



WEDDING MENU

INTRODUCTION

Wild Garlic is a family-run, multi-award-winning caterer led by brothers Kevin and Paul, who boast over 40 years of experience in the hospitality industry. Now celebrating a decade in business, we have established ourselves as the caterer of choice for exclusive wedding venues, corporate clients, and private dining across North Wales, Shropshire, and Cheshire.

From a young age, Kevin and Paul were inseparable, often dining at top restaurants and recreating those experiences at home. Kevin's expertise in event management and customer service, combined with Paul's culinary talents, laid the foundation for Wild Garlic Event Catering.

At Wild Garlic, every event is a canvas for Kevin and Paul's culinary artistry, supported by an exceptional team dedicated to delivering outstanding food and service. We aim to exceed client expectations, leaving a lasting impression with every bite. Our blend of creativity, expertise, and genuine love for food continues to elevate the standards of catering, creating unforgettable moments for all who experience 'Food & Service That Delights.'

Throughout the entire journey leading up to your special day, the team at Wild Garlic will work closely with you, ensuring perfection down to the finest details. From locally sourced ingredients and sparkling cutlery to impressive crockery and the highest standard of service, we promise a wonderfully delicious meal that will truly impress you and your guests. We can't wait to meet you.





CANAPÉS

To balance your menu, promote sustainability and focus on food waste, we now offer a Wild Garlic canapé option as an alternative to handpicked items. If you choose the Wild Garlic selection, you'll receive an extra canapé at no additional cost.

If you would prefer to select your own canapés, we will provide exactly what you requested for your wedding. All canapés will be customised to meet guests' dietary requirements.

HOT CANAPÉS

Belly Pork, Panko Crumb, Green Apple Gel (GF)
Tandoori King Prawn, Nann Bread, Mango & Coriander Chutney
Pancetta Wrapped Chipolatas, Honey Jack Daniel's Glaze (GF)
Korean Beef Rib Fritter, Gochujang Sauce (GF)
Lamb & Pea Pie, Mint & Basil Mash
Wild Mushroom Arancini, Wild Garlic & Pea Pesto (V) (GF)
Cauliflower & Smoked Cheddar Mac Cheese Fritter, Tomato Chilli Relish (V)
Smoked Chicken, Red Onion Chutney & Brie Miniature Vol-au-vent
Chorizo & Sweet Potato Croquette, Saffron Aioli (GF)

GOLD CANAPÉS

Iberico Ham & Manchego Crostini, Romesco Sauce (GF)
Beetroot Cone, Whipped Feta, Sunkissed Tomato (V)
Duck, Hoisin & Pickled Cucumber Croustade
Smoked Salmon, Dill Cream Cheese, Bagel Crouton, Exmoor Caviar
Thai Chicken, Charcoal Tartlet, Micro Basil
Baked Potato, Truffle Dressing, Charred Asparagus 🌱 (GF)
Crostini, Smoked Carrot, Herb Cream Cheese, Confit Tomato 🌱 (GF)
Chicken Liver Parfait, Raisin Purée, Toasted Brioche, Crispy Chicken Skin
Broad Bean & Sweet Potato Aloo Tikka, Tamarind Chutney 🌱 (GF)

SUBSTANTIAL CANAPÉS

Moroccan Pulled Lamb Flatbread, Harissa Yoghurt
Thai Chicken Skewers, Chilli Peanut Sauce (GF)
Charred Bruschetta, Olives, San Marzano Tomatoes 🌱
Ham Hock Sausage Roll, Cider Apple Sauce
Wagyu Beef Slider, Swiss Cheese, Fairground Onions
Punjabi Samosa, Tamarind Dip (V)
Individual Charcuterie Boat, Cured Meats, Manchego Cheese,
Olive & Tomato, Hummus, Charred Pitta

🌱 = Vegan, GF = Gluten Free, V= Vegetarian, * = Vegan Option Available

Please find our hygiene rating here: www.scoresonthedoors.org.uk/business/wild-garlic-event-catering-lly-wrexham-1461759.html Please note, we cannot guarantee that any of our dishes are allergen free, if you have any food allergies or intolerances, please speak to any of our team.





