



DAY

DELEGATE



ESTD  2020
PICKLED
PUMPKIN



SOME OF OUR

WONDERFUL CLIENTS

DEVAUDEN
FESTIVAL



DELL
Technologies

BBC





SPITALFIELDS
OLD MARKET
BROWN & SONS EST 1936



AT YOUR VENUE

OUR TEAM WILL COME AND TAKE OVER YOUR SPACE FOR THE DAY

AT YOURS

Unlimited Tea & 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 & Coffee Throughout the Day
Bottled Water
Breakfast
Mid Morning Snack
Lunch: Finger Buffet

£28 PER DELEGATE



AT OUR VENUES

DAY DELEGATE RATE A

£44.50 PER PERSON

Our competitive Day Delegate Rate is Subject to a Minimum of 10 Delegates & Includes the Following:

Room Hire All Day
Tea, Coffee & Breakfast on Arrival
Tea, coffee & Biscuits Mid-Morning
Tea, Coffee & Lunch – Hot Fork Buffet
Mid Afternoon Snack
Bottled Water Throughout the Day
1 x Flip Charts, with Notepads & 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 & Breakfast on Arrival
Tea, Coffee & Biscuits Mid-Morning
Tea, Coffee & Lunch – Finger Buffet
Mid Afternoon Snack
Bottled Water Throughout the Day
1 x Flip Charts, with Notepads & 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!

BAGEL BAR

Choose from:

New York Deli Style
Smoked Salmon & Cream Cheese
Smashed Avocado, Feta & Seeds | V

FULL ENGLISH

A Full Cooked Breakfast Using Welsh Bacon, Sausage, Fried Eggs,
Tomatoes, Mushrooms, Beans & a Toast Station

FRUIT BAR

Strawberry, Mint & Watermelon Fruit Pots
Classic Fruit Platter
Flavoured Yoghurts
& Homemade Smoothies

CHEFS CHOICE

Pain Au Chocolate with Spiced Chocolate Orange Dipping Sauce | V
Whipped Coffee Yoghurt Pot with Croissant Crumble | V
Apple Crumble Croissant, Apple Jam | V



MID MORNING

S N A C K

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 & Whole Seasonal Fruit

GRANOLA BARS

A Selection of Granola Bars Packed with Nuts, Seeds & Dried Fruit | V

MUFFIN BAR

Homemade Dark Chocolate & Cranberry Muffins or Blueberry Cheesecake Muffins | V

BIRCHER MUESLI

Homemade Overnight Oats with Super Fruits, Berries, Nuts & Seeds | VE



LUNCH - FINGER FOOD

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 & Horseradish Remoulade Ciabatta Sandwich
Caprese Focaccia, Sun Blushed Tomato, Watercress Pesto, Buffalo Mozzarella | V
Gin Cured Salmon & Dill Crème Fraiche Bagels
Roasted Onion Pakora, Saag Aloo & 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 & 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 & Chive Ranch Dressing | V

SAVOURIES

YOUR CHOICE OF 2

Pulled Pork & Wild Mushroom Sausage Roll, Roquefort Crumble
Cumberland Scotch Egg
Pork & Caramelised Onion Sausage Rolls
Truffle, Black Pepper & Parmesan Pinwheels | V
Goats Cheese & Shallot Tatins | V
Crispy Chicken Caesar Salad Cups
Classic Carbonara Quiche
BBQ Pulled Chicken & Mozzarella Filo Parcel
Halloumi & Pesto Pinwheels | V
Sun Blushed Tomato & Feta Fritters | V
Filled Ploughman's Scones | V
Pea & Broad Bean Scotch Egg | V
Paneer, Coriander & Dahl Samosa | V

DESSERTS

YOUR CHOICE OF 1 DESSERT

Dark Chocolate, Salted Caramel & Cacao Pudding Pots, White Chocolate Crumble | V
Espresso Martini Tiramisu Cheesecake
Tart Au Citron, Torched Coconut Meringue | V
Triple Chocolate Brownie | V
Strawberry & Pink Prosecco Eton Mess | V



RUSTIC FEAST TABLES

You can either have me served to the table or set up as a hot fork buffet where your guests come to a station

Go Bespoke?

We love to build menus around you!

THE MAIN BIT

CHOOSE TWO



Goulash Style Beef & Pork Meatballs
Moroccan Glazed Lamb Shoulder, Harissa Hummus
Minted Lamb Köfte, Tzatziki
Aubergine, Pimiento & Smoked Tofu Tagine, Flaked Almonds | VE
Braised Ox Cheek, Shallot & Red Wine Jus
Sumac, Oregano & Pimiento Spiced Cauliflower Wings, Roquito Peppers, Pomegranate, Greek Ketchup | VE
Chicken, Sundried Tomato, Mozzarella & Pesto Ballotine, Wrapped In Parmaham, Toasted pine nuts, Provencale Sauce & Balsamic, Rocket
Chargrilled Aubergine, Tabouleh, Harissa Aioli, Cashews | VE
Dill Crusted Salmon Fillet, Capers, White Wine & Parsley Sauce, Preserved Lemon
Potato & Saffron Gnocchi, Roasted Garlic & Red Onion, Red Peppers, Romesco Sauce | V
Chilli & Garlic Hassleback Courgettes, Sauce Vierge, Watercress | VE

SALADS

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
Cauliflower Tabbouleh, Pomegranate, Apricots, Flaked Almonds | VE

SIDES

CHOOSE TWO



Roasted Garlic & Chive Mashed Potato | V
Hasselback New Potatoes, Lemon & Parsley Gremolata | VE
Maple Roasted Carrots & Parsnips, Crispy Shallot Crumble | VE
Sicilian Style Green Beans, Flaked Almonds, Olive Oil | VE
Panko Crusted Asparagus & Tender Stem Broccoli, Saffron & Chipotle Yogurt
Hot Honey Roasted Baby Carrots, Tahini Yogurt, Crispy Chickpeas | V
Green Beans, Oregano with Sun Blushed Tomatoes & Feta | V
Smoked Five Bean Cassoulet, Paprika, Crispy Shallots, Chives, Green Oil | 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.

FLAPJACKS

A Selection of Handmade Flapjacks Packed with Nuts Seeds & Dried Fruit | V

FRESH FRUIT

A Selection of Our Hand Made Skewers & Whole Seasonal Fruit

DOUGHNUT BAR

A Selection of Chefs Homemade Dipped Doughnuts | V



VANQUISH



WANT TO KNOW MORE..

TALK TO US TODAY

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