

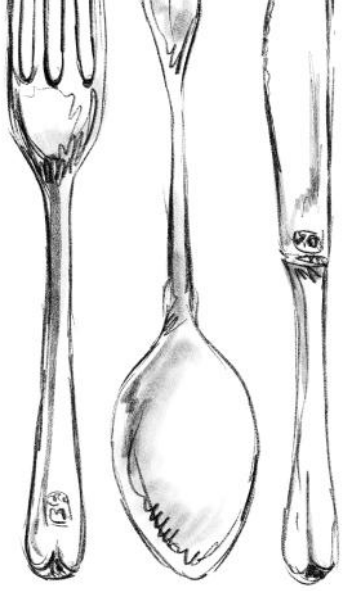
WILD
FORK

Corporate Events

We bring our renowned hospitality into the corporate world; whether you're hosting an intimate board lunch, product launch, or gala dinner, we create thoughtful, seasonal food designed to impress without feeling overdone.

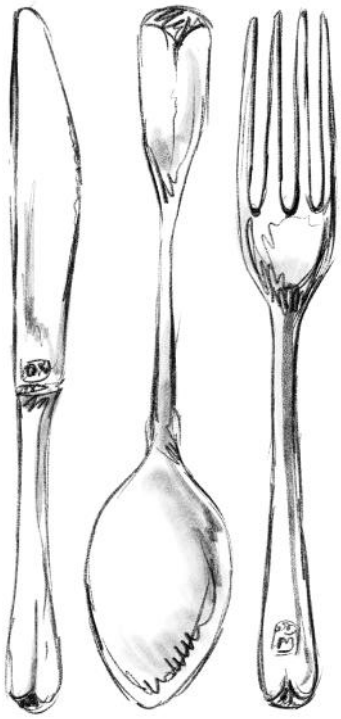
Breakfast

Make early starts delicious with our breakfast and brunch event catering. Fresh, local and delicious ingredients make a colourful breakfast buffet for your team.



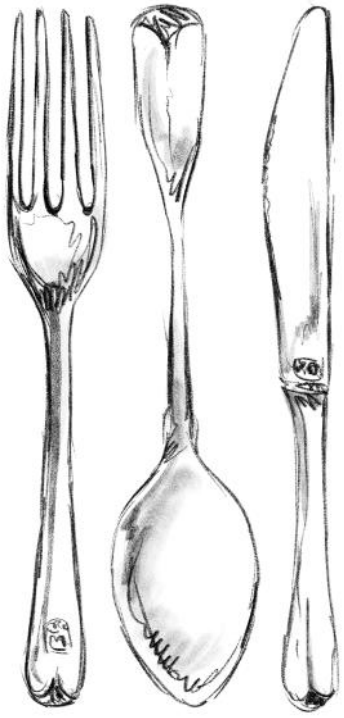
Savoury

Smoked salmon & cream cheese open bagels
Smashed avocado, feta & red onion open bagels
Seasonal vegetable fritatta
Wiltshire bacon or sausage brioche rolls
Wookey Hole Cheddar & ham croissants
Wild mushrooms on toast



Sweet

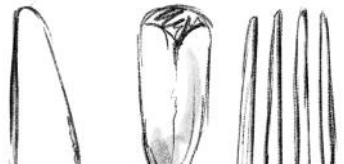
Buttermilk pancakes, seasonal fruit compote
Belgian waffles, maple syrup
Homemade granola, yoghurt, seasonal fruit, Lacock honey
'Carrot cake' overnight oats
Freshly baked pastries
Mix of prepared fruit & a fruit bowl



Drinks

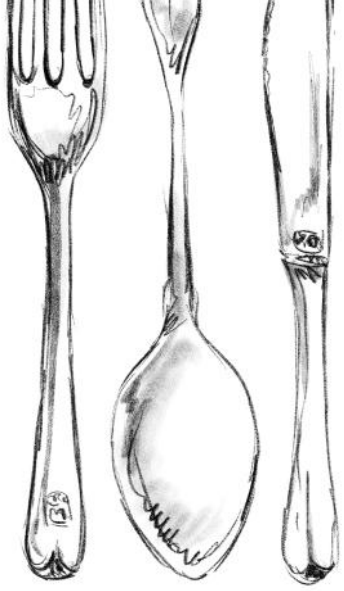
Speciality teas
Cafetiére coffee
Fresh fruit juices
Still & sparkling water

