



WEDDING FOOD BY

*Pickle*  
SHACK

# *Hello!*

A hearty congratulations on your engagement,  
and thank you for considering Pickle Shack to provide your wedding food.

We're pleased to share with you our menu, which features dishes exclusively designed by our Michelin trained chefs. We hope the following pages will give you a flavour of our award winning creative catering, but don't hesitate to ask if you'd like to discuss adaptations, or if you've got something totally unique in mind.

We champion local, sustainable and ethically sourced produce, so if you're unsure about which dishes best suit the season of your wedding, we'd be very happy to advise.

*Be sure to check out pages 22 to 27 too, which feature helpful FAQs and expert advice.*



We look forward to discussing your wedding plans with you soon!

BEST WISHES,

*The Pickle Shack Team*



# 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.

- Beef cheek, parmesan and red wine Bon Bon
- Marinated chicken skewers, rose harissa yoghurt and pistachio
- Mac ‘n’ cheese with truffled mayo (V)
- Chicken liver parfait, baked brioche crisp and cherries pickled in spiced rum



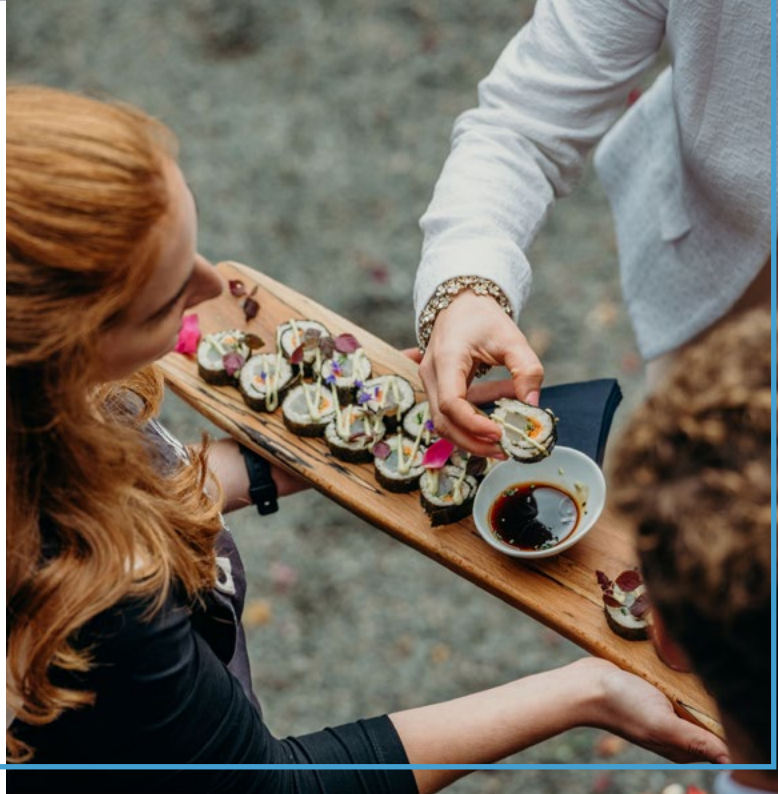
- Buttermilk fried chicken with chilli ketchup
- Baba Ganoush, pickled lemon, harissa toasted flatbread (Vegan)
- Pea and feta croquettes with lemon aioli (V)
- Tomato and cucumber bruschetta with mint and lime (Vegan)
- Smoked Chalk Stream trout tostada, salsa roja, sweet and salty lime
- Smoked cheddar and oregano arancini (V)
- Crab on toast with spring onion, lemon and chives
- Courgette fritter, goats cheese and tomato (V)
- Spicy kimchi, black bean purée, puffed rice cracker (Vegan)



## A FEW MORE CANAPÉS

- Whipped goats cheese mousse, beetroot gel and Knackerbrød (V)
- Rare roast beef, potato crisp, chopped truffle and chive mayo, pickled shallot rings (GF)
- Spicy chorizo sausage with a red wine glaze
- Courgette and carrot sushi rolls with chervil mayonnaise and a soy dipping sauce (V, GF)
- Salmon, avocado and cucumber sushi rolls with mayonnaise and a soy dipping sauce (GF)
- Crushed peas, cracker and confit lemon (Vegan)

