

# Welcome

*Your food journey starts now*

**PICKLED PUMPKIN**  
*Catering*

01291 424 055 [WWW.PICKLEDPUMPKINCATERING.CO.UK](http://WWW.PICKLEDPUMPKINCATERING.CO.UK)

# Your Day *Your Way*

**Planning your special day? It needs to be perfect, right? After all, you're only going to do this once!**

*Achieving perfection doesn't need to be stressful.*

Let us ease the strain and take care of the all important details, leaving you to completely relax and enjoy your special day with the people you love, safe in the knowledge that everything is under control and running smoothly.

Share with us your dreams, challenge us with your inspiration and we'll be happy to develop a menu completely unique to you.

You'll be in safe hands with some of the best chefs in the area, who have many years of experience working in top wedding establishments around the country.

A winning combination, guaranteed to wow your guests and make it a day to remember for years to come.

**PICKLED PUMPKIN**  
*Catering*

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Josh and his wonderful team provided a wonderful meal for our wedding on the 2nd July. We had a beef roast and 2 sharing tables. The food was 1st class. Our guests said "it was the best wedding food they had ever had". The trio of puddings were amazing and in the evening we had the street pizza oven. Everything was delicious. The staff were fantastic and from the start when we first met the team to the finish it was faultless. We would 100% recommend them.

Thank you again  
*Clive & Michelle Fletcher*

# Wedding *Breakfast*

*Food\_24/25*

A traditional wedding breakfast typically refers to the meal served to guests following the wedding ceremony. The term "breakfast" is actually a historical reference to the first meal of the day, which used to be the time for weddings in earlier times.

The wedding breakfast can take place at any time of day, and the menu can vary depending on the couple's preferences and cultural traditions. However, in a traditional British wedding breakfast, the meal typically consists of several courses.

