

INVICTA FOOD DESIGN

THE DREYS MENUs 2025

CANAPES

Canapés are £2.50 each and we recommend 5 bites per person

- Rare roast beef with classic bearnaise sauce
- Flame grilled sprouting broccoli, salsa rossa, crisp polenta (V)
- Cajun King prawn skewers, lime & mint yogurt
- Pork belly lollipop, sticky maple & apple glaze
- Lamb kofta spiced with cumin & coriander, mint & pomegranate yogurt
- Malbec braised brisket nuggets in panko, shallot mayo
- Padron peppers fried in olive oil with smoked paprika, lemon & maldon salt (Ve)
- Battered onion rings, green goddess mayo (Ve)
- Chargrilled asparagus & tenderstem, minted hollandaise (V)
- Tandoori chicken skewers, banana, coconut & coriander raitha
- London cure smoked salmon, blinis, avruga caviar
- Cheese on toast. Crostini, melted Sussex brie, heritage tomato, thyme (V)
- Pintxos. Olive crouton, Iberico ham, piperade
- BBQ chicken kebab grilled in a sticky bourbon BBQ sauce
- Fired watermelon, gem taco, herb crumb, mint salsa (Ve)
- Mini Cumberland sausages roasted with herbs & honey
- Smashed avocado, lime & chipotle with sumac roasted tomatoes (Ve)
- Teriyaki roasted salmon skewers in a sticky soy & mirim glaze

A LA CARTE MENU

STARTERS £10.50

- London cure smoked salmon, lime & chipotle pickled cucumber, watercress, sourdough
- Prosciutto, wood roast peppers, thyme oil, olives, focaccia
- Kent lamb & wonky vegetable mulligatawny
- Scorched mackerel fillet, shallot & potato salad with apple & horseradish, herb oil
- Cream of sweet potato soup with coconut, chilli & coriander (Ve)
- Grilled padron peppers & courgette, hummus, oregano salsa (Ve)

MAINS

There are two prices displayed against each main course.

The first price is the menu item plus two sides of your choice. Extra sides are an additional cost.

The second price is for 3 courses and includes one starter, your chosen main, two sides and a pudding (Children 12 and under half portion, half price). Extra sides are an additional cost.

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Wood fired meats

- Roast forerib of Scotch beef, Yorkshire pudding, red wine gravy £40.50 / £60.50
- Slow confit duck leg, flamed over coals, spiced plum compote £34.50 / £54.50
- BBQ leg of lamb steak rubbed with za'atar, smoked aubergine, cumin yogurt £34.50 / £54.50
- Beef rib slow braised with red wine & black pepper, shallot rings, watercress, proper gravy £36.50 / £56.50
- Flame grilled lamb chops in garlic, mint & basil marinade, salsa verde £34.50 / £54.50
- BBQ English pork chop, honey roast apples, pickled cabbage, mustard & parsley dressing £33.00 / £53.00
- Roast rump cap of beef served with chimichurri or bearnaise £37.00 / £57.00
- Slow roast English pork leg, crackling, apple sauce, mustard cream £32.00 / £52.00
- Wood roast leg of English lamb with chimichurri £34.00 / £54.00
- Whole chickens roasted with garlic, herbs & spices, quartered and served with tarragon & parsley gravy £32.00 / £52.00

Vegetarian & plant based £32.00 / £52.00

- Korean fried cauliflower with tamari molasses, sesame szechuan peppers, kimchi and white rice (Ve)
- Coal Blistered and smoked butternut squash, toasted pine kernel hummus, flat bread, chilli & mint salsa verde (Ve)
- Aubergine roasted with za'atar, herbed quinoa with chickpeas, pomegranate seeds & coriander (Ve)
- Red onion & thyme rosti, saute spinach, tenderstem broccoli, smoked tomato relish (Ve)

SIDES

Extra sides available £4.75

- Mac & cheese, glazed cheddar & herb crumb
- Roast new potatoes, olive oil, black pepper and mint
- Giant field mushrooms roasted with garlic butter and parsley
- BBQ hispi cabbage, balsamic & hazelnut dressing
- Coal roast heritage beetroots, ancient grains, warm pickled cabbage
- Griddled vegetable kebabs rolled in olive oil, garlic & oregano
- Flame grilled summer vegetables, garlic, olive oil and rosemary
- Heritage tomato salad, torn basil, pine kernels, olive oil
- Spicy shaved cucumber pickled with chipotle, mint, sesame & lime
- Seasonal garden salad, French dressing
- French fries
- Gratin Dauphinoise

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PUDDING £9.50

For guests not wanting dessert, but wanting their cake plated and served as dessert instead the value below should be applied as a discount and then the following charge made £5.25 (includes Dreys £1.00 fee). This will be garnished with berries and Chantilly cream.

