

ESTD  2020

PICKLED

PUMPKIN

PICKLED



PUNDRIN



YOUR EVENT

Y O U R W A Y

Planning a corporate event? Let's make it exceptional.

Whether it's a client reception, team celebration, conference, or product launch, your event should reflect the professionalism and personality of your business. At Pickled Pumpkin Catering, we take the stress out of planning by handling every detail with care and precision.

From bespoke menus to seamless service, we're here to ensure everything runs smoothly—so you can focus on your guests and the purpose of the day. Bring us your vision or challenge us with your ideas—we'll work with you to create a tailored menu and experience that leaves a lasting impression.

With a team of highly skilled chefs and experienced event professionals, you'll be in safe hands. We've delivered exceptional catering for high-profile venues and businesses across the country. A polished, professional, and memorable event—guaranteed to impress.

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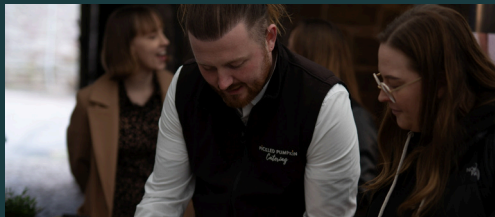
Josh and his wonderful team provided a wonderful meal for our wedding on the 2nd July. We had a beef roast and 2 sharing tables. The food was 1st class. Our guests said “it was the best wedding food they had ever had”. The trio of puddings were amazing and in the evening we had the street pizza oven. 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

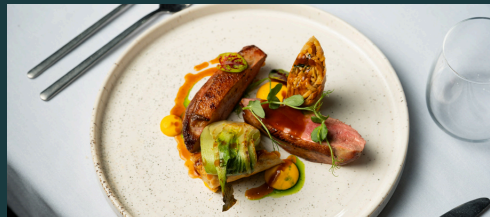


WHAT'S INCLUDED



Your Dedicated Event Coordinator From Start to Finish

From the moment you book your initial consultation, your dedicated Event Coordinator will work closely with you to ensure every detail is tailored to your brief and delivered to the highest standard.



Your Food Choices

Don't limit your guests, as standard with us you can choose three starters, three main courses including your vegetarian and two desserts!



Your Team

Included in your pricing is your full team for food service, there's no hidden extra charges! You will have your event coordinator on the day, your full waiting team and of course our trusty chefs!



Crockery & Cutlery

As standard, our modern cutlery & crockery is included in your quote from us, but you can of course upgrade to our black or gold cutlery too!



Your Bespoke Food Tasting

We will invite you to your own private food tasting we will create the dishes that you are most interested in for your event to ensure you get to try the flavours and view the plating of how this will look on the event itself for a charge of £75 per person



Styling Your Day

As standard you have luxury white linen and napkins included in your package but from the moment you want to change your linen to match your colour theme, our in house stylist will be able to hold a private zoom call. We provide much more than just linen and cutlery, to a whole range of wishlists from centerpieces to LOVE signs.



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GO BESPOKE

HAVE YOUR OWN IDEAS?

Book an Appointment with Our Chefs!

At Pickled Pumpkin Catering, we love bringing your vision to life. If you have your own food menu ideas or are thinking of going bespoke, we're here to help. You can arrange a call with one of our experienced chefs to discuss your ideas and explore options that perfectly suit your event. Whether you're looking to customise a dish or create an entirely unique menu, we'll work closely with you to ensure every detail is exactly as you imagined. Let us help you create a dining experience that's as special and unique as your celebration.

01291 424055

hello@pickledpumpkincatering.co.uk

www.pickledpumpkincatering.co.uk



FROM ARRIVAL DRINKS TO EVENING COCKTAILS, WE'VE GOT YOUR BAR COVERED!

Comprehensive Drinks Services for Every Stage of Your Event

We offer a full range of drinks services designed to complement every part of your corporate event. From a warm welcome with arrival drinks to curated pairings during your meal and a fully stocked bar for evening networking, we've got every detail covered.

Kick things off with a stylish reception where guests are greeted with a selection of refreshing beverages. During your seated lunch or dinner, our team provides seamless drinks service, with wines and soft drinks expertly paired to your chosen menu.

As the event moves into the evening, we can set up a fully staffed bar, complete with draft beer, premium spirits, and a selection of cocktails. Looking for something extra? We also offer bespoke cocktail bars featuring expertly mixed drinks to add a touch of flair to your event.

With our drinks services, you can relax and focus on your guests, knowing every element is taken care of with professionalism and polish.

