

EST. 2020
WILD KITCHEN
WEDDING & EVENT CATERING

"AT WILD KITCHEN EVENTS, WE BELIEVE THAT UNFORGETTABLE WEDDINGS START WITH UNFORGETTABLE FOOD AND WE ARE WILDLY PASSIONATE ABOUT WORKING WITH YOU TO CREATE INCREDIBLE MEMORIES"

TEAM WILD KITCHEN

BASED IN PERTHSHIRE AND WORKING THROUGHOUT SCOTLAND, WE SPECIALISE IN BESPOKE WEDDING & EVENT CATERING, BRINGING PEOPLE TOGETHER ON THEIR MOST IMPORTANT OCCASIONS.

WITH OVER 30 YEARS COMBINED EXPERIENCE IN WEDDINGS & EVENTS, OUR TEAM WILL WORK WITH YOU TO DESIGN A CATERING PACKAGE PERFECTLY TAILORED TO YOUR VISION. WHETHER YOU'RE CHOOSING FROM SOME OF OUR HAND-PICKED FAVOURITES BELOW OR DREAMING UP SOMETHING ENTIRELY BESPOKE, WE'RE HERE TO MAKE YOUR VISION A REALITY.

THE PERFECT ADDITION TO ANY EVENT, KICK OFF YOUR CELEBRATIONS IN STYLE WITH A SELECTION OF OUR INCREDIBLE CANAPÉS...

CANAPÉS PRICING:

CHOICE OF 3 - £12.00 PER PERSON

ADDITIONAL CANAPÉS - £3.00 PER CANAPÉ / PER PERSON

CANAPÉS

SMOKED CHORIZO ARANCINI
GARLIC AIOLI - CRISPY CHORIZO - BASIL

OAK SMOKED SALMON BLINI
CREAM CHEESE - DILL - LEMON

HAGGIS CROQUETTE
WHISKY MAYO - MUSTARD CRESS

MINI GOATS CHEESE TART (V)
CARAMELISED ONION - AGED BALSAMIC

PORK & FENNEL SAUSAGE ROLL
APPLE PURÉE - FENNEL SLAW

SMOKED HADDOCK CROQUETTE
CURRY MAYO - WATERCRESS

BUTTERNUT SQUASH ARANCINI (V)
SQUASH PURÉE - CRISPY SAGE - PARMESAN

BLACK PUDDING CROQUETTE
APPLE SAUCE - PEASHOOT

TEMPURA KING PRAWN
SWEET CHILLI - CORIANDER

WILD MUSHROOM ARANCINI (V)
TRUFFLE MAYO - PARMESAN

GLAZED PORK CHIPOLATAS
WHOLEGRAIN MUSTARD - HONEY

LOBSTER CROUSTADE*
LOBSTER MAYO - LEMON - TARRAGON

PLATED MENUS

CREATE YOUR PERFECT 3 COURSE MEAL WITH INSPIRATION FROM OUR PLATED MENUS BELOW OR WORK WITH US TO CREATE SOMETHING ENTIRELY BESPOKE.

3 COURSE PLATED MENU PRICING:

3 COURSE MENU - FROM £69.00 PER PERSON

ADDITIONAL CHOICE - £9.50 PER PERSON

WHAT'S INCLUDED:

CROCKERY & CUTLERY

OUR STANDARD RANGE OF CROCKERY & CUTLERY IS INCLUDED IN YOUR PACKAGE PRICE. OUR SUPPLIERS HAVE A WIDE RANGE OF OPTIONS FOR HIRE, SHOULD YOU WISH FOR SOMETHING DIFFERENT.

NAPKINS

WHITE LINEN NAPKINS ARE INCLUDED IN YOUR PACKAGE PRICE. HOWEVER IF YOU'RE LOOKING FOR A POP OF COLOUR, OUR SUPPLIERS HAVE A LARGE RANGE OF COLOURS, PATTERNS & MATERIALS TO PERFECTLY MATCH YOUR VISION.

SET-UP

OUR TEAM WILL TAKE CARE OF SETTING YOUR TABLES WITH CROCKERY, CUTLERY & NAPKINS ON THE MORNING OF YOUR SPECIAL DAY.

STAFFING

OUR PACKAGE PRICE INCLUDES ALL STAFFING FOR YOUR EVENT.

ADDITIONAL COSTS

DEPENDING ON YOUR VENUES FACILITIES, WE MAY REQUIRE ADDITIONAL EQUIPMENT & STAFFING WHICH WILL BE HIGHLIGHTED TO YOU. TRAVEL CHARGES MAY APPLY DEPENDING ON LOCATION.

