

Event food inspiration  
*2025 edition*

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3 COURSE  
TO THE TABLE



PICKLED PUMPKIN  
*Catering*





## 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*



# Wedding Breakfast

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At Pickled Pumpkin Catering, we specialise in creating elegant three-course plated wedding breakfasts, perfect for couples seeking a refined dining experience.

Traditionally, wedding breakfasts were held very early in the day. Now, the wedding breakfast can take place at any time, allowing for a wide range of menus to suit your preferences and cultural traditions. Our bespoke offerings are crafted using the finest locally sourced ingredients, with beautifully presented starters, mouth-watering mains, and decadent desserts.

With attention to detail and exceptional service, we promise to make your wedding breakfast an unforgettable culinary experience.

## Typical packages look like

- 2 courses
- 4 canapés & 2 courses
- 3 courses
- 4 canapés & 3 courses

## & include

- Setting up the service area
- Modern crockery
- Polished cutlery
- Professional chefs
- Waiting staff
- Your very own catering manager for the day

*However at venues where we are preferred caterer other things are included such as kitchen hire & glassware*



# Exclusive Menus

*St Tewdric's House*



## *Plated*

### Lets Start

Chicken Liver Pate, Granola, House Chutney & Bread For The Table  
Goats Cheese Tart Tatin, Micro Salad, Fig Chutney, Sesame Dressing | V  
Whipped Mozzarella, Compressed Tomatoes, Nasturtium, Buckwheat, Balsamic | V  
Welsh Cider & Leek Velouté, Welsh Rarebit Scone, Whipped Lavabread Butter | V  
Pumpkin, Wild Mushroom & Truffle Arancini, Whipped Blue Cheese, Pickled Pumpkin & Shallot Micro Salad | V

### Main Course

*Served with bowls of seasonal vegetables*

Local Ale Braised Beef, Fondant Potato, Bone Marrow & Mushroom Jus  
Pan Fried Chicken Breast, Posh Potato Rosti, Pea, Chicken Jus  
Twenty Four Hour Pork Belly, Carphilly Croquette, Apple & Pork Jus  
Pumpkin, Sage, Onion & Feta Wellington, Creamed Potato, Vegetable Jus | V  
Sumac, Oregano & Pimento Spiced Cauliflower Steak, Roquito peppers, Pomegranate, Greek Ketchup | VE

### Desserts

Rhubarb & Custard Eton Mess, Whipped Custard, Poached Rhubarb, Meringue, White Chocolate  
Sticky Toffee Pudding, Muscovado Caramel, Bourbon Vanilla Ice Cream, Apple Crisp  
Chocolate Brownie, Vanilla Bean Ice Cream, Toffee Popcorn, British Strawberries  
Spiced Apple & Pear Crumble Tart Caramel Ripple Ice Cream, Apple Tuile

2025-From £57.50pp for 3 courses  
2025-From £67.50pp for 4 canapés & 3 courses

2026-From £60.00pp for 3 courses  
2026-From £70.00pp for 4 canapés & 3 courses

2027-From £62.50pp for 3 courses  
2027-From £72.50pp for 4 canapés & 3 courses



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# Clear & Honest

There's so much to think about and organise for your dream day. The last thing you need to worry about is the bill you'll be paying for your food.

We will liaise with you throughout your planning, to ensure you get the best for your budget.

We have created a clear and honest price list so that you know exactly what you'll be paying for. Leaving you to make realistic choices, without any nasty surprises.

## 2025

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2 courses: **£55**  
4 canapés & 2 courses: **£70**  
3 courses: **£70**  
4 canapés & 3 courses: **£80**

## 2026

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2 courses: **£60**  
4 canapés & 2 courses: **£75**  
3 courses: **£75**  
4 canapés & 3 courses: **£85**

## 2027

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2 courses: **£65**  
4 canapés & 2 courses: **£80**  
3 courses: **£80**  
4 canapés & 3 courses: **£90**