”

We had Pickled Pumpkin cater our wedding in Hereford a few weeks ago, I'm coeliac so we were quite selective over who we chose and they were incredible every step of the way.

We opted to go fully gluten free for all of the food on the day as it was safer to limit cross contamination.

We had their bowls of fun, burgers & fries as mains and a dessert grazing table and it was INCREDIBLE.

Would definitely book this company again if I required a caterer. 10/10

Thank you.

Claire Williams

PICKLED PUMPKIN



GET STYLED

From Charger Plates to Custom Centerpieces – Our In-House Stylist has you covered

Do you have a specific colour scheme in mind or essential design elements that are non-negotiable for your wedding day? We've got you covered! With our brand-new in-house stylist, we'll work with you to create a stunning, cohesive look that perfectly matches your vision. Whether it's elegant charger plates, coloured napkins and linens, or even unique cutlery options – we offer everything you need to bring your style to life. Need something extra special? We can help with show-stopping centrepieces, large LOVE signs, or any other décor you might need to elevate your big day!

With our expert styling team, you'll only need to worry about enjoying your day while we handle all the design details, ensuring your wedding looks flawless from start to finish.

Request a call with our stylist today :

01291 424055

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PRICING EXAMPLES

F O O D

4 CANAPES & 2 COURSES

Professional Chefs
Waiting Staff
Your very own Catering Manager for the day
Modern Crockery
Polished Cutlery
Luxury White Linen
Private Tasting at Pickled Pumpkin HQ
Set up, Clear down & Recycling

From – £58 Per Person

4 CANAPES & 3 COURSES, TEA & COFFEE WITH EVENING STATION

Professional Chefs
Waiting Staff
Your very own Catering Manager for the day
Modern Crockery
Polished Cutlery
Luxury White Linen
Private Tasting at Pickled Pumpkin HQ
Set up, Clear down & Recycling

From – £84.50

S T Y L E D

PLACE SETTING BUNDLE

Coloured Napkins
Coloured Table Cloths
Gold Cutlery
Charger Plates

From £15 Per Person

B A R S E R V I C E

Got your own drinks?

Hire a full day time of glassware through us along with a service team from
£12.00 Per Person

Our drinks all include glassware, service and recycling removal

Arrival Prosecco from **£22.00 Per Bottle**
Cocktails from **£8.50 Per Cocktail**
Table Wine from **£20.00 Per Bottle**

Our drinks all include glassware, service and recycling removal

Arrival Prosecco from £22.00 per bottle
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ARRIVAL

I D E A S

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INTERACTIVE

ARRIVAL STATIONS

CHOOSE ONE INSTEAD OF 4 CANAPES

The term "interactive" can be used to describe canapés that are served in a way that encourages guests to engage with the food in some way, such as by assembling the canapé themselves or by adding toppings or condiments to the canapé themselves. This can create a more engaging and interactive experience for guests, making the event more memorable and enjoyable.



OYSTER STATION

Fresh native oysters on ice



SKEWER BAR

A selection of our yakatori skewers



SUSHI BAR

Live sushi bar for your guests arrival



CORPORATE

CANAPÉS



HOT

Chicken Tikka Flatbread, Mango Ketchup
Mini Cheese Burger
Lamb Kofte, Smoked Tzatziki
Little Yorkshire Pudding, Pulled Beef, Sticky Onion Jam
Honey & Mustard Roasted Baby Sausages
Chicken Katsu Scotch Egg, Curry Aioli
Korean BBQ Pulled Beef Potato
Salt & Pepper Squid Cones, Pink Tartar
Chorizo & Manchego Croquettes, Aioli
Jerk Duck Spring Rolls, Pineapple Chutney
Crispy Miso Pork Belly Bites
Korean Fried Chicken, Gochujang Mayonnaise
Posh Chip, Confit Garlic, Homemade Ketchup | V
Pumpkin, Truffle, Wild Mushroom Arancini | V
Bang Bang Cauliflower, Pickled Pinks, Spiced Mayonnaise | VE

COLD

Heirloom Tomato, Basil & Whipped Mozzarella Bruschetta | V
Salmon & Cucumber Sushi, Pink Ginger Avocado
Lobster Taco, Pico De Gallo, Sour Cream +1
Gin & Orange & Beetroot Cured Salmon, Caviar, Belini
Goats Cheese Mousse, & Caramelised Onion Tarts | V
British Pea, Asparagus & Feta Tartlet | V
Compressed Watermelon, Feta & Honey Skewer | VE
Beetroot Tartare, Rye Cracker, Goats Curd | V
Smoked Ham Hock Ballotine, Piccalilli Puree, Crispy Crackling
Parmesan & Thyme Shortbread, Sun-dried Tomato & Olive Tapenade | V
Beetroot Sushi, Avocado Puree, Wasabi Emulsion, Pickled Pink Ginger | VE
Tomato & Boccovini Skewer, Fresh Basil, Aged Balsamic | V
Whipped Chicken Liver Parfait with Fig Relish, Focaccia Crostini



LET'S GRAZE

START YOUR FOOD JOURNEY HERE...

