

Wedding Breakfast 2026

At Wild Garlic Catering we understand the importance of your wedding day, and the role food plays, which is why our aim is to take all the stress and worry off your shoulders, we take care of every detail from our first meeting, through to the big day itself. On the day we will liaise with your photographer, florist, cake maker and anyone else involved to make sure you don't have to and can enjoy the day.

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 for your big day.

Wedding Breakfast Package includes:

Freshly prepared menus, tailored to you and using the best local ingredients by our skilled chefs

Catering manager to ensure everything runs smoothly.

Fully trained waiting staff to serve your meal.

All cutlery and crockery

Any service equipment

Crisp white table linen

Linen napkins

Table glassware including wine glass, water glass and water jug

Champagne flute for the toast

Glassware for arrival drinks

Cooking Equipment

Wedding Breakfast 2026

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

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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)

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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

Vegetarian/Vegan

Vegan Mushroom Ravioli

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

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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 Bulgar 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

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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

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CATERING

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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.