

ESTD  2020

PICKLED

PUMPKIN

PICKLED





YOUR DAY

YOUR WAY

Planning your special day? It needs to be perfect, right? After all, you're only going to do this once!

Achieving perfection doesn't need to be stressful.

Let us ease the strain and take care of all the important details, leaving you to completely relax and enjoy your special day with the people you love, safe in the knowledge that everything is under control and running smoothly.

Share with us your dreams, challenge us with your inspiration and we'll be happy to develop a menu completely unique to you.

You'll be in safe hands with some of the best chefs in the area, who have many years of experience working in top wedding establishments around the country.

A winning combination, guaranteed to wow your guests and make it a day to remember for years to come.



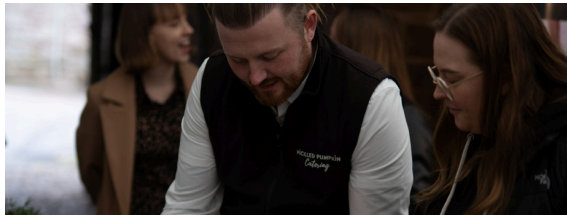
Josh and his wonderful team provided a wonderful meal for our wedding on the 2nd July. We had a beef roast and 2 sharing tables. The food was 1st class. Our guests said "it was the best wedding food they had ever had". The trio of puddings were amazing and in the evening we had the street pizza oven. Everything was delicious. The staff were fantastic and from the start when we first met the team to the finish it was faultless. We would 100% recommend them.

Thank you again

Clive & Michelle Fletcher



WHAT'S INCLUDED



Your Very Own Wedding Planner Until The Big Day

From the point of booking your private food tasting with us your dedicated Wedding Planner will work closely with you to ensure every detail is as you want it.



Your Food Choices

You would choose a sharing starter, a sharing main, and a sharing dessert, however you can of course mix and match your courses between sharing and plated options. For example - Sharing starter, Plated main, Sharing dessert.



Your Team

Included in your pricing is your full team for food service, there's no hidden extra charges! You will have your wedding coordinator on the day, your full waiting team and of course our trusty chefs!



Crockery & Cutlery

As standard, our modern cutlery & crockery is included in your quote from us, but you can of course upgrade to our black or gold cutlery too!



Your Bespoke Food Tasting

We will invite you to your own private food tasting for the two of you, we will create the dishes that you are most interested in for your big day to ensure you get to try the flavours and view the plating of how this will look on the wedding breakfast itself, for a small charge you can also bring your friends and family too!



Styling Your Day

As standard you have luxury white linen and napkins included in your package but from the moment you want to change your linen to match your colour theme, our in house stylist will be able to hold a private zoom call. We provide much more than just linen and cutlery, to a whole range of wishlists from centerpieces to LOVE signs.



G O B E S P O K E

HAVE YOUR OWN IDEAS?

Book an Appointment with Our Chefs!

At Pickled Pumpkin Catering, we love bringing your vision to life. If you have your own food menu ideas or are thinking of going bespoke, we're here to help. You can arrange a call with one of our experienced chefs to discuss your ideas and explore options that perfectly suit your event. Whether you're looking to customise a dish or create an entirely unique menu, we'll work closely with you to ensure every detail is exactly as you imagined. Let us help you create a dining experience that's as special and unique as your celebration.

01291 424055

hello@pickledpumpkincatering.co.uk

www.pickledpumpkincatering.co.uk



FROM ARRIVAL DRINKS TO EVENING COCKTAILS, WE'VE GOT YOUR WEDDING BAR COVERED!

Seamless Drinks Service for Every Moment of Your Big Day

We offer a full range of drinks services to suit every part of your wedding day. Whether it's a welcome drink for your guests, wine service during your wedding breakfast, or a cash bar in the evening, we've got it covered.

Start with an arrival reception, where your guests are greeted with refreshing drinks. For the wedding breakfast, we provide seamless drink service, ensuring your guests enjoy the perfect pairing throughout the meal.

As the evening progresses, we'll offer a cash bar with a full setup, including draft beer and a range of cocktails, to keep your guests refreshed. Want something special? We can also provide an evening cocktail bar to serve expertly crafted drinks as the night goes on.

With our drinks services, you can focus on enjoying your day, knowing everything is taken care of.

