



Catering with heart and soul – introducing Wild Garlic

If you're looking to create memories and wow your guests with food and service that delights on your special day, then Wild Garlic Event Catering are here for you.

We're a family run business headed up by brothers Paul and Kevin, with over 30 years' experience in the hospitality industry. Now entering our 5th year of trading, we've built up a reputation as the caterer of choice for exclusive wedding venues, corporate clients and private dining across Cheshire, North Wales and the North West.

Offering a personalised, bespoke and friendly service is at the very core of our success at Wild Garlic, beginning with a no-obligation consultation to understand your wishes for the ideal menu and dietary requirements for your perfect event.

Paul and his team of creative chefs will then collate a menu from a range of dishes we have developed, taking into consideration your requests, seasonality and the very best ingredients and flavours, we also have the option for a completely unique menu created especially for your event. With guidance from Paul and Kevin, together we'll finalise your perfect menu of choice.

As well as the outstanding feedback we receive on our food, many of our client testimonials have been focussed on Kevin and our front of house team who pride themselves on the highest quality of service and looking the part for every event. We ensure the entire waiting team has been fully trained on the ingredients for your menu so that any questions from guests on the day are handled with care and confidence.

For the entire journey leading up to your big day, the team at Wild Garlic will work closely with you and your venue of choice, ensuring perfection down to the finest details – making the most of beautiful surroundings, crisp linen, sparkling cutlery and impressive crockery, topped off with the highest standard of service, and a wonderfully delicious meal to truly impress you and your guests.





Canapés

Canapés are an integral part of throwing a party whether it be a wedding, event or a corporate gathering, they are an excellent choice to accompany that glass of fizz or cocktail. We suggest to pick 3 from our choices below.

Buffalo Cauliflower (v)

Fritters, blue cheese dip

Bon Bon

Tempura, crab, ginger

Vol au Vent

Chicken, truffle, leek

Sticky Sausage

Raw honey, Tewkesbury mustard

Black Pudding

Tomato crostini, grain mustard

Rarebit

Smoked haddock, vintage cheddar

Arancini (v)

Mozzarella, porcini, Wild Garlic pesto

Falafel (vg)

*Sweet potato, spiced chickpea
& coriander salsa*

Smoked Salmon

Chive blini, crème fraiche, micro herbs

King Prawn

Salt & pepper crust, sweet chili

Parmesan Biscuit

Confit tomato, pimento

Crostini (vg)

*Roasted squash hummus, sweet & sour
pepper drops, black sesame*

Manapés

Serving suggestion - choose these as a more filling alternative to canapés, or as part of a corporate lunch?

Beetroot Cones (v)

*Whipped goats' cheese,
candy beetroot, spiced seeds*

Croque Monsieur

Ham hock & Gruyere toasted brioche sandwich

Lamb Kofta

Lavish bread harissa yogurt

Disco Fries

*Sweet potato & skin on fries, Korean pulled pork,
BBQ sauce, Monterey jack*

Gin Cured Salmon

Dainty brioche, dill, mascarpone, cucumber

Prawn Gyoza

Soy & ginger dipping sauce

Leek & Potato Soup

*A velvety smooth dish
flavoured with truffle*

Mini Steak Burger

Kale slaw, homemade tomato relish

Chorizo & Sweet Potato

Crispy croquettes, aioli

Nibbles

Just a little something to serve with drinks or before dinner, these can be placed on the bar or at tables for your guests to graze on.

Pork crackling seeds apple dip

Root vegetable crisps

Lemon and garlic marinated olives

Truffle popcorn

Crispy chickpeas

Wasabi pea

Starters

*Starters, appetizers, however you want to define the starting point of a memorable meal.
Set the bar high and impress your guests with our tasty selection of plated choices.*

Salmon

Hendricks cured, golden beetroot, pomegranate, black sesame crostini

Tart Fine (v)

Feta, compressed tomato, pepper tapenade, basil cress

Ham and Egg

Ham hock scotched Burford Brown, pea pesto, pea shoots, straw potato

Duck

Confit leg, sticky peach chutney, pear and white balsamic dressing

Mushrooms (v)

Mushroom ketchup, sauté Paris mushrooms, crostini, black garlic

Terrine

(Additional Supplement)

