

Corporate *catering*



PICKLED PUMPKIN
Catering

Some of our *Wonderful Clients*

**DEVAUDEN
FESTIVAL**



DELL
Technologies

B B C



GILESTON MANOR ESTATE
ACCOMMODATION | WEDDINGS | EVENTS | CELEBRATIONS
★★★★★



WARNER MUSIC GROUP

 **SONY MUSIC**



At your venue

Our team will come and take over your space for the day

At yours

Unlimited tea and coffee throughout the day
Bottled water
Breakfast
Mid-morning snack
Lunch; your choice of hot fork buffet or finger buffet
Afternoon snack

£35 per delegate

Unlimited tea and coffee throughout the day
Bottled water
Breakfast
Mid morning snack
Lunch; finger buffet

£28 per delegate



At our venues

LT16
L I M E T R E E

LODGE
B I S T R O

**THE
PAVILION**

Day Delegate Rate A **£44.50 per person**

Our competitive Day Delegate Rate is subject to a minimum of 10 delegates and includes the following:

Room hire all day
Tea, coffee and breakfast on arrival
Tea, coffee and biscuits mid-morning
Tea, coffee and lunch - hot fork buffet
Mid afternoon snack
Bottled water throughout the day
2 x flip charts, with notepads and pens
1 x tripod screen
Event management
Free parking on site (Certain venues)
Wi-Fi

Day Delegate Rate B **£39.50 per person**

Our competitive Day Delegate Rate is subject to a minimum of 10 delegates and includes the following:

Room hire all day
Tea, coffee and breakfast on arrival
Tea, coffee and biscuits mid-morning
Tea, coffee and lunch - finger buffet
Mid afternoon snack
Bottled water throughout the day
2 x flip charts, with notepads and pens
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Breakfast

The most important meal of the day needs to start with a bang, choose from our selection below to get your delegates off to the right start. This may be in the form of something super healthy like our fruit bar and homemade smoothies, or a full cooked breakfast with all of the trimmings. Lets start as we mean to go on!

Bagel bar

Choose from:

New York deli style
Smoked salmon and cream cheese
Smashed avocado, feta & seeds |V

Fruit bar

Strawberry, mint and watermelon fruit pots
Classic fruit platter
Flavoured yoghurts
& homemade smoothies

Full English

A full cooked breakfast using Welsh bacon, sausage, fried eggs, tomatoes, mushrooms, beans & a toast station

Chefs choice

Pain au chocolat with spiced chocolate orange dipping sauce |V
Whipped coffee yoghurt pot with croissant crumble |V
Apple crumble croissant, apple jam |V



Mid morning

Snack

A light nibble just before lunch to keep your delegates sharp, the live smoothie stations can provide a little sometimes needed vitamin C boost or maybe a longer lasting kick of oats from the flapjacks or granola bars. Pick one for your mid morning break.

Fresh fruit

A selection of our hand made skewers and whole seasonal fruit

Granola bars

A selection of granola bars packed with nuts, seeds & dried fruit |V

Muffin bar

Homemade dark chocolate and cranberry muffins or blueberry cheesecake muffins |V

Bircher muesli

Homemade overnight oats with super fruits, berries, nuts & seeds |VE



Finger Food

Our working lunches are designed to be able to eat and work at the same time, minimal mess & maximum taste, super easy.

Sandwiches

Your choice of 3

Beetroot Cured Salmon, Beetroot & Apple Chutney & Rocket
Rare Roast Beef & Onion Chutney
Tuscan Tuna, Roasted Tomato, Basil & Rocket
Scrumpy Cider Honey Roast Ham
Peri Peri Chicken, Lime Mayo, Gem Lettuce
Cotswold Brie, Rocket & Sticky Onion | V
Smashed Avocado, 'Feta' & Beetroot Hummus | VE
Egg Mayonnaise & Baby Watercress | V
Beef pastrami and horseradish remoulade Ciabatta sandwich
Caprese focaccia, sun blushed tomato, watercress pesto, buffalo mozzarella | V
Gin cured salmon and dill crème fraîche bagels
Roasted onion pakora, saag aloo and coriander chutney naan wrap | VE

