUCHAYS

DIETARY REQUIREMENTS

We are well versed in requests for special food allergies and dietary requirements. In light of this we have designed a full menu to choose from for your guests with a dietary or allergy requirement. One menu would need to be chosen for all guests with a dietary requirement.

Just ask, and we'd be happy to help.

V denotes suitable for Vegetarians.

Do let us know if guests require information on ingredients used in our dishes

WEDDING CAKE

We are happy to cut up your wedding cake, as long as we are given clear instructions. You will need to supply a suitable platter to display your cake, along with suitable packaging for guests to take the cake away the cake - a waxy bag is great. You will need to sign Touchays disclaimer for the cutting of your wedding cake.

SUPPLIERS MEALS

Supplier's meals do not include canapés and are just one course @ £19.50pp

FINAL NUMBERS

Final numbers must be provided no later than 30 days before your event. We will try to accommodate any last minute additions or changes, however if there are costs incurred they will be passed on to you and if guests drop out after 30 days prior to your wedding we will not refund any changes. If you are opting for a 3 course menu and sadly one of your guests is unable to attend but you are able to fill their place then your new guest needs to have the menu that has been pre chosen unless they have a specific dietary request.

FOOD TASTINGS

We offer group food tasting events for all couples, this is a fixed menu to give you confidence in our food and time to talk to Touchays. We are sorry but we do not offer food tastings for Afternoon Tea, Hog Roasts, BBQ, Children's Meals or any Evening Upgrades.

FOOD SAFETY

So that we comply with the Food Safety Act:

- With the exception of a celebration cake, chocolate fountains or sweetie 'table' and unless agreed in advance, guests are not permitted to bring their own food onto the premises for consumption
 - Food can only stay out e.g. a buffet for no more than 2 hours
 - Food left over from any event cannot be removed from the venue



CANAPE PRICING:

3 Canapes £5.50pp, 5 Canapes £7.50pp or 7 Canapes £9.50pp

TRADITIONAL THREE-COURSE MENU PRICING:

	2018		2019		2020	
	Day	Evening	Day	Evening	Day	Evening
Additional Adults	£45.60	£4.80	£46.80	£4.80	£48.00	£4.80
Additional Children above 12	£45.60	£4.80	£46.80	£4.80	£48.00	£4.80

ORGANIC HOG ROAST PRICING: (MINIMUM OF 60 ADULT GUESTS)

	2018		2019		2020	
	Day	Evening	Day	Evening	Day	Evening
Additional Adults	£45.60	£7.80	£46.80	£7.80	£48.00	£7.80
Additional Children above 12	£45.60	£7.80	£46.80	£7.80	£48.00	£7.80

FESTIVE BBQ FEAST PRICING: (MINIMUM OF 60 ADULT GUESTS)

	2018		2019		2020	
	Day	Evening	Day	Evening	Day	Evening
Additional Adults	£45.60	£7.80	£46.80	£7.80	£48.00	£7.80
Additional Children above 12	£45.60	£7.80	£46.80	£7.80	£48.00	£7.80

VINTAGE AFTERNOON TEA MENU PRICING:

	2018		2019		2020	
	Day	Evening	Day	Evening	Day	Evening
Additional Adults	£45.60	£11.50	£46.80	£11.50	£48.00	£12.00
Additional Children above 12	£45.60	£11.50	£46.80	£11.50	£48.00	£12.00

CHILDREN' UNDER 12 PRICING

	2018		2019		2020	
	Day	Evening	Day	Evening	Day	Evening
Additional Children between 1 – 12	£16.80	£4.80	£16.80	£4.80	£16.80	£4.80
Babies 0 - 1	£6.60	£0	£6.60	£0	£6.60	£0

All prices include VAT at the current rate of 20%

Please note that these are the food prices only to be paid directly to the caterers.
If you do add guests there will be an additional charge per guest payable to Hayne House.