



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.



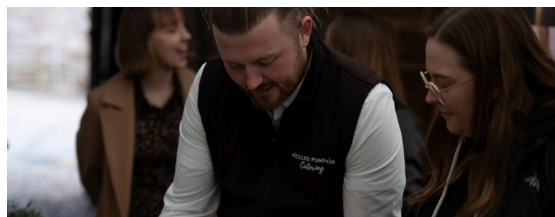
Josh and his wonderful team provided a wonderful meal for our wedding on the 2nd July. We had a beef roast and 2 sharing tables. The food was 1st class. Our guests said "it was the best wedding food they had ever had". The trio of puddings were amazing and in the evening we had the street pizza oven. 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 two starters, three main courses including your vegetarian and a dessert!



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 own private 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.



G O B E S P O K E

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

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

2028

2 courses: £56

4 canapés & 2 courses: £64

3 courses: £64

4 canapés & 3 courses: £74

Afternoon Tea – £38.50

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

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

COLD

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



LET'S GRAZE

START YOUR FOOD JOURNEY HERE...

A great interactive alternative instead of canapes



BRITISH

Hack Hock Terrine Bites
Cumberland Scotch Eggs
British Pea, Asparagus & Feta Tart
Ploughman's Cheddar & Pickle Scones

Pork, Cider & Roasted Apple Sausage Rolls
Mature Cheddar
Assorted Smoked Nuts & Pretzels
Crusty Tuscan Bread Rolls

Pickled Onions, Grapes, Apples
A Selection of Chutneys & Pickles

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***



3 COURSE TO THE TABLE

I N S P I R A T I O N



PLATED

STARTERS

#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

Chorizo & Manchego Croquettes, Charred Corn, Smoked Pepper Aioli

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

Smoked Bacon & Pork Scotch Egg, Hot Honey, Pickles, Bacon 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