With drinks: £35 + VAT per person
Without drinks: £32 + VAT per person
Min. 25 guests



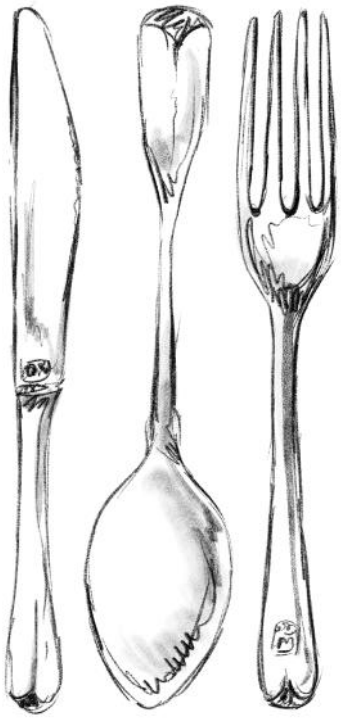
Canapés

Whether you're looking to begin your awards evening or gala dinner with canapés, or hosting a canapé launch event, we have a vast selection to suit all tastes and requirements:



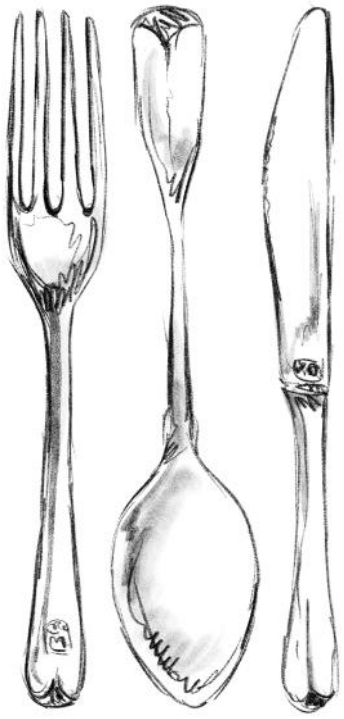
Garden & Dairy

Smoked mozzarella & chilli arancini
Cauliflower bhaji, coconut yoghurt
Courgette, feta, mint
Smoked mozzarella, peach, jalapeño crostini
Watermelon, feta & dukkah
Celeriac croustade, fig jam
Pecorino croquette, quince
Quail's egg, celery salt
Parmesan & rosemary shortbread
Dolcelatte & black grape crostini



Land & Field

Crispy duck roll, hoisin (+£1.50)
Pork, apricot & thyme sausage rolls
Chorizo & red wine skewers
Lamb koftes, tzatziki
Manchego, serrano ham, hot honey
Ham hock croquettes, chilli jam
Baby Yorkshires, pastrami, piccalilli
Pulled brisket tacos
Puffed confit pork belly, apple sauce
Bocconcini, peach, prosciutto & basil



River & Coast

Smoked mackerel, horseradish & beetroot blini
Dressed crab oatcake
Smoked salmon blini, lemon crème fraîche
Lobster bonbon, yuzu glaze (+£2)
Smoked salmon, rye bread, sour cream, caviar
Tuna tataki, pickled ginger & spring onion (+£1.50)
Pollock & parsley croquette, mojo sauce
Crayfish tartlet, lemon mayo, dill caviar
Thai cracker, tamarind ginger prawn
Smoked trout & sweet potato bonbon

Event add-on: £1.50 + VAT per canapé
Canapés only: £2 + VAT per canapé plus staffing charge
Min. 50 guests



Bowl Food

The perfect choice to cater for standing events; our delicious bowls are circulated amongst guests, allowing conversation to flow. Choose 3 savoury & 3 sweet.

