



Plenty of Thyme

BESPOKE CATERING & EVENTS

THAT AMAZING PLACE

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



SILVER PACKAGE

STARTERS

- *English pea & mint soup with toasted focaccia (V)*
- *French onion soup, cheese croute (V)*
- *Deep fried buffalo mozzarella, tomato chutney & pea shoots (V)*
- *Smooth duck liver parfait, toasted brioche, spiced chutney & basil*
- *Chicken Caesar salad – char grilled chicken, crispy cos leaf, parmesan, Caesar dressing & crisp croutons*
- *Chicken satay – satay marinated chicken, carrots, mizuna, peanuts & soy mayonnaise*
- *Prawn cocktail – Atlantic prawns, rich Marie rose sauce, gem leaf, tomato, lemon, dill & olive bread*

MAIN

- *Thyme & garlic roasted chicken breast, parmesan pomme puree, carrot puree, roast English carrots & chicken gravy*
- *Feather blade of beef, creamy mash, savoy cabbage, bacon, red wine & shallot jus*
- *Confit belly of pork, mustard mash, braised red cabbage, cider jus*
- *Essex pork sausages, wholegrain mustard mash, onion gravy, tender stem broccoli*
- *Citrus marinated salmon fillet, citrus crushed potato cake, wilted spinach, saffron cream sauce*
- *Wild mushroom risotto, sauté wild mushrooms, truffle & frizzy salad (V)*
- *English pea, asparagus & feta tart, roast shallot, sweet potato puree & rocket salad (V)*



DESSERT

- *Apple & rhubarb crumble, vanilla custard White chocolate cheesecake, berry compote & vanilla tuille*
- *TAP mess – meringue, Chantilly, mixed berries & honeycomb*
- *Glazed lemon tart, mascarpone, raspberries & vanilla tuille*
- *Chocolate brownie, chocolate sauce, chocolate soil & vanilla ice cream*
- *Jelly & ice cream – white chocolate iced parfait, vanilla jelly, strawberry sherbet*
- *Vanilla panna cotta, berries & shortbread*

EVENING FOOD

- *One of the following served by staff*
- *Essex sausage butty, toasted brioche roll, Tiptree ketchup*
- *Crumbed fish, skin on fries & mushy peas*
- *Sour dough toastie with Suffolk ham & cheddar*

PRICING

- *60 guests @ £3690.00 plus VAT*
- *Additional guests @£61.50 per person, plus VAT*
- *Additional evening guests @ £9 per person, plus VAT*
- *4 canapes per person 3 course meal (2 starters, 3 mains, 1 dessert)*
- *Tea & coffee served with luxury chocolates*
- *Evening food*




GOLD PACKAGE

STARTERS

- *Heritage tomato, buffalo mozzarella, pickled red onion, baby basil & rocket (V)*
- *Wild mushroom arancini, mushroom ketchup, truffle mayonnaise, parmesan crisp (V)*
- *Char grilled asparagus, crispy free-range egg, hollandaise & rocket (V) Trio of beetroot, whipped goats' cheese, candied walnuts, basil, balsamic & sour dough (V)*
- *Chinese 5 spiced belly of pork, pickled carrot, soy mayonnaise, peanuts & basil*
- *Pressed ham hock terrine, pistachios, compressed apple, red current jel & toasted brioche*
- *Hot smoked salmon, crème fraiche, capers, rocket & sour dough*
- *Prawn & crayfish tian, avocado, semi dried tomatoes, red pepper coulis & toasted focaccia*

MAINS

- *Suffolk chicken roulade, lemon & thyme mousse, dauphinoise potato, sweet potato puree, roast shallots, tender stem broccoli & red wine jus*
- *Duo of beef – confit skin & rump (served pink), parmesan pomme puree, carrot puree, roast English carrots & beef jus*
- *Pan roasted ribeye steak (served pink), triple cooked chips, roast field mushroom, garlic roasted tomato, pepper corn sauce (£2.50 surcharge)*
- *Duo of lamb – confit shoulder & rump (served pink), dauphinoise potato, cauliflower puree, roast English carrot, shallot & rich lamb jus*

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- *Pan roasted seabass fillet, crushed new potatoes, wilted spinach, asparagus & saffron cream sauce*
 - *Pan fired salmon fillet, saffron mash, clam, mussel & baby vegetable chowder*
 - *Char gilled aubergine steak, soft herb polenta cake, semi dried tomatoes, wilted spinach, crispy hen egg & salsa verde (V)*
 - *Seasonal vegetable wellington, roast shallot, parsnip puree, chestnuts & honey roast parsnips (V)*

DESSERT

- *Chocolate delice, salted caramel, strawberry jel, pistachios & basil*
- *Trio of chocolate – white chocolate cheesecake, milk chocolate mouse and dark chocolate brownie*
- *Elderflower & lemon infused posset, crumbled oats, strawberry gin ice cream*
- *Sticky toffee pudding, salted caramel sauce, vanilla bean ice cream*
- *Rich chocolate tart, orange, vanilla, mascarpone, shortbread & raspberries*
- *British cheese & biscuits – Black bomber, Shropshire blue & Cornish brie cheeses, quince jelly, plum chutney, grapes & crackers (£1.50 surcharge)*
- *Dark chocolate chip brownie, honeycomb, clotted cream, raspberries & pistachios*



EVENING FOOD

- *Choose one of the following to be served street food style*
- *outside the front of the house*
- **Wood fired pizzas** –
- *classic margarita,*
- *pepperoni,*
- *BBQ pulled pork*
- **Gourmet burgers** – *all served in brioche rolls*
- *POT burger – beef patty, cheese, shallot rings, bacon jam, watercress mayonnaise*
- *Chicken – buttermilk thigh, American cheese, pickled cucumber, crisp lettuce, siracha mayonnaise*
- *The veggie – veggie patty, cheese, shallot rings, onion chutney & watercress mayo*

PRICING

60 guests @ £4290.00 plus VAT

Additional guests @ £71.50 per person, plus VAT

Additional evening guests @ £10.75 per person, plus VAT

5 canapes per person 3 course meal (2 starters, 3 mains & 2 desserts)

Tea & coffee served with luxury chocolates

Evening food