



WEDDING MENU

Please find our Hygiene rating here: www.scoresonthedoors.org.uk/business/wild-garlic-event-catering-llyay-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.



INTRODUCTION

Wild Garlic is an award-winning catering company owned by Kevin and Paul, two brothers and best friends who share an unwavering passion for food. With an exceptional team supporting them, they are dedicated to providing extraordinary culinary experiences.

Food has always been a significant presence in their lives, thanks to the profound influence of their beloved Grandad. Growing up surrounded by his use of fresh local ingredients and his ability to infuse Cypriot charm into his cooking left a lasting impression on those around him. Grandad's passion for cooking led him to serve as a Chef during World War II and later working in renowned dining establishments in Manchester, including The Midland Hotel. It was only natural that Grandad's passion for creating and delivering exceptional cuisine was passed down to Kevin and Paul.

Despite the cliché of siblings working together, the saying "Brothers stick together like glue" truly applies to Kevin and Paul. Their inseparable bond and shared dreams and career goals have been evident since their youth. Often, they would dine at desirable restaurants, admiring the food and service, and then return home to recreate similar culinary experiences for their family, infusing their own unique flair. Even then, their aim was to provide food and service that would truly delight.

As the years went by, Kevin gained extensive experience in event management and customer service roles, while Paul's talents as a chef flourished. When the idea of starting a bespoke catering company for weddings, events, and special occasions took shape, they wholeheartedly embraced it. Their goal was not only to embark on their own culinary journey but also to carry forward Grandad's legacy of creating delicious food served to the highest standard.

At Wild Garlic, every event, wedding, or special occasion is an opportunity to showcase Kevin and Paul's culinary artistry. Their goal is to not only meet but exceed their client's expectations, leaving a lasting impression with every bite. With a blend of creativity, expertise, and a genuine love for food, Kevin and Paul continue to elevate the standards of catering, creating unforgettable moments for all who indulge in the Wild Garlic experience.



CANAPES

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HOT CANAPÉS

Crispy Belly Pork, Panko Crumb, Green Apple Gel (GF)
Tandoori King Prawn, Nann Bread, Mango & Coriander Chutney
Beer Beef Short Rib & Smoked Cheddar Miniature Yorkshire Pudding
Pancetta Wrapped Chipolatas, Honey Jack Daniel's Glaze (GF)
Lamb Shepherd's Pie, Smoked Potato Mash
Wild Mushroom Arancini, Wild Garlic & Pea Pesto (V) (GF)
Roast Chicken, Gruyère & Tarragon Miniature Vol au Vent
Truffle & Brie Toastie, Balsamic Onions (V)
Chorizo & Sweet Potato Croquette, Saffron Aioli (GF)
Butternut & Feta Fritter, Black Olive Caramel (V) (GF)

COLD CANAPÉS

Iberico Ham & Manchego Crostini, Romesco Sauce (GF)
Whipped Goats Cheese Cone, Candy Beetroot, Sunflower Seed Brittle (V)
Prawn & Roasted Pepper Bloody Mary Croustade
Crab, Chilli & Lime Frittata, Coriander Salsa (GF)
Smoked Duck, Sticky Fig Chutney, Duck Fat Toasted Brioche
Baked New Potato, Chive Mascarpone, Smoked Salmon, Exmoor Caviar (GF)
Coconut Thai Chicken Charcoal Tartlet, Micro Basil
Charred Watermelon, Feta & Gin Cured Cucumber, Beetroot Wafer (V)
Torched Mackerel, Horseradish & Dill Cream, Melba Toast
Salt Beef Rillet, Mustard Piccalilli, Bagel Croute

Plant based CANAPÉS

As well as your chosen canapés we also provide the following two canapés that are plant based, gluten free, but most importantly delicious!