Confit chicken, foie gras, Madeira jelly, pink lady chutney, sour dough toast

Scallops

(Additional Supplement)

Charred & creamed corn, micro herbs, pancetta

Soufflé (v)

Swiss cheese, red onion, apple salad, pumpkin granola

Croquettes

Serrano ham, Manchego, rocket, tomato, piquillo pepper jam

Fishcake

Smoked salmon, asparagus, tartare hollandaise, heritage tomato salad

Focaccia (v)

Buffalo cheese, whipped avocado, smoked tomato, olives, basil

Soup

Spiced butternut, curry oil, chickpea & coriander fritter

Buffalo Cauliflower (vg)

Cauliflower fritters, siracha sauce pea shoots

Fig Salad (vg)

*Sticky figs, charred asparagus, baked beets, Wild Garlic pesto,
spiced seeds and shoots*

Grazing Platters and Tapas

*Grazing platters and Tapas are an excellent choice for a sharing starter
or as part of a scrumptious buffet or corporate lunch.*

Grazing Platters

Cold Cuts and Charcuterie

We suggest one choice

Chorizo and Milano salami
Pressed ham hock
Duck parfait
Smoked duck breast
Greek marinated chicken
Smoked salmon
Treacle baked ham
Salt beef terrine

Breads

We suggest one choice

*(with whipped salted butter
or Welsh rapeseed oil)*
Olive and rosemary focaccia
Guinness and cheddar bloomer
Middle eastern lavish
French stick
Multi seeded batch
Sourdough pitta
Rye pumpernickel

Dips and Bits

We suggest a choice of three

Whipped goats cheese
Baba ghanoush
Marinated barrel aged feta
Smoked squash Hummus
Confit yellow tomatoes
Wild Garlic and basil pesto
Rainbow slaw
Baby mozzarella
Marinated artichokes
Tzatziki

Savouries

We suggest one choice

Ham and pea fritters
Scotch quail eggs
Buttermilk fried chicken
Hog roast sausage rolls
Chorizo and sweet pot croquettes
Wild mushroom and leek
Miniature tartlet
Sweet pepper falafel

Tapas

We suggest you choose 4 of the following dishes to make your tapas sharing starters

Chicken Wings

Lemon & chilli

Marinated Charred Vegetables (v)

Olive oil, black pepper

BBQ Sticky Pork Ribs

Sweet BBQ sauce

Squid

Beer batter, lemon aioli

Chicken Romesco Skewers

Capsicum & almond sauce

Meatballs

Slow roasted tomato & Wild Garlic sauce

Salt Cod Fritters

Salt cod, spring onion & potato

Halloumi (v)

BBQ halloumi, peppers, mushrooms

Wild Garlic Mushrooms (v)

Sherry cream sauce

Lime & Garlic Prawns

Sautéed in butter, finished with parsley

Patatas Bravas (v)

Smoked paprika sauce

Spanish Omelette

Chorizo & Manchego

Main Course

The main event and the show piece of any meal is the main course. Wow your guests with our plated culinary delights.

Corn Fed Chicken

Mediterranean vegetables, gnocchi, goats curd, Wild Garlic pesto

Lamb Rump

Leek and potato dauphinoise, crushed peas, natural juices, mint oil

Ox Cheek

Bubble and squeak, smoked shallot puree, beer sauce

Pork belly

*Pancetta and apple potato cake, caramelised cauliflower,
honey parsnips, cider jus*

Duck

Roast breast, braised leg hash, greens, celeriac, thyme jus

Sea Bass

Ratte potatoes, tomato fondue, olive tapenade, sauce vierge

Chicken 'Pie'

*Butter roasted supreme, cream leeks, poppy seed pastry,
tarragon vegetables*

Cod

*Prawn and lemon hollandaise, sautéed potatoes,
pancetta wrapped asparagus*

Beef Rib

Potato fondant, honey roasted roots, Yorkshire pudding, red wine gravy

Salmon

Miso glazed, Asian greens, crispy noddle, ponzu dressing

Lamb shank

Za'atar rub, crushed sweet potato, preserved lemon, tagine sauce

Beef Two Ways

(Additional Supplement)

Sticky shin, seared fillet, truffle mash, confit carrot, wild mushroom sauce

Ultimate Burger

*Ground venison, brioche bun, bacon jam, smoked tomato relish, truffle
whipped jacket potato, kale slaw*