**All prices in this brochure include VAT.**



# Traditional

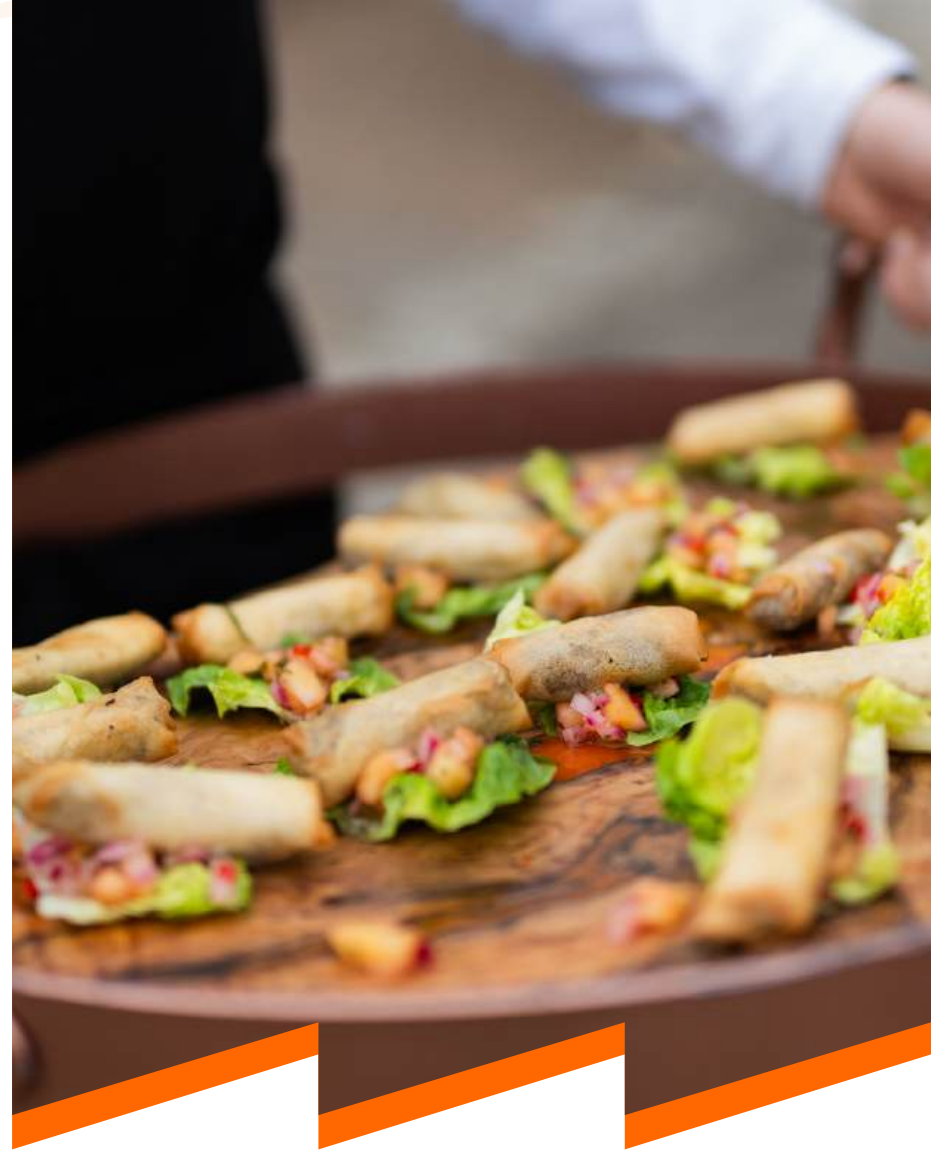
## Canapés

### Hot

Mini Flatbreads, Chicken Tikka, Mango Ketchup  
Mini Beef Burger, Smoked Cheese, Baconnaise  
Honey & Mustard Roasted Baby Sausages  
Chorizo & Manchego Croquettes, Aioli  
Jerk Duck Spring Rolls, Pineapple, Gem Cup  
Crispy Miso Pork Belly, Crackling  
Korean Fried Chicken, Gochujang Mayonnaise  
Buffalo Fried Cauliflower, Spiced Mayonnaise | VE  
Mac 'N' Cheese, Parmesan, Truffle | V  
Tomato & Feta Fritter, Tomato Jam | V  
Pumpkin, Truffle, Wild Mushroom Arancini | V  
Fish, Fries, Pea & Pickles

