

# Day *Delegate*



PICKLED PUMPKIN  
*Catering*

# Some of our *Wonderful Clients*

**DEVAUDEN  
FESTIVAL**



**DELL**  
Technologies

**B B C**



# At your venue

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

## *At yours*

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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**

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

**£28 per delegate**



# At our *Venues*

**LT16**  
LIME TREE

**THE  
PAVILION**

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

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**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**

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**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  
1 x tripod screen  
Event management  
Free parking on site (Certain venues)  
Wi-Fi



# 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!

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## Bagel bar

### Choose from:

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

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## Full English

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

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## Fruit bar

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

## 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.

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### Fresh fruit

A selection of our hand made skewers and whole seasonal fruit

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### Muffin bar

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

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### Granola bars

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

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### 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 fraiche 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





# Rustic FEAST TABLES

## Go bespoke?

We love to build menus around you!

**Add a dessert tower to your day?**

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[www.pickledpumpkincatering.co.uk](http://www.pickledpumpkincatering.co.uk)

## THE MAIN BIT

*Choose two*



Beef & Pork Meatballs, Goulash Style Sauce  
 Braised Lamb Shoulder, Pomegranate & Apricot Cous Cous, Flaked Almonds  
 Minted Lamb Köfte, Tzatziki  
 Aubergine & Smoked Tofu Tagine | VE  
 Braised Ox Cheek, Shallot & Red Wine Jus  
 Sumac, Oregano & Pimento Spiced Cauliflower, Roquito Peppers, Greek Ketchup | VE  
 Ras El Hanout Spiced BBQ Chicken Thighs, Matbucha, Balsamic Cherry Vine Tomatoes  
 Chargrilled Aubergine, Tabouleh, Harissa Aioli, Cashews | VE  
 Oven Baked Salmon Fillet, Kalamata Olives, Dill & Parsley Crumb, Roasted Lemon  
 Potato & Saffron Gnocchi, Roasted Garlic & Red Onion, Romesco Sauce | V  
 Hassleback Courgettes, Watercress Pesto Dressing, Pine Nuts | VE  
 White Wine & Fresh Chive Poached Cod Loin, Watercress Gremolata, Capers

## SALAD BAR

*Choose two*



Mediterranean Cous Cous With Apricot & Saffron Soaked Raisins | VE  
 Sun Blushed Tomato Rigatoni, Pine Nuts, Fresh Basil & Burratta | V  
 Wild Mint, Garden Pea, Feta & Broad Bean Salad With Roasted Shallots | V  
 Butternut Squash, Kale, Quinoa & Red Pepper Salad, Coriander Yoghurt Dressing | V  
 Mixed Salad Leaves With Fresh Herbs, Olives, Capers & Salsa Verde | VE  
 Heritage Tomato Salad With Sherry Vinegar Dressing | VE  
 Goan Spiced Rice Salad, Toasted Coconut & Coriander | VE

## SIDES

*Choose two*



Roasted Garlic & Chive Mashed Potato | V  
 Hassleback New Potatoes, Lemon & Parsley Gremolata | VE  
 Maple Roasted Carrots & Parsnips, Crispy Shallot Crumble | VE  
 Sicilian Style Green Beans, Flaked Almonds, Olive Oil | VE  
 Spiced Green Bean & Tomato Persian Rice, Freshly Shopped Herbs | VE  
 Panko Crusted Asparagus & Tender Stem Broccoli, Saffron & Chipotle Yogurt  
 White Bean Cassoulet, Preserved Lemon, Blanched Almonds, Dill | V  
 Hot Honey Roasted Baby Carrots, Tahini, Yogurt, Crispy Chickpeas | V



# *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.

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## *Flapjacks*

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

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## *Fresh fruit*

A selection of our hand made skewers and whole seasonal fruit

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## *Doughnut bar*

A selection of chefs homemade dipped doughnuts |V

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**PICKLED PUMPKIN**  
*Catering*

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



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