

A close-up photograph of a wedding cake. The cake is covered in white frosting with dark chocolate speckles. It is decorated with chocolate drizzle, fresh green leaves, and a yellow flower. The background is softly blurred, showing more of the cake and a red rose.

# West Heath Weddings

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2024 CATERING BROCHURE

WEDDINGS & EVENTS BY EASYDINE





# Weddings & Events by EasyDine

With over 20 years of experience, we take pride in every dish we create. We provide an exclusive experience and can guarantee, on one of the most magical days of your life, to touch a place in your heart through your stomach!

Fernando, founder and Director of Easydine, began his career working as a Chef in London in highly rated 5\* hotels and restaurants. From here, a Master's degree in Food Innovation was achieved, covering product development, nutrition, public health and microbiology. Before the birth of Weddings and Events by Easydine, he was also a fantastic Executive Chef at the famous Leeds Castle in Kent.

Cooking has always been his passion, and it is clearly represented in the food he creates. Fernando is quirky, confident in his knowledge of food and is a relaxed individual.

Fernando's sumptuous dishes, which are stylish, innovative and use locally sourced ingredients where possible, are crafted into unique menus to suit individual tastes. Coupled with a personalised service, focused on attention to detail, a unique and perfect dining experience is guaranteed for couples and their guests.

We are proud to say that for these very reasons, Fernando and his team were appointed as West Heath's exclusive culinary partner.

This partnership aims to make West Heath the venue, for couples demanding quality and uniqueness in all aspects of their very special day.





# Bridal Brunch

15.40 per person

Relish in a delicious brunch for you and your bridal party whilst preparing for one of the most special days of your life.

Served on rustic platters with white china side plates and paper napkins. Minimum 8 guests.

Mini Danish selection

Smoked salmon and avocado sandwich

Ham and sweet onion sourdough

Halloumi and hummus wrap (V)

Falafel and quinoa wrap (VE)

Fresh fruit platter and Kentish raspberry macaroon (V)





# Canapés

14.50 per person  
additional canapé 3.60 per person

Whilst capturing special moments of your wedding day your guests can delight on our tasty homemade canapé selection.

*Please choose four canapés per person.*

- Pancetta and pea tartlet
- BBQ pulled pork mini sliders, Asian slaw, bacon ketchup
- Honey and mustard glazed cocktail sausages
- Parma ham and olive tapenade croûte
- Peppered steak croûte
- Teriyaki beef skewers
- Braised beef cheek bon bon, horseradish crème fraîche
- Braised shoulder of lamb croquette, mint sauce
- Chicken satay skewers
- Tandoori chicken, mint raita
- Confit Korean chicken wings
- Chilli and coriander tiger prawn skewers, garlic mayo
- Smoked salmon blinis, herb crème cheese
- Brie and cranberry mini tart (V)
- Caramelised onion and goat cheese mini tart (V)
- Wild mushroom and olive arancini, tomato and basil sauce (V)
- Confit tomato and basil bruschetta (VE)
- Beetroot falafel, hummus, flat bread croûte (VE)
- Lemon tartlet
- Victoria sponge
- Pistachio macaroon
- Kentish berry pavlova

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# Traditional Three Course Wedding Breakfast

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60.50 per person

*Please choose two starters, two mains and two desserts from our menu.*

In addition choose a third vegetarian/vegan option to cater to your guests with those preferences only.

Dietaries and allergens can usually be accommodated within your selection.





# To Begin

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*Start with a selection of warmed Artisan breads, served with salted butter*

New Farm pressed ham hock terrine, Kentish cauliflower, sourdough croûte  
Chicken liver parfait, toasted brioche, onion compote, balsamic glaze  
Haddock fishcake, crispy salad, sweet chilli and garlic mayonnaise  
Confit cherry tomato and basil tart, aged balsamic, rocket, parmesan (V)  
Butternut squash velouté, confit Kentish apples, vegetables crisps (VE)  
Mushroom, spinach arancini, roasted tomato, wild rocket, aged balsamic (VE)