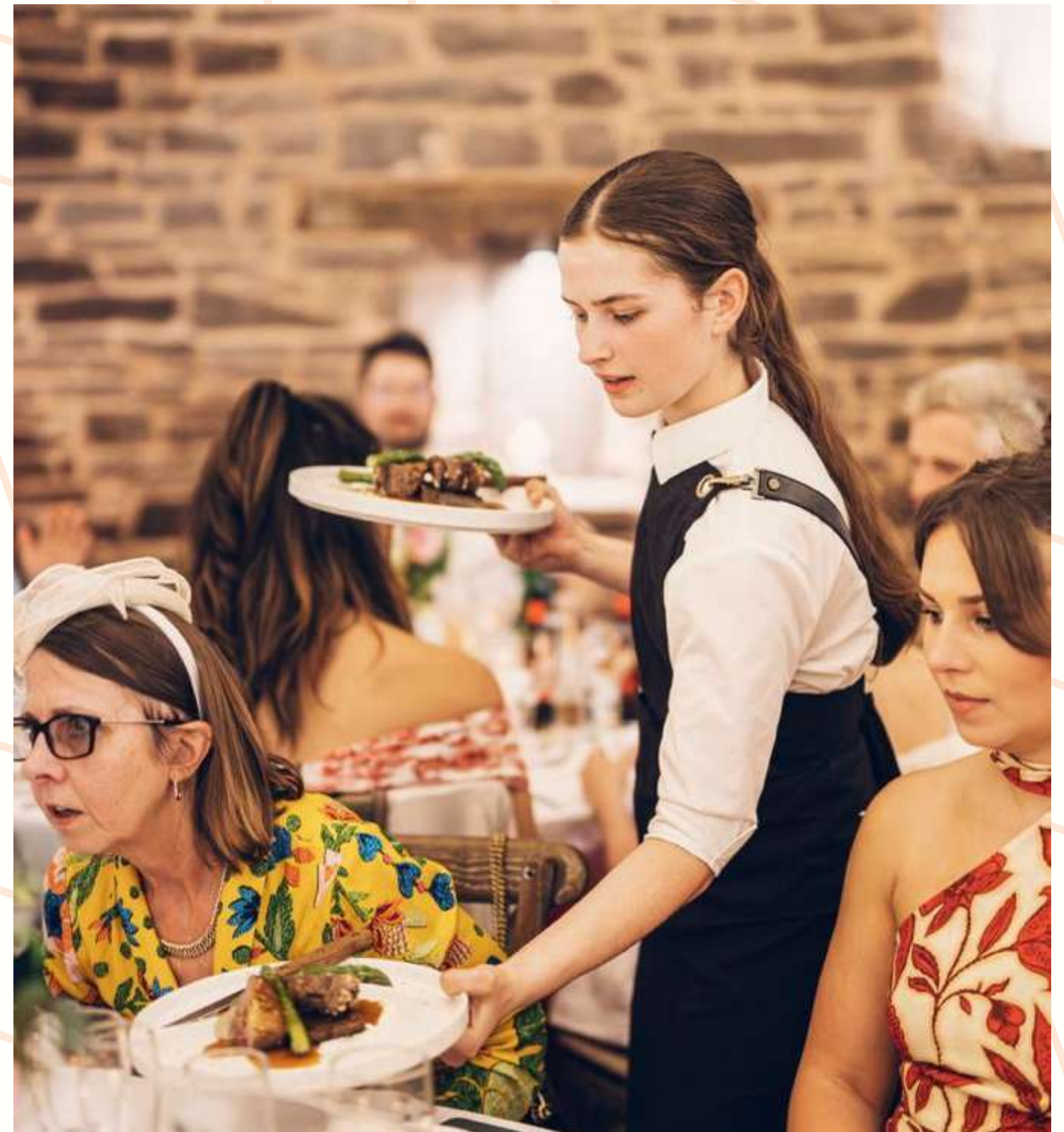
## *Typical Packages Look Like*

- 2 courses
- 4 canapés & 2 courses
- 3 courses
- 4 canapés & 3 course

## *& Include*

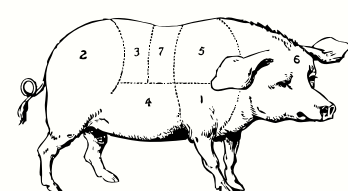
- Setting up the service area
- Modern crockery
- Polished cutlery
- Professional chefs
- Waiting staff
- Your very own catering manager for the day

However at venues where we are preferred caterer other things are included such as kitchen hire & glassware

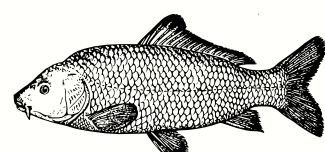


# Traditional Starters

Starters\_24/25



Chicken pate, cherries, hazelnut granola, sourdough toast, whipped chive butter  
Ham hock, pea, & mint garden salad, pork popcorn  
Breakfast scotch egg, crispy bacon, smoked tomato bean cassoulet, home made HP  
Chicken caesar bon bons , baby gem, truffled caesar dressing  
Chorizo & Manchego croquette, smoked pepper ketchup, corn, bravas style salsa  
Miso & soy glazed pork terrine, crunchy vegetable salad, nam jim dressing



Smoked haddock Korokke, edamame, thai green curry dressing  
Gin cured salmon, avocado, wasabi aioli, puffed rice, wasabi granola, dill  
Curry cured trout, mango gel, pickled cucumber, poppadom  
White crab & apple, sweetcorn panna cotta, charred corn, chicken skin, brown crab emulsion +2

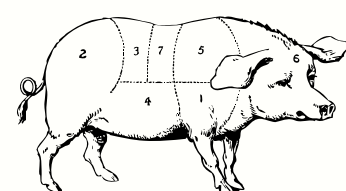


Welsh cider & leek veloute, welsh rarebit scone, whipped lava bread butter  
Whipped mozzarella, compressed tomatoes, nasturtium, buckwheat, balsamic  
Welsh goats cheesecake, beetroot textures, beetroot & truffle macaroon  
Pumpkin, wild mushroom & truffle arancini, blue cheese, pickled pumpkin, wild herbs  
Sticky jackfruit bao buns, Asian salad, ginger & sticky soy glaze | **VE**

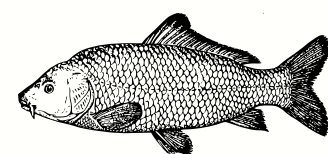
# Traditional

## Main course

Mains\_24/25



Herb stuffed chicken breast, smoked bacon, pomme anna chip, chicken jus  
Local ale braised beef, wild mushroom arancini, pomme puree, roasting jus  
Braised Welsh lamb shoulder, wild garlic gnocchi, pea pesto  
Welsh lamb rump with black olive crumb, Moroccan spiced kataifi kofte, kale, walnut & sweet raisin pesto  
Twenty four hour cider braised pork belly, y fenni croquette, honey & mustard sauce  
Homemade steak & stilton pie, pomme puree, beef jus  
Duo of duck, breast pan seared breast, chilli, ginger and confit leg spring roll, chai spiced plum sauce



