

Welcome

Your food journey starts now

St Tewdrics House



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

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 the all 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.

PICKLED PUMPKIN
Catering



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

St Tewdric's house **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.

2024

2 courses: **£50**
4 canapés & 2 courses: **£65**
3 courses: **£65**
4 canapés & 3 courses: **£75**

2025

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

2026

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

Wedding *Breakfast*

Food_24/25

A traditional wedding breakfast typically refers to the meal served to guests following the wedding ceremony. The term "breakfast" is actually a historical reference to the first meal of the day, which used to be the time for weddings in earlier times.

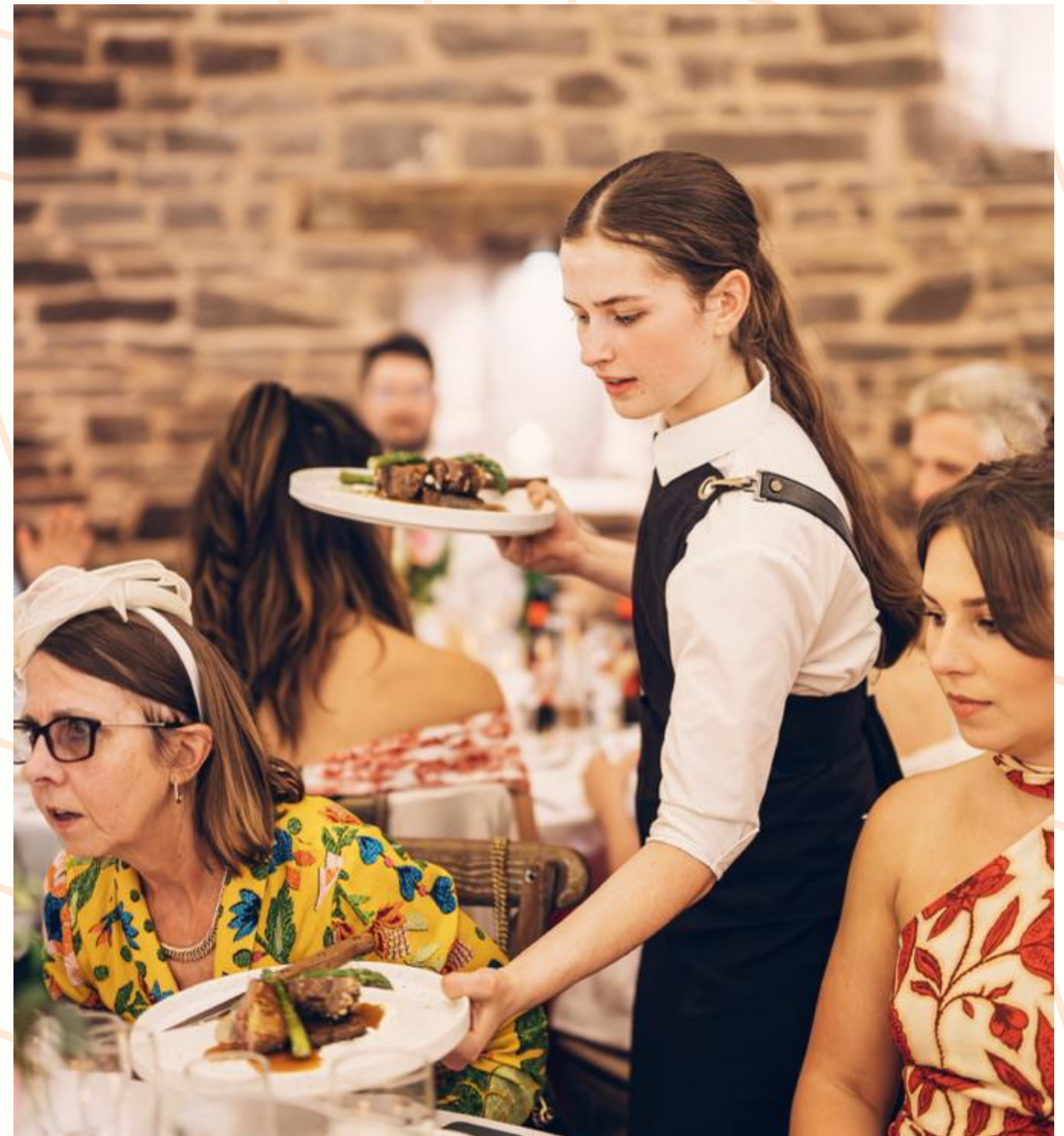
The wedding breakfast can take place at any time of day, and the menu can vary depending on the couple's preferences and cultural traditions. However, in a traditional British wedding breakfast, the meal typically consists of several courses.

