

Our talented kitchen team prepare a fresh, tailored three course menu, using the finest local ingredients. This will be served to your tables, for you and your guests indulgence, served on wooden boards and bowls

Designated catering manager to ensure everything runs smoothly

Talented chefs

Fully trained waiting staff to serve your meal

Freshly brewed coffee and tea served after the meal

All cutlery and crockery

Serving boards & bowls

Crisp white table linen for your dining tables as well as your cake table

White linen napkins

Table glassware including wine glass, water glass and water jug

Champagne flute for the toast

Glassware for arrival drinks

Use of ceremonial cake knife

Kitchen equipment

We at Wild Garlic Catering, don't believe in hidden charges, so included in this price is all your chefs, serving staff, cutlery, wooden boards, bowls, table linen, table glassware, toast glass, arrival drink glass and cooking equipment as well as the V.A.T. This enables you to understand the full cost of your catering, to help you make the decision that is right for you.

WILD GARLIC
CATERING

Bread

Selection of Freshly Baked Bread, Butter, Balsamic Vinegar & Olive Oil
£4.00 Per Person

Starter boards

Mezze

Chorizo, Milano Salami, Prosciutto Ham, Salmon Gravdax,
Marinated Mackerel, Pickled Balsamic Onions, Sun Blushed Tomatoes, Roasted Peppers,
Grilled Aubergine, Hummus, Aioli, Freshly Baked Focaccia

Plant Based

Salt Baked Celeriac, Golden Beetroot, Pickled Apple, Marinated Asparagus, Wild Garlic
Aioli, Focaccia Crisps

Seafood

Smoked Salmon, Home Cured Mackerel, Prawns in Bloody Mary Mayo, Crunchy Green
Salad & Crusty Wholemeal Bread

Crudité

Selection of Crunchy Vegetables with a Smoked Paprika and Red Pepper Dip

Skewers

Soy & Honey Glazed Pork, Satay Chicken, Garlic and Oregano Marinated Mushroom and
Halloumi

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Main Course Boards

Classic Roast Beef

Roast Sirloin of New Forest Beef, Roast Potatoes, Yorkshire Pudding, Buttered Green Vegetables, Roasted Carrots, Cauliflower Cheese, Gravy

Slow Roasted Moroccan Lamb

Ras el Hanout Lamb Shoulder, Charred Vegetables, Crispy Spiced Potatoes, Chickpea & Cucumber Salad, Yoghurt and Chimichurri

North African Chicken

Whole Roasted Harissa Rubbed Chicken, Mango and Coriander Bulgur Wheat, Red Onion, Tomato and Sumac Salad, Salsa Verde, Labneh

Cider Pork

Cider Braised Pork Belly, Sticky Red Cabbage, Tenderstem Broccoli, Apple and Cider Chutney, Potato Gratin, Crackling, Cider Jus

Charred Cauliflower

Charred Thyme and Rosemary Marinated Cauliflower Steak, Pickled Red Onions, Wild Garlic, Cannellini Bean & Fennel Cassoulet, Gremolata, Roasted Broccoli & Squash Salad with Toasted Pine Nuts, Baby Spinach, Cherry Tomatoes, Lemon & Basil

Vegan Wellington

Olive Oil & Thyme Mash, Truffle Green Beans, Roast Onion & Celeriac Puree, Red Wine Gravy

WILD GARLIC
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Dessert Boards

Eton Mess

Meringues, Whipped Vanilla Cream, Fresh Strawberries and Raspberries

Doughnuts

Freshly Made Doughnuts, Passion Fruit Curd, Salted Caramel

Sugar Waffles

Warm Belgian Waffles, Vanilla Ice Cream, Chocolate Fudge Sauce, Fresh Berries, Maple Syrup

Brownie Board

Rich Chocolate Brownies, Raspberry Compote, White Chocolate Sauce

Pick & Mix

Choose a selection of your favourite miniature puddings to create a dessert board tailored to you.

Rich Chocolate Brownies

Glazed Lemon Tarts

Cookies

Strawberry Custard Tarts

Waffle Pieces

Milk Chocolate Mousse

Lemon Posset

Traditional Crème Brulee

Rhubarb Fool

Macaroons

Vanilla Cheesecake

Mini Scone, Clotted Cream, Jam

Served with Toasted Marshmallows, Meringue Pieces, Fresh Berries, Pouring Cream, Berry Coulis