Broad Bean & Sweet Potato Aloo Tikka, Tamarind Chutney 🌱 (GF)
Crostini, Smoked Carrot, Herb Cream Cheese Confit Tomato 🌱 (GF)

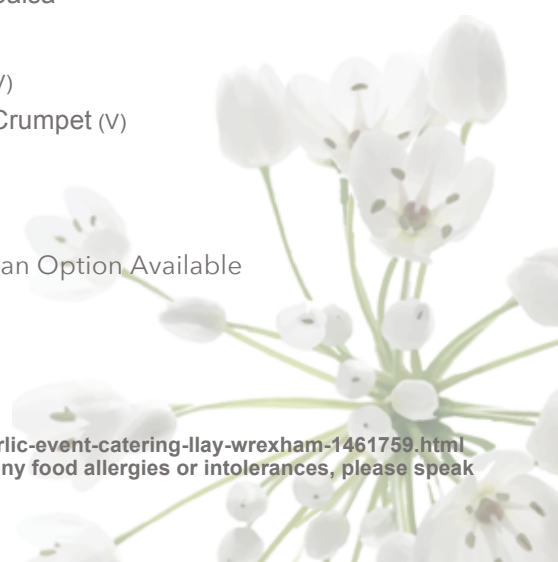
MANAPÉS

Crab Cake, Brioche, Piquillo Pepper Aioli
Caramelised Onion, Tarragon & Gruyère Tartlet (V)
Thai Chicken Skewers, Chilli Peanut Sauce (GF)
Charred Bruschetta, Olives, San Marzano Tomatoes 🌱
Ham Hock Sausage Roll, Cider Apple Sauce
Mini Taco, Barbacoa Beef, Coriander Salsa
Halloumi Fries, Chilli Jam (V)
Punjabi Samosa, Tamarind Dip 🌱 (V)
Cauliflower Cheese Velouté, Black Bomber Crumpet (V)

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STARTERS

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Crab & Smoked Salmon Roulade *

Smashed Avocado, Roasted Pepper Gazpacho, Chive Oil, Multigrain Crostini

Tandoori Carrots * (GF) (V)

Spiced Heritage Carrots, Greek Yogurt, Coriander & Mint Oil, Tamarind Chutney, Puffed Wild Rice

Soy & Mirin Glazed Beef Rib *

Coriander Chilli Noodles, Cucumber Salad

Wild Garlic Mushrooms * (V)

Prosecco, Clotted Cream & Tarragon Sauce, Charred Sour Dough

Chicken & Ham Hock Terrine

Crispy Chicken Crackling Butter, Apricot Gel, Toasted Brioche

Potted Prawns & Torched Asparagus * (GF)

Nori Seaweed, Bloody Mary Cocktail Sauce, Baby Gem Lettuce Wedge

Goats Cheese & Blush Tomato Cheesecake

Golden Raisin & Apple Relish, Spiced Seeds & Shoots

Sticky Fig Salad * 🌱 (GF)

Maple Fig, Char-Gilled Squash, Red Pepper Pearls, Shoots, Sunflower Brittle, Pomegranate Dressing

Duck Scotch Egg (GF)

Homemade Piccalilli, Fennel & Watercress Salad

Orkney Scallop (GF)

Shellfish Cream, Torched Pink Grapefruit, Wilted Samphire
Supplement Per Person £7.50

SIGNATURE DISHES

King Prawn Arancini * (GF)

Saffron Aioli, Charred Lime, Marinated Tomato, Micro Herb

Twice Baked Soufflé (V)

Cave Aged Cheddar, Red Onion & Thyme Chutney, Balsamic Syrup

Leek & Potato Velouté * (V)

Truffle Dressing, Sour Dough Bread, Wild Garlic Butter

TO SHARE

Middle Eastern Tapas *

Sweet Potato Falafel, Flat Bread, Smoky Baba Ganoush, Cumin Tzatziki, Ras el Hanout & Honey Lamb Skewers, Spiced Red Pepper Dip

Mediterranean *

Charcuterie Meats, Burrata, Slow Roast Tomato with Olives, Squash Hummus, Spanish Meatballs in Tomato & Fennel Sauce, Rosemary & Sea Salt Focaccia

