

# Private *Dining*



PICKLED PUMPKIN  
*Catering*

# How it work?

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Entertaining at home or in the garden with friends/family or clients can be exhausting with all of the cooking and clearing up. Quite often it means you don't actually have the time to enjoy yourself or the company of those you've invited.

*We can help you have a relaxing, enjoyable event.*

Using carefully selected chefs and elegant British produce, we can not only take the work out of your gathering, but also add a unique and very memorable spin to your event.

*We will provide a full, professional set up...*

To make your dining room into a restaurant for your special occasion. Then we serve you and your guests/clients throughout the meal and our team will even pack away and clean down your dining area like they were never there at the end of the night!

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## Included in our pricing is;

Laying of the table  
Table water  
Water glasses  
Modern crockery  
Polished cutlery

Your expert foodie chef  
Waiting staff  
A clean and tidy kitchen at the end of the night!  
**Talk to us about adding a mixologist to your evening**



# Clear & honest prices.

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## What's Included

Our prices also include a bespoke menu for you and your guests, however you can choose from our options below. Prices are subject to VAT.

2 courses - **£45.50**

3 courses - **£48.50**

4 canapés - 2 courses - **£48.50**

4 canapés - 3 courses - **£55.50**

We can also create a bespoke package for larger parties & canape parties

### **Minimum of 6 guests.**

if less than 6 guests a service charge of £150 will be added.

## How does it work ?

Guests - 15 & below

Please choose a protein option and a vegetarian (if required per course), choose one dessert too.

Guests - 15 & above

Please choose a selection of two protein dishes and a vegetarian (if required) per course, choose from two desserts too.

### **Do you or your guests have an allergy?**

Please let us know at the time of booking, we take allergies extremely seriously, and at the same time, we will adapt dishes to ensure you have a super foodie experience.



# Canapes

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## *Meat*

Mini Beef Burger, Smoked Cheese, Baconnaise  
Braised Beef & Horseradish Little Yorkshire Pudding  
Lamb Keema Jackets, Pink Onion, Saag Emulsion  
Jerk Duck Spring Rolls, Pineapple, chilli  
Crispy Miso Pork Belly, Crackling  
Korean Fried Chicken, Gochujang Mayonnaise

## *Veggie*

Beetroot Sushi, Wasabi & Avocado Cream  
Pumpkin, Lentil & Paneer Samosa  
Mac N Cheese, Parmesan, Truffle  
Heritage Tomato & Feta Fritter, Tomato Jam  
Pumpkin, Truffle, Wild Mushroom Arancini |VE  
Goats Cheese Mousse, & Shallot Jam Tarts  
Sun Dried Tomato Polenta, Black Olive, Tomato |VE

## *Fish*

Salmon & Cucumber Sushi, Pink Ginger Avocado  
Crab Toast, Sweet Chilli Jam  
Welsh Ale Battered Fish n Chip, Curry Ketchup  
Lobster Taco, Pico de Gallo, Sour Cream +2  
Smoked Salmon Roulade, Cream Cheese, Caviar  
Smoked Haddock and Chive Fishcake, Sweet Curry Aioli



# Traditional

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## Starters

Pork cheek terrine, grilled pineapple, picalilli puree, IPA treacle bread  
Chicken liver pate, cherries  
Buttermilk crumpet, duck parfait, duck fat granola, earl grey and peach gel  
Queen scallops, korma veloute, cauliflower, saffron puffed rice, golden raisins  
King crab cakes, cucumber cerviche, wasabi caviar, watercress  
Vodka and orange cured salmon, salmon roe, salmon cracker  
Chorizo & Manchego croquette, smoked pepper ketchup, corn, bravas style salsa  
BBQ broccoli, satay, smoked peanuts, charred lime |VE  
Tomato, sherry vinegar, whipped goats cheese, herb granola |V  
Whipped goats cheese tatins, dressed micro salad, aged balsamic |V

## Dessert

Espresso martini delice, chocolate cremeaux, chocolate soil |V  
Bourbon vanilla mousse, honeycomb, hazelnuts, olive oil |V  
Raspberry tart, burnt white chocolate, pistachio sponge, peach cream |V  
Cappuccino panna cotta, bourbon and 54% chocolate biscotti |V  
Rhubarb and custard pannacotta, vanilla poached rhubarb |V  
Mango and passionfruit mess, vegan meringue, plant based cream, burnt coconut |VE  
Vanilla and almond cheesecake, kirsch soaked chiffon sponge, sweet cured black cherries  
Peach and raspberry parfait, vanilla poached peaches, rosewater meringue shards, raspberry gel |V  
Cheese for the table, artisan wafers, chunteys, grapes & celery |V +3pp

