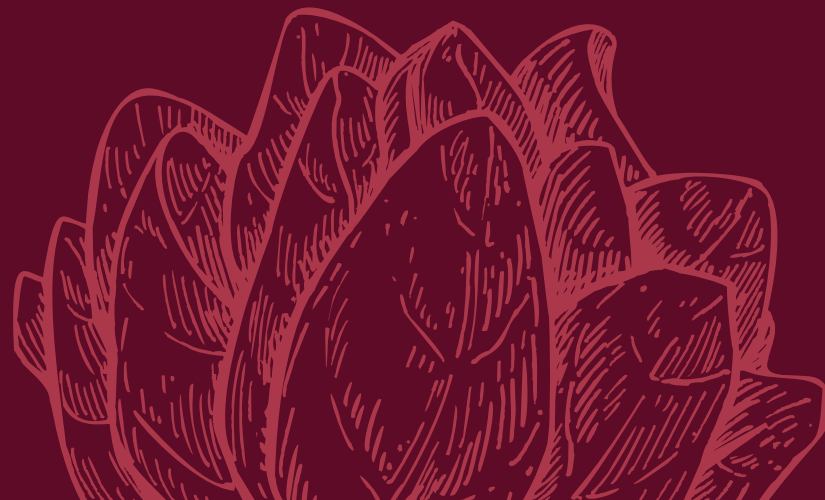




FOOD MENU
23 ~ 24



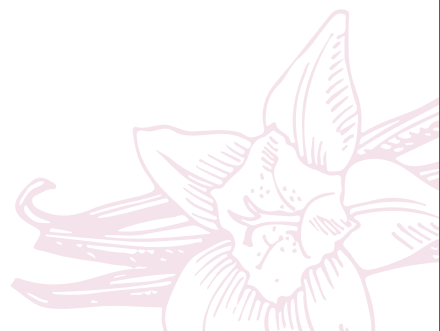


Our in-house team of talented chefs combine the best ingredients with flair and experience to create the most delicious dishes.

The ethos behind Roots is to use seasonal and fresh produce, sourced from local suppliers or grown on-site in our kitchen garden. We also only use Red Tractor assured meat and sustainably sourced fish in all our dishes.

Set on a working farm which has been in the Southend Barns family for over six decades, the provenance of the food served here is something we all feel passionately about.

From sharing feasts and street food to grazing tables and plant-based dishes, we hope you enjoy exploring our menus and look forward to working with you to create a wedding celebration to remember.



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OUR PRICES FOR A THREE COURSE MEAL START FROM £84 PER PERSON

WHAT'S INCLUDED?

A delicious three course meal freshly prepared by our chefs in the on-site kitchen

Our dedicated events team will be on hand throughout the day to ensure everything runs smoothly

Professional and fully trained waiting and bar staff to serve your meal and drinks, and manage the evening bar

All crockery, cutlery, glassware, cake stand and knife if required

White linen tablecloths for round and long tables with overlays and white linen napkins

Coffee and tea with homemade chocolate brownie truffles

Glass bottles of filtered still and sparkling water

Our team will make sure everything is set up and ready before your guests arrive including table arrangements, name cards and any other small items

You will have a planning meeting with the events team as well as the opportunity to attend a Complementary Tasting Event to sample dishes before you commit to your final menu



CANAPÉS

CANAPÉS

Our canapés are based on one of each per person. We recommend a minimum of 3 per person with a three-course wedding breakfast and a minimum of 5 per person to replace a starter. Our friendly staff serve these during your drinks reception around the venue, so all your guests get to enjoy. We also prepare a board for the couple.

3 BITES PER PERSON: £8.75
5 BITES PER PERSON: £13.75

Our chefs recommend selecting a mixture of meat, fish and vegetarian choices. All dietary needs will be catered for.

MEAT

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Roots crispy cranberry, orange and thyme stuffing balls, beetroot gel Chefs notes: Stuffing can be made with chickpea not meat	✓	✓	✓
Chorizo and pea arancini, mango chutney	✓		✓
Antipasti skewer, bocconcini. Parma ham, vine tomato, olive, oregano and lemon oil	✓		
Charred asparagus, Parma ham, miso and blush tomato dip Chefs notes: Parma ham can be removed and replaced with roasted aubergine or courgette	✓	✓	✓
Duck pancakes, cucumber and spring onion, toasted sesame seeds, hoisin sauce Chefs notes: For vegans the duck can be replaced with soya protein		✓	✓
Pork belly nugget, coated in miso toffee sauce and black sesame seeds Chefs notes: Dairy free cream can be used for toffee sauce	✓		✓
Medium rare fillet of beef, horseradish, watercress, Yorkshire pudding			
Honey roast sausages, mustard aioli, beetroot ketchup Chefs notes: Gluten free and vegan sausages can be used	✓	✓	✓
Indonesian chicken skewer, satay sauce, lime, roasted peanut Chefs notes: Soya milk and coconut milk can be used in sauce / marinade	✓		✓
Smoked bacon, pistachio and Sussex goats cheese bon bon, beetroot ketchup Chefs notes: Dairy free cream cheese can be used	✓		✓
Crispy coated lamb kofta, tzatziki yoghurt Chefs notes: Dairy free yoghurt can be used for the dip	✓		✓
Dutch beef croquette, gherkin and chive aioli Chefs notes: For vegans we can use chickpeas. We use vegan mayo for all our sauces	✓	✓	✓
Smoked duck breast, watermelon, orange and vanilla jam	✓		✓
Crispy coated pork belly with apple sauce, American mustard, Pink Lady apple Chefs notes: Vegan / dairy free mayonnaise is used for all our sauces	✓		✓

