



PLENTY OF THYME

Twilight Menus

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 choose one of our delicious packages from below.

Included in the cost is waiting staff, chef costs, crockery & cutlery

TWILIGHT BBQ PRICES

Twilight BBQ menu

£33.00 per person, plus VAT

6 canapes per person

5 hot options & 4 salad/sides from below menu

Children under 12 - £21.50 per child plus VAT

TWILIGHT BOWL FOOD PRICES

Twilight Bowl food menu

£34.50 per person, plus VAT

6 canapes per person

5 bowls from below menu

Children under 12 - £21.50 per child plus VAT





TWILIGHT BBQ

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)

FISH

- Citrus marinated salmon fillet
- Dill & lemon marinated cod fillet
- Lemon & dill marinated king prawn kebab (£1.50 surcharge)
- Salmon, king prawn & cod kebab (£2 surcharge)

VEGETARIAN/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 paneer & pineapple kebab (Vegan) (£1.00 surcharge)
- Char grilled Halloumi, heritage tomato & field mushroom stack (Vegetarian) (£1 surcharge)

SALADS AND SIDES

- Italian baby mixed leaf
- Potato salad with chorizo, spring onions & whole grain mustard mayo
- Potato salad with soft herbs, citrus & olive oil (Vegan)
- 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 (Vegan)
- Plum & cherry tomatoes, mozzarella, red onion & baby basil
- Roasted Mediterranean vegetables, basil oil (Vegan)
- Citrus cous cous with soft herbs & sweet peppers (Vegan)
- Rocket & parmesan salad with balsamic
- Roasted corn on the cob (served hot)
- Garlic & rosemary roasted new potatoes (served hot)





TWILIGHT BOWL FOOD

CLASSIC DISHES

Sausage & mash (cocktail sausages, creamed mash, gravy, crispy shallots)
Cottage pie topped with cheddar & chive mash
Beef & wild mushroom stroganoff & basmati rice
Chicken, mushroom & leek pie with black pepper pastry
Confit pork belly, apple mash, baby apple, crackling & cider jus
Slow braised shoulder of lamb, whole grain mustard mash & redcurrant jus
Mini shepherds pie (tender pieces of lamb)
Feather blade of beef, baby carrots, rosemary infused mash

WORLD WIDE DISHES

Thai green chicken curry, basmati rice, chilli & ginger
Chicken katsu curry (crumbed chicken, sticky rice, katsu sauce)
Stir fried chicken, bok choy, oyster mushrooms & soy
Crispy chilli beef, noodles, crispy vegetables, chilli & ginger
Massaman beef curry, baby onions, rice & coriander
Thai red jungle curry with pork & sticky rice
Soy & sesame sticky pork belly, sauté bok choy & bean shoots
Slow braised Moroccan lamb tagine, soft herb cous cous & apricots

VEGETARIAN DISHES

Wild mushroom & roasted squash risotto, parmesan shavings & truffle oil
Tomato & mascarpone ravioli, sage butter & toasted pine nuts
Risotto of asparagus, broad beans & peas with basil & mint
Mushroom ravioli, truffle cream, deep fired sage leaves
Root vegetable tagine, soft herb cous cous & mint yoghurt
Char grilled halloumi, sauté mushrooms, spinach & sun dried tomatoes with toasted seeds

FISH DISHES

Baked salmon fillet, crushed potatoes, lemon, soft herbs & white wine sauce
Beer battered fish, triple cooked chips & pea puree
Pan fried cod, chorizo, spinach, sauté potatoes & red onion
Crab & crayfish risotto with peas, lemon & micro herbs
Poached salmon fillet, crushed peas & potatoes, lobster bisque





PLENTY OF THYME

Canapes

MEAT

Rare roasted beef, horseradish mousse, rosemary infused crostini

Pan fried duck, Essex honey & figs

That beef salad, cucumber & coriander

Confit belly of pork, apple puree & crackling

Duck liver parfait, toasted brioche & basil

Ham hock bon bon, parmesan crust, apple chutney

Essex honey & whole grain mustard chipolata sausage

FISH

Oak smoked salmon blini, crème fresh, dill & caviar

Crab & sweetcorn fritter, spiced chutney

Seared tuna, mango & chilli salsa

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

Prawn & crayfish cocktail, lemon, dill & tomato

King prawn & chorizo skewer

VEGETARIAN

Cherry tomato, mozzarella & pesto skewer

Pickled beetroot, whipped goats cheese & basil crostini

Caramelised red onion & goats cheese crostini

Smoked mozzarella arancini, sour plum gel

Mini cheese & tomato quiche

