

WILD FORK



Weddings.

Wild Fork cooks across the South West, crafting food and drink that you and your guests will love to remember. Inspired by our couples' stories and the changing seasons, we produce beautiful food from great local suppliers.

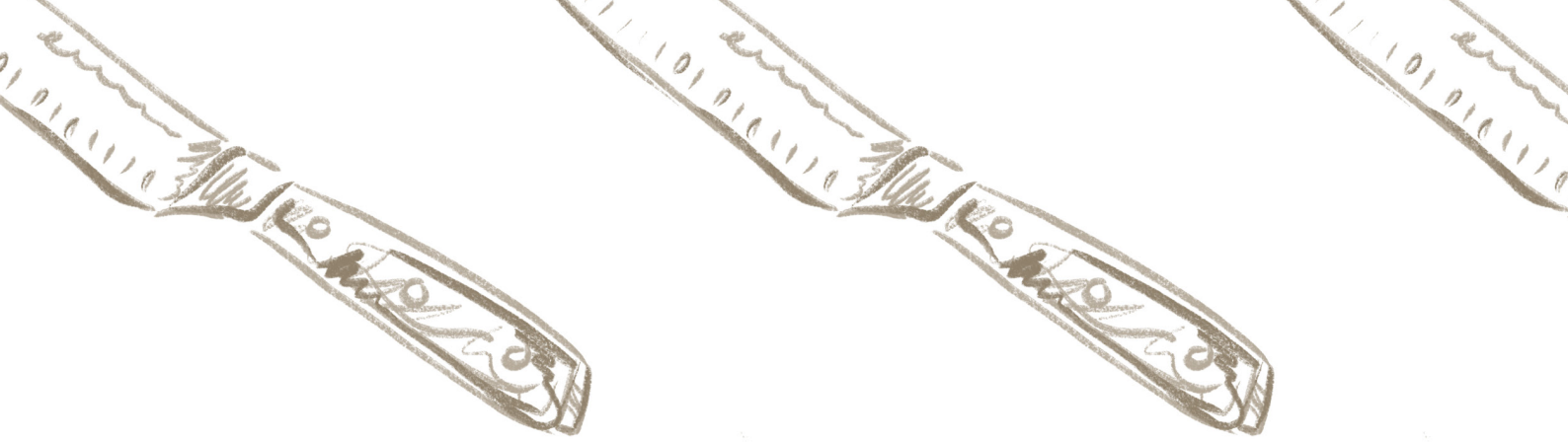
Dishes are simple rather than fussy, emphasising fresh, clean flavours. With the best ingredients, we create beautiful plates, that leave a lasting memory. We take as much pleasure in writing and planning menus as we do sourcing, prepping & plating.

Wild Fork came from Andy & Mike's passion for cookery, food and hospitality. Their energy and focus is mirrored across our teams, with the motivation always to exceed expectations, have fun and keep learning.



