



Plenty of Thyme



BESPOKE CATERING & EVENTS

Plenty of Thyme was established in 2016 by Dave Double. Dave is chef trained and has worked in a variety of establishments since 2000 ranging from fine dining restaurants, gastro pubs through to large scale sporting & music venues.

As a company we have grown from strength to strength each year winning both the Essex Wedding Awards Best Independent Caterer for 2020-2023 and Regional Winner for Best Caterer at The Wedding Business Awards for 2020.

We are strong believers in using local & British produce, we have strong working relationships with our Vegetable, Meat & Fish suppliers who are all locally based. Along with using only British produce where possible we also have an allotment where we grow a variety of produce which is used within our menus. We pride ourselves not only on our food but the professional service we provide.

Along with the menus below we can also create full bespoke menus should you wish for something not on the menus

All our packages come with a complimentary tasting, on the day events manager, waiting staff, chefs, crockery & cutlery



CANAPES

MEAT

Rare roasted beef, horseradish mousse, rosemary crostini

Pan fried duck, plum & carrot

Steak Chip & hollandaise

Confit belly of pork, apple puree & crackling

Duck liver parfait, toasted brioche & basil

Mini beef slider, cheddar, gherkin & mustard

Essex honey & whole grain mustard chipolata sausage

FISH

Oak smoked salmon blini, crème fraiche, dill & caviar

Tempura battered king prawn, sweet chilli dip

Seared tuna, mango & chilli salsa

Beetroot & gin cured gravlax, blini, crème fresh & dill

Prawn & crayfish cocktail, lemon, dill & tomato

King prawn & Chorizo skewer

VEGETARIAN

Poached peach, mozzarella & pesto

Pickled beetroot, whipped goats cheese & basil crostini

Caramelised red onion & goats cheese crostini

Smoked mozzarella arancini, sour plum gel

Vegetable samosa, sweet chilli sauce



SHARING MENU

SHARRING STARTER BOARDS

MEDITERRANEAN - Selection of cured meats, Buffalo Mozzarella, Olives, Sun dried Tomatoes, Olive Oil & Balsamic, Rocket, Rosemary & Sea Salt Focaccia.

AMERICAN - Popcorn Chicken Bites, Smokey BBQ Sauce, Sticky Glazed Pork Ribs, Tempura Battered Prawns, Chargrilled Corn on the Cob, Coleslaw & Rocket.

BRITISH - Duck Liver Parfait, Hot Smoked Salmon, Pork Scratchings, Prawn & Crayfish Cocktail, Red Onion Marmalade & Fresh Breads.

PICNIC - Pork & Apple Sausage Roll Bites, Scotch Egg Bites, Honey Roast Ham, British Cheeses, Chutneys, Pickles & Breads.

ASIAN - Crispy Duck Spring Rolls, Sweet Potato & Coriander Bhaji, Coconut & Chilli Chicken Wings, Spinach Falafel, Roti, Dips to include Mint Yoghurt, Mango Chutney & Hoi Sin Sauce.



SHARING STYLE MAINS

British – herb, mustard & sea salted rump of beef (served pink) and pan fired chicken supreme (both served by staff to tables)

Bowls of the following – duck fat roasted potatoes, braised red cabbage, honey roasted parsnips, thyme roasted carrots, cauliflower cheese & roast gravy. Horseradish & cranberry sauce

Mediterranean – lemon & thyme marinated chicken breast and citrus marinated salmon fillet (both served by staff to tables)

Bowls of the following – herb roasted Parmentier potatoes – roasted Mediterranean vegetables with pesto – heritage tomato, mozzarella, red onion & basil salad – char grilled flatbreads – beetroot hummus, aioli & tzatziki

Italian – ragu of beef (braised shin of beef, pappardelle & parmesan) – classic carbonara (sauté field mushrooms & braised ham hock linguini in a creamy white wine & shallot sauce)

Bowls of the following to tables – roast garlic & sea salt focaccia – rocket & parmesan salad – plum tomato, mozzarella & basil salad – classic Caesar salad



DESSERT TABLE

Choose 3 of the following

- Vanilla panna cotta with berries*
- Lemon & elderflower infused posset*
- Chocolate chip brownie with Chantilly & raspberries*
- Glazed lemon tart with candied lemon*
- Raspberry pavlova*
- Lemon meringue pie*
- Rich chocolate & raspberry tart with Chantilly*

EVENING FOOD

- Gourmet scotch eggs*
all served with piccalilli & sour dough (choose 2 options)
- Classic pork*
- Pork & chorizo*
- Pork & black pudding*
- Pork, shallot & thyme*
- Spinach & Quorn*

PRICES

3 COURSES

- 60 guests @ £5540.00 plus VAT*
- Additional guests @ £59.00 per person, plus VAT*
- Additional evening guests @ £8.75 per person, plus VAT*
- 4 canapes per person*
- Starter, Main & Dessert + Evening Food*

2 COURSES

- 60 guests @ £3150 plus VAT*
- Additional Guests @ £52.50 per person plus VAT*
- Additional evening guests @ £8.75 per person, plus VAT*
- 4 canapes per person*
- Starter & Main OR Main & Dessert + Evening Food*