

WEDDING MENU



STOCKTON HOUSE

APLEY ESTATE

1702



Please find our Hygiene rating here: www.scoresonthedoors.org.uk/business/wild-garlic-event-catering-lly-wrexham-1461759.html Please note we cannot guarantee that any of our dishes are allergen free, if you have any food allergies or intolerances, please speak to any of our team.

TO BEGIN

Please choose one bread and we will match the whipped flavoured butter, balsamic and oil to pair with your menu.
(Supplement £5.50 per person)

Sour Dough Bloomer

Olive & Rosemary Focaccia

Artisan Bread

STARTERS

Beetroot & Blood Orange Cured Salmon

Pickled Apple & Cucumber, Crème Fraîche, Dill Oil

Tandoori Carrots * (GF) (V)

Greek Yoghurt, Coriander & Mint Oil, Tamarind Chutney, Puffed Wild Rice

Souffle (V) GF)

Shropshire Red Fox Cheese, Golden Raisin & Apple Relish, Cider Mornay Sauce

Croquette * (GF)

Serrano Ham, Manchego & Truffle, Roasted Pepper Salsa, Saffron Aioli

Grilled Asparagus Tart * (V)

San Marzano Tomato Fondue, Hollandaise Sauce

Chilli Belly Pork *

Asian Noodle Salad, Ponzu Dressing, Crispy Shallots

Duck 2 Ways

Smoked Breast, Liver Parfait Cherry Jam, Warm Duck Fat Doughnut

Burrata (V)

Compressed Tomatoes, Charred Watermelon, Aged Balsamic, Lemon Thyme Ciabatta Croutons

Fishcake (GF)

Smoked Salmon, Prawns, Crab & Jersey Potato Cake, Watercress Salad, Tartare Sauce

Chorizo & Red Shrimp Ravioli

Charred Lime, Harissa Cream, Micro Herbs

Seared Scallops & King Prawns

(£5 supplement Per Person)

Spiced Cauliflower Puree, Ras el Hanout Dressing, Charred Flatbread

Leek & Potato Velouté * (V)

Truffle Dressing, Sourdough Bread, Wild Garlic Butter

Truffle Whipped Feta (GF) 🌱

Maple Sticky Figs, Spiced Seed Brittle, Pea Shoots, Multiseed Crostini

Build a Bruschetta

Please choose three from the below to go with Garlic Charred Ciabatta

Tomato Basil & Olive

Truffle Whipped Feta

Balsamic, Figs, Shallots

Italian Cured Meats

Grilled Artichoke & Asparagus

Charred Peppers, Aubergine & Capers

🌱 = Vegan, GF = Gluten Free, V = Vegetarian, * = Vegan Option Available

Please find our Hygiene rating here: www.scoresonthedoors.org.uk/business/wild-garlic-event-catering-lly-wrexham-1461759.html Please note we cannot guarantee that any of our dishes are allergen free, if you have any food allergies or intolerances, please speak to any of our team.



MAINS

Truffle Infused Chicken Breast (GF)

Smoked Cheddar Gratin, Mushroom & Squash Fricassee, Crispy Kale, Madeira Sauce

Treacle Glazed Beef Rib (GF)

Caramelised Roscoff Onion Potato Terrine, Baby Vegetables, Carrot Purée, Thyme Jus

Roast Pork Belly (GF)

Pancetta & Thyme Hash Brown, Cider Apple Sauce, Asparagus Spears, Calvados Cream

Honey & Mint Lamb Rump (GF)

Pea & Wild Garlic Purée, Heritage Carrots, Dauphinois, Lamb Jus

Roast Beef Rump

Dripping Potato, Vegetable Bouquet, Yorkshire Pudding, Red Wine Gravy

Asian Duck

Honey & Five Spice Roast Breast, Confit Leg Fritter, Ginger & Chilli Greens, Aromatic Jus

Grilled Seabass (GF)

Crab & Jersey Potato Cake, Buttered Greens, Lobster Bisque, Dill Oil

Arabic Lamb (GF)

Pomegranate Glazed, Sweet Potato Fondant, Fattoush Salad, Saffron & Chilli Spiced Sauce

Beef Fether Blade

Horseradish Mash, Maple Glazed Carrots & Parsnips, Stout Gravy

Open Beef Wellington (Supplement £10 per person)

Wild Mushroom Tarte Fine, Honey & Lemon Thyme Herriage Carrots, Port Jus

Rack of Lamb (Supplement £10 per person)

Pomegranate Glaze, Grilled Mediterranean Vegetables, Fondant Potato, Light Basil Sauce

Confit Duck Leg

Cabbage Pierre Koffman, Pancetta Bean Cassoulet, Café de Paris Butter

Harrisa Poussin

Spiced Orzo Pasta, Charred Lemon, Griddled Greens

Golden Beetroot & Wild Mushroom Wellington 🌱 Served With Your Main Course Garnish & Red Wine Jus

Asian 7 Spice Romanesco Steak (GF) 🌱 Malaysian Curry Sauce, Sticky Rice, Chilli & Garlic Greens

Seafood Duo (Add Scallop for a £5 per person Supplement)

Herb Crusted Cod, Lightly Smoked Salmon, Saffron Risotto, Champagne Cream, Buttered Samphire

🌱 = Vegan, GF = Gluten Free, V = Vegetarian, * = Vegan Option Available

Please find our Hygiene rating here: www.scoresonthedoors.org.uk/business/wild-garlic-event-catering-llay-wrexham-1461759.html Please note we cannot guarantee that any of our dishes are allergen free, if you have any food allergies or intolerances, please speak to any of our team.



