



## Catering At Wilde Lodge

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**Feast only £48 per head**

**Starter & feast £60 per head**

**Feast & pud £60 per head**

**Canapes & feast £60 per head**

**Canapes, feast & pud £70 per head**

**Canapes, starter & feast £70 per head**

**Canapes, starter, feast & pud £79 per head**

**Add cheese board £18 per head**

**Late night grazing boards £15 per head**

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Childrens wedding food is half price off any selection from the main menu.

Alternatively choose a childs meal of sausages, potatoes & beans £20 per head

Suppliers meals £24 per head

*Please note prices include vat*



## CANAPES

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Choose 4 (Max 2 Hot)

### Cold

- Pork rilette, cauliflower piccalilli, pickled red onion, porridge toast, red mustard

Rilette is a chunky pate made with capers, cornichons & herbs. The piccalilli is a bright yellow mustard and cauliflower pickle that really stands out, making this canape really pretty. The porridge toast is a fabulous homemade sourdough, fed at the beginning of the process with Pimhill farm porridge. Amazing wholesome and substantial canape.

- Trout ceviche, cucumber, lime, chilli, corn tostada

Ceviche is a Peruvian dish. CSons have used local trout from Chirk farm and marinated it in 2 oranges, 1 lemon and 6 limes which makes this such a delicate and sweet flavour that sits with a cucumber, lime & chilli salsa, on top of a crispy corn taco. A mini taste explosion.

- BBQ Tamari skirt steak, agave & tamari salsa verde, pickled red onion

Tamari is gluten free soy sauce. Skirt is a lesser known cut of steak that has been chosen as it cooks well on the BBQ. It is also suited to be sliced against the grain and fit on a skewer. Agave is a substitute for sugar, made from cactus root. This salsa verde is an Asian flavoured green sauce that adds such a punch to the BBQ steak and sweet red onion.

- Remembered Hills blue cheese, pickled pear, red wine, chives

CSons take on cheese and pineapple sticks, but obviously with this its all about the ingredients! Creamy local stilton- style cheese, alongside a pear that has been pickled in red wine and then reduced until its a sweet sticky sauce that balances the cream and salt in the cheese.

Please note guests with specific dietary needs will receive individual canapes that are not similar to the couple's choice which means you can choose what you would like and not worry about any specific dietary requests.



## CANAPES - Continued

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- Cured mackerel sushi roll, nori, pickled ginger, tamari, sesame, chilli

Traditional sushi roll - no surprises here! It is as you would expect a sushi roll to look where the ingredients have been wrapped in Nori seaweed. The spices give an extra depth to the flavour.

- Braised fennel, tapenade, sumac, CSONS focaccia

This is the Unami of canapes and Gemma's favourite. 'I love this because it's so surprising, and who knew that fennel could be so delicious. There are layers of taste in this tiny canape - it's so clever'. Soft fennel served with hot sweet pickle, mustard seeds and onion on a salty olive, caper and anchovy spread, with the red lemon flavoured spice of sumac on CSons homemade focaccia bread.

- Smoked salmon, mustard yoghurt, pickled cucumber, sourdough crumpet, dill

MacNeil's award winning smoked salmon, smoked using traditional Scandinavian methods and, according to CSONS, the best smoked salmon you can buy (did you know that nearly all smoked salmon you get at a supermarket has not been near a smoker and has been injected with smoke flavours?)

- Shropshire salami, olive, Lavistoke Park bocconcini mozzarella, Isle of White smoked tomato

England's very finest Italian produce served on a cocktail stick! Bocconcini are tiny mozzarella cheese balls - absolutely delicious.



## CANAPES - Continued

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### Hot

- BBQ teriyaki glazed aubergine, pomegranate & walnut salsa

This canape is served on a canape spoon so that every morsel can be scooped up! The pomegranate & walnut salsa (sauce) is served on top of the BBQ'd sticky aubergine to create a perfectly balanced mouthful in both texture and flavour.

- Five spice duck, peanut, sesame, pickled cucumber and plum pancake

This is exactly what it sounds like! A tiny duck pancake - sweet & sticky & perfect with a cool glass of wine.

