



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



BBQ MENU

MEAT

- *Handmade British Beef burger, mature cheddar, caramelised onions & soft roll*
- *Fifteen-hour slow smoked BBQ pulled Pork shoulder, red onion marmalade & soft roll*
- *Traditional Cumberland Sausage, caramelised onions & soft roll*
- *Chicken breast marinated in lemon & thyme*
- *Tandoori marinated Chicken breast Sweet chilli Chicken thigh*
- *Coconut, lime & chilli Chicken skewer*
- *Lime & chilli glazed Pork belly slice*
- *Chinese marinated pork steak*
- *Minted Lamb kofta*
- *Essex Lamb, sweet pepper, oregano & garlic kebab (£1 surcharge)*
- *Garlic & rosemary marinated Lamb steak (£1.50 surcharge)*
- *Garlic & herb rubbed sirloin minute Steak (£1.50 surcharge)*
- *Whole smoked & shredded leg of Lamb (£1.50 surcharge)*

VEGITARIAN & VEGAN

- *Chinese 5 spice chickpea burger with spinach & coriander, soft roll*
- *(Vegetarian)*
- *Mediterranean vegetable skewer with garlic & oregano (Vegan)*
- *Roasted black bean burger, salsa, soft roll (Vegan)*
- *Marinated tempeh & pineapple Kebab (Vegan) (£1.00 surcharge)*
- *Char grilled Halloumi, heritage tomato & field mushroom stack (Vegetarian) (£1 surcharge)*

FISH

- *Citrus marinated Salmon fillet Dill & lemon*
- *Marinated Cod Lemon & dill*
- *Marinated king Prawn kebab (£1.50 surcharge)*
- *Salmon, king Prawn & Cod kebab (£2 surcharge)*



SALADS & SIDES

- *Cavolo Nero and bulgur wheat*
- *Cous cous with feta, mint and pomegranate*
- *Roasted carrots, rose harissa and hazelnuts*
- *Fennel with orange, pomegranate, and feta*
- *Italian baby mixed leaf*
- *Potato salad with soft herbs, citrus & olive oil*
- *Classic Greek salad*
- *Classic coleslaw Asian slaw – red & white cabbage, carrot, chilli, spring onions & lime yoghurt*
- *Classic Caesar salad*
- *Roasted squash, baby spinach, fennel, toasted seeds & sweet chilli*
- *Plum & cherry tomatoes, mozzarella, red onion & baby basil*
- *Roasted Mediterranean Vegetables, basil oil (Vegan)*
- *Rocket & parmesan salad with balsamic*
- *Roasted Corn on The Cob*
- *Garlic & rosemary roasted new potatoes*
- *Roasted beetroot with yoghurt lemon and dill*
- *Butternut squash with sweetcorn salsa, feta and pumpkin seeds*
- *French beans and lime*
- *Cauliflower, pomegranate and pistachio salad*
- *Shredded cucumber and lambs lettuce*
- *Tomatoes, sumac onions and pine nuts*



PRICES

Along with full day catering packages we also offer Twilight Packages, Skip the formalities of a traditional sit down meal. Have a late afternoon ceremony and a more relaxed menu served as a station or served to tables.

Included in costs - Waiting Staff, Chef Costs, Crockery & Cutlery.

TWILIGHT BBQ STATION MENU

£42.00 per person, plus VAT

6 Canapes per person

5 Hot Options & 4 Salads

Children

£25 Per Child inc. Canapes plus VAT

£15 Per Child without Canapes plus VAT

TWILIGHT BBQ MENU - SERVED TO TABLES

£49.00 per person, plus VAT

6 Canapes er person

5 Hot Options & 4 Salads

Children

£25 Per Child inc. Canapes plus VAT

£17 Per Child without Canapes plus VAT