

HELLO!

A HEARTY CONGRATULATIONS ON YOUR ENGAGEMENT,
AND THANK YOU FOR CONSIDERING PICKLE SHACK TO
PROVIDE YOUR WEDDING FOOD.

This Sample Menu is designed to give you a taster of the type of food we love to create, but it is by no means extensive. Here at Pickle Shack, we work on a completely bespoke basis.

Our Michelin trained Chefs will combine your foodie desires with their unparalleled knowledge to create a bold menu that is bursting with creativity and uniqueness, and celebrates the seasonal ingredients from right on our doorstep.

Tis' quite the feat to solely use local, sustainable and ethically sourced produce when catering for the masses, but there is no doubt that it is worth the effort. So, if it's not in season, it's not on the menu (unless... naturally... it's pickled!).



If you're unsure about which dishes within this Sample Menu best suit the season of your wedding, please get in touch for more information.

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.

- Buttermilk fried chicken with chilli ketchup
- Truffled mac ‘n’ cheese bon bon (V)
- Spicy chorizo sausage, crab apple glaze and pork skin crumb



- Whipped goats cheese mousse, beetroot gel, Knackerbrød (V)
- Pork patty, pear chutney and hay infused mayonnaise
- Spiced fishcake of local line caught fish with chilli and lime salt
- Cheddar, rosemary and sea salt palmier (V)
- Chicken liver pâté, cumin cracker and fermented carrot
- Mackerel, parsley and lemon pâté on a crispy wonton
- Badger bean falafel with tzatziki (V)



A FEW MORE CANAPÉS

- Lemon and coriander hummus with charred flat bread (V)
- Salami straws with a saffron emulsion
- Beetroot pollock gravadlax with seaweed cracker and crème fraîche
- Deep fried pickles with mustard mayo (V)
- Tomato and smashed cucumber bruschetta with mint and lime (V)
- Pork, apple and chive sausage roll

- Courgette and carrot sushi rolls with chervil mayo and a soy dipping sauce (V)
- Hoisin beef meatball, crispy rice noodles and five spice
- Crushed peas, poppy seed cracker and confit lemon (V)
- Roasted courgette, pesto cream and basil shortbread (V)
- Flaked hake with compressed cucumber and dill emulsion
- Smoked cheddar and oregano arancini (V)
- Air dried ham, tomato salsa and rocket
- Pulled lamb taco, pickled vegetable slaw and salsa



PLATED STARTERS

- Oven roasted mackerel, beetroot purée, Wasabi snow and a Wasabi dressing
- Smoked cheddar and parsley croquette, red onion jam and beetroot gel (V)
- Duck liver parfait, fresh baguette and Ravigote sauce
- Lime and chilli pollock ceviche, lemongrass and ginger tigers milk, compressed cucumber and nasturtium leaves



- Carrot terrine, tarragon emulsion, crispy capers and baby leaves (V)
- Salad of roasted beetroot, labneh, sumac dukkah and truffle honey (V)
- Chorizo and whipped goats curd, focaccia crisp, chopped olives and chilli oil
- Smoked chicken, carrot and lime slaw, hoisin dressing and toasted sesame seeds
- Heritage tomatoes, basil oil marinated bocconcini, kalamata tapenade and ciabatta crisps (V)
- Rare roast beef, crumbled Devon blue cheese, radichio, apple balsamic reduction and fermented vegetables



A FEW MORE

PLATED STARTERS

- Pork and black pudding scotch egg, tomato chutney, leaves and mustard dressing
- Smoked haddock and cheddar fishcake, chilli honey and tartare sauce
- Tomato, bean and spinach soup with a Pistou sauce and fresh baked bread (V)
- Ham hock terrine, pickled pear, savoury granola and a reduced cider and mustard dressing
- Duck rilette, cornichons, smoked carrot purée and toast with garlic butter

SHARING STYLE STARTERS

- Sharing boards of strawberry jam roast ham and Ticklemore goat's cheese with wildflower honey, steeped raisins, toasted nuts and seeds, rocket and balsamic salad, rosemary and sea salt focaccia with a sage dipping oil
- Sharing boards of charcuterie, sun dried tomatoes, olives, whipped Quicke's cheddar and herb dip and fresh baked focaccia with olive oil and balsamic
- Whole table terrine of ham hock, oregano and carrot terrine, piccalilli, salad leaves and fresh baked bread with flavoured butter



IF YOU'RE FEELING FANCY

PREMIUM PLATED STARTERS



- Seared scallops, black pudding, cauliflower purée, lemon gel and rocket (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)
- Lobster tortellini, fresh peas, Haytor cheese crisps and a parsley and walnut pesto (S)

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

PLATED MAIN COURSES

These plated dishes have been designed to be served alongside two side dishes which we will recommend to complement your chosen dish and the season of your wedding.

