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 (GF)
- Mac ‘n’ cheese with truffled mayo (V)
- Chicken liver parfait profiterole with pistachio and cherry

- Buttermilk fried chicken with gochujang mayo
- Baba ghanoush, pickled lemon, harissa toasted flatbread (Vegan)
- Thousand layer potato with cheese and onion mayo (V, GF)
- Tomato and cucumber bruschetta with avocado, mint and lime (Vegan)
- Smoked Chalk Stream trout tostada, salsa roja, sweet and salty lime (GF, DF)
- Quicke’s goats cheese and oregano arancini with apple ketchup (V)
- Devon crab tartlet, grapefruit and kohlrabi
- 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 knäckebröd (V)
- Rare roast beef, potato crisp, chopped truffle and chive mayo, pickled shallot rings (GF, DF)
- Pork and piccalilli sandwich (DF)
- Smoked salmon and mackerel tartlet with salmon caviar
- Chalk Stream trout, avocado and cucumber sushi rolls with mayonnaise and a soy dipping sauce (GF, DF)
- Crushed peas, cracker and confit lemon (Vegan)

- Pork and chorizo sausage roll, red pepper mayonnaise and Quicke's goats cheese
- Mexican spiced pork belly taco, mojo verde and tomato salsa (GF, DF)
- Slow cooked pork lollipop, spiced rum and pineapple purée
- Cocktail sausage glazed with Devon Red cider, apple ketchup and crackling (GF, DF)
- Deep fried pickles with mustard mayonnaise (V, DF)
- Duck gyoza, duck bacon, sesame, ginger and hoisin
- Smoked salmon cornetto, seaweed crunch and cucumber
- Mackerel, parsley and lemon pâté on a crispy wonton
- Beef tartare, triple cooked chip and salmon caviar (GF, DF)
- Shrimp hushpuppies with Black Cow vodka spicy tomato mayo (GF)

PLATED STARTERS

- Pork and apple scotch egg, smoked tomato chutney, dressed salad leaves and a mustard dressing (DF)
- Marinated heritage tomatoes, torn mozzarella, Kalamata olives, roast red peppers, capers, Kalamata olive oil dressing and ciabatta crisps (V)
- Smoked haddock and Quicke's cheddar fishcake, tartare sauce, Roquito pepper salad
- Ham hock, carrot and parsley terrine, carrot and apple ketchup served with buttermilk soda bread and piccalilli butter
- Smashed chickpea, aubergine and sriracha bruschetta with crispy roasted paprika chickpeas (Vegan)

- Celeriac salad, Quicke's smoked goats cheese panna cotta, toasted hazelnuts and chopped truffle vinaigrette (V)
- Beef carpaccio with crispy capers, Cornish vintage gouda and pickled carrot (GF)
- Smoked haddock, mussel, salmon, leek and chive chowder with crispy potato cake (GF)
- Chalk Stream trout crudo, pickled carrots, raisins, capers and split curry dressing (GF)
- Chicken, Parmesan and bacon bon bon, baby gem, anchovies and Caesar emulsion
- Chorizo and whipped goats' curd, smoked tomato chutney, 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 cress
- Lime and chilli pollock ceviche, lemongrass and ginger tiger's milk, crème fraîche, compressed cucumber, nasturtium leaves and fresh fried tortilla chips
- Lamb köfte, charred cucumber, cumin and coriander roasted chickpeas, hummus, feta cheese, 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

- Tomato tart fine, vegan feta, mint, figs and aged balsamic (Vegan)
- Laverstoke organic Buffalo mozzarella, orange, shaved fennel and black treacle crackers (V)
- Salad of roasted beetroot, labneh, sumac dukkah and truffle honey (V, GF)
- Cauliflower and onion bhaji, red lentil dahl, coriander chutney (Vegan, GF)
- Severn and Wye smoked salmon, pickled cucumber, beetroot and horseradish yoghurt with baby leaves and rye crisps

SHARING STYLE STARTERS

- Sharing boards of Serrano Reserva ham, salami Milano, chorizo, roasted red pepper, olives, whipped feta and herb dip served with fresh baked focaccia, extra virgin olive oil and balsamic vinegar

- Sharing boards of pork pies, Coastal cheddar, apple crisps, pickled red onions, roasted tomato chutney served with sourdough and piccalilli butter

- Sharing boards of crispy pollock tacos, guacamole, cucumber and lime salsa, queso sauce, limes and coriander (GF)

- Sharing boards of Dawlish mushroom arancinis with three cheese fondue dipping sauce, baby salad, red pepper ketchup and pickled cucumbers (V)

