

INSPIRED BY HERITAGE

WEDDING & EVENT PACKAGES



Catering & Events



FOOD FOR THOUGHT

CONGRATULATIONS ON YOUR FORTHCOMING WEDDING WE
WOULD LOVE TO BE PART OF YOUR BIG DAY

Making your day truly unique

PRICING



	2023	2024
2 Course	£61	£64
2 course plus canapes	£66	£70
3 course	£66	£70
3 course plus canapes	£71	£75



- Includes 4 canapes per person
- Extra canapes charged at £1.60 per canape
- Includes crockery, cutlery, napkins & staff, table, arrival & toast glassware
- Additional kitchen equipment may be required,
- Prices are subject to a site visit

CONTENTS

ABOUT US	5
CANAPES	6
STARTERS	7-8
FIREPIT MENU	9-10
FEAST MENUS	11
DESSERTS	12
EVENING FOOD	13-14
OX BURGER	15-16
TASTINGS	17
CONTACT	18



ABOUT US

Allium Catering & Events specialise wedding & event catering.

Inspired by the flavours of the Middle East, Asia & the Mediterranean our focus is taking great produce to create dishes packed with big flavours

Food and drink is our passion and all menus are designed to showcase great ingredients.

Our individual approach ensures imaginative menus, faultless service and a special day to remember, from start to finish we work to create your vision.



FISH

Seared tuna, mango, mirin, coriander, sesame

Thai fish cake, chilli, soy, ginger dressing

Salmon tartar, wasabi, avocado, blini

Salt cod croquette, chorizo & red pepper jam

Tumeric fried hake, skinny fries, katsu curry sauce

Salmon ceviche, corn taco, guacamole, red chilli,
lime, coriander

Smoked mackerel & horseradish pate,
dill, beetroot pancake

Crab, lemon grass & ginger croquette, seaweed mayo

MEAT

Lamb scotch egg, mint & cucumber yogurt

Nduja & goats cheese fritter, chilli, honey

Treacle cured beef, chimmichurri

Pork belly, burnt apple, pickled apple, sesame

Duck croquette, chilli & ginger jam

Beef carpaccio, beetroot shortbread, horseradish
creme fraiche

Crispy lamb fritter, avocado & mint puree

VEGETABLE

06

Falafel, beetroot & coriander slaw, sesame brioche

Crispy puri, coriander, ,garam masala, chickpeas,
tomato, tamarind yogurt

Butternut kibbeh, tarator sauce

Celeriac pakora, beetroot chutney

Sesame fried Tohu, coconut sambal, red onion pickle

Whipped goats cheese, smoked chilli & red onion jam,
black pepper shortbread

Gazpacho Andalusia

Mushroom & roquefort tumbleweeds

STARTERS

07

CURED SALMON

lime cured salmon, crispy taco, avocado puree, coriander, red chilli

BURRATTA

burratta, heritage tomatoes, basil oil, pumpkin seed tuille

GOATS CHEESE

whipped goats cheese, romesco, basil, marinated courgettes, parmesan crisp

SLOW COOKED LAMB

spiced lamb shoulder, kataifi pastry, chickpeas, coriander, carrot, sumac

FALAFEL ROLL

spiced chickpeas, sweet potato, kataifi pastry, red pepper hummus, pomegranate

MERGUEZ CROQUETTE

artichoke & roasted garlic hummus, preserved lemon, dukkah

SEARED SCALLOPS (£5 supplement)

celeriac puree, curry oil, pickle apple, micro salad

(individually plated)



MEZZE

08

MUHAMMARA

red pepper, mollasses, cumin, chilli,

HUMMUS

chickpeas, sumac, roasted garlic

BABA GANOUSH

aubergine, tahini, parsley, lemon

TZATZIKI

yogurt, cucumber, mint

COURGETTE FRITTERS

harissa yogurt, cumin, preserved lemon, parsley

BURRATA

heritage tomatoes, kale & pumpkin seed pesto

LAMB MEATBALLS

chermoula, roasted aubergine, tzatziki, pickled red onions

FLAT BREAD

whipped feta, roasted garlic, peas, broad beans, sumac (summer)
(sharing style pick 4)

FIREPIT MAINS

(sharing style pick 3)

