



FOOD MENU

2023-2024





Contents

3-5	<i>CANAPÈS</i>
	<i>WEDDING BREAKFAST</i>
7-13	BBQ
	Vegetarian/Meat/Fish
	Salads
	Sides
14-17	A LA CARTE
	Starters
	Mains
18-19	<i>DESSERTS</i>
20-23	<i>EVENING FOOD</i>
	Loaded Fries
	Pizzas
24	Our prices
25-26	How to book/contact



Canapēs



CANAPÉS

Choose 3 or 5 of the following options.

Vegetarian	Gluten Free	Dairy Free	Vegan
Roquefort stuffed mushroom, herb crust	✓		
Goats cheese & roasted grape crostini	✓		
Pea, feta & spinach arancini, aioli	✓	✓	✓
Caprese skewer, pistachio pesto	✓	✓	✓
Beetroot & goats cheese croquette	✓		
Heritage tomato bruschetta, basil, balsamic	✓	✓	✓
Mediterranean vegetable tartlet, herb oil			
Breaded halloumi, chipotle dip			

Meat/Fish	Gluten Free	Dairy Free	Vegan
Chorizo & caramelised onion tartlet			
Smoked mackerel paté crisp bread	✓		
Citrus tiger prawn skewer	✓	✓	
Smoked salmon blini, herb creme fraîche	✓	✓	
Prosciutto & fig bruschetta, pomegranate balsamic	✓	✓	
Mini spiced lamb kofta, tzatziki		✓	
Chorizo & spinach arancini, aioli	✓	✓	
Pork belly croquette, beetroot, apple	✓	✓	
Smoked duck, cranberry & orange crostini	✓	✓	
Crispy coconut prawn, mango, lime	✓	✓	
Salmon & chive fishcake, lemon aioli	✓	✓	
Thai chicken skewer, peanut sauce	✓	✓	



The Wedding
Breakfast

BBQ



FROM THE GRILL

Choose 3 or 4 of the following options (vegetarian, meat, and fish).

VEGETARIAN	CAN BE GLUTEN FREE	CAN BE DAIRY FREE	CAN BE VEGAN
Halloumi & mediterranean vegetable skewer	✓	✓	✓
Romesco grilled cauliflower steak	✓	✓	✓
Sweet potato & courgette burger	✓	✓	✓
Teriyaki grilled aubergine	✓	✓	✓

(Meat and fish options on the next page).

MEAT/FISH	CAN BE GLUTEN FREE	CAN BE DAIRY FREE
Harissa & lemon chicken thigh	✓	✓
Spiced lamb kofta		✓
Pork & thyme sausage		✓
Garlic & rosemary lamb rump, basil pesto (£)	✓	✓
Maple & mustard glazed pork chop	✓	✓
Jerk chicken & pineapple skewer	✓	✓
Rosemary & garlic 6oz beef burger		✓
Citrus king prawn skewer (£)	✓	✓
Chilli & lime marinaded cod	✓	✓
Grilled rump steak kebab, pistachio pesto	✓	✓

**(£) – £2 supplement per head*

A top-down view of a dining table with a rustic wooden surface. In the center, a light blue ceramic bowl filled with a fresh green salad sits on a round, woven straw placemat. The salad consists of arugula, baby spinach, small red berries, and white cheese slices. A stack of thin, sliced apples is placed on the left side of the bowl. To the right of the bowl, a silver fork and a butter knife with a yellow handle are laid out. A tall, faceted crystal glass is partially filled with water. A light pink linen napkin is folded on the left side of the table. The word "SALADS" is overlaid in white, bold, sans-serif capital letters across the center of the salad bowl.

SALADS

SALADS

Choose 3 or 4 of the following options (salads and sides).

SALADS	CAN BE GLUTEN FREE	CAN BE VEGAN
Moroccan - saffron couscous, spinach, red onion, pomegranate, flaked almonds, minted yoghurt dressing	✓	✓
Turmeric Cauliflower - lentils, sultanas, spinach, lemon tahini dressing	✓	✓
Charred Aubergine - pomegranate, tenderstem, fresh herbs, toasted seeds, orange sesame dressing	✓	✓
Big Green - romaine lettuce, avocado, asparagus, edamame, parmesan, garlic croutons, herb dressing	✓	✓
Baby Beets - apple, goats cheese, candied walnuts, peppery local leaves	✓	✓
Summer Squash - roasted squash, edamame, feta, avocado, toasted almonds, orange tahini dressing.	✓	✓