### Cold

Tomato & Whipped Mozzarella Bruschetta, & Basil Tartlet | V  
Salmon & Cucumber Sushi, Pink Ginger Avocado  
Lobster Tostada, 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



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# Plated Starters

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## *#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**

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

Ploughman's Scotch Egg, Piccalilli, Pickled Celery & Roquefort Salad, Smoked Apple Jam

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

Chicken Caesar Bon Bons , Baby Gem, Truffled Caesar Dressing

Chorizo & Manchego Croquettes, Charred Corn, Smoked Pepper Aioli,

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

Charred Baby Courgette Salad, Caramelised Goats Curd, Wildflower Honey, Pumpkin Seeds, Micro Cress | VE

Chargrilled Watermelon, 'Feta Mousse', Pickled Red Onion, Rocket, Mint | VE





# Sharing *Starters*



Served to the table - for you to all share!

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## Mezze

A Selection of Cured Meats, House Marinated Olives, Marinated Roasted Vegetables, Mini Tomato Bruschettas, Chipotle Hummus, Baba Ganoush, Falafels, Marinated Feta Cubes, Baked Garlic & Rosemary Focaccia, Handcrafted Breadsticks, Garnished with Radishes, Vine Tomatoes, & Pickles

## Ploughman's

Cumberland Scotch Eggs, British Pea, Asparagus & Feta Tartlet, Ploughman's Cheddar & Pickle Scones, Pork & Roasted Apple Sausage Rolls, Roasted Tomato & Shallot Chutney, Pickled Onions, Grapes, Apples, Honey Glazed Figs, Tuscan Bread Rolls





# Plated

## Main course

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### *Everyones favourites*

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

**Local Ale Braised Beef**, Burnt Onion, Beef Fat Fondant Potato, Smoked Bacon, Mushroom & Bone Marrow Jus

**24 Hour Braised Pork Belly**, Honey Glazed Welsh Dragon Sausage, Burnt Leek & Caerphilly Croquette, Compressed Apple Infused Pork Sauce

**Herb Crusted Lamb Leg**, Little Köfte, Smoked Aubergine, Lemon & Herb Pressed Potato, Pomegranate, Black Olive 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 & 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

**Sumac, Oregano & Pimento Spiced Cauliflower Steak**, Roquito Peppers, Pomegranate, Greek Ketchup | VE

### *Chefs Range*

**Duo of Lamb**, Lamb Rump, Herb Crusted Breast, '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 veg below!*





# Vegetables



Honey Glazed Rainbow Carrots, Chive & Parsley Crumb | V  
Tenderstem Broccoli, Lemon & Garlic | V  
Sautéed Hispi Cabbage, Crispy Shallots, Olive Oil | V  
Broad Bean & Garden Pea Fricassee | V  
Braised Red Cabbage, Apple Balsamic | 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

# Sharing style

## Main course

Served to your table, family style for all of your guests to share!

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### **Mezze style - influenced by a bespoke wedding!**

Lamb Tagine, Chicken Skewers Souvlaki Style, Lemon & Herb Roasted Potato Wedges, Za'atar Roasted vegetables, Saffron Rice, Cucumber & Tomato Salad, Lemon, Herbs & Mint, Tzatziki & Flatbreads

### **Sunday Lunch**

Choose From Beef, Chicken or Lamb & All of Your Favourite Side Options, Including Our Signature Cauliflower Cheese & A Rich Meaty Gravy!

### **BBQ Board - 2023's top seller!**

Indulge in Our Succulent Offering of Perfectly BBQ'd, Braised & Fired Meats - Served With All The Classic Accompaniments

### **Greek Feast - 2024's top seller!**

Slow Roasted Garlic & Oregano Lamb Leg, Lemon & Herb Roasted New Potatoes, Greek Salad, Flame Grilled Aubergines & Courgettes, Wood Fired Pittas, Cucumber Yoghurt, Pink Hummus & Crispy Chickpeas

### **Pie Do! - bringing it back!**

Your Favourite Pies Served to the Middle of Your Table, Family Sharing Style! Choose Your Favourite Potatoes & Vegetables to Complete a Feast Fit for a King & Queen

### **Go Bespoke!**

Choosing bespoke catering for a sharing-style main course creates a personalised, interactive dining experience. Tailored menus reflect guests' preferences and dietary needs, while encouraging a communal atmosphere. This custom approach turns the main course into a flavourful, shared experience that leaves a lasting impression.