Herb crusted salmon, dill & saffron potato cake, watercress puree  
Pan fried fillet of hake, baby braised fennel, parsley puree, sea herb and Prosecco sauce  
Tandoori rubbed cod fillet, sweet onion bhaji, lentil dahl, shaved coconut



Garlic buttered pan fried gnocchi, sweet potato puree, roasted mediterranean peppers, crispy sage  
Pumpkin & feta Wellington, pumpkin textures, pomme puree, vegetable jus  
Braised aubergine, tamarind, roasted onion, white bean puree, toasted peanuts, aubergine crisp | VE  
Sweet potato & aubergine katsu curry, wild rice, chickpea and spinach samosa | VE

### Choose Your Vegetables

Choose 2

Honey glazed baby carrots, chive and parsley crumb  
Sautéed Hispi cabbage, crispy shallots, olive oil  
Broad bean and garden pea fricassee  
Braised red cabbage, apple balsamic

Welsh rarebit cauliflower cheese  
Caramelised tenderstem broccoli, lemon and parsley gremolata  
Braised baby root vegetables, black pepper vinaigrette  
Warm salad of garden peas, spring onions, mint and feta  
Roasted beetroot salad, walnuts, parsley and orange and pistachio vinaigrette

# Traditional Desserts

*Puds\_24/25*



## **Chocolate & Cherry**

Chocolate Sphere, Cherry Sorbet, White Chocolate Crumb



## **Spiced Apple and Pear Crumble Tart**

Caramel Ripple Ice Cream, Apple Tuiles



## **Limoncello & Amalfi lemon tart**

Biscotti crumb, Italian meringue, yogurt sorbet



## **Brownie**

Toffee popcorn, boozy milkshake, vanilla ice cream



## **Strawberries & Cream Cheesecake Lollypop**

Strawberry Textures



## **Butter Scotch Panna Cotta**

Peanuts, Banana Bread, Peanut Butter mousse



## **Sticky Toffee Pudding**

Fudge Sauce, Clotted Cream Ice Cream



## **Vanilla Crème Brûlée**

Brioche Doughnut, Smoked Apple Curd, White Chocolate Granola



## **Passionfruit Mess**

Passionfruit Cream, Lime Syrup, Meringue, Fresh Passionfruit Grated Lime Zest

## *Trios*

**Our creative team can bring together your favourite three desserts, to a smaller scale where your guests can enjoy a mouthful of everything.**

Chocolate brownie - Passionfruit mess - Butterscotch panna cotta - Sticky toffee pudding - Apple crumble tart - Strawberries & cheesecake - Amalfi lemon meringue tart - Espresso martini tiramisu.

# Your *Extra courses*

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*Extra\_24/25*

Delight your guests - treat your loved ones.

Included with the Premier package is a 'surprise' course, offering something delightful and rather unexpected. Choose one of the following options for something deliciously unique to serve before, during or after the main meal.



### **Amuse Bouche**

Little bites of magic before you enjoy your sit down  
Wedding breakfast

Smoked cheese and cauliflower espresso, parmesan  
foam

Salmon lollypop, goat's curd, cucumber, tapioca crisp

Braised beef shin, crispy panko, red onion  
and port marmalade



### **Entremets**

Little bites of magic between your starters & main  
courses

Watermelon sorbet, compressed watermelon and mint

Prosecco and raspberry sorbet, crushed raspberries

Mandarin, lime and chilli sorbet



### **Pre - dessert**

*Little bites of magic before you enjoy your sit down Wedding  
breakfast*

Coconut and white chocolate panna cotta  
with lemon & Yuzu

'Carrot cake'

Apple, elderflower, meringue

# *Like what you see?*

## **Talk to us today**

Thank you for taking the time to read through our 'food for thought' brochure.

If you haven't found what you are looking for, just let us know and we will be sure to create the perfect menu just for you.

We also offer complimentary tastings for two on our menus, this will be located near Chepstow at The David Broome Event Centre on Crick Road.

Our talented team will talk you through your dishes and our chefs will sit with you and have a short consultancy afterwards to make sure we cater your big meal just the way you want it.



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