- Sticky toffee pudding, butterscotch sauce, salted caramel ice cream
- Glazed lemon tart, summer fruits, chantilly cream
- Vanilla crème brulee served with a macaron
- Treacle tart, clotted cream, citrus
- Vanilla cheesecake, strawberries & shortbread
- Warm chocolate brownie, vanilla pod ice cream, chocolate sauce
- Selection of fine cheeses from Kent and Sussex, celery, raisins, chutney & fruit bloomer
- Chocolate truffle brownie torte (Ve)
- Pineapple carpaccio, coconut cream, lime & passion fruit syrup (Ve)

POPULAR MENUS

MENU 1	MENU 2	MENU 3	MENU 4
£78.50	£74.25	£58.75	£59.00
<p>Canapes Cajun king prawn skewers, lime & mint yogurt Malbec braised brisket nuggets in panko, shallot mayo Fired watermelon, gem taco, herb crumb, mint salsa (Ve)</p> <p>Starter Grilled padron peppers & courgette, hummus, oregano salsa (Ve)</p> <p>Main BBQ leg of lamb steak rubbed with za'atar, smoked aubergine, cumin yogurt Gratin Dauphinoise Flame grilled summer vegetables, garlic, olive oil & rosemary</p> <p>Pudding Sticky toffee pudding,</p>	<p>Starter London cure smoked salmon, lime & chipotle pickled cucumber, watercress, sourdough</p> <p>Main Roast rump cap of beef served with chimichurri or bearnaise Seasonal garden salad, French dressing Veganslaw, hispi cabbage, black pepper & caraway French fries</p> <p>Pudding Warm chocolate brownie, vanilla pod ice cream, chocolate sauce</p> <p>Evening food Griddled minute steak flatbread, garlic butter, caramelized onions, roquette</p>	<p>Starter Prosciutto, wood roast peppers, thyme oil, olives, focaccia</p> <p>Main Whole chickens roasted with garlic, herbs & spices, quartered and served with tarragon & parsley gravy Roast new potatoes, olive oil, black pepper & mint Tender stem broccoli, chilli & herb oil</p> <p>Pudding Glazed lemon tart, summer fruits, chantilly cream</p> <p>Evening food Bacon roll. Smoked, rindless back bacon, soft floured bap, proper ketchup</p>	<p>Canapes London cure smoked salmon, blinis, avruga caviar Cheese on toast. Crostini, melted Sussex brie, heritage tomato, thyme (V) Smashed avocado, lime & chipotle with sumac roasted tomatoes (Ve) Mini Cumberland sausages roasted with herbs & honey</p> <p>Main Slow roast pork leg, crackling, apple sauce, mustard cream Mac & cheese, glazed cheddar & herb crumb BBQ hispi cabbage, balsamic & hazelnut dressing</p> <p>Pudding Vanilla crème brulee with</p>

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<p>butterscotch sauce, salted caramel ice cream</p> <p>Evening food 6oz 100% beef burger, streaky bacon, mature cheddar, relish, pickles. Served in a brioche bun with French fries</p>			<p>a macaron</p> <p>Evening food Fresh wood fired pizza</p>
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PARILLEROS FEASTING MENU

PARRILLEROS £54.00

These dishes are inspired by South America. Especially the cooks or “Parrilleros” of Argentina and Uruguay. These are the chefs that specialize in cooking on the grill. Whole cuts of meat are cooked on our 8ft BBQ over lumpwood charcoal and wood. A mixture of grilling and hanging to smoke are used to create incredible flavoured BBQ meats.