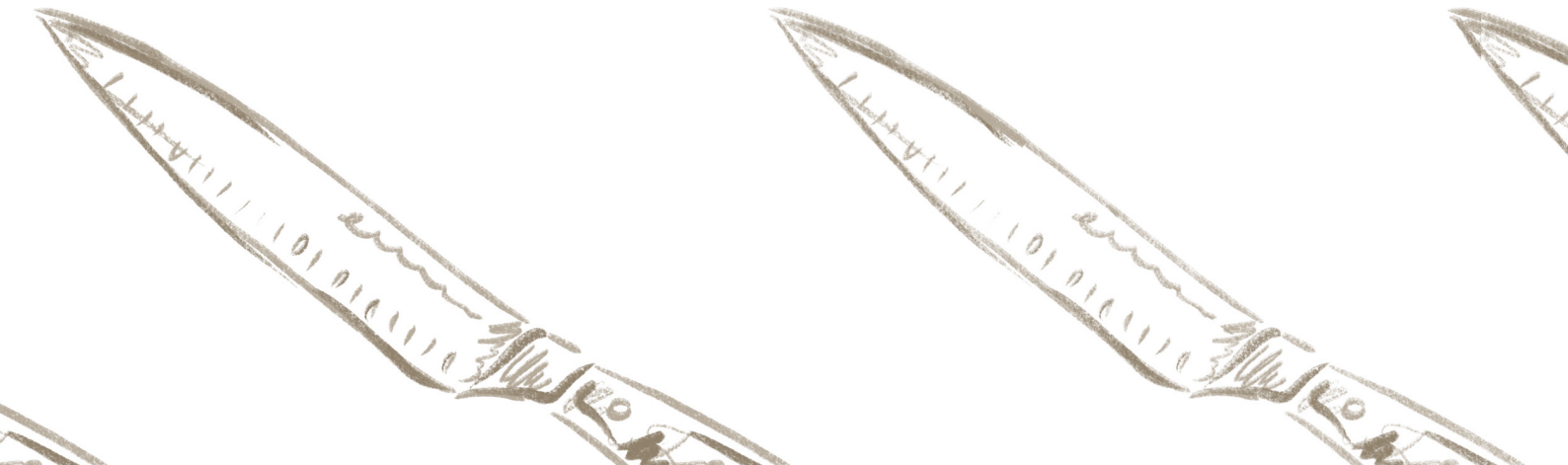






“Behind every successful wedding, there is a brilliant chef.”

Author - no one. Can you tell we made that one up? **It's true though.**



Costs.

We keep our pricing simple.
£71 + VAT per person
for 4 canapés & 3 courses

That doesn't mean our offer is simple: additions include evening snacks, inclusive drinks packages, beautiful crockery upgrades and even Champagne towers! Email us for a bespoke quote.



Menus.

Canapés

M.

Spiced lamb, sumac labneh
Ham croquetas, chipotle jam
Coronation chicken, baby gem
Picnic sausage rolls, honey mustard
Yorkshires, rare roast beef, horseradish
Pulled brisket tacos
Buttermilk chicken, blue cheese dressing
Bacon jam devilled eggs
Crackling & apple sauce

V.

Arancini (V)
Cauliflower bhaji (Ve)
Padron peppers (Ve)
Courgette, feta, mint (Ve)
Goat's curd crostini, salsa verde (V)
Bath Blue, tomato & marjoram tarts (V)
Courgette pakora (Ve)
Gazpacho shots (Ve)
Welsh rarebit (V)
Summer rolls, peanut dip
Watermelon sashimi

F.

Dressed crab on oatcake
Salmon, avocado wasabi sushi
Devilled whitebait, caper mayo
Smoked trout pate, choux buns
Smoked salmon blinis
Prawn cocktail
Salt & pepper squid
Scampi, pea mint puree
Crayfish salad, bloody mary sauce





Starters

Soy, mirin and yuzu salmon, crispy noodles, apple & daikon

Labneh with beetroot, carrot & radicchio (V / Ve)

Heirloom tomatoes, burrata, roasted figs & peaches (Sharing / V / Ve)

Cured salmon, dill, cucumber, sesame lavosh

Tiger prawns, red slaw, romesco sauce

Smoked ham hock terrine, pea emulsion, crispy capers, baby pickles

Smashed pea bruschetta, pink pickles, ricotta, herb emulsion (V / Ve)

Wild mushroom consomme, confit tomatoes, herb gnocchi

Antipasti of local charcuterie, mozzarella, rocket, grilled vegetables

Confit duck leg, celeriac remoulade, black cherry compote

Red and golden beetroots, goats curd, crispy jamon (also Ve)

Kale lime caesar with smoked chicken, crispy pancetta

Mains

Duck breast, pommes anna, confit bon bon, orange & thyme sauce

Venison loin, pan haggerty, celeriac, black kale

Braised beef, mash, carrots

Cauliflower shawarma, spinach & coconut dahl

Pork belly, savoy, fondant apple, mustard mash

Burnt aubergine, jewelled rice (VN)

Chicken supreme, sauce viege, crushed new potatoes, tenderstem

Spinach gnocchi, pine nuts, cashew cheese (VN)

Pollock, mussel broth, Cornish earlies, samphire

Fillet & shin of beef, beetroot, fine beans (+£2 supplement)

Turbot fillet, pearl barley, burnt cauliflower, garam masala sauce

Lamb rump & belly, butter beans, heritage carrot, spinach



Feasting

Miso & lemon thyme roasted chicken, avocado salsa
Squash, radish & radicchio salad / herb-roasted new potatoes

Hanger steak & chimichurri
Dirty rice / buttered corn / broccoli & beans in poppy seeds

