



THE EVENING BROCHURE

B R O C H U R E

YOUR STREET FOOD
JOURNEY STARTS NOW

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ESTD  2020
PICKLED
PUMPKIN



EVENING FOOD SET-UP

How It Works

When you add evening food to your booking with us, we make sure it's seamlessly served and perfectly placed to keep the party vibes flowing!

Here's What You Can Expect:

Indoor Station or Served Around To Your Guests

If your venue has a suitable space, we'll set up an inviting food station indoors—often near the bar or dance floor—so your guests can grab a bite without missing a moment of the fun.

Outdoor Marquee Set-Up

No indoor space? No worries. We can serve from just outside the main evening reception room, setting up under our own marquee to keep things accessible, atmospheric, and weatherproof.

Wood-Fired Pizza Trailer

If you've chosen our wood-fired pizzas, they're served hot and fresh straight from our pizza trailer, which we set up under our marquee near your evening space. It creates a real street food vibe and fills the air with the smell of fresh dough and melting cheese—absolute magic after a few cocktails!

The Pickled Pod

For the ultimate evening food experience, you can also hire our Street Food Pod. It's a show-stopping addition that brings festival energy to your wedding and makes a stunning focal point outdoors. (Additional charges apply.)

Whatever you go for, we'll work closely with your venue to make sure the setup works perfectly with your evening timeline—and that your guests are well-fed, happy, and ready to hit the dance floor.



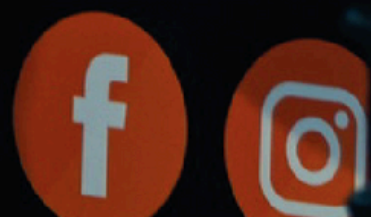


Pickled POD

Fancy The Pod?

We're street food pros, and The Pickled Pod is ready to bring the flavour to your Wedfest-style wedding! Think sizzling street eats, bold flavours, and a laid-back, festival feel. With a lineup of mouthwatering options, we'll keep your guests fuelled and happy from "I do" to the dancefloor. Let's make your big day one to remember—street food style!

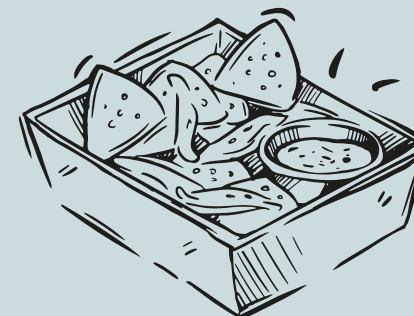
PICKLEDPOD.CO





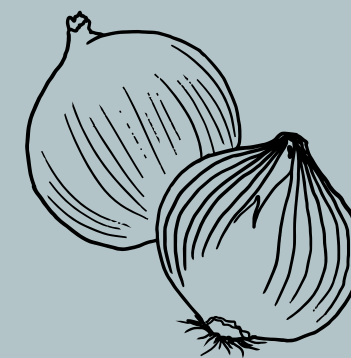
SNACK BAR

STATIONS



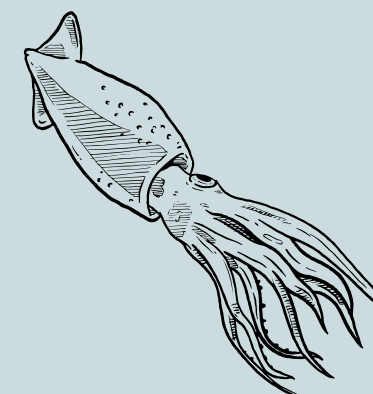
Nachos

Chilli Roasted 'Meat' Balls, Marinara Style, Mozzarella
-
Jack & Coke Pulled Pork, Pickled Jalapeño, Spring Onion



Dirty bhaji

Loaded Onion Bhajis
Topped with Mint Yoghurt, Mango Chutney,
Kachumber Salad, Crispy Onions