Ham Hock, Cheese Mousse, Puffed Pork, Compressed Apple. Toasted Hazelnuts

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

Compressed Watermelon, Whipped Feta & Wild Honey, Rocket, Mint | V

Wild Mushroom Parfait, Toasted Sourdough, Celeriac Remoulade | VE



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

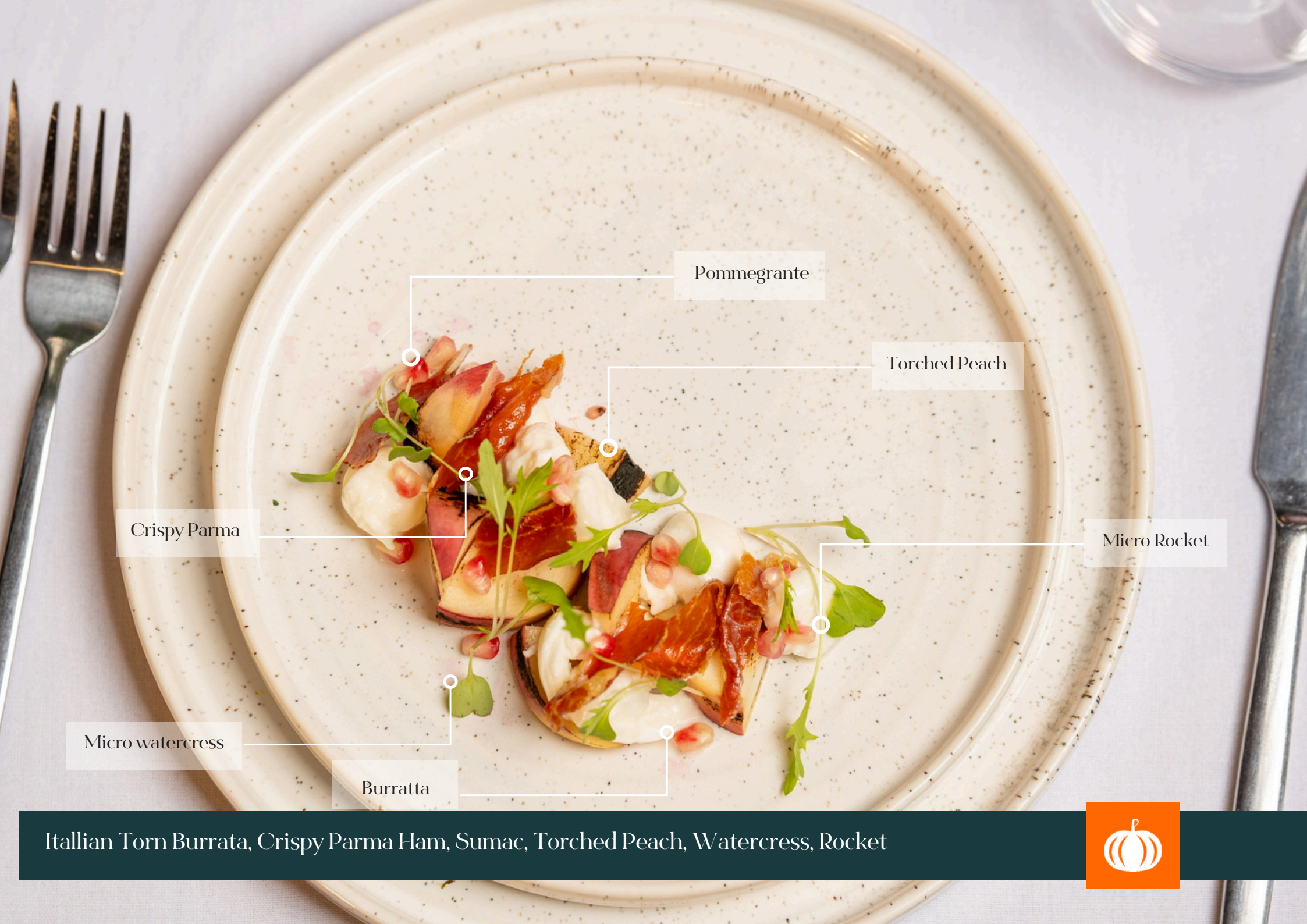
Bacon Waffle

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

Ham Hock Terrine Bites, Cumberland Scotch Eggs, British Pea, Asparagus & Feta Tart, 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, Pressed Beef & Chive Potato, Burnt Baby Onions, Smoked Bacon, Mushroom & Bone Marrow Jus

24 Hour Braised Pork Belly, Pomme Puree, Homemade Faggot, Grilled Apple, Kale Crisp, Cider Jus

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

Miso-Glazed Squash Steak, Tahini Yoghurt, Sesame Crumb, Chilli, Pomegranate | VE

CHEF'S RANGE

Duo of Lamb, Lamb Rump, Herb Crusted Breast, Lamb Fat Potato, '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 SIDE

Please select one of the below,

Honey Glazed Rainbow Carrots, Chive & Parsley Crumb | V

Tenderstem Broccoli, Lemon & Garlic | V

Sautéed Hispi Cabbage, Crispy Shallots, Olive Oil | 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

Want to add more?