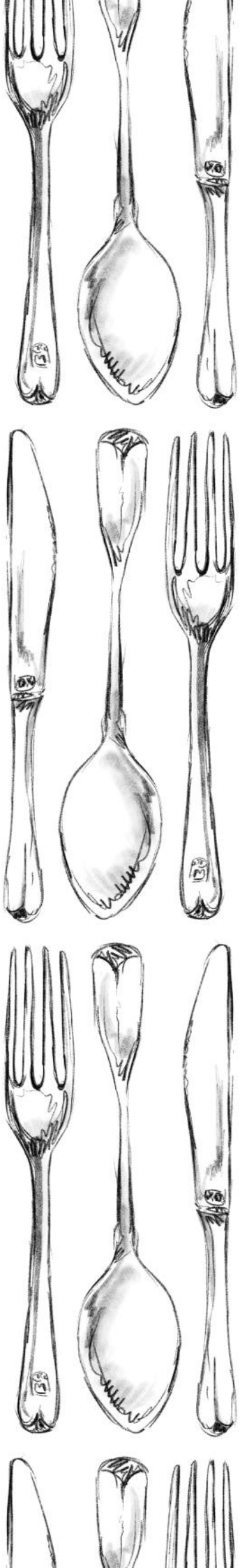
Savoury

Venison stew, horseradish mash, parsley
Cod, crushed potatoes, pea purée, batter scraps
Lamb & apricot tagine, sumac cous cous
Kale, romaine & lime caesar salad, smoked chicken, pancetta
Flaked salmon, crushed potato, rocket & creme fraiche
Crispy duck Asian salad, red cabbage, peanuts
Slow cooked pork belly, spiced apple, roasted roots, savoy
Pepper, courgette & lentil ragout, jewelled rice
Butternut squash risotto, sage, pine nuts
Thai green vegetable curry, crispy noodles, chilli, coriander
Wild mushroom mac & cheese, truffle crumb
Festive mac n cheese, sprout tops, pancetta & cranberry

Sweet

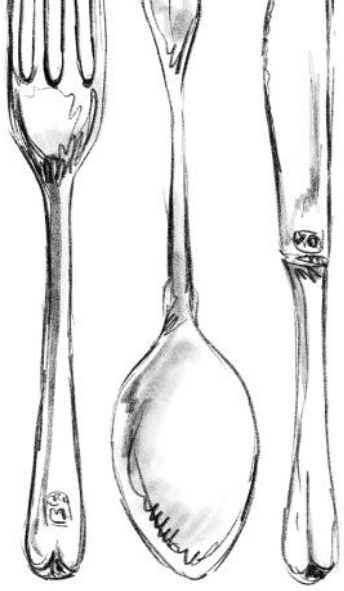
Sticky toffee pudding, bourbon & salted caramel sauce
Pear, apple & blackberry crumble, custard
Lemon & cherry posset, pink meringues, poached cherries
Chocolate & pistachio brownies
Mince pies, vanilla cream
Amaretto & ruby fruit trifle
Tiramisu
Rhubarb & strawberry eton mess
Salted chocolate tart
Andy's famous blondies
Chocolate & avocado mousse, candied orange
Tarragon panna cotta, Champagne strawberries

4 bowls per person: £35 + VAT per person
Min. 25 guests



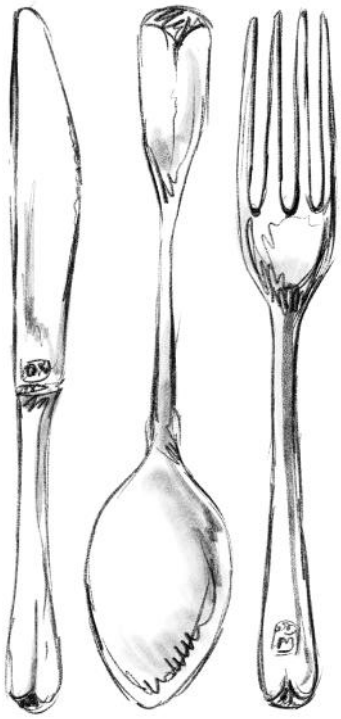
Cold Buffet

Our cold buffet suits an array of different events, from team-building events in the countryside to product launches! Choose 3 main items, 3 sides & 2 desserts.