SEAFOOD

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Salmon, miso and sesame fishcake	✓		✓
Smoked salmon and cucumber rillette, dill scone Chefs notes: Gluten free flour, dairy free butter and milk can be used for the scone	✓		✓
Coconut coated prawn, mango and lime gel, coriander	✓		✓
Thai fishcake, lime, toasted coconut and ginger mayo Chefs notes: Vegan / dairy free mayonnaise is used for all our sauces	✓		✓
Classic prawn cocktail cone, cucumber, gem and baked tomato, spicy tomato sauce Chefs notes: Vegan / dairy free mayonnaise is used for all our sauces	✓		✓



KITCHEN GARDEN

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Sussex brie, red onion, and beetroot éclair	✓		
Crispy parmesan beignets, basil and poppyseed mayonnaise	✓		
Vietnamese vegetable spring roll, sesame dip		✓	✓
Baby bruschetta, guacamole, air dried tomato, crispy olive Chefs notes: We make our own gluten free fococcia	✓	✓	✓
Halloumi fries, mint yoghurt dip Chefs notes: Dairy free yoghurt can be used	✓	✓	✓
Garlic and parsley dough ball, truffle butter, tomato chutney Chefs notes: We make our own gluten free fococcia - Dairy free butter can also be used	✓	✓	✓
Satay halloumi, lime gel, coriander	✓	✓	✓
Courgette and onion bhaji, mango chutney yoghurt Chefs notes: Dairy free yoghurt can be used	✓	✓	✓
Sussex wild mushroom and Brighton Blue cheese bites Chefs notes: Dairy free cream cheese and blue cheese can be used	✓	✓	✓
Pea, mint and feta risotto balls, mint yoghurt Chefs notes: Dairy free feta can be used	✓	✓	✓
Tempura tender stem broccoli, Brighton Blue and pistachio cheese dip Chefs notes: Dairy free cream cheese and blue cheese can be used	✓	✓	✓



STARTERS

STARTERS

Please choose any of the following starter and dessert dishes to accompany your main course selection.

THE PRICE OF OUR MENUS STARTS FROM £84 PER PERSON AND IS BASED ON THE MAIN COURSE DISH.

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Fillet of roasted cod, pickled cauliflower, apple puree, chive oil, chicken velouté Chefs notes: Sauce can be made with plant-based cream	✓		✓
Halloumi fries, green slaw, torched gem lettuce, pomegranate, mint yoghurt Chefs notes: Can be made with vegan yoghurt	✓	✓	✓
Burrata and Nutbourne local tomatoes, creamy mozzarella, basil oil, tomato salad, crispy parmesan, aged balsamic	✓		
Smoked chicken, celeriac and apple remoulade, walnuts, crispy Parma ham, mustard and maple dressing Chefs notes: We make vegan mayonnaise for all our sauces	✓		✓
Roots bruschetta. Nutbourne local tomatoes, sun-blushed tomato tapenade, pesto baby mozzarella, olive and basil mayonnaise Chefs notes: We can replace the baby mozzarella with vegan cream cheese	✓		✓
Roots allotment vegetable salad. Roasted and pickled seasonal vegetables, beetroot, maple and sumac houmous, tahini dressing, roasted seeds	✓	✓	✓

Ham, egg & chip. Ham hock with garden parsley, crispy soft quail's egg, triple cooked chip, brown sauce Chefs notes: Eggs are not dairy	✓		✓
Allotment charred asparagus, classic egg and saffron mayonnaise, romesco sauce Chefs notes: Mayonnaise can be made vegan	✓	✓	✓
Gochujang prawn and mango salsa. Sesame coated crispy king prawn, mango and avocado salsa, torched spring onion, tonkatsu sauce	✓		✓
Fillet of poached salmon, crispy Scotch quail's egg, pea and green bean salad, smooth tartar sauce Chefs notes: We make vegan mayonnaise for all our sauces	✓	✓	✓
Roots classic Scotch egg, three beet salad, local watercress mayo, beetroot ketchup Chefs notes: Gluten free sausage meat can be used. We make vegan / dairy free mayonnaise for all our sauces			✓
Thai flavoured fishcake, tomato, coriander and coconut sauce, pickled cucumber and roasted pak choi	✓		✓
Slow cooked duck confit croquette, sweet and sour cucumber, sesame gem, hoisin sauce Chefs notes: Soya protein can be used to replace duck	✓	✓	✓
Chicken, thyme and lemon ravioli, saffron pasta, charred sweetcorn, hispi cabbage, chicken velouté Chefs notes: Sauce can be made with plant-based cream	✓		✓
Individual baked camembert with Roots honey, roasted pineapple chutney, toasted focaccia, honey drizzle Chefs notes: Vegan cheese can be used	✓	✓	✓



A top-down view of a gourmet main course plated on a rustic, blue ceramic dish. The centerpiece is a thick, seared salmon fillet with a golden-brown, slightly charred skin. It is served over a bed of fluffy quinoa. Surrounding the salmon are various fresh ingredients: sliced cherry tomatoes in yellow and red, small green microgreens, and several smooth, pink, sphere-shaped garnishes. The plate is elegantly decorated with small dollops of green sauce and a few more microgreens. The entire dish is set against a light-colored wooden background.

MAIN COURSES



PLATED MAIN COURSES

Our meat is free range, from the UK and part of the Red Tractor food standards ensuring food safety, animal welfare, hygiene and environmental protection through every part of the food chain.

