



WILD FORK

Weddings



Hello!

Wild Fork is an award-winning B Corp certified Wiltshire caterer with a deep passion for all things foodie, especially weddings and events. A brilliant collective of chefs, planners, waiters and bartenders who delight in pushing expectations and having fun along the way. Our dishes are clean and simple, emphasising flavour and freshness.

Inspired by our couples' stories and our favourite chefs and eateries, we craft food and drink that you and your guests will love to remember.





Certified



Corporation

Ultimately, our success is built on connection. We see every event as an opportunity to forge meaningful relationships, building bonds within our local community. As part of our B Corp commitment, we hold ourselves to the highest standards of social and environmental performance. We balance profit with purpose to help create an inclusive and regenerative economy right here in the West Country. When you choose Wild Fork West, you are choosing a partner dedicated to delivering flawless service that embodies months of thoughtful planning and a lifetime of passion.



Canapés

One of the very best aspects of a wedding; the drinks reception. The ceremony worries have melted away and excitement is bubbling. Our canapés mimic that joy, combining creative flavours with beautifully simplistic presentation. Choose 5 for your special day!



Garden & Dairy

Park Farm smoked mozzarella & chilli arancini

Cauliflower bhaji, coconut yoghurt

Courgette, feta, mint

Goat's curd crostini, salsa verde

Courgette pakora

Wookie Hole rarebit

Spinach, feta & filo

Smoked mozzarella, peach, jalapeno crostini

Watermelon, feta & dukkah

Celeriac croustade, fig jam

Pecorino croquette, quince

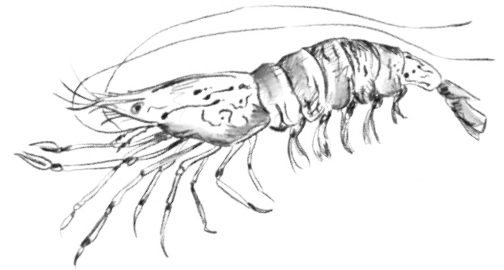
Quails egg, celery salt

Parmesan and rosemary shortbread

Bath Blue & black grape crostini

Land & Field

Duck bonbon, cherry essence (+£2)
Creedy Carver duck roll, hoisin (+£2)
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
Chicken nugget, katsu mayo
Puffed confit pork belly, apple sauce
Somerset lamb blini, redcurrant jam
Bocconcini, peach, prosciutto & basil



River & Coast

Smoked mackerel, horseradish & beetroot blini
Dressed Brixham crab oatcake
Smoked salmon blini, lemon creme fraiche
Teriyaki cured salmon, pickled cucumber, sesame
Lobster bonbon, yuzu glaze (+£2.50)
Smoked salmon, rye bread, sour cream, caviar
Tuna tataki, pickled ginger & spring onion (+£2)
Pollock & parsley croquette, mojo sauce
Kennet Crayfish tartlet, lemon mayo, dill caviar
Thai cracker, tamarind ginger prawn
Mini lobster rolls (+£2.50)
Smoked trout and sweet potato bonbon

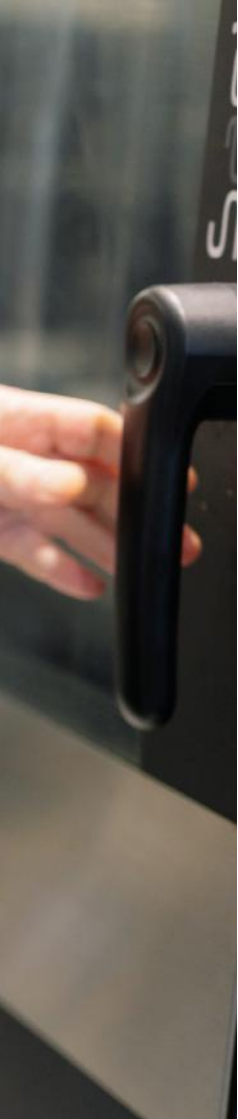
WILD
FORK



The Feast

Dishes designed with family-style dining in mind; abundant, colourful platters and dishes to share between 8-10 guests.





