



ST TEWDRICS HOUSE

B R O C H U R E

YOUR FOOD
JOURNEY STARTS NOW

01291 424055 | hello@pickledpumpkincatering.co.uk
www.pickledpumpkincatering.co.uk



ESTD  2020
PICKLED
PUMPKIN



PUNDRIN



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

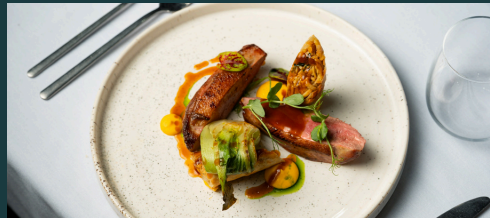


WHAT'S INCLUDED



Your Very Own Wedding Planner Until The Big Day

From the point of booking your private food tasting with us your dedicated Wedding Planner will work closely with you to ensure every detail is as you want it.



Your Food Choices

Don't limit your guests, as standard with us you can choose three starters, three main courses including your vegetarian and two desserts!



Your Team

Included in your pricing is your full team for food service, there are no hidden extra charges! You will have your wedding coordinator on the day, your full waiting team and of course our trusty chefs!



Crockery & Cutlery

As standard, our modern cutlery & crockery is included in your quote from us, but you can of course upgrade to our black or gold cutlery too!



Your Bespoke Food Tasting

We will invite you to your food tasting for the two of you, we will create the dishes that you are most interested in for your big day to ensure you get to try the flavours and view the plating of how this will look on the wedding breakfast itself, for a small charge you can also bring your friends and family too!



Styling Your Day

As standard you have luxury white linen and napkins included in your package but from the moment you want to change your linen to match your colour theme, our in-house stylist will be able to hold a private zoom call. We provide much more than just linen and cutlery, to a whole range of wishlists from centerpieces to LOVE signs.



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.

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PLATED EXCLUSIVE MENUS

ST TEWDRICS HOUSE

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 £56.50pp for 3 courses
2025—From £66.50pp for 4 canapés & 3 courses

2026—From £56.50pp for 3 courses
2026—From £66.50pp for 4 canapés & 3 courses

2027—From £60.00pp for 3 courses
2027—From £70.00pp for 4 canapés & 3 courses



St Tewdrics House

Wedding Breakfast – Bepsoke

2025

2 courses: £50

4 canapés & 2 courses: £58

3 courses: £58

4 canapés & 3 courses: £68

Afternoon Tea – £35.50

2026

2 courses: £52

4 canapés & 2 courses: £60

3 courses: £60

4 canapés & 3 courses: £70

Afternoon Tea – £37.50

2027

2 courses: £54

4 canapés & 2 courses: £62

3 courses: £62

4 canapés & 3 courses: £72

Afternoon Tea – £37.50

All prices in this brochure are including VAT.



W E D D I N G BREAKFAST

At Pickled Pumpkin Catering, we specialise in creating elegant three-course plated & sharing style Wedding Breakfasts, perfect for couples seeking a refined but fun 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
- Luxury white linen
- Glassware
- Professional chefs
- Waiting staff
- Your very own catering manager for the day



ARRIVAL

I D E A S

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INTERACTIVE

ARRIVAL STATIONS

CHOOSE ONE INSTEAD OF 4 CANAPES

The term "interactive" can be used to describe canapés that are served in a way that encourages guests to engage with the food in some way, such as by assembling the canapé themselves or by adding toppings or condiments to the canapé themselves. This can create a more engaging and interactive experience for guests, making the event more memorable and enjoyable.



OYSTER STATION

Fresh native oysters on ice



SKEWER BAR

A selection of our yakatori skewers



SUSHI BAR

Live sushi bar for your guests arrival



TRADITIONAL

CANAPÉS



HOT

Mini Flatbreads, Chicken Tikka, Mango Ketchup
Mini Beef Burger, Smoked Cheese, Baconnaise
Little Yorkshire Pudding, Beef rump, Sticky Onion Jam
Honey & Mustard Roasted Baby Sausages
Smoked Haddock and Chive Fishcake, Sweet Curry Aioli
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, 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



LET'S GRAZE

START YOUR FOOD JOURNEY HERE...

Add me on before your rustic feast table to ensure your guests are well fed!



