

WEDDING FOOD BY

*Pickle*  
— SHACK —

SOMETHING NEW, SOMETHING BLUE

# A PLATED, THREE COURSE AFFAIR

An oldie, but a goodie. It doesn't get more elegant than three courses plated to perfection by our team of Michelin trained chefs.

Working on an entirely bespoke basis gives us the flexibility to design your dream menu, but for inspiration, below is an example of a three course menu which was designed for a summer wedding. Other seasonal sample menus are available upon request.

## TO START

Torched Mackerel, smoked cauliflower purée, pickled cauliflower florets and steeped gooseberries

## MAIN COURSE

Cured and slow roast brisket, confit garlic dauphinoise, pea and broad bean fricassee, lemon and parsley gremolata and a beef bone and shallot jus

## DESSERT

Set cream of honey and pineapple sage, macerated strawberries, salted oats and pineapple sage snow





# SHARING STYLE FEASTING

Sharing style has become synonymous with an informal and relaxed vibe. Below is an example of a three course sharing style menu which was designed for an autumnal wedding. Other seasonal sample menus are available upon request.

We typically recommend that at least one of your three courses should be plated, rather than sharing style, to ensure a well-paced service.

## TO START

Venison liver pâté, soused blackberries, celeriac and mustard slaw and a rye cracker

## MAIN COURSE

Sharing platter of roast belly pork, lashings of crackling, apple ketchup, duck fat roasted potatoes, griddled heritage carrots, buttered winter greens and a cinnamon spiced jus

## DESSERT

Sharing patter of flavoured meringues such as salted pumpkin seed, damson and dark chocolate meringues alongside honey mascarpone cream and roasted plums





# COMFORT FOOD CLASSICS

Don't fight it. If you want nothing more than to indulge in a hearty banquet on your wedding day, then that's exactly what you shall do.

Wholesome classics are guaranteed crowd-pleasers,  
perfect if family-feasting is your bag.

## BELOW ARE A FEW EXAMPLES OF OUR FAVOURITES

Ham hock, pea and mustard pies served with creamy parsley mash,  
roasted heritage carrots, roasted apple balsamic beetroot and buttered Savoy

Charred beef brisket burgers with freshly baked beetroot buns, crispy shallot rings,  
dressed salad leaves, seasonal slaw and spiced potato wedges

Whole roast rosemary cured chicken, duck fat roast potatoes, marinated fine beans,  
roasted heritage carrot, sesame dressed rainbow beetroot salad  
and a rosemary infused chicken bone jus

Whole baked Turbot with Champagne vinegar salt, jacket potatoes with pink  
peppercorn crème fraiche, pea purée, dressed salad leaves garnished  
with edible flowers and a brown butter, dill and caper sauce





# EPIC EVENING FOOD

Our evening food options pack a punch with intense flavours and remarkable quality, specifically designed to keep your dancefloor warriors fueled.

Just like everything we do, our evening food will adhere to our Produce Promise and everything will be prepared from scratch by our team of Michelin trained chefs.

Wood fired pizza featuring a selection of seasonal toppings and garnished with dressed salad leaves and edible flowers

Platters of pastrami sandwiches with mustard and pickles, whole baked Camembert, chutneys and seeded crackers

Charred flat breads, pulled spiced chicken, sour cream, fresh chillies, pickled beetroot, roasted tomato and parsley

Ploughman's picnic featuring local cheese selection, roast ham, West Country inspired pastries, pickled eggs, fresh baked bread, salad leaves and piccalilli

Slow roast pork shoulder, crackling, yellow pea cassoulet, pickled red onion and herb salsa





# CREATIVE CANAPÉS

Canapés are the perfect way to keep your guests occupied ahead of the wedding breakfast. Our canapés, described as “the best in the business” by Crumbs Magazine, are flavour-heavyweights, in spite of their size.

## BELOW ARE A FEW EXAMPLES OF OUR MOST POPULAR CANAPÉS

- Cow cheek sandwich with smoked garlic and mustard mayonnaise
- Pressed ham hock, piccalilli purée and crispy barley
- Slow roast pork on confit new potato with wild apple ketchup
- Chicken, oregano and smoked Quicques cheddar arancini
- Cured pork belly, chili and beetroot hoisin skewers
- Chorizo straws with saffron emulsion
- Beetroot cured gravlax and baby caper toasts
- Smoked Hake and fennel spiced yoghurt on a seaweed cracker
- Carrot terrine with burnt carrot crumb and parsley emulsion (v)
- Heritage tomato pickle, Haytor cheese and mustard leaf on a paprika cracker (v)
- Pickled mushroom frittata, malted crumb and smoked sea salt (v)
- Pumpkin foam, spicy pumpkin seed crumb and herbs served in an edible cone (v)
- Blackcurrant curd tart with torched meringue (v)
- Chocolate Pastis truffle rolled in raspberry powder (v)





# CURIOUS COCKTAILS

For the ultimate indulgence, combine our creative canapés with our beautiful and bespoke cocktails.

## BELOW ARE A FEW EXAMPLES OF OUR FAVOURITE CREATIONS

Strawberry liqueur, rose petal and Black Cow Vodka fizz

Raspberry and cucumber soda with Pinkster Gin

Lemon balm, pink peppercorn, Tarquin's Gin and tonic

Elderflower, mint and Chase Rhubarb Vodka fizz

Mulled apple cider garnished with a cinnamon roasted apple skewer





Designed by The Webb Design Company

Photographs by ©Maxi Photography, ©Matt Austin Images & ©Evolve Photography

© Pickle Shack 2016

