

Wedding Hot Fork Buffet 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.

Wedding Breakfast Package includes:

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

Plated or Sharing Starter & Dessert, Main Course served from a buffet table

From the Buffet choose one item from each section

Imaginative selection of potatoes, salads and vegetables to compliment the main meal.

Catering manager to ensure everything runs smoothly.

Fully trained waiting staff to serve your meal.

All cutlery and crockery

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

WILD GARLIC
CATERING

Wedding Hot Fork Buffet 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 Gravadlax, 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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Main Course Buffet
served from a buffet table

Select one

Meat

Roasted Pork Loin Chorizo & Caramelised Onions
Slow Braised Lamb Tagine Toasted Almonds & Apricots
Soy Glazed Chicken with Ginger, Cashews & Bok Choi
Beef Bourguignon Red Wine, Smoked Bacon, Mushrooms
Persian Lamb Dates and Pomegranate
Beef Madras Bold & Spicy Flavour
Tuscan Chicken Garlic, Spinach & Sundried Tomato

Select one

Fish

Grilled Salmon Chives and Lemon
Spanish Mackerel Tomatoes, Basil, Saffron, Paprika, Lemon
Baked Rainbow Trout with Caper Butter
Roast Pollock Clam Chowder
Ras el Hanout Haddock Tomatoes & Chickpeas
Red Mullet Black Bean Sauce, Bean Sprouts

Select one

Vegetarian

Roasted Vegetable Lasagne Mozzarella
Artichoke and Courgette Cassoulet Butter Beans, Peppers & Herbs
Porcini Mushroom Tortellini Wild Mushroom Cream
Stir Fry Chilli Noodles Tofu & Bok Choi
Roasted Pumpkin and Sage Tagliatelle Sage Butter
Thai Green Vegetable Curry Coconut & Lemongrass
Chickpea & Sweet Potato Tagine Herebs, Tomatoes & Apricots

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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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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.