	PRICE	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Fillet of beef Wellington, morel mushroom and red wine jus, buttered mash, smoked bacon, peas and baby onions, Roots honeyed parsnip	£110			✓
Roast rib eye of beef, short rib croquette, peppercorn sauce, roasted spicy potatoes with tahini and soy, green bean and broccoli salad Chefs notes: Plant-based cream can be used for sauce	£93	✓		✓
Slow cooked beef, celeriac and pink pepper mash, roasted allotment vegetables, pancetta and parsley braising juices	£88	✓		✓
Overnight shoulder of lamb with rosemary and cranberry glaze, roasted new potatoes, crushed pea and mint salad, jus, allotment vegetables	£88	✓		✓
Slow cooked shoulder of lamb kleftiko with olives, capers and rosemary, tomato, olive and oregano salsa, feta mashed potato, basil hollandaise, allotment vegetables	£88	✓		
Crispy pork belly ramen, green slaw, peanut dressing, pak choi, rice noodles, pickled egg, corander and lime, soy broth	£86	✓		✓
Roots honey glazed tenderloin of pork, cauliflower cheese and chive mash, chorizo, corn and apple salsa, allotment vegetables Chefs notes: We can use vegan cheese in the mash	£86	✓		✓
Roots chicken Kiev, cream cheese, garlic and herb filling, panko breadcrumb, chorizo, pea and crushed potato salad, chicken velouté Chefs notes: We can plant-based cream, vegan cream cheese	£84	✓		✓
Chicken satay skewers with gunpowder potatoes, peanut butter bon bon, mangetout and tomato salad, charred lime	£84	✓		✓
BBQ glazed chicken breast with cheddar and smoked bacon croquette, Roots bbq sauce, sweetcorn salsa, green slaw Chefs notes: We can use dairy free cheese in the croquette	£84	✓		✓
Roasted breast of chicken, charred allotment asparagus, parmesan mash, green beans, Caesar style dressing, crispy anchovies Chefs notes: Dairy free parmesan can be used	£84	✓		✓
Chicken katsu. Breast of chicken coated in sesame seeds and panko crumb, jasmine sticky, rice, pickled radish, carrot and ginger, katsu and tonkatsu sauce	£84	✓		✓
Pan fried breast of chicken, pesto mash, roast peppers, aubergine, courgette and tomatoes, sun blush tomato and wild basil Chefs notes: Dairy free cream can be used in the sauce	£84	✓		✓
Roasted breast of chicken with Sussex wild mushrooms, dauphinoise mash, pancetta, pea and sugar snaps, chicken and tarragon velouté Chefs notes: Dairy free cream can be used in the sauce	£84	✓		✓
Rump of lamb, minted shoulder bon bon, celeriac dauphinoise, celeriac puree, allotment vegetables, lamb jus	£90	✓		✓

DESSERTS



PLATED DESSERTS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Salted caramel artichoke roll with toffee sauce, toffee apple ice cream, poached apple, caramel honeycomb			
Vanilla and tonka bean crème brûlée, elderflower strawberries, orange shortbread, strawberries & cream ice cream Chefs notes: Shortbread can be replaced with gluten free biscuit	✓		
Biscoff blondie brownie, lime caramel, passionfruit ice cream,	✓		
Triple chocolate brownie, chocolate mousse, fresh raspberries, raspberry sorbet, chocolate crisp Chefs notes: Alternative brownie (vegan) - Dairy free chocolate mousse	✓	✓	✓
Deconstructed berry pavlova, seasonal berries, elderflower cream, passion fruit gel, Roots meringues, fruit jelly, mango sorbet Chefs notes: Plant based cream can be used	✓		
Passionfruit and vanilla posset with mango and pineapple, shortbread, coconut meringue	✓		
Roots Black Forest “Viennetta”. Chocolate and cherry, chocolate goo, cherry gel, raspberry sorbet	✓		
Sticky toffee pudding, salted caramel sauce, passion fruit, marmalade and honeycomb ice cream Chefs notes: Ice cream can be replaced with dairy free vanilla	✓	✓	✓
Warm Bakewell tart, chocolate & cherry ice cream, amaretto custard			
Chocolate and caramel crèmeux (mousse). Goopy caramel centre, biscuit base, toffee popcorn, salted caramel ice cream, miso and lime sauce Chefs notes: Mousse can be made dairy free / vegan, ice cream can be replaced with dairy free vanilla	✓	✓	✓



1

ROOTS CHEESECAKE MENU...
NOT JUST ONE BUT A WHOLE
MENU TO CHOOSE FROM!

Our light and creamy cheesecake has been a firm favourite with our couples, so we created an entire menu dedicated to delicious cheesecakes! The menu is inspired by a New York restaurant called Juniors which our pastry chef visited - the tough decision is choosing which one to have!

PICK A FLAVOUR:

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
White chocolate & raspberry	✓		
Lemon & blueberry	✓		
Strawberry & elderflower	✓		
Salted caramel, lime & honeycomb	✓		
Carrot cake	✓		
Amaretto & cherry	✓		
Biscoff			
Chocolate & orange	✓		

2

PICK AN ICE CREAM OR SORBET
MADE LOCALLY BY THE SUSSEX
ICE CREAM COMPANY:

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Raspberry sorbet	✓	✓	✓
Mango sorbet	✓	✓	✓
Passionfruit sorbet	✓	✓	✓
Vanilla bean ice cream	✓	✓	✓
Salted caramel ice cream	✓		
Strawberries & cream ice cream	✓		
Lemon meringue ice cream	✓		
White chocolate & pistachio ice cream	✓		
Biscoff ice cream			
Passionfruit ice cream	✓		
Marmalade & Honeycomb	✓		

LEAVE THE REST TO US, OUR PASTRY CHEF WILL ADD SOME
TANTALISING GARNISHES THAT COMPLEMENT YOUR DESSERT

ROOTS LUXURY PROFITEROLE

Classic choux pastry bun filled with a flavoured cream, topped with a crispy coating and a smooth chocolatey goo!

