

PICNIC TABLE

Boxes filled with love and tied with string



Pick & Mix to make your perfect box

hand carved honey roast ham
chunks of cheddar, brie & stilton
farmers market quiche
finger sandwiches
freshly baked bread & proper butter
crunchy scotch egg
picnic pie
marinated chicken skewer
smoked salmon and dill pate
herby sausage roll
hunter's pie
seasonal salads



Lemon shortcake cooler
Very Berry Eton Mess
Chocolate brownie & Cream

Add a cheese board to make it complete!

From £20ph

GRACE TABLE

Feasting food for sharing



*Antipasti boards;
cured meats, Italian cheeses,
seasonal salads, olives, stuffed
sweet peppers, bread sticks,
oils & vinegars*



*Ploughman's boards;
pork pies, scotch eggs,
huntsman pie, hearty quiches,
seasonal salads, pates, pickles
& chutneys*



*Salads;
simple green
super green
heritage tomato, red onion
& green bean
potato ,dill & radish salad
cous cous and roasted vegetable*



*Slaws;
deli slaw
asian slaw
apple & cucumber slaw*



Bread & butter baskets



*Cheese Board;
wide selection of cheeses
served with crackers & breads,
celery, vine ripened cherry
tomatoes, figs, nuts & seeds,
chutneys & pickles*



*cheese cake station - add toppings
grandma's special trifle
rhubarb & strawberry eaton mess
chocolate brownie stacks
scones with jam & cream*

From £18ph

GATHER TABLE

Tables piled high with hot & cold delights



*cuban coffee beef chilli
green chilli pork
five bean slow cooked
vegetable chilli*



*lemon & thyme whole roasted
chicken
chicken & chorizo & red pepper
skewer
nice & spicy chicken curry*



*mac n cheese;
with naduja
with butternut squash & sage
with beer & breadcrumbs*



*over cooked sticky
BBQ pulled pork
chipotle pulled chicken
slow cooked pulled beef ragout*



*quiche lorriane
mature cheddar & red onion
marmalade tart
broccoli & stilton tart*



*fish tacos kiwi & lime salsa
smoked haddock kedgerree
tuna & cheese bake*



*meat & potato pie
chicken & sweet leek pie
veggie shepherd pie with sweet
potato mash*



*all served with a selection of
delicious side dishes*

From £25ph

CANAPÉS

A glass of fizz and an array of canapés go hand in hand



*pork belly sliders with tomato jam
prawn & chorizo bites
hawaiian chicken sticks
salt beef on rye with
rubens and gherkin
parma ham, rocket &
roasted tomato pots
chicken pate toasts with
onion marmalade
Sticky maple glazed
pigs in blankets
lightly spiced chicken skewers
with a minty yogurt dip
scotch eggs with cranberry &
rocket
mini melton mowbray pork pies
with apple & ale chutney
mini steak & black pepper pies
sausage rolls*



*berry & marshmallow bites
lemon pots
prosecco jelly*



*smoked salmon blinis
cucumber discs with lemon
creme fraiche & crayfish tails
smoked mackerel pate on rye
with mini capers and dill*



*halloumi with lemon & parsley salsa
fig & goats cheese puffs
corn fritters with smashed avo
pea, feta and mint toasts
mini jackets with sour cream &
chives
cheese straws with pesto parmesan
caprese skewers
mini farmers market tarts
parmesan & pesto puff pastry
tartlets
wood fired mozzarella & tomato
pizza slices
cheese & pineapple on sticks
falafel on flatbread with sweet chilli
sauce
smoked paprika hummus with
crudities*

From £6ph

THE ADDED EXTRAS

We can provide as much or as little as needed to bring your vision to life.



CANAPÉS & NIBBLES

CHEESE CAKES & BOARDS

WELCOME DRINKS

MOBILE BAR

FOOD TRUCK & STREET FOOD

ANYTHING ELSE YOUR HEARTS DESIRE!



We work closely with you to perfect the details and suggest ways to enhance the experience so your wedding becomes a true reflection of you.