



*Food And Service That Delights*



Weddings • Corporate Events • Private Dining • Family Gatherings

## Canapés

### Black Pudding Fritter

*With tomato crostini and grain mustard*

### Smoked Haddock Rarebit

*Smoked haddock fillet on toast glazed with vintage cheddar rarebit*

### Feta & Piquillo Pepper Falafel

*With mint and cucumber yoghurt*

### Chorizo & Sweet Potato Croquettes

*With rocket and aioli*

### Thai Fish Cakes

*With a carrot, peanut and sesame salad*

### Wild Mushroom Risotto Balls

*With oozing mozzarella coated in crispy parmesan crumb*

### Duck Parfait

*Brûléed duck liver parfait with black cherry jam on crostini*

### Chilli & Avocado

*Chilli, mascarpone and avocado with a toasted walnut crouton*

## Tapas

### Chicken Wings

*Flavoured with lemon and chilli*

### Marinated Charred Vegetables

*In olive oil and black pepper*

### BBQ Sticky Pork Ribs

*In our own sweet BBQ sauce*

### Chicken Romesco Skewers

*Pepper and almond marinated chicken pieces*

### Meatballs

*In a slow roasted tomato and Wild Garlic sauce*

### Salt Cod Fritters

*Light salt cod, spring onion and potato bites*

### Halloumi

*BBQ halloumi with peppers and mushrooms*

### Squid

*Deep fried in a light beer batter with lemon mayonnaise*

### Patatas Bravas

*With a sweet capsicum and smoked paprika sauce*

### Wild Garlic Mushrooms

*Pan fried with sherry and cream*

### Lime & Garlic Prawns

*Sautéed in butter, finished with parsley*





## Platters

### - Cold Platters -

#### Mediterranean

*Charred flatbreads with charcuterie meats, kalamata olives, hummous, spiced nuts and seeds and whipped goats cheese*

#### Seafood

*Smoked salmon, mackerel and horseradish pate, smoked trout dill sour cream blinis and pickled gherkins*

#### Ploughmans

*Selection of your favourite cheeses, homemade apple and golden raisin chutney, ham hock terrine and sour dough bread*

### - Hot Platters -

#### Chicken

*Chargrilled butterfly chicken with lemon and herb marinade and Wild Garlic pesto*

#### Lamb

*Hot sliced lamb rump with rosemary and garlic finished on the BBQ*

#### Pork

*Treacle and thyme roasted pork collar steaks*

#### Served with

*Green Salad dressed with lemon and rapeseed and Warm New Potato Salad with chive butter*

## Desserts

Can be served as a plated dessert, or as a platter

*Brownie / Lemon Posset / Sticky Toffee Pudding / Salted Caramel Profiterole  
Cheesecake Jam Jar / Macaron / Eaton Mess / Treacle Tart / Cherry Granola Cake*



## The Family Feast

### - Manapés -

#### Disco Fries

*A little palm leaf dish of sweet potato and skin on fries with Korean pulled pork, BBQ sauce and monterey jack cheese*

#### Leek & Potato Soup

*A velvety smooth dish flavoured with truffle served in a cappuccino cup*

#### Mini Steak Burger

*Kale slaw, homemade tomato relish and crispy onions*

#### Gin Cured Salmon

*A dainty brioche bun with dill, mascarpone and cucumber*

#### Chorizo & Sweet Potato

*Bite size crispy croquettes with aioli dipping sauce*

#### Thai Chicken Skewers

*Marinated in coconut, lime and coriander, glazed with sweet chilli sauce*

### - Main -

#### The Roast

##### Roast Beef

*Roast sirloin, Yorkshire pudding, roasted vegetables, amazing potatoes and pan gravy*

##### Roast Leg of Lamb

*Slow cooked with confit lemon, garlic and thyme, dauphinoise potato, seasonal vegetables and lamb jus*

#### The Pies

##### Steak & Guinness Pie

*With a horseradish dumpling crust*

##### Chicken, Leek & Snowdonia Black Bomber Cheese

*With a puff pastry lid*





## *The Family Feast*

### - The World -

#### Moroccan Lamb Tagine

With saffron, chickpea, honey and apricot in a lightly spiced sauce

#### Red Thai Chicken Curry

With peanut, lime leaf, Thai basil, galangal, roast peppers and fragrant coconut sauce