PICK A FLAVOUR:

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Chocolate, salted caramel, peanut butter, brittle	✓		
Griottine sour cherry, chocolate goo, pistachio crunch, honeycomb Chefs notes: Dairy free goo / crèmeux can be made	✓		✓
Raspberry and white chocolate, chocolate goo, white chocolate cookie	✓		
Espresso martini cream, chocolate goo, lime caramel, chocolate crisp Chefs notes: Plant-based cream can be used	✓		✓

OUR PASTRY TEAM WILL THEN ADD AN ICE CREAM OR SORBET TO ACCOMPANY YOUR GIANT PROFITEROLE!



A close-up photograph of a plant-based dish. The main component is a large, textured brown patty, possibly made of lentils or quinoa, topped with a green vegetable slice. To the left, a thick, yellow sauce is drizzled in a circular pattern. The dish is garnished with various vegetables, including green leafy herbs, orange slices, and a pinkish-red vegetable. The background is a plain white surface.

PLANT-BASED

ROOTS PLANT-BASED, VEGETARIAN AND VEGAN MENU

STARTERS

	CAN BE SERVED AS A MAIN COURSE	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Crispy gochujang cauliflower, Nutbourne tomato, coriander, mango and miso chutney	✓	✓	✓	✓
Charred local asparagus, toasted Roots focaccia, roasted garlic aioli, basil and lemon dressing Chefs notes: Our mayonnaise is made in house and dairy free	✓	✓	✓	✓
Halloumi fries, green slaw, torched gem lettuce, pomegranate, mint yoghurt	✓	✓	✓	
Beetroot and chickpea scotch egg, three beet salad, watercress salad and mayonnaise. Beetroot ketchup			✓	✓
Nutbourne local tomato and pesto arancini, basil oil, aged balsamic, tomato water	✓	✓	✓	✓
Roots bruschetta. Toasted focaccia, smoked paprika and balsamic houmous, pickled radish, crispy shallot, beetroot ketchup, apple and chive salad			✓	✓
Roots allotment vegetable salad. Roasted and pickled seasonal vegetables, beetroot, maple and sumac houmous, tahini dressing, roasted seeds	✓	✓	✓	✓

MAINS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Sussex wild mushroom, leek and toasted pumpkin seed tortellini, local asparagus and pea salad, pumpkin puree, pine nut pesto	✓		✓
Katsu halloumi, sesame rice, green slaw, pickled carrots and radish, katsu sauce Chefs notes: Vegan / dairy free halloumi can be used	✓	✓	✓
Butternut gnocchi, Sussex wild mushrooms, miso, spinach, charred spring onions, toasted sesame seeds	✓	✓	✓
Crispy three cheese bubble & squeak, poached egg, crispy leeks, courgette spaghetti, pink pepper dressing Chefs notes: Vegan / dairy free cheese can be used. Egg can be removed	✓	✓	✓
Dishoom Rajma, cardamom rice, poppadoms, Kachumber salad (tomato, cucumber and spring onion), tzatziki	✓	✓	✓
Beetroot, hazelnut and horseradish risotto, orange, green bean and watercress salad	✓	✓	✓
Roasted allotment vegetable pie, vegetable gravy, cheese and chive mash, herb salad Chefs notes: Dairy free / vegan cheese can be used as a replacement	✓	✓	✓
Freekeh tagine, harissa yoghurt, Moroccan style vegetable tagine, saffron rice, roasted peppers	✓	✓	✓

DESSERTS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Pink Lady apple tarte tatin, salted caramel sauce, vanilla ice cream Chefs notes: Dairy free / vegan ice cream can be used	✓	✓	✓
Chocolate brownie, chocolate goo, chocolate meringue, raspberry sorbet	✓	✓	✓
Raspberry and elderflower cheesecake, raspberry jelly, raspberry gel, passionfruit sorbet	✓	✓	✓
Deconstructed strawberry and mango pavlova, mango sorbet, mango and pink pepper jelly, vanilla cream, strawberry gel	✓	✓	✓
Sticky toffee pudding, salted toffee sauce, chocolate honeycomb, vanilla ice cream Chefs notes: Dairy free / vegan ice cream can be used	✓	✓	✓
Peanut butter panna cotta, peanut brittle, passionfruit gel, chocolate goo, chocolate crisp	✓	✓	✓



CHILDREN'S MENU

ROOTS CHILDREN'S MENU

TWO COURSES: £37
THREE COURSES: £42

STARTERS / CANAPÉS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Mini sausages with ketchup	✓	✓	✓
Warm pitta strips with ketchup houmous	✓	✓	✓
Mini dough balls with garlic and parsley butter		✓	✓
Crudites (carrot, cucumber, cherry tomato) with BBQ sauce and yoghurt dip Chefs notes: Dairy free yoghurt can be used	✓	✓	✓
Sausage roll bites with ketchup	✓	✓	✓
Parma ham, cheddar cheese, melon and strawberry skewers Chefs notes: We can replace the parma ham with cucumber	✓	✓	✓
Halloumi fingers with Roots BBQ sauce Chefs notes: BBQ sauce made in house and is dairy free / vegan	✓	✓	✓
Mini bruschetta with tomato and melted cheese Chefs notes: Dairy free cheese can be used	✓	✓	✓

MAINS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Cod bites with lemon mayonnaise, French fries and peas			
Chicken or beef fajita, rice, peppers, tomatoes, sour cream, guacamole	✓		
Local sausages, peas, mash and gravy	✓	✓	✓
Mac n cheese, garlic bread, tomato and cucumber salad Chefs notes: Dairy free cheese can be used	✓	✓	✓
Chicken fillets, BBQ sauce, sweet potato fries, corn on the cob	✓		
Vine tomato, ham and mozzarella pizza, coleslaw, tomato lollipops with dip Chefs notes: Replace the ham with mushroom - dairy free cheese can be used	✓	✓	✓
Chicken Kiev, mash, green beans and peas, gravy	✓		

