



MACKNADE CATERING BROCHURE

Introducing Macknade...

Macknade creates spaces and experiences that bring communities together around a shared love of food & drink.

All our catering menus showcase what can be done with the fantastic ingredients found in our flagship Faversham Food Hall. Our passionate team create all manner of wonderful dishes, and draw real inspiration from the unique opportunity of having Macknade as their kitchen larder.

In this pack you will find menus ranging from breakfast to canapés, grazing boards to drinks packages. Please read through and get inspired for your next event!

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CATERING MENU
BREAKFAST



OPTION
A

HOT DRINKS STATION

Tea & Filter Coffee

£4.50

OPTION
B

HOT DRINKS & BISCUITS

Tea & Filter Coffee | Luxury Biscuit Selection

£5.50

OPTION
C

HOT & COLD DRINKS STATION

Tea & Filter Coffee | Kentish Apple Juice

Freshly Squeezed Orange Juice | Kingsdown Water

£5.95

OPTION
D

BACON ROLLS, HOT & COLD DRINKS

Tea & Filter Coffee | Kentish Apple Juice

Freshly Squeezed Orange Juice | Kingsdown Water

Macknade Molasses Bacon in a Kentish Huffkin Roll

£12

OPTION
D

CONTINENTAL BREAKFAST WITH HOT & COLD DRINKS

Tea & Filter Coffee | Kentish Apple Juice

Fresh Fruit | Freshly Baked Pastries

Cheese & Charcuterie Platter

Nutty Granola, Yoghurt & Faversham Honey

£16.50

OPTION
E

FULL ENGLISH BREAKFAST WITH HOT & COLD DRINKS

Tea & Filter Coffee | Kentish Apple Juice

Freshly Squeezed Orange Juice

Macknade Molasses Bacon | Macknade Mr Pepper's Sausages

Scrambled Eggs | Flat Mushrooms | Roast Vine Tomatoes

Homemade Baked Beans | Sourdough Toast & Butter

£19.50



*All breakfast menus are available for a minimum of 10 people.
A Full Vegetarian Breakfast option is available upon request.
Please inform us of any dietary requirements when ordering.*





FOOD BY
M
MACKNADE

**CATERING MENU
BUFFET & GRAZES**



MACKNADE SIGNATURE BUFFET LUNCH

Selection Of Kentish Cheeses
Hand-Carved Dingley Dell Gammon Ham
Italian Charcuterie Selection
Vegetarian Frittata Bites
Rainbow Slaw ^(V)
Seasonal Salad
Roasted Vegetable Couscous ^(V)
Warm Buttered New Potatoes

Plus
Gilda Bakery Sourdough Bread & Kentish Butter
Zingiberi Kentish Crackers
Pickled Walnuts & Fresh Figs
Le Tamerici Mostarda di Pere & Stokes Sticky Pickle

Something Sweet
Mini Flapjacks & Chocolate Brownies
Italian Aragostine & Cannoli Pastries

£30 per person

Please note that some items can be made Vegan Friendly - please contact us with any dietary requirements



All Buffet & Graze menus are available for a minimum of 10 people.

Please inform us of any dietary requirements when ordering.

MACKNADE SANDWICH & DELI GRAZE

SANDWICHES

*Brie, Red Onion & Onion Marmalade | Pastrami, Wookey Hole Cheddar & Dijon Mustard
Dingley Dell Gammon Ham & Sticky Pickle | Buffalo Mozzarella, Sundried Tomato & Pesto | Houmous, Olive & Rocket ^(VGN)*

*Free Range Pork Mr Pepper's Sausage Roll Bites
Made by our Butchers & served with Red Onion Marmalade*

Vegetarian Frittata Bites ^(V) | Classic Mac Scotch Eggs

Antipasti Selection | Seasonal Salad | Kent Crisps

£17 per person

Add Something Sweet (+£4pp)

Mini Flapjacks & Chocolate Brownies

Italian Aragostine & Cannoli Pastries



All Buffet & Graze menus are available for a minimum of 10 people.



Please inform us of any dietary requirements when ordering.