WHOLE BREAM

fennel, lemon, dill, olive oil

12 HOUR PORK SHOULDER

fennel seeds, garlic, thyme,

SUSSEX MACKEREL

chermoula, lemon, garlic

SUSSEX RUMP OF BEEF

sea salt, chimmi churri

CHICKEN SOUVLAKI

oregano, lemon, thyme, olive oil

BBQ SALMON

mollasses, dill, lemon, sea salt

LAMB KEBAB

cumin, cinnamon, roasted garlic, harrissa yogurt

THAI BEEF SKEWERS

peanuts, lime, fish sauce, mirin, ginger

SPATCHCOCK CHICKEN

yogurt, mint, spices, olive oil

SUSSEX LAMB LEG

salsa verde

SMOKED AUBERGINE

sour cream, ezme, crispy onions, dill oil

SALT BAKED CELERIAC

hazelnuts, gremolata oil, horseradish

KOREAN CHICKEN THIGHS

lime, lemongrass, chilli, honey, sesame

MISO CABBAGE

peanuts, coriander, pickled red onions, tahini

BAHARAT LAMB CHOPS

muhammara, crumble feta

PORK RIBEYE

maple glaze, pineapple chutney

STICKY PORK RIBS

smoked chipotle bbq sauce

WHOLE SEABASS

chilli, lemon grass, sesame,

£ supplement based on market price

SIDES

(sharing style pick 3)

ISRAELI COUSCOUS

quinoa, cucumber, lemon, pomegranate, tomatoes, mint, dill

BBQ SLAW

red cabbage, carrot, celeriac, parsley, chipotle bbq sauce

WATERCRESS SALAD

toasted hazlnuts, fennel, avocado, red onion, hazelnut oil

ORZO

rocket pesto, charred courgettes, tomatoes, toasted pinenuts

CHARRED BROCCOLI

sweet potato, watercress, white beans, mojo sauce

ROASTED VEGETABLES

bulgar wheat, olives, coriander, tumeric, cumin, capers

GRILLED CORN

chilli, lime, miso, corinader

GREEK SALAD

cucumber, olives, tomatoes, oregano, feta, red onion, yogurt dressing

BABY POTATOES

capers, mustard mayo, parsley, mint, roasted garlic

ROASTED BEETS

dill, toasted hazelnuts, lentils, goats cheese

GREENS BEANS

garlic & basil hummus, roasted yellow peppers, pesto

HERITAGE TOMATOES

sumac, olive oil, dukkah, basil

FEAST PLATES

OMANI LAMB

slow cooked shoulder, saffron, cumin, cinnamon

SUSSEX MACKEREL

harrissa, preserved lemon, dill

WHOLE CAULIFLOWER

spices, pine nuts, pomegranate, yogurt

SIRLOIN

roasted garlic, harissa butter

BEIRUT CHICKEN

whole wood roasted chicken, yogurt, spices, mint

BURNT AUBERGINE

tahini, & carrot puree, pomegranate, dukkah

LAMB BELLY

cumin, sumac, lemon, parsley, garlic

CHARRED CELERIAC

coconut sambal, pistachio, miso, pickled celeriac

WHOLE BREAM

sumac, preserved lemon, capers, dill

MIXED GRILL

lamb kofte, chicken souvlaki, lamb belly, merguez

MAIN COURSE Choose 2, all served with mammoosh flat breads, persian rice, tomato cucumber bulgar mint salad, zhoug, mint yogurt,