A great interactive alternative instead of canapes



BRITISH

Hack Hock Terrine Bites
Cumberland Scotch Eggs
British Pea, Asparagus & Feta Tart
Ploughman's Cheddar & Pickle Scones

Pork, Cider & Roasted Apple Sausage Rolls
Mature Cheddar
Assorted Smoked Nuts & Pretzels
Crusty Tuscan Bread Rolls

Pickled Onions, Grapes, Apples
A Selection of Chutneys & Pickles

MEZZE

A Selection of Cured Meats
Handcrafted Breadsticks
House Marinated Olives
Marinated Roasted Veg
Flatbreads

Chipotle Hummus
Baba Ganoush
Falafels
Lamb Köfte
Marinated Feta Cubes

Stuffed Vine Leafs
Baked Garlic & Rosemary
Focaccia
***Garnished With Radishes, Vine
Tomatoes Mint & Pickles***

A close-up photograph of a dessert on a light-colored, speckled ceramic plate. The dessert consists of a cylindrical cake or mousse topped with a thick layer of brown crumbly topping and small white crumbs. Beside the cylinder are a halved strawberry, a small round chocolate mousse or ice cream ball, and some green herbs and dark crumbs. The background is a dark teal color with a large, light-colored circular graphic element.

3 COURSE TO THE TABLE

I N S P I R A T I O N



PLATED

S T A R T E R S

#TRENDING 2025

Miso Beef Shin Croquettes, Kimchi slaw, Smoked Peanut Satay Aioli, Charred Spring Onion

Korean Fried Chicken, Hot Honey Glaze, Pickled Kohlrabi, Coriander Oil

CLASSICAL

Chorizo & Manchego Croquettes, Charred Corn, Smoked Pepper Aioli

Pembrokeshire Lamb "Cawl" Shredded Lamb, Lamb Broth, Crispy Leeks, Welsh Rarebit Topped Crostini

Smoked Bacon & Pork Scotch Egg, Hot Honey, Pickles, Bacon Jam

Chicken Liver Mousse, Hazelnut Granola. Smoked Bacon Waffle, Caramlised Onion Relish

Pumpkin, Wild Mushroom & Truffle Arancini, Whipped Blue Cheese, Pickled Pumpkin & Shallot Micro Salad | V

Ham Hock, Cheese Mousse, Puffed Pork, Compressed Apple. Toasted Hazelnuts

Gin Cured Salmon Avocado, Wasabi Aioli, Puffed rice, Wasabi granola, Dill

Queen Scallops, Korma Velouté, Cauliflower, Puffed Rice, Golden Raisins +5

FRESH & LIGHT

Italian Torn Burrata, Crispy Parma Ham, Sumac, Torched Peach, Watercress, Rocket

Welsh Goats Cheese Cheesecake, Beetroot Textures, Walnuts | V

Whipped Mozzarella, Compressed Tomatoes, Nasturtium, Buckwheat, Balsamic | V

King Oyster Mushroom, Curried Cauliflower Purée, Golden Raisins, Pickled Shallot, Curry Oil | VE

Compressed Watermelon, Whipped Feta & Wild Honey, Rocket, Mint | V

Wild Mushroom Parfait, Toasted Sourdough, Celeriac Remoulade | VE



PLATED STARTERS

NEED HELP CHOOSING?

