



*Designed with Love*

# WEDDING MENU

PAISLEY / FLOUR

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**At Paisley Flour, we deliver a food experience that highlights the finest British produce, celebrating the unique flavours of your chosen season.**

From timeless culinary classics to contemporary creations, our talented chefs transform exceptional ingredients into unforgettable dining moments for everyone to enjoy.

**Emma Passey**  
Director

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## **Dedication to Excellence**

At Paisley Flour, our talented team is devoted to delivering exceptional dining experiences with outstanding service. From the artistry on the plate to table side theatrics, we focus on creating moments that leave a lasting impression, making every guest feel truly special.

## **Our Food, Your Story**

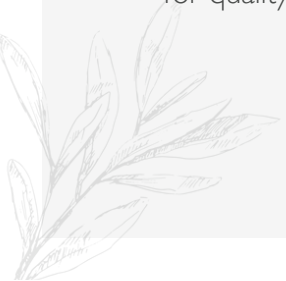
Food is the heart of every event—it sparks conversations and brings people together. As you and your guests enjoy a meal, you'll share stories, laughter, and create meaningful memories that last a lifetime.

## **Tailored to Your Tastes**

Our menus are designed to reflect your unique style and preferences. With an á la carte approach, you can mix and match dishes that celebrate your favourite flavours and align perfectly with your vision. Have something specific in mind? We'll work closely with you to craft a bespoke menu completely tailored to your tastes.

## **Our Commitment to Sustainability**

At Paisley Flour, we believe fine dining shouldn't come at the expense of the planet. That's why sustainability is at the core of our menu development. We prioritise using the finest seasonal produce, locally sourced whenever possible, and collaborate with suppliers who share our passion for quality and environmental responsibility.





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## Designing Your Wedding Menu with Paisley Flour

Your wedding menu is an opportunity to create a dining experience that's as unique and personal as your special day. By blending seasonal flavours with your individual style, we help you design a menu that perfectly complements your celebration. Using the finest British produce, we've crafted four seasonal menus to inspire you. From these, you can select your favourite dishes and create a bespoke menu tailored just for you.

### How It Works...

#### Step One

##### Match Your Wedding Month to the Seasonal Menu

Explore dishes inspired by the freshest produce and flavours of your chosen season.

#### Step Two

##### Choose Your Wedding Breakfast Courses

Select at least two courses, including a main dish, from a range of options. Choose one dish per course and specify any dietary or allergen variations.

#### Step Three

##### Plan Your Evening Feast

Choose from a variety of evening food options and sides to keep the celebrations going.

#### Step Four

##### Add Personal Touches

Make your menu truly yours by adding extras such as pre-ceremony snacks, sharing boards, additional courses, or evening bars.

#### Step Five

##### Enjoy Your Unique Dining Experience

Treat your guests to a menu that's both memorable and personal, leaving a lasting impression on your special day.

### Looking for Something Bespoke?

If you have a specific vision, our talented chefs are here to bring it to life. Their creativity and expertise are at your service, and they'll work with you to craft a completely customised menu. At Paisley Flour, our kitchen door is always open!





## Flexibility for Your Perfect Day

At Paisley Flour, we believe your wedding menu should adapt to your vision. That's why our menus are designed with flexibility in mind. All dishes are priced per head, inclusive of VAT, with a minimum spend requirement covering both daytime and evening food. This minimum spend includes a variety of unforgettable food options and our service fee, ensuring a seamless and memorable dining experience.

### Seasonal Pricing

Our seasonal menus are crafted to showcase the freshest and most flavourful ingredients of your chosen season. If you select dishes outside your season, your minimum spend will still align with the season your wedding date falls into, as outlined below:

#### SEASONAL MINIMUM SPENDS

(All prices include VAT)

Season	Months	Daytime (2025/2026/2027)	Evening (2025/2026/2027)
Winter	December / January / February	£4,500 / £5,000 / £5,500	£1,000 / £1,500 / £2,000
Spring	March / April / May	£5,500 / £6,000 / £6,500	£1,500 / £2,000 / £2,500
Summer	June / July / August	£6,500 / £7,000 / £7,500	£1,500 / £2,000 / £2,500
Autumn	September / October / November	£5,500 / £6,000 / £6,500	£1,500 / £2,000 / £2,500

\*An additional charge of £2,000 applies to weddings held from 24th December to 2nd January.