Holy Squid

Salt & Pepper Squid
Chilli Fish Salt, Coriander, Garlic, Twist of Lime
Pink Garlic & Herb Aioli



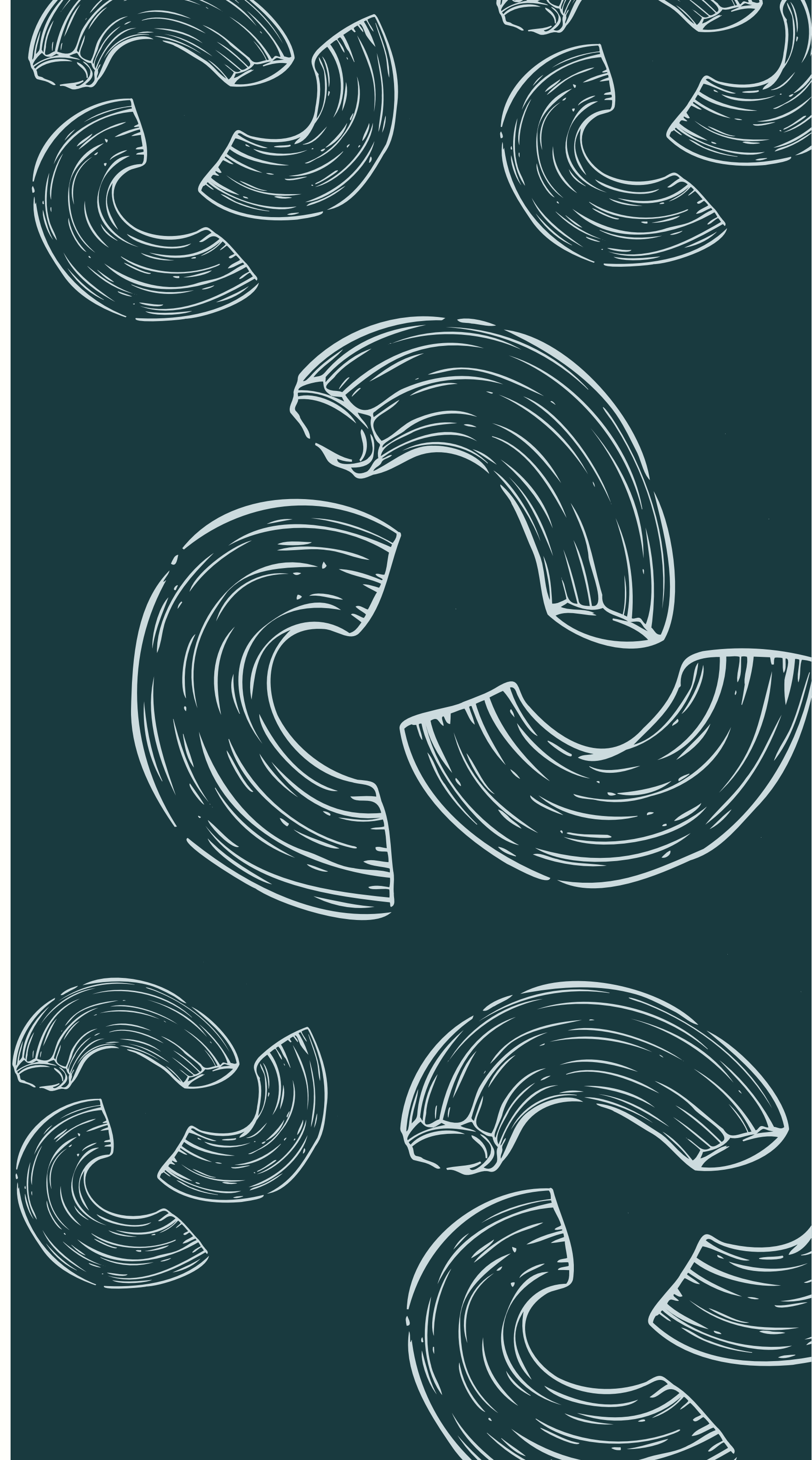
Wing bros

Glazed, Whisky BBQ,
Blue Cheese, Korean BBQ, Bang Bang Sauce.
Crispy Onions, Chillis, Spring Onions, Sesame
Seeds