- Sharing boards of slow cooked Elston Farm duck leg bao buns, cucumber, spring onion and sesame salad, kimchi and a plum and miso ketchup

- Sharing boards of Chalk Stream trout, mackerel, parsley and lemon pâté, caper berries, cornichons, olives, pickled red onions served with rye bread and salted butter

IF YOU'RE FEELING FANCY

PREMIUM STARTERS

- Seared Lyme Bay scallop, soy and honey Lashbrook Farm belly pork, crispy cabbage, ginger and carrot purée (GF) (S)
- Seared Lashbrook Farm pork tenderloin rolled in carrot ash, red cabbage emulsion, pickled red onion, iced celery and red cabbage foam (GF) (S)
- Salad of Lyme Bay crab, crab bisque, seaweed cracker and lovage oil (S)
- Sharing boards of seared scallops, hand picked Lyme Bay crab meat, crispy pollock fishcake, mackerel rillettes, roasted garlic, caper and saffron aioli, pickled radish, samphire and knäckebröd (S)
- Saltimbocca quail breast with 'nduja arancini, white wine and tomato oil split sauce and Cornish gouda crisp (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 on page 15*

- Seared Elston Farm chicken breast, caramelised carrot purée, fricassee of peas, carrots and tarragon oil with a roast chicken and blonde ale sauce
- Roast sirloin of beef, celeriac purée, pink peppercorn with a red wine and baby onion sauce (GF)
- Rolled lamb shoulder, roasted aubergine purée, mint oil, red pepper salsa with a lamb gravy (GF)

- Sesame roast rump of beef, pak choi, pickled chilli with a pink ginger teriyaki sauce (GF)
- Roast Lashbrook Farm pork loin, pigs' cheek bon bon, spiced apple ketchup with a pork bone jus
- Elston Farm chicken Milanese, wilted radicchio and capers with a sage and lemon butter sauce
- Celeriac Schnitzel with Café de Paris vegan butter, vegan mustard cream sauce and capers (Vegan)
- Curried cauliflower, spinach, nigella seed and pistachio tart with kale, quinoa and watercress (V)

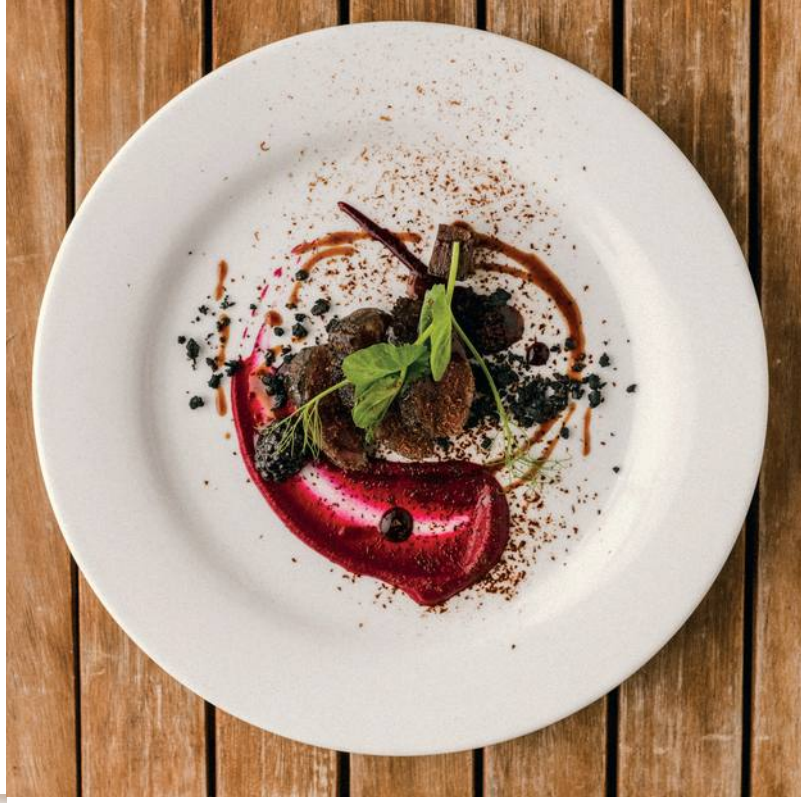
A FEW MORE

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 (GF, DF)
- Roasted Lashbrook Farm pork shoulder, crackling, apple, sage and bacon dumpling, granny smith purée, parsley powder and a pork bone jus (DF)
- Roast loin of local venison, beetroot purée, blackberries with Valrhona dark chocolate and a port jus (GF, DF)