DESSERTS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Chocolate brownie, chocolate sauce and vanilla ice cream	✓	✓	✓
Knickerbocker glory, strawberries, vanilla ice cream, chocolate sauce,	✓	✓	✓
Chocolate brownie and marshmallows	✓	✓	✓
Fresh strawberries and raspberries with sorbet (raspberry, mango or passionfruit)	✓	✓	✓
Fruit kebabs with chocolate sauce and marshmallows	✓	✓	✓
Mini tub of locally made Sussex Ice Cream, choose from: Raspberry sorbet Vanilla ice cream Chocolate brownie Strawberries & Cream			



FESTIVAL STYLE

ROOTS FESTIVAL STYLE MENU

A relaxed, informal and summery menu which creates a festival style ambience. Our chefs will be creating pizzas, platters and sublime salads all from our new outside kitchen, enjoy this alongside some tapas style sharing dishes and for dessert, try the “BYO ice cream sundaes” which is tasty, fun and a perfect way to end a meal.

£100 PER PERSON

1

CANAPÉS

PLEASE CHOOSE THREE FROM OUR CANAPÉ MENU

ON THE TABLE TO SHARE

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Roots crispy tortillas topped with zesty guacamole, vine tomato and sumac salsa, harissa yoghurt, parmesan crisp	✓	✓	✓
Warm pitta with beetroot houmous, rosemary oil, toasted seeds	✓	✓	✓
Classic basil and tomato bruschetta	✓	✓	✓

2

PIZZAS

Artisan dough stretched and rolled, topped with our own tomato sauce and loaded with fresh and creative toppings. Served in pizza boxes for all to share.

PLEASE CHOOSE TWO FLAVOURS FROM BELOW:

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Vine tomato, three cheese, oregano and basil oil, fresh basil	✓	✓	✓
Strips of chicken marinated in pesto, parmesan cheese, pine nuts and balsamic drizzle	✓		
Duck confit, spring onion, cucumber, sesame seeds, hoisin sauce, coriander Chefs notes: We can replace duck with soya protein which looks like shredded duck	✓	✓	✓
Brighton Blue cheese, sun blush tomato, Parma ham, fresh rosemary and oil Chefs notes: We can use dairy free blue cheese and Parma ham can be replaced with roasted vegetables	✓	✓	✓
BBQ chicken, chorizo, chillies, BBQ drizzle, chilli oil	✓		
Goats cheese, balsamic onion, roquette, vine tomato, walnuts Chefs notes: We can replace goats cheese with dairy free / vegan cream cheese	✓	✓	✓

3

TO ACCOMPANY

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Boards loaded with Parma ham, coppa, chorizo and pickles	✓		
Loaded wedges, topped with Roots BBQ pulled pork, BBQ sauce, corn and pomegranate salsa	✓		

4

SALADS

PLEASE CHOOSE THREE FROM BELOW

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
TUK TUK SALAD Wild rice, garden peas, vine tomato, spring onion, toasted seeds, coriander, lime, soy and sesame dressing	✓	✓	✓
CORONATION CHICKPEA SALAD Shredded carrot, coronation mayonnaise, sultanas, toasted almonds	✓	✓	✓
COWBOY CAVIAR Sweetcorn, peppers, three beans, tomato and cucumber, Cajun oil and lime dressing	✓	✓	✓
PANZANELLA SALAD Classic Italian salad with Roots basil focaccia, local Nutbourne tomatoes, cucumber, balsamic onion, fresh basil and extra virgin olive oil	✓	✓	✓
TOMATO AND POMEGRANATE SALAD Local Nutbourne tomatoes, pomegranate, oregano, pine nut salsa	✓	✓	✓
SPRING SALAD Allotment greens: asparagus, beans, spinach and peas, toasted sesame and nigella seeds, lemon and olive oil	✓	✓	✓
ROASTED BUTTERNUT SQUASH AND BEETS WITH LIME YOGHURT Oven roasted allotment beets and butternut squash, lime yoghurt, crispy shallot and coriander Chefs notes: Dairy free / vegan yoghurt can be used	✓	✓	✓
ROOTS RAINBOW SLAW, SWEET AND SOUR DRESSING Heritage shredded carrots, red cabbage, spring onion, peppers, allotment parsley, sweet and sour dressing	✓	✓	✓

5

BUILD YOUR OWN ICE CREAM SUNDAE

A choice of three flavours of locally made ice cream and sorbet by The Sussex Ice Cream Company, served to the table with a choice of toppings, sauces and a flake!

VANILLA
CHOCOLATE BROWNIE
STRAWBERRIES & CREAM
MARMALADE & HONEYCOMB
SALTED CARAMEL
LEMON MERINGUE
RASPBERRY SORBET

OR PICK A DESSERT FROM OUR MENU



TAPAS STYLE



TAPAS STYLE MENU

At Roots we wanted to create a tapas style menu as this style has proved very popular. We have taken influence from our love of Spanish, Greek and Italian food and combined them in one tantalising menu!

£100 PER PERSON

1

CANAPÉS

PLEASE CHOOSE THREE FROM OUR CANAPÉ MENU

ON THE TABLE TO SHARE

For the table to share. Dishes will come out of the Roots kitchen staggered over a short period, a mixture of cold and hot for all your guests to graze and enjoy. Complimentary Roots focaccia, olives and dough balls with flavoured butters will be on the table for all to enjoy.

