



WEDDINGS



HEY PESTO CATERING

**WE ARE AN AWARD-WINNING CATERING
COMPANY, PROVIDING OUTSTANDING FOOD
SERVICES TO GLOUCESTERSHIRE & BEYOND.**

Our goal is to make your special day be as unforgettable as the food we create for you & your loved ones. We offer a choice of sample menus or the option to create a menu that is all your own.

Whether you want mouth-watering canapés; stunning sharing platters; a classic afternoon tea; a relaxed BBQ; a people-pleasing hog roast; or a combination of all the above, we will work with you to craft the perfect menu. Rest assured there will be something delicious for even the pickiest eater or most demanding wedding party, with all dietary requirements & personal preferences catered for. If you would prefer to create your own bespoke option, we will work with you to ensure that your wedding menu fits in with your ideas & budget.

A LITTLE ABOUT US...

Hey Pesto was set up in 2001, aiming to use fresh & locally-sourced ingredients to create delicious & inventive dishes that look as outstanding as they taste.

We have a brilliant reputation for delicious homemade food, but we are also known for our wonderful team, who are dedicated & passionate about what they do. They love working with couples to create bespoke wedding day experiences that are elegant & memorable.

So, wherever your venue, whatever your requirements, our friendly & efficient team will be there from the start of the planning process to make sure that your day runs smoothly.

With Hey Pesto, there are no corkage fees for serving your own alcohol. We also offer private tastings which are priced per person, for up to 6 people, so you & your family can sample the delicious food for yourselves.

PLEASE NOTE:

Hey Pesto can cater for all dietary requirements; however we are unable to cater for guests with airborne allergies. The food is prepared in a professional kitchen that also handles nuts, gluten & dairy. Cross contamination is absolutely managed, but airborne allergens cannot be controlled. Please speak to us about any specific food allergies before placing your order.

HEYPESTOCATERING.CO.UK
WEDDINGS@HEYPESTOCATERING.CO.UK / 01452 713902



HEYPESTOCATERING



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(v) - Vegetarian (ve) - Vegan *Additional supplement applies

CANAPÉS

Cauliflower Pakora & Harissa Yogurt (v)

Jack Daniels Glazed Pork Belly
& Spiced Apple

Cranberry & Brie Croc Monsieur

Satay Chicken Skewers & dip

Roast Rare Fillet of Beef,
Thyme Toast with a Salsa Verdie

Sourdough Crostini,
Beetroot Gravlax & Sour Cream

Chorizo King Prawn &
Sun Blushed Tomato Skewer

Olive Bread Crostini,
Hummus & Red Pepper Tapenade (v)

Baby Plum Tomato, Mozzarella Pearl & Basil
Skewer with Balsamic Glaze (v)

Pigs in Pancetta with a
Maple Syrup Glaze & Sesame Seeds

Artichoke & Parmesan Shortbread,
Cambozola & Chilli Jam (v)

Smoked Paprika, Camembert & Rocket Arancini
with a Tomato Chutney (v)

Vintage Cheddar & Chive Scones
with Cream Cheese & Red Onion (v)

Open Lemon & Tarragon Scones,
Crème Fraîche & Smoked Salmon

Mini Crispy Duck Pancake with Cucumber,
Spring Onion & Hoisin Sauce

Mini Scotch Egg & Honey Mustard Mayo

Smoked Salmon Blinis
with Wasabi Crème Fraîche

Samosa with Mango Chutney

Mini Yorkshire Pudding with Beef & Horseradish

Tempura King Prawn with Sweet Chilli

Focaccia Toast with Feta, Fig & Honey

SWEET CANAPÉS

Mini Classic Lemon Tartlets

Assorted Florentines

Chocolate Dipped
Strawberries

Mini Banoffee Tartlets

Fruit Kebabs

Assorted Macaroons

Bakewell Tart

Chocolate Brownie

Pistachio, Almond
& Lemon Cake

Mini Pavlova with Whipped
Cream & Berries

Carrot Cake

SHARE THE LOVE PLATES



STARTERS

Sea Food Platter

Beetroot Gravlax, Lemon King Prawns, Smoked Mackerel Pâté, Prawn & Crab Cocktail

English Picnic

Honey Roasted Ham, Chicken & Ham Hock Terrine, Vintage Cheddar, Pickles & Chutneys & Pork Pies

Mezze Platter

Chorizo, Napoli Salami, Parma Ham, Roasted Mediterranean Vegetables, Caramelized Onions, Hummus, Feta Cheese, Baby Vine Tomatoes and Artisan Breads