Wild Mushroom Pappardelle (v)

Egg pasta, cep cream, Wild Garlic pesto, micro herbs

Butternut and Aubergine Parmigiana (vg)

Tomato ragu, herb crumble, truffled greens

Red Thai curry (vg)

*Thai spiced roasted vegetables, coconut, galangal,
lemongrass, jasmine rice*

Sharing Feasts

Our sharing feasts are put together to complement each other, filled with flavors of each different region. You are more than welcome to choose two different dishes from different regions, then compliment this with the choice of two side dishes or let chef decide. (Please note that we can adapt dishes to suit all dietary requirements).

British

Steak & Guinness

Horseradish dumpling crust

Chicken, Leek & Snowdonia Black Bomber Cheese

Puff pastry lid

Middle Eastern

Moroccan Lamb Tagine

*Saffron, chickpea, honey & apricot
in a lightly spiced sauce*

Chargrilled Lebanese Chicken Skewers

Marinated with lemon paprika and yogurt

Asian

Red Thai Chicken Curry

*Peanut, lime leaf, Thai basil, galangal, roast peppers
& fragrant coconut sauce*

Beef Rendang

Slow cooked beef with chilli, coconut, lemongrass

French

Duck Confit

Slow cooked duck legs, garlic & thyme

Chicken Fricassee

Wild mushroom, shallots, leeks, tarragon & white wine volute

Spanish

Paella Pan

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

Chicken & Chorizo Stew

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

Greek

Lamb Moussaka

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

Beef Stifado

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

Side Dishes

Green salad with lemon and rapeseed dressing

New potatoes with chive butter

Sticky jasmine rice

Rainbow roasted roots with thyme

Jewelled cous cous

Tomato & buffalo mozzarella salad





Desserts

*Finish your event in style with a delicious plated dessert.
A perfect little sweet treat to end your meal.*

Sticky Toffee

Rum toffee sauce, brandy snap, rum & raisin ice-cream

Chocolate

Dark chocolate ganache, cherry gel, chocolate crumb, cherry sorbet

Trinity Cream

Passion fruit & white chocolate, raspberry shortbread

Tiramisu Pot

Biscotti, espresso syrup, whipped mascarpone, clotted ice-cream, chocolate pencil

Posset

Blood orange, peach compote, pistachio macaroon

Lemon Tart

Blackberry compote, burnt meringue

Cheesecake

Peanut butter ripple, nut crumble, banana ice cream

Brownie

Treacle toffee warm brownie, clotted cream, orange butterscotch

Profiteroles

Bailey's cream, salted caramel, chocolate shavings

Trifle

Strawberry & prosecco jelly, pod custard, almond brittle

Rhubarb

Bakewell tart, ginger spiced compote, thyme poached raspberries

Cheese

(Additional Supplement)

Black Bomber, Perl Las, brie, pear chutney & biscuits

Peach Tart (vg)

Maple roast peach tart tatin, vanilla ice cream

Chocolate (vg)

Warm chocolate sponge, chocolate sauce, raspberry sorbet

Dessert Bar

*Choose three of our delicious miniature options below to create your own unique dessert bar.
Alternatively, this can be served individually plated or on platters to share.*

Brownie

Double chocolate fudge

Lemon Posset

Blackberry compote

Choux Bun

Salted caramel

Cheesecake Jam Jar

Strawberry compote

Macaron

Pistachio cream

Eaton Mess

Burnt meringue, raspberry compote

Bakewell Tart

Rhubarb jam

Citrus Tartlet

Raspberries & white chocolate

Millionaires Chocolate

Caramel gold glitter

Pannacotta

Spiced orange

Sharing Dessert

*Some people say that desserts aren't for sharing! we say different.
Choose one of our desserts to be shared in the center of the table. The perfect ending to a celebration or corporate feast.*

Homemade Sherry Trifle

Amaretto crumbs

Profiterole Tower

Salted caramel sauce

Apple & Berry Crumble

Granola crumble and vanilla bean custard

Eaton Mess

With jars of homemade raspberry coulis

Red Velvet Cake

Black cherry jam, Chantilly cream

Chocolate Bowls

Chocolate Mouse, sponge, Oreo crumbs, chocolate sauce

Informal Dining

*Evening reception, corporate lunch or a private celebration,
our informal dining options have plenty to choose from to cater for all tastes and dietary requirements.*

Food Stations

A food station is ideal to make your event something to remember. Choose a theme or two and we will accessorise to compliment if you wish.