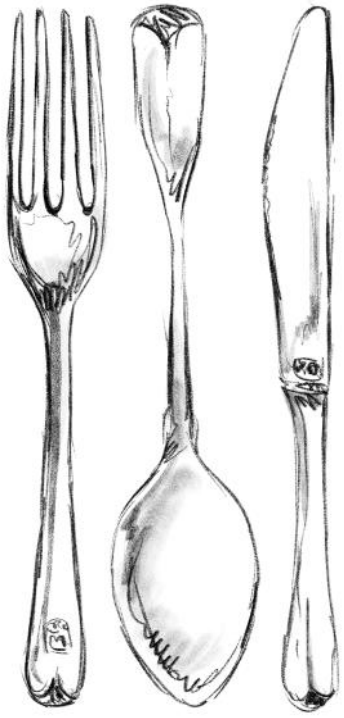
Mains

Fresh sandwiches & wraps
Honey roasted Wiltshire ham, pineapple chutney
Selection of British cheeses, chutney & biscuits
Beetroot cured salmon, horseradish creme fraich
Butternut squash, tahini & rosemary tart
Pea, mint & feta tart
Wild boar & apple sausage rolls
Chicken & apricot terrine, cornichons
Falafel, houmous, baba ghanoush, pita



Sides

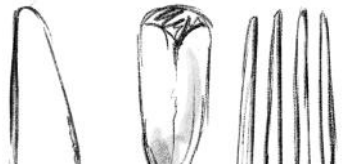
Sea salt & rosemary focaccia
Crudités & dips
Red cabbage slaw
Heirloom carrot salad, parsley & sesame
Potato salad, mustard, spring onion
Little gem, soft herbs, anchovy dressing, croutons
Beetroot, goat cheese & walnut salad
Wild rice tabbouleh, pomegranate
Cold pasta salad, with sun dried tomato, olive & feta



Desserts

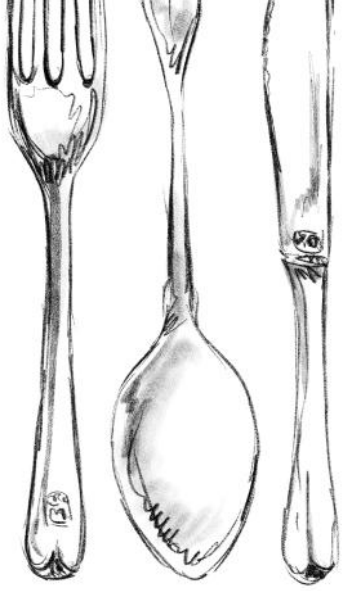
Seasonal eton mess
Selection of brownies & blondies
Salted chocolate tart
Lemon & lime posset
Treacle tart
Rhubarb & custard pots
Millionaires shortbread
Lemon drizzle loaf
Milk bar cookies

Savoury only: £30 + VAT per person
Savoury & sweet: £35 + VAT per person
Min. 25 guests



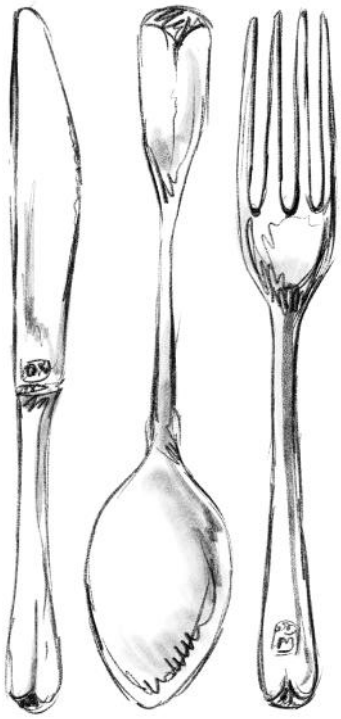
Hot Buffet

Looking for something a little more hearty? Our hot buffet menus include fresh, local ingredients, perfect for energizing your team. Choose 2 main items, 3 sides & 2 desserts.