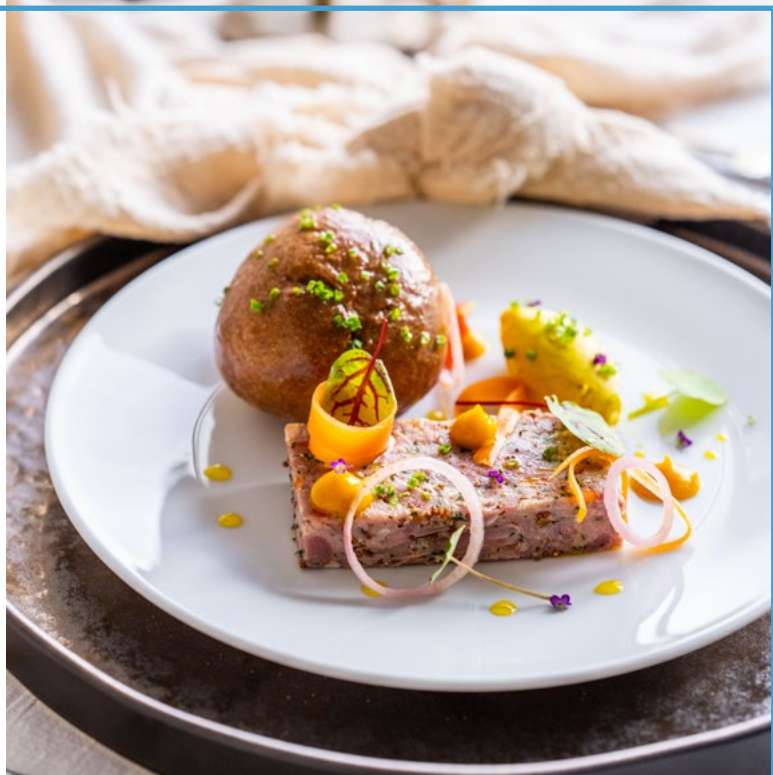
- Pork, apple and chive sausage roll
- Mexican spiced pork belly taco, mojo verde and tomato salsa
- Honey and thyme glazed cocktail sausage
- Deep fried pickles with mustard mayonnaise (V)
- Pitchfork cheddar and chutney gougeres (V)
- Smoked salmon cornetto, seaweed crunch and cucumber
- Mackerel, parsley and lemon pâté on a crispy wonton
- Chorizo, onion seed cracker and parmesan custard
- Cheddar, red onion and rosemary scone, cherry tomato pickle (V)





# PLATED STARTERS

- Pork and apple scotch egg, tomato chutney, dressed salad leaves and a mustard dressing
- Marinated heritage tomatoes, torn mozzarella, kalamata olives, basil pesto and ciabatta crisp (V)
- Smoked haddock and cheddar fishcake, chilli honey and tartare sauce
- Ham hock, carrot and parsley terrine, carrot and apple ketchup, buttermilk soda bread and piccalilli butter
- Smashed chickpea, aubergine and sriracha bruschetta with crispy roasted paprika chickpeas (Vegan)



- Smoked cheddar, spring onion and red onion croquette, roasted tomato chutney, dressed salad leaves (V)
- Rare roast beef, crumbled Devon blue cheese, radicchio and an apple balsamic reduction (GF)
- Smoked haddock, mussel, salmon, leek and chive chowder with garlic baguette
- Serrano ham, grated manchego, steeped sultanas, honey and paprika cracker
- Smoked chicken, carrot and lime slaw, red pepper purée and toasted sesame seeds
- Chorizo and whipped goats' curd, focaccia crisp, chopped olives and chilli oil



A FEW MORE

## PLATED STARTERS

- Beetroot and mirin cured mackerel, wasabi cream, miso and sesame cracker with coriander and shiso
- Lime and chilli pollock ceviche, lemongrass and ginger tiger's milk, compressed cucumber, nasturtium leaves and fresh fried tortilla chips
- Lamb Köfte, charred cucumber, cumin and coriander nut crunch, mint oil and xo chilli sauce (GF)
- Traditional duck liver parfait, frisée and balsamic salad, roasted red onion and orange chutney served with fresh baguette