2

MEAT

PLEASE CHOOSE TWO ITEMS FROM THIS SECTION

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Classic paella, with chicken, seafood, chorizo and smoked paprika, charred lemon and parsley	✓		✓
Slow cooked lamb kleftiko with olives, capers, rosemary and Greek olive oil	✓		✓
Chicken skewer, marinated in gremolata, charred and served with Greek salad tabbouleh			✓
Strips of rib eye beef, salsa verde, chipotle mayo and parmesan Chefs notes: Dairy free / vegan yoghurt can be used. Dairy free cheese can also be used	✓		✓
Mini chorizo cooked with chopped dates, pancetta and sherry vinegar			✓
Pork belly nuggets, miso salted toffee sauce, sesame seeds Chefs notes: Dairy free / vegan cream can be used for the toffee sauce	✓		
Andalusian meatballs, oregano and roasted tomato sauce, salsa verde	✓		✓
Bruschetta with gorgonzola, Parma ham and Roots honey	✓		

3

FISH

PLEASE CHOOSE ONE ITEM FROM THIS SECTION

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Taramasalata, toasted sesame, strips of pitta	✓		✓
Prawns à la Gambas. King prawns in garlic oil, parsley and confit lemon	✓		✓
Crab croquette, mango salsa, tomato and basil dressing	✓		✓

4

VEGETABLE

PLEASE CHOOSE TWO ITEMS FROM THIS SECTION

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Feta, oregano, lemon and olive croquettes, tomato and paprika sauce	✓	✓	✓
Courgette flower tempura with tzatziki Chefs notes: Dairy free yoghurt can be used	✓	✓	✓
Halloumi chips, pomegranate, mint and orange yoghurt Chefs notes: Dairy free yoghurt can be used	✓	✓	✓
Caprese arancini, bravas sauce, olive salsa	✓	✓	✓
Classic frittata. Potatoes, parsley, garlic, sweet onions, sherry vinegar and paprika mayo Chefs notes: Our mayonnaise is vegan and dairy free	✓	✓	✓
Roasted aubergine, drizzled with Roots honey, baked and gooey manchego	✓		✓
Patatas bravas. Roasted chunks of potato with rosemary and sea salt, Roots tomato sauce, roasted garlic and lemon aioli Chefs notes: Our mayonnaise is vegan and dairy free	✓	✓	✓
Roasted potato with harissa, tahini, and toasted seeds	✓	✓	✓

5

DESSERT TAPAS CART

OUR CART WILL BE FILLED WITH THREE OF YOUR CHOICE OF TAPAS STYLE DESSERTS. THE TOUGH PART IS CHOOSING WHICH ONES...

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Classic tiramisu, espresso truffle chocolate			
Crema catalana with Pedro Ximenez strawberries	✓		
Vanilla panna cotta, burnt orange sauce, caramel coated honeycomb	✓		
Posh profiterole filled with a choice of flavoured cream and topped with chocolate sauce: Amaretto and pistachio cream Amarena cherry and dark chocolate Banana and salted caramel Elderflower and white chocolate Passionfruit and vanilla	✓		
Lemon posset, limoncello jelly, poppyseed meringue	✓		
Vanilla and caramel cheesecake, Biscoff cream, chocolate crisp	✓		



BBQ

2

BBQ MENU

Dishes from our BBQ menu are served on boards to the table and come with a selection of salads, sauces, and condiments. Table by table guests are invited to visit the salad bar whilst their chosen BBQ board is delivered to the table.

Additional dishes can be added for £2.50 per person inclusive of VAT.
For dessert, please choose from one of our dessert menus, either the plated option or our sharing dessert trolley (upgrade charge applicable).

£88 PER PERSON

CANAPÉS

PLEASE CHOOSE FIVE FROM OUR CANAPÉ MENU

1

CLASSICS

PLEASE CHOOSE ONE ITEM FROM BELOW

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Cumberland sausages, with Roots BBQ glaze Chefs notes: We can get the Cumberland sausage gluten free. But for dairy free and vegan we would use a different sausage	✓	✓	✓
Cumberland sausages, with Roots honey and American mustard glaze Chefs notes: We can get the Cumberland sausage gluten free. But for dairy free and vegan we would use a different sausage	✓	✓	✓
Beef burger with Roots rub mix	✓		✓
Beef burger with rosemary, Cornish sea salt and pink pepper	✓		✓

FROM THE GRILL

PLEASE CHOOSE ONE ITEM FROM BELOW

CHICKEN BREAST

MARINATED AND COOKED OVER HOT COALS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Katsu marinated chicken breast, tonkatsu glaze	✓		✓
Satay chicken breast, peanut, lime and coriander	✓		✓
Salt and pepper chicken, roasted spring onion, chilli and harissa	✓		✓
Roots BBQ chicken breast with sticky, smoky BBQ glaze			

BEEF

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Rib eye steak, rosemary, lemon and smoked paprika butter Chefs notes: Dairy free butter can be used	✓		✓
Sirloin steak, pink pepper, Ras El Hanout, BBQ glaze	✓		✓

LAMB

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Rump of lamb, olive, tomato and basil marinade, pesto	✓		✓
Lamb kofta style, feta, orange and pomegranate glaze	✓		✓

FISH

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Salmon chunks marinated in salsa verde	✓		✓
Fresh tuna, sesame, soy, honey, lime and ginger	✓		✓

3

SKEWERS AND POTS

PLEASE CHOOSE ONE ITEM FROM EITHER
SKEWERS OR SLOW COOKED

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Korean gochujang chicken breast, black and white sesame seeds	✓		✓
Katsu marinated chicken breast, tonkatsu glaze	✓		✓
Surf “n” Turf, sirloin of beef and king prawn, oregano, lemon and pink pepper	✓		✓
Marinated lamb skewer, mint, cranberry glaze, cumin yoghurt Chefs notes: Dairy free yoghurt can be used	✓		✓

SLOW COOKED, SERVED IN A
SMALL POT FROM THE GRILL

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Lamb shoulder kleftiko, rosemary, olives, lemons, capers and olive oil, chopped parsley	✓		✓
Roots BBQ rubbed shoulder of pork, sticky BBQ sauce	✓		✓

