



FiFi's

BY FELICITY'S

Who we are – We are a cousin team, Laura & Molly, born and raised in Kent, from a large farming family.

What we do – We bring the warmth and care of our family to your special occasion. As a family-run catering service, we specialise in creating memorable dining experiences for weddings and events of all sizes. Our commitment to quality, creativity, and personal service ensures your event is as unique and delightful as you've envisioned. Everything is locally sourced and made from scratch. We pride ourselves in supporting other local businesses!

Why we do it – we believe in the power of homemade goodness where you can taste the love with every bite. We come from a family where everything is freshly created, to honour our late Grandmother, we want to continue this via our own small business.

Why you will love Fifi's – Named after Laura's daughter family is in everything we do. Love and passion are poured into every unique recipe. We care about you and your event, whatever it may be, and believe you should have the best at fair prices. The end goal is for you and your guests to enjoying being together while enjoying the most incredible, wholesome food created with a whole lot of love.

Whether you're planning an intimate wedding or a grand celebration, Fifi's by Felicity's is here to make your event extraordinary. We cannot wait to be a part of your big day, whatever the occasion. Lots of love . . . Laura, Molly & The Team x





Catering Menu

Canapes

X 4 choices, 1 hour pre-dinner drinks reception -
£10.50pp

X 6 choices, 2 hour pre-dinner drinks reception - £15pp

X 9 choices, canapes only event - £22pp

Hot

Mini Yorkshire puddings with rare steak and horseradish

Honey mustard sausages

Crispy chicken with lemon honey sauce

Cod cakes with sweet chilli

Thai fish cakes

Tempura prawns

Mushroom arancini V

Mini baked potato with sour cream & chives V

Smoked cheddar croquettes with spiced tomato chutney

V

Tempura cauliflower with fig sauce VE

Cold

Chicken liver pate croutes

Curried chicken tartlet

Pork rillette & piccalilli on toast

Smoked salmon tartlets

Smoked trout crostini

Prawn & avocado on rye toast with Marie-rose sauce

Asparagus croutes with lemon hollandaise V

Mini cheese scones V

Beetroot and goats cheese crostini V

Tomato concasse croustade VE

Aubergine caviar crostini VE

V – Vegetarian

VE – Vegan

GFO – Gluten Free

Option Available

Around the World Family Style Menu

All served to the tables – guests to help themselves,
family style, based on tables of 8, from £49pp

Select one theme from the list below

Tex Mex

Nachos V

Pork belly tacos

Steak fajitas

Seafood burritos

Mexican Chopped salad

Guacamole

Salsa

Dessert: Flan casero V

Italian

Arancini with marinara sauce V

Pappardelle bolognaise

Cacciucco (Tuscan seafood stew)

Caprese salad V

Rocket & Parmesan salad V

Rosemary focaccia V

Dessert – Tiramisu V

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GFO – Gluten Free
Option Available

Spanish – tapas

Patatas bravas V

Garlic stuffed mushrooms V

Garlic chili prawns

Crispy squid with harissa mayonnaise

Lemon & Herb marinated chicken thighs

Braised chorizo

Dessert: Churros with chocolate sauce V

Greek

Fried calamari

Lamb kleftiko

Baked aubergine V

Lemon potatoes V

Greek salad V

Hummus VE

Tzatziki V

Taramasalata

Flat breads V

Dessert: Baklava V

V – Vegetarian
VE – Vegan
GFO – Gluten Free
Option Available

Three Course Menu

Choose three options, including at least one vegetarian option, for your guests to pre-choose from - From £60 per person

Starters

Chicken liver pate, spiced tomato chutney, sourdough toast
Pesto & mozzarella arancini, Provençal sauce V
King prawns, avocado mousse, frisée, Marie-rose sauce
Cider & onion soup, cheddar croute V
Cod cakes, pea sauce
Asparagus, goats cheese & red onion crostini V
Country pork terrine, celeriac remoulade, sourdough toast
Oyster mushroom rillette, pickled radish, toast VE
Confit tomatoes, semi dried tomatoes, basil caviar, basil oil, sourdough toast VE

Mains

Roast pork belly, braised red cabbage, dauphinoise, cider sauce
Herb crusted cod loin, pea puree, chunky chips *
Slow roast lamb rump, dauphinoise, roast carrot, red wine jus
Rost sirloin of beef, roast potatoes, roast carrot, savoy cabbage, roasting juices
Pan roasted chicken supreme, pomme puree, leeks, thyme jus
Braised feather blade steak, horseradish mash, roasted carrot & parsnip, bourguignon sauce
Mushroom wellington V
Homemade pappardelle, tomato, spinach & basil VE

