



PIXIE KITCHEN WEDDINGS 2026

BESPOKE MENUS. UNFORGETTABLE MOMENTS.

SUMMER PEACH, MANGO & MINT PAVLOVA



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# welcome to pixie kitchen

From the earliest stages of planning, right through to the final dance of the night, our team will be right by your side. With limited bookings per month, we dedicate our full team to your big day.

There are *no set menus, no templates and no recreations*. Our process involves getting to know you as a couple and creating a one off, bespoke menu that is perfect for your tastes, your vibe and your venue. Most importantly, it will be a menu that tells your story

This flexibility not only allows us to create your dream wedding feast, but makes us adaptable to work at a variety of venues, tweaking menus to best suit your schedule, the facilities and your desired spend.

A small but mighty team, at Pixie Kitchen, we create wedding menus that feel personal, polished, and full of flavour.

Our approach is simple: use the best seasonal ingredients, cook with care, and present every dish with thoughtful attention to detail.



SEARED BEEF, CHIMMICHURRI & CRISPY SHALLOT

WHIPPED GOAT CHEESE TARTLETTES, CRISPY BACON & ALEPPO PEPPER



'We cannot say enough wonderful things about Pixie Kitchen! From our very first phone call, Hannah and Jasmine were amazing. They listened carefully to our ideas and helped us find a way to make it work.

On the wedding day itself, they were an amazing team. The food was divine! It tasted and looked amazing and completely exceeded our expectations. Our guests are still raving about the focaccia and the white bean dip!

Pixie Kitchen cared so much about making our day perfect. Their excellent communication and genuine care for the food meant we just didn't have to worry at all. Harriet the bar manager was also amazing!  
Thank you for everything!'



CHARLOTTE & ED VIA GOOGLE REVIEWS

AUGUST 2025 WEDDING







## the process

making it work for you

After you place your initial enquiry, we set to work finding out as much about your big day as possible. Phone calls, zoom calls, face to face meetings and site visits...even in your earliest stages of choosing a caterer, we are on hand to help with every little detail.

Some couples like to focus on the intricacies - others are just happy to have someone take over for a stress-free lead up! Whatever your approach, Jasmine, Hannah & Harriet are here to offer support at every step of the planning process.





# tasting



We hold tastings for our couples during the season of their wedding to get the best of local produce.

Summer couples can enjoy the beauty of our Lymington kitchen garden. For winter lovers, our glass front tasting studio is a cosy, candlelit spot for a private tasting.

Our tastings are always private. Just yourself and your partner, or any family and friends you wish to invite.

You will have two dedicated staff for the duration. Use this time to feedback and discuss your menu, or simply sip wine and enjoy the planning experience.





# summer sample menu



## CANAPES

tuna tartare tarlettes. wasabi  
mayo. sesame. perilla

petite pois & lemon arancini.  
mozzarella & basil

sourdough crostini. whipped goat  
cheese. honey peach. thyme

iced belvadere shots. fried  
totopos. caviar, sour cream &  
chives

vegetable samosas. tamarind  
chutney. pink pickled onions

## ON THE TABLE

rosemary focaccia. smoked salt &  
black garlic butter

## STARTER

fennel & feta salad. caraway &  
citrus dressing. toasted pistachio



## MAIN

braised beef short ribs with black  
garlic

pickled cucumber salad with  
dukkah & dill

pearl cous cous with  
pomegranate, feta & mint

coriander, lime & sesame yoghurt

## SWEET

Lemon possets, rosemary  
shortbread, English strawberry  
and edible flowers



# services



We provide a complete wedding catering service, including:

- Bespoke menu creation
- Tastings in our private garden studio
- Full food service (canapes, starters, mains, evening food, sharing platters)
- Custom children's meals
- Designated front of house manager & full team
- Bar and drinks packages
- Equipment and tableware hire
- All dietary management

We build every wedding menu from scratch, so pricing is customised to your day; no matter the size or style of your celebration.







SUMMER SQUASH, GOAT CHEESE & TARRAGON  
ARANCINI

## your story starts here



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We take a deeply personal approach to every wedding we create. We get to know you, your tastes, your stories, the meals that have shaped your lives. From this, we create a menu that feels both elevated and unmistakably yours.

Throughout the journey, we're present, considered, and always just a call away. The planning becomes calm, the details feel effortless, and by the time your day arrives, you can simply enjoy it, knowing every moment has been curated with intention, care, and a true understanding of who you are.

