WEDDING MENU 2025/26

Just an insight....

We are a brother and sister duo creating bespoke packages for your special day that gets your guests talking!

Following in the footsteps of our late father who was a Butcher, we (Charlie & Sophie) have created a carnivore culinary, dream experience. Providing you with responsibly sourced meats from our local Butcher, New Street, Horsham and pairing it with mouthwatering sides. Along with traditional canapes and proper puddings we can guarantee this will be a feast to remember.

We have a bespoke machine, that is not only a talking point for guests and aesthetically pleasing but, it allows us to prepare and cook all of your food fresh on site.

Tske a look at our template menus but please note, we can cater specifically for your needs and budget

CANAPES

£12.00 PER HEAD - PLEASE CHOOSE 4 CANAPES
(on average 6 canapes per person)



Charcuterie Skewer

Italian Cured Meat, Mozzarella Pearl, Sunblush Tomato and Cornichon

Butchers Sausage Taster

In a sticky Honey & Mustard Glaze

Smoked Salmon, Cream Cheese & Dill Bellini

Pate Crostini

Crostini topped with Duck Liver Pate and finished with Caramelised Onion Chutney



Falafel (V/Vg)

Lightly spiced Falafel with a roasted Veg & Chilli Dip

Baby Gem Boat (V)

Chicory, Shredded Beetroot with Crumbled Shropshire Blue and finished with Honey Drizzle

Hummus Crostini (V/Vg)

Crostini topped with Hummus &Sun Blushed Tomato finished with Cracked, Black Pepper

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PINCHOS TAPAS

£13.50 PER HEAD - INCLUDES ALL 5 OPTIONS
(on average 6 Pinchos per person)



Sundried Tomato Tapenade with Manchego Cheese Triangle

Spanish Tuna Topped with Roasted Red Pepper, Anchovy & Olive

Garlic & Spinach Egg Tortilla Finished with Roasted Pepper



Giant Butter Bean and Roasted Tomato Tapenade topped with Crispy Fried Onion

Garlic & Chilli King Prawn on Layered Avocado

Please note these combinations are recommended but various toppings available

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A GRANDE FEAST

This style of menu is perfect for your informal sit down dinner.
Sharing platters served to table accompanied by sumptuous sides its bound to get your guests talking.

Style of service: Structured but relaxed

STARTERS



The Carnivore Anti-Pasti

£9.75 Per Head

A Selection of Cured Italian Meats, on a bed of Rocket, Mediterranean Vegetables, Torn Buffalo Mozzarella. Served with Artisan Breads, Salted Butter & dipping Oils.



The Garden Plate (V)

£8.75 Per Head

Warm Halloumi with Mediterannean Vegetables, Moroccan Falafel, Feta & Spinach filo Parcels. Mixed Salad, Fresh Cruidtes and a Selection of home made dips accompanied by warm flat breads.

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MAIN COURSE





BESPOKE BBQ

£35.00 PH

Choose 3 meat or 2 meat and a fish option
& pair with four sides of your choice.

Jumbo Butchers Cumberland Sausage

Butchers Steak Burgers (4oz)

