THE FAMILY MEAL

FOOD, FIRE, FEASTS



WILDE LODGE WEDDING FEAST
SAMPLE MENUS

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Congratulations!

You've made the amazing decision to get married at Wilde Lodge! Amazing! Jemma, Phoebe & the team are phenomenal here so you're in the best hands!

We are here to help you at every step of the way, especially with regards all things food!

Hopefully this pack can serve to inspire and create sparks of ideas that we can weave your story throughout to create the perfect bespoke menus for your celebration!

We love a big fire cooking extravaganza and always up for making your day extra special, from personalised canapes, favourite desserts, to the perfect evening snack to fuel the dancing!

We very much look forward to working with you to help make your dreams come true

Many many thanks,
ian & the Family Meal team



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CANAPE SUGGESTIONS: (Choose 5)

VEGGIE

- Mini Arancini - pea, mint & pecorino with lemon aioli (v)
- Charred sweetcorn fritter, avocado, chilli and coriander (v)
- Ricotta, stuffed piquante peppers, lemon & pangrattato(v)
- Charred Cauliflower puree, Lemon, Caper & Pine Nut Choux (v)
- Beetroot & Whipped Feta Tart with balsamic and hazelnut (v)
- Wild Mushroom Vol-au-Vent, parmesan & sage (v)
- Fire roasted tomato, ricotta and basil crostini (v)

FISH

- Fire Grilled prawns on skewer, 'Nduja or garlic & lemon
- Glazed Lobster, saffron mayo, dill, brioche bun
- Bitesize crab tarts with garlic, tomato & tarragon
- Seabass crudo on crostini with herbs, olive, tomato & lemon
- Scottish smoked salmon, dill creme fraiche and rye
- Dorset Crab, Preserved Lemon & ricotta and chilli
- BBQ'd octopus, potato, oregano and lemon





CANAPE SUGGESTIONS cont.

MEAT

- Smoked Duck, cherry compote, spring onion,sourdough
- Rare Sirloin steak, crispy potatoes, bearnaise sauce
- Herb crusted lamb loin, served pink, with salsa verde
- Fire grilled loin of pork, spiced apple, toast
- Bruschetta of grana padana, fig & prosciutto
- N'duja & whipped goats cheese tart, caramelised onion
- Chorizo, red pepper & potato skewers
- Yakitori style chicken skewers with sriracha mayo dip
- Mini Porchetta, salsa verde and crackling bite
- Beef Fillet, Truffle & Potato Pavé
- Ham Hock & Parsley Terrine Bon Bon, mustard emulsion
- Spiced Lamb Shoulder, Pomegranate & Mint on Flatbread
- Crispy Beef short rib ball with horseradish & salsa verde





MENU IDEAS:

TO BEGIN - you could choose a few dishes to share? Would recommend focaccia or sourdough too!

- Cured and gently smoked Ruskin Mill Trout with shaved fennel, grilled courgettes & capers
- Fire cooked Taleggio to share, rosemary, grapes & garlic, chunks of grilled focaccia
- Charred prawns, roasted tomato, baby gem lettuce & a spiced Marie Rose sauce
- Sicilian Caponata made with fire roasted aubergine and peppers with tomatoes, olives, capers and vinegar.
- Heritage tomatoes, burrata, charred stone fruits, black olive, toasted pine nuts, basil & shallot dressing (v)
- Grilled goats cheese, beetroot, pear & hazelnut (v)
- Wild seabass carpaccio with orange & fennel
- Carpaccio of beef with rocket, freshly shaved Grana Padano & drizzled with a lemon & salsa verde
- Fire roasted pork loin with tuna caper and anchovy dressing
- Fire grilled squid with white beans, tomato and chilli
- Charred mackerel fillets with caper, dill and shallot, big squeeze of burnt lemon





MENU IDEAS:

MEZZE / TAPAS AS STARTER

Middle Eastern Style

- Marinated Olives, confit tomatoes
- Labneh, confit garlic, chilli & nigella seeds
- Babaganoush, pomegranate molasses, toasted walnuts
- Hummus, extra virgin olive oil
- Pistachio pesto, coarsely made & vibrant
- Za'taar spiced flatbreads, cooked over the fire

Mediterranean Style

- Focaccia style breads with olive oil and balsamic
- Burrata and heritage tomato salad
- Whipped feta, honey & pistachios
- Prosciutto & melon, basil, aged balsamic
- Tzatziki - lemon, herb & garlicy yoghurt, sumac onions
- Fire roasted aubergines and peppers, caper dressing

Could even add in cooked elements like grilled prawns, chorizo, lamb koftas ?