T O P 3 P I C K L E D P I C K S

SCROLL FOR INSPIRATION





Welsh Goats Cheese Cheesecake

Beetroot Macaron

Beetroot Textures

Walnuts

Micro Rocket





Chicken Pate

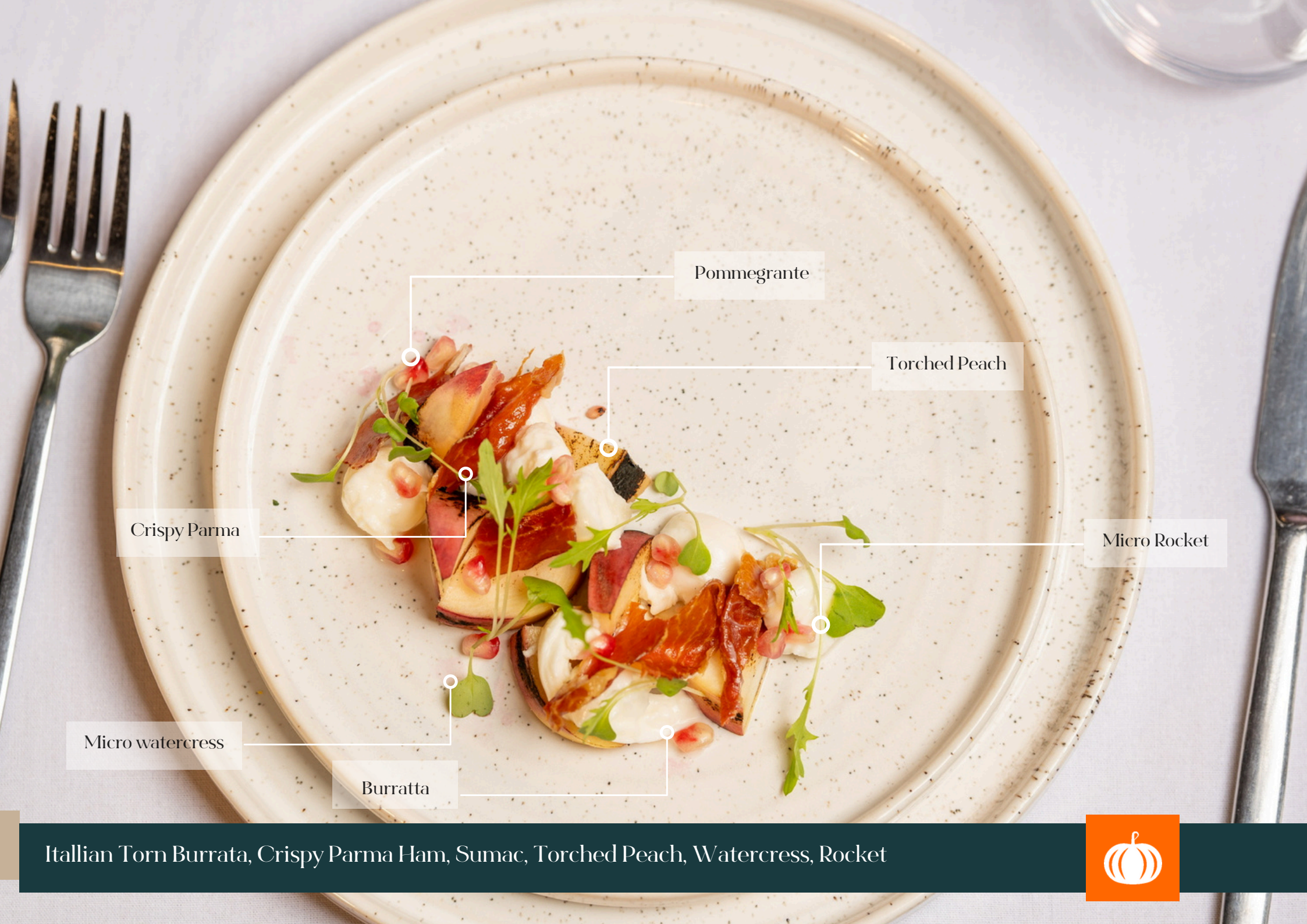
Bacon Waffle

Hazelnut Granola

Red Onion Relish

Chicken Liver Mousse, Hazelnut Granola, Smoked Bacon Waffle, Onion Relish





Pommegrante

Torched Peach

Crispy Parma

Micro Rocket

Micro watercress

Burratta

Itallian Torn Burrata, Crispy Parma Ham, Sumac, Torched Peach, Watercress, Rocket





PLATED

MAINS

EVERYONE'S FAVOURITES

Welsh Chicken Breast, Garlic Kiev Croquette, Posh Potato Rosti, Pea Puree, Rich Chicken Sauce

Local Ale Braised Beef, Pressed Beef & Chive Potato, Burnt Baby Onions, Smoked Bacon, Mushroom & Bone Marrow Jus

24 Hour Braised Pork Belly, Pomme Puree, Homemade Faggot, Grilled Apple, Kale Crisp, Cider Jus

Braised Welsh Lamb shoulder Marmite Butter, Leek & Potato Hash, Shepherd's Pie Croquette, and Rosemary Jus