### Meeting Your Minimum Spend

You can combine a range of menu options to meet the minimum spend, including:

Canapés and Artisan Breads // Reception Drinks and Bottle Drums // Starters, Main Courses, and Sharing Boards // Desserts and Creative Dietary Alternatives // Personalised Allergen-Safe Dishes // Children's Meals for Ages 2–10 // Supplier Meal // Carefully Curated Wine Pairings and Toasting Drinks // Service Fees p/p





## Evening Reception

End your celebration with a feast that's as vibrant as your evening festivities. Choose from served usherette tray bowl food, wood-fired pizzas, or international street food favourites.

*Your evening minimum spend includes; one main dish.*

At Paisley Flour, we're dedicated to ensuring every detail of your wedding dining experience is as unique and special as your day.

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## Exceptional Kitchen Build Every Step of the Way

At Paisley Flour, we offer a kitchen build option designed to ensure the highest quality, functionality, and style for your event. Some venues provide kitchens, but as an outside contractor, we may be required to pay a kitchen fee or commission for the venue's use. **Our kitchen build package is priced at a flat fee of £20 per guest, and includes:**

### Before Your Event

- A site visit will be arranged to plan for access, the kitchen build, and available space, ensuring everything is set for a smooth setup on the day of the event. Consultation on equipment selection, layout, and design to optimise space and workflow.
- Collaboration with event planners to ensure your kitchen integrates seamlessly with the overall event space.

### During Your Event

- Full installation of the kitchen, ensuring everything is set up and functioning perfectly.
- High-quality appliances and equipment installed and tested for reliability and efficiency.
- Expert chefs available to customise the kitchen's setup, tailored for specific menu requirements and service flow.
- A fully operational kitchen that allows your team to work smoothly, with all necessary tools and resources available on-site.
- Kitchen fee or venue commission costs, to be handled separately.







## After Your Event

- Full breakdown and removal of the kitchen setup, ensuring everything is cleaned and packed away with care.
- Ongoing support for any post-event needs or adjustments.

## Finishing Touches

- Sleek countertops, professional-grade cooking stations, and storage options for a functional workspace.
- Custom serving stations and display setups tailored to your menu.
- Optional high-end cookware and utensils to match the sophistication of your event.

With our unwavering support and meticulous attention to detail, you can trust us to build a kitchen that enhances every aspect of your celebration. Let us handle the details, so you can focus on creating lasting memories.

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## Exceptional Service Every Step of the Way

At Paisley Flour, we charge a service fee of £20 per daytime guest, ensuring the highest level of service and meticulous attention to detail throughout your wedding journey. Our service fee includes:

### Before Your Wedding

- A dedicated team of event professionals to guide you through the planning process, answer questions, recommend suppliers, and offer inspiration.
- A personal event manager who will work closely with you to ensure everything runs smoothly on the day.
- Expert chefs available to collaborate with you in designing your perfect menu.





## On The Day

- A front-of-house manager dedicated to coordinating every moment of your special day.
- A skilled team of food and beverage service professionals who will ensure flawless service.
- Freshly prepared menu items made on-site for the highest quality.
- Perfectly timed meal service to delight your guests.
- A dedicated evening team to ensure a seamless transition to your reception.
- Industry-leading allergen safety measures for peace of mind.
- Complimentary tea and coffee served during the daytime meal.

## After Your Wedding

- Careful backdown of the catering facilities provided by Paisley Flour.

## Finishing Touches

- Elegant silverware
- Luxury ceramic tableware
- Linen napkins
- Props and elegant serve wear for all your food service

With our unwavering support and keen attention to detail, you can trust us to deliver an exceptional experience at every stage of your celebration. Let us handle everything, so you can enjoy every unforgettable moment.

*Let's get started...*





# Canapés

Three canapés per person | 12.50    Additional canapé per person | 4

## Meat

Mini Beef Wellington

Chicken Shawarma, Coriander Tahini

Peking Duck Taco's

Beef Tartare, Cured Egg, Charcoal Cracker, Juniper Oil Melon, Burrata, Prosciutto Crostini, Tarragon, Red Pepper

Jerk Chicken Taco, Mango Salsa, Pickled Red Onions

Baharat Beef Tartare, Beef Fat Crouton, Hot & Sour Shallots

Panko Belly Pork, Miso Mayo, Pickled Radish, Ginger

## Vegetarian

Beetroot, Goats Cheese & Pine Nut Crisp Breads

Saag Paneer Pizzette

English Pea Tartlet, Pecorino Mousse, Black Truffle, Val au Vent

Apple Blue Crisps

Tomato Flatbread, Courgette, Pecorino, Rocket, Burrata Mushroom Pakora, Lime Leaf Yoghurt, Onion Salad

