

THE HERB KITCHEN

COOKING OVER FIRE 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.

Food from the fire 2023

Swaledale pasture fed beef sirloin
Tropea onions & salsa mojo

Cowdray estate venison kofta, fermented cherry, wasabina

Wild sea trout cooked on cedar and herbs, celtuce, gooseberry achar

Fermented wheat berry hot-pot, artichokes, smoked butter (v)

With

Handmade breads and THK butter

Ember baked potatoes
Fermented wild garlic mayo, crispy shallots

Harry's carrots, ox curd and pickled green chillies

Cavolo nero, chestnut mushrooms, smoked rice, elderberry

-
Something sweet

Namayasai farm blackcurrants, peated wheat cake, cultured cream

**We design wood fired experiences individually for
Each event. Please get in touch for an estimate**





Stories Chapter 6.

The Queens cocktail

Scotts farm ~~Beef~~ Pork belly, Maldon oyster, shallot
Rye cracker, south coast Mackerel

Venison leg Samosa

Burton Mill Stoneground bread, onion + herb butter
Carrots, green chilli, Ox Curd

Tomatoes, lardo, lovage

Sue's crab, celtuce, elderflower

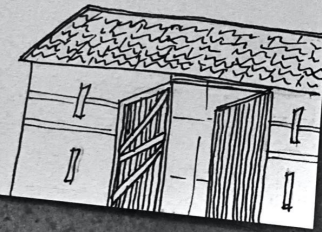
Georges estate foraged salad, venison garam

Loin of estate venison, celeriac, plum achar

Venison hot pot, cavolo nero, mushroom, elderberry

Braeburn apple cake, fig leaf ice cream, blackberries

Corallin, greengage + Cobnut





ABOUT OUR PRICING

Our wood fired dining experiences offers a great option for outside dining on those long summer nights. Ever evolving and with seasonality, locality and quality at our core, all cooked over an open fire in front of your guests on one of our Asado style grill.

The prices in our guide are based on **20 guests** and includes two 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 **£95+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 - Wedding - 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 & Bosco - Wedding - 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.

Lucy & Laurent - July 2022

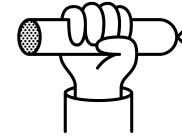
We have never been to a wedding or event where everything was so beautifully served, tasted so good, and there wasn't an inkling within the dishes that it was for a large event and you were serving 85 people! Our personal favourite was your truffle choux bomb canapé... so tasty! Thank you to you and your team for making our wedding day feel seamless, for the thought that went into the menu, the execution, attention to detail, wonderful cooking and beautiful food.

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 to make our wedding day as magical as it was. Thank you thank you thank you!



The Herb Kitchen presents

REBEL

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

www.curingrebels.com



EST 2014

THE HERB KITCHEN

THE-HERBKITCHEN.COM
ENQUIRIES@THE-HERBKITCHEN.COM
@THE-HERBKITCHEN

01273 283852
Unit 16
Hove Enterprise Centre
Basin Road North
Portslade
BN411UY
UK