Sticky Glazed Salmon Fillet, Black Rice Noodles, Pak Choi, Sesame, Spring Onion & Chilli

Pan Fried Fillet of Cod, Leek Puree, Creamed Potato, Little Fishcake, Lemon & Parsley Sauce

Pumpkin Katsu Curry, Crispy Pumpkin, Katsu Sauce, Lime & Coriander, Wild Rice, Coconut Flatbread | VE

Pumpkin & Feta Wellington, Crispy Kale, Pomme Puree, Pumpkin Textures, Roasted Vegetable Jus | V

Garlic Buttered Pan Fried Gnocchi, Wild Garlic, British Summer Peas, Shoots & Smoked Mozzarella | V

Miso-Glazed Squash Steak, Tahini Yoghurt, Sesame Crumb, Chilli, Pomegranate | VE

CHEF'S RANGE

Duo of Lamb, Lamb Rump, Herb Crusted Breast, Lamb Fat Potato, 'Cauliflower Cheese', Lamb Jus + **3pp**

Welsh Beef Wellington, Truffled Potato, Heritage Carrot Puree, Penderyn Jus +**10pp**

Duo of Duck, Pan Seared Breast, Chilli, Ginger & Confit Leg Spring Roll, Pok Choi, Chai Spiced Plum Sauce +**3.5pp**

Maple Brushed Fillet Tail, Bone Marrow & Braised Shin Cottage Pie, Broccoli, Pea & Horseradish + **8pp**



CHOOSE YOUR SIDE

Please select one of the below,

Honey Glazed Rainbow Carrots, Chive & Parsley Crumb | V

Tenderstem Broccoli, Lemon & Garlic | V

Sautéed Hispi Cabbage, Crispy Shallots, Olive Oil | V

Welsh Rarebit Cauliflower Cheese | V

Roasted Garlic & Chive Mashed Potato | V

Hasselback New Potatoes, Lemon & Parsley Gremolata | V

Maple Roasted Carrots & Parsnips, Crispy Shallot Crumble | V

Sicilian Style Green Beans. Flaked Almonds, Olive Oil | VE

Wild Mint, Garden Pea, Feta & Broad Bean Salad With Roasted Shallots | V

Want to add more?