VAT

ALL PRICES ARE EXCLUSIVE OF VAT

STARTERS

CHICKEN LIVER PARFAIT
CARAMELISED ONION MARMALADE - TOASTED BRIOCHE - CORNICHONS

SMOKED HADDOCK FISHCAKE
WARM TARTARE SAUCE - LEMON - WATERCRESS

ORKNEY SCALLOPS (SUPPLEMENT £5.00 PER PERSON)
STORNOWAY BLACK PUDDING - CURED HAM - PEA PURÉE

HERITAGE TOMATO SALAD (V)
BURRATA - SUN-DRIED TOMATO - BASIL - EXTRA VIRGIN OLIVE OIL

TERRINE OF HAGGIS, NEEPS & TATTIES
HAGGIS CROQUETTE - WHISKY SAUCE

CHICKEN & CHORIZO TERRINE
RED PEPPER JAM - ROMESCO SAUCE - SOURDOUGH TOAST

SMOKED CHEDDAR & CREAMED LEEK TART (V)
LEMON & HONEY VINNAIGRETTE - WATERCRESS SALAD - PICKLED SHALLOTS

HAM HOUGH TERRINE
CURED HAM - PICCALILLI - WATERCRESS - SOURDOUGH TOAST

WHISKY SMOKED SALMON
POTATO SCONES - DILL CREAM CHEESE - PICKLED CUCUMBER

SLOW-BRAISED PORK BELLY
APPLE & CELERIAC REMOULADE - BURNT APPLE KETCHUP - PICKLED APPLE

WHIPPED GOATS CHEESE SALAD (V)
BEETROOT CHUTNEY - PICKLED BEETROOT - AGED BALSAMIC VINEGAR

FILLET OF BEEF CARPACCIO (SUPPLEMENT £5.00 PER PERSON)
TRUFFLE MAYO - WILD ROCKET - PARMESAN - SMOKED SEA SALT

MAIN COURSES

ROAST CHICKEN BREAST

HAM HOCK CROQUETTE - CHEDDAR & CHIVE MASH - CREAMED LEEK SAUCE

FILLET OF COD

SMOKED CHORIZO CASSOULET - WILTED GREENS - RED PEPPER & CAPER SALSA

SLOW-BRAISED SCOTCH BEEF

POTATO TERRINE - HERITAGE CARROT - BABY ROOT VEGETABLES - RED WINE JUS

ROASTED BUTTERNUT SQUASH RISOTTO (V)

CONFIT SQUASH - TOASTED SEEDS - PARMESAN - CRISPY KALE

ROAST DUCK BREAST

SWEET POTATO FONDANT - BRAISED RED CABBAGE - WILTED GREENS - DUCK & PLUM SAUCE

SLOW-BRAISED PORK BELLY

CREAMED POTATOES - STORNOWAY BLACK PUDDING - APPLE PURÉE - CIDER SAUCE

HERB CRUSTED LAMB RUMP

DAUPHINOISE POTATOES - RATATOUILLE VEGETABLES - LAMB & CAPER SAUCE

ROAST FILLET OF SALMON

POTATO & FENNEL ROSTI - TENDERSTEM BROCCOLI - BABY COURGETTE - CHAMPAGNE VELOUTÉ

FILLET OF SCOTCH BEEF (SUPPLEMENT £9.50 PER PERSON)

DAUPHINOISE POTATOES - BRAISED RED CABBAGE - CONFIT ONION - PORT SAUCE

ROAST CHICKEN SUPREME

FONDANT POTATO - HAGGIS CROQUETTE - ROASTED BABY VEGETABLES - WHISKY SAUCE

WILD MUSHROOM WELLINGTON (V)

POTATO TERRINE - WILTED GREENS - WHITE WINE CREAM SAUCE

PERTHSHIRE VENISON LOIN (SUPPLEMENT £7.50 PER PERSON)

