

archie

FOOD EXPERIENCES

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

ABOUT ARCHIE'S

A NOTE FROM WILL

I founded Archie's in 2008. Today, we deliver exceptional catering and event services for weddings, corporate functions, and private gatherings across London and the Home Counties.

Driven by passion, energy, and a love of food, we craft modern British menus that reflect the seasons, showcasing locally sourced ingredients.

Our team of dedicated chefs and event managers will ensure that every plate is beautifully presented and every event is planned with precision.

Whatever the occasion, we will create a menu beyond your expectations.



TESTIMONIALS

THE TESTIMONIALS

“Archie’s did the food for my son’s wedding and everything was so capably run and it was all delicious. A week later they catered for my husband’s 70th birthday party at home – again absolutely delicious, wonderfully organised and incredibly friendly staff with a real “can do” attitude. I would recommend them very highly.”

Penelope Linnett, Private Event

“A huge thanks to the whole Archie’s team we honestly had the best day. Tara and William played a huge part in helping us get it right. The food was wonderful and we’ve had so much nice feedback from all of our guests so thank you to Georgie as well. The staff were all brilliant and Chaz and I felt very looked after.”

Helena and Charles, Wedding @ Cowdray

“We had the best day, it was absolutely perfect and you guys were a huge part of it- thank you so much!!!! We had tons of compliments on the food (quality and quantity!) and it was as good as we remembered from our tasting. Your team worked so hard and we are so grateful.”

Jess and Mike, Wedding @ Winchester House



ARCHIES MENU

THE CANAPÉS

Buttermilk fried chicken burger

Honey miso glaze, pickled chilli slaw, mini brioche buns

Croquette of slow-cooked shin of beef

Black garlic aioli

Chargrilled sourdough toast with Lardo

Rosemary & honey

Duck sausage rolls

Apricot and chipotle ketchup

Dorset crab crumpet

Sorrel leaf

Sesame-coated prawn bonbon

Sweet chilli jam

Smoked haddock and cod croquette

Caper tartare, salt and vinegar spray

Smoked salmon bellini

Pickled beets and vodka crème fraîche

Cornish crab

Crispy wonton cup, lemongrass and peanut dressing

Pan con tomate

English vine tomatoes and extra virgin olive oil

Cacio pepe arancini

Courgette tumbleweed

Whipped ricotta, spicy honey

Chargrilled sourdough toast with tapenade

Crispy capers and grated parmesan

THE BOWLS

Braised beef short rib

Creamy mash and salsa verde

Chargrilled pork tenderloin

Castelluccio lentils with vegetable nage
and red pepper parsley salsa

Shredded five spice duck

Crunchy rainbow sesame slaw, citrus
ponzu dressing

Tandoori fish

Wasabi mash and watercress

Crispy prawn sesame boas

Poached salmon

Peas à la Française

Zaatar aubergine

Courgette, labneh, chickpea and red
pepper salsa

Turmeric yellow split pea dhal

Crispy chickpeas, salsa verde, green chili

Oricette

Pumpkin, sage and Lincolnshire Poacher

Artichoke and parsley tortellini

Lemon butter sauce, wild rocket



PLATED MENU

PLATED STARTERS

Antipasti sharing platter

Smoked ham hock and chicken terrine, pickled vegetables, tonka bean mayonnaise, tarragon oil

Pear, parma ham and beauvale cheese salad with lemon zest and olive oil

Pastrami cured salmon with kohlrabi and fennel slaw

Burrata, blanched swiss charred with lemon and chilli oil dressing

Beetroot tartare with shallots and capers served with fried sourdough toast

Chicken Caesar, croquettes, baby gem salad, wild garlic and parley oil

PLATED MAINS

Chargrilled pork tenderloin, castelluccio lentils, red pepper salsa and parsley oil

Slow roast beef cheek, charred hipsi cabbage, mash potato and picco de gaillo

Crispy chicken, blistered courgettes, borlotti beans beans, and herby green sauce

Salmon, tarragon butter, celeriac and almond puree, baby leaf spinach

Roast hake, shallot butter beurre blanc, crushed new potatoes and spinach

Dietary amendments are available upon request.

PLATED MENU

PLATED SIDES

Tomatoes, olive oil and salt

Broccoli in a garlic sauce

Chargrilled hispi cabbage, salsa verde

Rosemary polenta chips

Seasonal greens with brown butter

PLATED DESSERTS

Baked lemon tart with creme fraiche and
raspberry coulis

Salted caramel chocolate torte, honeycomb, cacao
nib crumb

Tart tatin, with creme frachie

Vegan espresso creme caramel with pistachio
biscotti

Dietary amendments are available upon request.



ARCHIES MENU

BBQ MENU

Black and Blue Flank Steak with Watercress chimichurri and roasted pumpkin seeds

Butterfly leg of lamb marinated in Archies BBQ sauce

Chicken thighs marinated with temon, thyme & garlic

Flame-Grilled Hot & Spicy Peri Peri Chicken

Chicken Tikka Skewers

Za'atar Boneless chicken thighs with sumac yoghurt

Archies homemade burgers

Marinated prawns and chorizo skewers

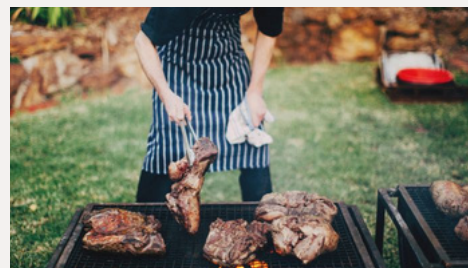
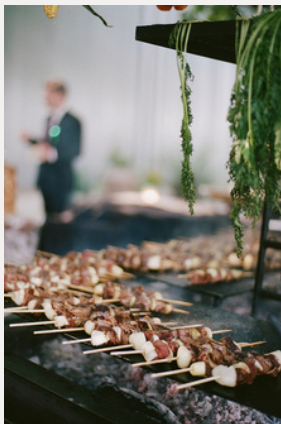
Onglet with Vietnamese dressing

Bourbon-peach glaze marinated sticky pork belly

Archies homemade burgers and a selection of butcher's best sausages

Beetroot and black bean burgers with feta and mint

Red Pepper and paneer skewers in a yoghurt spiced marinade



ARCHIES

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

Please feel free to get in
touch.

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