Each vegetable side is an extra £3.50 per person



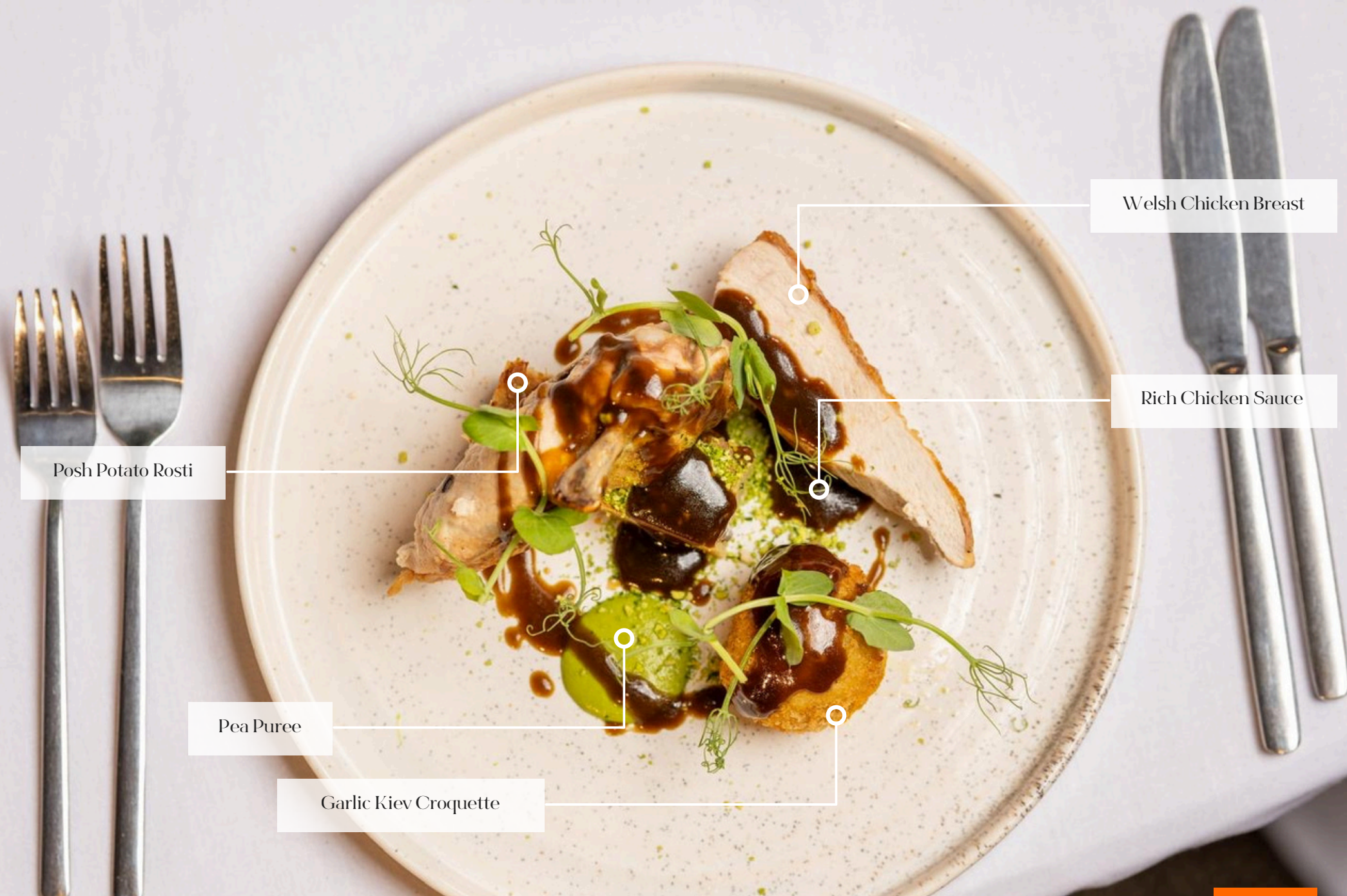
PLATED MAINS

NEED HELP CHOOSING?