Chinese Marinated Pork Ribs

Garlic Butter, Boneless,
Skin on Chicken Thighs

Minted Lamb Chops

Greek Chicken Kebabs

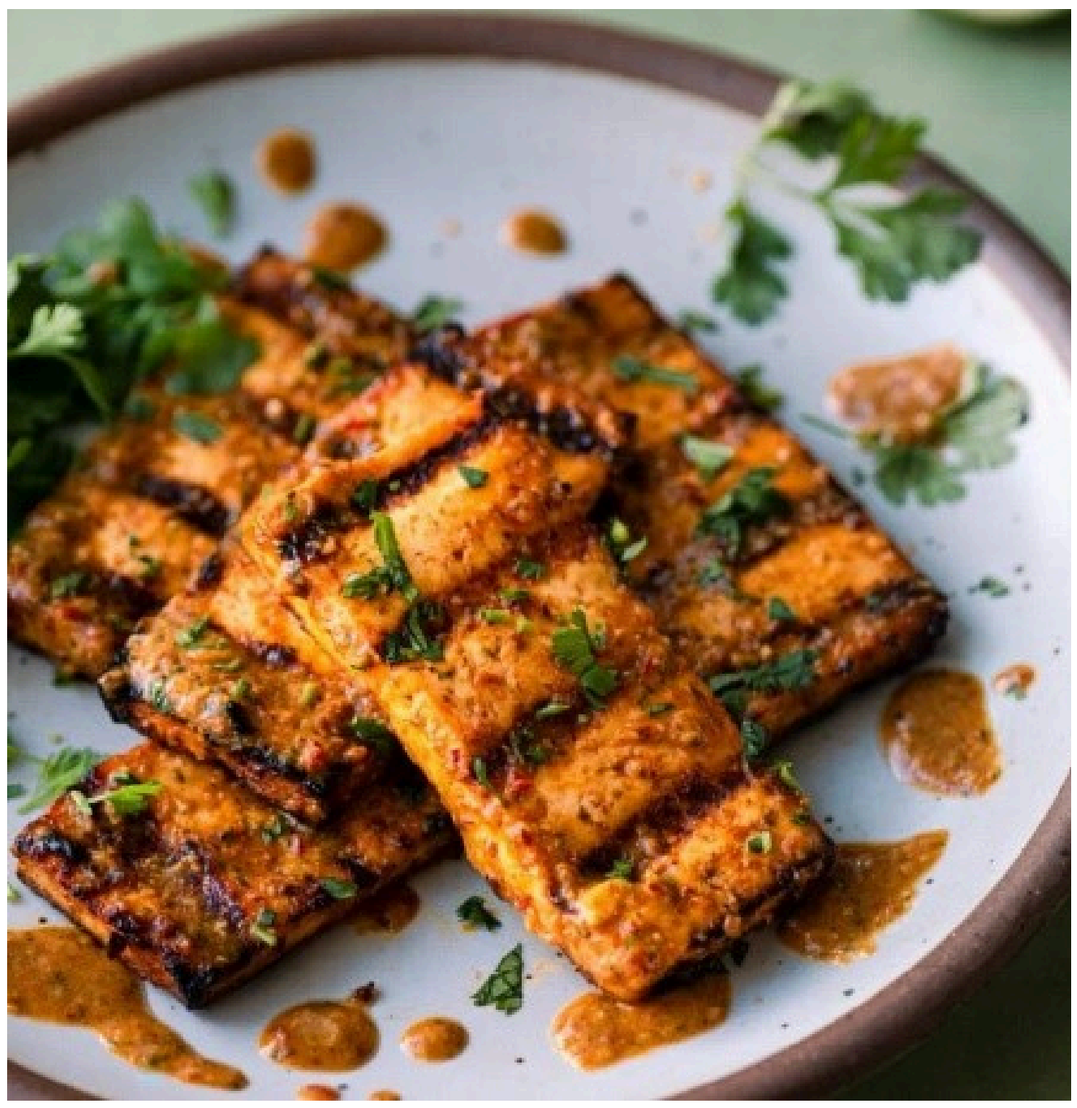
Teriyaki Salmon Fillet

Garlic & Chilli
King Prawn Skewer

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please advise of the specific
requirements and we
will accommodate you and your guests

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VEG/VEGAN OPTIONS





Please choose 3 options for your guests

Roasted & Stuffed Peppers

Moroccan Cous Cous topped with Melting Mexicana Cheese and Fresh Chilli.

Slow & Smoked Jackfruit

Seasoned with our Own Spice Mix, this is the closest thing to that Pulled Pork fix!

Halloumi & Med Veg Stack

Chilli & Garlic Halloumi stacked with Roasted Med Veg and drizzled with Hot Honey. (Swap for Tofu if Vegan)

Citrus Tofu

Grilled Tofu marinaded in our citrus marinade, full of flavour with a Smokey twist.

'Beyond Meat' Burgers

Vegan Burger Patty, Crisp Lettuce, Vegan Relish in a soft Bap!

Teriyaki Vegan Skewers

Vegan chicken Marinaded in our Home-made vegan BBQ Teryiaki Sauce served with Pineapple Salsa.

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SUMPTUOUS SIDES



Greek Salad

Romaine Lettuce, Cucumber, Tomato, Red Onion, Feta, Garlic Olives

Fruity Cous Cous

Moroccan Cous Cous, mixed through with Juicy Plum Toms, Cucumber Moons, Pomegranate, Crumbled Feta and Sliced Almonds

Med Veg Rigatoni Pasta Salad

Roasted Med Veg mixed through fresh rigatoni pasta in a signature dressing

Home-made Creamy Potato Salad

Sophie's Signature Creamy Coleslaw

Caeser Salad

Garlic, Rosemary & Sea Salt Mini Roasted Potatoes

Watermelon, Feta & Mint Salad

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A BESPOKE SMOKE

Whole Smoked Meats with a relaxed buffet service is a brilliant option for weddings that would like a more informal feel.