## ***Our dishes below are an additional 1.90 per person***

Confit Korean chicken arancini, kimchi mayonnaise  
Crispy beef, oriental noodle salad, hoi sin  
Smoked mackerel parfait, avocado, pea shoot, radish, herb oil  
Buffalo mozzarella, pickled heritage tomato, basil oil, dressed salad (V)  
Quinoa croquette, cauliflower couscous, yoghurt, mint dressing (VE)

## ***Our dishes below are an additional 3.90 per person***

Venison carpaccio, pickled blackberry, rocket, parmesan  
Confit duck croquettes, truffle oil  
Trio of salmon, avocado, radish, sourdough croûte  
English burrata, walnut, heritage tomato, basil (V)  
Kentish apple arancini, spiced butternut squash, sesame tuile (VE)

# Mains

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Suffolk pressed pork belly, parsley mash potato, sautéed green beans, carrots, mustard cream sauce  
British chicken supreme, Jerusalem artichoke purée, confit potato fondant, baked carrots, tarragon jus  
Confit duck leg, sautéed bok choy, greens, pommes Anna, soy sauce  
Pan fried fillet of haddock, pea and mint purée, kale, roasted carrots, dill, white wine sauce  
Aubergine parmigiana, wild rocket, parmesan cheese, grilled focaccia (V)  
Pea, mint tikki, coriander, yoghurt, curried cauliflower (VE)

## ***Our dishes below are an additional 3.90 per person***

Braised British beef, parsley mash, confit shallots, kale, honey roasted carrot, red wine jus  
Pan fried partridge, leek and potato rosti, herb roasted carrot, herb jus  
Pan-fried sea bream fillet, grilled mediterranean vegetables, Hasselback potatoes, puttanesca sauce  
Butternut squash ravioli, herb sauce (VE)

## ***Our dishes below are an additional 6.40 per person***

Kentish lamb en crouete, carrot and cardamon puree, confit fondant potato, baby vegetable, redcurrant jus  
English beef wellington, caramelised shallot purée, baby vegetables, fondant potato, red wine jus  
Fillet of cod, samphire, braised fennel, clam bisque  
Confit leek pithivier, braised fennel, coconut, Thai basil velouté (VE)

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## To Finish

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Clock House Farm raspberry cheesecake, raspberry meringue, poached raspberries  
Dark chocolate mousse, amaretto jelly, chocolate crumb  
Kentish apple tarte tatin, rum caramel, vanilla ice cream  
Treacle tart served warm, Channel Island clotted cream ice cream  
Coconut panna cotta, pineapple, mint salsa (VE)  
Blackberry pavlova, Kentish berries, mint gel (VE)

### **Additional 1.90 per person**

Bailey's crème brûlée, Kentish raspberries, cinnamon short bread biscuit  
Chocolate fondant, clotted ice cream  
Kentish poached pear, Chantilly cream, dark chocolate, roasted almonds (V)  
Tiramisu, dark chocolate, shortbread (VE)

### **Additional 3.90 per person**

Chocolate fondue, seasonal fruit, sweet treats \*sharing for the table  
Glazed lemon tart, yoghurt and honey sorbet, raspberry macaroon  
Orange marmalade bread and butter pudding, salted caramel ice cream  
Mango mousse, passion fruit, mint (VE)

*Freshly brewed tea and coffee*



# The Grill Wedding Breakfast

59.50 per person

Please choose three options from the grill, two options from the sides, three options from the salads and two options from the desserts, including plant based options as required. A selection of dips will be served alongside the grill. This menu is served buffet style, however you have the option to upgrade the service to family style and plated desserts.

## Grill

British striploin chimichurri  
Trio of mini sliders - spiced pulled pork with burnt apple mayonnaise, lamb kofta burger with tzatziki and mini British beef burger  
Seabass and garlic herb butter paupiette  
Tequila and lime marinated tiger prawns  
Korean spiced Suffolk pork belly  
Tahini BBQ Kentish lamb chop  
Piri piri chicken fillets  
Halloumi and heritage tomato skewers (V)  
Zaatar spiced Kentish cauliflower (VE)  
Harissa infused baby aubergine (VE)

## Sides

Baked potato, herb butter  
Grilled flat mushroom  
Smoked paprika corn on the cob  
Pita bread  
Grilled tomato

## Salads

Griddled vegetables and feta with tabbouleh  
Mixed green leaves  
Orzo pasta with red basil pesto  
Baby potato and mustard mayonnaise  
Tomato, red onion, olives and basil  
Moroccan spiced giant couscous, apricot and mint

## Desserts

Kentish strawberry Eton mess  
Passionfruit cheesecake  
Double chocolate brownie  
Glazed lemon tart  
Maple glazed pineapple, vanilla ice cream and rum caramel  
Tiramisu (VE)





# Family Style Wedding Breakfast

71.25 per person

Please choose one starter, one main course, two desserts.