Slow roasted merguez spiced lamb shoulder
Tahini sauce / red slaw / jewelled rice

Porchetta & salsa verde
Puy lentils in mustard vinaigrette / Squash, hazelnut & pomegranate salad

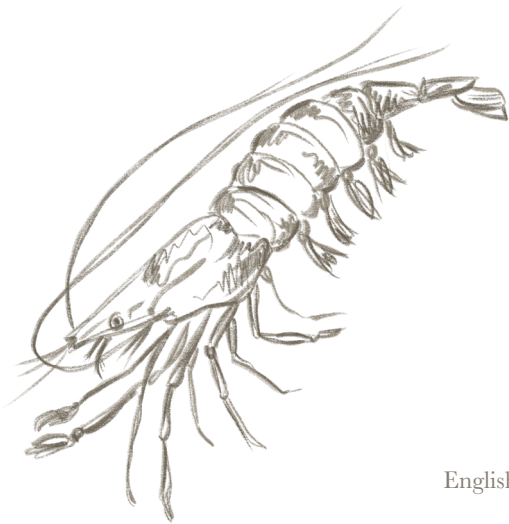
Aged top side of beef, confit pork belly
Goose fat potatoes / Yorkshire pudding / seasonal veg / gravy

Desserts

Salted caramel tart
Basque cheesecake, blueberry-cherry compote
Tarragon panna cotta, champagne strawberries
Orange & cardamom brulee, amaretti
Triple-layered chocolate tart
Pear, apple & blackberry crumble, custard
Pineapple cheesecake, toasted coconut, mango
Lemon & basil posset, shortbread
Pimms jelly, lemon sorbet
Chocolate & Orange







Late Night Snacks

Fish finger butties - £6

Sharing nachos - £6

English cheeses, house chutney, crackers & fruit - £7

Pulled pork or brisket baps - £7

Paella, from the pan - £8

Rogan josh, steamed rice - £8

Sourdough toasties - £7

Lamb koftes, flatbread, tzatziki - £8

Crispy chilli beef wrap - £7



Drinks.

From your arrival reception to evening bar, we can provide a bespoke drinks service to take the weight off your shoulders. Whether you choose a pick and mix package or design your bar menu from scratch, we have an array of options to keep your guests suitably... hydrated.

Prosecco

£18 + VAT per guest

Arrival - Prosecco or Elderflower Pressé

Meal - House White & Red Wine, Water

Toast - Prosecco

English Sparkling

£24 + VAT per guest

Arrival - English Sparkling or Sparkling Mocktail

Meal - House White & Red Wine, Water

Toast - English Sparkling

Packages include:

2.5 flutes on arrival, 3/4 bottle of wine during the meal

1 flute for the toast

The Bar

£18 + VAT per guest

Open bar with wine, beer, cider & soft drinks

The Full Bar

£22 + VAT per guest

Open bar with spirits, cocktails, wine, beer, cider & soft drinks

The Pay Bar

£250 + VAT per guest

Guests purchase drinks through us, with a minimum spend of £500

Want to provide your own drinks? No problem. We can put together a quote to chill and serve your arrival, meal and evening drinks.





Cocktails.

A little teaser of the delights our cocktail wizards can shake up or stir for your special day. Whether you're looking for something light and refreshing to sip on a summer's day, or short and spicy to warm up a winter's night. Cocktails start from £6.50 + VAT per cocktail, and a basic selection is included on our 'Full Bar'.

Lavender French 75

Venetian

Rosé & Apricot Sangria

Light & Stormy

Pear & Rose

Strawberry & Thyme Collins

White Peach Negroni

Earl Grey Martini

Maple Old Fashioned

Blackberry & Basil Cooler

Watermelon & Jalapeno Margarita

Winter Bramble



Let's talk.

Ready to chat?

Let's get a call in the diary to make plans. We'll create a catering proposal brimming with menu inspiration, finished with a clear & comprehensive . Once you confirm you like what you see, we'll invite you to a menu tasting at our open kitchen in Semington. We'll discuss your menu in detail, show you crockery, cutlery and linen options, and send you on your way with a big smile and full tummies.

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Visit / www.wildforkwest.co.uk

Browse / [instagram.com/wildforkwest](https://www.instagram.com/wildforkwest)



