



PRIVATE
DINING

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ESTD  2020
PICKLED
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HOW IT WORKS?

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!

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.

WHATS INCLUDED

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

3 courses - **£60**

4 canapés - 2 courses - **£60**

4 canapés - 3 courses - **£70**

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

Minimum of 8 Guests

if less than 8 guests a service charge of £150 will be added.

Prices include VAT



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

H O T

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

C O L D

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





TRADITIONAL

STARTERS

Italian Torn Burrata, Crispy Parma Ham, Sumac, Torched Peach, Watercress, Rocket
Chicken Liver Mousse, Hazelnut Granola, Smoked Bacon Waffle, Caramelised Onion Relish
Miso Beef Shin Croquettes, Kimchi slaw, Smoked Peanut Satay Aioli, Charred Spring Onion
Ham Hock, Cheese Mousse, Puffed Pork, Compressed Apple, Toasted Hazelnuts
Tandoori Prawns, Mint Raita, Spiced Chickpeas, Charred Roti, Green Chilli & Coriander Dressing
Homemade Potato Waffle, Chorizo, Fried Duck Egg, Truffled Béarnaise
Monkfish Scampi, Pea, Tartar Sauce
Queen Scallops, Korma Velouté, Cauliflower, Puffed Rice, Golden Raisins **+5**
Welsh Goats Cheese Cheesecake, Beetroot Textures, Walnuts | V
BBQ Broccoli, Satay, Smoked Peanuts, Charred Lime | VE
Wild Mushroom Parfait, Toasted Sourdough, Celeriac Remoulade | VE

MAIN COURSE

Welsh Chicken Breast, Garlic Kiev Croquette, Posh Potato Rosti, Pea Puree, Rich Chicken Sauce
24 Hour Braised Pork Belly, Celeriac, Smoked Apple Butter, Roasted Garlic Polenta, Spinach & Wild Mushroom Fricasee, Jus
Miso Glazed Salmon, Ginger & Garlic Poached Potato, BBQ'd Broccoli, Thai Red Coconut Sauce
Poached Cod Ballotine, Saffron Veloute, Sea Herbs & Lobster Ravioli
Leek & Caerphilly 'Glamorgan' Wellington, Braised Baby Leeks, Pomme Anna, Roasted Vegetable & Wholegrain Mustard Jus | V
Garlic Buttered Pan Fried Gnocchi, Sweet Potato Puree, Roasted Mediterranean Peppers, Crispy Sage | V
Duo of Lamb, Lamb Rump, Herb Crusted Breast, 'Cauliflower Cheese', Lamb Jus
Welsh Beef Wellington, Truffled Potato, Heritage Carrot Puree, Penderyn Jus **+10**
Duo of Duck, Pan Seared Breast, Chilli, Ginger & Confit Leg Spring Roll, Pok Choi, Chai Spiced Plum Sauce **+3.5**
Maple Brushed Fillet Tail, Bone Marrow & Braised Shin Cottage Pie, Broccoli, Pea & Horseradish **+8**





OH MY STEAK

EXPERIENCE

STEP 1

Pricing supplement is per person additional to the pricing page

Individual Plated

8oz Sirloin	5.5
10oz Ribeye	6.5
8oz Fillet	8.5
12oz Tbone	9.5

Or To Share + 10

Chateaubriand
32 oz T bone
Cote De Boeuf

Add Upgrades

Add Shell on King Prawns	5
Add a Lobster Tail	5

STEP 2

Potatoes *(Choose 1 for the table)*

Beef Fat Fondants
Duck Fat Potato Terrine with Crispy Sage
Chicken Fat Triple Cooked Chips
Potato Rösti with Smoked Paprika & Aioli
Miso Butter Mash with Crispy Leeks
Potato Beignets with Chive Crème Fraîche

STEP 3

Sides *(Choose Three For The Table)*

Seasonal Greens
Wild Mushrooms & Cherry Vines
Roasted Root Vegetables
Onion Fritter
Truffled Mac `N` Gruyere Cheese
Pulled Beef Bonemarrow, Pink Pickles,
Crispy Onions, Nacho Cheese Sauce

STEP 4

Sauce *(Choose Three For The Table)*

Pink Peppercorn
Red Wine & Bone marrow
Truffle & Mushroom Sauce
Blue Cheese Sauce
Bearnaise
Garlic Butter
Marmite Butter



DESSERTS

SHARING

Build Your Own

Dessert tables are an informal way of providing something sweet on your event, choose your favourite 3 and let your guests enjoy having a choice! Either served to the table or as a dessert station away from your tables.