- Streaky bacon, prune, honey, mustard, garlic, chives

CSONS take on Devils on horseback! Streaky bacon from Ludlow farm shop wrapped around a prune, served with a mustard, garlic, chive & honey sauce. Simply the best!

- Chicken thigh yakitori, teriyaki, pickled ginger, sesame

Yakitori is literally a 'grilled bird' in Japanese. By far one of the most popular choices with the guests this is a BBQ'd skewer of sticky Japanese style chicken

### Pork cochinita de pebil, Mexican onions, corn tostada, coriander

Cochinita de pebil is one of Mexico's most famous dishes- slow cooked pulled pork with orange juice and a Mexican Achiote paste (Interesting fact for you - Achiote is made out of Annatto seeds, which are deep red and were used by cavemen to draw cave paintings! Ben from CSONS describes it as having an earthy flavour). The pork is then topped with Ricardo's (CSONS Mexican chef) classic spicy pickled red onions. This is an absolute game changer because they are spicy, sweet & savoury and uplift any dish. It is served on a crispy taco.



## CANAPES - Continued

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- **Hello-ewe-me fries, harissa yoghurt, za'atar**

Hello-ewe-me is deep fried English 'halloumi' style ewes cheese, coated in spiced gram flour to keep it gluten free. CSons make their own harissa paste using red peppers & spices and mix it with Ludlow Farm shop yoghurt to create a Moroccan inspired smooth spiced dip, garnished with za'atar (sumac, sesame seed & oregano.)

- **Berkswell arancini, arrabbiata, aioli**

CSons use Berkswell ewes cheese to make a rich cheese risotto as it is the closest local UK cheese to parmesan. The risotto is then chilled and formed into small balls, rolled in panko (gluten free bread crumbs) and deep fried. It is served with 2 dips; a spicy Italian tomato arrabbiata sauce and traditional garlic and olive oil aioli.

- **Choripan; chorizo, CSOSN focaccia, aioli, chimichurri**

BBQ'd Ludlow Farm shop soft chorizo (sausage) served on top of their homemade focaccia bread, with aioli and chimichurri sauce (Argentians spicy take on salsa verde).



## STARTERS

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All of our starters are served on sharing platters in the middle of the table. Your vegetarian guests have substitutions outlined below and this will be served and plated individually. If you would like a purely vegetarian or vegan starter we will ask you to choose from the vegan menu.

### **Meat choices**

- Smoked salmon, Remoulade, horseradish, capers, labneh, pickles, porridge toast

Whole sides of Macneils award-winning smoked salmon are sliced horizontally into thick ribbons. By cutting it in this way you get the full flavour & texture profile. It is served with a Remoulade (remoulade is a little bit like a slaw made with celeriac and Neals yard creme fraiche (so fresh & creamy), horseradish, capers, cornichons and shallots). It also comes with a homemade labneh (Labneh is like a thick cream cheese and is made by CSons from Ludlow farm shop yoghurt). If that wasn't enough it also comes with pickles to garnish, grated horseradish and CSons homemade porridge toast .

*Substitution for vegetarians is smoked tofu*

- Shropshire salumi, marinated vegetables, olives, CSons focaccia

Served on a charcuterie board, Salumi is a selection of cured meats, with salami being just one of them. This is locally sourced and prepared salumi, with marinated vegetables (which vary depending on the time of year, but, for example, this year we did marinated courgette and confit cherry tomatoes). The olives are from the Ludlow olive press; CSONS, soak and marinate them in rosemary, chilli, garlic and Kalamata olive oil. The focaccia is homemade, using organic flour from Shipton mill (local)

*Substitution for vegetarians is local cheeses*

- Asian cured trout, slaw, teriyaki, sesame

Locally sourced trout, cured by CSons (the curing process is done by packing it in an Asian salt rub). It is then served on Asian shredded vegetables with a lime, garlic, chilli and sesame oil dressing. Teriyaki is drizzled on top and it's finished with a sesame garnish.