- Panzanella salad: Tomatoes, torn bread, capers, red peppers, olive oil, basil and balsamic (Vegan)
- Carrot terrine, tarragon mayonnaise, crispy capers and baby leaves (V)
- Salad of roasted beetroot, labneh, sumac dukkah and truffle honey (V)
- Cauliflower and onion bhaji, red lentil dahl, coriander chutney (Vegan, GF)
- Set wild mushroom terrine, balsamic and Pedro Ximénez sherry jelly, heritage carrot pickles with tarragon oil and red onion and sea salt music bread (Vegan)







## SHARING STYLE STARTERS

- Sharing boards of Parma ham, salami Milano and chorizo, roasted red pepper, olives, whipped feta and herb dip, fresh baked focaccia and balsamic dipping oil
- Sharing boards of pork pies, Coastal cheddar, apple crisps, pickled red onions, roasted tomato chutney with sourdough and piccalilli butter
- Sharing boards of crispy pollock tacos, guacamole, cucumber and lime salsa, queso sauce, limes and coriander
- Sharing boards of marinated feta cheese bruschettas, chopped olives, wild blossom honey, shaved fennel and orange with toasted almonds ([V](#))
- Sharing boards of roasted mackerel, raw fennel and bergamot pickled lemon salad, spinach purée and tempura samphire

# IF YOU'RE FEELING FANCY

## PREMIUM PLATED STARTERS

- Seared scallops, black pudding, cauliflower purée, lemon gel and rocket (S)
- Seared pork tenderloin rolled in carrot ash, red cabbage emulsion, pickled red onion, iced celery and red cabbage foam (GF) (S)
- Severn and Wye smoked salmon, pickled cucumber, beetroot and horseradish yoghurt with baby leaves and rye crisps (S)
- Salad of white crab, crab bisque, seaweed cracker and lovage oil (S)
- Beef fillet carpaccio, truffle dressing, Devon Oke shavings, rocket leaves and rye croûtes (S)
- Sharing boards of Severn and Wye smoked salmon, smoked mackerel, parsley and lemon pâté, caper berries, cornichons, olives, pickled red onions and rye bread with salted butter (S)

(S) DENOTES THAT A SUPPLEMENT CHARGE WILL BE APPLICABLE.  
PLEASE CONTACT US FOR MORE INFORMATION ABOUT THIS.







## PLATED MAIN COURSES

All main courses are served with your choice of two side dishes - [listed below](#)

- Seared chicken breast, caramelised carrot purée, fricassee of peas, carrots and tarragon oil with a roast chicken and blonde ale sauce
- Pan seared pork fillet, apple lentils, parsley gremolata and a creamy mustard sauce
- Rolled lamb shoulder, roasted aubergine purée, mint oil, red pepper salsa with a lamb gravy

- Rump of beef, watercress purée, sun blushed tomatoes and red wine jus with a tomato and garlic powder
- Roast Darts Farm topside of beef, garlic and thyme roasted carrot, beef fat Yorkshire pudding and a red wine and shallot gravy
- Crispy spiced buttermilk chicken, coriander salad, steamed Bok Choi and katsu curry sauce
- Yellow pea fritter with curried salt, pickled carrots and coriander salad with green sauce ([Vegan](#))
- Curried cauliflower, spinach, nigella seed and pistachio tart with kale, quinoa and watercress ([V](#))





A FEW MORE

## PLATED MAIN COURSES

- Teriyaki glazed aubergine, black and white sesame, charred tofu and a lime and ginger sauce ([Vegan](#))
- Roast fillet of pollock, fennel and orange salad and rosemary vinaigrette
- Roasted pork shoulder, apple, sage and bacon dumpling, granny smith purée and a pork bone jus
- Roasted chicken breast, wilted baby gem, aioli, crispy Parma ham, parmesan custard and a roasted chicken bone reduction

- Curried sweet potato and bean pie with wilted spinach and a red wine and thyme gravy ([Vegan](#))
- Baked green lentil, shallot, spinach and nut Wellington, roasted heritage carrot, chive oil and a red wine sauce ([Vegan](#))
- Trio of pan fried sausages, parsley mash, roast apple and onion gravy
- Goan spiced cauliflower steak, fried grains, toasted coconut, coriander green sauce ([Vegan](#))