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Option Available

Desserts

Trio of desserts: choose three from the following:

Lemon meringue pie

Orange and passionfruit meringue pie

Mini strawberry meringue

Chocolate pot

Berry mille-feuille

Chocolate brownie

Choux bun with boozy orange cream and chocolate sauce

Full Sized Desserts

Crème brulee, vanilla shortbread **V / GFO**

Chocolate orange torte, Chantilly cream **V**

Lemon posset, shortbread crumb, berry compote **GFO**

Raspberry & white chocolate cheesecake **GFO**

Chocolate & hazelnut brownie, white chocolate cream **V**

Raspberry & passionfruit Eton mess **GFO**

Ginger cake, vanilla butterscotch, vanilla ice cream **VE**

V – Vegetarian

VE – Vegan

GFO – Gluten Free

Option Available

Dining Menu

Four courses – longer service style meal, please choose one meat and one vegetarian option from each course, fish course to be substituted for vegetarians - from £73 per person

Bread course – homemade bread and in house churned flavoured butter

Starters

Mushroom croquettes, pickled mushroom, walnut mayonnaise, truffle oil V

Sweetcorn velouté, charred corn, spiced sweetcorn VE

Mackerel pate, pickled cucumber, fennel gel, sourdough toast

Squash ravioli, sage butter, toasted pinenuts V

Fish

Butter poached cod loin, tomato chorizo sauce, parma ham crumb, dill oil

Whole roast king prawns, braised chorizo, chorizo jam

Roast scallops, tomato chutney, roast peppers

Baked celeriac, wild mushrooms, hazelnut relish VE

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GFO – Gluten Free
Option Available

Mains

Lamb cannon, crispy bon bon, dauphinoise potatoes, pea puree, tenderstem broccoli, lamb jus

Fillet of beef, king oyster mushroom, pressed potato, diane sauce

Spice duck breast, fondant potato, orange glazed carrot, orange roasting juices

Pork fillet, braised cheek, belly croquette, cauliflower puree, pork jus

Braised aubergine, smoked garlic mashed potatoes, bourguignon sauce **VE**

Cauliflower, cashew gravy, spring onion relish **VE**

Desserts

Dark chocolate and whiskey cremeux, hazelnuts, butterscotch **V**

Poached pear, chocolate mousse, coriander crumb (**VE** on request)

Mango and passionfruit cheesecake **V**

White chocolate mousse with strawberry **V**

V – Vegetarian
VE – Vegan
GFO – Gluten Free
Option Available

Family Style Roast Menu

All served to tables – based on 8 people to a table from
£52.50pp

Homemade focaccia and home churned butter V

Roast boards – for your party choose two from the
following:

Roast sirloin of beef

Lamb leg

Honey roast gammon

Whole roast chicken – jointed into 8 pieces

Pork belly & crackling

Vegetarian Option

Beetroot and spinach wellington VE

Creamy mushroom wellington V or VE

All served with: roast potatoes, roast carrots and parsnips,
savoy cabbage, Yorkshire puddings, cauliflower cheese,
roasting juice gravy

Choose one from the following for each table:

Seasonal fruit crumble with jugs of crème anglaise

Whole sliced cheese cake with jugs of cream

Seasonal fruit filled pavlova

Stand of your choice of 3 mini desserts –
see trio menu (page 18)

V – Vegetarian

VE – Vegan

GFO – Gluten Free

Option Available

BBQ / Grill

Two course BBQ from £54 per person – Choose one premium option (marked with *), two standard options and one vegetarian option.

Crispy Thai pork belly
Jerk lamb rump *
Harissa spiced cauliflower steaks VE
Five spiced duck breast *
Lemon & ginger salmon *
Whole BBQ lamb rack *
Caraway rubbed pork chops
Caraway spiced aubergine VE
Lemon & ginger marinated chicken thighs
Hoisin & orange marinated duck legs *
Korean marinated ribeye steak *
Cajun cod loin parcel
Beef burgers with your choice of cheese
Pork and sage sausages with crispy onions
Vegetarian bean burger V

Hog roast – served with floured baps, apple sauce and pork, sage & apricot stuffing – From £54.50 per person based on a minimum of 80 people.