”

We had Pickled Pumpkin cater our wedding in Hereford a few weeks ago, I'm coeliac so we were quite selective over who we chose and they were incredible every step of the way.

We opted to go fully gluten free for all of the food on the day as it was safer to limit cross contamination.

We had their bowls of fun, burgers & fries as mains and a dessert grazing table and it was INCREDIBLE.

Would definitely book this company again if I required a caterer. 10/10

Thank you.

Claire Williams



GET STYLED

From Charger Plates to Custom Centerpieces – Our In-House Stylist has you covered

Do you have a specific colour scheme in mind or essential design elements that are non-negotiable for your wedding day? We've got you covered! With our brand-new in-house stylist, we'll work with you to create a stunning, cohesive look that perfectly matches your vision. Whether it's elegant charger plates, coloured napkins and linens, or even unique cutlery options – we offer everything you need to bring your style to life. Need something extra special? We can help with show-stopping centrepieces, large LOVE signs, or any other décor you might need to elevate your big day!

With our expert styling team, you'll only need to worry about enjoying your day while we handle all the design details, ensuring your wedding looks flawless from start to finish.

Request a call with our stylist today :

01291 424055

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PRICING EXAMPLES

F O O D

4 CANAPES & 2 COURSES

Professional Chefs
Waiting Staff
Your very own Catering Manager for the day
Modern Crockery
Polished Cutlery
Luxury White Linen
Private Tasting at Pickled Pumpkin HQ
Set up, Clear down & Recycling

From – £58 Per Person

4 CANAPES & 3 COURSES, TEA & COFFEE WITH EVENING STATION

Professional Chefs
Waiting Staff
Your very own Catering Manager for the day
Modern Crockery
Polished Cutlery
Luxury White Linen
Private Tasting at Pickled Pumpkin HQ
Set up, Clear down & Recycling

From – £84.50

S T Y L E D

PLACE SETTING BUNDLE

Coloured Napkins
Coloured Table Cloths
Gold Cutlery
Charger Plates

From £15 Per Person

B A R S E R V I C E

Got your own drinks?

Hire a full day time of glassware through us along with a service team from
£12.00 Per Person

Our drinks all include glassware, service and recycling removal

Arrival Prosecco from **£22.00 Per Bottle**
Cocktails from **£8.50 Per Cocktail**
Table Wine from **£20.00 Per Bottle**

Full Evening bar packages

From £19.50 per person.



ARRIVAL

I D E A S

ESTD  2020
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PUMPKIN



INTERACTIVE

ARRIVAL STATIONS

CHOOSE ONE INSTEAD OF 4 CANAPES

The term "interactive" can be used to describe canapés that are served in a way that encourages guests to engage with the food in some way, such as by assembling the canapé themselves or by adding toppings or condiments to the canapé themselves. This can create a more engaging and interactive experience for guests, making the event more memorable and enjoyable.



OYSTER STATION

Fresh native oysters on ice



SKEWER BAR

A selection of our yakatori skewers



SUSHI BAR

Live sushi bar for your guests arrival



TRADITIONAL

CANAPÉS



HOT

Chicken Tikka Flatbread, Mango Ketchup
Mini Cheese Burger
Lamb Kofte, Smoked Tzatziki
Little Yorkshire Pudding, Pulled Beef, Sticky Onion Jam
Honey & Mustard Roasted Baby Sausages
Chicken Katsu Scotch Egg, Curry Aioli
Korean BBQ Pulled Beef Potato
Salt & Pepper Squid Cones, Pink Tartar
Chorizo & Manchego Croquettes, Aioli
Jerk Duck Spring Rolls, Pineapple Chutney
Crispy Miso Pork Belly Bites
Korean Fried Chicken, Gochujang Mayonnaise
Posh Chip, Confit Garlic, Homemade Ketchup | V
Pumpkin, Truffle, Wild Mushroom Arancini | V
Bang Bang Cauliflower, Pickled Pinks, Spiced Mayonnaise | VE