Mexican

Smokey beef rib chilli, charred soft tortillas, lime & coriander rice, nachos, salsa, jalapeño, sour cream, spicy cheese sauce

Asian

Noodles, shredded pork, master stock, shiitake mushrooms, spring onions, kimchi, charred lime

Mediterranean

Chicken souvlaki, sourdough pitta, tzatziki chilli sauce, hummus, Greek feta salad, lemon & olive oil roast new potatoes

American

Ground steak burgers, brioche buns, crispy onions, pickles, jack cheese, skin on fries or mac n cheese, baconaise, mayo, ketchup, sweet BBQ

The Crepe Crate

Choose two options from sweet OR savoury

Sweet - Nutella, salted butterscotch, chocolate orange, maple syrup, white chocolate

Savoury - Ham hock & cheddar, mushroom & brie, truffle squash & pecorino, Mediterranean vegetables & goats cheese

Bowl Food

Served in the same style as canapes, choose 2 of the following dishes served in trendy palm leaf dish

Risotto

Ceps, squash, Arborio rice, shaved truffle

Goats Cheese

Hummus, couscous, micro herbs

Chicken

Fricassee, free range chicken, leeks, mustard

Cod

*Beer batter, pea pesto tartare sauce,
triple cooked chips*

Pork

Roasted belly, smoked apple, pod vegetables

Duck

Shredded leg, firecracker noodles

Thai Curry

Vegetable or chicken curry, sticky rice

King prawns

Tempura, sweet chilli, Asian slaw

Steak Sandwich

Rocket, horseradish, red onion chutney

Braised Beef

*Sticky shin, shallots, whipped potato,
red wine jus*

Lamb Hot Pot

*Lamb neck, roasted roots, sauté potatoes,
rosemary sauce*

Firm Favourites

Pulled Pork Baps

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

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

Beer battered cod

Triple cooked chips, minted or mushy peas, tartare sauce, cider vinegar

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.

BBQ

Barbecued to perfection choose one item from each section below

Beef

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

Chicken

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

Lamb

Greek Sausage Loukaniko / 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

Cake of Cheese

Select four of your favourite cheese varieties from below to be presented as a wedding cake, serving up to 75 guests.

Comes dressed with figs and grapes, served with 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

Perl Wen

A modern Welsh soft cheese with the fresh citrus but creamy flavour of Caerphilly, with an underlying hint of sea salt.

Shropshire Blue

A distinct rich blue cheese with a pale orange colour and crumbly texture

Applewood smoked cheddar

A round, white smoke-flavoured cheddar cheese produced in Somerset

Stilton

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

Mrs Appleby's Cheshire

A handmade, clothbound cheese which is crumbly and moist with just a hint of salt

Reblochon

A soft washed rind ripened French cheese made in the Alpine region of savoy from raw cow's milk

Caerphilly

Crumbly cheese with a mild taste and a tang of lemon.

A traditional Caerphilly must be made with milk produced by Welsh farms

Manchego

A Spanish cheese with a firm compact consistency and a buttery texture

Children's Menu

Starters

Cheese Garlic Bread

Cherry tomato and salad garnish

Crudities

Cucumber and carrot sticks with dips

Tomato Soup

Bread roll and butter

Mains

Stone baked Pizza

Tomato and cheese topping

Sausage and Mash

Homemade gravy

Fish Goujons

Peas and fries

Desserts

Chocolate Pudding

Warm chocolate sauce

Fruit Salad

Pineapple, grapes and apple with natural juices

Strawberry Sundae

Marshmallows, ice cream and strawberry sauce

The Finishing Touches

Selection of Breads

Artisan breads, whipped butter & smoked salt

Sorbet

Mango, raspberry, prosecco

Petit fours

Lemon shortbread, homemade fudge

Tea and Coffee

Freshly prepared

Table Runners

*A selection of colours and materials to match
your theme*

Coloured Table Linen

*White is supplied as standard
other colours are available on request*

Dry Ice Canapés

*Add a theatrical element to your canapés in the
form of dry ice mist*

Bar service

We offer a full range of drinks services including mixologists, cocktail bars, gin bars, fully stocked pay/charity/free bars.