Lamb spit – served with minted yoghurt & flatbread – From £49.50 per person based on a minimum of 40 people

All served with your choice of salads (page 23)

Stand of your choice of 3 mini desserts – see trio menu (page 18)

One course options available on request

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VE – Vegan
GFO – Gluten Free
Option Available

Salads - Choose 5 salads to accompany grill items

Ranch slaw V (VE on request)

Cucumber and radish salad VE

Roasted tomato & pepper farro salad V

White bean and broccoli salad VE

Tomato, red onion & basil VE

Pesto pasta salad V

New potato salad V

Greek salad V

Beetroot and apple salad VE

Moroccan carrot salad VE

Couscous with mint and lemon VE

Vine tomato and mozzarella V

V – Vegetarian

VE – Vegan

GFO – Gluten Free

Option Available

Evening Food

£13 pp Hot Platters – choose one meat and one vegetarian option - served by our waiting staff to your guests

Sliders –spiced BBQ pulled pork, and cheddar in brioche
Sliders beef – lettuce, tomato & brie or choice of cheese, brioche

Spicy bean burger sliders – brioche burger, lettuce, tomato, red onion chutney

Scampi & chips lemon wedge - tartar

Beer battered cod & chips

Pizza slices – Mozzarella, tomato & basil or salami V/VE on request

Hot dogs with fried onions in bridge rolls

Chicken Goujons & chips

£18 pp Bowl Food - small sized bowls of delicious dishes are circulated by our waiting team on trays for your guests to enjoy - small enough to hold in your hand and allow you to eat several different dishes whilst mingling with your guests.

Mushroom risotto V/VE on request

Smoked haddock & pea risotto

Chicken goujons and wedges

Meatballs and parmesan mash

Lamb curry and rice

Chilli with rice with sour cream

Butternut squash tagine & couscous VE

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Option Available

Grazing table £15 pp – to include: selection of cheeses, crackers, cured meats, homemade pastries, garnished with fruit and chutneys served on boards.

Party buffet £17.50pp

Selection of freshly made sandwiches
Chicken goujons with garlic & herb dip
Fresh Crudités with hummus dip
Homemade sausage rolls with tomato chutney
Homemade Mini Quiches
Tortillas with fresh salsa & guacamole
Oriental platter with sweet chilli dipping sauce (served hot)
(Cheese, Pate & French bread can be served as an alternative to sandwiches or as well as for an extra charge)

Hot fork buffet - £38 pp

Please choose 3 main dishes - served with fresh bread

Roasted vegetable lasagne (v)
Thai vegetable curry (v)
Lemon & thyme chicken
Pork braised in apple juice with thyme and cream
Boeuf bourguignon
Chilli con carne
Lamb moussaka
Fish pie

Served with

New potatoes
Braised rice
Seasonal vegetables

Cold fork buffet – £38 pp

Choose 3 from the below plus 4 salads (see page 13) - served with fresh bread

Rare roast sirloin of beef
Honey glazed ham
Whole side of salmon*
Coronation chicken
Italian meat platter
Tart – goats cheese and spinach, cheddar and red onion, roasted vegetable V/GFO
Platter of fresh prawns dressed with Marie-Rose sauce

**subject to supplement in line with market price*

V – Vegetarian
VE – Vegan
GFO – Gluten Free
Option Available

Afternoon Tea

£34.95 pp - Served with choice of breakfast tea or filter coffee

Select 4 sandwich fillings-

Mature cheddar and spiced tomato chutney

Brie and cranberry

Free range egg mayonnaise and cress

Cucumber and mint

Smoked salmon and cream cheese

Chicken and tarragon

Coronation chicken

Honey roast ham and wholegrain mustard

Select 2 savoury options-

Cheese scone filled with mustard butter

Tomato bruschetta

Smoked salmon tartlet

Goat cheese and asparagus tartlet

Roasted red pepper and feta crostini

V – Vegetarian
VE – Vegan
GFO – Gluten Free
Option Available

Select 4 sweet options-

Chocolate and hazelnut brownie

Lemon posset

Victoria Sponge

Red velvet cake

Coffee cake squares

Lemon drizzle cake

Mini Bakewell tart

Mixed berry tartlet

Berry mille-feuille

Orange and passionfruit meringue pie

Carrot cake with mascarpone frosting

All served with warm scones, jam and clotted cream

All food costs are subject to change in line with market price.

V – Vegetarian
VE – Vegan
GFO – Gluten Free
Option Available



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 FiFi's by Felicity's Café

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