THE DIRTY MAC

Cheesy Mac Smothered in Crispy Onions,
Parmesan, Truffle, Pulled Pork, Spring Onion
Wild Mushrooms, Chorizo





PICKLED TACOS



CHOOSE

YOUR MEAT

Spicy Pork Tacos
Barbacoa Beef + £1
Fish Taco
Fried Chicken

TO TOP

Pink Pickles
Crispy Onions
Dirty Slaw
Pico De Gio
Smashed
Avocado
Siracha Mayo

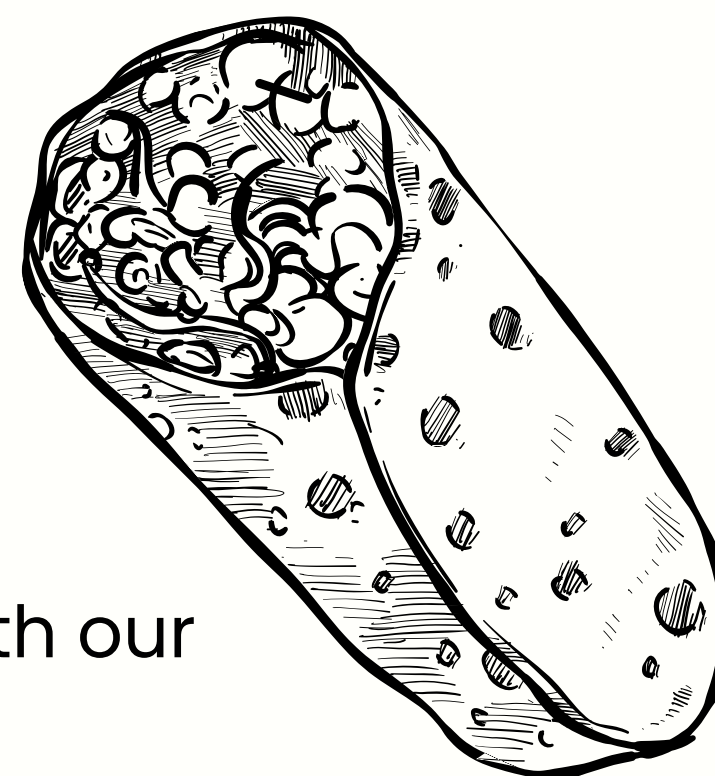
ADD ME ON

Corn ribs £2.5 per person
Dirty fries £8.5 per person
Churro bar £8.5 per person



THE BAD BURRITO

Loaded with cajun rice and kidney beans along with our house salad bar.



All of the below can be made using Vegan Alternatives.

CHEESEBURGER

Ground Beef, Gueso, White Onion, Gherkin, Burger Sauce, Shredded Lettuce, Chipotle Ketchup, Crispy Shallots.

AL PASTOR

Adobo Marinated Chicken Shawarma, Red Onion, Salsa Verde, Charred Pineapple.

BBQ SHORTRIB

Shredded Beef Rib, Hickory Smoked BBQ Sauce, Slaw, Pink Onions, Pickled Jalapeños, Garlic Mayo.

CHORIZO & SWEET POTATO

Chorizo, Sweet Potato, Chipotle Mayo, Salsa Roja, Pica De gallo, Pickled Jalapeños.