4

SALADS

PLEASE CHOOSE THREE FROM BELOW

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
TUK TUK SALAD Wild rice, garden peas, vine tomato, spring onion, toasted seeds, coriander, lime, soy and sesame dressing	✓	✓	✓
CORONATION CHICKPEA SALAD Shredded carrot, coronation mayonnaise, sultanas, toasted almonds	✓	✓	✓
COWBOY CAVIAR Sweetcorn, peppers, three beans, tomato and cucumber, Cajun oil and lime dressing	✓	✓	✓
PANZANELLA SALAD Classic Italian salad with Roots basil focaccia, local Nutbourne tomatoes, cucumber, balsamic onion, fresh basil and extra virgin olive oil	✓	✓	✓
TOMATO AND POMEGRANATE SALAD Local Nutbourne tomatoes, pomegranate, oregano, pine nut salsa	✓	✓	✓
SPRING SALAD Allotment greens: asparagus, beans, spinach and peas, toasted sesame and nigella seeds, lemon and olive oil	✓	✓	✓
ROASTED BUTTERNUT SQUASH AND BEETS WITH LIME YOGHURT Oven roasted allotment beets and butternut squash, lime yoghurt, crispy shallot and coriander Chefs notes: Dairy free / vegan yoghurt can be used	✓	✓	✓
ROOTS RAINBOW SLAW, SWEET AND SOUR DRESSING Heritage shredded carrots, red cabbage, spring onion, peppers, allotment parsley, sweet and sour dressing	✓	✓	✓

5

CHEF'S SALAD BAR

Our Roots chefs will mix, toss and coat your chosen salad in front of your guests, choose one from below:

CAESAR SALAD

Romaine and gem lettuce, parmesan, croutons, Caesar dressing, parmesan crackling
Chefs notes: Option for gluten free croutons, vegan mayo, dairy free / vegan cheese, no anchovies

CAN BE
GLUTEN
FREE

CAN BE
VEGAN

CAN BE
DAIRY
FREE



ROOTS WALDORF SALAD

Pink Lady apple, celeriac, walnuts, dried cranberries, Brighton Blue cheese, light mustard dressing
Chefs notes: Dairy free / vegan cheese can be used



6

POTATOES

PLEASE CHOOSE ONE FROM BELOW:

Rose harissa roast potatoes with tahini dressing and fresh chives



Patatas bravas, crispy potato, tomato and paprika sauce, garlic aioli, fresh parsley
Chefs notes: Dairy free / vegan aioli can be made



Roots Hasselback potato baked with rosemary oil, sea salt and pink pepper, choose one of the following toppings:



Parmesan and garlic
Chefs notes: Dairy free / vegan mayonnaise and cheese can be used



Basil pesto



Tomato and olive tapenade





VEGGIE & PLANT-BASED BBQ

VEGETARIAN & PLANT-BASED

Our kitchen allotment produces many of our vegetarian and plant-based ingredients for our BBQ menu

1

GARDEN TO GRILL - SKEWERS

PLEASE CHOOSE THREE ITEMS FROM BELOW

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Beetroot, halloumi and celeriac skewer, maple and apple glaze, toasted pumpkin seeds Chefs notes: Dairy free / vegan cheese can be used	✓	✓	✓
Butternut squash, courgette and salad onion skewer, sumac, cumin and pink pepper rub, tonkatsu glaze	✓	✓	✓

BURGERS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Katsu halloumi, with black and white sesame seeds, pickled pak choi, satay sauce Chefs notes: Dairy free / vegan cheese can be used	✓	✓	✓
Roots courgette and onion bhaji burger, mango chutney, lime and nigella seed yoghurt Chefs notes: Dairy free / vegan cheese can be used	✓	✓	✓
Spiced beetroot and chickpea burger, gherkin, parsley and American mustard mayo Chefs notes: Our mayonnaise is made in house and is dairy free / vegan	✓	✓	✓

FROM THE POT

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Moroccan style freekeh tagine, rose harissa, roasted peppers, parsley and lemon		✓	✓
“Not so pulled pork” carrot and lentil ragout with tomato BBQ style sauce, crispy onions and capers	✓	✓	✓

2

SALADS

PLEASE CHOOSE THREE FROM BELOW

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
TUK TUK SALAD Wild rice, garden peas, vine tomato, spring onion, toasted seeds, coriander, lime, soy and sesame dressing	✓	✓	✓
CORONATION CHICKPEA SALAD Shredded carrot, coronation mayonnaise, sultanas, toasted almonds	✓	✓	✓
COWBOY CAVIAR Sweetcorn, peppers, three beans, tomato and cucumber, Cajun oil and lime dressing	✓	✓	✓
PANZANELLA SALAD Classic Italian salad with Roots basil focaccia, local Nutbourne tomatoes, cucumber, balsamic onion, fresh basil and extra virgin olive oil	✓	✓	✓
TOMATO AND POMEGRANATE SALAD Local Nutbourne tomatoes, pomegranate, oregano, pine nut salsa	✓	✓	✓
SPRING SALAD Allotment greens: asparagus, beans, spinach and peas, toasted sesame and nigella seeds, lemon and olive oil	✓	✓	✓
ROASTED BUTTERNUT SQUASH AND BEETS WITH LIME YOGHURT Oven roasted allotment beets and butternut squash, lime yoghurt, crispy shallot and coriander Chefs notes: Dairy free / vegan yoghurt can be used	✓	✓	✓
ROOTS RAINBOW SLAW, SWEET AND SOUR DRESSING Heritage shredded carrots, red cabbage, spring onion, peppers, allotment parsley, sweet and sour dressing	✓	✓	✓

