



EST 2014

THE HERB KITCHEN

WEDDINGS 2023





AN INTRODUCTION TO THE HERB KITCHEN

The Herb Kitchen is the culmination of many years of friendship and the shared experience of Will Murgatroyd and Dan Cuss.

With a passion for creating delicious seasonal food, we tailor make our menus to suit your event and provide a personal and professional service.

We have an extensive background in wedding catering, with a combined 30 years of experience. We draw upon our expertise gained through Michelin starred restaurants, luxury hotels and private cooking for Royalty & VIPs.

From luxury dinner parties, corporate canapé events to your wedding celebrations, The Herb Kitchen offers a personal, dynamic service with outstanding attention to detail.





ABOUT OUR FOOD

Wood fired cooking is at the core of our offering. Our analogue kitchen centres around the Argentinian inspired Asado grill which creates a huge spectacle for the occasion.

We take our inspiration from our surroundings and the amazing people we come into contact with. Flavour and quality are at the heart of the food we like to cook. Ingredients are respected and handled so as to reflect where they are sourced from.

Having good relationships with farmers, suppliers and people who share our passion means we are able to utilise all that is right on our doorstep. From the soil to the sea, local markets to allotments, we are extremely lucky to be based at the foothills of the South-downs and just a minute's walk from the sea.

Our little sister company Rebel offers exciting British made high welfare charcuterie. Rebellious, creative and born in Brighton our salamis are a popular addition to our wood fired dining experience.

Our menus will be influenced by your tastes and interests, the seasonality of produce, style of your occasion and of course, your budget.





ABOUT OUR SERVICE

Great service is important to us. We aim to deliver a memorable dining experience and an event that is seamless.

Depending on the scale of your event, you will be provided with your own events manager to assist the running of your celebrations. Present for the duration of our time on site, they will oversee our team whilst taking great care to provide the best possible service for you and your guests.

We have a fantastic front of house team who provide a professional and friendly service. Our servers are skilled with food and beverage service and our great bar team are ready to provide you with a variety of drinks throughout the day.

For those extra details & finishing touches, we also offer event styling & set up by Annie Fern. Annie draws upon her experience in styling, floristry and events to deliver a range of creative services, beautifully styling your celebration and removing any added pressure from your guests and day.





ABOUT OUR PRICING

The Herb Kitchen deliver food experiences for many different occasions. Ever evolving and with seasonality, locality and quality at our core, we spend our time offering a series of pop up events, farm to table dining and a limited number of weddings throughout the year.

We're aware that celebrating a wedding carries an investment and it's important that we present you with transparency from the beginning. As you look through our guide you'll find the two options of service we're able to provide; Our Social Menu or our Canteen Menu.

The prices in our guide are based on **100 guests** and include your complete wedding catering, from snacks* to dessert. These prices include an experienced event manager, our team of chefs, front of house team to assist with table setup, arrival drinks and snacks service, food service and clear down, all crockery, cutlery, glassware and fabric napkins. We've also detailed the optional extras that we offer and are happy to discuss any further unique requirements you may have.

Our Social menu includes sharing style food served to your tables by our front of house team. We'll deliver each of your courses, check in with your guests and replenish water and wine at the table. Prices for our Social Menu start from **£92+VAT per person with table service**

Our Canteen Menu includes our styled serving station. Your guests will visit a station filled with your chosen selection of food. Our reduced service team will ensure that the station is beautifully presented, maintained and replenished & will be there to assist with serving. Our more affordable option, prices start from **£82+VAT per person with canteen service**

Optional extras include

- Organic coffee station
- Fridge trailer
- General refuse & recycling
- Late food
- Late night bar team
- Venue styling

* we serve Snacks not Canapés. Sometimes more than a mouthful and not always uniform, our Snacks are crowd pleasing, flavour fuelled bites of really good food!