Crispy Parmesan Wafer, Roasted Pear, Rocket



# Canapés - continued

## Fish

Prawn Cracker, Miso Cod

Brioche Bun Lobster Roll

Hot Smoked Salmon, English Pea Mustard, Devilled Egg Puree, Pumpernickel Toast

Mini Crab Taco, Corn Salsa

Tandoori Spiced Scallops, Poppadom, Curried Tartare, Coriander

Cured Salmon, Lime Creme Fraiche, Fermented Cucumber, Granny Smith Apple

## Vegan

Wild Mushroom Val au Vent

Crispy Buffalo Cauliflower, Vegan Ranch Cream Cheese, Celery

Ceviche Jackfruit, Roasted Corn, Tomato, Cucumber, Coriander, & Jalapeno on Corn Tortilla Crisp

Beetroot Falafel on Toasted Pitta

Vegetable Spring Rolls, Chilli, Lime Glaze

Cumin Roasted Carrot, Harissa Pickled Mustard Seeds, Pumpkin Seeds, Spicy Hummus,

Pumpernickel Crostini





# Breads

Selection of freshly baked bread rolls and loaves.

## Breads

Served with farm house butter | 4

Served with olives / extra virgin olive oil and aged balsamic vinegar | 7





# Spring

March / April / May

## Starters

Endive Caesar Salad, Smoked Chicken, Rustic Croutons, Shaved Pecorino | 14

Ham Hock Terrine, Shallot, Caper Mayonnaise, Crostini | 14

Gin, Kaffir Lime Cured Salmon, Cucumber, Avocado | 15

Cauliflower Mousse, Cauliflower Textures, Pickled Raisins, Toasted Seeds, Mint (VE) (GF) (DF) | 13

Pan Roasted Asparagus, Wild Garlic & White Bean Hummus, Spring Onion, Hazelnut Pesto (VE) | 15

Seared Scallops, Pea Puree, Crispy Pancetta, Lemon Infused Butter | 17

Spring Green, Flaky Pastry Tart, Ricotta & Chive, Charred Tenderstem Broccoli, Peas & Toasted Pine Nuts (V) | 14

Wild Garlic Soup, made with New Potatoes, Leeks & Topped with Creme Fraiche, Sour Dough Bread (V) | 11

Spring Lamb Croquette, Minted Creme Fraiche, Crushed Peas, Feta Crumb, Microgreens | 15



# Spring - continued

March / April / May

## Mains

Roasted Chicken, Pea Puree, Asparagus, Fava Beans, Salsa Verde | 22

Salmon, Broccoli Rabe Pesto, Pine Nut Pilaf, Spring Vegetables | 34

Mediterranean Cauliflower Steak, Red Chimi Churri, Courgette, Cherry Tomato, Lemon Quinoa (VE)(GF) | 21

Chargrilled Striploin Steak, Asparagus, Anchovy Caper Butter, Romesco Sauce | 40

Fillet of Pork wrapped in Pancetta, Minted Peas, Broad Beans, Sauce New Potatoes, Wild Garlic, Olive Oil | 35

Chorizo Butter Poached Cod, Leek & Potato Puree, Scorched Bok Choi, Crispy Capers | 38

Asparagus & Pea Puff Pastry Tart, Herbed Cashew Cream, Sautéed Leeks, Sweet Peas, New Potatoes, Crisp Green Salad, Lemon Dressing (VE) | 20

Harissa Lamb, Quinoa, Feta, Mint, Orange, Salad | 40

Grilled Chicken, Jersey Royal Potato Salad, Spring Onion & Herb Dressing | 22

Rib Eye Steak, Dauphinoise Potatoes, Buttered Greens, Bearnaise Sauce | 40

## Desserts

Elderflower & Blueberry Tart, Vanilla Diplomat Cream | 12

Traditional Basque Cheesecake, Elderflower Mixed Berries | 13

Rhubarb & Grilled Peach, Miso Caramel, Whipped Vanilla Mascarpone, Honey Comb | 13

Glazed Pineapple & Coconut Panna Cotta, Pistachio Biscotti (VE) | 12

Dark Chocolate Tart, Raspberry Sorbet, Chocolate Tuille | 13





# Summer

June / July / August

## Starters

Heritage Tomato, Grilled Goats Cheese, Basil Oil (V) | 13

BBQ'd Courgette w/ Crispy Quinoa, Roasted Yeast Sauce (VE) (DF) | 12

Carpaccio Beef, Pickled Strawberries, Small Parsley Leaves, Crisp Radish, Rye Bread, Pickling Liquor, Parmesan | 18