*Substitution for vegetarians is salt baked celeriac*



## STARTERS - Continued

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- Ceviche, pico de gallo, chipotle mayo, coriander, corn tostada

A Ceviche is a dish of fish marinating in seasonings. Pico de gallo is a kind of a crunchy salsa made with seasonal ingredients, but usually with carrot, onion and cucumber, with lime and coriander. The chipotle (smoked pepper), is made into a sauce with garlic, thyme and jalapeno, then slow -cooked into a warm paste before mayonnaise is added to smooth it out. Tostado is a mexican pancake, served on the side, so you can make your own taco.

*Substitution for vegetarians is oyster mushroom ceviche*

- Chicken panzanella salad, Berkswell cheese

The chicken is sourced from Caldicot farm, BBQ'd on site at Wilde lode and then mixed in with the panzanella. Panzanella is a traditional tuscan salad with tomato and bread with the Berkswell cheese on top. Absolutely delicious and served with an Italian basil and lemon dressing.

*Substitution for vegetarians is Hello-ewe-me*

- Rare tamari skirt steak, agave salsa verde, Asian slaw, teriyaki & sesame

Skirt steak has been chosen here as it cooks well on the BBQ and is also suited to be sliced against the grain. It is served with an agave salsa verde (Agave is a substitute for sugar, made from cactus root and the salsa verde is CSons own asian flavoured green sauce that really packs a punch ). The steak and dressing are layered on top of the Asian slaw (shredded vegetables with an insane lime, garlic, chilli and sesame oil dressing). This packs a punch as a starter.

*Substitution for vegetarians is tamari aubergine*

- Pork belly, piccalilli, crackling, celeriac puree

Tudge's farm has been rearing Berkshire pigs for over 20 years. Their pork belly is cooked overnight in a homemade CSons stock and then it's pressed, portioned and finished on the BBQ. It melts in your mouth because it's so soft. The crackling provides the crunchy texture to the smooth nutty celeriac puree that it is served on. Insanely good!

*Substitution for vegetarians is pickled braised fennel*



## FIRE FEAST MENU

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Welcome to the CSons firefeast menu. Every menu will be cooked on the open fire at Wilde Lodge and every menu has been designed to have five sharing dishes for your guests to enjoy.

As you would expect from CSons all of their menus have been sourced locally and and once you have chosen your meat, they then cook your feast in the style befitting your feast choice.

There is so much thought that has gone into each feast to balance the flavours and the dishes out. We hope you enjoy choosing.

### **First choose your meat from the list below....**

- Lamb from Perry wood farm or Ludlow farm shop
- Beef from Ludlow farm shop
- Pork from Ludlow farm shop
- Chicken from Caldecott free range poultry
- Trout from Chirk trout farm

### **And now choose your feast....**

- Mexican
- Japanese
- Scandinavian
- Egyptian
- Indian
- Mediterranean
- British





## FIRE FEAST MENU

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### **Mexican Feast**

- Mexican marinated meat or fish of your choice served with green rice, Mexican onions & salsa
- Calabacitas pibil, BBQ courgette, tomato, achiote, melted queso fresco
- Corn tostada
- Refried beans, crumbled queso fresco, coriander
- Mexican seasonal salad, lime, peanuts, sesame

### *Substitution for vegetarians; Mushroom tamales*

(these are steamed and stuffed corn flour dumplings)

- The marinade for your meat will depend on the meat you choose, but the flavourings CSONs use have already been described in the canapes & starter taster notes above. Your meat is then served on a bed of green rice - this is rice with green herbs, such as coriander, stirred in. Ricardo's famous Mexican onions and the salsa are matched to the meat you choose. This is very important to Ricardo!

- Calabacitas pibil is a Mexican slow cooked rich tomato stew in a pibil style flavoured with orange juice and a Mexican Achiote paste (achiote comes from an Annatto seed grown in South America and has a very earthy flavour). The tomatoes are brought together with the courgette (cooked on the fire) and the queso fresco melted on top (queso fresco is a fresh Mexican cheese - a bit like ricotta or feta its very mild and crumbly)

- corn tostada - is a Mexican taco

- refried beans (this is a hearty bean guacamole that provides the texture to this feast. It's a great one to soak up alcohol according to Ricardo! CSONs use hodmedod beans which are supplied by a uk bean grower. The beans are cooked with Mexican onions, garlic, and a spice base, and then cooked in stock. They are then blitzed as a creamy puree with crumbled fresh queso fresco cheese on top and a garnish of coriander

- Mexican salad is shredded veggies with lime & peanut dressing - crunchy bright freshness to balance out this feast.

