

Pinkerton's Wedding Catering

Congratulations on your engagement and upcoming wedding.

Pinkerton's would love to be a part of your celebratory day. Our chefs would work with you to come up with a menu that suits you and your guests and the time of year you are getting married. The event manager will be on hand to help you organise the day ensuring a memorable and stress free event.

Below we have some samples of what we do and hope to inspire you with them.



Canapé Reception

(3 to 4 canapés recommended)

Yorkshire puddings and roast beef with chimichurri

Pheasant patties with juniper and thyme dip

Duck and bramble tartlets

Riesling jelly with crab, ginger and grapefruit

Parmesan and rosemary shortbread topped with

whipped goats cheese and padron peppers

Beetroot blinis with smoked salmon and horseradish

Sweet potato scones and hummus with red pepper and harissa salsa

Truffled wild mushroom tart

Glazed chipolatas (pork or venison)

(More options available on request)



Wedding breakfast

Homemade bread and flavoured butters
Beetroot and horseradish butter
Lime, coriander and chilli butter
Lemon and pepper butter



Sample Menu 1

Smoked salmon tartar
Salsa verde
Creme Fraiche
Melba toast

Beef sirloin
Olive oil and smoked garlic mash
Sherry roasted onions
Seasonal Vegetables and beef jus

Chocolate torte
Hazelnut cream
Butterscotch sauce



Sample Menu 2

**Cheddar brûlée
Asparagus or seasonal baby vegetables
Dipping toasts**

**Rare breed slow roast pork belly
Warm shredded fennel slaw
Roast new potatoes
Apple sauce and crackling**

**Tart au citron
Mixed berries
Meringue and cream**



Bar

We can stock a bar for you or we are happy for you to provide your own drinks and we will provide the staff to serve.

Please get in touch to discuss our corkage policy if you would like your own drinks.

We also have an innovative selection of soft drinks to offer.





Evening buffet options

**Pulled pork on ciabatta with smokey chipotle chilli
Cheese and leek rarebit
(Mixed)**



**Classic bacon rolls
Cheese toasties**



Stovies

Meat and vegetarian options



**Savoury doughnuts
Lamb curry
Spiced lentil
Haggis**



Banh mi open baguettes

Sharing platters

**If you would like sharing platters please get in touch as these vary widely and we would like to personalise them for you.
They can be for any course.**



Vegetarian or vegan wedding



Our chefs cook and eat a lot of vegetarian food and would love to design a menu with you if this is the route you would like to take. We love putting together all the colour and textures that make this all come together successfully.

Please note menus may be adjusted according to seasonal availability.

Prices may vary.

Dietary requirements can be accommodated if advised beforehand.

Tasting available on request.

We look forward to hearing from you to discuss your day further. Please get in touch and speak to Flo or Melanie about your requirements.

Email:
info@pinkertonscatering.co.uk

Phone: 0131 332 3800

Estimated cost per person for 100 guests



From £58.00

Included in the price:

3 Canapés
Wedding breakfast
Evening buffet

Event Manager
Chefs
Service staff
Venues own chairs and tables
Linen and Crockery
Glassware

All prices exclude VAT
Prices are valid from 1st February 2019 to 1st February 2020