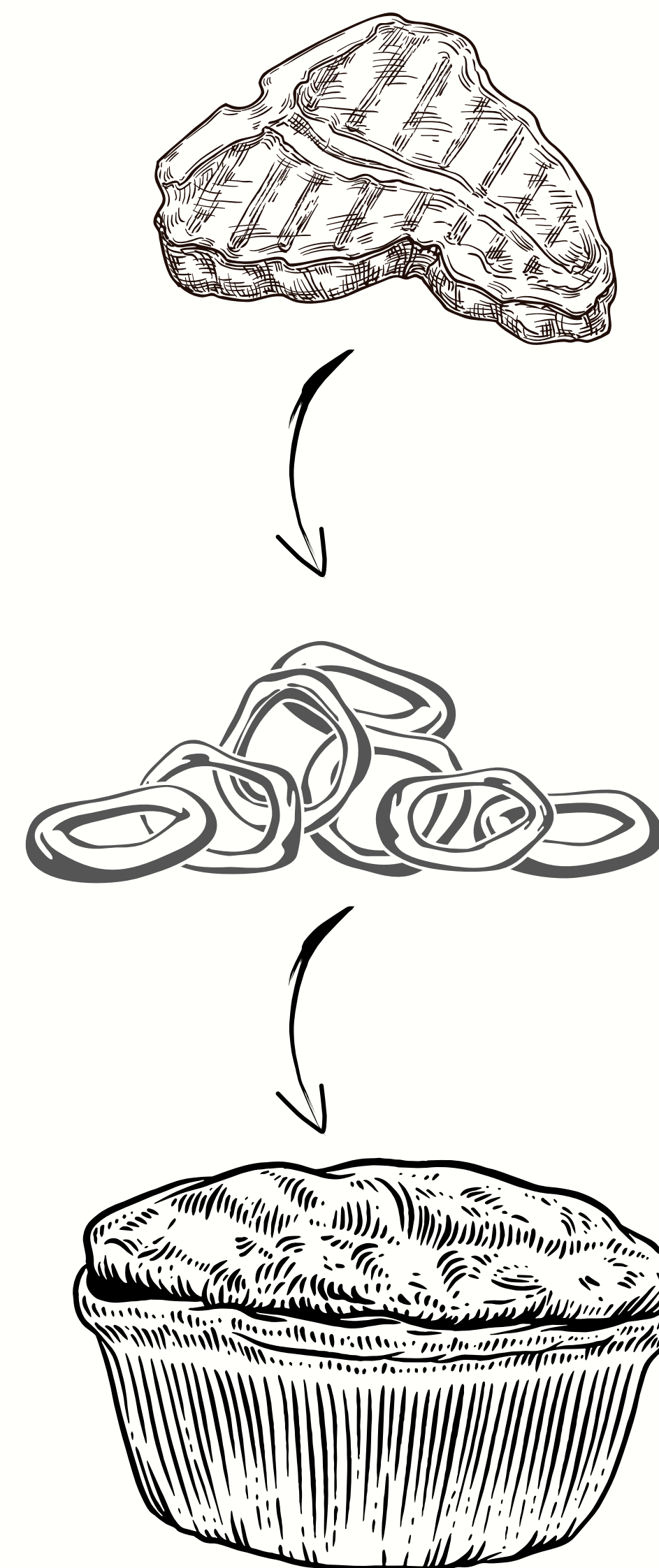
THE LOADED PIE

Our Handcrafted Pies with Your
Choice of Fillings

CHOOSE FROM:

Onion Bhaji & Spinach With Curry Sauce | **VE**
Chicken & Corn With Southern Gravy
Steak & Onion With Beef Jus

Topped with Mash, Crispy Onions & Your Sauce





LIVE BIG PAN



PAELLA

Served with Flatbreads
and House Salad

Meat

Chicken, Chorizo, Roasted
Peppers

Seafood

Mussels, Prawns, Squid,
Heaps of Herbs

Veggie

Charred Corn, Red Pepper
Olives, Sundried Tomato,
Fennel



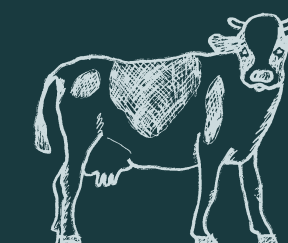
THAT BURGER BAR

Choose a meat option of your choice

Served With a Choice of Two Sides:

Parmesan Shoe String Fries
Jersey Royal & Chive Potato Salad
Roasted Garlic Slaw
Piri Piri Corn Ribs
BBQ Baked Beans
Southern Gravy
Cajun Battered Onion Rings

BEEF



Bacon Cheese

Nacho Cheese Sauce, Candied Bacon, Gherkins

Big Oink

Pulled Pork, Cracking, Crispy Chorizo, Cider Smoked Cheddar Sauce, Gala Slaw.

CHICKEN



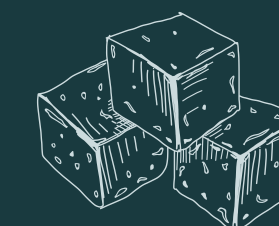
PFC

Southern Gravy, Shredded Iceberg, Bacon Aioli

Katsu Bao

Katsu Ketchup, Teriyaki Slaw, Toasted Sesame.

VEGAN



Plant Patty

Cheese, Shredded Lettuce, Chilli Jam

Halloumi

Pitta, Sun Blushed Tomato, Olive Tapenade, Tzatziki



THE HOG FATHER

A detailed line drawing of a hog, facing right, with numbered parts (1-7) indicating different cuts of meat. The diagram is positioned to the right of the word 'HOG' in the title.

LOCALLY REARED HOG

Seasoned & Crisped to Perfection
Floured Baps, Smoked Apple Compote,
Wild Garlic & Sage Stuffing

Maple Smoked Bacon, Shallot & Chive Pasta salad
Seasonal Slaw | V
Chilli & Lime Corn Cobs | V



GREEK STREET

GYROS-MARINATED CHICKEN, PORK
OR GRILLED MED VEG & HALLOUMI

All Wrapped in a Pitta with Creamy Tzatziki, Beef Tomato,
Red Onion, Cucumber & Fries





BUCKETS UP



WHAT'S INCLUDED?

Buttermilk Fried Chicken
Potato Wedges & Chilli Lime Corn,
Pickled Pumpkins Signature Aioli



TASTE ASIA

ASIAN INSPIRED

POD NOODLES

Choose Your Noodles

Beef Noodles

Chicken Noodles

Bang Bang Cauliflower Noodles | VE

Pickled Ginger

Add Me On

Add Spring Rolls | V

KFC

Korean Fried Chicken, Sticky Coconut Rice, Asian Slaw & Kimchi, Topped with Coriander, Sesame & Asian Glaze.

TFC

Taiwanese Fried Chicken

Crispy, Golden Perfection on the Outside, Irresistibly Juicy on the Inside – Tossed in Our Signature Thai Seasoning Blend & Finished with Fragrant Crispy Thai Basil.