Client can remove starter for £8.75

Client can remove dessert for £7.75

Cake cut, plated with berries and Chantilly £5.75

STARTERS

- Artisan breads with salted butter (V)
- Cured Kentish and continental meats, tomato & onion chutney
- Mushroom arancini, truffle mayonnaise (V)
- Grilled broccoli and spring onions, romesco sauce (Ve)
- London cure smoked salmon, blinis, capers and lemon

MAINS

- Rump cap/Picahna slowly smoked and grilled whole
- Coal blistered and smoked butternut squash, spiced puy lentils, toasted pine kernal hummus, chilli & mint salsa (Ve)
- Wood roasted summer vegetables in garlic, olive oil and rosemary (Ve)
- Seasonal garden salad, French dressing (Ve)
- Veganslaw, hispi cabbage, black pepper and caraway (Ve)
- Whole chickens smoked, roasted and basted with a blend of garlic, herbs, spices and olive oil then served in quarters
- Chimichurri and warm flat bread (Ve)
- French fries and sauces

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MINI PUDDINGS

- Banoffee pie bites
- Chocolate brownie, vanilla cream, nibbed chocolate
- Macarons

VEGAN & PLANT BASED FEASTING MENU

A 3 course feast of vegan & plant based dishes.

STARTERS

- Artisan breads with balsamic & olive oil (Ve)
- Crisp polenta, tomato, olive & basil salsa (Ve)
- Hummus, crunchy Broad beans, pickled lemon, harissa (Ve)
- Grilled broccoli and spring onions, romesco sauce (Ve)
- Caramelised sweet potatoes, crushed white beans, herb oil, shallot rings (Ve)

MAINS

- BBQ giant field mushroom stuffed with braised rice and charred vegetables, panko crust (Ve)
- Baked avocado loaded with tomato, jalapeno, coriander and smoked applewood cheese (Ve)
- Coal blistered and smoked butternut squash, spiced puy lentils, toasted pine kernal hummus, chilli & mint salsa (Ve)
- Wood roasted summer vegetables in garlic, olive oil and rosemary (Ve)
- Seasonal garden salad, French dressing (Ve)
- Veganslaw, hispi cabbage, black pepper and caraway (Ve)
- Chimichurri and warm flat bread (Ve)
- French fries and sauces (Ve)

MINI PUDDINGS

- BBQ pineapple spoons, pepper and coriander salsa, toasted coconut
- Chocolate brownie, fudge frosting, nibbed chocolate
- Rhubarb, raspberry and ginger smoothie shot

HOG ROAST FEAST MENU

Menu of canapes, starter, main course with sides £63.00 pp

CANAPES

3 canapes per person are included. Additional canapes can be added from the main menu and charged at the prevailing rate.

- Malbec braised brisket nuggets in panko, shallot mayo
- Cheese on toast. Crostini, melted Sussex brie, heritage tomato, thyme (V)

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- Flame grilled sprouting broccoli, salsa rossa, crisp polenta (Ve)

STARTER

Please choose 1 starter for your party.

- London cure smoked salmon, lime & chipotle pickled cucumber, watercress, sourdough
- Prosciutto, wood roast peppers, thyme oil, olives, focaccia
- Kent lamb & wonky vegetable mulligatawny
- Scorched mackerel fillet, shallot & potato salad with apple & horseradish, herb oil
- Cream of sweet potato soup with coconut, chilli & coriander (Ve)
- Grilled padron peppers & courgette, hummus, oregano salsa (Ve)

MAIN COURSE

A whole hog, salted, herbed and slow roasted onsite over charcoal for 8 hours. Then served to the table on Feasting platters with the following

- Honey roasted root vegetables
- Crackling, Bramley apple sauce, mustard & condiments
- Apricot, sage & onion stuffing
- Caramelized leek & onion relish
- Cider gravy
- Artisan breads & buns with salted butter

POTATO DISH. Please choose 1

- New potatoes rolled in mint & lemon butter

OR

- Roast potatoes, garlic & parsley butter
-

SALADS & SIDES. Please choose 3

- Heritage tomatoes, mozzarella, torn basil, baby spinach
- Hispi cabbage coleslaw, caraway seeds
- Potato salad, red onion, chive mayonnaise
- Mini macaroni salad, roast courgette, pine nuts, vegan pesto
- Classic Greek salad with tomato, olives, feta, olive oil, summer herbs
- Pear, blue cheese, roquette, pecan, balsamic dressing
- Mixed bean salad, French dressing & garden herbs
- Flame grilled summer vegetables, garlic, olive oil & rosemary
- Coal roast beetroot, red onion, watercress, goat's cheese