PLATED MAIN COURSE:

- Fire roasted chicken supreme, parmesan potato fondant, charred leek, salsa verde
- Grilled chicken breast with N'duja chicken jus, crispy smashed potato, pepperonata
- Breast of duck, creamy polenta, braised radicchio, cherry & duck sauce
- Porchetta, rosemary potato fondant, charred hispi & salsa verde jus
- Roast salmon fillet with asparagus, sautéed potatoes, peas, radishes and a herb sauce
- Sea bass fillets with capers and dill, roasted fennel, crushed olive oil potatoes and tomato
- Local brown trout, stuffed with fennel, cooked over the coals, served with braised lentils & a lemony herb salsa
- Fire roasted beef sirloin, beef fat potato, charred shallot, onion puree, red wine jus
  Charred rump of lamb, crushed peas, butternut squash and potato gratin with basil infused lamb jus
- Aubergine cannelloni with roasted peppers and confit cherry tomato, served with spinach purée and romesco sauce (v)
- Fire-roasted cauliflower, chickpea, tahini, pomegranate & salsa verde (v)
- Roasted squash, ricotta & sage rotolo, brown butter and hazelnuts (v)



SHARING MAIN (choose 2-3 inc vegetarian)

- Local free range chickens, fennel & tarragon or lemon & garlic, spatchcocked & crispy, broken down and served on platters
- Local aged beef, cooked over the fire, served with beef juices and herb salsa Fore Rib* / Sirloin / Picanha / Tomahawk
- Whole lamb leg & shoulder, slow cooked over the fire, basted with rosemary & garlic, dressed with salsa verde
- Local Biodynamic Trout, grilled on a cedar plank and served to the table with fennel, lemon and capers
- Whole baked turbot with charred leeks and caper brown butter*
- Scottish salmon, cooked gently on cedar boards and served with herbs and fennel
- Whole lobsters, cooked over the coals, with deep garlic butter, lemon and herbs*
- Porchetta with N'duja, fennel & rosemary, braised radicchio, crispy crackling
- Whole cauliflowers cooked with paprika, coriander & cumin served w tahini & pomegranate (v)
- Fire grilled aubergines with smoked tomatoes, burrata, basil & chilli oil (v)
- Whole ember roasted squash with ricotta, sage, hazelnut, chilli & brown butter(v)
- Stuffed Romano Peppers, cooked over the fire, with tomato & cannellini bean and salsa verde(v)

**market price supplement*





SHARING SIDES (choose 3-4)

POTATOES & GRAINS

- Roasted new potatoes with loads of citrus and herbs
- Roast potatoes, red pepper, anchovy, black olive, oregano
- Rosemary & garlic potato gratin, parmesan, crispy sage
- Fire Roasted squash with castelluccio lentils, salsa rossa & crispy sage

FROM THE FIRE

- Charred hispi cabbage, caper butter, lemon and parmesan
- Fire charred broccoli, chilli, garlic, lemon pangrattato
- Charred brassicas with blackberries, hazelnuts, baby gem & mint
- Grilled courgettes with pecorino, mint and a hint of chilli
- Roasted carrots in brown butter with pumpkin seed pesto

FRESH & SEASONAL

- Shaved fennel, lemon, parsley and toasted almonds
- Heritage tomatoes with the freshest herbs and the finest Extra Virgin
- Local leaves with apple cider vinegar, toasted seeds
- Fire kissed green beans with pickled peach, almond & feta





