THE HONEY & WALNUT WEDDING EXPERIENCE

Beautiful food. Beautiful tables. A wedding experience your guests will remember.

SOMETHING A LITTLE DIFFERENT

We are a **chef-led catering company with a genuine love for beautifully made food**.

Everything we create is prepared with care, using quality produce and as much homemade goodness as possible — from our breads, pastries and savouries to our salads, dips, desserts and grazing elements.

But this is where Honey & Walnut is different.

We don't simply arrive, set down the food and leave you with a table to serve from.

We create the entire visual experience around the food.

Every table is thoughtfully styled, layered and landscaped, with beautiful florals, foliage, carefully chosen vessels, personal details and considered finishing touches — all working together to create one beautiful tablescape.

Because for us, it isn't only about what your guests eat.

It's about **the moment they walk into the room and stop.**

The moment your guests stand back and admire the beauty of the table before they even take their first bite. The abundance, the flowers, the textures, the colours, the little details and the way everything comes together as part of your wedding.

We want your food table to be one of the moments people remember.

YOUR WEDDING EXPERIENCE

We have created three beautifully considered wedding experiences, allowing you to choose the level of styling and detail that feels right for your celebration.

Every menu is prepared by our team and can be tailored around your wedding, your guests and the atmosphere you want to create.

THE HONEY & WALNUT GARDEN EXPERIENCE

£75 PER GUEST

Our beautifully styled introduction to Honey & Walnut.

An abundant two-course grazing experience with fresh seasonal foliage, beautiful floral details and our signature homemade food.

The table is designed with a natural, relaxed elegance, creating a beautiful centrepiece for your wedding breakfast.

INCLUDED

- Beautifully styled grazing table
- Fresh seasonal foliage and floral details
- Rustic wrapped cutlery
- Bamboo plates
- Beautifully folded napkins
- Wooden boards and stands
- Floral jars
- Full table styling and preparation
- Set-up and collection

THE HONEY & WALNUT SIGNATURE EXPERIENCE

£85 PER GUEST

Our elevated wedding dining experience, bringing additional personalisation, enhanced florals and considered styling details to your celebration.

The grazing table becomes an even more prominent part of your wedding aesthetic, with personalised touches and beautiful details woven throughout the display.

INCLUDED

- Everything within the Garden Experience
- Enhanced seasonal florals and foliage
- Personalised wrapped cutlery with your initials
- Additional decorative vessels and displays
- Beautifully styled cheese and chutney details
- Personalised luggage-style food tags
- Fresh fruit and botanical garnishes
- Additional styling details throughout the table

THE HONEY & WALNUT BESPOKE EXPERIENCE

£95 PER GUEST

MOST COUPLES CHOOSE THIS EXPERIENCE

Our signature **WOW-factor wedding table**.

A completely landscaped Honey & Walnut experience where the food, florals, styling and personal details are brought together to create something genuinely beautiful and completely individual to your wedding.

INCLUDED

- Fully landscaped two-course grazing table
- Bespoke floral and foliage styling
- Personalised wrapped cutlery with your initials and delicate botanical detail
- Bamboo plates and beautifully folded napkins
- Personalised menus displayed within the table
- Luxury luggage-style food tags
- Fresh honey and honeycomb for the cheese selection
- Beautifully wrapped breads
- Ornate glass jars and decorative vessels
- Fresh seasonal fruit and botanical garnishes
- Mini floral arrangements throughout the table
- Elevated boards, crates and display stands
- Full Honey & Walnut styling and preparation

This is for couples who want their wedding breakfast to become **part of the visual story of their day — not simply somewhere for the food to be served.**

THE HONEY & WALNUT ELITE DINING EXPERIENCE

FROM £110 PER GUEST

For couples looking for something beyond our wedding collection.

A completely bespoke, chef-led dining experience created around your wedding, with bespoke menu development, enhanced service, multiple food moments and fully tailored styling.

Bespoke proposals available on request.

THE FOOD

THE HONEY & WALNUT GRAZING TABLE

A generous feast of artisan cheeses, cured meats, homemade savouries, fresh breads, seasonal produce, salads, dips and carefully prepared grazing elements.

ARTISAN CHEESES

Our cheese selection changes according to season and availability, with a beautiful mixture of British and European favourites.

Expect cheeses such as:

Brie • Wensleydale with Cranberry • Wensleydale with Apricot • Balsamic Cheddar • Chilli Cheddar • Goat's Cheese • Almond Roule • Cracked Pepper Roule • Red Leicester • Gouda • Stilton • Shropshire Blue • Saint Agur • Tomato & Basil Roule • Leek & Chive Cheddar • Vintage Cheddar • Manchego • Vintage Gouda • Gorgonzola • Black Bomber • Red Fox • Silver Fox • Smoked and flavoured vegan cheeses

Served alongside beautifully chosen crackers including rosemary and sea salt, cracked black pepper, coconut and chia oatcakes and traditional water biscuits, with gluten-free options available.