EVEN MORE

## PLATED MAIN COURSES

- Hoisin roast pork belly with a sesame seed and crackling crust, sweet and sour cabbage, red miso and plum ketchup with a soy and honey pork jus
- Roast duck leg and chicken boudin, parsnip and vanilla purée, pickled cherries, roast hazelnuts and a duck and lemon thyme jus
- Oven roasted fillet of hake, cherry tomatoes, spring onions and a dill velouté



- Roast chicken breast, ham hock, leek and pearl barley risotto, crispy sage leaves, chicken bone and sage jus
- Roasted garlic, red pepper and sage polenta, basil and pine nut pesto, charred courgettes, smoked aubergine purée and a heritage tomato and basil dressing (V)
- Crispy filo wrapped feta cheese, spinach, spiced dukkah and wild blossom honey (V)
- Rolled blade of beef, celeriac and mustard remoulade, parmesan crisp and a red wine jus with capers, tomato and chopped gherkins



## SHARING STYLE MAIN COURSES

All main courses are served with your choice of two side dishes - [listed below](#)

- Sharing boards of roasted squash and rosemary tarte tatin, gooseberry ketchup, crispy shallots, salt baked heritage beetroot and sage oat fraiche ([Vegan](#))
- Sharing boards of lime and chilli marinated rump of beef, basil and tomato salsa and charred flatbreads

- Sharing boards of Roast Darts Farm topside of beef, garlic and thyme roasted carrot, beef fat Yorkshire pudding and jugs of red wine and shallot gravy
- Sharing boards of roast pork cutlets, crackling, maple roast root vegetables, apple salsa and jugs of pork gravy
- Sharing boards of BBQ beef brisket, roast chicken breast, charred peppers and sweetcorn and habanero ketchup





A FEW MORE

## SHARING STYLE MAIN COURSES

- Sharing boards of breaded haddock, chunky chips, mushy peas, tartare sauce, lemon, malt vinegar and sea salt
- Sharing boards of crispy breaded chicken legs, preserved lemon mayonnaise, pickled cucumber and dipping pots of chicken gravy



- Sharing boards of beef and ale pies, roast carrots and jugs of beef gravy
- Sharing boards of slow roast gochujang chicken legs, scallions, black and white sesame and jugs of five spice chicken jus
- Sharing boards of porchetta, crackling, shaved fennel and orange salad with radishes, carrot purée and a pork gravy
- Sharing boards of Cajun charred hake, king prawns, spring onions, spicy red pepper purée and jugs of lemon and herb butter sauce

# IF YOU'RE FEELING FANCY

## PLATED MAIN COURSES

- Roast whole and sliced sirloin of beef, onion rings, roast tomato, watercress and a beef bone reduction (S)
- Beef fillet, courgette purée, ratatouille and a basil pesto infused beef jus (S)
- Roast rump of lamb, broad beans, mint and red onion salsa with a lamb bone jus (S)
- Curried monkfish, toasted almonds, red lentil dahl and a tomato and garlic dressing with coriander (S)



(S) DENOTES THAT A SUPPLEMENT CHARGE WILL BE APPLICABLE.  
PLEASE CONTACT US FOR MORE INFORMATION ABOUT THIS.



# SIDE DISHES

ALL MAIN COURSES ARE SERVED WITH  
YOUR CHOICE OF TWO SIDE DISHES:

- *Garlic and thyme roast potatoes (Vegan, GF)*
- *New potato salad with capers, chopped herbs and a rosemary salad cream (V, GF)*
- *Herby new potatoes (Vegan, GF)*
- *Mustard mashed potato (V, GF)*
- *Warm salad of orzo, courgettes, lemon and brown butter with toasted pine nuts and grated pecorino (V)*
- *Dressed green salad with edible flowers and a honey and wholegrain mustard dressing (V, GF)*
- *Charred broccoli and roasted green beans with lemon and shallot oil and toasted almonds (Vegan, GF)*
- *Wilted seasonal greens and vegetables with cold pressed rapeseed oil (Vegan, GF)*
- *Roasted root vegetables with thyme, rosemary and sea salt (Vegan, GF)*
- *Salad of minted peas with shallots and crumbled feta (V, GF)*
- *Salad of bulgur wheat, roast cauliflower, spinach and radish with aleppo chilli flakes (Vegan)*
- *Panzanella salad: Tomatoes, torn bread, capers, red peppers, olive oil, basil and balsamic (Vegan)*
- *Roasted carrots, elderflower emulsion and toasted sunflower seeds (V, DF, GF)*