Each event is different, so anything is possible! For more information please do not hesitate to get in touch

Singing Waitress

If you wish to add an extra touch to your wedding or event, Wild Garlic can provide surprise entertainment in the form of a singing waitress.

Billie studies vocal and operatic studies at the Royal College of Music & Drama, singing with the BBC National Chorus of Wales and the Welsh Musical Theatre Orchestra.

For further information please speak to your event coordinator.

Wedding and Event Coordination

With all the hard work put into organising your wedding or special event, on the day you want to ensure that everything runs smoothly.

Step in our Wedding and Event planners! We offer an on the day coordination service and create a comprehensive timeline of your day, which we will pre-approve with you. We will be in contact with all suppliers before and on the day for set up, ensuring they are there on time and know the venue layout. This is key to ensuring the ambience and room are exactly how you envisaged. If you would like to know more about our on-day coordination service then please ask your event coordinator.



Frequently asked questions?

Wedding Catering Questions

Q. What is included in your per-person price?

A. This includes assistance with all the catering planning, management and set up costs, all crockery, cutlery, white table linen, full waitress service, maître d' to ensure the smooth running of your event, laying up of all the tables, all food delivered, all washing up and clearing away of crockery, cutlery and linen and public liability insurance. Extras may include coloured linen hire, decorations, chair covers, bar staff if required, full working kitchen etc

Q. Do we have to have a three-course formal meal?

A. No. As you can see in our brochure we can offer a more relaxed meal which incorporates sharing dishes. If you wish you can also mix it up! Have a formal starter with sharing mains, it's your day, your choice.

Q. Can you cater for special dietary requirements?

A. Yes, we can. We will ask you about these during the planning process and also confirm when we ask for final numbers and details. We can suggest any menu alternatives or adjustments necessary. Please ask us about allergen information if required – we will be happy to provide it!

Q. What if my guest numbers change after I book?

A. We know it can be difficult to confirm the numbers of people attending your big day, but it helps to confirm estimated numbers when you book. Final numbers will be confirmed 4 weeks before the event takes place.

Q. There is no kitchen where my event is taking place. Are you still able to cater for us?

A. Yes, we can! In addition to what we prepare at our kitchen, we also have a mobile kitchen which allows us to cook some of your food right on site. Please let us know where your event is being held when you give us your event details, so we can address any logistics and any possible issues. Please note there is an additional charge for a full kitchen set up.

Q. How do I pay my deposit and subsequent payments?

A. We are happy to hold dates for up to 14 days whereby we do require a £750 non-refundable deposit to secure your booking. Final payment is due 4 weeks before the event date once we have received your final numbers and options.

Q. Are Wild Garlic Event Catering licenced and insured?

A. Yes, we have all licences, permits & insurances that are required to prepare & serve food and beverages

Q. What do your staff wear during events?

A. All our serving staff wear formal black trousers and shoes, white shirt, green checked Wild Garlic tie, green apron with our Wild Garlic logo on the front.

Q. Do you provide a bar and drinks service?

A. Yes, we can our bar service pricing is available on request.

Q. Can we create our own menu?

A. Yes, of course! Paul and his team of chefs would be delighted to help create your perfect menu.

Corporate and Private Event Catering Questions

Q. Can you cater for numbers up to 800?

A. Yes, we can, whether it be a formal gala dinner or an informal gathering all our dishes suit each scenario, please ask your coordinator for a bespoke package.

Q. We require a buffet lunch held in our offices for around 50 people, what would you suggest?

A. Why not choose one of our sharing feasts and side orders from our mains section accompanied by a grazing platter from our starters. We can adapt dishes to cater for any dietary requirements. You could also add a platter of delicious desserts.

Q. It is my partners special birthday and I would like to invite 30 of our close friends and family to our house. I am unsure whether to provide a meal or a buffet?

A. Why not mix it up! Choose sharing tapas starters followed by one of our plated main courses then a selection of miniature desserts from our dessert bar. It will definitely get your guests talking!

Q. Do you cater for christenings?

A. We cater for any special event and can help with your menu selection if required. Have a look at our trendy food stations, accompanied by a selection of items from our grazing platters.

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