KENTISH PLOUGHMAN'S

Selection of Kentish Cheeses
Ashmore Cheddar, Kentish Blue & Ellie's Dairy Goat Cheese

Hand-Carved Molasses Glazed Dingley Dell Ham

Kentish Sourdough Bread

Zingiberi Kentish Crackers

Faversham Honey & Kentish Piccalilli

Free Range Pork Mr Pepper's Sausage Rolls
Made by our Butchers

£15 per person

VEGAN ANTIPASTI BOARD

Stuffed Vine Leaves

Mixed Mediterranean Olives

Smoked Nuts

Houmous & Crudités

Tomato & Basil Bruschetta

Balsamic Onions

Roast Pepper & Aubergine Ajvar

Served with

Pitta, Sourdough & Crackers

£12 per person



All Buffet & Graze menus are available for a minimum of 10 people.



Please inform us of any dietary requirements when ordering.



CATERING MENU CANAPÉS

OPTION
1

Smoked Salmon & Dill Crème Fraîche Blini

Baba Ghanoush on Rosemary Crostini ^(VGN)

Tomato, Basil & Burrata Bruschetta

Mr Pepper's Free Range Pork Sausage Roll
& Stokes Red Onion Marmalade

Marinated Feta, Black Olive & Cucumber Skewers ^(V)

Rolled Charcuterie with Mostarda Di Pere

£15 per person

OPTION
2

Vegan Sausage Roll & Tomato Chutney

Mr Pepper's Pigs in Blankets
with a Faversham Honey & Mustard Glaze

Smoked Salmon & Lemon Cream Cheese
on Pumpernickel Bread Topped with Lumpfish Caviar

Roast Beetroot & Ellie's Dairy Goats Cheese
on Charcoal Crackers with Candied Walnuts

Roasted Vegetable Frittata Bites ^(V)

Bocconcini & Marinated Cherry Tomato Skewers
with Fresh Basil & Trapetto Di Caprico Olive Oil

Italian Olive Selection

Chocolate Brownie Squares ^(Gf)

£18 per person



All Canapé menus are available for a minimum of 20 people.



Please inform us of any dietary requirements when ordering.

COLD CANAPÉS

Smoked Salmon & Dill Crème Fraîche Blini

Smoked Salmon & Lemon Cream Cheese
on Pumpernickel Bread Topped with Lumpfish Caviar

Ashmore Cheese & Sticky Pickle on Zingiberi Kentish Crackers ^(V & GF)

Goat's Cheese & Basil Pesto on Rye

Mini Smoked Ashmore & Pecan Scones with Chilli Chutney

Parmesan Shortbread

Roast Beetroot & Ellie's Dairy Goats Cheese
on Charcoal Crackers with Candied Walnuts

Serrano Ham, Medjoul Date, Spinach & Toasted Almond Rolls

Tea Soaked Prunes Wrapped in Serrano Ham

Rolled Charcuterie with Pear Mostada

Tomato Gazpacho Shot

Beetroot Gazpacho Shot

Italian Olive Selection

Marinated Feta, Black Olive & Cucumber Skewers ^(V)

Roasted Vegetable Frittata Bites ^(V)

Bocconcini & Marinated Cherry Tomato Skewers
with Fresh Basil & Trapetto Di Caprico Olive Oil

Baba Ghanoush on Rosemary Crostini ^(VGN)

Fig & Whipped Feta Vol-Au-Vent

Bruschetta Selection

Goose Rillettes

Roasted Mediterranean Vegetables ^(VGN)

Chicken Liver Parfait

Artichoke & Basil Pesto

Crushed Pea & Mint ^(VGN)

Tomato, Basil & Burrata

Hummus & Ajvar ^(VGN)

Minimum 20 people

4 canapé varieties per person for £12 per head

6 canapé varieties per person for £16 per head

8 canapé varieties per person for £20 per head

Add extra cold or sweet canapé varieties for £2.50 each

Add extra hot canapé varieties for £3 each



All Canapé menus are available for a minimum of 20 people.



Please inform us of any dietary requirements when ordering.