CURED MEATS & SAVOURIES

Italian cured meats, beautifully crafted into roses, alongside:

Homemade Scotch eggs
Flaky pastry sausage rolls with sage and sweet apple
Pesto, feta and herb toast
Parma bruschetta
Parma ham breadsticks

Homemade quiches
Cheese and spring onion scones with Gentleman's Relish
Sticky honey-roasted ham
Mustard and honey glazed sausages
Homemade arancini
Pea and mint or sweet potato falafel

BREADS, DIPS & GRAZING SIDES

Freshly baked bread baskets featuring seeded bread, sourdough and bloomer, alongside:

Homemade hummus
Chunky spicy salsa
Fruity homemade chutney
Whipped farmhouse butter
Infused olives
Fresh crudités
Sticky Cajun almonds and caramelised cashews
Fresh honeycomb
Coronation chickpeas with raisins, rocket and mango
Pesto and feta fusilli
Charlotte's new potatoes with chives, wild garlic and mayonnaise

FRESH SALADS

Your grazing table can be finished with beautifully prepared seasonal salads, such as:

Classic Caesar
Cos lettuce, smoky maple bacon, Parmesan, creamy dressing and wild garlic croutons.

Greek Garden Salad
Fresh tomatoes, cucumber, feta, olives and herbs.

Peach & Burrata
Ripe peaches, creamy burrata, fresh herbs and seasonal dressing.

Sweet Beetroot Salad
Beautifully roasted beetroot with fresh seasonal accompaniments.

Caprese
Heritage tomatoes, mozzarella, fresh basil and balsamic.

Fusilli Pasta Salad
A vibrant homemade pasta salad prepared with seasonal ingredients.

ARRIVAL CANAPÉS

A BEAUTIFUL BEGINNING TO YOUR CELEBRATION

For couples who would like to welcome their guests with something extra special, handcrafted Honey & Walnut canapés can be served alongside arrival drinks.

3 CANAPÉS — £10.50 PER GUEST

4 CANAPÉS — £14 PER GUEST

EARTH

Toasted herbed bruschetta with wild basil pesto, aged Greek feta and heritage tomatoes

Heritage beetroot with whipped goat's cheese, garlic and fresh herbs

Organic pear and blue cheese

Mini poppadoms with sticky mango chutney and spiced coronation chickpeas

Glazed peach, creamy burrata, fresh basil and local honey on homemade bruschetta

Sticky fig and French Brie buttery pastry tarts

SEA

Norwegian smoked salmon, whipped cream cheese, fresh dill and local honey on blinis

Seawater tuna with creamy mayonnaise, cucumber and chives

Coastal prawns with homemade prawn Marie Rose, crisp cos and dill

LAND

Sausage, sage stuffing and sweet apple puff pastry

Chicken liver pâté, fig and apple chutney with micro herbs

Medjool dates filled with goat's cheese and smoky maple bacon

Angus roast beef with creamed horseradish and sun-dried heritage tomatoes

Canapé service with circulating staff can be arranged for an additional fee.

WEDDING MORNING

THE HONEY & WALNUT BRIDAL BRUNCH

A beautiful morning table prepared for the bridal party to enjoy at their own pace.

Styled with woodland foliage, eucalyptus, wild flowers and seasonal blooms, with personalised wrapped cutlery, bamboo plates and beautifully presented menus.

THE BRUNCH TABLE

Greek yoghurt pots with homemade granola, fresh fruit and Shropshire honey

Freshly baked croissants
Almond croissants
Pain au chocolat
Berry jam
Summer berries
Kiwi stars
Fresh grapes

FRESHLY MADE SANDWICHES

Choose 3 from a selection including:

Ham, mustard and gherkins
Smashed avocado, chilli and rock salt
Mature cheddar and sweet pickle
Cream cheese and cucumber
Tuna and cucumber
Tuna and sweetcorn
Peanut butter and banana
Hummus, cheddar and mango
Plain ham and butter
Cheddar and butter

BLT
Cucumber and butter

Alongside homemade banana and chocolate chip loaf, grapefruit, coconut flapjacks, brownies and fresh seasonal fruit.

WEDDING AFTERNOON TEA

A BEAUTIFUL SECOND FOOD MOMENT

For weddings where you would like to create another beautiful dining experience, our afternoon tea can be styled as a completely separate moment within your celebration.

