



EVENING MENU



Delight in Exquisite Flavors

Indulge in our evening menu selection, meticulously crafted by our culinary experts, perfect for your exclusive gatherings, weddings, open house or corporate events.

Experience a burst of colors and flavors with our diverse array of canapés inspired by global cuisines, prepared using only premium organic ingredients.

How it Works:

- Enjoy seamless service with our attentive staff available for a minimum of 4 hours at £20 per hour + VAT.
- Elevate your presentation with our stunning buffet display station.
- Rest assured, we provide all necessary equipment to ensure flawless service.
- Tailored to your preferences, we offer customisation options to accommodate dietary needs, including gluten-free, vegetarian, and vegan choices.
- Minimum booking for 20 guests required.



SANDWICHES, WRAPS & BURGERS

£10 each + VAT

- 1 **Gourmet Hotdogs** - With crispy onions, jalapenos, tomato salsa, chipotle cheese sauce
- 2 **Cheddar & Tomato Chutney Toasties** - Mature cheddar & homemade tomato & chilli chutney toasted sandwiches
- 3 **Cheese & Ham Toasties** - Mature cheddar & honey roast ham toasted sandwiches
- 4 **Bacon Rolls** - Smoked back bacon rolls with brown sauce & ketchup
- 5 **Sausage rolls** - Cumberland Sausages with red onion jam in soft buns
- 6 **BBQ free-range chicken Shish kebab** - With herb yogurt, pickled red cabbage, cucumber & celery salsa, coriander & sweet chilli mayo
- 7 **Mexican pulled pork tacos** - With Chimi Churi, salsa
- 8 **24 hour Korean brisket bao buns** - With spring onions & Asian spinach
- 9 **Brie Toasties** - With melted brie & fig jam toasted sandwiches
- 10 **Pulled BBQ-Style Pork Buns** - Slow cooked pulled pork in soft baps with coleslaw
- 11 **Fully Loaded Nachos** - With beef chilli con carne, avocado, cheddar, sour cream & lime



SHARING PLATTERS

£15 each + VAT

- 1 Cheese Platter – 4 British cheeses, bread, crackers, homemade chutney, celery, grapes & figs
- 2 Meze Board - Olives, stuffed peppers, halloumi, roast vegetables, hummus & flat-breads, oregano chicken skewers, dips
- 3 Pub Snacks Board - Pork & apple sausage roll, beef shin croquettes, smoked salmon & cream cheese blinis & wild mushroom arancini.
- 4 Grazing Platter - Selection of cured meats & cheeses, homemade chutneys, mixed pickles, crusty bread, crackers, crudités & dips, chargrilled vegetables, ricotta stuffed baby peppers, marinated olives
- 5 Antipasto Platter - Baby mozzarella with green olive tapenade, nduja & parmesan arancini, tomato & basil bruschetta, Italian cured meats, assorted dips, crusty bread oil & vingear





LOADED FRIES

£15 each + VAT

- 1 Sticky Jack Daniels brisket, chimichirri (GF)
- 2 Smoky pulled pork, sriracha mayo, jalapeño (GF)
- 3 Katsu chicken, pickled red onion, miso mayo
- 4 Classic chilli ragu, guacamole, melting cheese (GF)
- 5 Crispy duck, spring onions, chilli ketchup





GENERAL CONDITIONS & CANCELLATION POLICY

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- Payments can be made via bank transfer, cash or credit card. Card payments will incur a 2% fee.
- A 50% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation.
- The final remaining amount must be received one month before the event date.
- Any extra costs made during the event and not included in this signed quote will be invoiced.
- All prices that appear in this information kit will show prices + VAT.
- Prices may not be inclusive of glassware & crockery hire +VAT.
- Staffing is a minimum of 4 hours
- Written confirmation will be required in order to validate the Cancellation Policy.
- Details of cancellation policy to be found in the in the terms & conditions.

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THE TUDOR BARN
WEDDINGS

Imagine the Possibilities

