

Welcome

Your food journey starts now

St Tewdrics House



01291 424055
pickledpumpkincatering.co.uk
hello@pickledpumpkincatering.co.uk

PICKLED PUMPKIN
Catering

Your Day *Your Way*

Planning your special day? It needs to be perfect, right? After all, you're only going to do this once!

Achieving perfection doesn't need to be stressful.

Let us ease the strain and take care of the all important details, leaving you to completely relax and enjoy your special day with the people you love, safe in the knowledge that everything is under control and running smoothly.

Share with us your dreams, challenge us with your inspiration and we'll be happy to develop a menu completely unique to you.

You'll be in safe hands with some of the best chefs in the area, who have many years of experience working in top wedding establishments around the country.

A winning combination, guaranteed to wow your guests and make it a day to remember for years to come.

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Josh and his wonderful team provided a wonderful meal for our wedding on the 2nd July. We had a beef roast and 2 sharing tables. The food was 1st class. Our guests said "it was the best wedding food they had ever had". The trio of puddings were amazing and in the evening we had the street pizza oven. Everything was delicious. The staff were fantastic and from the start when we first met the team to the finish it was faultless. We would 100% recommend them.

Thank you again
Clive & Michelle Fletcher

Package Menus 2024

*Menus will change yearly

Plated

Lets start

Herb rolled ham hock, pea and mint salad, smoked bacon granola, chutney
Chicken liver pate, granola, house chunkey & bread for the table
Goats cheese tart tatin, micro salad, fig compot, sesame dressing | V
Welsh cider & leek veloute, welsh rarebit scone, whipped lavabread butter | V
Whipped mozzarella, compressed tomatoes, nasturtium, buckwheat, balsamic | V

Main course

All served with seasonal vegetables for the table

Local ale braised beef, shallot tatin, pomme puree, roasting jus
Pan fried chicken breast, creamed potato, chicken granola, chicken jus
Twenty four hour pork belly, y fenni croquette, apple jam
Pumpkin, sage, onion & feta wellington, fondant potato, vegetable jus | V
Homemade steak & stilton pie, creamed potato & beef jus
Braised aubergine, tamarind, roasted onion, white bean puree, toasted peanuts | VE

Desserts



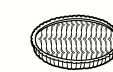
Sticky Toffee Pudding

Fudge Sauce, clotted cream ice cream



Passionfruit Mess

Passionfruit cream, lime syrup, meringue



Spiced Apple and Pear Crumble Tart

Caramel ripple ice cream, apple tuile



Butter Scotch Panna Cotta

Peanuts, banana bread, peanut butter ice cream

2024-From £54.50pp

for 3 courses

2024-From £64.50pp

for 4 canapés & 3 courses

2025-From £57.50pp

for 3 courses

2025-From £67.50pp

for 4 canapés & 3 courses

2026-From £60.00pp

for 3 courses

2026-From £70.00pp

for 4 canapés & 3 courses

Prices change on a yearly basis

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All prices in this brochure include VAT.

Like what you see?

Talk to us today

Thank you for taking the time to read through our 'food for thought' brochure.
If you haven't found what you are looking for, just let us know and we will
be sure to create the perfect menu just for you.

We also offer complimentary booking at our tasting events for two this will be located
near Chepstow at The David Broome Event Centre on Crick Road or at your venue if we are
a preferred caterer.

Our talented team will talk you through your dishes and our chefs will sit with
you and have a short consultancy afterwards to make sure we cater your big
meal just the way you want it.



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