

WILD FORK



Weddings.

Wild Fork cooks across the South West, crafting food 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.

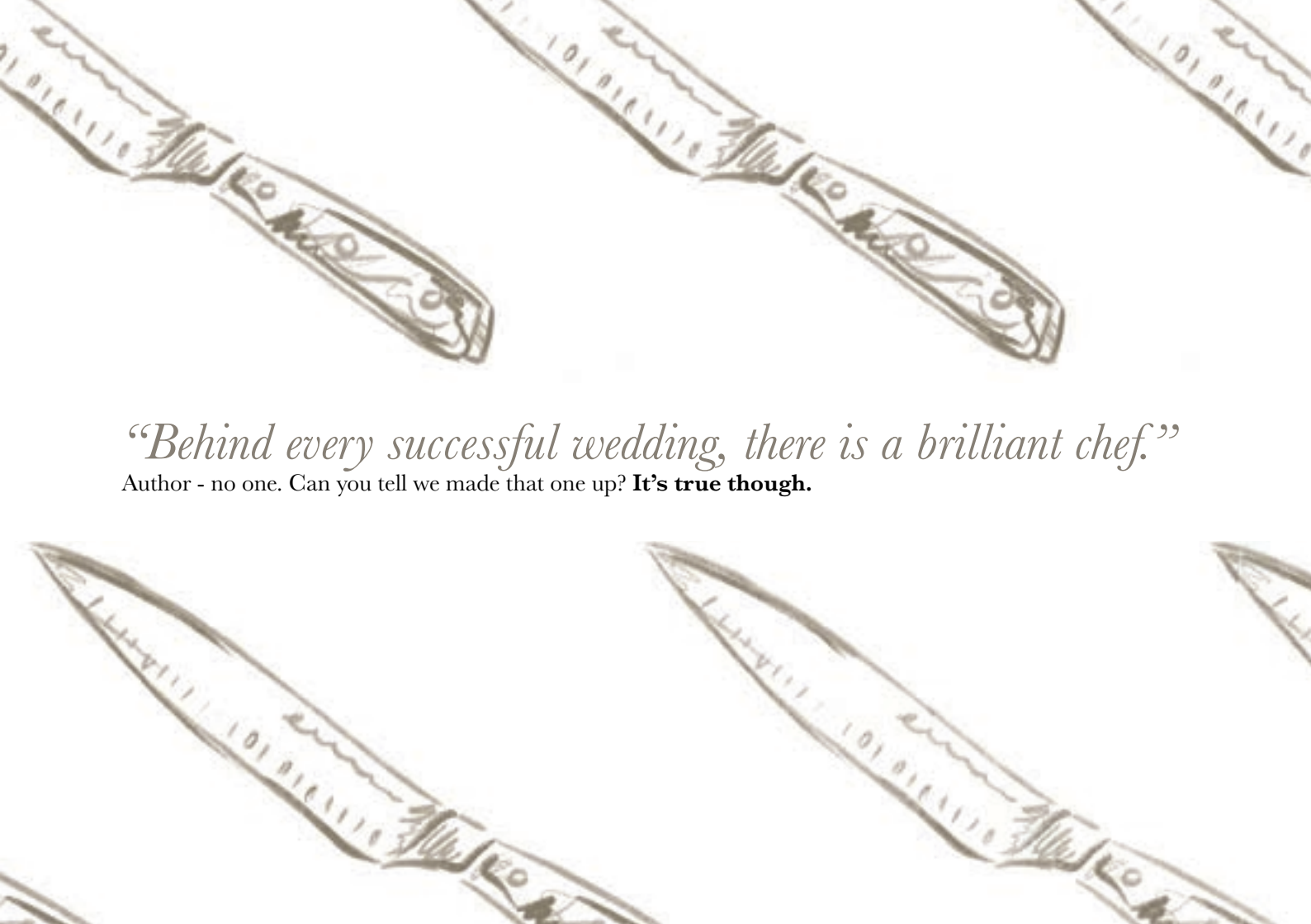
Dishes are simple rather than fussy, emphasising fresh, clean flavours. With the best ingredients, we create beautiful plates, that leave a lasting memory. We take as much pleasure in writing and planning menus as we do sourcing, prepping & plating.

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



Menus.

Canapés

V.

Arancini (V)

Cauliflower bhaji (Ve)

Padron peppers (Ve)

Courgette, feta, mint (Ve)

Roquefort, brioche, pear & onion marmalade (V)

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 (Ve)

Watermelon sashimi (Ve)

Rarebit (Ve)

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

F.

Dressed crab on oatcake

Deville whitebait, caper mayo

Smoked trout pate, choux buns

Smoked salmon, rye, sour cream & caviar

Smoked mackerel, horseradish & beetroot

Salmon, avocado & tequila taco

Scampi, pea mint puree

Crayfish salad, bloody mary sauce

Taramasalata prawn crackers





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)

Tempura prawns, edamame salad, crispy noodles, honey & soy

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

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

Chicken liver parfait, brioche, plum reduction, radishes

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

Black pudding scotch egg, roasted beetroot, fennel & radish salad

Prawn & lentil katsu curry, crispy poppadom, mango & coriander

Hot smoked salmon rillettes, pickled cucumber, sweet dill emulsion

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 (V)

Pork belly, savoy, fondant apple, mustard mash

Burnt aubergine, jewelled rice (Ve)

Chicken supreme, sauce viege, crushed new potatoes, tenderstem

Spinach gnocchi, pine nuts, cashew cheese (Ve)

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

Spring vegetable wellington, heritage carrots, fennel & courgette (V)

Butternut squash risotto, sage & pine nuts (V)



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



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 quote. 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.

Call / 01380 870 398

Email / info@wildforkwest.co.uk

Visit / www.wildforkwest.co.uk

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