Sample Spring/Summer Social menu

Prices from £92+VAT per person with table service

Snacks - Served to you and your guests with arrival drinks

Barbecued beef shin samosa, spiced wild garlic yoghurt
Sue's crab vol au vent, yuzu mayo, spring onion
Asparagus tempura, sea buckthorn hot sauce
Buttermilk jerk chicken skewer

Served to the table

Handmade breads & our butter

Starter

REBEL high welfare charcuterie

Seasonal salamis, hams & Do Ya, mozzarella, marinated bbq'd allotment vegetables, sail cargo olives, ferments & preserves

From the fire

Sussex sirloin of beef cooked over local beech
Smoked beef shin arancini, salsa verde

With

Fresh and semi dried Sussex tomatoes
Buttermilk, pickled sea vegetables, marigold

Nicola potatoes

Black garlic rouille, smoked paprika, summer herbs

Oak smoked courgettes

Peas, radishes & lady grey ricotta

Room for dessert

THK frangipane tart

Almonds, namayasai berries & flowers, Sussex cream





**Sample Spring/Summer Canteen menu -
Prices from £82+VAT per person with canteen service**

Snacks - Served to you and your guests with arrival drinks

Cuttlefish tempura, charcoal & squid ink mayo

Choux bomb, THK boursin

Baby gem lettuce, pistachio, summer herbs

THKFC - Ramps and ranch

Served at the canteen

THK canteen - Guest visit a food station and are assisted with serving

Handmade breads & our butter

Scotts farm porchetta Crackling, fennel, lemon & chilli

Cedar plank high welfare salmon Crispy capers and watercress

With

Rice bran pickle slaw, miso mayo, coriander & sesame

Barbecued cauliflower, spring onions, pomegranate & mint

Nutbourne tomatoes, sail cargo olive oil, maldon sea salt

Something sweet

A GIANT MESS

Summer fruit, torched meringue, whipped Sussex elderflower cream, honeycomb, fruit syrups, nuts, cocoa nibs, flowers





Sample Autumn/Winter Social menu
Prices from £92+VAT per person with table service

Snacks - Served to you and your guests with arrival drinks

Katsu cauliflower & mozzarella croquette
Juniper cured venison, blackberry & mustard seed
Cast iron king prawn, smoked citrus butter, sansho
Malt cracker, sticky pork and plum

Served to the table

Handmade breads & our butter

Starter (plated)

Chamomile smoked salmon
Buttermilk dressing and cracker, endive, preserved orange

From the fire

All the cuts of Southdowns lamb
Lamb shoulder and belly croquettes
Mountain mint and tellicherry pepper

With

Ember roast morghew potatoes
Spruce oil, barrel aged feta and black olive

Wood fired beetroots

Barbecued peppers from Lewes, shiso and preserved berries

Barbecued jerusalem artichokes, comte, hazelnuts, parsley

Room for dessert

Mezcal rum baba
Tangerine marmalade, cultured cream , z'atar





**Sample Autumn/Winter Canteen menu -
Prices from £82+VAT per person with canteen service**

Snacks - Served to you and your guests with arrival drinks

Baby aubergine, spiced cashew, shiso

Celeriac & truffle croquette, gouda and chive

Chicken liver parfait, damson, sourdough

Bbq mackerel, gooseberry, indonesia pepper

Served at the canteen

THK canteen - Guest visit a food station and are assisted with serving

Handmade breads & our butter

Barbecued rump of Sussex beef

Salsa mojo, onions, bitter leaves

Beech smoked high welfare salmon

Roasted beetroot, horseradish

With

Coal baked potatoes

Barbecued onions, crispy onions and smoked pancetta

Ember baked leek gratin, aged gouda & sourdough

Cast iron smoked butter roast cabbage, artichoke & charcoal

Something sweet

Sussex apple tart tatin

Neals yard creme fraiche, blackberries





Sample late food

Prices start from £6.95 per person including staffing and eco disposables, (minimum of 50 guests)