# PLATED DESSERTS

- Lemon tartlet, whipped mascarpone, lemon confit, lemon purée, sherbet and syrup
- Chocolate and raspberry tartlet with honeycomb ice-cream, raspberry gel and powder with a chocolate crumb
- Salted pretzel and caramel chocolate brownie, white chocolate ganache and fresh berries
- Sticky toffee pudding, toffee popcorn and butterscotch sauce served with jugs of pouring cream
- Baked vanilla cheesecake, seasonal fruit and toasted honey almonds



- Orange curd tartlet, milk chocolate and Grand Marnier cremeux, dehydrated chocolate mousse, orange gel and confit orange
- Lemon sorbet, marshmallows, lemon curd and shortbread crumb with a gin and tonic syrup
- Potted chocolate mousse, passionfruit gel, popping candy and white chocolate bark
- Marmalade sponge pudding, whiskey custard and ginger almond brittle
- Strawberry jam crème brulée with a vanilla sugared mini doughnut
- Olive oil panna cotta, crushed pistachio, steeped sultanas, olive oil snow and sultana purée



A FEW MORE

## PLATED DESSERTS

- Potted Tiramisu, crumbled amaretti biscuit and chocolate flakes
- Yoghurt terrine, honey macerated strawberries, strawberry purée and almond shortbread
- Egg custard tart, steeped raisin purée and rum and raisin ice-cream
- Banoffee tart, caramel, banana jam, caramelised banana and a chocolate sauce
- Maltesers cheesecake, gooseberry compote, crumbled Maltesers, salted caramel and chocolate sauce





# SHARING STYLE DESSERT

- Sharing boards of salted pretzel and caramel chocolate brownie, miniature eclairs, lemon posset and macarons with chocolate crumb and seasonal fruit
- Sharing boards of brown butter treacle tart, clotted cream ice-cream, roast apple and almond brittle
- Sharing dishes of apple crumble and jugs of Tonka bean custard



- Sharing boards of apple caramel cream filled profiteroles with chocolate sauce, sour apple candy floss, and toffee apple popcorn
- Sharing boards of vanilla meringues, white chocolate meringues, raspberry meringues, fresh summer berries, edible flowers and bowls of vanilla cream
- Sharing boards of baked vanilla cheesecake, seasonal fruit and brown sugar tuiles
- Sharing boards of gooey chocolate cookies, chocolate sauce and tubs of clotted cream ice-cream

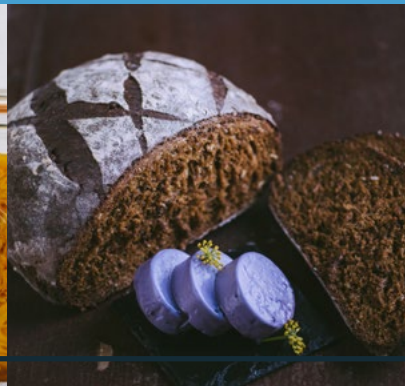


EXAMPLES OF 'SOMETHING SIMPLE'

## EVENING FOOD

*We have a variety of tempting evening food options available,  
specifically designed to keep your dancefloor warriors fueled!*