We smoke our whole meats for a minimum of 8 hours in our bespoke built smoking machine.

It really is a carnivores dream!

THE WHOLE HOG







HOG ROAST- OPTION 1

£1,995.00

I'm a good evening option

This option will feed 80-120 guests!

Traditionally Cooked Whole Hog
Sage & Onion Stuffing
Fresh Bread Rolls
Apple Sauce

HOG ROAST- OPTION 2

£2,595.00

This option will feed up to 100 guests

Traditionally Cooked Whole Hog

Sage & Onion Stuffing

Fresh Bread Rolls

Apple Sauce

&

Your choice of four sides

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WHOLE LAMB







WHOLE LAMB ROAST

£1,995.00

This option is perfect for more intimate weddings - will serve up to 50 guests.

Whole Lamb

Fresh Rolls and Flat Breads

Home -made Mint Sauce and Tzatziki

Greek Salad

Fresh & Fruity Cous Cous

Garlic & Rosemary Potatoes

Home-made Creamy Coleslaw

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A

JOLLY GOOD

SPREAD

**A brilliant buffet, perfect for relaxed informal weddings.
Still with structure, our service style encourages
table by table.
Buffets are perfect for a day or evening option and gives
plenty of choice. Super flexible we can cater specifically to
your needs.**

SERVED BUFFET





OPTION 1

£24.95 PH

Home -Cooked Seville Glazed, Smoked Ham

Rare Roast Topside Of Beef

Whole Poached Salmon

Mediterranean Vegetable Quiche

Served with;

Greek Salad

Chive Butter hot New Potatoes

Home-made Creamy Coleslaw

Home-made Pesto Rigatoni Pasta

Accompanied by;

Artisan Bread Selection

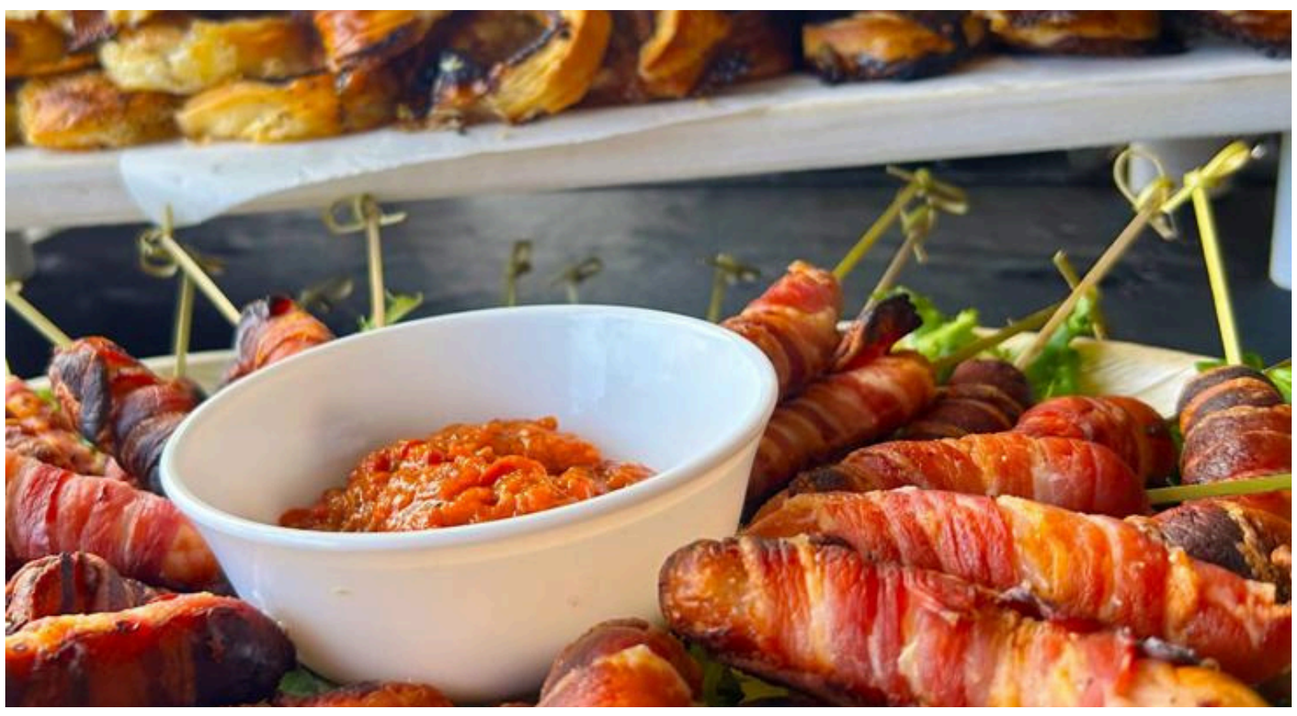
Swap any of the salads with our four sumptuous sides

