



# Milkshed Menus

Firstly, congratulations!

We are delighted you are considering Milkshed for your wedding catering at Upton Barn.

We've created sample menus to provide an idea of the wide variety of options we are able to offer you on your special day. Many of our clients are self-confessed foodies with the canapes, meal and evening food being key parts of the day.

We've put lots of inspiration into the menus - from super tasty canapes to beautifully plated menus and sharing wood-fired feasts, ending with delicious late evening snacks to keep the dance floor fuelled.

We are happy to work from these sample menu ideas but we also encourage a more bespoke menu - it can be really lovely to personalise the catering so it feels like a celebration of the two of you, perhaps with nods to special food or travel memories together.

We are super flexible and we'd love to chat about your food loves, menu ideas, plans for the day and budget so we can tailor something to you.

To find out more about us, please visit our website below and our Instagram -  
@milkshedweddingsandevents





# Canapes

## MEAT

- Honey and mustard glazed Devon sausages
- Chorizo sausage, red wine and honey glaze
- Chimichurri chicken brochettes
- Mini jacket potatoes, gorgonzola and crispy pancetta
- Mini Yorkshire puddings, Devon Ruby Red beef and onion gravy
- Scotch quail egg with apple cider chutney
- Toasted brioche with duck parfait and pickled figs
- Pork taco with pork scratching crumb, tomato salsa
- Wookey Hole and pancetta 'mac & cheese'
- Panko katsu curry chicken wing, katsu mayo
- Rosemary and cumin lamb kofte with minted raita and pomegranate glaze

## FISH

- Mini cone of fresh handpicked crab, ginger, lime and coriander (\*supp)
- Crayfish and lobster mayo, baby lettuce and mayonnaise (\*supp)
- Thai fishcakes with mango and chilli dip
- Smoked haddock fishcakes with pan-fried quails egg
- Cod and Iberico ham croquettes, tartare sauce
- Cured salmon tostados with Yuzo gel, coriander and black sesame
- Blinis with smoked salmon, wasabi mayonnaise, dill pearls
- Smoked salmon and cucumber sushi rolls
- Prawns with ginger, lime and chilli glaze

## VEGETARIAN

- Parmesan and truffle arancini, truffle cream, parmesan shavings
- Butternut squash, sage and taleggio arancini, sage cream
- Tomato and basil arancini, pesto cream
- Beetroot confit, goats cheese mousse, pickled golden beetroot, rye toast
- Baby tomato, bocconcini, olive and basil
- Wookey Hole macaroni cheese

## VEGAN

- Edible garden of baby vegetables with smoked aubergine dip
- Thyme, sweet potato with hummus, crisp rye bread, pomegranate and coriander
- Onion bhajis with coconut, mint and coriander yogurt
- Mini jacket potatoes with a spicy tomato jam
- Courgette pakoras with tamarind gel
- Courgette, red pepper and avocado sushi
- Beetroot and basil falafels, vegan cheese mousse
- Wild mushrooms and truffle on toast, vegan parmesan

*"An outstanding job. Incredible food paired with impeccable service."*



# Plated starters

## MEAT

Oriental smoked duck with Asian slaw with a spiced pear puree and a dashi dressing

Pressed chicken leg and tarragon terrine, watercress, shaved fennel and a red currant sauce

Ham hock Scotch egg with pickled vegetables and kopi mayo

Maple glazed pork belly, pork croquette and pork crackling with apple puree, compressed apple and black olive crumb (\*supp)

Shredded Thai beef with charred pak choi, coriander, lemongrass, sweet chilli and a soy dressing

## FISH

Gravadlax, rye bread, cornichons, and a lemon and dill cream

Tiger prawn salad with mango, chilli, avocado and lime (\*supp)

Handpicked Devon crab with spiced avocado, herb salad bisque and parmesan tuile (\*supp)

Torched mackerel fillet, celeriac remoulade, pickled beetroot puree, olive oil

## VEGETARIAN AND VEGAN

Fresh burrata with heritage tomatoes, baby chargrilled courgettes, crispy basil, rocket, basil oil and balsamic pearls (\*supp)

Heritage beetroot salad with goat's cheese and horseradish mousse, micro herbs, balsamic pearls and a lemon vinaigrette

