



VEGAN

WEDDING FOOD

ESTD  2020
PICKLED
PUMPKIN





YOUR DAY

YOUR WAY

Planning your special day? It needs to be perfect, right? After all, you're only going to do this once!

Achieving perfection doesn't need to be stressful.

Let us ease the strain and take care of all the important details, leaving you to completely relax and enjoy your special day with the people you love, safe in the knowledge that everything is under control and running smoothly.

Share with us your dreams, challenge us with your inspiration and we'll be happy to develop a menu completely unique to you.

You'll be in safe hands with some of the best chefs in the area, who have many years of experience working in top wedding establishments around the country.

A winning combination, guaranteed to wow your guests and make it a day to remember for years to come.



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



VEGAN

W E D D I N G S



Pickled Pumpkin Catering is your go-to destination for vibrant, flavourful, and thoughtfully crafted vegan cuisine. We believe in creating memorable culinary experiences that celebrate plant-based ingredients in creative and delicious ways. Our menu is designed to cater to all tastes, ensuring that every dish is not only vegan but also packed with flavour and artistry.

We offer an array of vegan options for any event, including:

Vegan Canapés Perfect bite-sized delights, each canapé is a little burst of flavour, designed to impress. From delicate vegan tacos to gourmet plant-based burgers, our canapés are beautifully presented and full of seasonal ingredients.

Three-Course Vegan Plated Meals For a more formal dining experience, indulge in a full three-course vegan meal that's carefully curated to showcase the best of plant-based cuisine. Enjoy a variety of flavours, textures, and colours as each course is served with elegance, offering your guests a sophisticated, entirely vegan dining experience.

Bowl Food For a more relaxed dining style, our vegan bowl food options are vibrant, nutritious, and perfect for mingling events. Whether it's hearty grains or fresh salads, each bowl is packed with bold flavours and nourishing ingredients, ideal for casual events or standing receptions.

Sweet Bowl Food: End your meal on a sweet note with our indulgent vegan dessert bowls. From decadent panna cotta to sticky toffee pudding, our dessert bowls are a delicious and satisfying way to finish your event with a touch of plant-based sweetness.

At Pickled Pumpkin Catering, we make vegan dining extraordinary, providing flavourful, health-conscious options that everyone can enjoy!

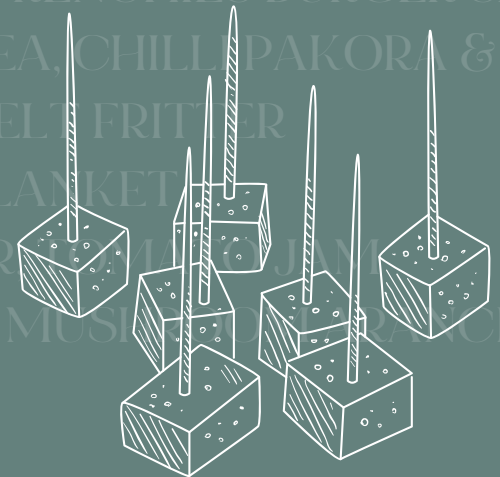


CANAPÉS

Perfect bite-sized delights, each canapés is a little burst of flavor, designed to impress. From delicate vegan tacos to gourmet plant-based burgers, our canapés are beautifully presented and full of seasonal ingredients.

- Its Not 'Chicken' Tacos, Salsa
- Little Vegan Burgers, Frenchies Burger Sauce
- Sweet Potato, Chickpea, Chilli Pakora & Mango Gel
- Courgette, Cumin & Spelt Fritter
- Sticky 'Not a Pig' in a Blanket
- Tomato & 'Feta' Fritter, Tomato Jam
- Pumpkin, Truffle, Wild Mushroom Arancini