HOT CANAPÉS

available onsite only

Mr Pepper's Free Range Pork Sausage Roll
& Stokes Red Onion Marmalade

Ham Hock & Sweet Piccalilli

Vegan Sausage Roll & Tomato Chutney

Mr Pepper's Pigs in Blankets
with a Faversham Honey & Mustard Glaze

N'Duja & Saffron Arancini

Gorgonzola & Tomato Arancini

Topped Polenta Selection

Guanciaie

Taleggio

Gorgonzola Dolce

Porchetta Sliders

Pulled Beef, Celeriac Remoulade & Rocket Sliders

Mini Lamb Kofta Skewers with Raita

SWEET CANAPÉS

Chocolate Brownie Squares (GF)

Selection of Italian Cannoli

Mini Fruit Scones with Jam & Clotted Cream

Meringue Nest with Seasonal Berries

Mini Frangipane Tarts

Minimum 20 people

choose any 4 canapé varieties per person for £12 per head

choose any 6 canapé varieties per person for £16 per head

choose any 8 canapé varieties per person for £20 per head

add extra cold or sweet canapé varieties for £2.50 each

add extra hot canapé varieties for £3 each



All Canapé menus are available for a minimum of 20 people.



Please inform us of any dietary requirements when ordering.



FOOD BY
M
MACKNADE

CATERING MENU
KIDS PARTY MENU

KIDS PARTY MENU

Kids Sandwiches

Gammon Ham | Wookey Cheddar | Macknade Strawberry Jam

Free Range Pork Mr Pepper's Sausage Rolls Bites
Made by our Butchers

Houmous & Pitta

Crudités

Carrot & Cucumber Sticks | Apple Slices | Tomatoes | Grapes

Kent Crisps

Duskins Apple Juice

£8 per child



All Kids Party menus are available for a minimum of 12 children.

Please inform us of any dietary requirements when ordering.



CATERING MENU **DRINKS**



WINE BY THE GLASS

£6 pp

RED 175ml

Miopassa Primitivo (14.5% abv, Vegan)

Rich in fruit, with a certain “savoury” feel, this has an abundance of ripe, dark berry flavours and is the perfect accompaniment to rich meat

Volpetto Chianti Riserva (13% abv)

Well structured and full-bodied, the tannins are well-integrated giving a smooth, yet complex wine with deep fruit intensity

WHITE 175ml

Pemo Pecorino (13% abv, Vegan)

Fresh & zinging with lively citrus acidity, notes of tropical fruits & certain minerality which gives a lovely balance

Mont Rocher Viognier (13% abv, Vegan)

Honeysuckle & apricot aromas. A textural palate that is somehow still dry, tangy & refreshing

ROSÉ 175ml

Mirabella Rosé (12.5% abv, Vegan)

Strawberry & bramble aromas lead onto a delicate, yet juicy palate with red berry characters. Slight creaminess leads to a crisp dry finish

Gorgo Bardolino Chiaretto Rosé (12.5% abv, Vegan, Organic)

Delicious aromas of summer fruits which follow onto the palate with notes of red cherries, strawberries & raspberries combined with a fresh, floral note & crisp acidity

SPARKLING 125ml

£7 pp

Ceradello Prosecco (11.2% abv, Vegan, Organic)

Soft & delicate fruit & floral aromas give way to peach notes on the palate, with an appealing texture & fresh finish



Non Alcoholic Wine is available upon request

WINE BY THE BOTTLE

ALL 750ml

RED 750ml

Miopassa Primitivo (14.5% abv, Vegan)

Rich in fruit, with a certain “savoury” feel, this has an abundance of ripe, dark berry flavours and is the perfect accompaniment to rich meat

£19

Volpetto Chianti Riserva (13% abv)

Well structured and full-bodied, the tannins are well-integrated giving a smooth, yet complex wine with deep fruit intensity

£22

WHITE 750ml

Pemo Pecorino (13% abv, Vegan)

Fresh & zinging with lively citrus acidity, notes of tropical fruits & certain minerality which gives a lovely balance

£18.50

Mont Rocher Viognier (13% abv, Vegan)

Honeysuckle & apricot aromas. A textural palate that is somehow still dry, tangy & refreshing

£18.50

ROSE 750ml

Mirabella Rosé (12.5% abv, Vegan)

Strawberry & bramble aromas lead onto a delicate, yet juicy palate with red berry characters. Slight creaminess leads to a crisp dry finish