Vintage food truck available at an additional cost

Masala fries - roti, makhani sauce, curry leaf (v)
Nasi lemak - Fried rice with REBEL Do Ya, egg, pickled cucumber salad
Pulled fosse meadow chicken tacos - habanero salsa, fennel & coriander
Dirty Al Pastor tacos - smoked pork shoulder, chipotle & lime
Drunk again noodles - Sussex pork belly, Arbol chillies & miso
Ox tongue chilli nachos - monterey jack, cheddar & sour cream
Chicken tikka poutine - curd, gravy
Stuffed potato skins - broccoli, blue cheese & almond (v)
Cheese quesadillas - jalapeno, epazote & guacamole
Truffled mac & cheese - burnt butter pangritata (v)
THK fried chicken - Free range chicken (THKFC) & ranch mofo
Southdowns pork hot dog - holy fuck sauce, crispy onions
Charred halloumi - flatbread, baba ganoush, salted tomatoes (v)
Sussex pork banh mi - crusty bread and pickles
Free range chicken laap - lettuce, roast chilli hot sauce
High welfare smoked salmon croquettes - aioli, pickled cucumber
REBEL salami piadina - mozzarella, charred vegetables (can be v)
Sourdough toasties cooked in beef fat with;
Sussex charmer & Rickies pickles (v)
Maple cured bacon, comte, pear
Sticky beef & onion

Late food gets us really excited. When you visit for a tasting we'll look to discuss your ideal late food and personalise the menu specifically to your tastes. Come armed with ideas!







WHAT TO DO NEXT

We are happy to assist in any way so please give us call.

Our office number is 01273 283852

The office is not always manned so if you can't get through please leave a message and we'll get back to you right away.

THK ENQUIRY FORM

Our starting point. Along with this pack you will have been sent an enquiry form. This is your chance to tell us everything that you love about food and how you would like it to feature in your celebration. We use your completed form to influence and build a unique menu, just for you. Once you've completed the form, send it back to us and we will start creating!

TASTING APPOINTMENTS

We would love you to join us for some food at our headquarter by the sea. We love to cook with the seasons so we can't always offer you a tasting of your exact menu although we can guarantee you a feast so please do come hungry! It's a great opportunity for you to meet us, our event managers and our chefs, learn about how we work and of course discuss the finer details of your day.

Fully redeemable against your final booking, we charge £150 for two guests.

If you would like to bring any additional guests we charge a further £40 per person*

Please note tastings are only available if your final event guest number is over 50 guests.

If you would like to make a consultation appointment to cover the finer details of your celebrations please don't hesitate in contacting us. Once everything is finalised we provide you with a definitive quote. We request a 50% deposit to secure the booking.

*Extra guest charges are not redeemable against your booking.





SHARE THE LOVE

Hannah & Jackson - October 2021

We just wanted to say thank you for everything on our big day.. Annie you were incredible on the day and we had so many people say how incredible the food was.. which is exactly what we wanted!

Nick & Rosie - Wedding - January 2020

THK catered our wedding and they were absolutely superb. From the outset they were incredibly helpful and guided us through each step of the process.

Foundation Stage forum - January 2020

Herb Kitchen catered our work Christmas party and we had a wonderful experience with them. From the moment we got in touch with them they were really friendly and helpful.

Lucinda Watkins - September 2019

"The Herb Kitchen produced the most delicious food for our 50th birthday party, bursting with flavour and fabulous combinations of locally sourced ingredients. Dan and Will were easy and very accommodating to deal with, nothing was a problem."

Stella Artois - May 2018

Professional but personal – Thank you so much for looking after our clients

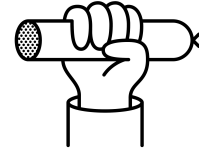
Mark & Harriet- Wedding December 2018

"We never felt that we were "just another wedding" they really made a concerted effort and we trusted them to do what they do best – which they did exceptionally well"

Alice & Erik - Wedding May 2017

"You were instrumental in making a great event, working seamlessly with all the other suppliers, so thank you again. You're top of our list (and I think many of our guests') for any future catering events"





The Herb Kitchen presents

REBEL

Our naughty little sister
"Rebel" a multi award
winning high welfare
charcutier and smokery.

www.curingrebels.com



ANNIE FERN

Creative Stylist Annie offers styling and coordination for weddings and events.

An experienced stylist, florist and project manager, Annie offers her skills and guidance to help you plan a style for your event, source all the elements required and will be on hand to lead with set up the day before or morning of your celebration.

Our go to person for creating the most beautifully considered events, you can find examples of Annie's work here

 @_anniefern_
www.anniefern.co.uk





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