*(contains dairy, sesame, peanuts, sulphur dioxide) (fish if fish chosen)*



## FIRE FEAST MENU

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### Japanese Feast

- Teriyaki marinated meat or fish of your choice, sticky rice, nori, spring onion
- Dengaku miso aubergine, with sesame & coriander
- Okonomiyaki, savory pancake, seasonal veg, ketchup, bonito flakes, mayo, pickled ginger, crispy onion
- Bobby bean gommae, peanut, sesame
- Sunomono cucumber salad, carrot, radish, sesame

### *Substitution for vegetarians; Yakitori Tofu*

- Your meat is marinated in a Teriyaki sauce and served on top of sticky rice with nori (dried seaweed) & spring onion sprinkled on top

- Dengaku is a famous Japanese aubergine recipe where the vegetable (in this case aubergine!) is roasted and BBQ'd with miso paste and garnished with sesame oil seeds & coriander

- Okonomiyaki is a sort of pancake but actually more like an omelette – (google it and have a look!) and you can put any seasonal vegetable in it. It is then garnished with CSons homemade ketchup stripes, dried tuna flakes and mayo stripes with pickled ginger and crispy onion – this is ‘banging’ according to Ben.

- The Bobby beans are English grown French beans that are cooked on the BBQ in a style known as gommae, which is with a sticky rich satay peanut and sesame paste. Yum.

- sunomono is a black sesame, sugar, red wine vinegar, soy sauce and cucumber salad

*(contains fish, sesame, peanuts, egg, mustard, sulphur dioxide) (fish if fish chosen)*



## FIRE FEAST MENU

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### **Scandinavian feast**

- Mustard marinated meat or fish of your choice, pickled cucumber, chuckleberry, caper & herb sauce
- Pickled beetroot, cranberry & dill slaw
- Kropkakkor mushroom dumplings with mustard sauce
- Remoulade, capers, horseradish
- Hasselback potatoes

### *Substitution for vegetarians; Salt baked celeriac*

- The meat is marinated in a traditional Scandi mustard marinade. The Chuckleberry is a hybrid of a gooseberry & a jostlebury current – it's a tart fruit and comes from windmill hill farm. This sauce is fresh and tart.
- The meat will be served on top of a traditional scandi slaw which is bright and colourful and provides the sweetness to contrast with the tartness of the dressing on the meat.
- The dumplings that come with this feast have been really popular. They are called Kropkakkor in Scandi – they are warm, and homely in contrast to the rest which is fresh and light.
- Remoulade is a little bit like a slaw but made with celeriac mixed in with a creamy Neals yard creme fraiche that has horseradish, capers, cornichons and shallots added too.
- Hasselback potatoes –the Scandi version of the roast new potatoes that have been thinly sliced to enable the oil to drip into the potato which produces a really crispy potato

*(contains gluten, mustard, dairy, celery, sulphur dioxide)(fish if fish chosen)*



## FIRE FEAST MENU

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### **Egyptian feast**

- Shawarma marinated meat or fish of your choice, couscous, mint yoghurt, harissa, dukkah
- Hummus, pomegranate, tahini
- Hodmedod bean & squash wat curry
- Flat bread, za'atar • Lane cottage salad