BRITISH

British Honey Glazed Ham Hocks
Cumberland Scotch Eggs
British Pea, Asparagus & Feta Tartlet
Ploughman's Cheddar & Pickle Scones

Pork, Cider & Roasted Apple Sausage Rolls
Mature Cheddar
Roasted Tomato & Shallot Chutney
Fresh Fruit Selection

Assorted Smoked Nuts & Pretzels
Crusty Tuscan Bread Rolls
Pickled Onions, Grapes, Apples
Honey Glazed Figs

MEZZE

A Selection of Cured Meats
Handcrafted Breadsticks
House Marinated Olives
Marinated Roasted Veg
Flatbreads

Chipotle Hummus
Baba Ganoush
Falafels
Lamb Köfte
Marinated Feta Cubes

Stuffed Vine Leafs
Baked Garlic & Rosemary
Focaccia
***Garnished With Radishes, Vine
Tomatoes Mint & Pickles***

A close-up photograph of a dessert on a light-colored, speckled ceramic plate. The dessert consists of a cylindrical cake or mousse topped with a thick layer of brown powder and small white crumbs. Next to it is a round chocolate ice cream scoop, a halved strawberry, and some green herbs and dark crumbs. The background is a dark teal color with a large, faint, curved graphic element.

3 COURSE TO THE TABLE

I N S P I R A T I O N



PLATED

S T A R T E R S

#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

Chicken Liver Mousse, Hazelnut Granola. Smoked Bacon Waffle, Caramlised Onion Relish

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 | V



PLATED STARTERS

NEED HELP CHOOSING?