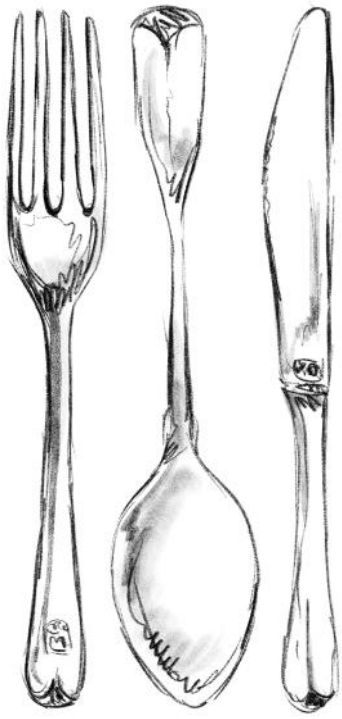
Mains

Chicken cacciatore, olives, lemon & thyme
Lamb, apricot & cinnamon tagine, mint & pomegranate
Pulled brisket chilli con carne, fresh coriander & sour cream
Classic fish pie, tarragon, cheese & potato crust
Aubergine parmigiana
Wild mushroom & truffle mac n cheese
Slow cooked sweet potato & cashew curry
Shitake mushroom massaman curry



Sides

Garlic mashed potato
Simply dressed green salad
Roasted new potatoes
Wild rice tabbouleh, pomegranate
Thyme roasted root vegetables
Red cabbage slaw
Heirloom carrot salad, parsley & sesame
Potato salad, mustard, spring onion



Desserts

Sticky toffee pudding, caramel sauce
Seasonal eton mess
Cherry & almond tart
Apple, bear & honey crumble, custard
Warm treacle tart
Peach & raspberry cobbler, amaretti crumb
Salted chocolate tart
Rhubarb & custard pots

Savoury only: £33 + VAT per person

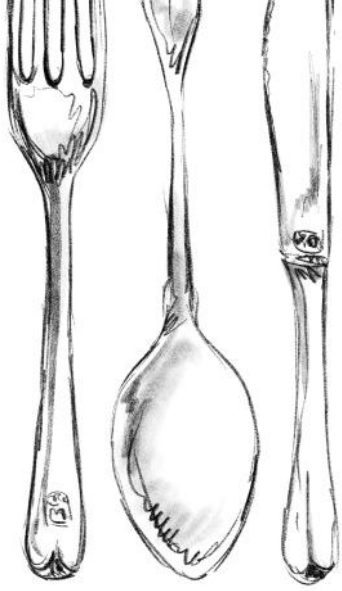
Savoury & sweet: £38 + VAT per person

Min. 25 guests



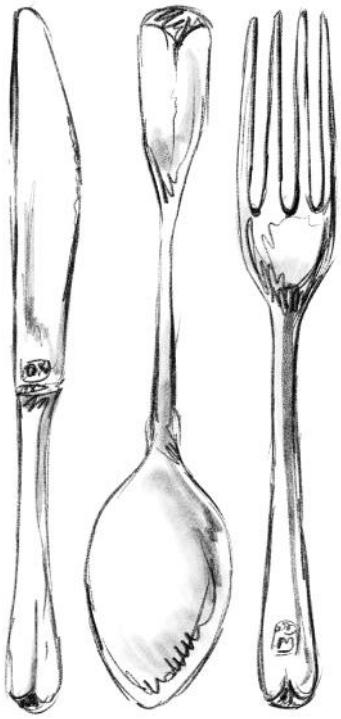
Sit-Down

Two or three courses, the choice is yours! We've crafted a sit-down menu fort those looking for a classic dining style. Whether you're organising a gala dinner, awards night, or end of year party, we'd love to hear from you. Choose 2 starters, mains & desserts.



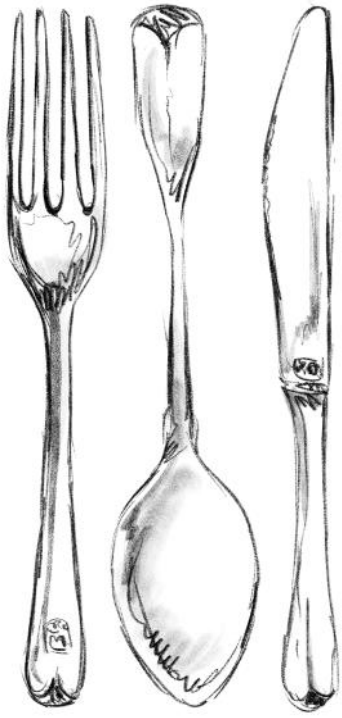
Starters

Cured salmon, dill, pickled cucumber, sesame lavosh
Ham hock terrine, sage emulsion, preserved plums
Confit duck leg & plum, shallot and truffle dressing
Burrata, roasted baby tomatoes, fennel & orange
Scallops, pickled samphire, crispy pancetta (+£4)