COLD

Heirloom Tomato, Basil & Whipped Mozzarella Bruschetta | V
Salmon & Cucumber Sushi, Pink Ginger Avocado
Lobster Taco, Pico De Gallo, Sour Cream +1
Gin & Orange & Beetroot Cured Salmon, Caviar, Belini
Goats Cheese Mousse, & Caramelised Onion Tarts | V
British Pea, Asparagus & Feta Tartlet | V
Compressed Watermelon, Feta & Honey Skewer | VE
Beetroot Tartare, Rye Cracker, Goats Curd | V
Smoked Ham Hock Ballotine, Piccalilli Puree, Crispy Crackling
Parmesan & Thyme Shortbread, Sun-dried Tomato & Olive Tapenade | V
Beetroot Sushi, Avocado Puree, Wasabi Emulsion, Pickled Pink Ginger | VE
Tomato & Boccovini Skewer, Fresh Basil, Aged Balsamic | V
Whipped Chicken Liver Parfait with Fig Relish, Focaccia Crostini



LET'S GRAZE

START YOUR FOOD JOURNEY HERE...

Add me on before your rustic feast table to ensure your guests are well fed!



BRITISH

Hack Hock Terrine Bites
Cumberland Scotch Eggs
British Pea, Asparagus & Feta Tart
Ploughman's Cheddar & Pickle Scones

Pork, Cider & Roasted Apple Sausage Rolls
Mature Cheddar
Assorted Smoked Nuts & Pretzels
Crusty Tuscan Bread Rolls

Pickled Onions, Grapes, Apples
A Selection of Chutneys & Pickles

MEZZE

A Selection of Cured Meats
Handcrafted Breadsticks
House Marinated Olives
Marinated Roasted Veg
Flatbreads

Chipotle Hummus
Baba Ganoush
Falafels
Lamb Köfte
Marinated Feta Cubes

Stuffed Vine Leafs
Baked Garlic & Rosemary
Focaccia
**Garnished With Radishes, Vine
Tomatoes Mint & Pickles**



3 COURSE

TO THE TABLE

I N S P I R A T I O N



SHARING

STARTERS

Served to the table - for you to all share!

Mezze

A Selection of Cured Meats, House Marinated Olives, Marinated Roasted Vegetables, Mini Tomato Bruschettas, Chipotle Hummus, Baba Ganoush, Falafels, Marinated Feta Cubes, Baked Garlic & Rosemary Focaccia, Handcrafted Breadsticks, Garnished with Radishes, Vine Tomatoes, & Pickles

Ploughman's

Ham Hock Terrine Bites, Cumberland Scotch Eggs, British Pea, Asparagus & Feta Tart, Ploughman's Cheddar & Pickle Scones, Pork & Roasted Apple Sausage Rolls, Roasted Tomato & Shallot Chutney, Pickled Onions, Grapes, Apples, Honey Glazed Figs, Tuscan Bread Rolls

Spanish

Chorizo Meatballs, Manchego Croquettes, Prawn Pil Pil, Pardon Peppers, Manchego & Honey, House Marinated Olives, Charred Bread And Olive Oil

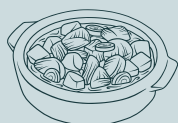




SHARING STYLE

MAIN COURSE

Served to your table, family style for all of your guests to share!



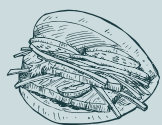
Mezze style – influenced by a bespoke wedding!

Lamb Tagine, Chicken Skewers Souvlaki Style, Lemon & Herb Roasted Potato Wedges, Za'atar Roasted Vegetables, Saffron Rice, Cucumber & Tomato Salad, Lemon, Herbs & Mint, Tzatziki & Flatbreads



Sunday Lunch

Choose From Beef, Chicken or Lamb & All of Your Favourite Side Options, Including Our Signature Cauliflower Cheese & A Rich Meaty Gravy!



Eat Asia

Slow Braised Char Sui Pork Shoulder, Steamed Bao Bun Stack, Crispy Korean Sesame Chicken Thighs, Gochujang Cauliflower Wings, Honey And Black Sesame Slaw, Pumpkin And Miso Spring Rolls, Crispy Chilli Oil, Teriyaki Dip



Greek Feast – 2025's top seller!

Slow Roasted Garlic & Oregano Lamb Leg, Lemon & Herb Roasted New Potatoes, Greek Salad, Flame Grilled Aubergines & Courgettes, Wood Fired Pittas, Cucumber Yoghurt, Pink Hummus & Crispy Chickpeas



Pie Do! – bringing it back!