3

CHEF'S SALAD BAR

Our Roots chefs will mix, toss and coat your chosen salad in front of your guests, choose one from below:

CAESAR SALAD	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Romaine and gem lettuce, parmesan, croutons, Caesar dressing, parmesan crackling Chefs notes: Option for gluten free croutons, vegan mayo, dairy free / vegan cheese, no anchovies	✓	✓	✓
ROOTS WALDORF SALAD	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Pink Lady apple, celeriac, walnuts, dried cranberries, Brighton Blue cheese, light mustard dressing Chefs notes: Dairy free / vegan cheese can be used	✓	✓	✓

4

POTATOES

PLEASE CHOOSE ONE FROM BELOW:

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Rose harissa roast potatoes with tahini dressing and fresh chives	✓	✓	✓
Patatas bravas, crispy potato, tomato and paprika sauce, garlic aioli, fresh parsley Chefs notes: Dairy free / vegan aioli can be made	✓	✓	✓
Roots Hasselback potato baked with rosemary oil, sea salt and pink pepper, choose one of the following toppings:	✓	✓	✓
Parmesan and garlic Chefs notes: Dairy free / vegan mayonnaise and cheese can be used	✓	✓	✓
Basil pesto	✓	✓	✓
Tomato and olive tapenade	✓	✓	✓

60

5

DESSERT

Please choose from one of our dessert menus, either the plated option or our sharing dessert trolley (upgrade charge applicable)

61



OUTSIDE KITCHEN

SAY CHEESE!
WOODNEY HOLE
CAVE MED CHEDDAR
BRIGHTON BLUE
SUSSEX BRIE
TUNWORTH
GOSWEN GARLIC YARD
SUSSEX ASH GOAT'S CHEESE

Cheeseboard!
chutney

Alf
chutney

Parma

Salami

Coppa Ham

Bresaola

SWEET DREAMS
Sweet dreams
are made of cheese.
Who am I to diss a brie?
I cheddar the world and
the feta cheese.
Everybody's looking
for stilton.

ROOTS OUTSIDE KITCHEN

The evening comes to life with our chefs cooking outside in front of your guests to create a street food alfresco experience that is like no other!

HOW IT WORKS

We generally cater for a minimum 75% of your total guest count from both the daytime and evening. In our experience this works very well as not all guests will eat. If you prefer we can of course cater for 100% of your guests, just make the team in the office aware.

Any vegetarian, vegan, or plant-based guests will be catered for, please let your event manager know numbers needed.

SLOW COOKED AND PULLED

£15 PER PERSON

All served in a toasted seed coated brioche bun, loaded with the below and a cone of fries on the side

PLEASE CHOOSE TWO OPTIONS FROM BELOW, THESE WILL BE SPLIT EQUALLY FOR YOUR GUEST NUMBERS

- Overnight BBQ rubbed shoulder of pork, apple, maple and whiskey glaze, Roots slaw, BBQ sauce
- Brisket of beef with treacle, parsley and gherkin, wasabi and pink pepper mayo, torched gem lettuce
- Shoulder of lamb slow cooked with olives, rosemary, lemon and allotment herbs, minted celeriac slaw, tzatziki sauce
- Not so pulled pork... Shredded carrots, lentils and spring onion slow cooked with tomatoes, BBQ sauce and allotment herbs, harissa yoghurt, coriander & fennel slaw

MEXICAN STREET FOOD

£12 PER PERSON

Complimentary tostadas with Roots zesty guacamole and Pico de Gallo (Mexican style salsa)

PLEASE CHOOSE TWO OPTIONS FROM BELOW, THESE WILL BE SPLIT EQUALLY FOR YOUR GUEST NUMBERS

- Shredded and marinated chicken and double cheese mix quesadillas served with Roots guacamole and roasted peppers
- Our slow cooked chilli beef served in a taco shell, with chive sour cream and double cheese mix
- Shredded pork carnitas wrap with salsa verde and Roots guacamole
- Mexican street corn croquettes with chipotle yoghurt, coriander and fresh lime

WOODFIRED PIZZAS

COOKED IN FRONT OF YOU FOR ALL YOUR GUESTS TO ENJOY £1150 BASED ON 60 PIZZAS

Made with fresh artisan dough, rolled and topped with our own roasted tomato and oregano sauce and a generous scattering of mixed mozzarella and cheddar cheese. Finished with a topping of your choice from the below.

PLEASE CHOOSE TWO TOPPINGS

- Classic Cheese & Tomato – Vine tomato, mozzarella, cheddar and parmesan, oregano, basil oil and wild basil
- Pesto Chicken & Red Pepper – torn roasted pesto chicken, balsamic red peppers, parmesan, pesto, and pine nut dressing
- Chinese Style Duck – Slow cooked duck, spring onion, cucumber, hoi sin sauce and sesame seeds, wild coriander
- BBQ Chicken & Chorizo – Strips of BBQ chicken, diced chorizo, sliced chilli, BBQ sauce drizzle
- The Italian Job – Parma ham, sun blushed tomato, olives, oregano, and parmesan cheese, with rosemary olive oil
- New Yorker – Sliced pepperoni, spring onion, sliced gherkin, American mustard drizzle
- Kitchen Garden – Baby beetroots, Nutbourne cherry tomatoes, spring onion, basil cream cheese, toasted seeds, garden herb pesto (VE – VG)
- Not So Smoky Sausage – Red pepper and Lincolnshire sausage, balsamic onions, sun blushed tomatoes and Sussex mushrooms, vegan smoked cheese (VE – VG)

We can also offer gluten free bases if required (please note these cannot be cooked in the wood fired oven)

ADD A CONE OF FRIES FOR £2 PER PERSON (SKINNY OR SWEET POTATO)



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