Dietaries and allergens can be accommodated within your selection. Vegans and vegetarians will be served individual platters.

Start with a selection of warmed Artisan breads, served with salted butter

## Starters

**Mezze** - honey roasted ham, bresaola, parma ham, Kalamata olives, sun-dried tomatoes, piccalilli, honey mustard dressing, toasted French baguette

**Seafood** - salt and pepper squid, chilli and garlic king prawns, smoked mackerel pâté, pickled vegetables and gherkin, toasted French baguette, aioli

**Mediterranean** - beetroot falafel, sumac roasted aubergine, feta cheese, lemon and thyme roasted chicken leg, red pepper hummus, flat breads

**Spanish tapas** - chorizo cooked in red wine, Spanish omelette, manchego cheese, mushroom bruschetta, selection of Spanish cured meat, romanesco sauce

**Plant based** - sweet potato falafel, baked camembert cheese, figs, Za'atar roasted aubergine, courgettes, peppers, roasted almonds, carrots, celery, date hummus (V)

## Mains

Slow cooked harissa spiced lamb, minted giant couscous, feta and spinach filo parcels, grilled vegetables, yoghurt, mint dressing

Slow braised English beef, hasselback potatoes, glazed seasonal vegetables, red wine and horseradish jus

Pulled pork, roasted Mediterranean vegetables, spicy tomato salsa, sour cream, guacamole, tortilla wraps

Baked whole Scottish salmon, boiled baby potatoes, sautéed greens, peas, roasted carrots, dill hollandaise

Pea and mint tikki, harissa roasted cauliflower, baked sweet potato, green beans, broccoli, Moroccan style couscous, smoked paprika hummus, pomegranate baba ghanoush (VE)

## Desserts

Mini jam beignet

Passionfruit cheesecake

Dark chocolate, rum tart

Chia pudding, Kentish raspberry compote (VE)

Tiramisu (VE)

# Children's Menu

17.50 per person  
up to 12 years of age

Please choose one starter, one main course, one dessert.

Dietaries and allergens can be accommodated within your selection. Vegans and vegetarians will be served in addition to this selection

Start with a selection of warmed Artisan breads, served with salted butter

## Starters

Popcorn chicken, sweet corn jam

Prawn and courgettes skewers

Tomato and basil bruschetta (V)

Roasted tomato and basil soup (VE)

## Mains

Mini steak, baked potato, broccoli

Grilled salmon, garden peas, carrots

Grilled chicken fillet, baby potatoes, spaghetti of vegetables

Penne pasta with basil, roasted vegetables, cherry tomatoes (VE)

## Desserts

Chocolate mousse

Strawberry Eton mess

Selection of ice cream

Fresh fruit (VE)







# Evening Platters

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<b>Fish and chips</b>	..... 13.50 per person
<b>Rare breed slow roasted Suffolk hog roast</b> Freshly baked bread, crisp crackling, Kentish apple, sage stuffing, Asian slaw, Kentish apple sauce, selection of chef's salads	..... 36.30 per person <i>minimum 100 guests</i>
<b>Cake of cheese</b> A selection of local, British and continental cheese, crackers, sourdough bread, grapes, dry figs, celery, quince jelly, locally made jam, honey	..... from 12.50 per person <i>minimum 60 guests</i>
<b>Grazing table</b> Assorted selections of cured meats Local and continental cheese, crackers, chutney Fresh fruits, crudités and olives Kentish pork pies Homemade sausage rolls Selection of freshly baked breads Selection of savoury mini tartlets Selection of mini desserts	..... 19.20 per person <i>minimum 60 guests</i>
<b>Sliders, Tortillas &amp; Baos</b> <i>Choose one option for your guests to fill either a miniature burger bun, unleavened flatbread or a cousin of the dumpling, a delicious warm, fluffy treat, steamed bun</i> BBQ pulled pork 100% British beef Cajun breaded chicken Mushroom, halloumi (V) Add fries	..... 19.20 per person
<b>Sourdough pizza paddles</b> Our Chef's selection of delicious toppings	..... 5.20 per person
<b>Sourdough pizza paddles</b> Our Chef's selection of delicious toppings	..... 19.20 per person
<b>Live paella station</b> Choose from our Chef's paella menu	..... 21.10 per person
<b>Crêpes</b> A selection of sweet and savoury toppings	..... 13.50 per person <i>minimum 60 guests</i>