The Feast: Starters

Antipasti: Cured meats & salamis, olives, sun dried tomatoes with feta, rustic bread, oil & balsamic

Tapas: Spicy chorizo, serrano ham, manchego, padron peppers, salsa roja, marinated olives

From the Sea: Whipped brown crab mousse, smoked mackerel arancini, beetroot cured salmon, fennel salad, lemon, sourdough

Vegetarian: Houmous, tzatziki, roast pepper and marinated olives, falafel, flatbreads, grilled halloumi with pomegranate glaze, pickled carrot & fennel salad

Picnic: Homemade pork & sage sausage rolls, chicken liver parfait pots, Bath Blue, house chutney, chilli jam, pickles, farmhouse loaf

Heirloom tomatoes, burrata, figs, rocket, hot honey

The Feast

Mains & Sides

Choose 1

Miso & lemon thyme roasted Castlemead chicken, avocado salsa

Hanger steak, brisket croquettes, chimichurri

Slow-roasted merguez-spiced lamb shoulder & lamb koftes, tahini sauce

Fennel & apricot porchetta, salsa verde

Wild salmon en croute, hollandaise sauce (+£8.50)

Striploin of Hereford beef, Yorkshire pudding, proper gravy and horseradish sauce (+£3.50)

Roasted lamb leg rolled with garlic & thyme, red currant sauce

Slow cooked venison haunch, juniper jus (+£5)

Whole pies served to slice at the table with jugs of gravy:

- Steak, chestnut mushroom & real ale
- Chicken, ham hock and tarragon
- Spinach, red pepper & feta, mojo sauce
- Braised lamb shoulder & pearl onion shepherd's pie





Choose 3

Harissa carrots, sesame, parsley

Wild rice tabbouleh

Isle of Wight tomato salad, torn mozzarella, basil

Rosemary & smoked salt roasted new potatoes

Beef dripping roast potatoes

Gratin dauphinoise

Shallot, potato & leek gratin

Mashed potatoes (garlic, chive or truffle)

Mustard & nutmeg cauliflower cheese

Roasted squash, radish, pomegranate & radicchio salad

Watermelon, tomato, feta & basil salad

Beetroot, goat cheese & walnut salad

Honey & thyme glazed carrots

Shredded red cabbage slaw with preserved lemon and yoghurt

Charred broccoli salad, chilli & garlic dressing, toasted almonds

Kale & lime caesar, vegetarian parmesan

Savoy cabbage, pancetta, shallots

Baked potato, blue cheese and spring onion salad

Roasted Bromham beets

The Feast: Desserts

Choose 4

Chocolate brownies (cherry, triple chocolate or salted caramel, available Ve)

Andy's blondies

Selection of macarons

Millionaires shortbreads

Treacle tart

Sharing tarts (Chocolate & cardamom, yuzu meringue, strawberry & elderflower, peach & verbena)

Strawberry and passionfruit pavlova

Rhubarb & custard pots

Cookies (Milk bar, tahini & white chocolate, pistachio)

Whole tiramisu (traditional, lemon or pistachio)

Salted chocolate tart

Lemon & elderflower possets





The Feast: Pasta

Choose 2 pastas & 2 salads

Served with homemade focaccia & marinated olives

Pasta:

Linguine with rocket pesto & chilli

Orechiette with tenderstem, anchovy & herb breadcrumbs

Wild mushroom & truffle fusilli, pangrattato

Courgette, lemon & ricotta conchiglie

Paccheri, fennel sausage, white wine & chilli

Rigatoni alla bolognese

Salads:

Rocket, shaved parmesan, balsamic & olive oil

Little gem, soft herbs, anchovy dressing, croutons

Traditional panzanella

Roasted yellow & green courgettes, chilli & lemon

Chicory, pear, Bath Blue, toasted walnuts

Plated Dishes

Classic individually plated dishes.

Choose 2 starters, mains & desserts, including a plant-based option.