T O P 3 P I C K L E D P I C K S

SCROLL FOR INSPIRATION

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Welsh Chicken Breast

Rich Chicken Sauce

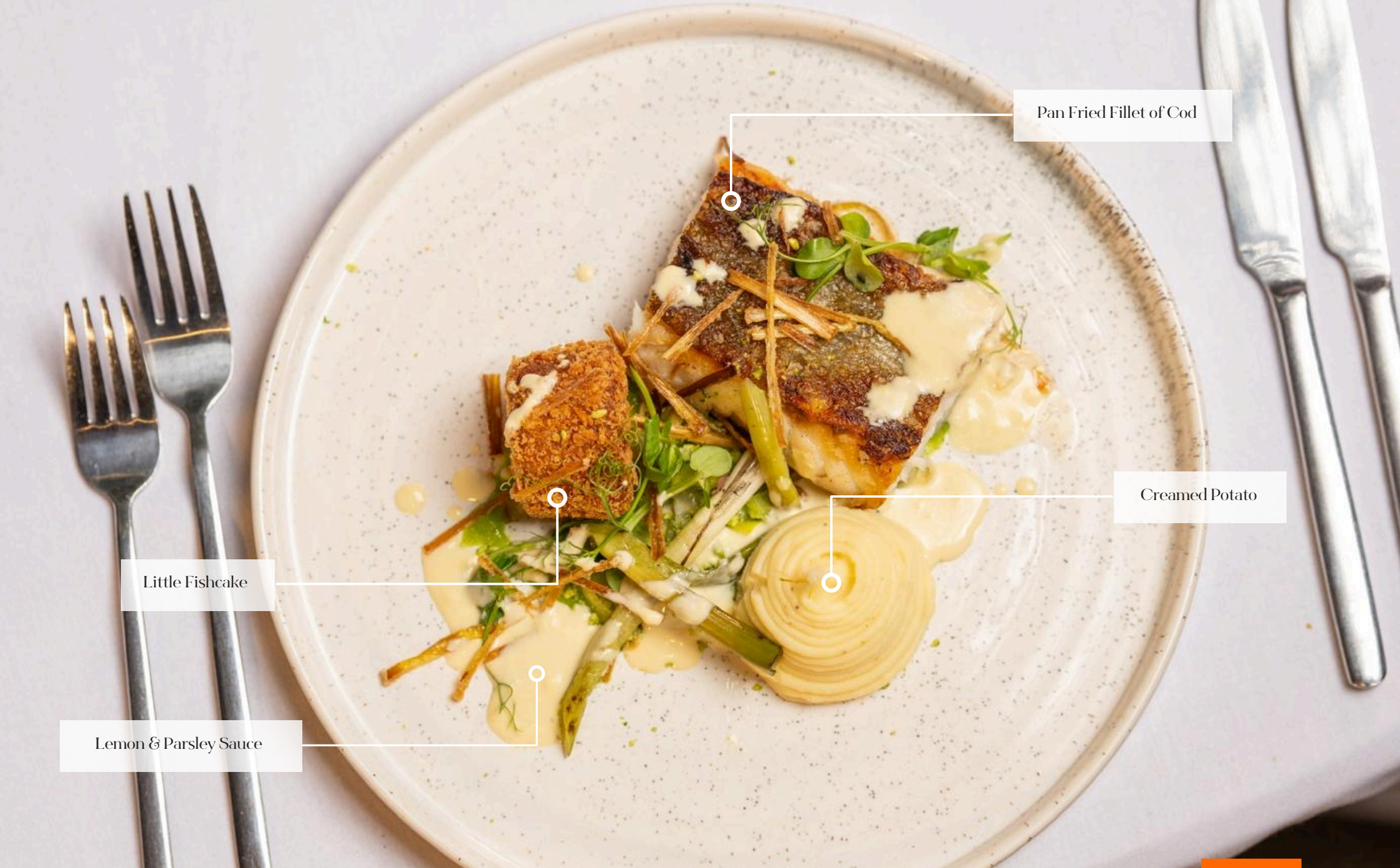
Posh Potato Rosti

Pea Puree

Garlic Kiev Croquette

Welsh Chicken Breast, Garlic Kiev Croquette, Posh Potato Rosti, Pea Puree, Rich Chicken Sauce