Salads

Your choice of 1

Moroccan spiced couscous & pomegranate | VE
Potato salad with pickled onions & herbs | V
Goan spiced rice salad, toasted coconut and coriander | VE
Heritage tomato salad with sherry vinegar dressing | V
Orzo, feta, basil & walnut pesto salad | V
Mediterranean cous cous, apricot, saffron soaked raisins | VE
Smoked bacon & chive potato salad
Kansas style slaw, crispy onion and chive ranch dressing | V

Savouries

Your choice of 2

Pulled pork and wild mushroom sausage roll, Roquefort crumble
Cumberland scotch egg
Pork & Caramelised onion sausage rolls
Truffle, black pepper and parmesan pinwheels | V
Goats cheese & shallot tatin | V
Crispy chicken Caesar salad cups
Classic Carbonara quiche
BBQ pulled chicken and mozzarella filo parcel
Halloumi & pesto pinwheels | V
Sun blushed tomato and feta fritters | V
Filled Ploughman's Scones | V
Pea & Broad Bean Scotch Egg | V
Paneer, coriander and dahl samosa | V

Desserts

Your choice of 1 Dessert

Dark chocolate, salted caramel and cacao pudding pots, white chocolate crumble | V
Espresso martini tiramisu cheesecake
Tart au citron, torched coconut meringue | V
Triple chocolate brownie | V
Strawberry and pink prosecco eton mess | V



Hot Fork

Our fork buffets are designed to be enjoyed with a knife, fork & spoon, put work to one side and enjoy the food!

Main course

Choose 2

Black lentil dhal, coriander and tomato salad |VE
Aromatic chicken katsu curry
Beef & pork meatballs, goulash style sauce
Braised lamb shoulder, pomegranate & apricot cous cous, flaked almonds,
Spiced marmalade glazed gammon
Minted lamb Koftes, tzatziki
Sweet & sour chargrilled chicken thighs, charred onions & grilled
pineapple salsa
Aubergine and smoked tofu tagine |VE
Braised ox cheek, shallot and red wine jus
Cajun salmon fillet

Dessert

Please choose a dessert from our finger buffet menu

Sides

Served with 2 of the below

Roasted garlic and chive mashed potato |V
Roasted red pepper and shallot bomba rice |VE
Chargrilled courgettes, watercress pesto dressing, pine nuts |VE
Hasselback new potatoes, lemon and parsley gremolata |VE
Maple roasted carrots and parsnips, crispy shallot crumble |VE
Sicilian style green beans, flaked almonds, olive oil |VE
Saffron infused pilau rice, roasted onions, peas, wild herbs |VE

Salad bar

Choose 2

Mediterranean cous cous with apricot and saffron soaked raisins |VE
Sun blushed tomato rigatoni, pine nuts, fresh basil and burrata |V
Goan spiced rice salad with toasted coconut and coriander |VE
Wild mint, garden pea, feta and broad bean salad with roasted shallots |V
Butternut squash, kale, quinoa and red pepper salad, coriander yoghurt dressing |V
Mixed salad leaves with fresh herbs, olives, capers and salsa Verde |VE



Mid afternoon Snacks

Our afternoon snacks are designed to sharpen up your senses ready for the final wave of the evening. Designed to be light snacks with sharp flavours.

Flapjacks

A selection of handmade flapjacks packed with nuts seeds and dried fruit |V

Fresh fruit

A selection of our hand made skewers and whole seasonal fruit

Doughnut bar

A selection of chefs homemade dipped doughnuts |V





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Want to know more..
Talk to us today



01291 424 055

HELLO@PICKLEDPUMPKINCATERING.CO.UK

WWW.PICKLEDPUMPKINCATERING.CO.UK