DAUPHINOISE POTATOES - CELERIAC FONDANT - BRAISED RED CABBAGE - REDCURRANT SAUCE

DESSERTS

STICKY TOFFEE PUDDING
WHISKY BUTTERSCOTCH - MADAGASCAN VANILLA ICE CREAM - HONEYCOMB

DARK CHOCOLATE TART
RASPBERRY SORBET - DARK CHOCOLATE CRUMB - HAZELNUT TUILLE

VANILLA PANNA COTTA
POACHED RHUBARB - RHUBARB SYRUP - GINGERBREAD CRUMB

APPLE & BLACKBERRY CRUMBLE TART
CARAMELISED APPLE PURÉE - MADAGASCAN VANILLA ICE CREAM - CALVADOS CUSTARD

DARK CHOCOLATE & SALTED CARAMEL DELICE
SALTED CARAMEL SAUCE - TOFFEE POPCORN - CARAMEL TRUFFLE

SCOTTISH CHEESE SELECTION (SUPPLEMENT £6.00 PER PERSON)
ARTISAN CRACKERS - FRUIT CHUTNEY - GLAZED FIGS - GRAPES

LEMON MERINGUE TART
ITALIAN MERINGUE - RASPBERRY SORBET - RASPBERRIES

CHOCOLATE & ORANGE BREAD & BUTTER PUDDING
DARK CHOCOLATE SAUCE - WHISKY ORANGES - MADAGASCAN VANILLA ICE CREAM

WHISKY & RASPBERRY CRANACHAN
WHISKY CREAM - RASPBERRY COMPOTE - TOASTED OATS

STRAWBERRY ETON MESS
MERINGUE - MACERATED STRAWBERRIES - VANILLA CHANTILLY - LIME

DARK CHOCOLATE & CARAMEL BROWNIE
HONEYCOMB - SALTED CARAMEL ICE CREAM

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
BERRY COMPOTE - VANILLA CREAM - RASPBERRY GEL

FAMILY-STYLE MENUS

SERVED ON SHARING PLATTERS TO THE MIDDLE OF YOUR GUESTS TABLE, THE PERFECT WAY TO RELAX AND ENJOY A LITTLE BIT OF EVERYTHING.

3 COURSE FAMILY-STYLE MENU PRICING:

3 COURSE MENU . FROM £75.00 PER PERSON

INCLUDES STARTER, CHOICE OF 2 MAIN COURSES, CHOICE OF 3 SIDE DISHES, DESSERT

ADDITIONAL CHOICE . £9.50 PER PERSON

WHAT'S INCLUDED:

CROCKERY & CUTLERY

OUR STANDARD RANGE OF CROCKERY & CUTLERY IS INCLUDED IN YOUR PACKAGE PRICE. OUR SUPPLIERS HAVE A WIDE RANGE OF OPTIONS FOR HIRE, SHOULD YOU WISH FOR SOMETHING DIFFERENT.

NAPKINS

WHITE LINEN NAPKINS ARE INCLUDED IN YOUR PACKAGE PRICE. HOWEVER IF YOU'RE LOOKING FOR A POP OF COLOUR, OUR SUPPLIERS HAVE A LARGE RANGE OF COLOURS, PATTERNS & MATERIALS TO PERFECTLY MATCH YOUR VISION.

SET-UP

OUR TEAM WILL TAKE CARE OF SETTING YOUR TABLES WITH CROCKERY, CUTLERY & NAPKINS ON THE MORNING OF YOUR SPECIAL DAY.

STAFFING

OUR PACKAGE PRICE INCLUDES ALL STAFFING FOR YOUR EVENT.

ADDITIONAL COSTS

DEPENDING ON YOUR VENUES FACILITIES, WE MAY REQUIRE ADDITIONAL EQUIPMENT & STAFFING WHICH WILL BE HIGHLIGHTED TO YOU. TRAVEL CHARGES MAY APPLY DEPENDING ON LOCATION.

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FAMILY STYLE

STARTERS

WILD KITCHEN CHARCUTERIE PLATTERS

CURED MEATS - ONION MARMALADE - SUN-DRIED TOMATOS - MARINATED OLIVES - SMOKED GARLIC HUMMUS - ARTISAN CRACKERS - ROSEMARY FOCACCIA - SCOTTISH CHEESE

SMOKED FISH PLATTER (SUPPLEMENT £6.00 PER PERSON)

OAK-SMOKED SALMON - HOT SMOKED SALMON - SMOKED MACKEREL PATÉ - BURNT LEMON - CAPERBERRIES - DILL CREAM CHEESE - LEMON MAYO - ARTISAN CRACKERS - SOURDOUGH TOAST

ROASTED VEGETABLE MEZZE (V)

WOOD-ROASTED VEGETABLES - ONION MARMALADE - SUN-DRIED TOMATOES - MARINATED OLIVES - SMOKED GARLIC HUMMUS - ARTISAN CRACKERS - ROSEMARY FOCACCIA - SCOTTISH CHEESE