STARTERS

Asparagus Tart (V) *

Roast Pepper Tapenade, Whipped Smoked Cheddar

Gin Cured Salmon

Rhubarb & Golden Beetroot Tartare, Dill Mascarpone, Warm Blinis

Crispy Panko Ham Hock (GF)

Watercress Salad, Granny Smith Apple Sticks, Honey Carrot Jam

Prawn & Crab Cocktail (GF)

Pickled Cucumber Pearls, Bloody Mary Sauce, Tapioca Cracker

Burrata (V)

Roast Garlic, Lemon & White Bean Hummus, Olive & Rosemary Focaccia, Wild Garlic Pesto

Pressed Salt Beef

Bagel Toasts, Homemade Piccalilli, Celeriac Remoulade

Sticky Fig Salad 🌱 (GF)

Maple Fig, Blush Tomato, Red Pepper Pearls, Shoots, Sunflower Brittle, Pomegranate Dressing

Truffle Gnocchi *

Charred Squash, Pecorino, Crispy Pancetta, Basil Oil

Leek & Potato Velouté * (V)

Truffle Dressing, Sour Dough Bread, Wild Garlic Butter

WILD GARLIC FAVOURITES

Twice Baked Soufflé (V)

Goats Cheese, Golden Raisin Relish, Cherry Balsamic Syrup

Asian Pork Belly (GF)

Coriander Chilli Slaw, Korean BBQ Sauce

Chorizo & Red Shrimp Ravioli

Charred Lime, Harrisa Cream

Tandoori Carrots * (GF) (V)

Greek Yoghurt, Coriander & Mint Oil, Tamarind Chutney, Puffed Wild Rice

TO SHARE

Mediterranean Tapas *

Crispy Calamari
Olive & Rosemary Focaccia
Beef Meatballs, Fennel & Tomato Sauce (GF)
Charcuterie Meat Selection
Roasted Garlic & Lemon Aioli

Asian Tapas *

Korean Chicken Wings
Prawn Gyoza
Vietnamese Pork Ribs
Spicy Thai Crackers
Lime & Coriander Dipping Sauce

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MAINS

Beef Sirloin Pavé

Smoked Butter Mash, Baby Vegetables Treacle & Jack Daniel's Sauce

King Prawn & Monkfish Skewer (GF)

Goan Curry Sauce, Chilli & Garlic Sugar Snaps, Lime & Coconut Rice

Maple Roast Duck Breast (GF)

Balsamic Shallot & Squash Tart Fine, Summer Pod Vegetables, Cassis Jus

Grilled Seabass (GF)

Charred Harissa Pepper Orzo, Griddled Fennel, Salsa Verdi

Garlic & Rosemary Chicken Supreme

Hasselback Potato, Layered Briam Vegetables, Lemon Butter Sauce

Herb Crusted Salmon (GF)

Crushed Jersey Potato Crab Cake, Buttered Spinach, "Tartare" Beurre Blanc

Open Beef Fillet Wellington

Truffle & Wild Mushroom Tart, Fondant Potato, Confit Carrot, Wilted Chard, Red Wine Jus, £7.50 Supplement Per Person

Choice of Roast

Please choose one:

Garlic & Thyme Leg of Lamb, Apricot Stuffing (GF)

Maple Glazed Rainbow Roots, your choice of Potato & Homemade Gravy
or

Aberdeen Angus Beef Sirloin & Yorkshire Pudding

Maple Glazed Rainbow Roots, your choice of Potato & Homemade Gravy *

WILD GARLIC FAVOURITES

Honey & Mint Lamb Rump (GF)

Pea & Wild Garlic Purée, Heritage Carrots, Dauphinois, Lamb Jus

Chicken Two Ways

Roasted Breast, Confit Thigh & Leek Pie, Cauliflower Puree, Tender Stem & Asparagus Spears, Tarragon Reduction

Roast Belly Pork (GF)

Applewood Cheddar Gratin, Spaghetti Vegetables, Parsnip Crisps, Cider Sauce

Glazed Beef Short Rib (GF)

Beef Fat Pressed Potato, Truffle & Watercress Salad, Jug of Pink Peppercorn Sauce

VEGETARIAN & VEGAN MAINS

For your vegetarian & vegan guests, please choose from one of the following options.