Crab & Pea Panna Cotta, King Prawns, Sweet Chilli, Micro Cress, Parmesan Crisp | 18

Burrata, Charred Peaches, Tuscan Ham, Radicchio, Balsamic (GF) | 13

Summer Vegetable Carpaccio, Lemon & Basil Vinaigrette, Toasted Pine Kernels (VE) (GF) | 12

Prawn & Crayfish Cocktail, Cos Lettuce and Marie Rose Sauce | 14

Free Range Chicken Terrine layered w/ Charred Courgettes, Roasted Peppers & Fresh Herbs, Tomato & Basil Chutney, Sour Dough Crostini, Microgreens | 17

Roasted & Charred Vegetables, Artichoke, Toasted Focaccia & Smoked Aubergine Puree | 17



# Summer - continued

June / July / August

## Mains

Saffron Poached Chicken, Roasted Piquillo Pepper, Fondant Potato, Courgettes, Chive Cream | 22

Fillet of Beef, Smashed Garlic New, Seasonal Vegetables, Horseradish Hollandaise | 44

Pan Roasted Hake, Fire Kissed Cherry Tomato & Peppers, Roasted Chunky Courgette, Peppers & Red Onion, Cucumber & Fennel Salad, Basil Potato Puree | 31

Saffron & Tomato Paella, Artichokes, Peas, Peppers, Olives, Courgettes, Cherry Tomato & Baby Carrot, Micro Greens, Vegan Aioli (VE) | 21

Smoked White Fish Cakes, Hollandaise, Seasonal Greens | 23

Lamp Rump, Confit Garlic, Baby Carrots, New Potatoes, Rosemary Oil | 44

Grilled Vegetable, Halloumi Tart, Sun Dried Tomato Relish (V) | 21

BBQ'd Sirloin, Chimi Churri, Charred vegetables, Roasted Potatoes | 40

Lemon & Herb Chicken, Courgette Salad, Feta Crumbles, Mint, Lemon Dressing | 21

Roasted Heirloom Tomato & Pesto Risotto, Parmesan & Rocket Salad (V) | 21

## Desserts

Strawberry Macaroon, Meringue, Macerated Strawberry, Strawberry Gel & Strawberry Paper | 13

Lemon Cheesecake Mousse, Poached Peaches | 14

Pink Peppercorn, Strawberry & Rose Tart | 14

Summer Fruit Cream Trifle | 12

Pimms & Summer Fruit Jelly (VE) | 12







# Autumn

September / October / November

## Starters

Asian Infused Duck, Cucumber, Smashed Garlic, Sesame, Ginger Salad | 17

BBQ Prawns, Saffron Aioli, Mango Chilli Salsa | 16

Mac Neils Apple Smoked Salmon, Celeriac Remoulade, Rye Crackers | 17

Heritage Carrot Tartare with Pumpkin Seed Dressing, Finely diced roasted heritage carrots mixed with autumnal spices and pumpkin seed oil, toasted rye crisps and micro herbs (VE) (GF) | 14

Celeriac Velouté with Truffle Oil & Hazelnut Crumb (V) (GF) | 11

Creamy Wild Mushroom & Confit Garlic Sourdough Toast (V) | 14

Bresaola, Pear, Rocket & Walnut Salad | 13

Pressed Pork Belly, Autumn Apple Slaw, Mustard & Cider Vinegar, Fresh Herbs | 14

Roasted Squash, Goats Cheese Tart, Caramelised Onions, Thyme, Micro Green Salad (V) | 13

## Mains

Chateaubriand, Rosemary Fondant Potato, Sautéed Kale, Roasted Cherry Tomato, Onion Relish | 45

Roasted Squash, Pomodoro Sauce, Chopped Artichokes, Basil Vegan Nut Free Pesto (VE)(Gf) | 22

Ras el Hanout Chicken, Spiced Aubergine Puree, Roasted Carrots & Green Harissa | 23

Pan Seared Seabass, Piri Piri Sauce, Warm Cucumber & Beet Slaw | 35

Chicken, Sun Dried Tomato, Spinach, Brie Roulade, Tarragon Cream Sauce, Roti | 25

Butternut Squash, Chickpea & Lentil Wellington, Spiced Hummus, Tenderstem, Tomato & Coriander Salad (VE) | 22





