Batchcott & Waller x Wilde Lodge

At Batchcott & Waller, we create thoughtful, seasonal food that feels as generous as it is beautiful. Rooted in wholesome, homemade cooking, our menus celebrate the finest local produce and the changing seasons, with every dish prepared from scratch and designed to bring people together.

With over 14 years of experience catering weddings and celebrations, we understand that the most memorable meals aren't about formality—they're about warmth, atmosphere and effortless hospitality. Our style is relaxed, abundant and unfussy. No starched shirts, no silver-service theatre—just warm, genuine hospitality and food that's made to be shared. Think generous feasts, vibrant seasonal salads, slow-cooked meats, freshly baked breads and desserts worth lingering over. We make everything ourselves, using carefully sourced ingredients rather than ready-made products, so every plate feels honest, fresh and full of flavour. We work closely with every couple to create food that feels personal to the occasion, served with quiet confidence and genuine care.

At Wilde Lodge, where stunning rural surroundings invite guests to slow down and savour the moment, our food is designed to do the same. Seasonal, authentic and made for sharing, it's the kind of dining that encourages long conversations and memories that last long after the table has been cleared.

Every wedding is different, and we believe your food should be too. We'd love to hear your ideas, get to know what's important to you, and create a menu that feels completely your own (we don't do "sample menus" or glossy brochures; we create something bespoke for every occasion). If you're planning your celebration at Wilde Lodge, we'd be delighted to start the conversation—give us a call or drop us an email, and let's create something truly memorable together. And if you would prefer to meet us on site, that’s fine - we’re only a few miles over the hills from Wilde Lodge.

Seasonal, thoughtfully prepared food using high-quality local ingredients, served with warmth, care, and attention to detail.

Service	Description	Price per person
Canape only	Canapes only	From £18
Three course wedding breakfast	Three course wedding breakfast (sharing or plated)	From £65
Evening food only	Evening food only, subject to minimum spends below	From £14
Canapes & three course wedding breakfast	Canapes (six options) and three course wedding breakfast (sharing or plated)	From £80
Three course wedding breakfast & evening food	Wedding breakfast (sharing or plated) and evening food	From £75
Canapes, three course wedding breakfast, & evening food	Canapes, wedding breakfast, and evening food	From £90

Notes

Saturdays are subject to a minimum spend of £2,000. Minimum spend mid-week £1,500.

Two course options also available, at reduced rates.

All prices include, cutlery, crockery, and linen napkin hire (tablecloths available at additional cost), front of house and kitchen staff, table lay up (excl. table decorations), clearing of tables.

CANAPES

MEAT

Beef brisket nuggets with spicy mayonnaise

Pork & leek crispy wontons**,** with Sichuan dipping sauce

Duck pancakes, sticky star anise plum sauce and cucumber

Thai chicken patties with sweet chilli sauce

Keralan fried chicken with coriander chutney

Lamb kofta skewers and tzatziki dip

Peppered beef fillet**,** beetroot rosti and horseradish crème

Pulled pork tacos with red cabbage slaw

Ham and Manchego croquettes with aioli

FISH

Hot smoked salmon**,** crushed broad bean and peas crostini

Marinated anchovies & tomato concasse on bruschetta

Crispy prawn Vietnamese spring rolls, peanut hoisin sauce

Ginger & lime ceviche on tortilla chips, creamy guacamole

Chinese prawn toast, sweet chilli sauce

Mackerel pate, honey beetroot on crispbread

Tandoori spiced prawn skewers with mint chutney

Smoked haddock kedgeree 'arancini' with curry leave mayo

VEGETARIAN

Heritage tomato, mozzarella and basil oil bruschetta

Vegetarian dumplings w/ smoky chilli oil (**VG**)

Baba ghanoush & honey roasted squash tortilla squares (**VG**)

Broad bean hummus**,** dukkha, on pitta bread (**VG**)

Wild mushroom pate, truffle oil on sourdough

Chilli & cheddar Welsh rarebit with mango chutney

Pea and feta za'atar fritters, and harissa yoghurt

Pressed watermelon, black olive tapenade, whipped feta and pickled cucumber

FAMILY-STYLE WEDDING BREAKFAST

SHARING STARTERS

Antipasti sharing starter: Local cured meat selection with homemade pickles, marinated mozzarella balls, rosemary and lemon marinated olives, griddled seasonal veggies, homemade focaccia

Meze sharing starter: Caramelised onion hummus, baba ghanoush and pomegranate dip, tomato and charred onion salad, hot baked feta with chilli honey, and flatbreads (**V**)

SHARING MAINS

Tarragon chicken, green goddess sauce

Slow-roasted lamb shoulder, salsa verde

Marinated leg of lamb, tzatziki

Beef short-ribs, chimichurri sauce

Flat iron steak, caper and herb sauce

Roasted hake, on a bed of Provençal vegetable **

Roasted trout fillets, romesco sauce **

Whole bream, stuffed with herbs and lemon, dill mayonnaise

Marinated celeriac steaks, jalapeno and coriander salsa (**VG**)

