

PIG & RHUBARB

AT



T: 01204 296 747 E: hello@pigandrhubarb.com W: www.pigandrhubarb.com

Pig & Rhubarb Catering Ltd Victoria Farm Cottage, 498 Blackburn Road, Egerton, Bolton BL7 9PR

Company Number 09993782. Registered in England and Wales.



WHO WE ARE

Pig & Rhubarb is a family affair, now in the 4th generation of a family which has worked in wedding catering since 1939. The company has food at its core, with quite literally decades of experience in the industry.

As a close knit operation we believe we offer a unique blend of qualities as a family run company – an unrivalled depth of experience and working knowledge of the wedding and event catering industry is coupled with a youthful & contemporary outlook gained through culinary experience in the kitchens of some of the country's top Michelin star chefs.

WHAT WE DO

With a simple and straightforward ethos of good food and good service, we aim to serve delicious honest food, using high quality fresh ingredients with an unpretentious approach to service. Supporting local producers wherever possible, our menus draw on both traditional and modern influences, offering imaginative dishes that do justice to the ingredients.

That said our menus can and should be taken as a guide as to what we are able to offer, and we are more than happy to discuss your own food approach. We love to talk about food, and any of our menus can be mixed and matched to your own personal taste.

YOUR WEDDING CATERING

We understand how important every last detail of your wedding is, and always welcome the opportunity to meet at your home or at our office to discuss your needs.

For a flavour of what we do, please take the time to have a look through our menus, which are not set in stone and offer a guide as to the types of things we can offer. We can also provide a children's menu and are able cater for special dietary requirements. Evening food options are also available if required. If you would like any more information about our services please do not hesitate to drop us an email or telephone for an informal chat.

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WEDDING BREAKFAST MENUS

Menu A - £33.00 per head

'FOR STARTERS'

Chicken liver parfait, orange & red onion marmalade, bloomer bread

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Traditional homemade Yorkshire puddings, root vegetables, Bank Top ale & onion gravy

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Oak smoked salmon, crab & dill mousse, baby leaf salad, soft herb & caper dressing

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Celeriac & apple velouté, smoked bacon, burnt butter walnuts

'FOR MAINS'

Lemon, thyme & rosemary roast chicken, soft herb butter, Lyonnaise potatoes

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'Bangers & Mash'

Cumberland sausage ring, 30% butter mash, caramelised onion gravy

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Sharing Lancashire Hot Pot

Slow cooked lamb neck and shoulder, braised English onions, sliced potatoes, home pickled red cabbage

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Sharing Steak, Local Ale & Mushroom Pie

butter puff pastry, roasted potatoes, home pickled onions

All served with buttered green vegetables or honey roast root vegetables

'FOR AFTERS'

Baked jam roly poly, English custard

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Sticky toffee pudding, toffee sauce, double cream

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Lemon posset, lemonade jelly, thyme meringue, Goosnargh cakes

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Treacle tart, clotted cream

Menu B - £42.00 per head

'FOR STARTERS'

Beetroot carpaccio, goats cheese mousse, candied walnuts, apple ketchup

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Home cured treacle salmon, pickled cucumber, crème fraiche, brown bread

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Twice baked Lancashire cheese soufflé, red beetroot relish, cheese fondue, garden herbs & leaves

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*Sharing Antipasti Platter - Selection of cured meats, cow's milk mozzarella, semi dried tomatoes, basil oil, marinated olives, chorizo jam, lemon hummous, day baked breads, local butter, light olive oil & aged balsamic, rapeseed oil & maldon salt

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*Sharing Rare Breed Pork Platter - Bury black pudding Scotch egg, potted ham knuckle & flat parsley, sticky glazed pigs in blankets, little cups of pea & ham soup, spiced pineapple pickle, chilli jam, wholegrain mustard yoghurt, day baked breads, local butter, rapeseed oil & maldon salt

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*Sharing Seafood Platter - Port of Lancaster oak smoked salmon, bloody mary prawn cocktail, deep fried devilled whitebait, smoked mackerel pâté, horseradish cream, tartare sauce, lemon, watercress salad, pickled cucumber, melba toast, day baked breads, local butter, rapeseed oil & maldon salt

**Served on large wooden boards and platters to be shared amongst the whole table*

'FOR MAINS'

Slow braised blade of Bowland beef, bourguignon garnish, horseradish pomme puree, honey glazed carrots, thyme & red wine jus

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12 hour pork belly, wholegrain mustard mash, braised red cabbage, apple caramel jam, English cider gravy

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Chicken wrapped in air dried ham, leek and ricotta stuffing, butter confit potatoes, spring greens, white wine & tarragon velouté

Cumbrian lamb shank, rosemary & redcurrant glaze, hot pot potatoes, roasted root vegetables, bone marrow gravy

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Salmon wellington, mushroom duxelles, crushed new potatoes, buttered fine beans, prawn & dill velouté

'FOR AFTERS'

"Strawberries & Cream"

English strawberries, crème anglaise, strawberry daiquiri sauce, Italian meringue, strawberry ice cream

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Burnt English custard, ginger & rhubarb compote, Lancashire sugar cakes

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Sharing platter of desserts in miniature

BARBECUE MENU - £37.50 per head

Cooked outside on barbecues and served to the table on large wooden platters and boards in a sharing style

Hand pressed beef burgers, sticky onions

Pulled pork shoulder, homemade BBQ sauce

Soy, ginger & garlic chicken skewers, thai dipping sauce

Cumberland, black pudding & hot chilli sausages

-

Roasted new potatoes, thyme & rosemary

Mixed leaf salad, lemon vinaigrette

Plum tomato, basil & red onion

Homemade coleslaw

Day baked breads, local butter

EXTRAS

Upgrade your BBQ by substituting for any of the following items (£3.00 per item);

Marinated rump steak, chimichurri

Salt & pepper king prawns

Mango teriyaki glazed salmon

'FOR AFTERS'

Rich chocolate tart, salted peanut brittle, coffee cream

CANAPÉS

Two Hot & Two Cold: £6.00 PER HEAD
Three Hot & Three Cold: £9.00 PER HEAD

COLD

Cow's milk mozzarella, cherry tomato, fresh basil (v)
Oak smoked salmon blini, lemon & dill mascarpone
Chicken tikka barquette, mango & coriander
Sunblushed tomato crostini, black olive tapenade (v)
Crab & salmon rillettes, lilliput capers, melba toast
Duck liver pâté, toasted sourdough, caramelised onion
Chilled gazpacho soup, herb oil (v)
Vine ripened tomato, basil & parmesan bruschetta (v)
Air dried ham & melon brochette
Smoked salmon mousse, fresh chives

HOT

Bury black pudding and bacon parcel, chilli jam
Crab & prawn sesame toast, wasabi mayonnaise
Mini lamb kofta, tzatziki
Honey roasted pigs in blankets, English mustard
Lancashire cheese bon bons, red pepper ketchup (v)
English chorizo, red wine, aged balsamic
Wild mushroom tartlet, blue cheese mornay (v)
Tandoori chicken, cucumber & mint raita
Tempura cauliflower fritters, curried mayo (v)
Buttered crumpet, baked goat's cheese, red onion jam (v)
Chicken satay, peanut sauce
Spinach & chickpea samosa, cumin yoghurt (v)
Buttermilk fried chicken, mustard & kibbled onion mayonnaise
King prawn in filo, sweet chilli & lime sauce
Mini baked potato, homemade sour cream, fresh chives, black pepper (v)

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