### - The Spanish -

#### Paella Pan

Cooked by our chef in a huge traditional pan, with pork, seafood, saffron and chorizo

#### Chicken & Chorizo Stew

With red pimento, red wine, piquillo pepper and smoked paprika sauce

### - The Greek -

#### Lamb Moussaka

Lamb cooked with a touch of spice, layered with charred aubergine, and finished with a feta and halloumi crust

#### Beef Stifado

Sticky slow cooked beef shin and baby onions in a tomato and red wine sauce, flavoured with cinnamon and thyme

### - Sides -

Green Salad with lemon and rapeseed dressing

New Potatoes with chive butter

Braised Vegetable Rice

Rainbow Roasted Roots with thyme

Jewelled Cous Cous

Tomato & Buffalo Mozzarella Salad

### - Sharing Dessert -

Homemade Sherry Trifle with amaretto crumbs

Profiterole Tower with salted caramel sauce

Apple & Berry Crumble with granola crumble and vanilla bean custard

Eaton Mess with jars of homemade raspberry coulis



## Evening Food

### Pulled Pork Baps

*Slow cooked pork baps with apple sauce and stuffing or Korean BBQ with Asian slaw*

### Greek Souvlaki (Chicken Kebabs)

*Cooked on a traditional spit, served on flame-grilled pitta with tomatoes, salad and tzatziki, accompanied with triple-cooked chips and green salad*

### Bacon & Sausage Brioche

*Brioche rolls filled with sticky gourmet sausage or crispy sweet cured bacon, served with triple-cooked chips*

### Hot Beef & Onion Baguettes

*Roast beef with onion and mustard served in French baguettes*

### Thai Curry Bowls

*Thai vegetable or chicken curry and sticky rice*

### Beef Chilli Bowls

*Slow cooked Mexican chilli with nachos, rice and soured cream*

### Lamb Hot Pot Bowls

*'Fall-off-the-bone' tender lamb in a rich stock with roasted root vegetables and sautéed potatoes*

### Rotisserie Cooked Meats

*Choose from a hog roast or lamb, cooked on a rotisserie and served on a soft roll with either thyme stuffing or roasted red onion and peppers.*

### - The Crepe Crate -

*Our tasty crêpes are made fresh to order and served in crêpe cones.*

Please choose two options from the selection below.

*Eaton Mess / Lemon Meringue / Strawberries & Cream / Sticky Toffee Apple  
Black Forrest / Rhubarb & Crumble Death by Chocolate / Salted Caramel  
Nutella / Suzette Glaze (Orange & Booze!)*

Lemon, syrup and sugar will be available as standard.



## The BBQ

### - On The Grill -

#### Beef

*Homemade Steak Burger / Texan Blackened Brisket / Chipotle Spiced Meatballs / Chimichurri Marinated Steak*

#### Chicken

*Thai Chicken Kebabs / Honey & Thyme Thighs / Tandoori Butterflied Breast / Sous Vide Buffalo Wings*

#### Lamb

*Greek Sausage Loukanika / Minted Lamb & Feta Burger  
Lamb, Rosemary & Apricot Kebabs / Whole Moroccan Leg of Lamb*

#### Vegetarian

*Tikka Spiced Paneer / Truffled Butternut Squash Wedges  
Halloumi & Wild Garlic Pesto Kebabs / Corn on the Cob with herby butter*

#### Served with

*Homemade House Slaw, Green Salad dressed with lemon and rapeseed,  
Warm New Potato Salad with chive butter and Breads & Sauces*

#### Dessert

*Mini Ice Creams / Maple Sticky Fruit Kebabs / Strawberries & Cream*

## Cheese Cake

Four tiers of cheese presented as a wedding cake, serving up to 75 guests  
Comes dressed with figs, grapes, cheese biscuits, chutney and salted butter.  
Once 'cut', the cake will be portioned and will be brought back out on platters  
for your guests to help themselves.

### - The Cheeses -

#### Yarg

*Semi-hard Cornish cheese made from grass rich milk and wrapped in stinging nettles*

#### Snowdonia Black Bomber

*A delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish*

#### Brie De Meaux

*The most famous of all brie cheeses and in our opinion the very best of all*

#### Stilton

*Can only be made in a cylindrical shape, must never be pressed and must have the magical blue veins*

Please feel free to suggest your favourites!



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