



YOUR WEDDING VIBE

FEAST

We have a reputation for our luxurious and extravagant 'feasts', they are tailored to you and totally designed around each couple. From modern British to Italian to Asian incorporating fire, smoke & BBQ to excite your guests and tantalise your taste buds. The sharing board feasts are matched with seasonal sides to suit all tastes and complement your menu.

~ CASE STUDY 1 ~

Ben & Megan

A fabulous reception at Pershore's Springhill Barn for 120 guests

Canapés

*Parma ham & black bomber welsh rarebit \ King prawn 'bloody mary'
Charcoal baba ganoush \ Glamorgan scotch egg*

FEAST

*Cherry smoked pulled lamb shoulder \ BBQ chicken shawarma
Falafel, pistachio, barberry & oregano yoghurt
Hummus, zhoug, red onion pickles & flat breads
Palestinian batfowl salad \ Gunpowder jerseys \ Peruvian slaw*

Jam jar pudding

*Chocolate cheesecake
Locally picked strawberries & jugs of cotswold cream*

Street food night bites

Our Mama D's Neapolitan wood fired pizzas

~ CASE STUDY 2 ~

Lee & Tam

A lively tipi reception on client's land for 140 guests

Canapés

*Chicken satay \ Kimchi prawn 'bloody mary'
Pork dumpling 'Ponzu' \ Asian tea smoked salmon 'tamagoyaki'*

FEAST

*60 day aged Ribeye beef steak 'Nam Jim' \ Asian grilled tiger prawns
Kara-age 'Katsu' in a basket & pickles \ Sesame baked aubergine & Korean BBQ sauce
Asian slaw \ Isle of Wight tomatoes, red onion, thai basil
Fries 'Furikake' & Japanese mayo*

Jam jar pudding

Vanilla & caramel cheesecake 'Forrero Rocher'

Street food night bites

Dirty cheeseburger