SIDES



SIDES

SIDES	CAN BE GLUTEN FREE	CAN BE VEGAN
Garlic flatbreads, tzatiki	✓	✓
Red cabbage slaw, fresh herbs	✓	✓
Roasted jersey royals, herb butter	✓	✓
Patatas bravas, garlic aioli	✓	✓
Charred cobs, parmesan, chipotle	✓	✓
Chargrilled halloumi, chilli jam	✓	

The image shows three plates of food on a wooden table. The top plate features a pink beetroot terrine, green edamame, diced sweet potatoes, sliced cucumbers, and a piece of pan-fried halloumi cheese, with a small white pitcher of green sauce. The bottom-left plate has a roasted chicken thigh, potatoes, mushrooms, and a garnish of microgreens and purple flowers. The bottom-right plate contains a vegetable medley with carrots, broccoli, mushrooms, and potatoes, topped with a purple flower and a garnish of thin, golden-brown strips. The text 'A LA CARTE' is centered over the middle of the image in a white, sans-serif font.

A LA CARTE

STARTERS

Choose one from the following options.

STARTERS	CAN BE GLUTEN FREE	CAN BE DAIRY FREE	CAN BE VEGAN
Pan seared scallops, celeriac purée, salsa verde, samphire (£)	✓	✓	
Garlic chilli prawn & chorizo hotpot, smoky tomato, charred sourdough	✓	✓	
Warm roasted baby beetroot, apple, goats cheese & kale salad, walnut dressing	✓	✓	✓
Nutbourne marinated tomatoes, shaved shallot, burrata, micro basil	✓		
Selsey potted crab, garlic & chive butter, sourdough croutes	✓	✓	
Wild mushroom arancini, thyme aioli, pea shoot salad, pine nuts	✓		
Charred peaches, feta, rocket, pistachio dressing, balsamic	✓	✓	✓
Beetroot & gin cured salmon, celeriac remoulade, beet purée, pickled radish	✓	✓	

**(£)-£2 supplement per head*

MAINS



MAINS

Choose one from the following options.

MAINS	CAN BE GLUTEN FREE	CAN BE DAIRY FREE	CAN BE VEGAN
Fennel crusted cod loin, butternut purée, crushed new potatoes, samphire	✓	✓	
Chorizo, mussel & prawn bouillabaisse, lemon olive oil toast, saffron aioli	✓	✓	
Thyme confit duck leg, dauphinoise potatoes, braised red cabbage, redcurrant jus	✓		
Red wine braised beef cheeks, charred shallots, creamed potato, tenderstem	✓	✓	
Ginger, chilli & lime sea bass en papillote, crushed jersey potatoes, seasonal greens	✓	✓	
Pan fried herb gnocchi, heritage carrots, tenderstem, cashew cheese sauce	✓	✓	✓
Summer squash risotto, pea, courgette, saffron, lemon, roast garlic, grana padano	✓	✓	✓
Charred fennel and asparagus courgetti, whole-wheat pappardelle, fresh herbs, toasted pine nuts		✓	✓
Herb crusted cauliflower steak, romesco sauce, roasted jersey potatoes, vine tomatoes, toasted almonds, herb oil	✓	✓	✓

DESSERTS



DESSERTS

Choose one from the following options.

DESSERTS	CAN BE GLUTEN FREE	CAN BE DAIRY FREE	CAN BE VEGAN
Banoffee eton mess, gingernut crumb, toasted nuts	✓	✓	
Dark chocolate sea salt ganache tart candied walnuts, vanilla mascarpone	✓	✓	✓
Passion fruit and lemon posset, vanilla shortbread	✓		
Belgian triple chocolate brownie, vanilla bean ice cream		✓	✓
Tart au citron, fresh berries			
Summer berry pavlova	✓	✓	
White chocolate mousse, pistachio biscuit	✓		
Madagascan vanilla cheesecake, berry compote	✓		

A rustic dining table set for an evening meal. In the foreground, a large, round, baked cheese pie with a golden crust and melted cheese, garnished with fresh herbs, sits on a white plate atop a woven basket. To its left, a smaller woven basket holds several pieces of flatbread, a small orange bowl of dip, and a small white bowl of red sauce. A tall, thin green candle in a silver candlestick stands to the left of the bread basket. A green glass bottle and a tall, faceted crystal wine glass are also visible. The table is made of dark wood and is set with silverware and a pink napkin. The text "Evening Food" is overlaid in the center in a white serif font.