Typical Packages Look Like

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

& Include

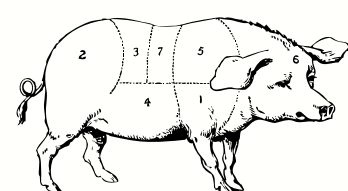
- Setting up the service area
- Modern crockery
- Polished cutlery
- Luxury White Table Linen & Napkins
- Glassware
- Professional chefs
- Waiting staff
- Your very own catering manager for the day
- Kitchen hire



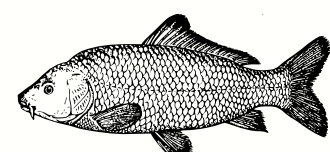
Traditional

Starters

Starters_24/25



Chicken pate, cherries, hazelnut granola, sourdough toast, whipped chive butter
Ham hock, pea, & mint garden salad, pork popcorn
Breakfast scotch egg, crispy bacon, smoked tomato bean cassoulet, home made HP
Chicken caesar bon bons , baby gem, truffled caesar dressing
Chorizo & Manchego croquette, smoked pepper ketchup, corn, bravas style salsa
Miso & soy glazed pork terrine, crunchy vegetable salad, nam jim dressing



Smoked haddock Korokke, edamame, thai green curry dressing
Gin cured salmon, avocado, wasabi aioli, puffed rice, wasabi granola, dill
Curry cured trout, mango gel, pickled cucumber, poppadom
White crab & apple, sweetcorn panna cotta, charred corn, chicken skin, brown crab emulsion +2

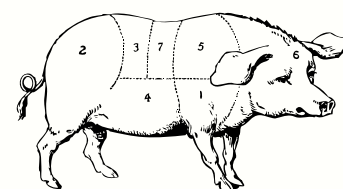


Welsh cider & leek veloute, welsh rarebit scone, whipped lava bread butter
Whipped mozzarella, compressed tomatoes, nasturtium, buckwheat, balsamic
Welsh goats cheesecake, beetroot textures, beetroot & truffle macaroon
Pumpkin, wild mushroom & truffle arancini, blue cheese, pickled pumpkin, wild herbs
Sticky jackfruit bao buns, Asian salad, ginger & sticky soy glaze | **VE**

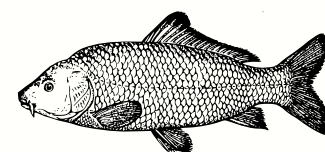
Traditional

Main course

Mains_24/25



Herb stuffed chicken breast, smoked bacon, pomme anna chip, chicken jus
Local ale braised beef, wild mushroom arancini, pomme puree, roasting jus
Braised Welsh lamb shoulder, wild garlic gnocchi, pea pesto
Welsh lamb rump with black olive crumb, Moroccan spiced kataifi kofte, kale, walnut & sweet raisin pesto
Twenty four hour cider braised pork belly, y fenni croquette, honey & mustard sauce
Homemade steak & stilton pie, pomme puree, beef jus
Duo of duck, breast pan seared breast, chilli, ginger and confit leg spring roll, chai spiced plum sauce