Your Favourite Pies Served to the Middle of Your Table, Family Sharing Style! Choose Your Favourite Potatoes & Vegetables to Complete a Feast Fit for a King & Queen



BBQ Board – 2023's top seller!

Indulge in Our Succulent Offering of Perfectly BBQ'd, Braised & Fired Meats – Served With All The Classic Accompaniments

Go Bespoke!

Choosing bespoke catering for a sharing-style main course creates a personalised, interactive dining experience. Tailored menus reflect guests' preferences and dietary needs, while encouraging a communal atmosphere. This custom approach turns the main course into a flavourful, shared experience that leaves a lasting impression.



BBQ

I D E A S

BUILD YOUR BBQ

C H O O S E 3

Peppered Rump Steak **+5**
Teriyaki Salmon Fillet **+5**
Welsh Dragon Sausages
Hand Pressed Chicken & Chorizo Sliders
Aged Brisket Beef Burgers
Maple Glazed Bacon Chop
Black Garlic Miso Glazed Pork Belly
Tandoori Chicken & Pineapple Skewers
Mojito Chicken Thighs
Local Ale Glazed Brisket
Char Sui Glazed Pork Ribs
Harissa Roasted Cauliflower Steaks | VE
Hasselback Chilli & Garlic Courgettes | VE
Chimmicurri Flavoured Mushroom Skewers | VE

C H O O S E 3

Roasted Marjoram Jersey Royals | V
Potato Salad With Pickled Onions & Herbs | V
Goan Spiced Rice Salad, Toasted Coconut & Coriander | VE
Heritage Tomato Salad With Sherry Vinegar Dressing | VE
Orzo, Feta, Basil & Walnut Pesto Salad | V
Asian Slaw & Crunchy Peanuts | V
Mediterranean Cous Cous, Apricot, Saffron Soaked Raisins | VE
Smoked Bacon & Chive Potato Salad
Kansas Style Slaw, Crispy Onion & Chive Ranch Dressing | V
Sour Cream & Bacon Mac & Cheese | V
Chilli & Lime Corn Cobs | VE



SUNDAY

R O A S T

BRITISH ROAST

When choosing our Sunday style sharing table, you can add great interaction to your day, you can even nominate a head carver for each table!

Head Carver Aprons

Yours to keep

+ 25 per table

CHOOSE 1

Roast Welsh Beef Rump
Boneless Chicken
Usk Valley Lamb Leg
Local Reared Pork Belly
Beef Wellington + **10**
Pumpkin & Feta Wellington | VE

CHOOSE 1

Hasselback New Potatoes, Lemon & Parsley Gremolata | VE
Super Crispy Roasties | V
Roasted Garlic & Chive Mashed Potato | V

CHOOSE 3

Braised Red Cabbage, Apple Balsamic | V
Sautéed Hispi Cabbage Crispy Shallots, Olive Oil | V
Welsh Rarebit Cauliflower Cheese | V
Seasonal Greens | V
Maple Roasted Carrots & Parsnips, Crispy Shallot Crumble | VE
Swede & Carrot Mash | V
Tenderstem Broccoli, Lemon & Garlic | VE
Sicilian Style Green Beans, Flaked Almonds, Olive Oil | VE
Honey Glazed Rainbow Carrots, Chive & Parsley Crumb
Wild Mint, Garden Pea, Feta & Broad Bean Salad, Roasted Shallots | V
Proper stuffing | V

All Served With Yorkshire Puddings & Jugs of Proper Gravy!



T O T H E T A B L E

PIE DO!

Who doesn't love a pie? Here at Pickled Pumpkin, we do! And we are sure you will too. There's nothing more comforting on your special day that sharing a familiar homecooked meal with loved ones.