- Dry cured bacon brioche rolls with tomato ketchup
- Westcountry pasties with ketchup and our house pickle mix
- Stonebaked sourdough pizza with a selection of toppings
- Mac 'n' cheese with smoked garlic and herb crumb (V)
- Pulled pork shoulder in brioche buns with crackling and apple salsa
- Fish finger brioche bap, tartar sauce and baby gem
- Ploughman's picnic featuring Coastal cheddar and Somerset brie, roast ham, fresh baked bread, pickled eggs, pickled vegetables and chutney
- Westcountry cheese selection served with crackers, chutney, grapes, apple and dressed salad leaves (V)
- Pulled chicken kebab, pitta bread, garlic mayonnaise, shredded salad and pickled red onions
- Chunky chips, curry sauce and cheese (V)
- Loaded chips with cheese sauce, chopped bacon, BBQ sauce and jalapeños
- Hot dog with sauerkraut, crispy onions, sweet mustard and tomato salsa
- Nachos with smoked cheddar cheese sauce, salsa, guacamole, sour cream and jalapenos (V)
- Ham and cheese Croque Monsieur with spinach and cheese sauce



EXAMPLES OF 'SOMETHING EPIC'

# EVENING FOOD

IF YOU'RE FEELING EPIC

- Crispy fried chicken legs, chips, seasonal slaw and condiments (S)
- Cauliflower, chickpea and spinach madras, garlic naan and rice (Vegan) (S)
- Lamb kebab, pitta bread, garlic mayonnaise, shredded salad and pickled red onions and chilli sauce (S)
- Crispy breaded haddock, chunky chips, lemon and tartare sauce (S)
- Darts Farm beef burgers with salad, chunky chips and condiments (S)
- Pies served with mashed potato and gravy (S)
- Jerk chicken with rice and peas (S)

(S) DENOTES THAT A SUPPLEMENT CHARGE WILL BE APPLICABLE.  
PLEASE CONTACT US FOR MORE INFORMATION ABOUT THIS.





A decorative border at the top and bottom of the page features a repeating pattern of various kitchen utensils (knives, forks, spoons, spatulas) and food items (strawberries, tomatoes, lemons) in a light blue line-art style.

# KIDS MENU

FOR CHILDREN AGED 12 YEARS AND UNDER

## MAIN COURSE

- Roast chipolatas, mashed potatoes and seasonal vegetables
- Breaded chicken, chunky chips and seasonal vegetables
- Cheese and tomato pizza, potato wedges and side salad (V)
- Mac 'n' cheese with garlic bread (V)
- Tomato pasta with garlic bread (V)

## DESSERT

- Salted pretzel, caramel chocolate brownie with vanilla ice-cream
- Fruit jelly, fresh fruit and custard
- Ice-cream sundae with chocolate sauce

PLEASE NOTE, ONE OPTION MUST BE SELECTED  
FOR ALL CHILDREN TO ENJOY

LET'S TALK FAQ'S

# MY MENU

## **We would like to change a couple of the elements on a dish. Is that possible?**

Yes, absolutely! Let us know what substitutions or alterations you have in mind and we will advise how it would best work.

## **I have something very specific in mind – will you work with me to create it?**

Yes, absolutely! Let us know what you have in mind and we will advise if it's possible.

## **Can I have a Plated course, followed by a Sharing Style course?**

Yes, absolutely! Let us know what format you have in mind for your wedding breakfast and we will advise if it's possible.

## **Can I give my guests a choice of dishes?**

Unless otherwise stated, your quote is based on a "set menu". This is where all guests have the same dish (as selected by you) unless they are a child or have a dietary requirement or food allergy which prevents them from eating what everyone else is eating.

We will provide guests who have a dietary requirement or food allergy with a suitable alternative at no extra charge. Please contact us for more information.

Alternatively, if you'd prefer to offer a choice of dishes, you can opt for a "pre-order menu".

*Supplement charges will apply for a pre-order menu. Please contact us for more information.*



LET'S TALK FAQ'S

# MY MENU

## Can you cater for my guests with dietary requirements and food allergies?

Vegetarian (V) and vegan (Vegan) dishes are specified within our menu. If you're expecting vegan guests, we'd recommend selecting a vegan option for your vegetarian guests to enjoy too. Alternatively, several of the vegetarian dishes can be made suitable for vegans with minor alterations.

Please contact us for advice on how your menu can be made suitable for guests with other dietary requirements or food allergies. We will provide suitable alternatives at no extra charge.

## How many types of canapé can I choose?

Please refer to your quotation. Let us know if you'd like to add any more canapés, and we will update your quote accordingly.