Ras el Hanout roasted squash, labneh, preserved lemon and olive salsa (**V**)

Griddled courgettes, peas and broad beans, and herb spiked yoghurt (**V**)

Sweet potato falafel, tahini sauce, chilli sauce (**VG**)

Corn and herb fritters, labneh (**V**)

SIDES / SALADS

Crispy rosemary and garlic new potatoes (**VG**)

Crushed potatoes, butter and thyme (**V**)

Roasted carrots, labneh, dukkha and herbs (**V**)

Ratatouille (**VG**)

Caponata (**VG**)

Sweet potato, feta and pink pickled onions (**V**)

Tender-stem broccoli & kale salad, tahini sauce and toasted pumpkin seeds (**VG**)

Summer lettuce salad, green beans and hazelnuts, Dijon mustard dressing (**VG**)

Charred summer beans, herbs and ajo blanco, (**VG**)

Griddled pear, gorgonzola, chicory and walnut (**V**)

Heritage tomatoes, peaches, mozzarella and basil (**V**)

Pesto dressed orzo salad with ricotta, capers, olives & rocket (**V**)

Crunchy miso & ginger dressed coleslaw with sesame seeds (**VG**)

Griddled courgettes, pickled chillies, pinenuts and labneh (**V**)

Pomegranate molasses baked sweet potato, goat's cheese, caramelised red onions (**V**)

Heritage beetroot, puy lentil, fennel and feta (**V**)

Tomato and griddled pepper panzanella salad, with basil and pickled shallots (**VG**)

Ras el hanout aubergine, labneh, roasted chickpeas, chermoula, and pomegranate (**V**)

PLATED WEDDING BREAKFAST

Summer garden salad of griddled courgettes, broad beans, peas, herb spiked soft cheese and pistachio dukkha (**V**)
Heritage tomato, nectarines and mozzarella salad with basil oil and sourdough pangattato (**V**)
Mackerel pate, za'atar rye crackers, pickled cucumber & herb salad
Confit duck leg croquette, plum ketchup, pickled cherries, radicchio salad
Hot smoked trout, marinated new potatoes, cucumber & herb salad
Wild mushroom arancini, pecorino, and a chicory salad (**V**)
Roasted asparagus, gribiche sauce, popped capers (**V**)

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Shropshire lamb, with dauphinoise potatoes, mustard dressed green beans, and salsa verde
Bavette steak, confit potato, crisp green salad, and a gremolata sauce
Baked cod fillet, Provençal vegetables, borlotti beans, and an anchovy and herb sauce
Tarragon buttered chicken, braised peas with bacon and lettuce, and a butter bean puree
Pork belly, potato rosti, pink lady apple puree, rainbow chard, and a cider jus
Chargrilled courgettes, freekeh with broad beans and peas, romesco sauce, pomegranate, dill yoghurt (**V**)
Baked summer ratatouille, braised borlotti beans, salsa rossa (**VG**)

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Rich chocolate mousse, pistachio praline
Citrus tart, crème fraiche
Rhubarb fool, with lemon shortbread
Treacle tart, cream
Classic tiramisu
Elderflower strawberries 'cheesecake', and almond crunch
Vanilla panna cotta, roasted apricots, amaretti biscuit crumb

EVENING FOOD

Fresh Pizzas

Margherita (**V**)

Spicy local sausage and sprouting broccoli

Marinated courgette ribbons and goats' cheese (**V**)

Napolitana – olives, capers, and anchovies

Chorizo and jalapeño

Parma ham, mushroom, and creamy ricotta

Artichoke, courgette, and red chilli (**V**)

Marinated aubergine, courgette, and sun-dried tomato (**V**)

Tacos

Pulled pork pibil tacos, served with griddled pineapple salsa and sour-cream

Crispy fish tacos, zingy red cabbage slaw, and coriander and jalapeno salsa

Spicy black bean tacos, guacamole and pickled pink onions (**VG**)

Sliders

8-hour beef brisket sliders, coleslaw and pickle relish

Smashed beef burger sliders, homemade big mac sauce

Mexican pulled pork slider, red cabbage slaw

Bao buns

Korean fried chicken, kecap mayo, pickled radish

Classic pork belly

BBQ beef short rib

Sweet potato croquette (**V**)

Cheese Toasties

Cheddar and red onion chutney (**V**)

Cheddar, jalapeño and spring onions (**V**)

Cheddar and ham

Other Options

Bacon baps, ketchup / brown sauce

Hotdogs, ketchup, mustard and beer onions

Veggie hotdogs, ketchup, mustard and beer onions (**V**)

Mac and cheese (**V**)