SHARING FEASTS

For a relaxed, shared dining experience, our Wedding Feast offers a vibrant alternative to plated service. Choose from four themed menus, Italian, Greek, Asian, or Arabic each featuring nine dishes served together at the table. This generous spread is both the starter and main, creating a flavour-packed centrepiece that brings guests together in celebration.

ITALIAN

BIG PLATES

Salsa Verdi Tomahawk Steak (GF)
Mushroom & Truffle Lasagna (V)

DIPS, BITS & BREAD

Sea Salt & Rosemary Focaccia 🌿
Roasted Red Pepper Pesto (GF) 🌿
Blush Tomato & Olives (GF) 🌿

SMALL PLATES

Burrata, Lemon & Chilli Oil (GF) (V)
Busara King Prawns (GF)

SIDES

Charcuterie Meats (GF)
Heritage Tomato & Basil Salad (GF) 🌿

GREEK

BIG PLATES

Beef Rib Moussaka
Lemon & Garlic Spiked Lamb Leg (GF)

DIPS, BITS & BREAD

Hummus, Toasted Pine Kernels (GF) 🌿
Tzatziki, Mint & Lemon Oil (GF) (V)
Charred Pitta 🌿

SMALL PLATES

Spinach & Feta Pie (V)
Our Greek Salad (GF) 🌿

SIDES

Herb Pilaf Rice (GF) 🌿
Lemon Thyme Roast Baby Potatoes (GF) 🌿

ASIAN

BIG PLATES

Blackened Seabass (GF)
Spiced Duck Thai Red Curry (GF)

DIPS, BITS & BREAD

Coriander Chilli Slaw (GF) 🌿
Chilli, Coriander Dipping Sauce (GF) 🌿
Spicy Crackers (GF) 🌿

SMALL PLATES

Crispy Prawn Gyozas
Tamarind Spiced Wings (GF)

SIDES

Kachumber Salad (GF) 🌿
Sticky Coconut Rice (GF) 🌿

ARABIC

BIG PLATES

Saffron Spiced Chicken Tagine (GF)
Persian Lamb, Pomegranate Glaze (GF)

DIPS, BITS & BREAD

Muhammara Dip (GF) (V)
Lebanese Yogurt (GF) (V)
Garlic & Coriander Flat Bread 🌿

SMALL PLATES

Harissa King Prawns (GF)
Honey & Cumin Rainbow Carrots (GF) 🌿

SIDES

Batata Harra (GF) 🌿
Jewelled Cous Cous 🌿

🌿=Vegan, GF = Gluten Free, V= Vegetarian, * = Vegan Option Available

Please find our Hygiene rating here: www.scoresonthedoors.org.uk/business/wild-garlic-event-catering-llay-wrexham-1461759.html Please note we cannot guarantee that any of our dishes are allergen free, if you have any food allergies or intolerances, please speak to any of our team.



DESSERTS

Sticky Toffee Pudding * (GF)

Rum Caramel Sauce, Honey Brittle

Pressed Apple

Woodruff Crèmeux, Blackberry Gel, Birch Syrup, Crumble

Orange Chocolate Torte *

Blood Orange Sauce, Cinder Toffee

Affogato (GF)

Salted Caramel Ice-Cream, Espresso Treacle Toffee Brownie

Lemon Meringue Pie

Raspberries, Whipped Mascarpone, Brandy Snap

Eton Mess Cheesecake

Clotted Cream, Meringue Kisses, All Things Strawberries

Pistachio Parfait

Hibiscus Jelly, Aerated White Chocolate

Chocolate Fondant

Malted Milk Ice-Cream, Chocolate Tuile

Choux au Craquelin

Rhubarb Compote, Vanilla Cream, Ginger Syrup

Crème Brûlée

Dulce de Leche, Fudge Shortbread

DUO OF DESSERTS

Pick one from each, Kilner Jar & Tartlet

Kilner Jar

Panna Cotta, Strawberry Mint & Basil Syrup (GF)
Blood Orange Posset, Honeycomb (GF)
Key Lime Cheesecake, Mango Jelly
Tiramisu, Mascarpone, Chocolate Curls
Set Greek Yogurt, Kirsch Cherries (GF)

Tartlet

Biscoff Chocolate Ganache
Cherry Jam & Treacle
Dulce de Leche Crème Brûlée
Tarte au Citron, Burnt Meringue
Vanilla & Maple Peach

SHARING SHOWSTOPPERS

Desserts with Extra Sparkle

The Wild Garlic team will 'parade your pudding'
with indoor fireworks to a choice of your provided music!

Foot Long Chocolate Éclair

Chocolate Fondant Topping, Chantilly Cream, Popping Candy

Pavlova * (GF)

Passion Fruit Curd, Prosecco-Soaked Raspberries, Whipped Chantilly Cream,
Viola Flowers, White Chocolate Shavings

Tiramisu

Layers of Mascarpone, Marsala Sponge, Chocolate Curls, Gold Glitter

🌱 = Vegan, GF = Gluten Free, V = Vegetarian, * = Vegan Option Available

Please find our Hygiene rating here: www.scoresonthedoors.org.uk/business/wild-garlic-event-catering-llay-wrexham-1461759.html Please note we cannot guarantee that any of our dishes are allergen free, if you have any food allergies or intolerances, please speak to any of our team.