ITS NOT 'CHICKEN' TACOS, SALSA
LITTLE VEGAN BURGERS, FRENCHIES BURGER SAUCE
SWEET POTATO, CHICKPEA, CHILLI PAKORA & MANGO
COURGETTE, CUMIN & SPELT FRITTER
STICKY 'NOT A PIG' IN A BLANKET
TOMATO & 'FETA' FRITTER, TOMATO JAM
PUMPKIN, TRUFFLE, WILD MUSHROOM ARANCINI





VEGAN VIBES



THREE COURSE

Starters

Sticky Cauliflower Bao Buns, Asian Salad, Ginger & Sticky Soy Glaze
Roasted Cauliflower with Cauliflower Kimchi & Pickled Raisins
Heritage Beetroot, Horseradish 'Creme Fraiche', Toasted Almonds, Radicchio, Olive Oil
Chargrilled Watermelon, 'Feta Mousse', Pickled Red Onion, Rocket, Mint | VE
Whipped 'Mozzarella', Compressed Tomatoes, Nasturtium, Buckwheat, Balsamic | VE
King Oyster Mushroom, Curried Cauliflower Purée, Golden Raisins, Pickled Shallot, Curry Oil | VE
Charred Baby Courgette Salad, Caramelised Vegan Goats Curd, Maple, Pumpkin Seeds, Micro Cress | VE

Mains

Curry Roasted Cauliflower Steak, Cauliflower Couscous, Curried Purée, Coconut & Coriander Pesto
Baked Aubergine, Tamarind Roasted Onion, White Bean Puree, Toasted Peanuts, Aubergine Crisp
Sweet Potato & Aubergine Katsu Curry, Brown Rice, Chickpea & Spinach Samosa
Grilled Sweetheart Cabbage, Jerusalem Artichoke Textures, Hasselback Potato, Herb Dressing
Cajun Tofu Steak, Braised Mushroom, Black Kale, Pumpkin Seed Pesto
Pumpkin & 'Feta' Wellington, Crispy Kale, Pomme Puree, Pumpkin Textures, Roasted Vegetable Jus | V
Garlic Buttered Pan Fried Gnocchi, Wild Garlic, British Summer Peas, Shoots & 'Mozzarella' | VE
Sumac, Oregano & Pimento Spiced Cauliflower Steak, Roquito Peppers, Pomegranate, Greek Ketchup | VE

Desserts

Espresso Crème Caramel, Biscotti, Chocolate Sorbet
Trio – Chocolate Treacle Tart, Vegan Tiramisu, Hazelnut Brownie
Sticky Toffee Pudding, Apple Crisp, Toffee Sauce, Vegan Custard
Chocolate Brownie, Soy & Caramel Milkshake, 'Honey Comb', Chocolate Sorbet
Coconut Arancini, Caramelised Pineapple, Pineapple Gel, Pina Colada Sorbet





BOWL FOOD

Savoury

Curry Roasted Cauliflower, Cauliflower Couscous, Curried Purée, Coconut & Coriander Pesto
Grilled Sweetheart Cabbage, Jerusalem Artichoke Puree, Artichoke Crisp, Hasselback Potato, Herb Dressing
Gnocchi, Delica Pumpkin, Pumpkin Seeds, Roasted Tenderstem, Crispy Sage
Oyster Mushrooms, Corn velouté, Charred Corn, Coriander
Shredded 'Chicken' Kiev Bon Bons, Garlic Aioli
Confit Garlic Hummus & Wood Fired Flatbread
BBQ Celeriac Mustard Onions, Pickled Walnut, Winter Kales, Bramley Apple
Courgette, Spelt & Cumin Fritters, Courgette, Parsley & Cashew Salad
Portabello Mushroom Kiev, Garlic Béchamel

Sweet

Chilled Rice Pudding, Blueberry Jam, Candied Almonds, Lemon Sorbet
Coconut Panna Cotta With Rhubarb Textures & Ginger Crumble
Sticky Toffee Pudding, Apple Crisp, Toffee Sauce, Vegan Custard





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.



WANT TO KNOW MORE..
TALK TO US TODAY

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