Mains

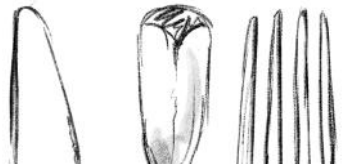
Longhorn beef featherblade, champ, carrot, cavolo nero
Somerset pork belly, mustard mashed potatoes, cider sauce
Badminton venison, bacon potato cake, celeriac, kale (+£3)
Crispy wild salmon, vegetable broth, fennel, peas, green beans
Roast beetroot wellington, rosemary potatoes, wilted greens



Desserts

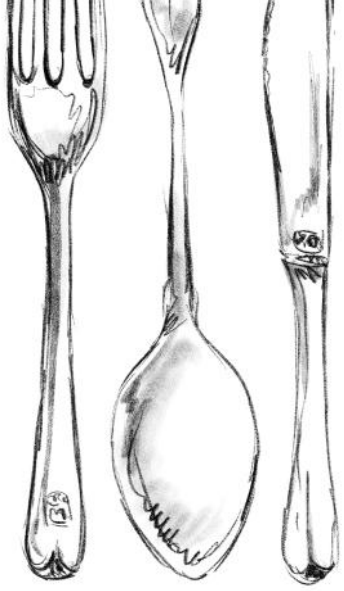
Chocolate & peanut butter tart
Basque cheesecake, blueberry-cherry compote
Sticky toffee pudding, caramel sauce, vanilla ice cream
Lemon and cherry posset, pink meringues, poached cherries
Spiced apple & blackberry crumble, calvados custard

2 courses: £45 + VAT per person
3 courses: £50 + VAT per person
Min. 20 guests



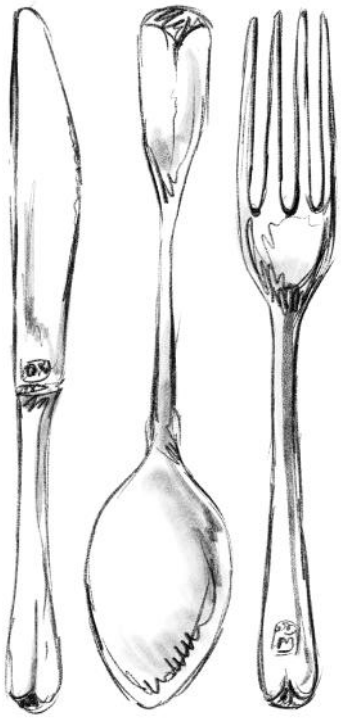
Street Food

Seeking something fun and informal? It sounds like our street food catering might be a fit! Served from interactive stations with our chefs making food to order. Choose 2-3 options depending on the size of your event.



Mac N Cheese

Come to the Mac N Cheese bar for our creamy and indulgent cheesy pasta which is then finished with your choice of toppings: Wiltshire bacon, japapeno crumb, slow cooked beef brisket, crispy onions or truffle oil!

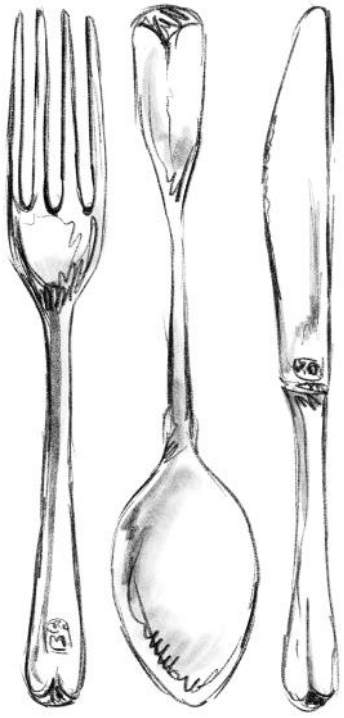


Loaded Fries

Crispy, fresh fries ready to top with an array of delicious treats including Somerset cheddar, shallot & rosemary gravy, BBQ pulled pork, tzatziki with feta.