- Roasted Elston Farm chicken breast, lentils a la Française, wilted spring onion with a black truffle Pinot Noir sauce (GF)
- Quicke's cheddar, caramelised onions and roasted squash pithivier, red pepper and roasted onion piperade served with a chive and truffle veloute
- Baked green lentil, shallot, spinach and nut Wellington, roasted heritage carrot, chive oil and a red wine sauce (Vegan)
- Goan spiced cauliflower steak, fried grains, toasted coconut, curried cauliflower purée and coriander green sauce (Vegan)

- Hoisin roast Lashbrook Farm 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
- Elston Farm duck breast, broccoli purée, duck fat crumb with a mandarin and whisky marmalade sauce
- Oven roasted fillet of hake, brown butter hazelnuts, prawn, chive and cucumber sauce (GF)
- Crispy filo wrapped feta cheese, spinach, spiced dukkah and wild blossom honey (V)



- Roast Elston Farm chicken breast, pea and smoked cheddar risotto, crispy sage, with a Devon Red cider reduction
- Roasted garlic, red pepper and sage polenta, basil and pine nut pesto, charred courgettes, smoked aubergine purée and a heritage tomato and basil dressing (Vegan, GF)
- Rolled blade of beef, celeriac and mustard remoulade, parmesan crisp and a red wine jus with capers, tomato and chopped gherkins (GF)

SHARING STYLE MAIN COURSES

All main courses are served with your choice of two side dishes - *listed on page 15*

- 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 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 baked Chalk Stream trout with a lemon pepper crust, sweet and sour aubergine, fennel confit, toasted pine nut and jugs of tomato butter sauce
- Sharing boards of lime and chilli marinated rump of beef, basil and tomato salsa served with charred flatbreads and jugs of red wine jus
- Sharing boards of BBQ beef brisket, roast chicken breast, charred peppers and sweetcorn and habanero ketchup with jugs of jus (GF, DF)

- Sharing boards of roasted lamb rump with sun-dried tomato and black olive bearnaise, wilted spring onions and jugs of lamb bone jus (GF)
- Sharing boards of Elston Farm roasted duck breast, smoked carrot purée, sticky duck leg, orange and juniper ragout and jugs of duck bone and rosemary jus (GF)
- Sharing boards of slow cooked beef and Otter ale pies, roast carrots and jugs of beef gravy

- Sharing boards of shish lamb and chicken kebabs with garlic and lemon yoghurt, pickled red cabbage, minted carrot salad served with sesame flatbreads
- Sharing boards of Lashbrook Farm porchetta, crackling, shaved fennel and orange salad with radishes, carrot purée and a pork bone jus (GF, DF)
- Sharing boards of Cajun charred hake, king prawns, spring onions, spicy red pepper purée and jugs of lemon and herb butter sauce (GF)

IF YOU'RE FEELING FANCY

PREMIUM MAIN COURSES

- Beef Wellington with wilted spinach, celeriac purée and a chopped truffle beef bone jus (S)
- Roast rack of lamb, creamed haricot beans with slow cooked shoulder and a minted lamb bone jus (S)
- Curried monkfish, toasted almonds, red lentil dahl and a tomato and garlic dressing with coriander (S)
- Seasonal seafood platter: A selection of dayboat fish, mussels, scallops, crab, lobster with lemon butter, hollandaise and samphire (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)*
- *Broccoli and 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 butter beans and chickpeas with roasted fennel, lemon, chilli and parsley (Vegan, GF)*
- *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, syrup and fresh raspberries
- Chocolate and raspberry tartlet with honeycomb ice-cream, raspberry gel and powder with a chocolate crumb
- Daim bar caramel chocolate brownie, whipped cheesecake cream and butterscotch sauce
- Sticky toffee pudding with crispy banana, banana and butterscotch ice cream, spiced rum and butterscotch sauce
- Valrhona chocolate and whisky ganache, hazelnut sponge, crispy chocolate, poached pear and pear gel
- Potted tiramisu with Devon honey rum, mascarpone and grated dark chocolate