MAIN COURSES - CHOICE OF 2

GARLIC & HERB SPATCHCOCK CHICKEN

BURNT LEMON - GARLIC AIOLI

WOOD-FIRED FILLET OF BEEF (SUPPLEMENT £9.50 PER PERSON)

PICKLED SHALLOTS - WATERCRESS - SMOKED GARLIC BERNAISE

ROAST HARISSA AUBERGINE (V)

CRUMBLED FETA - POMEGRANATE - TOASTED ALMONDS

OAK-ROASTED WHOLE SALMON FILLET

SPRING ONION - LEMON & CAPER VINAIGRETTE

CHILLI & FENNEL PORK BELLY

SMOKED CHORIZO CRUMB - CHIMICHURRI

SPICED LAMB SHOULDER

PICKLED RED ONION - MINT YOGHURT

WOOD-FIRED STEAK TAGLIATA

ROASTED VINE CHERRY TOMATOES - WATERCRESS - AGED BALSAMIC

CURRIED CAULIFLOWER STEAK

PICKLED RED CHILLI - CORIANDER - CURRY BUTTER SAUCE

FAMILY STYLE

SIDE DISHES - CHOICE OF 3

ROASTED BABY POTATOES (V)

GARLIC BUTTER - CHIVES - CRISPY ONIONS

CHARRED TENDERSTEM BROCCOLI (VE)

RED CHILLI - TOASTED ALMONDS - SEA SALT

CREAMED SKILLET CORN (V)

ROASTED PEPPERS - JALAPENOS - CORIANDER - LIME

WOOD-ROASTED POTATO SALAD (V)

SPRING ONION - CAPERS - DILL - LEMON MAYO

FRENCH FRIES (V)

TRUFFLE MAYO - PARMESAN - SMOKED SEA SALT

MIXED LEAF SALAD (VE)

LEMON & MUSTARD DRESSING

ROASTED HERITAGE CARROTS (V)

BLOSSOM HONEY - TARRAGON

HERITAGE TOMATO PANZANELLA (VE)

PICKLED RED ONION - CUCUMBER - MARINATED OLIVES - SOURDOUGH CROUTONS

DESSERTS

WILD KITCHEN MIXED BERRY PAVLOVA

VANILLA CHANTILLY - BERRY COMPOTE - MERINGUE

ESPRESSO MARTINI TIRAMISU

DARK CHOCOLATE - MADAGASCAN VANILLA MASCARPONE - COFFEE LIQUEUR

LIMONCELLO CHEESECAKE

AMARETTI BISCUIT - LIMONCELLO CURD - MINT

FESTIVAL-STYLE MENUS

SERVED DIRECTLY TO YOU & YOUR GUESTS FROM OUR WOOD-FIRED WILD KITCHEN, ENJOY THE ULTIMATE RELAXED DINING EXPERIENCE FOR YOUR MAIN MEAL OR THE PERFECT ADDITION FOR YOUR EVENING FOOD.

WOOD-FIRED SOURDOUGH PIZZA:

CHOICE OF 3 PIZZAS - £17.50 PER PERSON

ADDITIONAL CHOICE - £5.00 PER PERSON

ARTISAN STREET FOOD:

CHOICE OF 2 OPTIONS - £19.50 PER PERSON

CHOICE OF 3 OPTIONS - £25.00 PER PERSON

ADDITIONAL CHOICE - £9.50 PER PERSON

WHAT'S INCLUDED:

CROCKERY & CUTLERY

FOOD WILL BE SERVED IN BIODEGRADABLE, DISPOSABLE PACKAGING WITH WOODEN CUTLERY.

NAPKINS

BLACK PAPER NAPKINS ARE INCLUDED IN THE PACKAGE PRICE.

STAFFING

OUR PACKAGE PRICE INCLUDES CHEFS FOR SERVICE OF YOUR FOOD.

ADDITIONAL COSTS

IF BOOKED AS PART OF A FULL-DAY CATERING PACKAGE FOR EVENING FOOD THE WILD KITCHEN FOOD-TRUCK WILL BE INCLUDED COMPLIMENTARY. FOR FESTIVAL-STYLE ONLY CATERING AN EXCLUSIVE-USE HIRE CHARGE MAY APPLY. TRAVEL CHARGES MAY APPLY DEPENDING ON LOCATION.