# Your Extra courses

**Delight your guests - treat your loved ones.**

Included with the Premier package is a 'surprise' course, 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.

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## **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 With Lemon & Yuzu  
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



# Show stopping Desserts

Sweet

**Dark Chocolate Delice** | Raspberry Sorbet, Caramelised White Chocolate, Brownie Brittle

**Chocolate Brownie** | Boozy Milkshake, Toffee Popcorn, British Strawberries

**Afternoon Tea** | Clotted Cream Pannacotta, Earl Grey Nitro Sponge, Caramelised Scone Crumble, Strawberry Textures

**Dark Chocolate & Hazelnut Tiramisu** | Frangelico & Brown Sugar Ice Cream, Coffee Crumble

**Our Crumble** | Creme Brûlée, Poached Apple, Macerated Blackberries, Blackberry Sorbet

**Sticky Toffee Pudding** | Muscovado Caramel, Bourbon Vanilla Ice Cream, Apple Crisp

**Welsh Honey Cheesecake** | Bara Birth Crumble, Welsh Cake Ice cream

**Limoncello Tart** | Raspberry Textures, Raspberry Ripple Ice Cream

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

**Rhubarb & Custard Eton mess** | Whipped Custard, Poached Rhubarb, Meringue, White Chocolate

*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.



# Childrens

## 3 courses

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### *To start*

Pitta, Hummus & Rainbow Sticks  
Mac 'N' Cheese Bites

### *Main course*

Little Smash Burger, French Fries & Dips  
Little Pizza - Cheese & Tomato or Pepperoni  
PFC - Chicken Goujons, Corn on the Cob, Fries

### *Desserts*

Chocolate Milkshake & Cookies  
Brownie, Curly Wurlly Ice Cream

## The All Day Picnic

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Cheese Sandwich  
Pizza Bites  
Little Sausage Roll  
Hummus & Rainbow Sticks  
Little Fruit Pot  
Chocolate Brownie







# *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



# Late night Bites



At Pickled Pumpkin Catering, our 'Late Night Bites' menu offers a limited selection of our top-selling crowd-pleasers, perfect for keeping the celebration going.

From £15.00pp

## The Hogfather

Locally Reared HOG...  
Seasoned & Crisped to Perfection.  
Floured Baps, Smoked Apple Compote,  
Wild Garlic & Sage Stuffing.

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## Greek Street

Gyros-Marinated Chicken, Pork or  
Grilled Med Veg

*All wrapped in a pitta with creamy  
tzatziki,  
Beef Tomato, Red Onion, Cucumber*

## The Dirty Mac

Cheesy Mac Smothered in...  
Crispy Onions, Parmesan, Truffle

### **Loaded with a choice of:**

*Pulled Pork  
Chorizo  
Wild Mushrooms |VE*

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## Pod Noodles

Beef Noodles  
Chicken Noodles  
Bang Bang Cauliflower Noodles | VE

Served with Pickled Ginger

**Add Spring Rolls | V**

## Super Delicious Pizza

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

Served Along Side Our House Salad Bar

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## Pickled Tacos

Beef Spicy Tacos  
Or Grilled Halloumi

## Paella

Served With Flatbreads & House Salad

**Meat:** *Chicken, Chorizo, Roasted Peppers*  
**Seafood:** *Mussels, Prawns, Squid, Heaps of Herbs*  
**Veggie:** *Charred Corn, Red Pepper Olives,  
Sun-dried Tomato, Fennel*

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## KFC

Korean Fried Chicken, Sticky Coconut  
Rice, Asian Slaw,

This is just a taste of what we can offer—our extensive menu is available upon request, and we're happy to tailor it to your preferences. For an extra touch of fun and flair, why not hire our 'Pickled Pod' street food truck? It's a fantastic way to serve up delicious late-night bites and keep your guests fuelled into the evening!



*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

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