### *Substitution for vegetarians; Cauliflower shawarma*

- Your meat will be marinated in a Shawarma paste - which is an Egyptian paste cooked with garlic, onion, sumac, coriander, ginger, garlic, lemon juice & spices. It is very earthy, warm & zingy with layers and layers of flavour.
- This is no ordinary cous-cous! This is CSons couscous which has been cooked with stock, tomato sauce, chipotle, raisins and fennel seeds first, and then once it's cooked, pomegranate and herbs, pickled red onions and spring onions are all added
- it's AMAZING. Jemma's favourite.
- Mint yoghurt which you will want the recipe for! First they pick and cook the mint stalks in a syrup with cardamom. Then they finely chop the mint leaves which they add to a sweet Ludlow farm shop yoghurt and mix in with the cardamon mint syrup.
- Homemade harissa - CSons make their own harissa paste using red peppers & spices
- Dukkha is homemade nut and spice mix
- CSONS homemade hummus, made from the carlini pea (which is local), super whipped and creamy not at all like the supermarkets. This is the next level!
- Hodmedod bean & squash wat curry is an Egyptian curry where the squash is steamed and then brought onto the BBQ at wilde lodge to be cooked over the fire and then added to the curry. The curry is cooked with a berbere spice which is like the garam masala of Egypt. This is such a rich and warming curry - great for alcohol soaking and provides a rich balance to the freshness of the couscous and, above all, is GREAT for dipping in with the flatbreads
- Homemade flatbreads - obviously! Made with Pimhill organic flour
- Lane Cottage salad is a local, organic, award winning supplier from just over the hill from Wilde Lodge, served with CSons mustard, vinegar and olive oil dressing.

*(contains dairy, gluten, mustard, sesame, peanuts, sulphur dioxide)(fish if fish chosen)*



## FIRE FEAST MENU

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### **Indian Feast**

- Tandoori meat of your choice, Rose water and saffron rice, coriander chutney
- Fried vegetable Rogan Josh, raita, gunpowder
- Tarka dahl, coriander, chilli
- Kachumber • Roti flat bread

### *Substitution for vegetarians is Cauliflower Pakora*

- Rogan josh is a tomato based medium spiced curry
- Fried veggies – these will depend on season – but will be a mixture of courgette and aubergine with a burnt tandoori flavour going into it.
- Raita is a mild yoghurt dish, often with cucumber mixed in.
- Gunpowder is like a lentil spiced mix, it tastes like ground up Bombay mix – Kevin’s favourite!
- Tarkha dhal – when the CSons boys lived in Nepal this was a staple everyday dish. The lentils are cooked in the normal way to make the dhal. The tarka is made by heating oil with garlic, coriander and fennel. This is then drizzled in to the lentils just before serving to add a fabulous texture and extra flavour to the dhal.
- Kachumber – this is a side salad of cucumber, onion, tomato, fresh coriander, lemon juice.
- Roti - traditional flat bread that is great for soaking up all of the delicious oils and juices from the dhal and meat
- Pakora is like an onion bhaji, but way better. When Ben lived in Pakistan he used to eat pakora from street sellers to order and this is the inspiration for this recipe.

*(contains dairy, gluten, sulphur dioxide)(fish if fish chosen)*



## FIRE FEAST MENU

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### **Mediterranean feast**

- Marinated meat or fish of your choice, tzatziki, lemon, garlic, oregano
- BBQ aubergine, tomato & melted fretta
- Fire roasted saffron potatoes
- Crumbled Fretta, tomatoes olive & onion salad
- Flatbreads

*Substitution for vegetarians; Hello-ewe-me (english halloumi) & courgette*

- The meat or fish of your choice will be marinated with a traditional mediterranean flavour of tzatziki, lemon, garlic and oregano
- The aubergine is BBQ'd at Wilde Lodge and then added to a rich tomato sauce that has melted Fretta on top.
- The fretta is made by the local artisan cheese producers called Moydens and CSONS have used this fretta 2 ways in this feast - one crumbled and one melted. When you have tasted it you'll understand why once isn't enough!
- Fire roasted saffron potatoes are poached in saffron first so they take on the flavour and colour of the saffron, and then crisped on the Wilde Lodge fire.
- The salad here is a huge Greek salad bursting with fresh local tomatoes, olive press olives and a delicious fresh oregano, lemon, garlic dressing
- All served with delicious homemade flatbreads.

*(contains dairy, mustard, gluten, sulphur dioxide)(fish if fish chosen)*



## FIRE FEAST MENU

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### **British BBQ feast**

- Ludlow farm shop skirt steak, Caldecott chicken thigh & Wenlock Edge farm sausage
- Linley farm potato salad, broad beans, peas, honey, sumac
- Worcester heritage tomato, basil, wild garlic
- Lane cottage leaves
- CSons porridge bread

*With this feast all of the three meat options are included*

*Substitution for vegetarians; Shropshire Quinoa beetroot burger patty, onion*

- This feast comes with all three of the BBQ meats listed above; The skirt steak is from the Ludlow Farm shop and is served with a classic salsa verde. Caldecott farm chicken thigh with a Gasping Goose cider, honey & mustard sticky glaze and the Wenlock Edge farm sausage with caramelised onions.

