

01452 713902 heypestocatering.co.uk enquiries@heypestocatering.co.uk



Why Choose Hey Pesto

Bespoke packages failor made for your special day

Your wedding day is important.

You don't have to have pre-defined catering on your big day.

At Hey Pesto we can accommodate your specific requirements and create bespoke catering packages to suit your needs and budget. We highly recommend a get-together to discuss your specific requirements in detail because we can be as flexible and accommodating as you need us to be.

From Antique Style Vintage Teas to Individual Pies and Colcannon Mash, Hog Roasts, BBQ's Sausage and Mash, Buffets, 3 course dinners, Traditional & Contemporary Catering, we have the experience and expertise to realise your dreams and expectations.

Hog Roasts

Piping Hot Hog with selection of Buns, Apple Sauce, Stuffing and Succulent Crackling ~ Chef to carve, staff to serve.

Serve with Classic Coleslaw, Mixed Leaf Salad, Tomato & Basil Salad or a choice of many more salad options at a supplement.

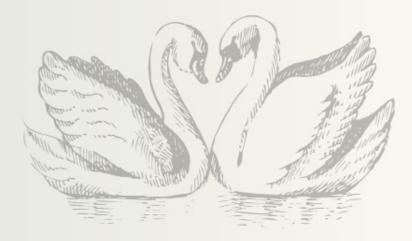
Hog roasts are available throughout the day but can also be provided as an evening option too.

Canapes

Our Menu's have been carefully created to offer extensive choices. Should you want a variation from any of these menus we will be pleased to discuss your requirements.

Marinated Feta & Olive Skewers Pigs in Blankets Lemon & Thyme Chicken Skewers Asparagus Tartlets with Lemon Hollandaise Mini Chicken Satay Chive & Cheese Scones topped with Crème Fraiche & Red Onion Confit Spicy Crayfish Tartlets Skewered Mini Cherry Tomatoes, Basil & Mozzarella Pearls Mini Yorkshire Pud's with Beef & Horseradish Asparagus Tartlets with Lemon Hollandaise Watermelon & Parma Ham Skewers Cherry Tomatoes stuffed with Crab & Tarragon Fig & Proscuitto Ham Skewers Prawn Cocktail Puffs Paris Ham on Butter Scones Gravalax on Heart Shaped Scones Salmon Tartare En Croute Aubergine & Caviar Crostini

Selection of Ragu Shells to include ~ Bang Bang Chicken, Crab, Ginger & Lime, Smoked Salmon, Cracked Pepper & Lime, Asian Beef Salad, Parmesan & Black Olive Shortbread with Feta & Pomodoro Tomatoes



with Hey Pesto

Wedding Menu - Sample 1



To add a sharing charcuterie platter will be at a supplement of £2.50 per head on top of the menu price. Select up to two starters, two main courses, and two desserts or select three for a mini trio...

Starter

Freshly Prepared Soup of the Day Grilled Goats Cheese on Roasted Med Vegetables Pine Nuts & Honey Smoked Trout & Salmon Terrine Toasted Ciabatta & Cucumber & Mint Relish Chicken Chorizo & Rocket Baked Tortilla with Spiced Tomato Chutney Lemon & Thyme Chicken on a delicate Herb Salad with a Mango & Chilli Dressing

Main Course

Chicken Paupiette filled with Lemon Basil & Feta Cheese Roasted Topside of Beef with a Port & Horseradish Gravy with Yorkshire Pudding Slow Roasted Belly Pork with Red Cabbage Smoked Bacon & Cider Glaze Roasted Loin of Pork with Thyme Parsnip Puree & Calvados Jus

Desserts

Stem Ginger & Lime Cheesecake with Wild Raspberry Coulis Classic Profiteroles Toffee Ice Cream & Rich Chocolate Sauce Chocolate & Walnut Brownie Vanilla Ice Cream & Caramel Syrup Classic Lemon Tart with Berries Trio of the above Desserts (mini)

Or selection of Cheeses served with Red Grapes Celery & Chutney

Add a Cafetiere of freshly Ground Columbian Coffee & Dinner Mints for £2.00 per





Wedding Menu - Sample 2



To add a sharing charcuterie platter will be at a supplement of £2.50 per head on top of the menu price. Select up to two starters, two main courses, and two desserts or select three for a mini trio. ...