Choose 3

Triple Chocolate Brownie Bites | V
Rhubarb & Custard Pavlova's, Crystallised Ginger & Fresh Mint | V
Limoncello Possets With Fresh Raspberries | V
Chocolate & Hazelnut Tiramisu Plant Pots, Orange Curd | V
Strawberry & White Chocolate Cheesecake Jars | V
70% Dark Chocolate & Miso Caramel Mousse, White Chocolate Soil | V
Filled Profiteroles | V
"Pina colada" Tart, Mango & Passion Fruit Curd, Torched Malibu Meringue | V

Lemon Meringue Pie

Lemon Custard, Torched Italian Meringue, Caramelised 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.



TO THE TABLE

PLATED DESSERTS

FANCY THESE AS TRIO

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

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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.



SHARING DESSERTS

S E R V E D T O T H E T A B L E

GIANT PAVLOVA

A true showstopper for the table. Crisp layers of golden meringue stacked high and topped with clouds of whipped cream, seasonal fruits, edible flowers, and drizzles of vibrant coulis.

Designed for guests to break apart and share, this dramatic dessert combines lightness, colour, and theatre — the ultimate centrepiece to end your meal.

Classic Summer Fruits

Strawberries, raspberries, blueberries, whipped vanilla cream, berry coulis, edible flowers

Tropical

Mango, passionfruit, pineapple, coconut cream, toasted coconut flakes, passionfruit drizzle

Chocolate & Salted Caramel

Whipped chocolate cream, salted caramel sauce, honeycomb shards, cocoa nibs

Lemon & Berry Eton Mess

Lemon curd, blueberries, raspberries, shards of meringue, mint sugar

Banoffee Crunch

Caramel cream, banana slices, chocolate drizzle, crushed digestive crumb

Black Forest

Kirsch-soaked cherries, whipped cream, chocolate curls, cherry coulis



THE GIANT PROFITEROLE TOWER

A spectacular tower of golden profiteroles, delicately bound with caramel and drizzled with rich chocolate. Each profiterole hides a surprise filling — from classic vanilla cream to indulgent Baileys custard or tangy passionfruit mousse. Designed for guests to pull apart and share, this modern twist on the French showpiece is equal parts indulgence and theatre.



TALES OF THE FAIRGROUND

Step right up for a nostalgic, playful sharing dessert inspired by fairground favourites — reimaged with a chef's twist. Colourful, interactive, and designed for the whole table to enjoy.

What's on the board:

Mini candy floss tufts served on sticks
Double chocolate & caramel brownie bites
Warm churros bites with spiced chocolate & dulce de leche dips
Toffee apple shards — caramel-dipped apple slices with popping candy
Mini chocolate dipped waffles
Toffee & Apple Popcorn
Fudge cubes in fun flavours like peanut butter or raspberry ripple

TABLE FEAST DESSERTS

Forget plated puddings — we serve big bowls of dessert straight to the middle of the table, designed for guests to help themselves. It's social, indulgent, and a little bit messy — the way pudding should be.

Choose Two:

Espresso Tiramisu — soaked sponge, whipped mascarpone, cocoa dust
Sticky Toffee Pudding — date sponge, hot toffee sauce, vanilla cream
Molten Brownie — fudgy brownie, dark chocolate sauce, crème fraîche
Apple & Berry Crumble — seasonal fruits, almond crumble, custard
Banoffee Eton Mess
Cookie Dough Skillet — Hot fudge sauce
Churros — & all the dips
Giant choux buns — filled with white chocolate cream

The Side Bits

"All served with jugs of warm chocolate sauce, toffee sauce, and bowls of Vanilla ice cream to share."





WANT TO KNOW MORE..

TALK TO US TODAY

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