Asian *

Salt & Pepper Chicken Wings, Prawn Gyoza, Spicy Prawn Crackers, Boneless Korean Pork Ribs, Lime & Coriander Chilli Sauce

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MAINS

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Chicken & Leek Roulade

Wild Mushroom "Lasagna", Pesto Greens, Prosecco Cream

Salmon Two Ways

Herb Crusted Fillet, Salmon & Crushed Jersey Potato Cake, Buttered Spinach, "Tartare" Beurre Blanc

Poussin (GF)

Lemon & Herb Roasted, Koffmann Cabbage, Rosti Potato, Truffle Jus

Aberdeen Angus Beef Sirloin

Fondant Potato, Yorkshire Pudding, Maple & Thyme Glazed Vegetables, Red Wine Gravy

King Prawn & Monkfish Skewer

Goan Curry Sauce, Chilli & Garlic Greens, Lime & Coconut Rice

Roast Duck Breast (GF)

Confit Leg Potato Hash, Creamed Parsnip, Rainbow Roots, Cassis Jus

Roast Belly Pork (GF)

Pancetta Leeks, Smoked Butter Mash, Burnt Swede, Cider Sauce

Grilled Seabass (GF)

Blush Tomato & Dill Risotto, Charred Asparagus, Salsa Verdi

Open Beef Fillet Wellington

Truffle & Wild Mushroom Tart Fine, Pressed Beef Fat Potato, Wilted Chard, Beer & Treacle Sauce
Supplement Per Person £7.50

SIGNATURE DISHES

Corn Fed Chicken (GF)

Potato & Applewood Cheddar Gratin, Tender-Stem Broccoli, Crushed Squash, Thyme Jus

Honey & Mint Lamb Rump (GF)

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

Boneless Beef Short Rib (GF)

Hasselback Potato, Café de Paris Butter, Parmesan & Watercress Salad, Pink Peppercorn Sauce

VEGETARIAN & VEGAN MAINS

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

Wellington 🌱

Puff Pastry, Golden Beetroot, Wild Mushroom

Thai Roasted Half Butternut 🌱 (GF)

Red Penang Curry, Sticky Jasmine Rice

Chimichurri Cauliflower Steak 🌱 (GF)

Charred Baby Fennel, Ancient Grains, Puffed Wild Rice, Flowers & Shoots

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SHARING FEAST

A delightful tapas-style dining experience where you select two dishes from each section, along with one bread selection. This feast will serve as both your starter and main course, providing a relaxed and informal culinary adventure. Our chefs can create dishes to suit dietary requirements, if required for any individual guest.

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ARABIAN

Big Plates

Harrisa Lamb Chops (GF)
Spiced Chicken Thighs, Lemon & Olive Sauce (GF)
Ras el Hanout Lamb Rump (GF)
Moroccan Beef Rib Tagine (GF)
Yemeni Roast Chicken Haneeth (GF)
Beef Kofta with Chilli Glaze (GF)

Small Plates

Sweet Potato Falafel (GF)
Lamb Ginger & Fenugreek Meatballs (GF)
Chilli & Sumac Wings (GF)
Cumin & Honey Carrots (GF)
Crispy Broad Beans (GF)
Tabouleh (GF)

Breads

Garlic & Coriander Flatbread
Malawah Bread
Turkish Lavash

Dips & Bits

Smoky Baba Ganoush (GF)
Muhammara (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)
Chicken & Wild Mushroom Fricassee (GF)
Fennel & Rosemary Pork Belly (GF)
Souvlaki Chicken (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)
Mangago & Piquillo Pepper Tortilla (GF)

Breads

Rosemary & Sea Salt
Focaccia
Sourdough Bloomer
Greek Flatbread

Dips & Bits

Hummus (GF)
Tzatziki (GF)
Blush Tomato & Olive (GF)
Baby Mozzarella (GF)
Aubergine & Olive Tapenade (GF)
Romesco Sauce (GF)