# Autumn - continued

September / October / November

## Desserts

Roasted Pineapple, Passion Fruit & Vanilla Cream Pavlova, Coulis (vg - alternative available) | 12

Kaffir Lime Posset, Granola Streusel, Whipped Creme Fraiche | 12

Chocolate Hazelnut, Salted Caramel, Chocolate Tuille | 13

Fig, Almond, Pistachio Honey Pudding, Vanilla Bean Ice Cream, Honey & Orange Syrup | 14

Cinnamon & Apple Crumble Kilner, Coconut Cream (VE) | 12



# Winter

December / January / February

## Starters

Honey Glazed Beets, Beetroot Pickle & Puree, Whipped Blue Cheese, Pumpkin Seed Granola (V) | 14

Potted Crab, Chilli, Fennel Seed Butter, Poppy Seed Crackers | 15

Scotch Egg, Piccalilli, Apple | 14

Potted Duck, Spiced Apple Chutney, Cranberry Sauce, Toasted Brioche | 16

Game Terrine with Pickled Vegetables, Crisp Rye Crackers, Wholegrain Mustard Dressing | 17

Roasted Squash & Ricotta, Sour Dough, Rocket, Sage Oil, Pine Nuts, Balsamic (V) | 14

Beetroot Cured Salmon, Beetroot Salad, Toasted Pumpkin Seed Granola, Microgreens | 16

Winter Root Vegetable Tart, Rosemary Oil, Candied Nuts & Seeds (VE) | 15

Crispy Camembert, Roasted Grape Salad (V) | 14



# Winter - continued

December / January / February

## Mains

Smoked Beef Brisket, Bourbon Beef Sauce, Crispy Potato Terrine, Celeriac Slaw | 35

Burnt Aubergine, Coriander Oil, Garlic Labneh & Pomegranate (V)(VE) | 23

Roast Tarragon Chicken, Chestnut Bisque, Wild Mushroom, Buttered Mash | 23

Crispy Juniper & Thyme Duck Leg with Celeriac & Cauliflower Puree, Fondant Potato | 35

Chicken Breast, Parsnip Puree, Cauliflower, Shiitake & Kale, Roasted New Potato | 25

Classic Steak au Poivre with Dauphinoise Potatoes & Green Beans | 38

Slowly Braised Pork Belly, Crispy Chorizo, Caramelised Shallot & Bean Stew, Creamy Potato | 34

Stuffed Winter Squash, Quinoa, Cranberries, Toasted Almonds (VE) | 22

Baked Cod, Root Vegetable Gratin, Lemon Butter Sauce | 30

Seared Sea bass, Pressed Potato, Braised Leeks, White Wine Butter Sauce | 34

## Desserts

Sticky Toffee Pudding, Caramel Sauce, Clotted Cream | 12

Meringue Tumble, Passionfruit Curd, Vanilla Cream, Blueberry, Pistachio | 13

Hibiscus & Orange Poached Pear, Coconut Yogurt, Orange, Ginger & Pistachio Biscuit Crumb (VE) | 12

Chocolate Marquise, Caramelised Oranges, Honey Tuille | 12

Vanilla Panna Cotta, Ginger Bread, Salted Caramel Sauce | 13





# Sharing Starters

Our sharing boards offer a relaxed and informal vibe for your wedding breakfast.

You can select a starter and a main feasting board, placed at the centre of each table for your guests to enjoy. Each sharing main includes **1 side dish option** and **2 salad dish options**, with additional add-ons available for those looking to enhance their experience.

Complete the meal by choosing from our seasonal dessert menu. Prices are listed on a per-person basis.

## Tuscan | 18

Roasted Bell Pepper, Noccherella Olives, Artichoke Hearts, Grilled Courgette, Tomato Bruschetta, Toasted Focaccia, Hard Italian Cheese, Charcuterie Meats, Burrata & Basil Oil

## Tapas | 18

Manchego Cheese, Chorizo & Bell Pepper Kebabs, Cayenne Grilled Prawns, Olive Salad, Crostini, Serrano Ham, Stuffed Dates, Bread's, Ali Oli, Anchovies, Potatoes Bravas

## Greek | 18

Kalamata Olives, Marinated Honey & Sesame Feta Cheese, Onion Seed Flat Breads, Roasted Courgette, Aubergine & Peppers, Pickled Red Cabbage, Tzatziki, Skewered Chargrilled Chicken Thigh, Tomato Salad