T O P 3 P I C K L E D P I C K S

SCROLL FOR INSPIRATION





Welsh Goats Cheese Cheesecake

Beetroot Macaron

Beetroot Textures

Walnuts

Micro Rocket

Welsh Goats Cheese Cheesecake, Beetroot Textures, Walnuts | V





Chicken Pate

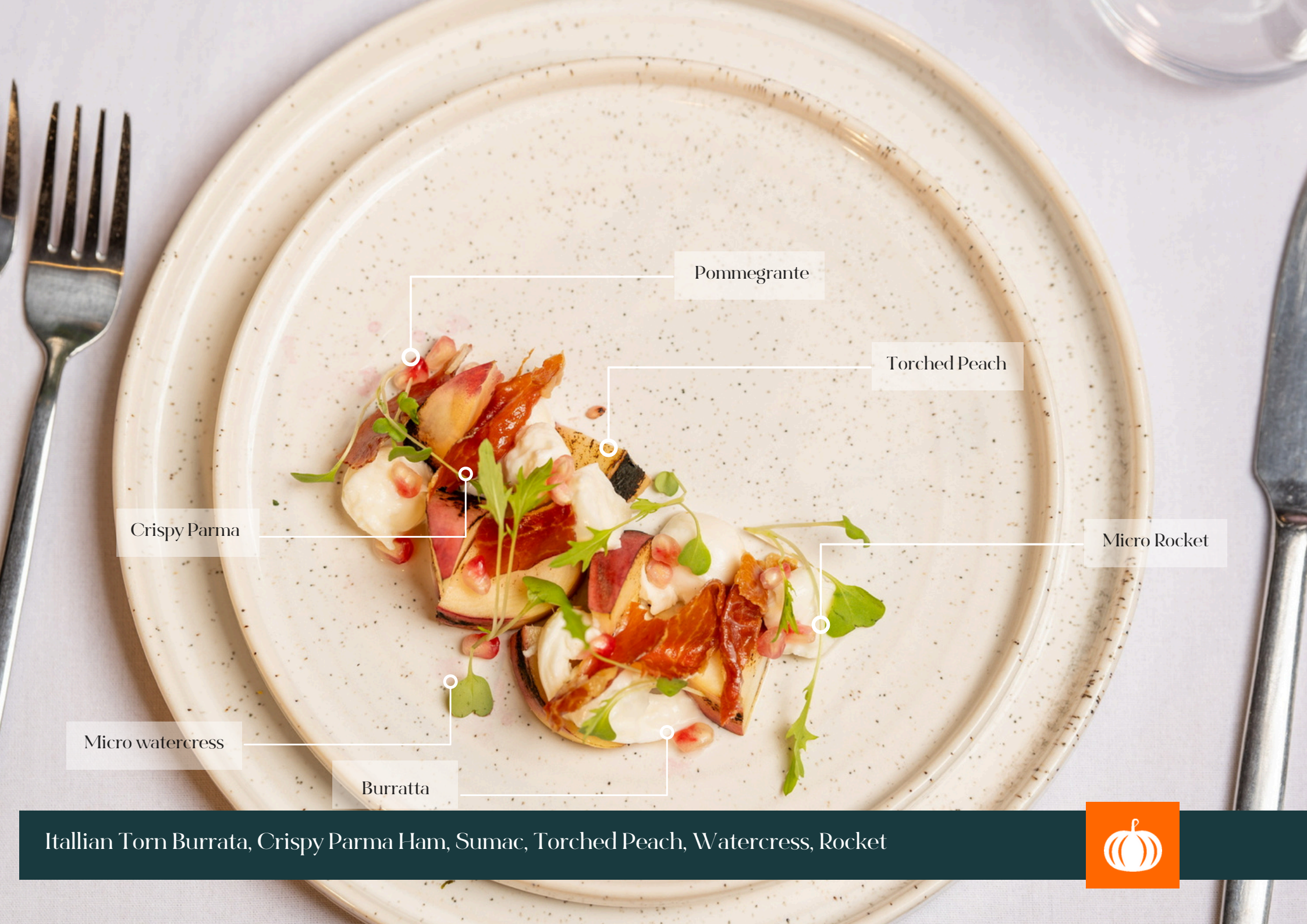
Bacon Waffle

Hazelnut Granola

Red Onion Relish

Chicken Liver Mousse, Hazelnut Granola, Smoked Bacon Waffle, Onion Relish





Pommegrante

Torched Peach

Crispy Parma

Micro Rocket

Micro watercress

Burratta

Itallian Torn Burrata, Crispy Parma Ham, Sumac, Torched Peach, Watercress, Rocket





SHARING STARTERS

Served to the table - for you to all share!

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

Spanish

Chorizo Meatballs, Manchego Croquettes, Prawn Pil Pil, Pardon Peppers, Manchego & Honey, House Marinated Olives, Charred Bread And Olive Oil





PLATED

MAINS

EVERYONE'S 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, Pork Sauce

Braised Welsh Lamb shoulder Marmite Butter, Leek & Potato Hash, Shepherd's Pie Croquette, and Rosemary 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 Katsu Curry, Crispy Pumpkin, Katsu Sauce, Lime & Coriander, Wild Rice, Coconut Flatbread | VE

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

CHEF'S 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 2 SIDES

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



PLATED MAINS

NEED HELP CHOOSING?