Evening
Food

EVENING FOOD

Choose 1-2 of the Loaded Fries options and up to 4 Pizzas.

LOADED FRIES	CAN BE GLUTEN FREE	CAN BE DAIRY FREE	CAN BE VEGAN
Mexican - cheddar, cajun spiced frijoles, tomato salsa, avocado sour cream, jalapeños, coriander	✓		✓
Garlic - cheddar, garlic aioli, parmesan, crispy onion, fresh parsley	✓	✓	✓
Piggy - cheddar, bbq pulled pork, baconaise, crispy onion, fresh parsley	✓		
Greek - cheddar, feta, tzatziki, tomato salsa, black olives	✓		

PIZZAS



PIZZA	CAN BE GLUTEN FREE	CAN BE DAIRY FREE	CAN BE VEGAN
Garlic - garlic butter, parsley, parmesan, garlic oil	✓	✓	
Margherita - San Marzano tomato, fresh mozzarella, parmesan, olive oil, fresh basil	✓	✓	
Pepperoni - San Marzano tomato, fresh mozzarella, parmesan, garlic oil	✓	✓	
Napolitana - San Marzano tomato, fresh mozzarella, anchovies, capers black olives, parmesan, olive oil	✓	✓	
Calabria - San Marzano tomato, fresh mozzarella, chorizo, nduja, parmesan, chilli oil	✓	✓	
Sorrento - San Marzano tomato, fresh mozzarella, roasted asparagus, prosciutto, black olives, garlic oil	✓	✓	
Milano - San Marzano tomato, fresh mozzarella, salami, sunblush tomato, red onion, rocket, parmesan, garlic oil	✓	✓	
Bianca - Garlic mozzarella base, serrano ham, red onion, rosemary, parmesan, herb oil	✓	✓	
Veggie - San Marzano tomato, fresh mozzarella, spinach, portobello mushroom, sunblush tomato, red onion, parmesan, herb oil	✓	✓	✓
Pomodoro - San Marzano tomato, fresh mozzarella, heritage tomatoes, feta, pine nuts, herb oil	✓	✓	✓
Truffle - garlic mozzarella base, portobello mushroom, parmesan, truffle oil, rocket	✓	✓	✓
Zucca - San Marzano tomato, fresh mozzarella, squash, spinach, caramelised onion, parmesan, olive oil	✓	✓	✓
Capra - San Marzano tomato, fresh mozzarella, goats cheese, caramelised onion, rocket, garlic oil	✓	✓	

PRICES



Canapés

3 canapés - £6.00 per head
5 canapés - £10.00 per head

Wedding Breakfast

BBQ

£30.00 per head - 3 options from the grill, 3 salads/sides
£35.00 per head - 4 options from the grill, 4 salads/sides

A LA CARTE

£65.00 per head - 3 courses

DESSERTS

£8.00 per head

Evening Food

PIZZAS

£13.00 per head - 1 12" pizza
£10.00 per head - 1 10" pizza

LOADED FRIES

£8.00 per head

HOW TO BOOK



_01 KICK-OFF CALL

This is where we get to know each other and discuss the event fundamentals. We will cover all aspects of the event, including the occasion, location, guest numbers, budgets, style of event and aesthetic, and whether it's formal or informal.

_02 QUOTE

Once we know more about your event, we'll draw up a personalised quote presenting you with dining options to suit the evening. We aim for a quote turnaround of 48 hours.

_03 DEPOSIT TO SECURE THE BOOKING

To secure your booking, we require a non-refundable deposit of 20%, payable by BACS.

_04 MENU CONSULTATION

Once we have the deposit, the real excitement begins. During our call, we will discuss everything to do with the menu: what ingredients are in season, what new dishes we've been creating, any allergies and preferences you or your guests have.

_05 SITE VISIT

Some locations are more off grid than others, so we'll notify you if a site visit is required for your event.

_06 FINAL PAYMENT

Two weeks prior to the event, we will finalise guest numbers and adjust the balance payment accordingly.

_07 ON THE DAY!

On the day of the event, all you have to do is enjoy yourself, while we take care of the rest.



Contact us

07745 018 523

hello@stoneandskillet.co.uk

Our social channels

[@stone_skillet](https://www.instagram.com/stone_skillet)

www.stoneandskillet.co.uk