DESSERTS

- Cotswold Mess of meringue, whipped cream & local fruits, could be built and served on a large scale in full view?
- Basque style cheesecake finished in the wood fired oven with blueberry compote (could be a chocolate cheesecake!)
- Apple tarte tatin, caramelised by the fire, with vanilla ice cream
- Lemon tart with fire kissed Italian meringue topping & berry compote
- Dark chocolate brownie, warmed by the fire, with salted caramel, berry compote & cream
- Sticky Medjool date and toffee pudding, toffee sauce, creme fraiche
- Tiramisu, amaretto & espresso soaked sponge, mascarpone, cocoa
- Baked chocolate ganache with spicy hazelnuts and orange oil
- Pear and apple crumble with jugs of custard and ice cream

- Local cheeses, crackers and chutneys - could be served as an extra course or perhaps to be grazed upon during speeches?









EVENING FOOD IDEAS

- **TACOS** - slow cooked meat such as pork or chicken, ceviche of fish and charr'd mushrooms and cauliflower, served in 4inch taco shells, 3 per person, with slaw, pico de gallo, lime & coriander
- **BAO BUNS** - steamed bao buns with 5 spice crispy mushrooms & miso mayo, roast sweet potato, peanut and chilli or braised pork belly with hoisin and pickles. All served with a crunchy and Asian style slaw
- **KEBABS**!! Lamb shoulders cooked over the fire on rotisserie, with all the salad, sauces and flatbreads. Aubergines and paneer for vegetarians. Or grilled chicken with your favourite marinade
- **CUBAN SANDWICHES-** three different meats and cheese, pressed together and toasted with mustard and pickles
- **JAMBALAYA** - big dish of prawn, chicken and sausage with rice, veggies and layers of New Orlean's style spicing! Or a Spanish style **PAELLA**!!!
- **BBQ** - Local Sausages, burgers with all the trimmings, chicken skewers with mojo sauce, selection of breads and salads
- **HOG ROAST** with Apple Sauce, Stuffing & Crackling with 3 mixed salads
- **CHEESE** Biscuits & Homemade Bread Rolls with Celery, Apple, Grapes, Pickles & Home made Chutneys

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THE NUMBERS:

CANAPES

- from £16 per person, 5 canapes per person

CLASSIC THREE COURSE SIT DOWN

- from £67 per person which includes plated starters, plated mains and a plated dessert. Happy to mix it up! We can offer 2 courses for £57pp approx

OUTDOOR FIRE COOKING

- from £67 per person which includes starters, mains, sides and desserts and can be served plated, sharing or a combination. Our favourite is sharing starters, plated mains with sharing sides & sharing desserts!

- For a rough guide on pricing based on main element: *Chicken £67pp / Pork £67pp / Lamb £69pp / Beef £67-74 / Fish £67-74pp*

EVENING FOOD

- can be arranged from £13 per head
  We love a late night feast!

These prices include all the food, crockery, chefs and waiting staff to deliver the meal, clearing away and cleaning, delivery and pick up.

SOME EXTRAS YOU MIGHT LIKE?

- Bread & butter/oil £3pp
- Linen napkins £3pp
- Table cloths £18ea
- Tea & Coffee £3pp
- Next day fire cooked buffet from £35pp

Tastings are charged separately and we encourage couples to attend one of our feast events

All prices shown are inclusive of VAT at the prevailing rate

THE SMALL PRINT:

These Terms & Conditions are designed to be fair, transparent and proportionate to the nature of bespoke event catering.

1. Definitions. In these Terms & Conditions, "THE FAMILY MEAL" means The Family Meal Ltd.; "the client" means the person, firm or company making the booking. "the booking" means the function specified in the Quotation in regard to which THE FAMILY MEAL is providing certain goods and/or services. "The quotation" means THE FAMILY MEALs' total price inclusive of VAT for each element of the booking as set out in the quote provided to the client based on the estimated number of persons who will be attending the booking. "Terms & Conditions" means the standard terms & conditions set out in this document and includes any special terms & conditions agreed in writing between the client & THE FAMILY MEAL.

2. Quotations. Quotations are valid for three months from the date the Quotation is given to the client, unless withdrawn by written notice by THE FAMILY MEAL prior to the clients acceptance in writing.