Each vegetable side is an extra £3.50 per person



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





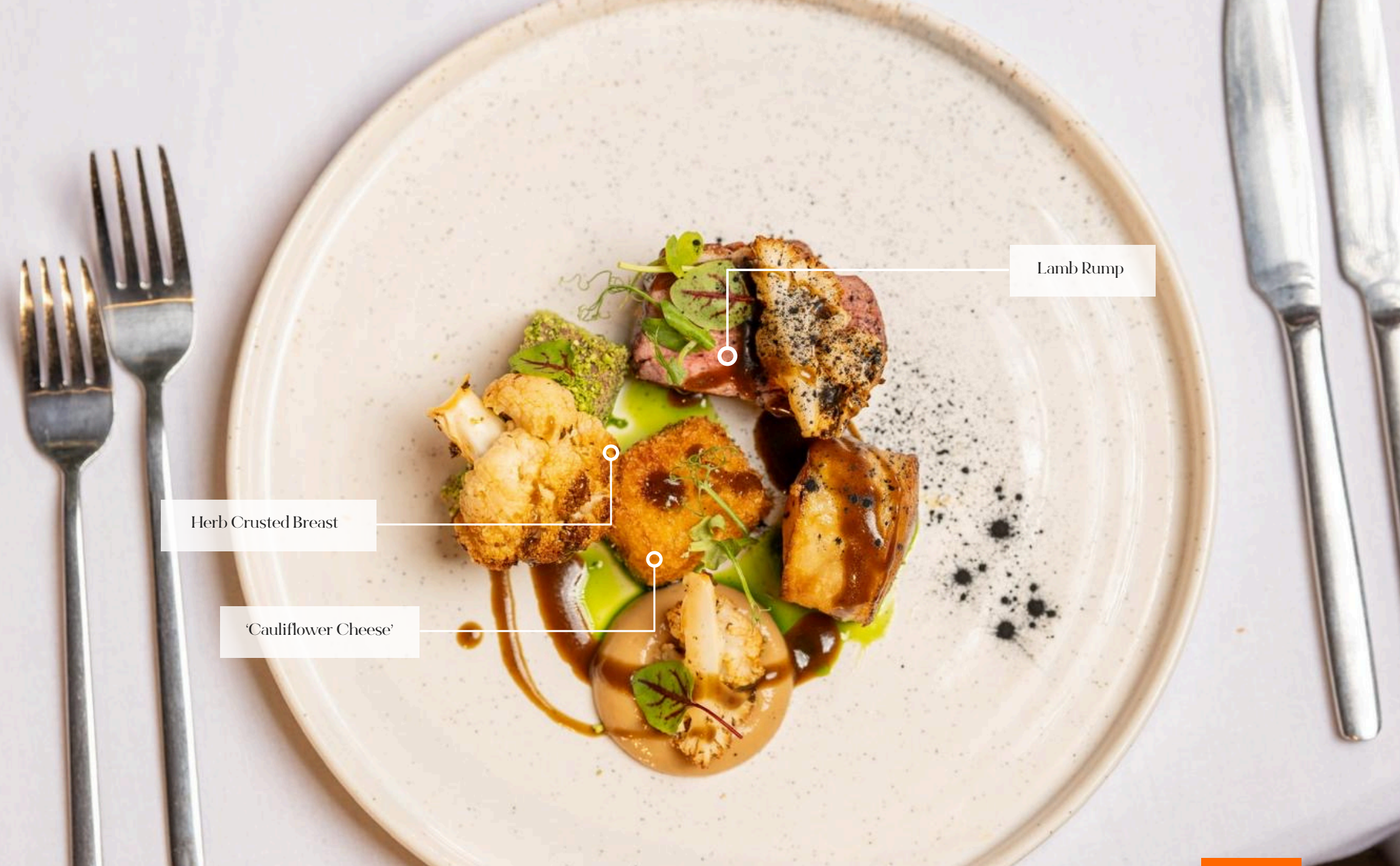
Pan Fried Fillet of Cod

Little Fishcake

Creamed Potato

Lemon & Parsley Sauce





Lamb Rump

Herb Crusted Breast

'Cauliflower Cheese'

Duo of Lamb, Lamb Rump, Herb Crusted Breast, 'Cauliflower Cheese', Lamb Jus + 3pp

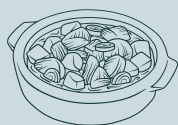




SHARING STYLE

MAIN COURSE

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



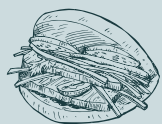
Mezze style – influenced by a bespoke wedding!

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 – 2025'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 **+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 & Cheese | V
Chilli & Lime Corn Cobs | VE



BBQ Sharing Table





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

Roast Welsh Beef Rump
Boneless Chicken
Usk Valley Lamb Leg
Local Reared Pork Belly
Beef Wellington + **10**
Pumpkin & Feta Wellington | VE

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

All Served With Yorkshire Puddings & Jugs of Proper Gravy!



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

Choose a Meat & Vegetarian

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

Choose one

Hasselback New Potatoes, Lemon & Parsley Gremolata | V

Super Crispy Roasties | V

Roasted Garlic & Chive Mashed Potato | V

Triple Cooked Chips | V



YOUR VEGETABLES

Choose two

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 | V
Smoked Five Bean Cassoulet, Paprika, Crispy Shallots, Chives, Green Oil | V



PLATED DESSERTS

NEED HELP CHOOSING?

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

SCROLL FOR INSPIRATION

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T O T H E T A B L E

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.

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

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.



Mango & Passionfruit Salsa

Mango Sorbet

Passionfruit & White Chocolate Posset

Toasted Coconut Meringue





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 — reimagined 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 Skillets — 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."



A W A Y F R O M T H E T A B L E

DESSERTS

Interactive style



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.



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



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.



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



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



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





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

KFC

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

SUPER DELICIOUS PIZZA

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

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

POD NOODLES

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

Add me on

Add Spring Rolls | V

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..

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