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SERVED BUFFET







OPTION 2

£39.95 PH

Home -Cooked Seville Glazed, Smoked Ham

Garlic Butter Marinaded Boneless Chicken Thighs

Teryiaki Marinaded Whole Cooked Salmon

Served with;

Roasted Garlic, Rosemary & Sea Salt New Potatoes

Home-made Creamy Coleslaw

Ceaser Salad Bowl

Pate Selection to include;

Home-made Smoked Mackerel and Crab Pate

Duck Liver with Orange and Cognac Liqueur

Served with Artisan Toast

Cheese Board to include;

**Vintage Cheddar, Shropshire Blue, Brie De Maux,
Smoked Port Salut
& Soft Boursin**

Accompanied by; Crackers, Butter, Chutneys and finished with Grapes and Walnuts

Finger Items

**Tempura Battered King Prawns with Sweet Chilli Dip
Rainbow Falafel with Beets Hummus
Home-made Sausage Rolls**

**Finished with;
Seasonal Fruit Platter & Golden Profiterole Tower**

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A FINISHING TOUCH

It’s always good to finish with a sweet treat whether you use your wedding cake, choose one of our individual options or give your guests lots of choice with a Dessert station- we have you covered.

DESSERTS



INDIVIDUAL - £3 PH

lemon Posset
Bannoffee Pie
Blackforest Chocolate Pot



PLATTERS - £24 (BASED ON A TABLE OF 8)

Seasonal Eton Mess Platter

Seaosnal Fruit Platter

Loaded Chocolate Brownies



HOT CRUMBLE STATION £5.00 PH

Apple Crumble
Crumble Topping
Hot Vanilla Custard
Ice Cream
Customised Topping

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ONE

LAST BITE

Evening food is another important part of your special day, a range of options will keep your guests well fed.

EVENING FOOD



BACON BAPS

WITH KETCHUP/

VEGAN SAUSAGE

£6 PH

MAC N CHEESE BAR

£8 PH



Home-made Mac and Cheese
to Sophie's Signature recipe

Pimp with any 4 toppings

Spring Onion

Cripsy Streaky Bacon

Pulled Pork

Extra Cheese

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TERMS & CONDITIONS

Sophie’s Kitchen Sussex LTD

1. DEFINITIONS

1.1 "The Client" refers to the individual, company, or organization hiring the catering services.

1.2 "The Caterer" refers to Sophie's Kitchen Sussex Limited.

2. BOOKINGS AND DEPOSITS

2.1 All bookings are subject to availability and are only confirmed upon receipt of a signed agreement

. 2.2 Final guest numbers, menu selections and dietary requirements must be confirmed no later than Seven days prior to the event.

3. PAYMENTS

3.1 Full payment is required no later than 72 hours (three days) before the event date.

3.2 Late payments may result in cancellation of the booking.

3.3 All payments are inclusive of VAT

4. CANCELLATION POLICY

4.1 Cancellations must be made by emailing info@sophies-kitchen.co.uk

4.2 Cancellations made within 28 days of the event will require full payment

TERMS & CONDITIONS

5. MENU AND DIETARY REQUIREMENTS

5.1 The Caterer will make every effort to accommodate dietary requirements if notified in advance.

5.2 Any last-minute changes are subject to availability and may incur additional charges.

5.3 Crockery, linen or cutlery is not included

5.4 The price per head does not include front of house or waiting staff

6. EQUIPMENT AND PROPERTY

6.1 The Client is responsible for the safety of all equipment provided by the Caterer.

6.2 Any loss or damage to equipment will be charged to the Client.

7. HEALTH AND SAFETY

7.1 The Caterer operates under strict food safety regulations and reserves the right to refuse service if the environment is deemed unsafe.

8. LIABILITY

8.1 The Caterer is not liable for any indirect or consequential losses or damages.

8.2 The Caterer's total liability is limited to the total cost of the booking.

9. FORCE MAJEURE

9.1 The Caterer is not liable for any failure to perform due to circumstances beyond their control, including but not limited to natural disasters, pandemics, strikes, or government restrictions.

10. GOVERNING LAW

10.1 These terms and conditions are governed by the laws of England.

By confirming your booking with us, you agree to abide by the above terms and conditions.

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