Upgrade to a choice of 3 per course for £6 per person

Plated Starters

Cured wild salmon, dill, cucumber, sesame lavosh (+£2.50)

Burrata, roasted baby tomatoes, fennel and orange salad

Whipped goats cheese, Bromham beets, pecan, balsamic

Basil, mozzarella & sun-dried tomato arancini, slow cooked pepperonata

Heirloom carrots, candied pecans, whipped ricotta, sorrel

Creamy wild mushrooms & tarragon, sourdough toast, rocket, pickled radish

Smashed pea bruschetta, pink pickles, oat cream, herb emulsion

Charred leeks, romesco, toasted almonds, parsley

Heritage carrots, carrot purée, dukkah crumb, carrot-top pesto

Hand picked Brixham crab gratin, watercress (+£3.50)

Hot smoked trout mousse, beetroot & watercress salad, rye bread

Salt and pepper squid, edamame slaw, katsu mayo

Pressed ham hock and parsley terrine, sweet piccalli, beetroot bread roll

Crispy pork belly, celeriac remoulade, apple puree

Za'atar chicken thigh, labneh, beetroot & carrot salad

Chicken liver parfait, bacon crisp, farmhouse brioche bun, plum & brandy chutney

Creedy Carver duck & watermelon salad, roasted cashew nuts, sesame yuzu dressing

Cornish scallops, burnt cauliflower puree, crispy bacon (+£5)

Soup

French onion soup, gruyere toasts, parsley (V)

Carrot, ginger and cumin soup, courgette pakora, chilli oil (V)

Fresh pea and ham hock, parsnip crisps

Broccoli and Bath blue, garlic croutons

Smoked tomato and basil, lemon creme fraiche

Sweetcorn and haddock chowder, dill oil

All served with Andy's homemade breads





Plated Mains

Corn fed chicken supreme, pressed potato, roasted tomatoes, romesco sauce

Chicken supreme & leg bonbon, charred leeks & corn, tender stem, chicken jus

Corn fed chicken, tarragon pancetta velouté, mash, carrot, tenderstem

Confit pork belly, baby fennel, mustard mashed potatoes, cider sauce, crackling

Korean pork belly, sweetcorn salsa, charred cucumber, spiced bbq sauce

Honey, garlic and soy Middle White pork loin, truffle mash, broccolini and balsamic sprouts

Overnight braised shin of beef, dauphinoise potato, carrot purée, buttered greens, liquor

Slow roasted Longhorn featherblade, wholegrain mash, honey glazed carrots, red onion jus

Deconstructed beef wellington - 6oz fillet of beef, chicken liver parfait, crisp pastry, caramelised baby onions, mushrooms, Chateau potatoes and port reduction (+£7)

Maple & bourbon braised short rib, celeriac & pommes anna, slow roast parsnip and shallot

Herb-crusted lamb cannon, champ potato, rosemary carrot, madeira and redcurrant jus (+£3.50)

Duo of lamb, roasted rack, braised shoulder, confit purple potatoes, black garlic, greens (+£3.50)

West country Lamb rump, bubble and squeak, greens, mint jus (+£3.50)





Confit duck leg, chorizo and pancetta cassoulet (+£5)

Venison loin, bacon & parmesan potato cake, celeriac, black kale (+£5)

Roast venison loin, fondant potato, braised red cabbage, blackberry ketchup, juniper jus (+£5)

Creedy carver duck breast, white miso mash, pak choi, ginger, soy, tamarind purée (+£5)

Oven baked cornish cod, crushed baby potatoes, lobster bisque, greens & sea herbs (+£3.50)

Sea bass fillet, roasted Isle of Wight tomatoes, rocket pesto, buttered new potatoes (+£2.50)

Scottish pollock, mussel broth, Cornish earlies, samphire (+£3.50)

Roasted hake fillet, n'duja velouté, garlic and parsley potato, confit fennel (+£2.50)

Sea bass, crushed celeriac, summer ratatouille, mojo sauce (+£2.50)

Wild mushroom, chard & summer herb risotto, crumbled goat cheese, truffle oil

Roast Bromham beetroot & shallot wellington, rosemary potatoes, wilted greens

Roasted stuffed squash, herb cous-cous, sun blushed tomatoes, 'feta' & salsa verde

