



A best of British catering Co.

VINTAGE THYME

• BESPOKE • BRITISH • WITH A TWIST •

Bespoke menu for

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BOWL FOOD

Think mini bowls of goodness served 'Small plate style' all lovingly prepared and presented by our chefs. Bowl food, or jar food as it is also known, is also the perfect choice if you want something a little different but still want to offer a hot meal to your clients.

SEARED SALMON

english chorizo, braised lentil, Sweet onions, crispy garlic, toasted cumin, seasoned yoghurt & lots of fresh coriander

MUSSELS

Home smoked mussels in their shell w/a rich extra virgin olive oil saffron aiol

LAMB CROQUETTE

Coriander crushed garden peas, salsa verde, home preserved spiced lemon, fresh mint

BRAISED BEEF CHEEKS

Horseradish mash, red wine jus, watercress

WILD BIRD

Wild griddled marinated pigeon breasts w/ elderberry & pomegranate

COD

heritage Tomato ragu, Grilled courgettes, wild garlic & preserved home lemon dressing

CARAMELISED PORK BELLY

Pineapple fried rice, pickled shallots, crunchy pork crackling w/ toasted coriander salt

PORK SHOULDER & NDUJA

Creste di gallo pasta w/ a sauce of roasted red pepper, Tomatoes, smoked chilli, garlic, parsley,

LAMB KEBAB

braised lentils Sweet onions, crispy garlic, toasted cumin, seasoned yoghurt & lots of fresh coriander

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