VAT

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WOOD-FIRED PIZZA

COUPLES CHOICE

GO WILD - ANYTHING YOU WANT ON A PIZZA (WITHIN REASON...)

MARGHERITA (V)

SAN MARZANO TOMATOES - FIOR DI LATTE MOZZARELLA - BASIL - EXTRA VIRGIN OLIVE OIL

PEPPERONI

SICILIAN PEPPERONI - MOZZARELLA

SALT & CHILLI CHICKEN

CURRY SAUCE BASE - PEPPERS & ONIONS - SPRING ONION

SPICY HAWAIIAN

CALABRIAN NDUJA - ROASTED PINEAPPLE - PICKLED RED ONIONS - HOT HONEY

PULLED PORK

BBQ PULLED PORK - BBQ BASE - ROASTED RED PEPPERS

MUSHROOM & TRUFFLE (V)

WILD MUSHROOMS - TRUFFLE RICOTTA - WILD ROCKET - PARMESAN

DIAVOLA

CHILLI & FENNEL SAUSAGE - VENTRICINA SALAMI - JALAPEÑOS

CHORIZO & BLACK PUDDING

IBERICO CHORIZO - STORNOWAY BLACK PUDDING

ORTOLANA (V)

WOOD-ROASTED VEGETABLES - WILD ROCKET - BASIL PESTO

BBQ CHICKEN

WOOD-FIRED BBQ CHICKEN - RED ONION - SWEETCORN

GOATS CHEESE (V)

CARAMELISED RED ONION - WILD ROCKET - AGED BALSAMIC VINEGAR

STREET FOOD

BUTTERMILK FRIED CHICKEN BURGER

SRIRACHA SLAW - DILL PICKLE - HOT HONEY

SALT & CHILLI CHICKEN LOADED FRIES

PEPPERS & ONIONS - CHEESE - SPRING ONION

WOOD-FIRED HALLOUMI TACOS (V)

SRIRACHA SLAW - CHILLI & LIME GUAC - PICKLED ONIONS - CHIMICHURRI

SPICED LAMB KOFTA FLATBREAD

MINT YOGHURT - POMEGRANATE - CHILLI SAUCE - PICKLED CABBAGE

LOBSTER & SEAFOOD ROLL (SUPPLEMENT £6.00 PER PERSON)

LOBSTER MAYO - GARLIC BUTTER - CHIVES

WILD KITCHEN STEAK BURGER

SMOKED CHEDDAR - CARAMELISED ONION - HOUSE RELISH - PICKLES

MAC & CHEESE POTS (V)

TRIPLE CHEESE SAUCE - CRISPY ONION

BBQ PULLED PORK LOADED FRIES

SPRING ONION - HICKORY BBQ SAUCE - JALAPENOS - SRIRACHA MAYO

WOOD-FIRED BRATWURST

CARAMELISED ONION - TRIPLE MUSTARD - CRISPY ONION

SPICED VEGETABLE BURGER (V)

SMOKED CHEDDAR - CARAMELISED ONION - HOUSE RELISH - PICKLES

ROAST CHICKEN GYROS

STONE-BAKED PITTA - TZATZIKI - CLASSIC SALAD

BBQ PULLED PORK TACOS

SRIRACHA SLAW - CHILLI & LIME GUAC - PICKLED ONIONS - CHIMICHURRI

THE WEE ONES MENU PRICING:

3 COURSE MENU - FROM £19.50 PER PERSON

STARTERS

CREAM OF TOMATO SOUP (V)

BREAD & BUTTER

GARLIC DOUGH BALLS

TOMATO SAUCE - MOZZARELLA - GARLIC BUTTER

CRUDITES & HUMMUS

CARROT - CUCUMBER - BREADSTICKS - CREAM CHEESE

MAIN COURSES

MACARONI CHEESE OR TOMATO PASTA (V)

GARLIC BREAD

GRILLED CHICKEN OR CHICKEN GOJONS

FRENCH FRIES OR MASHED POTATOES - BAKED BEANS OR GARDEN PEAS

PORK SAUSAGES

MASHED POTATOES - BAKED BEANS OR GARDEN PEAS - GRAVY

MINI STEAK BURGER

FRENCH FRIES

DESSERTS

CHOCOLATE BROWNIE

CHOCOLATE SAUCE - VANILLA ICE CREAM

JELLY & ICE CREAM

STRAWBERRY JELLY - VANILLA ICE CREAM - SPRINKLES

FRESH FRUIT SKEWERS

CHOCOLATE SAUCE - YOGHURT