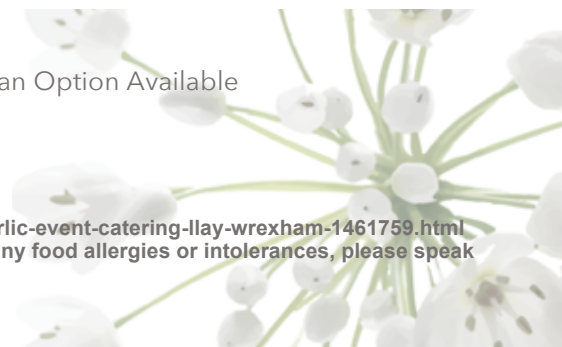
Sides

Lemon, Olive Oil & Herb Cypriot Potato (GF)
Heritage Tomato, Feta & Basil Salad (GF)
Potato Bravas, Smoked Paprika Sauce (GF)
Charred Greens, Mint & Garlic Butter (GF)
Rainbow Roasted Roots (GF)
Greek Pilaf Rice (GF)

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DESSERTS

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Tart au Citron

White Chocolate Cremeux, Blackberry Compote

Affogato

Vanilla Ice-Cream Topped with Espresso & Treacle Toffee Brownies on The Side

Brioche Treacle Tart

Black Cherry Jam, Vanilla Bean Custard

Cheesecake

Clotted Cream, Shortbread Crust, All Things Strawberry

Lemon Thyme Posset

Drizzle Cake, Blueberry Compote, Praline Crumbs

Crème Brûlée *

Meadow Sweet, Oat Flapjack Finger

Duo of Desserts

Pick one from each, Jar & Tartlet.

Jar

Pannacotta Strawberry Mint & Basil Syrup

Blood Orange Posset, Honeycomb

Key Lime Cheesecake, Mango Jelly

Tartlet

Graham Cracker, Biscoff Chocolate Ganache

Caramel Apple Pie, Oat Crumble

Torched Lemon Meringue Pie

SIGNATURE DISHES

Sticky Toffee Pudding * (GF)

Rum Toffee Sauce, Honey Brittle

Orange Chocolate Torte 🌱

Blood Orange Sauce, Cookie Crumbs

Miso Caramel

Sable Pastry, Set Caramel Custard, Miso Ice Cream

SHOW STOPPERS

Desserts with extra sparkle.

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

Rhubarb Trifle * (GF)

Rhubarb & Raspberry Compote, Lemon Drizzle Sponge, Vanilla Bean Custard, Streusel Crumble

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

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CHILDREN

CANAPES

Mini Sausage Rolls

STARTERS

Cheese Garlic Bread (V)
Cherry Tomato

Crudities GF (V)
Cucumber, Carrot Sticks, Dips

Tomato Soup (V)
Bread Roll & Butter

MAINS

Stonebaked Flatbread (V)
Tomato & Mozzarella

Sausage & Mash (GF)
Homemade Gravy

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

DESSERTS

Chocolate Pudding (GF)
Warm Chocolate Sauce

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

Strawberry Sundae (GF)
Marshmallows, Strawberry Ice Cream, Strawberry Sauce



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DRUNK MUNCH^o

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

Four Cheese & Pesto Toastie (V) Chargrilled Sour Dough

Hot Roast Pork Roll Crackling, Lemon Thyme Stuffing, Cider Apple Sauce

Rigatoni Pasta Bowl Please choose one: Pancetta Carbonara, Truffle & Pecorino Or Beef Rib & Nduja Bolognese

Moroccan Lamb Skewer Lamb Neck, Matbucha Salsa, Brioche Roll

Steak Burger Mac Sauce, Monterey Jack, Shredded Iceberg, Crispy Onions

Jack Daniel's BBQ Beef Brisket * Brioche Bun, Apple Slaw

Korean Fried Chicken * Spicy Slaw, Milk Bun

Italian Roast Porchetta Rosemary & Sea Salt Focaccia Roll

Asian Sticky Rice Bowls * Thai Red Chicken Curry Or Crispy Chicken, Katsu Sauce

Mediterranean Chicken Souvlaki, Sourdough Pitta, Greek Feta Salad, Lemon & Oregano Roast New Potatoes, Tzatziki, Chilli Sauce & Hummus £7.50 per person supplement