3. VAT & TAXATION All prices quoted by THE FAMILY MEAL are inclusive of Value Added Tax (VAT) at the rate prevailing at the time the Quotation is issued, unless expressly stated otherwise in writing. Where VAT is applicable, THE FAMILY MEAL shall account to HM Revenue & Customs for VAT included within the Quotation. A VAT breakdown will be shown on invoices for accounting purposes. If the rate of VAT changes between the date of the Quotation and the date of the Booking, THE FAMILY MEAL reserves the right to adjust the VAT element accordingly, without altering the net value of the services provided.

4. Confirmation of Booking No Booking shall be deemed confirmed unless and until accepted in writing by the Client (or an authorised third party acting on the Client's behalf). Written acceptance confirms agreement to the Quotation and these Terms & Conditions, including responsibility for payment of the deposit and final balance.

5. Guest Numbers & Dietary Requirements Prices are based on the guest numbers and dietary requirements stated in the Quotation. Final numbers must be confirmed no later than 7 days prior to the Booking (or earlier if specified).Increases in guest numbers or changes to dietary requirements after confirmation may be charged at **15% above** the quoted per-head rate, inclusive of VAT.

6. Deposit Schedule

6.1 To secure your Event date, we require a 25% deposit of the total Quotation (inc of VAT). Once this payment has been received, your booking will be confirmed and the date reserved exclusively for you.

6.2 A further 25% payment is due three (3) months prior to the Event date. This helps us begin detailed planning, staffing, and supplier arrangements to ensure everything runs seamlessly.

6.3 The remaining 50% balance is due one (1) month prior to the Event date, once final guest numbers and any agreed adjustments have been confirmed.

7. Payments. THE FAMILY MEAL shall issue VAT invoices in respect of the deposit and the final balance, showing VAT as included within the total amounts charged. The final invoice will reflect the final number of guests, agreed variations, additional services and any additional costs incurred, all **inclusive of VAT**. All invoices are due for settlement within **30 days of the date of issue**, unless otherwise agreed in writing. Late payments may be subject to statutory interest and recovery costs in accordance with the Late Payment of Commercial Debts (Interest) Act 1998.

8. Cancellation. If a booking is, or a specified number of the clients guests at a booking are cancelled after it has been confirmed by the client, the client will be liable for any loss, costs (including cost of labour and materials used), damages, charges & expenses incurred by THE FAMILY MEAL as a result of cancellation. Any retained deposits or cancellation charges shall be treated as consideration for the supply of services, and where applicable, VAT shall be deemed included within such amounts.

9. Client Responsibility & Indemnity The Client is responsible for the accuracy of all information provided and for ensuring that THE FAMILY MEAL receives all necessary details in sufficient time to perform the Booking. The Client shall be responsible for and indemnify THE FAMILY MEAL against any loss, damage or liability arising from the Client's negligence or that of their guests or representatives.

10. Client-Supplied Items & Property THE FAMILY MEAL accepts no responsibility for food, drink or equipment supplied directly by the Client, nor for loss, theft or damage to the Client's or guests' personal property during the Booking.

11. Equipment & Damage The Client is responsible for all equipment supplied by THE FAMILY MEAL from delivery until collection and must ensure it is adequately insured. Any loss or damage caused by the Client, their guests or representatives to equipment owned or hired by THE FAMILY MEAL shall be charged to the Client.

12. Cleaning. THE FAMILY MEAL will be responsible for leaving the kitchen & cooking area in the same state that it was found but is not responsible for the cleaning of the main function areas.

13. Force Majeure. Neither party shall be liable to the other for any delay or non performance of its obligations under these terms & conditions arising from any cause beyond its reasonable control including, without limitation, any of the following: act of God, Governmental act, terrorism, war, fire, flood, explosion or civil commotion. If at any time before the date of the booking, the booking is prevented from taking place in its entirety because of any such cause, THE FAMILY MEAL will refund all monies inclusive of VAT paid to the client to THE FAMILY MEAL in respect of the relevant booking save monies that THE FAMILY MEAL is not able using reasonable endeavours, but at the clients expense, to recover from any third party properly paid in connection with the relevant booking & any other expenses reasonably incurred in relation to the relevant booking.