Starter

Freshly Prepared Soup of the Day (choose from our selection of light & robust Soups) Smoked Haddock & Chive Fishcakes with Rocket Sauce Chicken Liver & Pistachio Terrine with Pear Chutney & Toasted Ciabatta Mixed Garlic Field Mushrooms Potted with Stilton & Thyme Gratin Classic Prawn Cocktail

Main Course

Pot Roasted Lamb Shank with Colcannon Mash & Rioja & Rosemary Jus Fillet of Salmon with Lemon & Rocket Crust on a Leek Potato Cake & Red Pepper Coulis Free Range Chicken Breast on a Puy Lentil Pancetta & Button Onion Cassoulet Pan Fried Pork Cutlet with Granny Smith & Wilja Mash & Pink Peppercorn Sauce

Desserts

Trio of Desserts
Sticky Toffee & Pecan Pudding Clotted Cream & Butterscotch Sauce
Raspberry Mascarpone & Hazelnut Torte
Lemon Possett with a Shortbread Biscuit

Or selection of Cheeses with Red Grapes Celery & Chutney

Add a Cafetiere of freshly Ground Columbian Coffee & Dinner Mints for £2.00 per person

Wedding Menu - Sample 3



To add a sharing charcuterie platter will be at a supplement of £2.50 per head on top of the menu price. Select up to two starters, two main courses, and two desserts...

Starter

Freshly Prepared Soup of the Day (choose from our selection of light & robust Soups) Individual Baked Camembert with Garlic & Herbs & Flat Bread Ham Hock & Duck Leg Terrine with Apricot Chutney & Multigrain Toast Asparagus Wild Mushroom & Smoked Brie Tart with Anti Pasti Potted Crab & Prawns with Lime Basil & Sun Dried Tomato

Main Course

Wild Salmon & King Prawn en Croute with Straw Leeks & Prawn Bisque Monkfish Medallions wrapped in Italian Ham on Kedgeree Risotto Cakes Fillet of Individual Beef Wellington with Button Mushrooms Onions & Pancetta Pan Fried Duck Breast on Celeriac Puree with a Honey & Soy Glaze

Desserts

Lemon Posset with Pomegranate & Shortbread Clotted Cream & Baileys Crème Brulee Chocolate Hazelnut & Toffee Roulade Individual Pavlova with Berries & Mango Coulis

Or fine selection of English Cheeses served with Celery, Red Grapes & Chutney

Add a Cafetiere of freshly Ground Columbian Coffee & Continental Chocolates for £2.00 per person

Childrens Menu

Please select up to two starters, two main courses and two desserts

Starter

Chicken Goujons served with a Lemon Mayo
Tomato & Basil Soup with Cheesy Croutons
Creamy Garlic Mushrooms with strips of Toasted Ciabatta
Poached Egg & Ham on Muffins with Cheese Sauce (Eggs Benedict)

Main Course

Mini Cod in Batter with Homemade Chunky Chips Linguine Carbonara with shaved Parmesan (Veggie no Ham) Bangers & Mash with Rich Gravy Real Beef Burger with Skinny Chips & Coleslaw



Desserts

Profiteroles filled with Ice Cream & Drizzled with Chocolate Sauce Neapolitan Sundae Strawberry Mivvi Ice Lolly Chocolate Brownie Vanilla Ice Cream & Caramel Sauce



Evening Buffet Menu's

Selection of Hot Dogs with Onions & Hot Bacon Rolls

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A choice of homemade Pasties and Sausage Rolls - Various Fillings Avalible Served with Potato Wedges (ideal for late buffet. Can mix and match)

