



FIG & SMOKE

Event Catering

WHO ARE FIG & SMOKE

Fig and Smoke is a family-run business nestled in the heart of Dartmoor.

We pride ourselves on creating unforgettable menus and delivering seamless service for your special day. With our dedicated events managers and talented team of chefs, achieving the perfect menu is simple and stress-free—we'll guide you every step of the way.

Whether you're dreaming of the finesse of a fully plated affair, the relaxed atmosphere of a sharing-style feast, or a seamless blend of both, we're here to make it happen.

Our menus are inspired by the seasons, and our trusted local suppliers help us source the finest quality produce available—because exceptional food starts with exceptional ingredients.



Owners - Ollie & Jordan

At the heart of Fig and Smoke are Ollie and Jordan, the duo who bring passion and expertise to every event.

Ollie, our Head Chef and owner, discovered his love for cooking at a young age, beginning his career in the kitchen during his teens. Through years of hard work and dedication, he has built an extensive knowledge of the culinary world, making him the talented chef he is today. Ollie's style combines modern creativity with a respectful approach to traditional flavours, resulting in dishes that feel both innovative and familiar. His passion for local, sustainable ingredients perfectly complements our commitment to delivering exceptional service for every celebration and event.

Jordan, our Front of House Manager, runs Fig and Smoke alongside Ollie. With her background as a wedding coordinator, she brings a wealth of experience to ensure every detail of your catering runs seamlessly. Jordan loves working closely with couples to make the planning process stress-free and enjoyable. For us, it's about more than just serving food—it's about creating a day you and your guests will remember forever.



Carefully Crafted *Canapés*

It is important to us to create a canapé selection full of flavour. These small, tasty treats are ideal treat to kickstart the celebrating with your guests.

We're happy to design a completely bespoke canapé package—whether inspired by the ideas below or tailored to your favourite light bites.

Here are just a few of our favourite ideas to inspire your menu:

Meat

Crispy Smoked Ham Hock
Squares with Truffled Emulsion
Lumps of Soy and Sesame
Glazed Pork Belly
Whipped Chicken Liver Pate on
Rye with Pickled Apple
Nduja Arancini with Smoked
Paprika
Chorizo in Red Wine
Tikka Marinated Chicken
Skewers
Crispy Chicken Katsu Skewers

Fish

Gin Cured Salmon on Burnt
Cucumber
Popcorn Mussel with
Roasted Garlic and Lemon
Emulsion
Calamari Bites, Saffron Dip
Battered Dayboat Goujon,
Tartare Sauce
Mussel Croquettes, Saffron
Emulsion
Crab Beignets, Smoked
Paprika Aioli

Veg

Crushed Pea and Mint Toasts with
Smoked Cheddar
Smoked Paprika and Parmesan
Twist with Aioli
Whipped Goats Cheese Mousse,
Rye Cracker and Pickled
Red Onion
Smoked Cheddar Arancini with
Spicy Ketchup
Crispy Halloumi, Tomato Gel
Wild Mushroom Croquettes
Mini Tomato Bruschetta, Basil Oil

SHARING IS CARING

Sharing boards are a great way of providing your guests with an amazing dining experience but keeping the atmosphere light and informal.

Here are a few of our sample ideas—but we love hearing your thoughts too! Together, we'll create a personalised menu that's uniquely yours.

Review

"If we could give Fig and Smoke more than 5 stars we would!"



To start

Mixed Bruschetta Boards

Charcuterie Sharing Boards

Meze inspired Sharing Boards

Sharing Baked Camembert

Sharing Style Pate
(with pickles, chutneys, homemade crackers)

The main event

Here are a few of our ideas:

Harissa Marinated Chicken with Spiced Apricot Jus

Beef Brisket with Mushroom Ketchup

Pumpkin Wedges, Maple Glaze, Pickled Red Onion

Ginger Beer Glazed Pork Belly with Pork Crackling and Apple Puree

Caramelised Red Onion Tarte Tatin, Crumbled Goats Cheese

Baked Cod Fillets, Confit Tomatoes

Porchetta with Poached Apricots

We recommend selecting three side bowls to go alongside the main board

Organic Dressed Salad Leaves | Roasted Herby New Potatoes | Red Pepper and Lemon Cous Cous | Seasonal Greens & Pumpkin Seeds | Asian Rainbow Slaw | Classic Slaw | Semi Dried Tomato Orzo Salad

Pudding Time

Let's share your favourite puds with your guests by creating a menu offering served in the middle of each table.

A few of our ideas:

Warm Dark Chocolate Brownie with Salted Caramel Sauce

Limoncello Meringue Nests, Lemon Gel

Tiramì'choux'

Baked Cheesecake with Berry Compote,

Vanilla Panna Cotta with Pineapple Salsa



Perfectly *Plated*

Let's craft a menu that speaks to your tastes and food memories. We recommend selecting up to three options for each course, giving your guests a choice of dishes that best reflect your culinary passions. Whether you're drawn to familiar favourites or adventurous flavours, each course will be thoughtfully designed to surprise.