YOUR PIE

Choose a Meat & Vegetarian

Steak & Suet Pudding

Braised Beef Shin, Mushroom & Ale

Chicken, Chorizo & Roasted Pepper

Chicken & Braised Leek

Braised Lamb, Onion & Mint

Pumpkin, Roasted Pepper & Sage | VE

Woodland Mushroom, Spinach & Gruyère | V

ON THE SIDE

Choose one

Hasselback New Potatoes, Lemon & Parsley Gremolata | V

Super Crispy Roasties | V

Roasted Garlic & Chive Mashed Potato | V

Triple Cooked Chips | V



YOUR VEGETABLES

Choose two

Braised Red Cabbage, Apple Balsamic | V

Sautéed Hispi Cabbage Crispy Shallots, Olive Oil | V

Welsh Rarebit Cauliflower Cheese | V

Seasonal Greens | V

Maple Roasted Carrots & Parsnips, Crispy Shallot Crumble | VE

Swede & Carrot Mash | V

Tenderstem Broccoli, Lemon & Garlic | V

Sicilian Style Green Beans, Flaked Almonds, Olive Oil | VE

Honey Glazed Rainbow Carrots, Chive & Parsley Crumb

Wild Mint, Garden Pea, Feta & Broad Bean Salad, Roasted Shallots | V

Mushy Peas | V



R U S T I C

FEAST TABLES

You can either have me served to the table or set up as a hot fork buffet where your guests come to a station

Go Bespoke?

We love to build menus around you!

THE MAIN BIT CHOOSE TWO



Goulash Style Beef & Pork Meatballs
Moroccan Glazed Lamb Shoulder, Harrisa Hummus
Minted Lamb Köfte, Tzatziki
Aubergine, Pimiento & Smoked Tofu Tagine, Flaked Almonds | VE
Braised Ox Cheek, Shallot & Red Wine Jus
Sumac, Oregano & Pimento Spiced Cauliflower Wings, Roquito Peppers, Pomegranate, Greek Ketchup | VE
Chicken, Sundried Tomato, Mozzarella & Pesto Ballotine, Wrapped In Parmaham, Toasted pine nuts, Provencale Sauce & Balsamic, Rocket
Chargrilled Aubergine, Tabouleh, Harissa Aioli, Cashews | VE
Dill Crusted Salmon Fillet, Capers, White Wine & Parsley Sauce, Preserved Lemon
Potato & Saffron Gnocchi, Roasted Garlic & Red Onion, Red Peppers, Romesco Sauce | V
Chilli & Garlic Hassleback Courgettes, Sauce Vierge, Watercress | VE

S A L A D S CHOOSE TWO



Mediterranean Cous Cous With Apricot & Saffron Soaked Raisins | VE
Sun Blushed Tomato Rigatoni, Pine Nuts, Fresh Basil & Burratta | V
Wild Mint, Garden Pea, Feta & Broad Bean Salad With Roasted Shallots | V
Butternut Squash, Kale, Quinoa & Red Pepper Salad, Coriander Yoghurt Dressing | V
Mixed Salad Leaves With Fresh Herbs, Olives, Capers & Salsa Verde | VE
Heritage Tomato Salad With Sherry Vinegar Dressing | VE
Goan Spiced Rice Salad, Toasted Coconut & Coriander | VE
Cauliflower Tabbouleh, Pomegranate, Apricots, Flaked Almonds | VE

S I D E S CHOOSE TWO



Roasted Garlic & Chive Mashed Potato | V
Hasselback New Potatoes, Lemon & Parsley Gremolata | VE
Maple Roasted Carrots & Parsnips, Crispy Shallot Crumble | VE
Sicilian Style Green Beans, Flaked Almonds, Olive Oil | VE
Panko Crusted Asparagus & Tender Stem Broccoli, Saffron & Chipotle Yogurt
Hot Honey Roasted Baby Carrots, Tahini Yogurt, Crispy Chickpeas | V
Green Beans, Oregano with Sun Blushed Tomatoes & Feta | V
Smoked Five Bean Cassoulet, Paprika, Crispy Shallots, Chives, Green Oil | V



PUMPKIN



EXTRA

C O U R S E S

Delight your guests - treat your loved ones.

Offering something delightful and rather unexpected. Choose one of the following options for something deliciously unique to serve before, during or after the main meal.