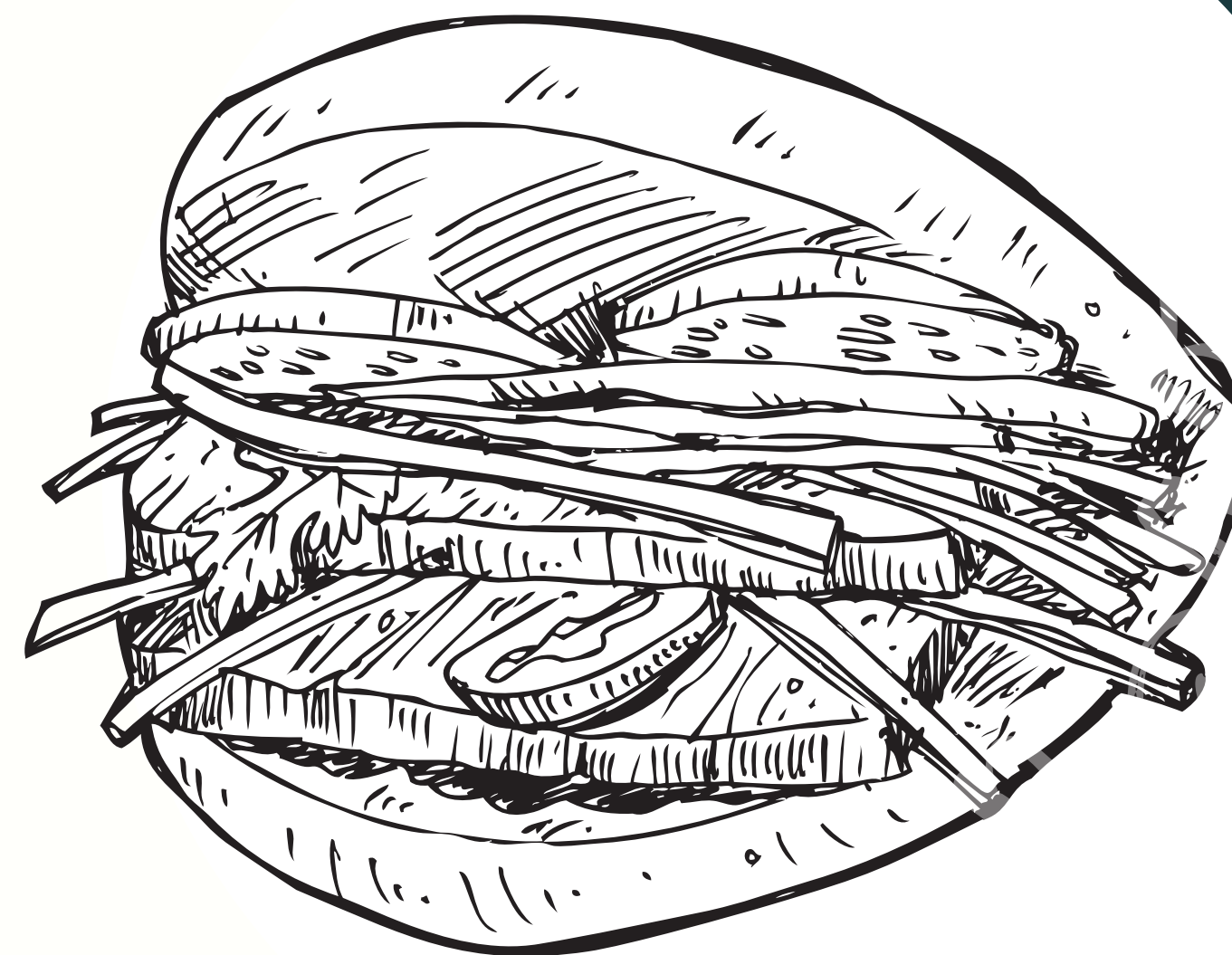


THE BIG BAO

Our handcrafted steamed Bao Buns **WITH YOUR CHOICE OF FILLINGS** and Asian salad.

Choose from:

Chicken Katsu / Szechuan Pork / BBQ Jackfruit





THE DIRTY FRIES

CLUCKS UP

Cajun Roasted Chicken Thigh, Sweet Peppers,
Crispy Onions, Shredded Chorizo,
Piri Piri Aioli , Parmasan

THE BEEFY ONE

Bourbon Shredded Beef, Deviled Cheese, Red Chillies, Spring
Onions, Chipotle Mayo

MEAT SUXS

Spicy Refried Taco Beans , Guac, Salsa,
Non Cheesy Cheese, Fresh Lime

TRUFFLED 'DUCK'

Faux Pulled 'Duck', Hoisin Marinade, Shredded Cucumber, Cripsy
Onions, Truffled Aioli

TAKE ME OUT

Cinema Style Cheese, Jalapeños, Sour Cream, Smashed
Avocado, Fresh Tomato Salsa

TWISTED PIGGY

Tango Pulled Pork Shoulder, Burnt Apple Chunks, Confit White Onion,
Pork Puffs, Smoked Bacon Slaw



S U P E R DELICIOUS PIZZA

Dont worry about choosing pizzas, just tell us your favourite toppings and your guests can build their own!