Please see a few of our example ideas:

To start

Crab Cake with Split Lemongrass Bisque Dressing

Chicken and Pistachio Terrine with Celeriac and Pickled Girolles

Smoked Duck, Frise, Tea-Soaked Raisins, Pain D'epices

Heritage Beetroot, Capricorn Goats Cheese, Walnuts

Grilled Peaches, Burrata, Prosciutto

Gin Cured Salmon, Blood Orange, Labneh

Pork Belly, Soy Broth, Spring Onion

Main Event

Saddle of Lamb with Rosemary Dauphinoise, Heritage Carrot, Cobnut
Crumb, Lamb Bone Jus

Lemon and Thyme Chicken Breast, Carrot, Seasonal Greens,
White Wine Sauce

Roasted Hake, Brown Shrimp Beurre Noisette, Confit Potato, Fricassee
of Peas and Broad Beans

Gurnard, Saffron Risotto, Shaved Fennel

Crispy Polenta, Confit Tomatoes, Roasted Heritage Carrots

Forest Fungi Wild Mushroom, Truffle and Pecorino Gnocchi

To Finish

Salted Caramel and Chocolate Tart, Honeycomb, Popcorn

Lemon Meringue Tart, Seasonal Berries

Chocolate Delice, Caramelised Banana, Mascarpone Cream

Vanilla Panna Cotta, Victoria Plum, Spiced Wine Gel



WOOD FIRED FOUNDRY FEASTS

Wood-fired feasting in the relaxed Foundry setting bring smoky flavours and a rustic vibe, perfect for creating a fun, informal dining experience your guests will love.

Here are a few of our sample ideas—but we love hearing your thoughts too! Together, we'll create a personalised menu that's uniquely yours.



To start

BBQ Scallops, Garlic Butter

Whole Burrata, Toasted Bread, Hot Honey,
Hazelnuts

Cured Coppa, Shaved Pecorino. Fried
Capers

Feasting Mains

Leg of Westcountry Lamb, Pomegranate
Molasses, Fresh Mint

Texan Spiced Rubbed Pork Belly, Chipotle
Sauce

Hot Honey brushed Chalk Stream Trout

Harissa Marinated Spatchcock Chicken

Whole Beef Rump, Chimichurri

Bone in Sirloin, Chermoula

Side Dishes

Served with three side bowls of your choice. Here are
a few ideas:

Sweet Potato, Chilli Oil

Herby Roasted New Potatoes

Seasonal Salad Leaves, House Dressing

Grilled Gem Lettuce, Caesar Dressing

Whole Roasted Beetroot, Hot Honey, Hazelnuts

Charred Tenderstem, Anchovies

Padron Peppers, Crumbled Feta

Fire Roasted Tomatoes, Smoked Garlic Oil

|Grilled Carrots, Harissa Drizzle

MAC & CHEESE

A grab and go pot of everyone's favourite curly pasta smothered in cheese sauce with some extras for them to choose on the night.

Our flavours are listed below:

- Don't tell porkies! Crispy Pancetta and Sausage
- Not mushroom in 'ere! Wild Mushroom and Thyme
- Hey pesto! Basil Pesto and Semi Dried baby plum Tomatoes

DIRTY DOGS

Devon based rare and pasture organic frankfurter in a Pretzel bun. Topped with your choice of topping.

- The top dog! Classic naked hotdog
- The chilli willie! Hot Chilli con Carne and Sour Crème
- The Mexican! Tomato Salsa and Guacamole

CHILLI CON CARNAGE

Like it hot? Our chilli con carne is a great option to keep your guests going all night long. Comes complete with the chilli station table full of goodies for people to pimp their chilli to their exact desires!

FEISTY FLATBREADS

Sublime street food for the masses. Flatbreads filled to the brim with either:

- Fire Roasted Peppers and Feta
- Shawarma Marinated Chicken Thighs, Garlic Aioli
- Shredded Lamb Shoulder, Pickled Cucumber

WOOD FIRED PIZZAS

Hand Rolled Wood Fired Pizzas with a selection of toppings.

A few of our ideas:

Margarita

Meat Feast

Spinach and Egg

Nduja and Mozzarella

Caper, Anchovies, Olives



Children's *Menu*

As parents ourselves, we appreciate the importance of making sure even the smallest of people dining on the day enjoy the experience and the food provided to them. We can be flexible with the menu options so if you don't see anything listed then please say and the chefs can advise if it is possible on the day.

Little diners can wither select from the following options or can have smaller portions of the adult menu.

Here are a few children favourites we have put together:

Starters

Veg crudites and dips, breadsticks

Garlic Bread

Mains

Sausages, Mash, Peas

Risotto (Flavour depending on season)

Tomato Pasta with cheese

Hotdog, chips and corn on the cob

Dessert

We usually do smaller portions of adults bit can discuss depending on options ordered for adults.

Sustainability

At Fig and Smoke, sustainability sits at the heart of what we do. From sourcing seasonal, locally grown produce to carbon reduction, we're passionate about creating sustainable experiences. As proud members of the Sustainable Wedding Alliance, we're committed to reducing our environmental impact and helping couples celebrate their day in a way that aligns with their values. Our accreditation reflects the steps we take to deliver beautiful, memorable wedding food with sustainability in mind.



Contact Us

Contact our Events Manager, Jordan via
www.figandsmoke.co.uk
enquiries@figandsmoke.co.uk
Instagram: @fig_and_smoke