Devon blue, poached pear, candied walnuts and watercress with pear crisp, balsamic and star anise dressing (vegan cheese alternative available)

Caramelised red onion and Cheddar tart with white onion puree and lambs lettuce

Fresh asparagus with a crispy poached egg, truffle oil and shaved parmesan

Cauliflower velouté with curry oil and cauliflower beignet

Heritage beetroot with avocado, hazelnuts, lemon and dill (Vegan)

Plum tomato and pesto terrine with micro herb salad, crispy tomato skin, balsamic reduction and vegetable crisps (Vegan)

Falafels with hummus, carrot and courgette salad, coriander and sesame seeds (Vegan)

*"We had so many people come up to us to say how amazing the food and service was "*



# Plated Mains

## MEAT

Rosemary and garlic lamb rump with hasselback potatoes, carrots and tenderstem broccoli and a lamb jus (\*supp)

Slow-roasted shoulder of Devon lamb with crushed new herb potatoes, minted peas and glazed heritage carrots and salsa verdi dressing

Five spiced duck breast with dauphinoise potatoes, wilted greens, celeriac puree, port reduction

Beef Wellington with pomme puree, confit plum tomato, seasonal greens, caramelised shallots and a red wine jus (\*supp)

Dart's Farm Fillet of beef, dauphinoise potatoes, slow-roasted carrot, asparagus and a green peppercorn sauce (\*supp)

Roast pork fillet with pancetta and potato pave, baby leeks, heritage carrots, pork croquette and an Earnshill Estate perry sauce

Dart's Farm rump of beef with fondant potato, caramelised onion, chantenay carrots, fine green beans and a red wine jus

Sundried tomato and garlic chicken, pomme puree, rosemary and caper sauce with seasonal greens

## FISH

Catch of the day with samphire, sauté potatoes, fresh garden peas, pea shoots and a caper butter sauce (\*supp)

Fillet of salmon, pan-fried gnocchi, asparagus, samphire and a tomato butter sauce

Fillet of sea bream, saffron braised fennel, crispy potatoes, Romesco sauce

## VEGETARIAN AND VEGAN

Mushroom wellington with carrot and cumin puree, Romanesco and crispy kale

Butternut squash and sage pithivier, wilted spinach, red onion, vine roasted tomatoes and pumpkin seeds

Pea, broad bean and tenderstem risotto with pea shoots and parmesan crumb

Gnocchi with roasted butternut squash, sage, toasted seeds, tenderstem broccoli, herb oil

Miso-glazed aubergine with rainbow quinoa, peas, cumin chargrilled broccoli, spring onion and chilli

Salt baked celeriac with beetroot puree and chargrilled vegetables, lovage pesto

*"The whole team was professional, warm and incredibly well organised"*



# Plated desserts

Warm dark chocolate pudding, chocolate sauce, chocolate shortbread and vanilla ice cream

Strawberry and lemon cheesecake with gingerbread crumb and fresh strawberries

Glazed lemon curd tart with raspberry coulis, meringue and edible flowers

Honeycomb cheesecake, fresh honeycomb and chocolate crumble

Dark chocolate delice with cherry compote and caramelised white chocolate

Milkshed Eton mess with chocolate soil, popping candy, fresh strawberries and mint

Glazed Bramley and Braeburn apple tart with cinnamon clotted cream

Sticky toffee pudding with salted caramel sauce, dehydrated sticky toffee crumb and clotted cream

Classic vanilla crème brûlée with langue de chat biscuit

Pear tart tatin with Chantilly cream (can be Vegan)

Chargrilled pineapple with a rum and coconut syrup, pineapple crisp and a banana and pineapple sauce (Vegan)

Espresso crème caramel with biscotti (Vegan)

Trio of desserts - details to be discussed (\* supp)

"From the very first meeting, we felt completely listened to and cared for. They took the time to sit down with us, listen to our story and create custom menus"



# Sharing starters

## Antipasti

Marinated olives, sundried tomatoes and artichokes with cured meats, baked garlic and rosemary camembert and rocket salad

## From the sea

Beetroot gravadlax, mackerel pate, garlic prawns and samphire with ouzo dressing (\*supp)

## Mezze

Chargrilled halloumi with lime, chilli and garlic, stuffed vine leaves and olives, butternut squash and apricot falafels, baba ganoush

## From the garden

Chargrilled Mediterranean vegetables, roasted red pepper hummus, carrot and beetroot fritters, root vegetable crisps

Select one sharing starter for your guests to enjoy. We will discuss adaptations with you for guests with dietary requirements.