## Main Course

Beef Wellington, Truffled potato, heritage carrots, rosemary jus  
BBQ Chicken supreme, sweetcorn and shallot bhaji, blackened leek, harrisa & carrot puree  
Twenty four hour pork loin, celeriac and apple tart, warm salad of pumpkin seed & tenderstem.  
Maple brushed fillet tail, bone marrow and braised shin cottage pie, broccoli, pea and horseradish  
Welsh lamb rump with black olive crumb, Moroccan spiced kataifi kofte, kale, walnut & sweet raisin pesto  
Baked Cornish Hake fillet, langoustine mousse tortellini, pernod and shellfish bisque, sea herbs  
Duo of duck, pan seared breast, chilli, ginger and confit leg spring roll, chai spiced plum sauce  
Garlic buttered pan fried gnocchi, sweet potato puree, roasted mediterranean peppers, crispy sage |VE  
Leek, carphilly & cauliflower wellington, rarebit gratin, baby leeks, Penderyn sauce |V



# Tasting Menu

£90 per guest  
Prices are subject to VAT

## Menu 1

### Welsh beef

Mini Welsh beef Yorkshire pudding, wasabi aioli, black garlic

### Scottish salmon

Cured salmon tartare, smoked salmon mousse, dashi jelly, salmon skin crisp

### Cornish crab

Crab and scallop tortellini, dill and caviar cream sauce, salty fingers

### Dry aged welsh beef

Dry aged beef fillet, black garlic purée,  
Pea and broad bean stuffed jersey royal, whiskey and port jus

### Elderflower

lime posset, green apple granita |V

### Cheesecake

White chocolate and almond cheesecake, poached rhubarb,  
stem ginger ice cream

## Menu 2

### Tuna, Dashi, artichoke

Tuna and sesame tartare in brick pastry tart, Jerusalem artichoke puree, Dashi jelly, nasturtium

### Risotto Milanese

Saffron risotto, aerated parmesan mousse, pickled fennel,  
puffed wild rice |V

### Sole, Champagne, Amalfi lemon

Steamed fillet of sole, clarified lemon butter, Champagne sabayon, preserved  
lemon, Exmoor caviar

### Beef and mushroom

Aged fillet tail glazed with treacle, slow cooked Hispi cabbage cooked in beef  
fat, porcini mushroom puree, raw ceps, bordelaise jus, tarragon powder

### Dark chocolate, orange, Pedro Ximénez

Chocolate and orange aerated mousse, Pedro Ximénez soaked sponge, orange  
zest meringue shards, cherry smoke |V

### Petit fours

White chocolate and passion fruit truffle & sour lime Turkish delight



# Bowl Food

6 Bowls - £ 50

8 Bowls - £ 55

10 Bowls - £ 65

## Cold

Beetroot cured salmon, pickled cucumber salad, wasabi creme fraiche, rye cracker shards  
Chicken liver parfait, hazelnut granola, apple textures, fig chutney  
Welsh goats cheese and salt baked beetroot salad, truffle honey, watercress |V  
Sweetcorn panacotta, white dressed crab salad, horseradish and brown crab mayonnaise  
Beetroot, anchovie, horeseradish creme fraiche, raddichio |V  
Heritage tomatoes, goats curd, olive oil, sea salt |V  
Confit garlic hummus, sun blushed tomatoes, pesto, crispbread |VE

## Hot

"Shepherd's pie" braised lamb shoulder rilette, Chantenay carrots, burnt onion puree, minted peas  
Pork tenderloin, caramelised apple and celeriac mash, savoy, cider and wholegrain mustard sauce  
Smoked haddock kedgeree croquette, chowder veloute, champagne samphire  
24 hour braised beef, horseradish dumplin, truffled potato, cavolo nero, jus  
Piri Piri aubergine, butternut squash puree, southern fried rice, tenderstem |VE  
Wild mushroom risotto, parmesan, creme fraiche |V  
Roasted cauliflower with cauliflower kimchi and pickled raisins | VE

## Sweet

White chocolate and raspberry choux bun, white chocolate sauce, freeze dried raspberries |V  
"Gin and tonic" lime posset, gin soaked sponge cake, condensed milk caramel, bitter lemon crumble |V  
Apple and stem ginger crumble, warm spiced creme anglaise, compressed pickled apples |V  
Dark chocolate and mint tirimisu |V





**PICKLED PUMPKIN**  
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*Want to know more..*  
Talk to us today



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