DESSERTS

BAKED CUSTARD TART,
spiced apple & cinnamon compote

WHITE CHOCOLATE PANNACOTTA
orange blossom, pistachios, raspberries

DARK CHOCOLATE BROWNIES
tahini,, hazelnut brittle, coffee creme patissiere

MERINGUE
macerated berries, pomegranate, rose, chantilly cream

VANILLA CHEESECAKE
rum roasted pineapple, chilli, tamarind syrup, ginger
crumb

WHITE CHOCOLATE BLONDIE
honeycomb, vanilla cream, raspberries

PASSION FRUIT MOUSSE
marinated strawberries, edlerflower, mint

CHOCOLATE DELICE
passion fruit cream, mango, pistachios

TREACLE TART
creme fraiche, molasses, sesame tuille

SUMMER PUDDING
sumac, berries, clotted cream

KAHLUA CREME CARAMEL
coffee bean syrup, vanilla wafer

CHOCOLATE TART
dark chocolate ganache, dulce de leche, mint choc chip
ice cream

Served either plated, sharing style or as a dessert station

EVENING FOOD

13

GRILLED CHEESE SANDWICH £6

raclette, caramelised onion, cheddar

BAHN MI £7.5

grilled pork loin, coriander mayo, shredded vegetables, chilli, ginger, baguette

MAC N CHEESE £6

parmesan, bacon bits, truffle

LEBANESE FRIED CHICKEN £7

spices, buttermilk, red cabbage & chilli slaw, garlic yogurt

DIRTY DOGS £8

merguez, American mustard, chipotle bbq, crispy onions, garlic mayo, chopped, onions, tomatoes

CLUB SANDWICH £7

chicken, bacon, chive mayo, lettuce, tomato, sourdough

BACON & SAUSAGE BAPS £4.5

hp sauce, heinz ketchup

PULLED PORK £7

brioche bun, red cabbage slaw, chipotle bbq sauce,

MEZZE TABLE £9

baba ganoush, roasted garlic humus, muhammara, flatbreads, olives, burrata, tomato salad, labneh, cured meats,

CHEESE TABLE £8

5 British cheeses, crackers, fruit, chutney, bread

MACKEREL SANDWICH £8

Sussex mackerel, horseradish mayo, beetroot slaw

CRAB ROLL £9

fresh crab meat, chive & lemon mayo, skinny fries, rocket

BAO BUNS £7.5

pork belly or fried tofu, pickled vegetables, chilli, , peanuts, gochujang glazes, spring onions

PIDE & LAMACHUN

Turkish wood fired pizzas £9

served with chilli sauce and roasted garlic & mint yogurt

LAMACHUN

ground lamb, spices, feta, mint, cucumber, pine nuts

PIDE

spinach, golden cross, cheddar, caramelised onions, free range egg

lamb belly, grilled courgettes, wood roasted peppers, marjoram, aged ricotta

capers, caramelised onions, Aleppo chilli, cavalo nero, smoked mozzarella, walnuts

charred aubergine, tomatoes, pomegranate, mint, feta

OX BURGER

Dirty burgers. Loaded fries



DIRTY BURGERS

DIJON CLAUDE VAN DAMME £8

beef patty, caramelised onions, raclette, dijon & truffle mayo

DIRTY JOHN £9

beef patty, hash brown, braised beef, cheese, chipotle bbq sauce, lettuce, ox sauce

THE O.G OX £8

beef patty, american mustard, ocheese x sauce, lettuce, dill pickle

CLUCK NORRIS £8

fried chicken, lettuce, hash brown, dirty slaw, ox sauce, cheese, dill pickle

THE BACON ONE £8

beef patty, bacon, dill pickle, cheese, crispy onions, americana mustard, ox sauce, lettuce

LUCKY OX £8

vegan patty, vegan cheese, lettuce, pickles, ox sauce, american mustard, crispy onions

LOADED FRIES

SEASONED FRIES £3.5

fries, rosemary salt

MISO HUNGRY £5

fries, miso mayo, chillies, spring onions, coriander, peanuts, sesame

CHEESE FRIES £5

fries, cheese sauce, parmesan, paprika

CHILLI CHEESE FRIES £6.5

beef chilli, cheese sauce, red chillies, parmesan

BULLYS SPECIAL FRIES £7

fries, braised beef, cheese sauce, spring onions, chipotle bbq sauce

POUTINE £6

fries, cheese curds, pickled red onions, crispy onions, gravy



MENU TASTINGS

ONCE YOU'VE CHOSEN A MENU, THE FUN BIT STARTS. YOU'LL BE INVITED TO OUR TASTING ROOM TO SAMPLE A SELECTION OF DISHES AND ENJOY A GLASS OR TWO.

THIS IS A CHANCE TO GO THROUGH YOUR BIG DAY IN MORE DETAIL WITH YOUR EVENT MANAGER

CONTACT US

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all prices are based on full wedding packages