PLEASE NOTE: Sharing options are only suitable for round tables OR extra wide trestle tables. Unfortunately, they do not fit on standard width trestle tables.

"You and your team are outstanding - thank you for giving us a wedding feast we (and our guests) will never forget!"



# Sharing mains

## Main options (Select three to include a vegetarian option)

Chargrilled lemon and parsley chicken with gremolata

Middle Eastern pulled lamb with a sticky pomegranate, mint and caper dressing

Cajun chicken with coriander and lime yogurt

Slow oven-roasted pork belly with tomato, garlic and fennel

Honey and garlic glazed salmon, charred tenderstem broccoli, sesame

Pan-fried tiger prawns with garlic, chilli, lime and coriander

Tarragon crusted cod with samphire

Tofu and mushrooms in a sweet soy, garlic and ginger sauce

Roasted butternut squash and chickpea tagine (vegan)

Chargrilled miso-glazed aubergine with spring onions and chilli, black sesame (Vegan)

## Accompanying salads (Select three)

Chargrilled green beans and mixed bean salad with cherry tomatoes, flat leaf parsley and a citrus dressing

Heritage tomato, buffalo mozzarella and basil salad

Carrot and courgette ribbon salad with rocket, rainbow radish, nigella seeds a lemon dressing

Curry roasted cauliflower, broccoli, chopped dates, pickled red onions, coriander and quinoa

Israeli couscous roasted Mediterranean vegetables and pesto

Radish, lentil, cucumber, pomegranate and mint salad with a citrus dressing

New potato salad with spring onions, pancetta and fresh herbs

Buttered new potatoes with thyme

Garden salad with mixed leaves, cucumber, tomato, peppers and Spring onions

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*"From start to finish, the whole journey with you was first class"*



# Sharing desserts

*Select three*

Raspberry and white chocolate blondie

Salted caramel and dark chocolate millionaire shortbread

Glazed lemon tart with raspberries

Mini Devon scones with clotted cream and strawberry jam, fresh strawberry

Milkshed Eton mess mini pavlovas, with strawberries and mint

Chocolate profiteroles, vanilla crème patissiere

Strawberry jam doughnuts

Sticky fudge cake (Vegan)

Dark chocolate and sultana shortbread (Vegan)

Chocolate and honeycomb tart (Vegan)

*Garnished with fresh berries, and dehydrated strawberry and mango chips*

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*"If you are looking for a caterer that  
delivers truly memorable food with  
flawless service , we cannot recommend  
them more highly"*



# Wood fired feasts

## **Tapas from the fire (choose 3)**

- Cured and smoked antipasti-style meats
- Smoky cider-braised chorizo
- King prawns with garlic, chilli and lovage
- Charred octopus with squid ink ketchup
- Fresh burrata with chargrilled courgettes and heritage tomatoes
- Grilled asparagus with pangrattato
- Wood-fired garlic flatbread
- Wood-fired sundried tomato and basil flatbread

## **Mains from the fire (choose 2)**

- Spatchcock chicken with gremolata and fresh pomegranate
- Leg of lamb with olive tapenade
- Flame-fired Tomahawk steaks with chimichurri (\*supp)
- Sirloin steak with black garlic bearnaise
- Asado goat with tomato, fennel and garlic marinade
- Tuna steaks with soy, ginger, honey and Spring onions (\*supp)
- Flamed mackerel with lemon and fresh herbs
- Miso-glazed aubergine with Spring onions and fresh chilli
- Charred cauliflower with Bang Bang sauce

## **On the side (choose 3)**

- Roasted baby potatoes with Maldon smoked sea salt and herby butter
- Triple cooked chips with truffle salt
- Tabbouleh with tomatoes, mint, lemon and olive oil
- Tomato, cucumber, feta, pickled onions and black olives
- Rocket with shaved parmesan, olive oil and balsamic
- Charred tenderstem broccoli with chilli flakes
- Charred baby gem with pancetta, croutons and Caesar dressing
- Classic coleslaw with cabbage, carrot and onion