Taco Station

Choose from an array of fillings before topping with your favourite additions. Tajin cauliflower, pulled chicken, beef brisket or spicy pork are our most popular filling choices.



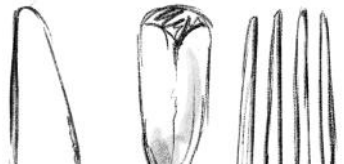
Hot Dogs & Sliders

A classic for a reason - a selection of hot dogs and sliders available as they come or fully loaded with onion rings and cheese.

Sweet Street

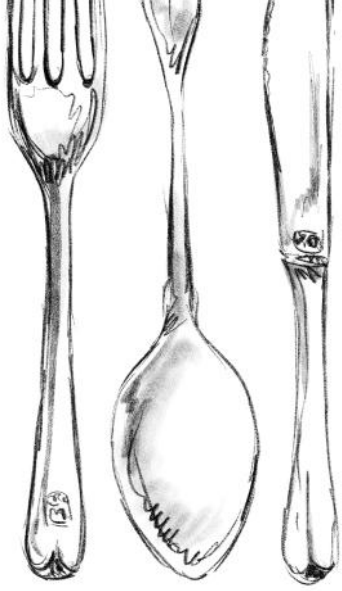
Milk bar cookies, festival pavlovas, flavoured popcorn and miniature doughnuts for your guests to get their sweet fix.

1 street food option: £25 + VAT per person
2 street food options: £35 + VAT per person
2 savoury & 1 sweet option: £42 + VAT per person
Min. 30 guests



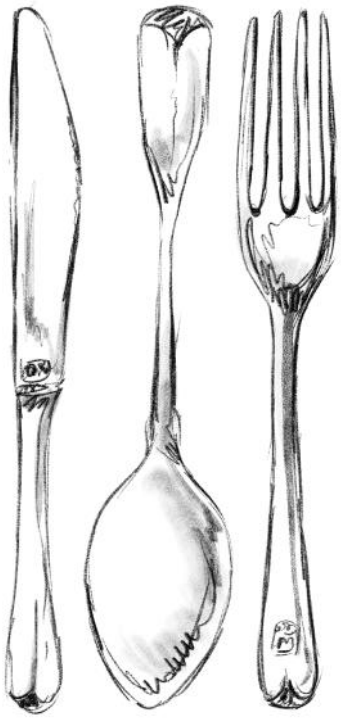
Drinks

We can be as hands-on with drinks as you need us to be. We've outlined some options below, but you're welcome to build a bespoke package with us!



Welcome

2 glasses of house Prosecco or a seasonal spritz
English garden mocktail
Still water

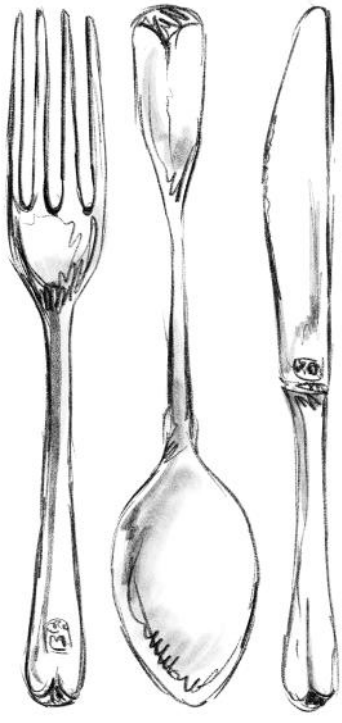


Meeting

Selection of speciality teas
Cafetiére coffee
Canned fizzy soft drinks (including diet/sugar free)
Dairy, soya & oat milk

Meal

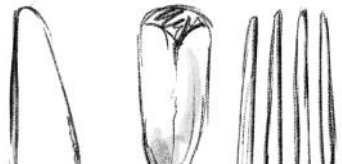
1/4 bottle of house red
1/4 bottle of house white
Carafes of still water