- The freshest potato salad, packed full of seasonal goodies. If broad beans and peas aren't about we will substitute with what is available, eg asparagus, courgette, bobby beans.

- The classic tomato & basil salad with CSONS wild garlic oil

- These are organic, award winning Lane Cottage leaves from over the hill – with CSons dressing (mustard, vinegar and olive oil)

- CSons porridge bread – make a sausage or chicken sarnie!

- CSons homemade beetroot ketchup or mustard.

*(contains dairy in veg option, mustard, gluten, sulphur dioxide)(fish if fish chosen)*



## PUDS

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- **CMums lemon yum, chocolate, ginger biscuit**  
- lemon sweet posset, like a thicker mousse, yoghurt and condensed milk instead of cream. Recipe came about in Peru when CSons mum couldn't find any fresh cream)
- **Wye valley strawberries, local egg meringue, Mawley cream**  
- like an Eton Mess
- **Herefordshire chuckleberries, ganache, hundred house coffee & tahini caramel, honeycomb**  
A Chuckleberry is a hybrid of a gooseberry & a jostlebury current – it's a tart fruit and comes from Windmill Hill Farm. This pudding is a rich ganache (a thick chocolate cream) that is made with coffee, tahini (sesame seed) & reduced sticky nutty caramel sauce
- **Frangipan tart, CSonal fruit, almonds & clotted cream**  
Frangipan is a ground almond flour tart with almonds sprinkled on top
- **Beeramis. Hobsons stout, chocolate, snap, Hundred House coffee syrup**  
his is a beer tiramisu but its so good – the stout is reduced, better than marsala wine
- **Rum and dark chocolate mousse cake, crème fraîche, raspberries**  
Boca Negra – “black mouth” because it is so rich the chocolate sticks to your teeth
- **CSons black treacle sticky toffee pudding, treacle sauce, clotted cream**
- **Griddled poached pear, red wine, walnut cake, whipped cream**
- **Hottokeiki, Lemon curd, Neals yard crème fraiche, almond**  
Hottokeiki is Japanese for hot cake and is a pancake batter cooked in the oven. It tastes like a steam/sponge pudding and the homemade lemon curd is better than grandma made - the Neals Yard crème fraiche is to die for.
- **Ginger cake, mulled cider sauce, vanilla ice cream**  
This is almost like a sticky toffee pudding but with more spice and flavours





## LATE NIGHT GRAZING FOOD TO SHARE

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- Smorgas Board

Oakley Park cheddar, Perlas blue, Neals Yard Ragstone, Shropshire Salumi charcuterie, Ludlow Farm pork pie, piccalilli, celeriac remoulade, porridge bread

*(contains dairy, gluten mustard, sulphur dioxide, celery)*

- Mezze Board.

Hodmedod hummus, baba ganoush, Ludlow Farm labneh with honey & za'atar, Shropshire quinoa salad, Worcester tomato salad with pickles & sumac, Olives Flatbreads

*(contains sesame, dairy, gluten)*



## CSONS SUPPLIERS

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Below we have named just a few of the fabulous local suppliers listed in this menu

- Haven nurseries tomatoes (Worcester), Olive press olive oil & olives (Ludlow)
- Shropshire micro farm herbs and microgreens (Shrewsbury)
- Harehill farm vegetables (Edgton)
- Macneils smokehouse salmon (Droitwich)
- Chirk trout farm (Wrexham)
- Setonaikai (Shrewsbury)
- Mexgrocer (Luton)
- Farmers fruit and vegetables (Ludlow)
- Ludlow farm shop meat & cheese (Bromfield)
- Paso primero wine (Shrewsbury)
- Caldecott poultry (Evesham)
- Strawberry fields farm meat (Dorrington)
- Pimhill Farm Mill (Shrewsbury)
- Lane Cottage salad (near ludlow)
- Hundred house coffee (Ludlow)