Amuse Bouche

Little bites of magic before you enjoy your sit down Wedding breakfast

Smoked Cheese & Cauliflower Veloute, Parmesan Foam
Salmon Lollypop, Goat's Curd, Cucumber, Tapioca Crisp
Braised Beef Shin, Crispy Panko, Red Onion & Port Marmalade

Pre - Dessert

Little bites of magic before you enjoy your sit down Wedding breakfast

Coconut & White Chocolate Panna Cotta
Carrot Cake
Apple, Elderflower, Meringue

Entremets

Little bites of magic between your starters & main courses

Watermelon Sorbet, Compressed Watermelon & Mint
Prosecco & Raspberry Sorbet, Crushed Raspberries
Mandarin, Lime & Chilli Sorbet



SHARING DESSERTS

S E R V E D T O T H E T A B L E



GIANT PAVLOVA

A true showstopper for the table. Crisp layers of golden meringue stacked high and topped with clouds of whipped cream, seasonal fruits, edible flowers, and drizzles of vibrant coulis. Designed for guests to break apart and share, this dramatic dessert combines lightness, colour, and theatre — the ultimate centrepiece to end your meal.

Classic Summer Fruits

Strawberries, raspberries, blueberries, whipped vanilla cream, berry coulis, edible flowers

Tropical

Mango, passionfruit, pineapple, coconut cream, toasted coconut flakes, passionfruit drizzle

Chocolate & Salted Caramel

Whipped chocolate cream, salted caramel sauce, honeycomb shards, cocoa nibs

Lemon & Berry Eton Mess

Lemon curd, blueberries, raspberries, shards of meringue, mint sugar

Banoffee Crunch

Caramel cream, banana slices, chocolate drizzle, crushed digestive crumb

Black Forest

Kirsch-soaked cherries, whipped cream, chocolate curls, cherry coulis



THE GIANT PROFITEROLE TOWER

A spectacular tower of golden profiteroles, delicately bound with caramel and drizzled with rich chocolate. Each profiterole hides a surprise filling — from classic vanilla cream to indulgent Baileys custard or tangy passionfruit mousse. Designed for guests to pull apart and share, this modern twist on the French showpiece is equal parts indulgence and theatre.



TALES OF THE FAIRGROUND

Step right up for a nostalgic, playful sharing dessert inspired by fairground favourites — reimagined with a chef's twist. Colourful, interactive, and designed for the whole table to enjoy.

What's on the board:

Mini candy floss tufts served on sticks
Double chocolate & caramel brownie bites
Warm churros bites with spiced chocolate & dulce de leche dips
Toffee apple shards — caramel-dipped apple slices with popping candy
Mini chocolate dipped waffles
Toffee & Apple Popcorn
Fudge cubes in fun flavours like peanut butter or raspberry ripple



TABLE FEAST DESSERTS

Forget plated puddings — we serve big bowls of dessert straight to the middle of the table, designed for guests to help themselves. It's social, indulgent, and a little bit messy — the way pudding should be.

Choose Two:

Espresso Tiramisu — soaked sponge, whipped mascarpone, cocoa dust
Sticky Toffee Pudding — date sponge, hot toffee sauce, vanilla cream
Molten Brownie — fudgy brownie, dark chocolate sauce, crème fraîche
Apple & Berry Crumble — seasonal fruits, almond crumble, custard
Banoffee Eton Mess
Cookie Dough Skillets — Hot fudge sauce
Churros — & all the dips
Giant choux buns — filled with white chocolate cream

The Side Bits

"All served with jugs of warm chocolate sauce, toffee sauce, and bowls of Vanilla ice cream to share."



A W A Y F R O M T H E T A B L E

DESSERTS

Interactive style



FRESH-FILLED CANNOLI EXPERIENCE

Bring a touch of theatre to your celebration with our roaming pastry chef, serving crisp cannoli shells freshly filled in front of your guests. Each guest chooses their favourite flavour, then watches as it's piped to order and finished with beautiful toppings.

Filling options include:

Vanilla mascarpone with chocolate chips
Pistachio cream with candied orange
Salted caramel ricotta with honeycomb

Finished with a dusting of icing sugar, cocoa, or crushed nuts, these bite-sized Italian treats are interactive, elegant, and guaranteed to get your guests talking.



BUBBLE WAFFLE EXPERIENCE

A show-stopping dessert that brings the excitement of street food to your event. Our roaming chef serves freshly made bubble waffles, warm and golden, then fills them to order with your guests' choice of indulgent fillings and toppings.