## We like the sound of a Plated dish but would like it served Sharing Style. Is that possible?

Usually, yes. Let us know what you have in mind and we will advise if it's possible.

## How many types of evening food can I choose?

Unless otherwise stated, evening food is based on a minimum order of 50 portions per type of evening food. Therefore, if you require 100 or more portions of evening food, you can select two types of evening food.

LET'S TALK FAQ'S

# PLANNING & PRICING

## Can we come to taste our wedding food?

Yes! Your quotation includes a tasting for two people. When you confirm your booking with Pickle Shack, you will be allocated a tasting appointment. At your tasting we will serve a chefs' selection of canapés plus wedding breakfast dishes as agreed with you in advance – so arrive hungry!

## Are your prices the same for Plated dishes and Sharing Style dishes?

Yes, our prices remain the same whether you opt for Plated or Sharing Style dishes.

Please note, dishes featuring luxury ingredients will incur a supplement charge. These dishes are denoted with a '(S)'.

## What do your prices include?

For a detailed breakdown of what our prices include, please refer to your quotation.



LET'S TALK FAQ'S

# PLANNING & PRICING

## How long should I allow for my canapé reception?

Generally, 1.5 hours will allow sufficient time for canapés, drinks, photographs and mingling. If you're planning lots of photographs during your canapé reception however, we recommend seeking further guidance from your photographer.

## How long should I allow for my wedding breakfast?

The length of your wedding breakfast depends on your final guest numbers and the format of your menu.

Based on a three-course wedding breakfast for 70-100 guests we recommend allowing two hours, excluding time required for speeches.

## When should we do our speeches?

You can have your speeches whenever you like, although traditionally speeches happen after the wedding breakfast. If you choose to have your speeches before the wedding breakfast, or in between courses, this will need to be considered when designing your menu and finalising timings.

Check out our blog post for further timing advice:  
[pickleshack.co.uk/back-to-basics-wedding-timings](https://pickleshack.co.uk/back-to-basics-wedding-timings)

LET'S TALK FAQ'S

# ON HAND TO HELP

## **Will your staff assist in serving drinks?**

Any daytime drinks that directly accompany food served by Pickle Shack will be served by ourselves free of charge.

If your daytime drinks include cocktails, these will need to be simple cocktails that can be made and served efficiently. We regret that we cannot guarantee service of any unregulated or homemade alcoholic beverages. If you are planning to serve such drinks, please let us know.

If you require us to serve drinks after the conclusion of the wedding breakfast or drinks that do not directly accompany Pickle Shack food, additional staff charges may apply.

## **Will your staff assist with turning over the room between the ceremony and wedding breakfast/wedding breakfast and evening reception?**

Yes, we can assist with room turnovers. Please note, we may need to charge for additional team members for a room turnover in between the ceremony and wedding breakfast as our team will be busy serving drinks and canapés during this time.



LET'S TALK FAQ'S

# ON HAND TO HELP

## Can your staff serve food that hasn't been provided by Pickle Shack?

Due to our food health and hygiene policy, we cannot handle any food products which have not been prepared within our own professional kitchens. We therefore cannot serve any items provided by yourselves or others, or handle anything which has been in direct contact with these products, including plates or cutlery related to serving and clearing away.

Our terms and conditions offer further information regarding our food handling policies.

The only exception to this is a baked wedding cake. Portioning of your wedding cake must be agreed with us prior to your wedding day and limitations are further outlined in our terms and conditions. If your wedding favours are food products, then we are happy to handle these during layup, providing they are packaged.

## How will you serve the tea and coffee?

Tea and coffee will be served from a tea and coffee station upon the conclusion of the wedding breakfast. This provides a natural transition period between the wedding breakfast and evening revelries!



## CONTACT US

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JOHN BARWOOD PHOTOGRAPHY  
CAITLIN AND JONES



THE 2020  
**WEDDING**  
INDUSTRY AWARDS

**NATIONAL  
WINNER**



THE 2021  
**WEDDING**  
INDUSTRY AWARDS

**NATIONAL  
WINNER**



THE 2023  
**WEDDING**  
INDUSTRY AWARDS

**REGIONAL  
WINNER**