Smoked aubergine, dukkah yoghurt, tabbouleh, pickled golden raisins

Cauliflower shawarma with chickpea, spinach & coconut dahl

Plated Desserts

Chilled chocolate fondant, salted caramel ice cream, honeycomb

Sticky toffee pudding, caramel bourbon sauce, vanilla ice cream

Lavender & Wiltshire honey creme brulee, shortbread

Yuzu lemon curd meringue pie, crunchy meringue and confit lemon

Lemon and elderflower posset, gooseberry compote

Peanut butter and chocolate tart, clotted cream

Potted orange cheesecake, chocolate, orange sauce

Vanilla basque cheesecake, roasted market fruits

Warm chocolate brownie (cherry, pistachio, triple chocolate or salted caramel, available Ve)

Milk chocolate and coffee mousse, almond brittle, espresso crumble

Spiced apple & blackberry crumble, calvados custard

Rhubarb and lemon tart, clotted cream

Pistachio tiramisu in a coupe (+£2.50)

Spiced rum cake, caramelised banana, miso caramel

Chocolate & avocado mousse, candied orange, pistachio crumb

Rum roasted pineapple, oat cream, lime & toasted coconut



Packages

We like to keep things simple - we've bundled everything into a package: 5 canapés, 3 courses, white table linen, crockery, cutlery, an event manager and waiting staff.

Looking for something bespoke? If you'd like to build your own package with optional upgrades such as evening snacks, drinks packages and even Champagne towers, we'd love to hear about it.



May - September

2026: £100 pp

2027: £104 pp

2028: £108 pp

October - April

2026: £95 pp

2027: £98 pp

2028: £102 pp









Late Snacks

Chicken or halloumi gyros: marinated chicken, tzatziki, tomato, red onion & cucumber in a warm flatbread £15

Thai green chicken or vegetable curry bowls, jasmine rice, coconut, lime & coriander £15

Wild boar hot dogs on brioche, slow cooked onions, mustard, ketchup £12

Mac & cheese bowls £10

Jacket potato station: Baked beans & cheese, coronation chicken, slow cooked beef or vegetarian chilli £10

Fish finger butties, tartare, romaine £10

English cheeses, house chutney, crackers, fruit £12 (£15 for a tower)

Pulled pork or jackfruit baps, house BBQ sauce £9

Brisket or tajín cauliflower tacos, sweet corn salsa, sour cream £12

Paella, from the pan £15

Sourdough toasties £10

Ruby & White bacon rolls on brioche £7.50

Slow cooked brisket chilli bowls, guacamole, sour cream, rice, tortilla chips £14

Shake & Snack

Inject some fun and energy into the night to keep your guests up on the dance floor. Something to scoff, and something to quaff...





Tacos & Margs

Zingy pulled pork tacos, paired with
spicy margaritas

Sliders & Manhattans

Brisket sliders, paired with
sophisticated whisky manhattans

Fries & Martinis

Crunchy truffle fries, paired with a
frothy, chilled espresso martini

£18

Drinks

When it comes to your drinks, we can be as hands-on or off as you need us to be. For DIY weddings where you're bringing the booze, we'll still provide a slick bar service with beautiful glassware, ice and garnishes. If you'd rather we handle it all, great, we can run an all-inclusive service with a drinks menu that perfectly complements your day.







Day Drinks Packages

Tier 1 - £26

Tier 2 - £35

Tier 3 - £47

Includes

Two glasses of reception bubbles

Two thirds of a bottle of wine during the meal

One glass of bubbles for the toast

Evening Drinks Package

Open bar with wine, prosecco, beer, cider,
spirits/mixers & soft drinks

£38.50

Add-Ons

Cocktails - £7.50

Champagne tower - from £480



Let's Talk

Shall we book a call? We can then put together a bespoke catering proposal brimming with menu inspiration and a clear, comprehensive quote. Once you confirm that you like what you see, we'll invite you to try some food with us at our open-plan kitchen in Semington. We'll discuss your menu in detail, show you our space, and send you on your way with big smiles and full tummies.

Call / 01380 870 398

Email / info@wildforkwest.co.uk

Visit / www.wildforkwest.co.uk

All pricing in this brochure includes VAT

Photography: Venetia Norrington, Beccy Goddard,
Imogen Xiana, Emily Rose, Anne Schwarz, Jasmine Alice Content



THE 2026
WEDDING
INDUSTRY AWARDS

**REGIONAL
FINALIST**

