

*archie*

FOOD EXPERIENCES

**542  
BRIXTON**

## ABOUT ARCHIES

# archies

Archies is a modern British catering company bringing bold, seasonal food to weddings, private gatherings, and creative events across London and the Home Counties.

Not fussy, not formal, we're all about plentiful plates, punchy flavour, and authentic, social food experiences. Every menu is built around quality British ingredients and confident cooking, served in a way that feels relaxed, generous, and full of life.

Whether it's a wedding feast, a press dinner or a long-table lunch in the garden, Archies brings the atmosphere. Think warm service, a touch of nostalgia, and food that people don't stop talking about.

**Bold flavours. Plentiful plates. Social Food**

## ARCHIES MENU



# THE CANAPES

**Vietnamese soy caramel chicken skewers**  
with ribboned cucumber

**Beef teriyaki skewers**  
with toasted sesame seeds

**Grilled chicken skewers**  
with chimichurri dipping sauce

**Beef carpaccio**  
on parmesan biscuits, basil cress

**Confit duck**  
Jrolled in duckka with plum jam

**Chorizo quail Scotch egg**  
with aioli

**Mini duck sausage rolls**  
with apricot ketchup

**Salt beef bagel**  
with Swiss cheese and cornichon

**Beetroot & gin cured salmon**  
on seeded loaf with whipped dill butter and pink peppercorn

**Smoked Chalk Stream trout**  
on rye bread with pickled cucumber

**Vietnamese prawn skewers**

**Smoked mackerel rillettes**  
with cornichon on buckwheat seeded crackle

**Mini root vegetable pakoras**  
with green coriander chutney

**Pea, feta and mint frittata topped**  
with whipped feta

**Sweet potato & herb fritters**  
with lemon yoghurt & coriander

**Whipped goat's cheese, balsamic pearls**  
on toasted focaccia with & rosemary

**Pea and mint pikelet**  
with whipped feta, quail's egg and espelette chilli salt

**Roasted squash with whipped goat's cheese,** black pepper & truffle on puff pastry

**Caraway shortbread with whipped goat's cheese,** local honeycomb & deep-fried sage leaves

### **Dessert Canapes**

*Archies double chocolate brownies*

*Toffee apple blondies*

*Mini banoffee pies*

*Oper layer cake*

*Chocolate eclair*

*Mini lemon tart*

*Seasonal fruit pavlova=*

*Vegan spiced carrot cake with vegan*

*mascarpone frosting*



# BOWLS

**Shin of beef ragu**

with creamy mash and salsa verde

**Shredded five spice duck**

with crunchy rainbow sesame slaw, citrus ponzu dressing

**Chicken and chorizo ragu**

with spiced couscous

**Pulled Pork Brioche Bun**

with smoky BBQ sauce and Moroccan-spiced slaw

**Thai green chicken curry**

with basmati rice, pink radish and coconut shavings

**King prawn & smoked sausage gumbo**

with, cracked wheat and charred corn

**Zaatar aubergine and courgette**

with labneh and chickpea and red pepper salsa

**Turmeric yellow split pea dhal**

crispy chickpeas, salsa verde, green chili

**Spicy Grilled Aubergine Bao hun**

with roasted peanuts, gochujang mayo

**Spiced vegetable tagine**

with couscous and za'tar yoghurt



**CANAPÉ SOIREE**  
**20 - 50 GUESTS**

**Times:**

18:00 to 10:00

Selection of  
6 savoury & 1 sweet

Waiting Staff  
Canapés Platters

**COST**

£35.00 Per head  
(prices excluding vat)



**CANAPÉS & BOWL PARTY**  
**20 - 50 GUESTS**

**Times:**

18:00 to 22:30

Selection of  
4 canapés & 2 bowls

Chef and Waiting Staff  
Canapes platters  
Bamboo bowls & silver cutlery

**COST**

£50.00 Per head  
(prices excluding vat)

**ARCHIES**

**Our team is always  
available to discuss your  
event.**

Please feel free to get in  
touch.

**Sales/ Events**

info@archiesfood.com

07392 833 930

**William Deal**

william@archiesfood.com

07867525371

@archiesfood