



THE HERB KITCHEN

SPRING / SUMMER DINNER PARTIES 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 a day that is seamless.

You will be provided with your own events manager to assist the running of your celebrations. Present for the duration of your day, 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.

SPRING/ SUMMER 2023 SAMPLE DINNER PARTY MENU

Starters

****REBEL** charcuterie platter

Barbecued asparagus, smoked ricotta, pine nut & lovage (v)

Heritage tomatoes, borlotti beans, preserved lemon, herbs (v)

Roasted cod loin, salmagundi, smoked butter

South coast mackerel, smashed cucumber, chilli & sesame

Jersey royal potatoes, **** REBEL** nduja, roast shallot, saffron

Free range pork terrine, sourdough, pickled rhubarb

Mains

Fermented wheat berries, chestnut mushrooms, mascarpone & wild garlic (v)

Wood roasted cabbage, curry butter, tandoori paneer & shallot sambal (v)

Roasted fillet of sea bass, tempura courgettes, butter & chive sauce

South coast monkfish, smoked pancetta, New Zealand spinach, smoked almond

Free range roast chicken breast, wild garlic spaetzle, aligote potato

Southdowns braised lamb shoulder, salt baked beetroot, whipped mint yoghurt

Desserts

Blood orange and olive oil cake, creme fraiche, candied zest

Malted chocolate ganache, cherries, brown butter biscuit

Local honey meringue, british strawberries, whipped cream, honeycomb

Raspberry leaf set cream, blackcurrants, hazelnut shortbread

Choux au craquelin, chocolate cream, raspberries, huacatay

Barbecued peach, melba ice cream and pecans





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.

The prices in our guide are based on **20 guests** and includes four course dining experience. The price includes a team of chefs, front of house team to assist with table setup, arrival drinks and snacks service, food service and clear down. We've also detailed the optional extras that we offer and are happy to discuss any further unique requirements you may have.

Prices for our THK dining experience start from **£85+VAT per person with table service**

Optional extras include

- Venue styling
- Organic coffee station
- General refuse & recycling
- Crockery, cutlery and glassware hire

*Dietary requirements will be finalised with client consultation with advanced notice. Additional service staff available subject to requirements.

*Subject to facilities on site, additional kitchen equipment may be required - THK Wood fire grill experience can be arranged with additional costs.

*Guests to eat from same menu choice, please select one starter, one main course, and dessert for the party to enjoy

** Rebel charcuterie our homemade charcuterie range.



SHARE THE LOVE

Liam & Suzannah - September 2022

We want to say such a huge thank you to you all!!! The food was amazing, your team were fantastic, and you've all been incredible in helping us create a day that was truly special and we'll always cherish. Honestly, we just had the best day!

Gemma - July 2022

We can't recommend them enough. All the food was incredible, and we had so many compliments from our guests. We loved the focus that THK put on seasonality and sustainability, and how passionate they are about food! THK were so easy to work with in the run up to the wedding, and everyone that we interacted with was really friendly and helpful including all the staff that worked on the day.

Rebecca - June 2022

Lovely, warm, organised and flexible team who gave us an amazing food experience! Accommodated all dietary requirements without fuss and produced a bespoke menu to our taste which was so flavoursome. All of our guests loved and complimented the food THK served. Would definitely recommend, we hope to eat their food again in the future.

Sarah & Pete - 50th Birthday celebrations - June 2022

Thanks for the excellent service on Saturday. The guests (and us) had a brilliant time and the food / general service was faultless. Many thanks to the team involved.

Annabelle & Xander - May - 2022

We always knew we were in for a treat when we reconnected with you but wow did you and your whole team go above and beyond yesterday. Every single person has commented on how truly delicious each mouthful was - we just couldn't have loved it any more if we tried. And you have all been SUCH a joy to work with. Each and every member of your team was charming and so kind. 'Thank you' just doesn't feel as if it cuts it, two such short words, but we really really appreciate everything you did. Thank you thank you thank you!



EST 2014

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