Wellington

Puff Pastry, Golden Beetroot, Wild Mushroom

Asian 7 Spice Romanesco Steak (GF)

Malaysian Curry Sauce, Sticky Rice, Chilli & Garlic Greens

Middle Eastern Spiced Nut-less Loaf

Jewelled Cous Cous Filled Pepper, Tagine Sauce

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SHARING FEASTS

A delightful tapas-style dining experience where you choose two dishes from each option, along with one bread option. This feast will serve as both your starter and main course, providing a relaxed and informal culinary adventure.

Our chefs will create a vegetarian and vegan versions of your chosen feast if required.

ARABIAN

BIG PLATES

Beef Rib, Baharat Spiced Sauce (GF)
Harissa Spiced Chicken Thighs (GF)
Ras el Hanout Pulled Lamb (GF)
Beef Picanha Shawarma (GF)
Yemeni Roast Chicken Haneeth (GF)
Persian Lamb Rump, Pomegranate Glaze

SMALL PLATES

Sweet Potato & Chickpea Falafel (GF)
Chilli, Sumac Chicken Wings (GF)
Moroccan Lamb Meatballs (GF)
Cumin & Honey Carrots (GF)
Pickled Red & Green Chillis (GF)
Dukkah & Coriander Sauté King Prawns (GF)

BREADS

Garlic & Coriander Flatbread
Malawah Bread
Turkish Lavash

DIPS & BITS

Smoky Baba Ganoush (GF)
Muhammara Pepper Dip (GF)
Lebanese Yogurt (GF)
Spiced Squash Hummus (GF)
Fava Bean & Garlic Dip (GF)
Spice Dusted Vegetable Crisp (GF)

SIDES

Jewelled Cous Cous
Zatar Roots (GF)
Bukhari Rice (GF)
Coriander & Garlic Greens (GF)
Baharat Roasted Potato (GF)
Rocket, Pomegranate & Cucumber Salad (GF)

MEDITERRANEAN

BIG PLATES

Lamb Shank Kleftiko (GF)
Beef Rib Moussaka
King Prawn & Chorizo Paella (GF)
Fennel & Rosemary Porchetta (GF)
Beef Cacciatore Ragu (GF)
Chicken Thigh, Wild Mushrooms & Pesto (GF)

SMALL PLATES

Charcuterie Meats (GF)
Burrata, Lemon & Chilli Oil (GF)
Meatballs, Tomato & Oregano Sauce (GF)
Lemon & Smoked Paprika Wings (GF)
Garlic King Prawn Pil Pil (GF)
Manchego & Piquillo Pepper Tortilla (GF)

BREADS

Rosemary & Sea Salt Focaccia
Sourdough Bloomer
Greek Flatbread

DIPS & BITS

Whipped Feta (GF)
Tzatziki (GF)
Blush Tomato & Olives (GF)
Baby Mozzarella (GF)
Aubergine Caponata (GF)
Romesco Sauce (GF)

SIDES

Rosemary, Garlic & Olive Oil Roast Potato (GF)
Heritage Tomato, Basil Pesto Salad (GF)
Charred Greens, Mint & Garlic Butter (GF)
Lemon & Fennel Roasted Rainbow Carrots (GF)
Cannellini Bean Stew with Gremolata
Greek Pilaf Rice (GF)

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DESSERTS

Black Forest Opera Cake

Black Cherry Kirsh Coulis, Whipped Mascarpone

Lemon Curd Polenta Frangipani

White Chocolate Cremeux, Blackberries

Affogato

Salted Caramel Ice-Cream, Espresso Treacle Toffee Brownie

Miso Toffee Tart

Sesame Brittle, Apple Gel, Yuzu Sauce

Pannacotta

Gooseberry Compote, Brandy Snap

Rhubarb & Raspberry Trifle * (GF)