## **Desserts (choose 2)**

- Wood-fired bourbon marinated pineapple with banana ice cream
- Milkshed Eton mess with chocolate soil, popping candy, fresh strawberries and mint
- Boozy sherry-soaked trifle with berries, custard and cream
- Lemon and raspberry tart with clotted cream
- Strawberry jam filled doughnuts
- Triple chocolate brownie with salted caramel

## **Bespoke tasting menu**

We can do a multi-course tasting menu if you'd love to put food at the centre of your day and have lots of small courses to really add the wow factor.

*"The Milkshed team are the best in the business"*



# Wood fired pizza

## **The Classic**

Rustic pizza dough, freshly made tomato sauce, buffalo mozzarella and freshly torn basil

## **The Piggie**

Rustic pizza dough, freshly made tomato sauce, buffalo mozzarella, maple streaky bacon, pickles, warm chilli infused honey and parmesan shavings

## **The Veggie**

Rustic pizza dough, freshly made tomato sauce, buffalo mozzarella, roasted Mediterranean vegetables, crumbled feta and oregano

## **The Vegan**

Rustic pizza dough, freshly made tomato sauce, vegan cheese, cumin smoked aubergine, butternut squash and sundried tomato jam

## **The Chook**

Rustic pizza dough, freshly made tomato sauce, buffalo mozzarella, chargrilled chicken, red onions, green peppers and BBQ sauce

## **The Picante**

Rustic pizza dough, freshly made tomato sauce, buffalo mozzarella, pepperoni, njuda, caramelised red onions and balsamic reduction

## **Hawaiian**

Rustic pizza dough, freshly made tomato sauce, buffalo mozzarella, smoked gammon and rum infused pineapple

## **Bespoke**

We'll work with you to design a signature pizza with all of your favourite toppings - a celebration of you!

## **Wood-fired late bites**

### **Flamegrilled beef burgers**

tomato, gherkins and our Milkshed relish (or spicy bean burgers)

### **Wood-fired chicken kebabs**

spicy harissa yogurt, pickled red onion, fresh herbs (or falafels)

### **Smoky birria beef Tacos**

shredded lettuce, sour cream, chilli's, tomato salsa and cheese (or smoky halloumi)

*"One of the highlights of the planning was our private tasting"*



# Late night snacks

## GRAZING PLATTERS

### Cheeseboard

selection of West Country cheeses with grapes, figs, crackers and chutneys

### Ploughman's (\*supp)

selection of West Country cheeses with pork pies, honey roast ham, grapes, figs, crackers and chutneys

## HAND-HELD BITES

**Dart's Farm beef burgers or cheeseburgers in a brioche bun**  
tomato, gherkins and our Milkshed relish (or spicy bean burgers)

### Posh dogs

bacon, cheese, onion, sauerkraut, smoked ketchup and mayonnaise

### Birria beef Tacos

shredded lettuce, sour cream, chilli's, tomato salsa and cheese

### Chicken Shawarma flatbreads (\*supp)

shredded lettuce, pickled red cabbage, cucumber, tomato and green pickled chilli, chilli sauce, garlic sauce (or roasted vegetable wraps)

## BUILD YOUR OWN

### Loaded fries or loaded Mac n' cheese

Add a selection of the following: beef brisket, braised pork, pancetta, chorizo, oregano crispy onions, grated red Cheddar cheese, honey BBQ, garlic sauce and dirty mustard (\*supp apply to some toppings/greater topping variety)

"From the initial enquiry, tasting, planning and all the way through to on the day, the experience was outstanding"



# Children's meals

## MAIN COURSE

Sausages and mash

Chicken goujons with chips

Fish fingers and chips

Tomato pasta with grated Cheddar

Beef burger in brioche bun with chips

*All served with vegetables and ketchup*

## DESSERT

Chocolate brownie

Fruit salad

*This menu and the portion size is suitable for primary aged children (11 and under)*

*A children's packed lunch can be provided instead of a hot meal if you feel this would work better for the children attending your wedding*

*We ask that you select one option for all the children attending the wedding.*

*"We had the most magical day and a huge part of this is thanks to Milkshed"*