

This is where we really get creative, cooking for as few as 6 people in your own home or over 600 event venue. We will produce a menu that is truly just for you, taking inspiration from your favourites making your occasion unforgettable. Our talented kitchen team prepare a fresh, tailored menu, using the finest local ingredients.

So, whether you are looking for three courses of delicately plated food, three courses designed to be shared for your guest's indulgence, served on wooden boards and bowls or a mixture of both, we can create the perfect menu.

Private Dining includes.....

Tailored three course menu written just for you

Personal chef

Fully trained waiting staff to serve your meal

All cutlery and crockery

Table Linen and glassware can be arranged, please ask for a quote

WILD GARLIC  
CATERING

## **Bread**

Selection of Freshly Baked Bread, Butter, Balsamic Vinegar & Olive Oil  
(£3.50 supplement per person)

## **Plated Starters**

select one meat & one vegetarian option for your guests to choose from

### **Meat**

#### **Chipotle Glazed Chicken Skewer**

Corn & Avocado Salsa

#### **Smoked Chicken Ballantine**

Shallot, Potato, Edamame Bean & Chorizo Salad, Lemon and Smoked Paprika Mayonnaise

#### **Potted Slow Cooked Ham Hock**

Parsley Mayonnaise, Sourdough Toast, Pea Salad and Pickled Balsamic Onions

#### **Slow Braised Belly of Pork**

Glazed with Korean BBQ Sauce, Pickled Apple and Celeriac, Scallions & Sesame

### **Fish**

#### **Liquorice, Beetroot & Soy Cured Chalk Stream Trout**

Kohlrabi and Fennel Slaw, Apple Yuzu Crème Fraiche

#### **Posh Prawn Cocktail**

Juicy Prawns, Bloody Mary Mayo, Charred Gem Lettuce, Lemon & Brown Bread

#### **Oaked Smoked Scottish Salmon**

Caper and Parsley Dressing, Brown Bread and Micro Leaves

#### **Tiger Prawn and Mango Skewers**

Roasted Coriander Bulger Wheat, Spring Onions & Harissa Dressing

## Vegetarian/Vegan

### Grilled Halloumi

Cherry Tomato & Asparagus Salad, Lemon & Basil Oil

### Salt Baked Celeriac

Pickled Apple, White Beans, Chives, Truffle Oil, Focaccia Crisps

### Tomato, Beetroot & Baby Mozzarella

Watercress Pesto & Toasted Pine Nuts

### Pickled Cauliflower & Spiced Chickpeas

Black Garlic Ketchup, Root Vegetables & Burnt Corn

### Baked Old Winchester Cheese Tart

Poached Hens Egg and Chervil Hollandaise

## Sharing Starter boards

### Mezze

Chorizo, Milano Salami, Prosciutto Ham, Salmon Gravavlax, 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 (£2.50 supplement per person)

### 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 (£2.00 supplement per person)

# Private Dining 2026

**Plated Main Courses** select one meat & one vegetarian option for your guests to choose from

## Meat

**Roast English Beef Fillet** Tartlet of Slow Cooked Beef Shin, Sauté Cabbage & Smoked Bacon, Port Braised Shallot, Thyme Jus (£10.00 supplement per person)

## Ras el Hanout Lamb Shoulder

Charred Vegetables, Spiced Potatoes, Yoghurt, Chimichurri, Lamb Jus

## Cider Braised Pork Belly

Apple and Cider Chutney, Potato Gratin, Spring Greens, Crackling & Cider Jus

## Roast Sirloin of English Beef

Thyme Roasted Potatoes, Yorkshire Pudding, Roasted Carrots & Parsnips, Gravy

## Duo of Lamb

Rack of English Lamb, Lamb Shank Croquette, Boulangère Potatoes, Roasted Root Vegetables, Tomato and Basil Jus (£5 supplement per person)

## Butter Roasted Chicken Supreme

Pressed Rosemary & Caramelised Onion Potato, Kale & Pancetta, Dijon Sauce & Asparagus

## Fish

**Roasted Cod** Butter Bean Cassoulet, Swiss Chard

## Grilled Salmon Fillet

Griddled Potatoes, Samphire, Tomato, Ginger and Garlic Ragu

## Poached Lobster Tail

Warm Potato Salad, Baby Fennel and Carrots, Tarragon and Lemon Hollandaise (Supplement will apply at market price)

## Pan Seared Seabass

Crushed New Potatoes, Fennel, Clam & Chorizo Chowder

# Private Dining 2026

## Vegetarian/Vegan

### Vegan Mushroom Ravioli

Charred Pumpkin, Roasted Red Pepper, Baby Capers, Vegan Cream Cheese

### Sweet Potato, Red Pepper, Chickpea & Pumpkin Tagine

Toasted Bulger Wheat, Flat Bread, Coriander Yoghurt

### Spiced Lentil Dahl

Crispy Falafel, Cumin Glazed Carrots, Greens, Flat Bread

### Slow Roasted Harissa Aubergine

Caramelised Red Onion, Pomegranate Molasses, Roasted Pearl Barley, Mint, Feta and Zatar

## Sharing 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

Slow Roasted Moroccan Lamb Shoulder, Spiced Vegetable Tagine, Roasted Aubergine, Tomato & Pomegranate Seed Salad, Steamed Cous Cous, Mint Yoghurt (£3.50 supplement per person)

### North African Chicken

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

### Roast Rack of Pork

Roast Rack of Pork, Boulangère Potatoes, Sautéed Savoy Cabbage with Chorizo, Tenderstem Broccoli, Peppercorn & Brandy Cream Sauce.

### 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

## Plated Desserts

select one dessert for all of your guests

### Dark Chocolate Mousse

Passionfruit Puree, Fresh Strawberries, Torched Marshmallow

### Glazed Lemon Tart

Raspberry Puree, Raspberry Chantilly

**Classic Eton Mess** Meringue, Berries, Cream

### Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Bean Ice Cream, Candied Nuts

### Baked Vanilla New York Cheesecake

Chargrilled pineapple, Mango Coulis

### Light Lemon Posset

Blueberries Compote, Meringue Pieces

### Warm Blackberry & Apple Crumble Tart

Clotted Cream, Crème Anglaise

### Espresso Crème Brule

Chocolate Shortbread Biscuit

### Raspberry Mousse

Grilled Peach, Biscuit Pieces, Bramble Puree

### Pear & Almond Frangipane Tart

Clotted Cream, Raspberry and Vanilla Puree

### Almond Milk Pannacotta

Almond Biscuit, Roasted Peaches, Raspberry Gel

## Sharing 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

(£3 supplement per person)

Choose 3 of your favourite miniature puddings to create a dessert board tailored to you

Rich Chocolate Brownies

Zesty Lemon Tarts

Cookies

Strawberry Tarts

Waffle Pieces

Milk Chocolate Mousse

Lemon Posset

Traditional Crème Brûlée

Rhubarb Fool

Macarons

Vanilla Cheesecake

Mini Scone, Clotted Cream, Jam

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