Served from our woodfired pizza trailer





S U P E R DELICIOUS PIZZA

Chefs Favourites

Margherita - Basil, olive oil, buffalo mozzarella | V

Meat Fusion - Grilled chicken, bacon, pepperoni, spinach, mozzarella

The Allotment - Roasted vegetables, caramelised onion, feta, spinach | V

Peri Peri - Peri Peri chicken, mozzarella, sweet roasted peppers

BBQ'd - Pulled pork, smoked Cheddar, posh BBQ sauce, onions, mozzarella

Lamb Kofte - Spiced minced lamb, mozzarella, Greek yoghurt, pomegranate

Zucchini - Mozzarella, brie, courgette ribbons, caramelised onion chutney | V

The BIG Vegan - Tomato sauce, olive oil, garlic, basil, mushrooms, olives & falafel |VE

Chilli Bee - Chilli oil, chilli flakes, chorizo, sweet roasted onion and rocket

Hog Father - Pulled pork, jalapeños, mixed Cheddar, mozzarella, sweet onions and posh BBQ sauce





BBQ

I D E A S

BUILD YOUR BBQ

C H O O S E 3

Peppered Rump Steak + 5
Teriyaki Salmon Fillet + 5
Welsh Dragon Sausages
Hand Pressed Chicken & Chorizo Sliders
Aged Brisket Beef Burgers
Maple Glazed Bacon Chop
Black Garlic Miso Glazed Pork Belly
Tandoori Chicken & Pineapple Skewers
Mojito Chicken Thighs
Local Ale Glazed Brisket
Char Sui Glazed Pork Ribs
Harissa Roasted Cauliflower Steaks | VE
Hasselback Chilli & Garlic Courgettes | VE
Chimmicurri Flavoured Mushroom Skewers | VE

C H O O S E 3

Roasted Marjoram Jersey Royals | V
Potato Salad With Pickled Onions & Herbs | V
Goan Spiced Rice Salad, Toasted Coconut & Coriander | VE
Heritage Tomato Salad With Sherry Vinegar Dressing | VE
Orzo, Feta, Basil & Walnut Pesto Salad | V
Asian Slaw & Crunchy Peanuts | V
Mediterranean Cous Cous, Apricot, Saffron Soaked Raisins | VE
Smoked Bacon & Chive Potato Salad
Kansas Style Slaw, Crispy Onion & Chive Ranch Dressing | V
Sour Cream & Bacon Mac 'N' cheese | V
Chilli & Lime Corn Cobs | VE



C A G E BBQ



SMOKE PIT BBQ MAINS X 3

Beef Brisket Burnt Ends, Bourbon glaze
Texas Style Pulled Pork Shoulder
Piri Piri Rubbed Boneless 1/4 Chicken
BBQ Squash Steak, Smoked Cheddar Crumble
BBQ Broccoli Topped With Bang Bang Sauce | VE
24 Hour Smoked Cola Glazed Pork Ribs,
Whole Roasted Street Corn, Chilli Salt & Lime Zest | VE
Peppered Rump Steaks, Chimichurri **+5**
Dry Rubbed Hickory Smoked Pork Loin Chops
Smoked Sausage Links With a Maple Glaze
Cedar Wood Salmon, Sea Salt
King Prawn Skewers