T O P 3 P I C K L E D P I C K S

SCROLL FOR INSPIRATION

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Welsh Chicken Breast

Rich Chicken Sauce

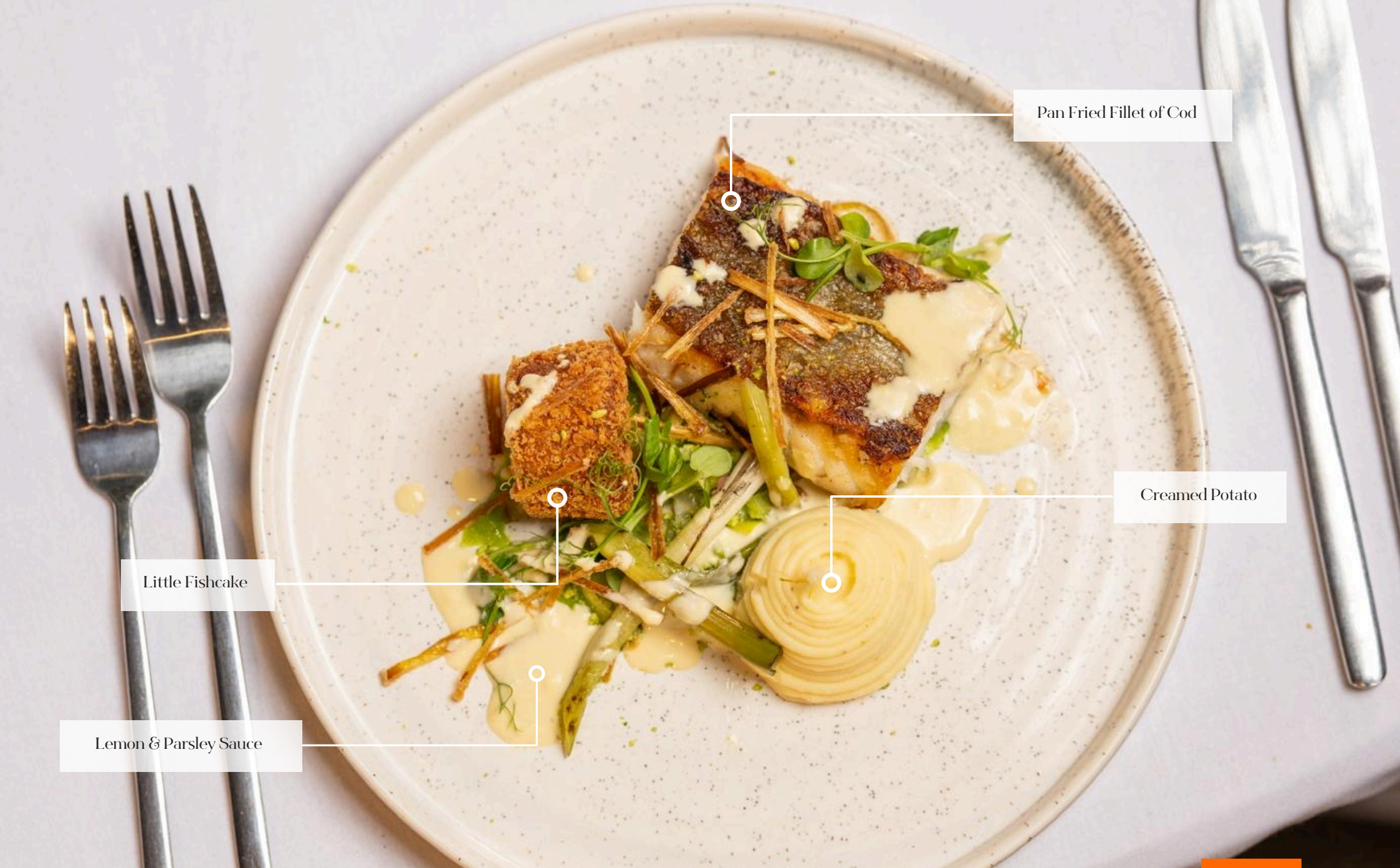
Posh Potato Rosti

Pea Puree

Garlic Kiev Croquette

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





Pan Fried Fillet of Cod

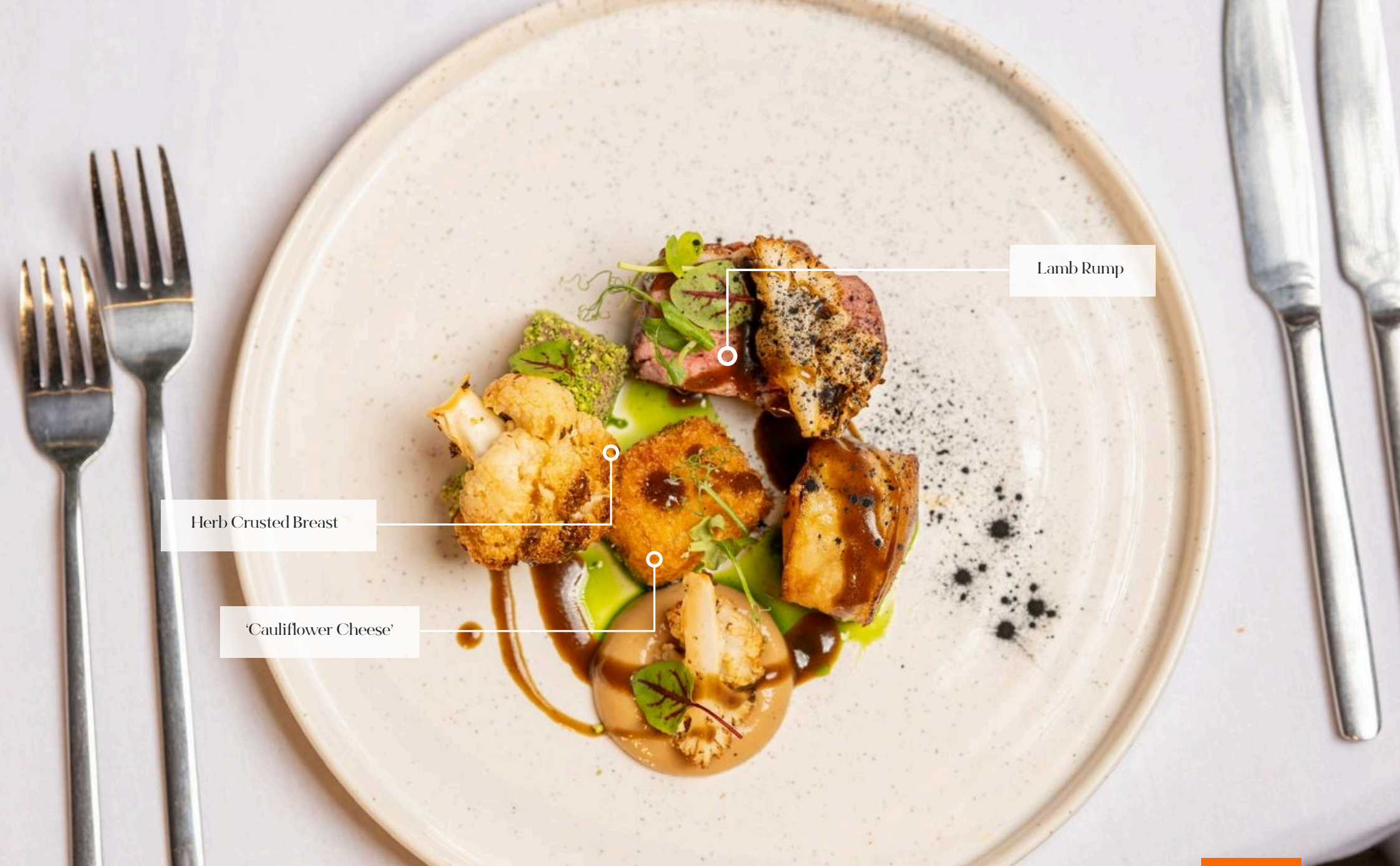
Creamed Potato

Little Fishcake

Lemon & Parsley Sauce

Pan Fried Fillet of Cod, Leek Puree, Creamed Potato, Little Fishcake, Lemon & Parsley Sauce





Lamb Rump

Herb Crusted Breast

'Cauliflower Cheese'





SHARING STYLE

M A I N C O U R S E

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

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!

Eat Asia

Slow braised Char Sui Pork Shoulder, Steamed Bao Bun Stack, Crispy Korean Sesame Chicken Thighs, Gochujang Cauliflower Wings, Honey And Black Sesame Slaw, Pumpkin And Miso Spring Rolls, Crispy Chilli Oil, Teriyaki Dip

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

BBQ Board – 2023's top seller!

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

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.



BBQ

I D E A S

BUILD YOUR BBQ

C H O O S E 3

Peppered Rump Steak
Teriyaki Salmon Fillet
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