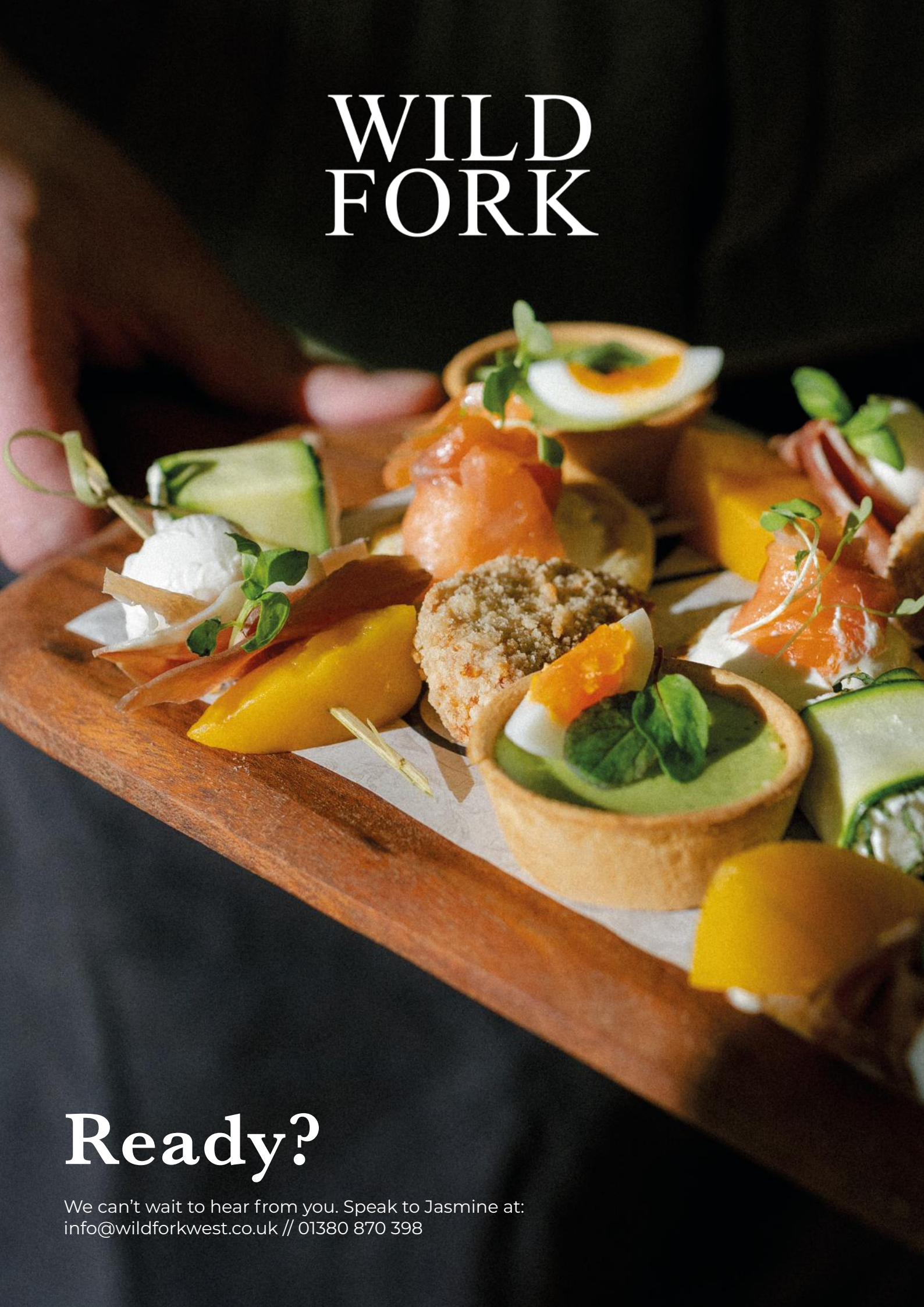


Bar (4 hours)

House wines
House Prosecco
Local and classic ales/beers
Soft drinks
Premium spirits & mixers

Welcome only: £10 + VAT per person
Meeting: £5 + VAT per person
Meal only: £10 + VAT per person
Bar only: £26 + VAT per person
Welcome & meal: £15 + VAT per person
Welcome, meal & bar: £40 + VAT per person





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Ready?

We can't wait to hear from you. Speak to Jasmine at:
info@wildforkwest.co.uk // 01380 870 398