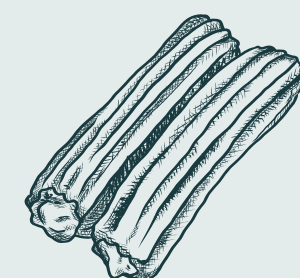
SIDES X 3

Chipotle Slaw With Green Peppers & Coriander | V
Coal Roasted Pineapple, Smoked Mango Ketchup | VE
Fire Roasted Sweet Potatoes Filled With Marshmallows
Slow Cooked Hickory Smoked Pit Beans | VE
Sour Cream & Garlic Potato Salad | V
Smoked Mac & Cheese Parmesan Crumb | V
Blistered Peppers, Chilli Compote | VE
Honey Butter Cornbread | VE
Scorched Sour Dough | VE



AWAY FROM YOUR TABLE

LIVE SWEET STATION



The Churro bar

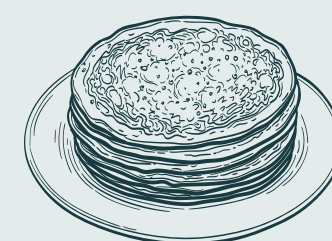
Loaded Hot Churros

(Choose your flavour)

Dulce De Leche

Hot Nutella, Roasted Hazelnuts

Lotus Biscoff Sauce, Crushed Biscoff Pieces



CREPE STATION

Loaded Crepes

(Choose your flavour)

Cookies & Cream

Nutella & Bananas

White Chocolate & Strawberries



The Bubble bar

Loaded Bubble Waffles

All Filled With Vanilla Ice Cream

(Choose your flavour)

Nutella, Banana & Hazelnut

Matcha Cheesecake & Blueberry Compote

Milk Chocolate, Strawberries & Butterscotch



AWAY FROM YOUR TABLE

LIVE SWEET STATION



MINI CHOUX CRAQUELIN – PROFITEROLE BAR

Our roaming pastry chef serves crisp, golden choux buns topped with a buttery craquelin crust. Each guest chooses their filling – from whipped vanilla cream to rich chocolate mousse or indulgent Baileys cream – before their profiterole is dipped or drizzled in warm chocolate or caramel sauce. Finished with toppings like crushed nuts, edible gold, or playful sprinkles, this interactive dessert is as theatrical as it is delicious.



BUBBLE WAFFLE EXPERIENCE

A show-stopping dessert that brings the excitement of street food to your event. Our roaming chef serves freshly made bubble waffles, warm and golden, then fills them to order with your guests' choice of indulgent fillings and toppings.

Fillings & toppings include:

Whipped vanilla cream or soft-serve ice cream
Belgian chocolate sauce, salted caramel, or berry compote
Fresh fruit, crushed cookies, or honeycomb pieces



STREET-STYLE ETON MESS CONES

A modern twist on a British classic. Our roaming chef serves crisp waffle cones layered with whipped vanilla cream, shards of baked meringue, and macerated seasonal berries. Finished to order with street-food style toppings like yuzu curd, popping candy, or white chocolate crumble, these handheld desserts are playful, vibrant, and designed to be enjoyed on the move.

Signature toppings include:

Yuzu or passionfruit curd for a zingy lift
White chocolate & pistachio crumb
Strawberry & basil coulis drizzle
Popping candy for a nostalgic crunch



FRESH-FILLED CANNOLI EXPERIENCE

Bring a touch of theatre to your celebration with our roaming pastry chef, serving crisp cannoli shells freshly filled in front of your guests. Each guest chooses their favourite flavour, then watches as it's piped to order and finished with beautiful toppings.

Filling options include:

Vanilla mascarpone with chocolate chips
Pistachio cream with candied orange
Salted caramel ricotta with honeycomb

Finished with a dusting of icing sugar, cocoa, or crushed nuts, these bite-sized Italian treats are interactive, elegant, and guaranteed to get your guests talking.



CREPE EXPERIENCE

Loaded Crepes (*Choose your flavour*)

Cookies & Cream
Nutella & Bananas
White Chocolate & Strawberries



WANT TO KNOW MORE..

TALK TO US TODAY

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