Baked Cheese Platter (v)

Camembert, Smoked Brie, or Gruyère Pots served with Crudités & Baked Ciabatta (Fondue style)

MAINS

Lemon & Thyme Roasted Chicken Thighs

Rosemary & Garlic Leg of Lamb or Individual Rumps

Slow Roasted Turkey Crown

Chilli & Coriander Duck Breasts

Roasted Loin of Gloucester Old Spot Pork

Jointed Hog Roast, Sage & Onion Stuffing & Crackling

Roasted Joint of Topside Beef, Watercress & Yorkshire Pudding

Dill & Lemon Roast Salmon

Roast Free Range Chicken with Shallots & Chorizo

STARTERS

Pulled Pork Fritter, Pea Purée, Black Pudding & Spiced Apple Chutney

Cajun Roasted Salmon Fillet with Wasabi Crème Fraîche, Carrot & Courgette Spaghetti

Ham Hock & Duck Leg Terrine, Fig & Apricot Chutney, with Toasted Focaccia

Roast Fig, Feta & Prosciutto Ham, Rocket & Pomegranate Molasses

Garlic & Thyme Mushrooms with Three Cheese Straws (v)

Smoked Haddock & Pancetta Fishcakes with Red Pepper & Rocket Coulis

Smoked Salmon Pâté with Toasted Ciabatta

Asparagus, Broad Bean & Warm Goats Cheese Salad, with Red Pesto dressing (v)

Burrata, Plum Tomato & Basil Salad with a Pesto Vinaigrette (v)

Chicken Thigh Croquettes with Braised Red Cabbage

Parsnip, Roquefort & Watercress Arancini with Artichoke Purée & Red Peppers (v)

Beetroot Carpaccio with Goats Cheese & Micro Salad



SOUPS

Pea & Pancetta

Curried Parsnip (ve)

Thai Coconut Butternut Squash (ve)

Roasted Cauliflower & Cumin (ve)

Roasted Vine Tomato & Basil (ve)

Cream of Leek & Roquefort (v)

French Onion with Toasted Cheese Crouton (v)

Beetroot, Rhubarb & Ginger (ve)



MAINS

- Slow Roasted Belly of Pork with Red Cabbage, Pancetta & Cider Glaze

Slow Roast Feather-blade of Beef, Horseradish Mashed Potatoes, Shallots, Button Mushrooms & Malbec Gravy

Smoked Paprika, Garlic & Thyme Roasted Lamb Rump, Dauphinoise, Parsnip Purée, Redcurrant & Rosemary Jus*

Roast Breast of Chicken, Dauphinoise Potatoes & Rich Gravy

Roasted Topside of Beef, Goose Fat Roasted Potatoes, Yorkshire Puddings & Rich Gravy*

Fillet of Beef, Forestier Sauce, Roasted Vine Tomatoes, Dauphinoise Potatoes*

Slow Cooked Lamb Shank, Redcurrant Jus & Mash Potatoes

Baked Sea Bream, Japanese Noodle Salad with a Soy & Ginger Dressing*
- Fillet of Salmon with Leek & Chorizo & Pimento Coulis

Smoked Haddock Loin, Kedgeree Risotto Cake & Masala Sauce

Bourbon Braised Beef Brisket with Caramelised Shallot Mash, Kale & Rich Gravy

Pork Fillet with Bubble & Squeak & a Grain Mustard Cream Sauce

Prosciutto Wrapped Chicken, Parmentier Potatoes with Smoked Paprika, Roasted Red Pepper & Basil Sauce

Sun Blushed Tomato, Baby Spinach & Cambozola Tart with a Red Onion Confit (v)

Wild Mushroom, Truffle & Parmesan Risotto/Vegan Blue Cheese (ve)

Butternut Squash, Tender Stem Broccoli & Pecorino Risotto (v/ve)

Roast Mediterranean Vegetable Wellington with Tomato & Fine Herb Sauce (ve)