Dessert is not included, but if required can be chosen from the main menu

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EVENING FOOD

BURGERS

All our burgers come with fries and are served in a glazed brioche bun

- 6oz 100% beef burger, streaky bacon, mature cheddar, relish, pickles £16.50
- 6oz 100% beef burger, mature cheddar, jalapenos, fried onions, chilli mayo £16.50
- Jackfruit in cajun spiced BBQ sauce, chipotle mayo, lime pickled fennel £14.85
- Flame grilled cajun chicken thighs, garlic mayo, salad £15.50
- Chargrilled minute steak, garlic & olive oil rub, dijon & parsley mayo £16.50
- Griddled halloumi & courgette, hummus, shallot & oregano salsa verde £14.85

PIZZA

All pizzas are cooked fresh on site. 10-12" approximate size and cut into 6 slices

- MARGHERITA £15.00

Simply tomato, mozzarella & basil

- ORTOLANA £15.00

Tomato base, mozzarella, courgettes, aubergine, peppers, basil

- THE BBQ FEAST £15.00

Pulled brisket, chicken, peppers, mozzarella, BBQ sauce on a romana base

- PEPPERONI AMERICANA £15.00

Classic Margherita with sliced pepperoni

- QUATTRO FORMAGGI £15.00

Tomato base, mozzarella, pecorini, Italian blue, Gran Milano

- N'DUJA £15.00

Tomato base, mozzarella, spicy pork n'duja, salami, ricotta, basil

- CAPRICCIOSA £15.00

Tomato base, porchetta, mushrooms, salami, olives, basil

- THE HAWAIIAN £15.00

The controversial ham and pineapple topped classic

FROM THE GRILL

BBQ FLATBREADS

- PULLED BEEF BRISKET £12.00

BBQ brisket, chimichurri, parmesan, Rioja onion marmalade, roquette

- MINUTE STEAK £12.00

Garlic butter, caramelized onions, leaves

- ROAST SQUASH & BRIE £12.00

Herb roasted butternut squash with melted brie, fried onions & roquette

- • BACON ROLL £6.75

Smoked rindless back bacon served in a soft floured bap with a sauce station

- ROAST VEGETABLES & BABA GHANOUSH £6.75

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Coal fired summer vegetables in a soft floured bap with baba ghanoush

**Sliders are delicious 2 or 3 bite baby burgers. Ideal served as larger canapes or as evening snacks
£7.15 per slider**

- CHEESE & BACON BURGER

4oz 100% beef burger, streaky bacon, mature cheddar, relish, pickles

- DIRTY CHILLI BURGER

4oz 100% beef burger, mature cheddar, jalapenos, fried onions, chilli mayo

- PULLED JACKFRUIT BURGER

Jackfruit in cajun spiced BBQ sauce, chipotle mayo, lime pickled fennel

- SPICY CHICKEN BURGER

Flame grilled cajun chicken thighs, garlic mayo, salad

- GARLIC BRUSHED BEEF RUMP STEAKWICH

Chargrilled minute steak, garlic & olive oil rub, dijon & parsley mayo

- HALLOUMI & COURGETTE BURGER

Griddled halloumi & courgette, hummus, shallot & oregano salsa verde

Set Evening BBQ Menu £25.00 pp

- 4oz Beef Burger
- Jumbo Cumberland Sausage
- Cajun Spice boneless chicken thighs
- Provence Vegetable Kebabs with Oregano (Ve)
- Traditional Coleslaw with Caraway (V)
- Traditional Mixed Garden Salad (Ve)
- Cucumber with Mint & Mustard (Ve)
- Three Tomato Salad with Basil & Olive Oil (Ve)
- Jacket Potatoes (Ve)
- Served with buns, baps, cheese, fried onions and sauces

THE GRAZING TABLE

Our grazing table is presented on hessian cloth with interesting boards and boxes.

3 metres serves up to 90 people £1350

4 metres serves up to 120 people £1800

5 metres serves up to 150 people £2250

6 metres serves up to 180 people £2700

It typically consists of:

- Cold cuts, cured meats, terrines and pates
- Antipasti of chargrilled summer vegetables marinated in garlic, herbs and olive oil
- Great British cheeseboard, pickles, chutneys, grapes & crackers
- Artisan breads with salted butter, olive oil and balsamic
- Warm finger foods, mini quiche, stuffed vine leaves, pakoras and steamed buns

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- Bread sticks and crostini with olives, sun blushed tomatoes, hummus, baba ghanoush
- Cakes & bakes including brownies with whisky cream, macarons, mini carrot cake and Victoria sponge
- Mini pot desserts. Chocolate mousse, lemon posset, Eton mess

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