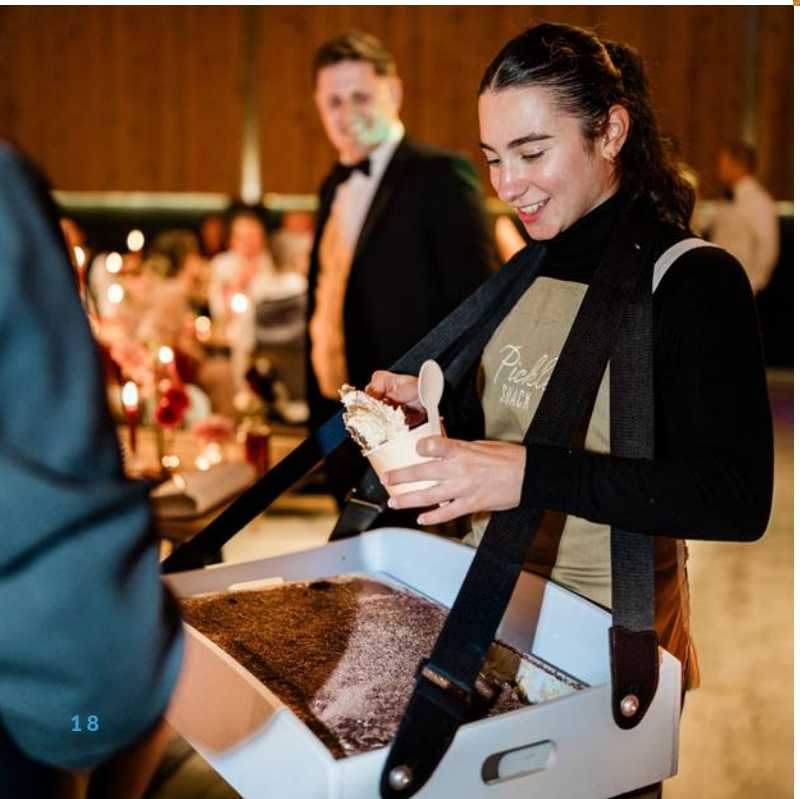
- Orange curd tartlet, milk chocolate and Grand Marnier crémeux, dehydrated chocolate mousse, orange gel and confit orange
- Valrhona chocolate mousse, passionfruit jelly and white chocolate bark (GF)
- Marmalade sponge pudding, whiskey custard and ginger almond brittle
- Orange and cinnamon Crema Catalana served with a rosemary shortbread
- Blackcurrant posset served with a liquorice cream filled black treacle brandy snap
- Cherry and pistachio frangipane tart, cherry compote and clotted cream
- Lemon sorbet, vegan shortbread crumb, gin and tonic syrup, raspberries and shards of vegan meringue (Vegan)

- Potted vegan dark chocolate and coconut milk mousse, passion fruit gel, mango compote and lime syrup (Vegan)
- Gâteau Opéra cake with whipped dulce de leche and a coffee syrup
- Yoghurt terrine, honey macerated strawberries, strawberry purée and almond shortbread
- Salted caramel and pecan tart with honeycomb ice cream
- Berry bread and butter pudding with raspberry and white chocolate custard
- Basque cinnamon cheesecake, crumble top, apples and caramel
- Deconstructed vegan vanilla cheesecake, strawberry purée, macerated strawberries, vanilla syrup and edible flowers (Vegan)

> "PICKLE SHACK WERE AN ABSOLUTE PLEASURE RIGHT THE WAY THROUGH... WE WERE DELIGHTED TO HAVE THEM AT OUR WEDDING AND MISS THEM NOW THAT IT'S OVER. WORKING WITH PICKLE SHACK WAS NOT JUST A WEDDING HIGHLIGHT BUT HONESTLY A HIGHLIGHT OF MY LIFE!"

SHARING STYLE DESSERT

- Sharing boards of Daim bar 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 boards of pavlova with berries, berry purée, edible flowers, honey, and chocolate bark shards (GF)



- Sharing boards of Black Forest eclairs, Kirsch cream, cherry compote, dark chocolate and griottine cherries
- 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, blueberry compote, crème fraîche, lime sugar and wild flower honey
- Sharing boards of loaded rainbow white chocolate cookies and caramel chocolate cookies with chocolate sauce and clotted cream ice cream
- 'Wandering Tiramisu': Tiramisu with crumbled amaretti biscuit and chocolate flakes, scooped and served directly to your guests

EVENING FOOD EXAMPLES

SOMETHING SIMPLE

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

EVENING FOOD EXAMPLES

SOMETHING EPIC

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.
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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 and a maximum of two types of evening food can be chosen.

If you're selecting two types of evening food, we advise over catering by around 20% as, in our experience, some guests will take one of each type of evening food available.

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

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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Taste of the West
South West England
BEST SOUTH WEST CASUAL DINING
2023/2024

THE 2020 WEDDING INDUSTRY AWARDS
NATIONAL WINNER

THE 2021 WEDDING INDUSTRY AWARDS
NATIONAL WINNER

THE 2023 WEDDING INDUSTRY AWARDS
NATIONAL WINNER