(v) - Vegetarian (ve) - Vegan *Additional supplement applies



DESSERTS

Classic Lemon Tart with Berry Coulis & Crème Fraîche

Sticky Toffee Pudding with Popcorn, Salted Caramel Sauce & Clotted Cream

Oreo Chocolate Brownie, Rich Chocolate Sauce & Vanilla Ice-cream

Lemon & Lime Posset served with Shortbread

Classic Eton Mess

Blueberry Mascarpone & Hazelnut Torte

White Chocolate & Strawberry Cheesecake with a Berry Compote

Pear & Pistachio Frangipane Tart with Clotted Cream

Warm Lemon Drizzle Cake with Raspberry Compote & Raspberry Ripple Ice-cream

Classic Vanilla Crème Brûlée served with Lemon Shortbread Biscuit

Double Baked Chocolate Torte with Raspberry Sauce, Raspberries & Clotted Cream

Hazelnut Parfait with Butterscotch Sauce

BBQ MEAT, FISH & VEGETARIAN

All BBQ dishes are served with freshly baked bread rolls

Garlic & Peppercorn Rump Steaks*

Minted Lamb Leg Steaks*

Lemon, Thyme & Honey Chicken Thighs

Cajun Spiced Chicken Kebabs

Classic Pork Chops & Apple Sauce

Gloucester Old Spot Sausages

Lamb & Coriander Burgers

Mojito Lamb Rumps*

Gammon Steaks with Charred Pineapple

Fully Loaded Build Your Own Burger Bar

Baked Salmon Parcels
with Basil & Vine Tomato

Piri Piri Cod Loin

King Prawn & Chorizo Kebabs

Falafel Burgers with Mozzarella & Salsa

Mediterranean Vegetable Parcel with Feta & Pesto

Portobello Mushrooms with Gruyère
& Garlic & Herb Crumb

Garlic Asparagus Spears with Pecorino Cheese

A Brioche Roll filled with
BBQ Pulled Sweet Potato & House Slaw

*Additional supplement applies

HOG ROAST

Succulent Roast Hog with Crispy Crackling served with Soft Bread Rolls,
Sage & Onion Stuffing & Homemade Apple Sauce.

Both BBQ Dishes and
Hog Roasts are served
with a choice of three
Salads from our list of
'Accompaniments'



AFTERNOON TEA

RIBBON SANDWICHES

- Smoked Salmon & Cream Cheese
- Rare Roast Beef with Watercress & Horseradish
- Prawns & Marie Rose with Baby Leaves
- Egg & Cress
- Mature Cheese, Spring Onions & Mayo
- Roasted Mediterranean Vegetables & Hummus
- Ham & Mustard

SELECTION OF CAKES

- Mixture of Plain & Fruit Scones with Clotted Cream & Jam
- Mini Oreo Brownies
- Chocolate Dipped Florentines
- Mini Carrot Cake
- Lemon & Poppy Seed Cake
- Macaroons
- Apple Tart
- Lemon Meringue Tart

PIES

All Pies served with a choice of Creamy Mash, Bubble & Squeak or Dauphinoise Potatoes, Pan Gravy & a Medley of Vegetables

Chicken, Leek & Mushroom

Chicken & Chorizo

Pulled Pork & Cider

Beef Massaman

Lamb, Carrot & Parsnip

Steak & Stilton

Classic Steak & Kidney

Roasted Butternut Squash & Sweet Potato (v/ve)

Chesnut Mushroom, Spinach & Lentil (v/ve)

Root Vegetable, Rosemary & Roquefort (v/ve)

**EXTRA SIDES
AVAILABLE
SUCH AS:**

*Red Cabbage,
Cauliflower Cheese,
Maple Roasted Vegetables



— EVENING FOOD —

- Chip cones
with a choice of Fish
or Chicken Goujons

Pulled Pork Burgers
with Homemade Slaw

Hog Roast

BBQ

Pizza
- Doughnut Tower

Grazing Platter

Taco Bar

Paella

Mac & Cheese Bar

Curry & Rice

Ice Cream Bar

HOT CANAPÉS

A choice of three to be served to guest's canapé style

- Fish & Chip Cones
- Pulled Pork Buns
- Beef Burger Sliders
- Arancini
- Lamb & Coriander Sliders
- Tempura Veg & Seasoned Wedges
- Pie, Mash & Gravy

CHILDREN'S MENU

One choice of each course

- Crudités with Hummus Dip
- Tomato & Basil Soup with Cheesy Croutons
- Cheesy Garlic Bread
- Mini Cod in Batter with Homemade Chunky Chips
- Cheesy Tomato Pasta (v)
- Bangers & Mash with Rich Gravy
- ½ Portion of Adult Main Course
- Neapolitan Sundae
- Chocolate Brownie with Vanilla Ice cream
- Fruit Salad

TIERED ‘CHEESECAKE’

Based on 100 guests

Fully Decorated Selection of Cheeses served with Artisan Crackers, Fresh & Dried Fruit , Celery & Chutney

CLASSIC
CHEESEBOARD

A Selection of British & Continental Cheeses served with Artisan Crackers, Fresh & Dried Fruit, Celery & Chutney



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