

# Welcome

Your food journey starts now

# St Tewdrics House

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**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.



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**

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

## **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**



# 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



# Sharing *Starters*

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*Starters\_24/25*

## Spanish

Chorizo Meatballs  
Spanish Tortilla | V  
Jamon Croquettes  
Pandron Peppers | V  
Manchego & Honey | V  
House Marinated Olives | V  
Charred Bread and Olive Oil | V

## Cured

Charcuterie Selection  
BBQ Halloumi & Salsa Verde | V  
Whipped Goats Cheese & Tomato Bruschetta | V  
Marinated Chargrilled Med Veg | V  
Sun Kissed Tomato & Mozzarella Salad | V  
Handcrafted Grissini | V  
Garlic & Rosemary Focaccia | V

## Fish

Cured Salmon Pastrami  
Oak-Smoked Salmon Fish Cakes  
Potted Mackerel Pate  
Pickled Beetroot and Shaved Fennel Salad  
Dill and Horseradish Cream  
Caperberries, Blinis & Rye Toast

## Picnic

Cumberland Scotch Eggs  
Goats Cheese & Shallot Tatin | V  
Hand Raised Pork Pies, Cornish Ale Ketchup | V  
Waldorf Salad | V  
Smoked Sour Cream & chive Potato Salad | V  
Chutneys & Pickles | V  
Handcrafted Bread, Whipped Butter | V

# Sharing *Mains*

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*Mains\_24/25*

## Greek

Slow Roasted Garlic & Oregano Lamb Leg,  
Lemon & Herb Roasted New Potatoes, Greek  
Salad, Tomato & Feta Fritters, Wood Fired  
Pittas, Cucumber Yoghurt, Pink Hummus &  
Crispy Chick Peas

## Indian

Bonless whole tandoori Chicken, Onion Bhaji,  
Saag Aloo with Masala Aioli, Shallot & Fennel  
Pakora, Zucchini Sabzi, Coconut Lentil Dahl,  
Garlic Naan Breads, Poppadoms, Lime Pickle

## Bespoke

Let your imagination run wild, bring  
ideas from your favourite restaurants  
and places to eat, bounce your ideas off  
of our talented & creative chefs and  
build the menu of your dreams!  
We provide vegan sharing tables too!

## East Asia

Slow Braised Char Sui Pork Shoulder,  
Steamed Jackfruit Bao Bun Stack,  
Bang Bang Cauliflower,  
Honey and Black Sesame Slaw,  
Soy Glazed Pak Choi and Noodle Salad,  
Pumpkin and Miso Spring Rolls,  
Chilli Oil & Teriyaki Dip

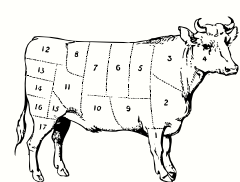
## Smoked

Whole Smoked Beer Can Chicken, Baby Back  
Coca Cola BBQ Ribs, Cajun Mac N Cheese,  
Smoky Pit Beans, Smoked Sweet Potato Salad,  
Red Slaw, Grilled Chilli & Lime Corn, Corn  
Bread, & Dips



# Sharing Mains

Mains\_24/25



## 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

### Choose 1

Marjoram roasted new potatoes | V  
Super crispy roasties | V  
Dauphinoise potatoes | V  
Creamed mash potato | V

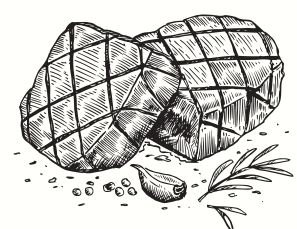
### Choose 3

Sticky red cabbage | V  
Creamed cabbage & bacon  
Welsh rarebit cauliflower cheese | V  
Seasonal greens | V  
Honey roasted carrots and parsnips | V  
Swede & carrot mash  
Broccoli, toasted almonds & lemon | V  
Leek gratin | V  
Broccoli & blue cheese gratin | V  
Proper stuffing | V

All served with jugs of proper gravy!

# Sharing Mains

Mains\_24/25



## BBQ

As part of our foodie sharing offering, we thought what's better than a British summer BBQ, served to your table on wooden planks and picnic baskets which make a real showcase of a real classic.

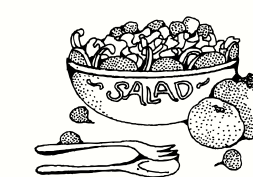
*Head carver aprons*

Yours to keep  
+ 25 per table



## Choose 3

Blackened cajun flat iron steak  
Teriyaki salmon fillet  
Honey & mustard Glazed Cumberland rings  
Hand pressed chicken & chorizo burgers  
Rump beef burgers  
Teriyaki glazed pork belly  
Tandoori chicken & pineapple skewers  
Mojito chicken thighs  
Local ale glazed brisket  
Coca Cola glazed pork ribs  
Harissa roasted cauliflower steaks | VE  
Hasselback chilli & garlic courgettes | VE  
Chimnicurri flavoured mushroom skewers | VE



## Choose 3

Orzo, feta, basil & walnut pesto salad | V  
Asian slaw & crunchy peanuts | V  
Smoked bacon & chive potato salad  
Seasonal slaw | V  
Broad bean guacamole | V  
Chilli & lime corn cobs | V  
Sweet chilli squash with quinoa and kale | V  
Rocket, parmesan salad | V  
Roasted marjoram Jersey royals | V  
Moroccan spiced couscous & pomegranate | VE  
Wood fired pitta breads | VE  
Sweet potato wedges | VE  
Sour cream & bacon Mac n cheese | V



# Sharing *Desserts*

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*Puds\_24/25*

## *Plank*



Let your imagination run wild, gather all of your favourite puddings and build a selection for you and your guests. Feel free to use desserts from our brochure for inspiration or maybe your favourite childhood dessert?

## *Chocolate*



White chocolate creme brûlée, chocolate & caramel mousse, chocolate macarons, tonka, milk chocolate and orange brownie, dark chocolate & sea salt tart.

## *Summer*



Yuzu & passion fruit Eton mess, rhubarb & ginger trifle, gin compressed strawberry tart, raspberry & white chocolate cheesecake..

## **Go Bespoke**

Let us create your perfect dessert, based around your favourite food!

# *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 booking at our tasting events for two this will be located  
near Chepstow at The David Broome Event Centre on Crick Road or at your venue if we are  
a preferred caterer.

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.



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