Fillings & toppings include:

Whipped vanilla cream
Belgian chocolate sauce, salted caramel, or berry compote
Fresh fruit, crushed cookies, or honeycomb pieces



MINI CHOUX CRAQUELIN – PROFITEROLE BAR

Our roaming pastry chef serves crisp, golden choux buns topped with a buttery craquelin crust. Each guest chooses their filling — from whipped vanilla cream to rich chocolate mousse or indulgent Baileys cream — before their profiterole is dipped or drizzled in warm chocolate or caramel sauce. Finished with toppings like crushed nuts, edible gold, or playful sprinkles, this interactive dessert is as theatrical as it is delicious.



STREET-STYLE ETON MESS CONES

A modern twist on a British classic. Our roaming chef serves crisp waffle cones layered with whipped vanilla cream, shards of baked meringue, and macerated seasonal berries. Finished to order with street-food style toppings like yuzu curd, popping candy, or white chocolate crumble, these handheld desserts are playful, vibrant, and designed to be enjoyed on the move.

Signature toppings include:

Yuzu & passionfruit curd for a zingy lift
White chocolate & pistachio crumb
Strawberry & basil coulis drizzle
Popping candy for a nostalgic crunch



S O M E T H I N G EXTRA

Iced Coffee Station
Tea & Coffee Station
Homemade Shortbreads
Homemade Chocolate Truffles
Homemade Bread for The Table
Cheese Course For The Table
Bubble Waffle Station



L A T E N I G H T BITES

At Pickled Pumpkin Catering, our 'Late Night Bites' menu offers a limited selection of our top-selling crowd-pleasers, perfect for keeping the celebration going.

THE HOGFATHER

Locally Reared HOG...
Seasoned & Crisped to Perfection.
Floured Baps, Smoked Apple Compote,
Wild Garlic & Sage Stuffing.

Maple Smoked Bacon, Shallot & Chive Pasta Salad
Seasonal Slaw | V
Chilli & Lime Corn Cobs | V

GREEK STREET

Gyros-Marinated Chicken, Pork or Grilled Med
Veg & Halloumi | V

**All Wrapped in a Pitta With Creamy Tzatziki,
Beef Tomato, Red Onion, Cucumber & Fries**

THE DIRTY MAC

Cheesy Mac Smothered in...
Crispy Onions, Parmesan, Truffle

Loaded with a choice of :
Pulled Pork
Chorizo
Wild Mushrooms |VE

KFC

Korean Fried Chicken, Sticky Coconut Rice, Asian
Slaw & Kimchi, topped with heaps of coriander,
Sesame & Asian glaze.

SUPER DELICIOUS PIZZA

Don't Worry About Choosing Pizzas, Just Tell
Us Your Favourite Toppings & Your Guests
Can Build their own!

PICKLED TACOS

Barbacoa Beef + 1
Fish Taco
Fried Chicken

To Top

Pink Pickles, Crispy Onions, Dirty Slaw, Pico De Gio,
Smashed Avocado, Siracha Mayo

PAELLA

Served With Flatbreads & House Salad

Meat: Chicken, Chorizo, Roasted Peppers
Seafood: Mussels, Prawns, Squid, Heaps of Herbs
Veggie: Charred Corn, Red Pepper Olives,
Sun-dried Tomato, Fennel

POD NOODLES

Beef Noodles
Chicken Noodles
Bang Bang Cauliflower Noodles | VE
Pickled Ginger

Add me on

Add Spring Rolls | V

This is just a taste of what we can offer—our extensive menu is available upon request, and we're happy to tailor it to your preferences. For an extra touch of fun and flair, why not hire our 'Pickled Pod' street food truck? It's a fantastic way to serve up delicious late-night bites and keep your guests fuelled into the evening!

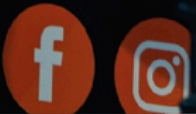


Pickled POD

Fancy a feast with festival vibes?

We're street food pros, and The Pickled Pod is ready to bring the flavour to your Wedfest-style wedding! Think sizzling street eats, bold flavours, and a laid-back, festival feel. With a lineup of mouthwatering options, we'll keep your guests fuelled and happy from "I do" to the dancefloor. Let's make your big day one to remember—street food style!

KLED





WANT TO KNOW MORE..
TALK TO US TODAY

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