Lemon Drizzle Sponge, Vanilla Bean Custard, Streusel Crumble

Duo of Desserts

Pick one from each, Kilner Jar & Tartlet

Kilnar Jar

Pannacotta, Strawberry Mint & Basil Syrup
Blood Orange Posset, Honeycomb
Key Lime Cheesecake, Mango Jelly
Tiramisu, Mascarpone, Chocolate Curls
Set Greek Yogurt, Cherry Crumble

Tartlet

Graham Cracker, Biscoff Chocolate Ganache
Cherry Jam & Treacle
Torched Lemon Meringue Pie
Manchester Tart
Glazed Raspberry & Vanilla Bean Custard

WILD GARLIC FAVOURITES

Crème Brûlée *

White Chocolate & Vanilla Bean, Lemon & Raspberry Sherbet Dusted Shortbread

Sticky Toffee Pudding * (GF)

Rum Caramel Sauce, Honey Brittle

Cheesecake

Clotted Cream, Shortbread Crust, All Things Strawberry

Orange Chocolate Torte

Blood Orange Sauce, Cinder Toffee

SHARING SHOWSTOPPERS

Desserts with Extra Sparkle

The Wild Garlic team will 'parade your pudding'
with indoor fireworks to a choice of your provided music!

Foot Long Chocolate Eclair

Chocolate Fondant Topping, Chantilly Cream, Popping Candy

Pavlova * (GF)

Passion Fruit Curd, Prosecco-Soaked Raspberries, Whipped Chantilly Cream,
Viola Flowers, White Chocolate Shavings

Tiramisu

Layers of Mascarpone, Marsala Sponge, Chocolate Curls & Gold Glitter

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CHILDRENS MENU

CANAPÉ

Mini Pizza
or
Cheese Rolls

STARTERS

Cheese Garlic Bread (V)
Cherry Tomato

Crudities GF (V)
Cucumber, Carrot Sticks, Dips

Nachos
Cheese & Salsa

MAINS

Penne Pasta
Tomato Sauce, Grated Cheese

Sausage & Mash (GF)
Homemade Gravy

Roast Chicken Dinner (GF)
Roast Potato, Carrot, Broccoli, Gravy

DESSERTS

Chocolate Brownie
Warm Chocolate Sauce

Fruit Salad (GF)
Pineapple, Grapes, Apple, Natural Juices

Warm Waffle
Strawberries, White Chocolate Sauce

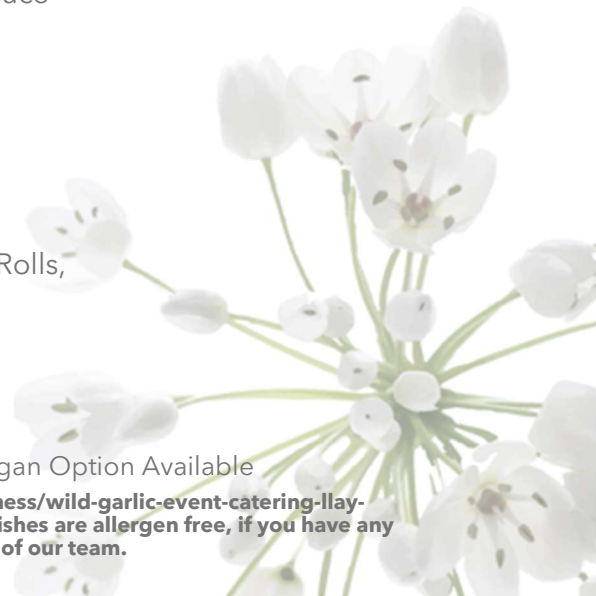
EVENING

Bits and Bobs

Ham finger Sandwiches, Sausage Rolls,
Crisps, Yogurt Pot & Raisin

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DRUNK MUNCH

All drunk munch is served by our waiting on staff using service trays, no queueing and no stopping the party!