Selection of Cocktail Sandwiches / Mini Rolls
Cheese & Chive Scones with Red Onion Confit & Crème Freche
Homemade Sausage Rolls with Dijon Mustard
Mini Beef & Horseradish Yorkshire Puddings
Cherry Tomato Skewers with Basil & Mozzarella Pearls
Chunky Double Gloucester Cheese with Fresh Pineapple served on Sticks
Nuts, Crisps & Olives

Large Cheeseboard
Selection of Local & European Cheeses
Mature Cheddars to the Creamy French Brie's
and Camembert's & Blue Cheeses
Accommodating the Milder Taste Buds

Chicken Liver Pate

Served with Selection of Rustic Breads & Water Biscuits, Chutneys, Pickles, Salad's to include Cherry Tomatoes, Celery & Red Grapes

Great evening food that doesn't spoil and guests can go back too and munch away at during the evening

Evening BBQ & Hog Roasts also available

£6.95 per head

> £6.95 per head

Soup

Choose from our selection of Freshly Prepared Soups £4.25 per person Served with Fresh Crusty Breads light & robust Soups

Green Pea & Ham Broccolli & Blue Cheese Cauliflower Smoked Bacon & Thyme Mushroom & Mascarpone Curried Parsnip Corn & Potato Chowder Leek & Potato Butternut Squash & Chorizo Smoked Haddock Chowder Tomato & Basil Minestrone Lightly Curried Mussel Chinese Chicken & Noodle Traditional Winter Vegetable Cream of Chicken & Mushroom Asparagus & Leek





Vegetarian Dishes

Hot Buffet Menu

Mushroom Stroganoff

Sweet Potato, Spinach & Red Pepper Dauphinoise

Tomato Leek & Roquefort Tart

Vegetable Lasagne

Vegetable Szechuan with Herb Rice

Sweet peppers & Fennel Fajitas with Sour Cream, Salsa & Guacamole

Linguini, Flat Mushrooms, Rocket & Roquefort

Root Vegetable Pie with a Polenta Crust

Sun-blushed Tomato & Ricotta Roulade with Pine Nut & Spinach Sauce

Butternut Squash Rogan Josh & Pilau Rice

Cauliflower, Broccoli & Leek Bake with Gorgonzola

Mixed Vegetable Curry with Herb Rice

Five Spice Vegetable Noodles

Ratatouille Pasta Penne

All dietary requirements catered for including vegans ... please just ask for details.





Vintage Tea

For the High Tea it will be served on Vintage China, Cakes and Sandwiches on Stands

Ribbon Sandwiches of

Smoked Salmon & Cream Cheese
Rare Roast Beef with Watercress & Horseradish
Prawns & Marie Rose with Delicate Leaves
Egg & Watercress
Red Leicester & Mango
Mature Cheese, Spring Onions & Mayo



Selection of Cakes

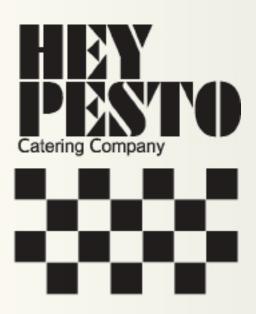
Fruit Scones with Clotted Cream & Jam
Plain Scones with Clotted Cream & Fresh Strawberries
Mini Brownies
Mille Feuille with Fresh Fruit
Mini Carrot Cake
Mini Battenberg

Served with English Tea

Green Tea, Herbal Tea Or Coffees

Hey Pesto will serve High Tea, then clear all hire equipment and glassware, stack into crates ready for collection by the hire company.





Why Choose Hey Pesto?

A complimentary tasting service is offered to you and your family to sample our delicious food for yourselves (maximum 6 people)

Award winning Chefs

All food is freshly prepared with locally sourced produce in our five star hygiene rated production kitchen.

Our staff are fully trained in serving etiquette providing an effecient service

No corkage charges for dispensing your own Wines and Champagne and we can chill your drinks to the perfect temperature in our mobile chillers

We can also provide you with a Marquee and serve you from our portable kitchen