Chimnicurri 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 & Cheese | V
Chilli & Lime Corn Cobs | VE



SUNDAY

R O A S T

BRITISH ROAST

When choosing our Sunday style sharing table, you can add great interaction to your day, you can even nominate a head carver for each table!

Head Carver Aprons

Yours to keep

+ 25 per table

CHOOSE 1

All Served With Yorkshire Puddings & Jugs of Proper Gravy!

Roast Welsh Beef Rump
Boneless Chicken
Usk Valley Lamb Leg
Local Reared Pork Belly
Beef Wellington + 10

CHOOSE 1

Hasselback New Potatoes, Lemon & Parsley Gremolata | VE
Super Crispy Roasties | V
Roasted Garlic & Chive Mashed Potato | V

CHOOSE 3

Braised Red Cabbage, Apple Balsamic | V
Sautéed Hispi Cabbage Crispy Shallots, Olive Oil | V
Welsh Rarebit Cauliflower Cheese | V
Seasonal greens | V
Maple Roasted Carrots & Parsnips, Crispy Shallot Crumble | VE
Swede & Carrot Mash | V
Tenderstem Broccoli, Lemon & Garlic
Sicilian Style Green Beans, Flaked Almonds, Olive Oil | VE
Honey Glazed Rainbow Carrots, Chive & Parsley Crumb
Wild Mint, Garden Pea, Feta & Broad Bean Salad, Roasted Shallots | V
Proper stuffing | V



T O T H E T A B L E

PIE DO!

Who doesn't love a pie? Here at Pickled Pumpkin, we do! And we are sure you will too. There's nothing more comforting on your special day that sharing a familiar homecooked meal with loved ones.