- Seared chicken breast, chicken and bacon meatball, pea purée, fresh peas and a creamy white wine sauce
- Oven roasted fillet of hake, cherry tomatoes, spring onions and a dill velouté



- Charred polenta with mozzarella, basil oil, cherry tomatoes and a sunflower seed crunch (V)
- Roasted pork coppa, crackling, apple salsa and pork gravy
- Chicken thigh stuffed with thyme and shallots, spinach, roast carrot and a chicken reduction
- Crispy filo wrapped feta cheese, spinach, spiced dukkah and wild blossom honey (V)
- Rump of beef, mushroom purée, sun dried tomato salsa and red wine jus



A FEW MORE

PLATED MAIN COURSES

- Rolled lamb shoulder, roast aubergine, mint and red onion salsa with a lamb gravy
- Yellow pea fritter with curried salt, pickled carrots and coriander salad with green sauce (V)
- Roast fillet of pollock, heritage tomato ragout and a basil dressing with shaved fennel
- Halloumi stuffed Portobello mushroom with sumac and mint and a confit shallot dressing (V)

- Crispy spiced buttermilk chicken, coriander salad, steamed bok choy and a Katsu curry sauce
- Confit duck leg and stir fry vegetables with a honey and five spice jus
- Rolled haunch of venison, pumpkin purée, toasted malt flaked, sprouts 'a' verde and a port and venison reduction
- Slow cooked blade of beef, smoked carrot purée, wilted wild garlic, broad beans and a beef bone jus





SHARING STYLE MAIN COURSES

These sharing style dishes have been designed to be served alongside two side dishes which we will recommend to complement your chosen dish and the season of your wedding.

- Sharing boards of crispy breaded chicken legs, preserved lemon mayonnaise, pickled cucumber and dipping pots of chicken gravy
 - Sharing boards of lime and chilli marinated rump of beef, basil and tomato salsa and charred flatbreads
 - Sharing boards of homemade porchetta, crackling, roasted carrots, smoked squash purée and a pork bone and cider jus
 - Sharing boards of roasted mackerel, raw fennel and bergamot pickled lemon salad, spinach purée and tempura samphire
 - Sharing boards of BBQ beef brisket, chorizo sausages, charred vegetables and a beer and onion ketchup
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IF YOU'RE FEELING FANCY

PREMIUM PLATED MAIN COURSES

- Sirloin of beef, roast heritage tomato, basil pesto, chicory 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)



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PLATED DESSERTS

- Lemon tart, whipped mascarpone, confit lemon and lemon syrup
- Raspberry financier, whipped white chocolate custard, raspberry gel and fresh raspberries
- Earl grey jelly, strawberry cream cheese and a salted oat crunch with a brown sugar tuile
- Marmalade sponge pudding, whiskey custard and ginger almond brittle



- Salted caramel brownie, dehydrated chocolate mousse, yoghurt jelly and gooseberries
- Egg custard tart with rum and raisin ice-cream and a steeped raisin purée
- Baked blackcurrant cheesecake, macerated berries and toasted honey almonds
- Potted dark chocolate and rum mousse with a sesame praline
- Olive oil pannacotta, crushed pistachio, steeped sultanas, olive oil snow and sultana purée



A FEW MORE

PLATED DESSERTS

- Ice-cream sundae: Elderflower ice-cream, gin and tonic marshmallows, lemon curd and shortbread crumb
- Yoghurt terrine, honey macerated strawberries, strawberry purée and an almond shortbread
- Sticky toffee pudding, butterscotch sauce, pouring cream and a caramel tuille

SHARING STYLE DESSERT

- Sharing boards of whole table summer berry mille feuille, rose water cream, roasted nuts, rose petals and a rose petal infused syrup
- Eton Mess: Sharing boards of vanilla meringues, roasted white chocolate meringues, raspberry meringues, fresh summer berries, edible flowers and vanilla cream
- Sharing boards of warm cinnamon doughnuts, coffee cream, chocolate and tonka bean syrup, poached pear and pear crisps



EVENING FOOD

WE HAVE A VARIETY OF TEMPTING EVENING FOOD
OPTIONS AVAILABLE, SPECIFICALLY DESIGNED TO KEEP
YOUR DANCEFLOOR WARRIORS FUELED!

EXAMPLES OF 'SOMETHING SIMPLE'

- Mac 'n' cheese with smoked garlic and herb crumb (V)
- Dry cured bacon on fresh baked bread with tomato ketchup
- Pork, cheddar and fennel seed sausage rolls with our house pickle'mix
- Pulled pork shoulder, crackling, apple and herb salsa in a brioche bun
- Pizza with a selection of toppings
- Chunky chips, curry sauce and cheese (V)
- Hot dog slider with sauerkraut, crispy shallots, sweet mustard and tomato salsa
- Ham and cheese Croque Monsieur with spinach and cheese sauce
- Westcountry cheese selection served with handmade crackers, homemade chutneys, seasonal fruit, salad leaves and roasted nuts (V)
- Ploughman's picnic featuring a selection of local cheeses, roast ham, fresh baked bread, pickled eggs, pickled vegetables and chutney
- Nachos with smoked cheddar, green chilli crème fraîche, salsa, pickled red onions and marinated beetroot (V)
- Pasties and sausage rolls served with our house pickle'mix



IF YOU'RE FEELING EPIC

EVENING FOOD

EXAMPLES OF 'SOMETHING EPIC'

- Charred flat breads, pulled spiced chicken, sour cream, fresh chillies, pickled carrots and parsley (S)
- Family-style chicken, leek and mushroom pie with parsley mashed potato (S)
- Bowls of jerk chicken with rice and peas (S)
- Lamb kebab, pitta, salad, garlic mayo and chilli sauce (S)
- Crispy breaded haddock, chunky chips, lemon and tartare sauce (S)
- Exmoor beef burgers with salad, chips and condiments (S)
- 'KFC' style crispy rabbit legs and shoulders, seasonal slaw and condiments (S)
- Beef and smoked tomato burrito with shredded baby gem and sour cream (S)





CONTACT US

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