



A best of British catering Co.

VINTAGE THYME

• BESPOKE • BRITISH • WITH A TWIST •

Bespoke menu for

a best of British catering Co.



HOMEMADE FLATBREAD

If you prefer your guests to be able to eat as and when they like, or as an evening addition when appetites pick up then this option might be for you.

We arrive on site and erect either a 3m x 3m stall from which our fresh flatbreads are served to each of your guests fresh off a searingly hot griddle.

Your hot, fluffy, slightly charred flatbreads are then filled with your guests choice of freshly cooked south coast fish, slowly cooked free-range British meats and/or highly seasonal vegetables.

This option can include 3 side dishes and dessert.

Each light, charred handmade flatbread comes with homemade Lancashire cold press rapeseed oil hummus, chopped herb salad, garlic yoghurt, toasted seeds, handmade seasonal cider vinegar pickles and our delicious spicy & fruity handmade harissa. Your guests then choose from the below:



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MEAT FILLINGS

Marinated, 24 slow roast local lamb shoulder w/ prunes & whole sticky garlic

Local rare breed slow roast pork belly, crisp crackling & tangy gooseberry relish

Slow cooked madras lamb shoulder , dipped in jus & mango chutney, madras yoghurt, balti mix, onions, coriander and mint.

Coconut & Coriander Chicken Shish Kebab Best of both worlds, free range chicken shish kebab with southern fried chicken skin, red cabagge slaw, coriander & chilli mayo.

FRESH FISH FILLINGS

Char-grillied salmon w/ naturally fermented wild garlic & preserved lemon

Fresh local mackerel w/ our home preserved lemon dressing

butter roasted tandoori lobster, coriander oil, brown crab mayo

VEGETABLE FILLINGS

Chargrilled local osquashes w/ aged milk feta & preserved lemon Whole grilled sweet & sticky shallots w/ a tart beetroot & black chilli glaze

Smoky grilled whole aubergines w/ pickled chilli & tomato salsa

Charred wirral asparagus w/ local herbed butter

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