Herb crusted salmon, dill & saffron potato cake, watercress puree
Pan fried fillet of hake, baby braised fennel, parsley puree, sea herb and Prosecco sauce
Tandoori rubbed cod fillet, sweet onion bhaji, lentil dahl, shaved coconut



Garlic buttered pan fried gnocchi, sweet potato puree, roasted mediterranean peppers, crispy sage
Pumpkin & feta Wellington, pumpkin textures, pomme puree, vegetable jus
Braised aubergine, tamarind, roasted onion, white bean puree, toasted peanuts, aubergine crisp | VE
Sweet potato & aubergine katsu curry, wild rice, chickpea and spinach samosa | VE

Choose Your Vegetables

Choose 2

Honey glazed baby carrots, chive and parsley crumb
Sautéed Hispi cabbage, crispy shallots, olive oil
Broad bean and garden pea fricassee
Braised red cabbage, apple balsamic

Welsh rarebit cauliflower cheese
Caramelised tenderstem broccoli, lemon and parsley gremolata
Braised baby root vegetables, black pepper vinaigrette
Warm salad of garden peas, spring onions, mint and feta
Roasted beetroot salad, walnuts, parsley and orange and pistachio vinaigrette

Traditional

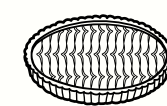
Desserts

Pods_24/25



Chocolate & Cherry

Chocolate Sphere, Cherry Sorbet, White Chocolate Crumb



Spiced Apple and Pear Crumble Tart

Caramel Ripple Ice Cream, Apple Tuiles



Limoncello & Amalfi lemon tart

Biscotti crumb, Italian meringue, yogurt sorbet



Brownie

Toffee popcorn, boozy milkshake, vanilla ice cream



Strawberries & Cream Cheesecake Lollypop

Strawberry Textures



Butter Scotch Panna Cotta

Peanuts, Banana Bread, Peanut Butter mousse



Sticky Toffee Pudding

Fudge Sauce, Clotted Cream Ice Cream



Vanilla Crème Brûlée

Brioche Doughnut, Smoked Apple Curd, White Chocolate Granola



Passionfruit Mess

Passionfruit Cream, Lime Syrup, Meringue, Fresh Passionfruit Grated Lime Zest

Trios

Our creative team can bring together your favourite three desserts, to a smaller scale where your guests can enjoy a mouthful of everything.

Chocolate brownie - Passionfruit mess - Butterscotch panna cotta - Sticky toffee pudding - Apple crumble tart - Strawberries & cheesecake - Amalfi lemon meringue tart - Espresso martini tiramisu.

Your *Extra courses*

Extra_24/25

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.



Amuse Bouche

Little bites of magic before you enjoy your sit down
Wedding breakfast

Smoked cheese and cauliflower espresso, parmesan
foam

Salmon lollypop, goat's curd, cucumber, tapioca crisp

Braised beef shin, crispy panko, red onion
and port marmalade



Entremets

Little bites of magic between your starters & main
courses

Watermelon sorbet, compressed watermelon and mint

Prosecco and raspberry sorbet, crushed raspberries

Mandarin, lime and chilli sorbet



Pre - dessert

*Little bites of magic before you enjoy your sit down Wedding
breakfast*

Coconut and white chocolate panna cotta
with lemon & Yuzu

'Carrot cake'

Apple, elderflower, meringue

Like what you see?

Talk to us today

Thank you for taking the time to read through our 'food for thought' brochure.

If you haven't found what you are looking for, just let us know and we will be sure to create the perfect menu just for you.

We also offer complimentary tastings for two on our menus, this will be located near Chepstow at The David Broome Event Centre on Crick Road.

Our talented team will talk you through your dishes and our chefs will sit with you and have a short consultancy afterwards to make sure we cater your big meal just the way you want it.



01291 424 055

HELLO@PICKLEDPUMPKINCATERING.CO.UK

WWW.PICKLEDPUMPKINCATERING.CO.UK
