

SAVAGE  
KITCHEN  
ARTISAN EVENT  
CATERING



2018 WEDDING MENUS

# SAVAGE KITCHEN

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CATERING



## our approach to catering

We are a Hampshire based event catering company that specialise in wholesome, seasonal cooking.

As winners of the Hampshire Food Awards, our menus feature local ingredients from the best local producers across Hampshire and Dorset.

We are experienced at catering at a broad range of wedding venues, from marquees to stately homes and have all of the kitchen equipment required to produce delicious food in any setting.

Our professional team work very closely with all of our wedding couples to create a menu that perfectly fits your requirements.



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## canape menu:

- |   |    |   |    |    |    |
|---|----|---|----|----|----|
| Mini Welsh rarebit with slow roasted tomato                         | ❖  | Rosemary marinated olives   | GF | VN | ❖  |
| Mozzarella and sun blush tomato crostini                            | ❖  | Smoked mackerel pâté with lemon and horseradish toast                     |    |    |    |
| Smoked Hampshire trout bruschetta with ginger infused creme fraiche |    | Feta and mint tartlet with peashoots                                      |    |    | ❖  |
| Spiced Hampshire lamb skewers with salted cucumber yogurt           | WF | Parmesan and black pepper scone with smoked salmon and dill crème fraîche |    |    |    |
| Roast red pepper & chorizo bruschetta                               |    | Smoked salmon & pickled fennel crostini                                   |    |    |    |
| Olive tapenade with marinated feta on sourdough wedges              | ❖  | Spring onion, goats' cheese and mustard seed tartlet                      |    |    | ❖  |
| Smoked Hampshire trout & rocket bilinis                             |    | Asparagus and Stilton quiche  |    |    | ❖  |
| Sun dried tomatos with feta & basil                                 | ❖  | Ham hock terrine & mustard sabayon  |    |    | GF |

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## wedding breakfast menus:

The following pages of starters, main courses and desserts are to help you to design your own wedding breakfast menu.

When choosing 2 courses please feel free to choose a starter & main or main & dessert.

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## starters:

Terrine of Hampshire ham hock with pickled vegetables and sweet mustard sabayon

Pea, mint & spring onion soup served with fresh bread **V**

Smoked mackerel pate with rocket leaves, toasted sourdough & lemon butter

Cured meats and salami board with homemade bread selection

Heritage tomatoes with feta, black olives and basil emulsion **V**

Cured duck and pomegranate salad

Roasted carrot and butternut squash soup served with fresh bread **V**

Pork rilletes with celeriac remoulade, mustard relish, watercress and sourdough shards

Hand smoked Hampshire trout with horseradish creme fraiche

Grilled Dorset mackerel with lime & parsley emulsion and seasonal salad leaves

Broad bean and pecorino salad **V**

KEY:    Vegetarian **V**    Vegan **VN**    Gluten Free **GF**

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## main courses:

Hampshire lamb shanks with broad beans, new potatoes and mint jus

Baked salmon with brown butter sauce and seasonal vegetables

Lemon braised chicken with spring onion champ and tarragon cream sauce

Thyme roast cod with tomato and caper salad

Slow braised Hampshire beef short ribs with creamy potato mash and red wine reduction

Roasted free range chicken with cider & apples and seasonal vegetables

Sweet potato, caramelised onion and sage galette **V** **VN**

Slow braised hampshire pork & haricot bean cassoulet

Roast guinea fowl with duck fat roast potatoes & buttered leeks

Roast shoulder of Hampshire lamb with pureed potato & sauteed seasonal vegetables

Lentil, spinach and potato stew with winter vegetables **V** **VN**

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## desserts:

Traditional Eton mess with New Forest berries

Walnut & caramel tart with clotted cream ice cream

Rhubarb crumble with caramilised brown sugar and chantilly cream

Lemon tarte with shaved citrus and crème fraîche

Triple chocolate pudding with amaretto crumb

Poached Hampshire pears with salted caramel

Apple tarte tatin with vanilla custard

Trio of Dorset ice creams

Chocolate & salted caramel tart

Vanilla Cheesecake with Raspberry compote

Dark chocolate orange mousse

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## evening buffet menus:

( Served buffet style with biodegradable cutlery and crockery to your evening guests.)

### **cod & chips:**

Battered cod served with crispy chips, homemade tartare sauce & lemon wedge

### **sausage sizzle:**

A selection of Hampshire sausages served in warm rolls with caramelised onions & sauces

### **steak sandwich & frites:**

barbequed steak served in ciabatta rolls accompanied with skinny french fries

### **pulled pork rolls:**

Slow cooked pulled pork served in warm brioche rolls with our homemade barbeque sauce

### **cornish pasties:**

A selection of flavours including steak / cheddar & onion / chicken & chorizo / roast vegetable **V**



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## further information:

### **menu tasting:**

Upon choosing your menu, we will arrange your tasting prior to you paying a desposit. This means you are able to sample your proposed menu and be reassured prior to booking. Our menu tastings are for our hot plated menus only, not for feasting or evening buffets.

### **bar:**

We are fully licensed and are able to provide a range of drink menus to suit you tastes. Our bars come fully stocked with all bar equipment and glassware.

### **staff:**

Our staff are passionate and professional, as well as kitchen and waiting staff we are able to provide additional staff for drink receptions if required.

### **contact us:**

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