WHIMSICAL GARDENS

Tea sandwiches with your choice of three fillings, cheddar and red onion pastry bakes and a seasonal salad.

Followed by large Madagascan vanilla scones, clotted cream, Chantilly cream and raspberry jam, lemon drizzle and fresh summer fruit.

ENCHANTED MANOR

Four beautifully prepared sandwich fillings, sausage bakes, wild garlic bruschetta with pesto and feta, and cheddar and caramelised onion pastry bakes.

Followed by homemade scones, custard cream and milk chocolate tiffin, sticky toffee millionaires and fresh summer fruit.

SILK & HONEY

Four sandwich fillings including thinly sliced beef with gherkins and mustard, Gentleman's pork pie, sausage bakes and homemade quiche with rosemary, garlic potatoes, vintage cheddar, bacon and feta.

Served with two seasonal salads and fresh fruit.

To finish: Bourbon and Cadbury rocky road, homemade scones, devil's chocolate cake with salted caramel ganache and chocolate buttercream, and mini vanilla shortbread with white chocolate.

SOMETHING SWEET

THE HONEY & WALNUT DESSERT COLLECTION

Our dessert tables are designed with the same attention to detail as our grazing displays — abundant, varied and beautifully presented.

Selections can include:

Brownies
Rocky road
Loaded New York cookies
Chewy cookies
Biscoff and Nutella cookie sandwiches
Guylian chocolates
Rosewater and pistachio treats
Crunchie and Flake creations
Vanilla shortbread
Orange and almond biscotti
Almond and raspberry tarts
Truffle fudge
Baklava with Shropshire honey, rose and pistachio
Upside-down apple cake

Fruit and date loaf
Lemon drizzle
Cheesecakes
Eton mess
Lemon curd shortbread
Vegan sticky date and peanut treats
Victoria sponge
Banana cake
Devil's chocolate cake
Millionaire's banoffee
Wagon wheels
Viennese whirls
Chocolate flapjacks
Cookie dough pie
Freshly baked scones
Vegan coconut flapjacks

Your dessert selection can be curated around the style and season of your wedding.

TALLULAH

THE HONEY & WALNUT EVENING EXPERIENCE

Available separately

As your wedding day gently moves into the evening, **Tallulah becomes an extension of your celebration.**

Tallulah is our beautiful **stainless-steel Airstream trailer** — an incredibly striking piece that brings elegance, theatre and utter beauty to your wedding setting.

She is styled specifically to complement your wedding theme, colour palette, florals and overall aesthetic, allowing her to feel completely at home within your day.

Tallulah isn't simply somewhere to serve evening food.

She becomes part of the wedding.

As the daylight fades and the atmosphere changes, she creates another beautiful moment for your guests to gather around, bringing a relaxed sense of theatre and a completely different energy to the evening.

TALLULAH EVENING MENU

Freshly prepared evening food can include:

SIGNATURE GYROS & WRAPS

Greek
Halloumi, fresh herbs, organic olive oil, chicken skewers, wild mint feta and pomegranate.

Bang Bang Chicken
Crispy vegetables, sesame and chilli.

Pulled Lamb
Rosemary, garlic, tzatziki, pickled onion and flatbread.

Smoky Chipotle Jackfruit
Black beans, corn and avocado salsa.

LOADED ARTISAN FRIES

Triple-cooked artisan fries with a choice of indulgent toppings, including:

Belly pork with apple and sage stuffing

Garlic aioli and Whitstable whitebait

Cornish Brie, local honey and maple walnuts

Truffle, Parmesan, wild mushrooms and crispy shallots

Butter chicken masala with coriander yoghurt

Korean BBQ beef, kimchi and gochujang

Mediterranean tomatoes, olives and feta

Tallulah is one of those details people remember.

Her beautiful presence, the way she is styled and the experience she creates carry the personality of your wedding seamlessly from the daytime celebrations into the evening.

Individually quoted according to guest numbers, menu and service requirements.

ONE TEAM. ONE BEAUTIFUL WEDDING STORY.

Honey & Walnut can create multiple food moments throughout your celebration — from a beautiful bridal brunch and arrival canapés, through to your wedding breakfast, arrival canapes, desserts, afternoon tea and an unforgettable evening with Tallulah.

The result is a wedding where the food feels **connected to the styling, the atmosphere and the story of your day,** rather than being an afterthought.

Minimum wedding and event spend: £2,500

All wedding experiences are individually tailored according to guest numbers, menu, timings, staffing and styling.

Arrival canapés, Tallulah evening dining and additional service requirements are quoted separately.