YOUR PIE

Steak & Suet Pudding
Braised Beef Shin, Mushroom & Ale
Chicken, Chorizo & Roasted Pepper
Chicken & Braised Leek
Braised Lamb, Onion & Mint
Pumpkin, Roasted Pepper & Sage | VE
Woodland Mushroom, Spinach & Gruyère | V

ON THE SIDE

Hasselback New Potatoes, Lemon & Parsley Gremolata | V
Super Crispy Roasties | V
Roasted Garlic & Chive Mashed Potato | V
Triple Cooked Chips | V



YOUR VEGETABLES

Braised Red Cabbage, Apple Balsamic | V
Sautéed Hispi Cabbage Crispy Shallots, Olive Oil | V
Welsh Rarebit Cauliflower Cheese | V
Seasonal Greens | V
Maple Roasted Carrots & Parsnips, Crispy Shallot Crumble | VE
Swede & Carrot Mash | V
Tenderstem Broccoli, Lemon & Garlic | V
Sicilian Style Green Beans. Flaked Almonds, Olive Oil | VE
Honey Glazed Rainbow Carrots, Chive & Parsley Crumb
Wild Mint, Garden Pea, Feta & Broad Bean Salad, Roasted Shallots | V
Mushy Peas | V



R U S T I C

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, Harrisa Hummus
Minted Lamb Köfte, Tzatziki
Aubergine, Pimiento & Smoked Tofu Tagine, Flaked Almonds | VE
Braised Ox Cheek, Shallot & Red Wine Jus
Sumac, Oregano & Pimento 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

S A L A D S 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

S I D E S 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
Smoked Five Bean Cassoulet, Paprika, crispy Shallots, Chives, Green Oil



SHOW STOPPING

PLATED DESSERTS

FANCY THESE AS
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.

Dark Chocolate Delice | Frangellico mousse, Caramelised White Chocolate, Brownie Brittle, Raspberries

Chocolate Brownie | Boozey 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 Sorbet

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

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



M O R E

DESSERTS

Our live dessert station is a great addition to any event, our team will be on hand to help your guests!

GO BESPOKE?

We love to build menus around you!



B U I L D Y O U R O W N

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.

C H O O S E 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

S O M E T H I N G D I F F E R E N T ?

Try our recommendations of:

The Canoli Bar

The Bubble Waffle Bar

Crepe Station

Dirty Churros



PLATED DESSERTS

NEED HELP CHOOSING?

T O P 3 P I C K L E D P I C K S

SCROLL FOR INSPIRATION

A large, light blue graphic of two downward-pointing chevrons, one slightly offset from the other, located in the bottom right corner of the page.



Mango & Passionfruit Salsa

Mango Sorbet

Passionfruit & White Chocolate Posset

Toasted Coconut Meringue

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





Limoncello Tart

Raspberry Textures

Raspberry Sorbet

Limoncello Tart | Raspberry Textures, Raspberry Ripple Ice Cream





Dark Chocolate Delice

Brownie Brittle

Frangellico mousse

Frangellico mousse

Raspberries

Dark Chocolate Delice | Frangellico mousse, Caramelised White Chocolate, Brownie Brittle, Raspberries





CHILDRENS

3 C O U R S E S

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 Wurly Ice Cream

T H E A L L D A Y P I C N I C

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





EXTRA

C O U R S E S

Delight your guests - treat your loved ones.

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.

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
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



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



L A T E N I G H T 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.

THE HOGFATHER

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 | V

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

THE DIRTY MAC

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

Loaded with a choice of :
Pulled Pork
Chorizo
Wild Mushrooms |VE

POD NOODLES

Beef Noodles
Chicken Noodles
Bang Bang Cauliflower Noodles | VE
Pickled Ginger

Add me on
Add Spring Rolls | V

SUPER DELICIOUS PIZZA

Don't Worry About Choosing Pizzas, Just Tell
Us Your Favourite Toppings & Your Guests
Can Build their own!

Served Along Side Our House Salad Bar

PICKLED TACOS

Barbacoa Beef + 1
Fish Taco
Fried Chicken

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

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

KFC

Korean Fried Chicken, Sticky Coconut Rice, Asian
Slaw & Kimchi, topped with heaps of coriander,
Seasame & Asian glaze.

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!



Pickled POD

Fancy a feast with festival vibes?

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!



KLEDFOOD.CO





WANT TO KNOW MORE..

TALK TO US TODAY

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