# Evening Bowl Food

21.70 per person  
7.20 per additional bowl

Wow your guests with our tasty and inventive evening bowl food options.

*Please choose three bowls per person, including a plant based option*

Kentish pork belly, braised savoy cabbage, parsley mash, mustard cream

Korean chicken, kimchi, fried seaweed, sticky rice

Lamb kofta, baba ghanoush, Moroccan style couscous, pickled vegetable slaw

Lime and garlic prawns, salad niçoise, citrus oil

Miso beef, crispy seaweed, sticky rice, sautéed green beans

Sticky chilli chicken, savoury brown rice, roasted peanuts, spring onion

Tempura haddock, seaweed mayo, garden peas, avocado

Teriyaki salmon, udon noodles, Asian slaw, edamame beans, black sesame

Tandoori panner cheese, coconut lentil, crispy curry leaves (V)

Bang Bang tofu, edamame beans, Asian slaw, coriander fried onion, sweet soy (VE)

Harissa roasted cauliflower, chickpea channa, yoghurt, crispy kale (VE)

Sweet potato falafel, herb quinoa, pomegranate, hummus (VE)

Sumac roasted butternut squash, avocado hummus, greenwheat freekeh (VE)

# From the Grill

33.60 per person

*Please choose three dishes from our grill*

Chargrilled tandoori marinated chicken legs

Honey and mustard glazed pork cutlets

Lamb koftas, brioche bun, honey and mint yoghurt

Soy and sesame short ribs

Lemon and coriander marinated prawn skewers, sweet chilli sauce

Maldon sea salt and cracked black pepper British sirloin

Jerk chicken thighs, chilli glaze

Blackened salmon fillets, sweet soy, mirin

Gochujang marinated pork belly, sticky soy glaze

Chicken satay skewers, peanut sauce

Chermoula marinated cauliflower, harissa yoghurt (V)

Black-eyed pea burger, guacamole, brioche bun, tomato salsa (VE)

*Please choose one of our side dishes*

Corn on the cob, paprika butter

Baked jacket potato

Grilled portobello mushroom

*Please choose two of our chefs' salads*

Spiced chickpea, couscous

Asian slaw, sweet chilli dressing, toasted sesame seeds

Pickled vegetables

Potato and herbs

Pesto pasta

Fresh sliced beef tomato, wild rocket, pine nut pesto

Garden green salad, fresh tomato, cucumber, French dressing

Cumin roasted butternut squash, quinoa

*Please choose two of our homemade desserts*

Raspberry cheesecake

Double chocolate brownie

Kentish strawberry Eton mess

Barbecued pineapple, maple syrup

Fruit salad, mint syrup

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# Evening Spanish Tapas

21.70 per person  
each additional bowl 7.20 per person

Gourmet Spain at your wedding, finest Spanish ingredients will be enjoyed by your guests with our tapas and small plates.

*Please choose three bowls per person, including a plant based option*

Chicken and chorizo paella

Fried calamari, black garlic aioli

Gambas pil pil

Grilled tuna, padron peppers, garlic aioli

Pincho moruno

Serrano ham croquette, smoked paprika mayonnaise

Spanish chorizo, red wine and garlic

Spanish tortilla

Gazpacho, basil oil and garlic croûte (VE)

Spicy patatas bravas (VE)







**We**  
**Weddings & Events**  
by **Easy**  **One**