Pan Fried Fillet of Cod

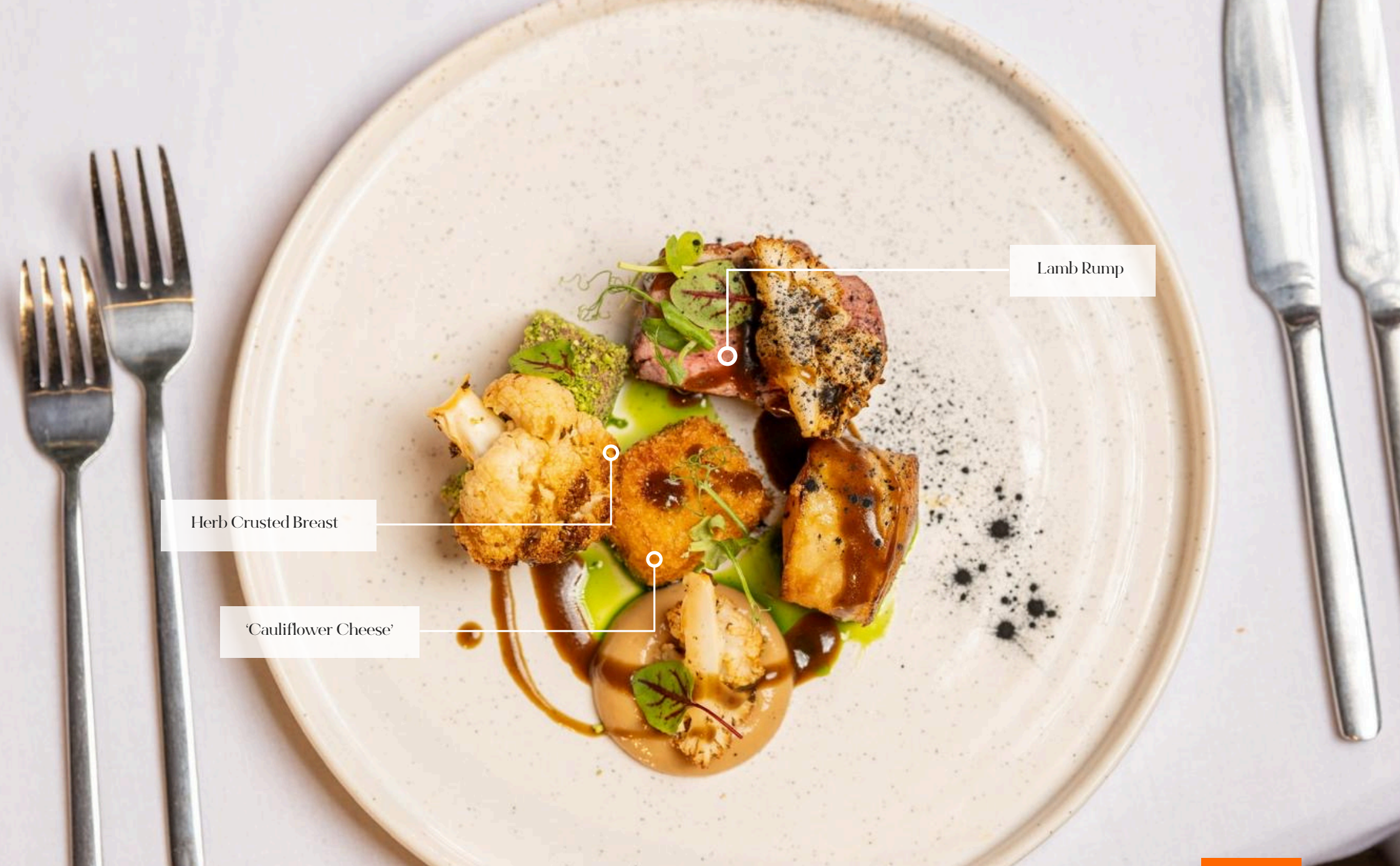
Creamed Potato

Little Fishcake

Lemon & Parsley Sauce

Pan Fried Fillet of Cod, Leek Puree, Creamed Potato, Little Fishcake, Lemon & Parsley Sauce





Lamb Rump

Herb Crusted Breast

'Cauliflower Cheese'

Duo of Lamb, Lamb Rump, Herb Crusted Breast, 'Cauliflower Cheese', Lamb Jus + 3pp





EXTRA

C O U R S E S

Delight your guests - treat your loved ones.

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 & Cauliflower Veloute, Parmesan Foam
Salmon Lollypop, Goat's Curd, Cucumber, Tapioca Crisp
Braised Beef Shin, Crispy Panko, Red Onion & Port Marmalade

Pre - Dessert

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

Coconut & White Chocolate Panna Cotta
Carrot Cake
Apple, Elderflower, Meringue

Entremets

Little bites of magic between your starters & main courses

Watermelon Sorbet, Compressed Watermelon & Mint
Prosecco & Raspberry Sorbet, Crushed Raspberries
Mandarin, Lime & Chilli Sorbet



T O T H E T A B L E

PLATED DESSERTS

FANCY THESE AS
TRIO OR SHARING?

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

Lemon Meringue Pie

Lemon Custard, Torched Italian Meringue, Caramlised White Chocolate Crumb, Candied Lemon Peel.

Rhubarb & Custard Eton Mess

Swirled Meringue, Whipped Custard Cream, Poached Rhubarb, White Chocolate Shards, Rhubarb Gel.

Snickers

Dark Chocolate Delice, Salted Peanuts, Caramel Mousse, Peanut butter Icecream

Black Forest Gateau 2026

Dark chocolate Creme Brulee, Kirsch Cherries, Chocolate Soil, Cherry Sorbet.

Strawberry Shortcake

Vanilla cheesecake, Strawberry textures, Shortbread Base, Strawberry macaroon.

Solero Posset

Passionfruit & White Chocolate Posset, Mango & Passionfruit Salsa, Toasted Coconut Meringue, Mango Sorbet

Sticky Toffee Fondant

Homemade Fudge, Apple & Cinamon Popcorn, Cornish Clotted Cream Ice Cream

Chocolate & Milk

Warm Chocolate Fudge Brownie, Cookies & Cream Milkshake, Chocolate Soil

Welsh Honey Panna Cotta

Welsh Wildflower Honey Panna Cotta, Spiced Bara Brith Crumble, Homemade Welsh Cake Ice Cream.



PLATED DESSERTS

NEED HELP CHOOSING?

T O P 3 P I C K L E D P I C K S

SCROLL FOR INSPIRATION

A large, light blue, stylized downward-pointing arrow graphic located in the bottom right corner of the page.



Mango & Passionfruit Salsa

Mango Sorbet

Passionfruit & White Chocolate Posset

Toasted Coconut Meringue





SOMETHING EXTRA

Iced Coffee Station
Tea & Coffee Station
Homemade Shortbreads
Homemade Chocolate Truffles
Homemade Bread for The Table
Cheese Course For The Table
Bubble Waffle Station



S O M E T H I N G

EXTRA

Homemade Bread for The Table

Cheese Course For The Table

Iced Coffee Station

Tea & Coffee Station

Homemade Chocolate Truffles

Homemade Shortbreads



WANT TO KNOW MORE..
TALK TO US TODAY

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