Disco Fries (GF) (£5 per guest supplement) Skin on Fries, Four Cheese Melt, Ketchup, Mayonnaise & BBQ Sauce £7.50 per person supplement

Choose one meat option and two toppers to be served with your fries:

Meat

Chipotle Pulled Beef, Peppered Steak, Kansas BBQ Pork, Korean Chicken, Crispy Bacon & Burger Bits

Toppers

Pesto Vegetables, Crispy Onions, Jalapeño, Garlic Mushrooms, Salsa, Rainbow Slaw

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CAKE OF CHEESE

Prices Available Upon Request.

Comes dressed with figs & grapes. Served with cheese biscuits, chutney & salted butter.

Once 'Cut', the cake of cheese will be portioned and will be brought back out on platters for your guests to help themselves alongside your evening food.

With each different cake of cheese, we have carefully selected a hard, blue, soft and a favourite of ours. Please feel free to mix and match but we suggest keeping a hard, blue, and soft cheese, if your favourite isn't listed, please do ask and we will source.

THE ENGLISH CAKE OF CHEESE

Cornish Yarg

Wild Garlic Favourite

Hard Cheese

Applewood Smoked Cheddar

Blue Cheese

Colston Bassett Stilton

Soft Cheese

Somerset Brie

THE WELSH CAKE OF CHEESE

Snowdonia Black Bomber

Wild Garlic Favourite

Hard Cheese

Caerphilly

Blue Cheese

Perl Las

Soft Cheese

Gold Cenarth

THE CONTINENTAL CAKE OF CHEESE

Comte

Wild Garlic Favourite

Hard Cheese

Manchego

Blue Cheese

Saint Agar

Soft Cheese

Camembert

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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, Front of House Manager to ensure the smooth running of your event. Extras may include table linen for your dining room, 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.

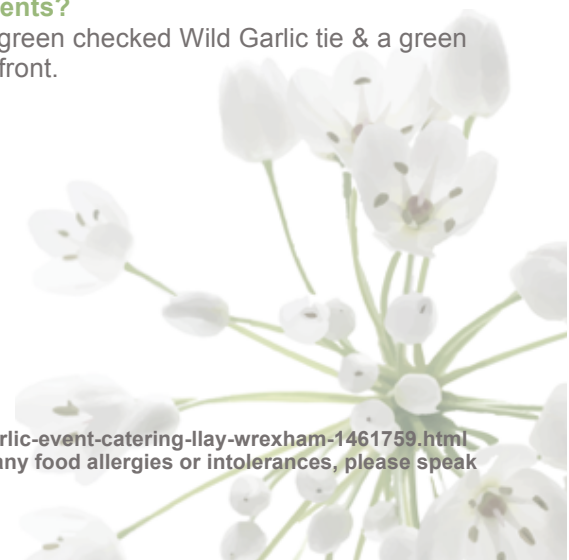
Q. Are Wild Garlic Event Catering licenced and insured?

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 & a green apron with our Wild Garlic logo on the front.

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

Option 2:

- Three Different Canapés
- Two Different Manapés
- Two Course Wedding Breakfast (main course and dessert)
 - Any Option from The Drunk Munch Evening Food

Option 1 & 2 £90.00 per person

LITTLE EXTRAS

- Per Extra Canapé: £4.25 per person
- Per Extra Manapé: £7.20 per person
- Sour Dough Bloomer with Sea Salt Butter: £4.25 per person
- Olive & Rosemary Focaccia with Balsamic & Olive Oil: £4.25 per person
- Artisan Bread, Sea Salt Butter, Balsamic: £4.25 per person
- Tea & Coffee with Petit Fours: £5.40 per person
- Dry Ice Canapés: £318.00