£15.50

Gorgo Bardolino Charetto Rosé (12.5% abv, Vegan, Organic)

Delicious aromas of summer fruits which follow onto the palate with notes of red cherries, strawberries & raspberries combined with a fresh, floral note & crisp acidity

£24.50

SPARKLING 750ml

Chapel Down ‘With a Touch of Sparkle’ Bacchus (12.5% abv)

Aromas of pineapple, grapefruit and elderflower. The gentle effervescence carries the tropical fruit and floral flavours giving a crisp, refreshing finish

£42.50



Non Alcoholic Wine is available upon request

KENT BEER

BOTTLES 500ml

Wantsum Imperial Best Bitter (4% abv) £5

A deep amber best bitter with smooth biscuit malts and a hoppy nose, brewed exclusively with locally grown Kent bullion hops

Romney Marsh Gold (3.9% abv, Vegan) £4.75

A richly golden, easy-drinking ale with orange citrus notes & gentle bitterness

Gadd's No.5 (4.4% abv) £4.75

A traditional Kentish best bitter - the aroma is toffee malt and fresh green hops, the flavour is malt, hops and red berries with a full body and lingering bitter finish

CANS 440ml

Docker Local Lager (4.5% abv) £4.75

A delicious unfiltered lager made with Kentish challenger hops

Time & Tide Spratwaffler IPA (3.7% abv, Vegan) £4.75

Citrus, grapefruit, a hint of spice and a refreshing bitterness

Time & Tide Lighthouse Lager (4.9% abv) £4.75

Brewed at a low temperature for 9 weeks this is balanced, easy drinking and crisp



KENT CIDER

BOTTLES 500ml

Duddas Tun Original (6.5% abv) £5

A smooth blend of russet, cox and Bramley apples creates this full of flavour yet refined medium cider

Turners Medium Sparkling (5% abv, Vegan, Gluten Free) £5.25

Naturally sweetened with freshly pressed apples it remains unfiltered giving a full fruity flavour

CANS 440ml

Kentish Pip Skylark (5.5% abv, Vegan, Gluten Free) £4.50

Popping with big notes of fresh Kentish dessert apples, followed by a flourish of complex cider tannins

Kentish Pip High Diver (4.8% abv, Vegan, Gluten Free) £4.50

Medium dry with fresh acidity and an aromatic fruit character from its blend of Cox and Bramley apples

SOFT DRINKS

Square Root Soda (250ml bottle) **£3.25**
Cola | Lemonade | Citrus Crush | Ginger Beer

Kingsdown Water (330ml bottle) **£2**
Still | Sparkling

Kingsdown Sparkle (330ml bottle) **£3.25**
Elderflower | Rhubarb

Owlets Juice (250ml bottle) **£3.25**
Pear | Apple

LOW & NO ALCOHOL

Gadd's No.11 (1.2% abv, 440ml can) **£3.75**
Crisp, refreshing pale ale with bags of delicious citrus hops

Birra Moretti Zero Lager (less than 0.05% abv, 330ml bottle) **£3.75**
Brewed with Italian passion it has a perfect balance of fresh hoppy and citrus notes

Estrella Galicia (0% abv, 330ml bottle) **£3.75**
Intense golden colour with floral notes, it has a sharp and sturdy bitterness on the palette which adds a dry hint to the beer



ORDER FORM

NAME:

CATERING CHOICES:

COMPANY:

No. of GUESTS:

DATE:

TIME:

LOCATION:

DIETARY REQUIREMENTS:



MACKNADE

QUALITY & COMMUNITY SINCE 1847

Macknade creates spaces and experiences that bring communities together around a shared love of food & drink.

Encompassing retail, hospitality, events, food service and farming, the Macknade brand has been synonymous with quality and community since 1847.

Find us in Faversham or online at macknade.com

@macknade



TERMS & CONDITIONS

Please inform us of any dietary requirements when ordering.

All prices are per person and are inclusive of VAT where applicable.

Any off-site catering may incur additional costs.

A non-refundable deposit payment is required to secure any booking.

Order confirmation and payment in full is required 14 days prior to the booking date.