Italian Roast Porchetta

Rosemary & Sea Salt Focaccia Roll

Korean Fried Chicken *

Spicy Slaw, Milk Bun

Jack Daniel's BBQ Beef Brisket *

Brioche Bun, Apple Slaw

Steak Burger

Mac Sauce, Monterey Jack, Shredded Iceberg, Crispy Onions

Rotisserie Style Pork Roll

Lemon Thyme Stuffing, Cider Apple Sauce

Mac N' Cheese

Four Cheese Sauce, Truffle & Pecorino Crumb

Asian Sticky Rice Bowls *

Thai Red Chicken Curry

or

Crispy Chicken, Katsu Sauce

FOOD STATIONS

£7.50 per person supplement

Mediterranean

Pork Gyros, Sourdough Pitta, Greek Feta Salad,
Lemon & Oregano Roast New Potatoes, Tzatziki, Chilli Sauce & Hummus

Disco Fries (GF)

Sweet Potato & Skin on Fries, Four Cheese Melt
Please choose one option below:

American

Smoked Short Rib Burnt Ends, Jack D BBQ Sauce, Slaw, Crispy Onion

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Korean

Crispy Fried Chicken Gochujang Sticky Sauce, Kimchi, Coriander

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Mexican

Pulled Pibil Pork, Pico de Gallo, Crushed Nachos, Jalapeño

LATE NIGHT ELEVENSES

Warm Artisan Pork Pie

Cornish Pasty

Bacon & Sausage Roll

Platters of Cheese, Crackers & Chutney

Pulled Beef & Onion Sub

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FREQUENTLY ASKED QUESTIONS

Q. What is included in your per person price?

A. This includes assistance with all the catering planning, management and set up costs, all crockery using our own modern range, cutlery, white folded napkins, full waiting on service for the food and Front of House Manager to ensure the smooth running of your event. Extras may include table linen for your dining room and linen hire. All pricing is subject to vat at the prevailing rate.

Q. What about food allergies and food intolerances?

A. All our food may contain food allergens, please advise us of any guest of any food allergy or food intolerance. We have very strict cross contamination controls procedures in place as advised by the Food Standards Agency and regulated by our local Health Authority and internal procedures. If any guest advises you of any food allergies or intolerance, please inform us of these so that we can put the relevant controls in place.

Q. Can you cater for special dietary requirements?

A. Yes, we can. We will ask you about these during the planning process and confirm when we ask for final numbers and details. We can suggest any menu alternatives or adjustments necessary.

Q. What if my guest numbers change after I book?

A. We know it can be difficult to confirm the numbers of people attending your big day, but it helps to confirm estimated numbers when you book. Final numbers will be confirmed 8 weeks before the event takes place. Please refer to our terms and conditions for full details.

Q. How do I pay my deposit and subsequent payments?

A. We are happy to hold dates for up to 14 days whereby we do require a £300 plus VAT non-refundable deposit to secure your booking. Final payment is due 4 weeks before the event date once we have received your final numbers and options. Please refer to our terms and conditions for full details.

Q. Are Wild Garlic Event Catering licenced and insured?

A. Yes, we have all permits & public liability insurance that are required to prepare & serve food.

Q. What do your staff wear during events?

A. All our serving staff wear formal black trousers and shoes, white shirt, green checked Wild Garlic tie and a green apron with our Wild Garlic logo on the front.

PRICES

Below we've put together our most requested option or please speak to our team about a bespoke package that's tailored to you for your special day.

Option 1:

- Three Different Canapés (5 Canapés in total per person)

or

Two Substantial Canapés

- Three Course Wedding Breakfast
- Any Option from The Drunk Munch Evening Food

Option 2:

- Three Different Canapés (5 Canapés in total per person)
 - Two Different Substantial Canapés
- Two Course Wedding Breakfast (Main Course & Dessert)
 - Any Option from The Drunk Munch Evening Food

LITTLE EXTRAS

- Per Extra Canapé: £4.50 per person
- Per Substantial Canapé: £7.00 per person
- Sour Dough Bloomer with Sea Salt Butter: £4.50 per person
- Olive & Rosemary Focaccia with Balsamic & Olive Oil: £4.50 per person
- Artisan Bread, Sea Salt Butter, Balsamic: £4.50 per person
- Tea & Coffee with Petit Fours: £5.50 per person

Prices include VAT