

The Little Green Hut

EVENING FEAST MENUS

At The Little Green Hut, our priority is ensuring that your guests are well-fed.

With that in mind, we offer all of our delectable evening feasts on a help yourself and come again basis. So, whilst the feast pricing is per guest, you can rest assured that the food continues flowing throughout the night.

Because of this, if you opt for a hot feast, you will need to cater for 100% of your guest count.
If you opt for a cold feast, we can cater for 75% and above.

Now, let the food do the talking...



F U L L F E A S T S

£19.5 per guest

Served from 9:30pm until 11:30pm

Vegetarian, Vegan, GF and special diet alternatives for all menus

Posh Porchetta – From The Hut

Grass-fed, native breed pork loin cooked long and slow for meltingly tender meat; hand pulled and served with red cabbage slaw in sourdough or floury baps or spinach wraps with spiced mustards, pickles and mayo.

BBQ - From The Hut

Cooked and served straight from the griddle barbecue in the Little Green Hut.

Includes the following, served in sourdough or floury baps or spinach wraps with a choice of mustards, pickles and mayo:

Chargrilled chicken skewers

Home-made rare breed beef burgers shaped and spiced with Dijon mustard, gherkins and parsley

Pizza - From The Hut

Hand-rolled sourdough pizzas cooked over lava stone with a choice of toppings including fresh buffalo mozzarella, goat's cheese discs, sliced pepperoni, diced chorizo, shredded ham, tuna, anchovies, olives, green peppers, mushrooms and rocket

Classic Fish and Chips from the Hut

Beer-battered fillets of haddock and cod are served with Maris Piper triple-cooked chips, wedges of lemon, and tartar sauce, with your choice of mushy peas or chip shop curry sauce.

Chicken Curry from the Hut

A choice of two classic curries served to every guest - a medium hot Balti with sultanas, mango chutney & apple sauce and a fragrant Korma with fresh ginger and coconut cream. Served with pilau rice, naan bread and popadoms with lime pickle, mango chutney and raita



GRAZING FEASTS

Vegetarian, Vegan, GF and special diet alternatives for all menus

£15.5 per guest

Served from 9:30 pm until 11:30 pm

West Country Cheese Board - from the Buffet Table

An incredible selection of artisan and small-farm cheeses—Cornish Yarg, Dorset Blue Vinney, and Wyke Farms mature cheddar—is served with sourdough rolls, crackers, digestive biscuits, chutney, grapes, and celery. Add a selection of dips and breadsticks for £1.50 pp.

Amazing Graze - from the Buffet Table

Home-cured honey and ginger Dorset ham served with Dijon mustard,
Home-made flaky pastry Somerset sausage rolls served with the Huts piccalilli,
Wild boar pate with plums,
Leek & Emmental cheese quiche,
Big bowls of home-made harissa and coriander hummus with breadsticks,
Kalamata olives,
Baby leaf tossed in a red wine and garlic salad dressing,
Baskets of artisan bread and farm butter

Cornish Pasties and Mini Pies from the Hut

Your choice of either pies or pasties:

Pies: Classic steak, Chicken, white wine and leek, or Indian-spiced cauliflower and lentil.

Pasties - Traditional Cornish, Chicken and chorizo, Keralan cauliflower, chickpea and onion bhaji.

Mac and Cheese from the Hut

Simple and delicious with a choice of toppings - crumbled blue cheese, grated parmesan, crushed nacho cheese Doritos, spring onion, sweetcorn

Spicy Chicken and Chips from the Hut

Mini fillets of spicy chicken served in a basket with frites



S U P P L E M E N T S

Vegetarian, Vegan, GF and special diet alternatives for all menus

£6 - 10.50 per guest

Served from 9:30 pm until 11:30 pm

Main meal supplement - £10.5 per guest

If you are planning a wedding weekend and want an evening feast to replace a main meal the night before, please select three additional dishes:

Rosemary roasted new potatoes with Cornish sea salt and extra virgin olive oil

Home-made garlic and chilli bread

Hand-cut chips with a cajun seasoning

Home-made stone-baked focaccia with cherry tomatoes and rosemary

Salad bar - please choose 3: Classic Greek; Pasta bows with pesto; Couscous and chargrilled vegetables; Spicy chickpea & Mediterranean vegetables; Provencale bean; Orzo pasta with semi-dried tomatoes; Red cabbage slaw

Chocolate-dipped waffle cones filled with a selection of seasonal fresh fruit

A Bit on the Side - £6 per guest

Supplement your evening feast with a choice of two sides for £6 pp:

Classic green leaf tossed in extra virgin olive oil and raspberry vinegar dressing

Triple-cooked thick-cut chips or classic pomme frites

The Huts homemade coleslaw

Individual chocolate dipped waffle cones with a scoop of either wild strawberry, vanilla bean and chocolate

Churros with a choice of caramel and chocolate dipping pots

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GET IN TOUCH

hello@thelittlegreenhut.online