## Mezze Board | 20

Blistered Tomatoes, Chickpea Falafel, Spiced Lamb Kofta, Date Labneh, Flame Grilled Flat Breads, Feta Cheese, Marinated Olives, Roasted Peppers, Stuffed & Rolled Aubergine, Velvet Hummus, Pearl Cous Cous, Red Grapes



# Sharing Mains

Choose 3 Items, 1 Side & 2 Salads (£55 per person)

## Chicken

Carving Whole Roast Beer Can Chicken

Creole Spiced Chicken Breast

Santorini Braised Chicken Thighs, Kalamata Olive Compote, Meyer Lemon Thyme Jus

## Beef

Caramelised Beef Brisket in a rich Spicy Sauce

Malbec Braised Short Ribs

Harissa Beef Sirloin w/ Tahini, Roasted Red Pepper, Fresh Parsley, Coriander, Mint

Seared Sirloin Steak, Red Chimi Churri, Flat Leaf Parsley

## Lamb

Braised Lamb Shanks with Crushed Fresh Herb Oil & Marcona Almonds

Roast Baharat & Lemon Marinated Lamb

Lamb Chops, Rosemary and Roasted Grapes

## Pork

Twice Baked Sticky Maple Bourbon Pork Belly

Italian Style Pecorino Meatballs, Marinara Sauce

Apple Cider Braised Pork Shoulder





# Sharing Mains - continued

Choose 3 Items, 1 Side & 2 Salads (£55 per person)

## Fish

Grilled Salmon, Sherry Vinegar-Honey Glaze & Spicy Tomato Relish

Seafood & Saffron Paella, Chorizo, Sun-dried Tomato & Chilli

Lemon & Herb Crusted Cod, Lemon Butter Sauce

## Plant Based

Mediterranean Cauliflower Steak, Roja Chimichurri, Zucchini, Cherry Tomatoes & Lemon Citrus

Quinoa Gochujang Glazed Butternut Squash Steak with Stir-Fried Quinoa, Crispy Garlic, Shitake Mushrooms, Edamame, Green Onion, Tamari & Sesame Oil\* GF/VG

## Sides

### Choose 1:

Roasted Rosemary Root Veg

Garlic & Rosemary Roast Potatoes

Roasted Wild Mushrooms, Garlic & Fresh Herb Butter

Roasted Broccolini, Lemon Thyme Vinaigrette

Roasted Provencal Seasonal Vegetables

Mexican Rice (Rice Cooked in Fresh Tomato Salsa)

Potato Gratin, Garlic, Parmesan, Cheddar Cheese & Sage

Cauliflower Gratin, Parmesan & Parsley Crumb

Crushed New Potato, Spring Onion & Wholegrain Mustard







# Sharing Mains - continued

Choose 3 Items, 1 Side & 2 Salads (£55 per person)

## Salads

### Choose 2:

Mixed Seasonal Greens, Shaved Carrots & Radishes, Sliced Cucumber, Shaved Fennel, Cherry Tomatoes, Apple Slices, Ricotta Cheese, Pepitas, & Lemon Vinaigrette Dressing

Traditional Slaw, Shredded Cabbage & Carrots, Garlic Aioli

Sweet Potato Salad, Harissa Aioli, Local Honey, Lemon, Parsley & Candied Fennel

Israeli Cous Cous, Pomegranate Seeds, Roasted Squash, Fennel, Lemon Zest & Spinach

Cherry Tomatoes, Cucumber Chiffonade, Grilled Corn, Haas Avocado & Shaved Parmesan, Kale, Ranch Vinaigrette

Green Goddess Salad, Mixed Greens, Fresh Herbs, Cherry Tomatoes, Shaved Parmesan. Green Goddess Salad Dressing

Gem Lettuce, Basil, Grilled Carrots, Persian Cucumber, Crunchy Crispy Shallots, Crumbled Bleu Cheese, Roasted Almonds, & Creamy Ranch Dressing

Roasted Broccoli, Butter, Lemon Zest & Grilled Radicchio

Spicy Mixed Bean Salad, Coriander, Cumin, Tomato, Jalapeño

Jewelled, Persian Rice Salad

Fine Bean & Baby Gem, Pea, Feta & Mint





# Sharing Desserts

## Sharing Show Stopper Centre Piece! (£15 per person)

Served on Paisley Platters, for everyone to dig into and share together.

### Choose 1:

Pavlova Crown, Chantilly Cream, Seasonal Berries

Mille Feuille, Chantilly Cream, Blueberry & Lemon

Chocolate Tart, Pouring Cream

Sticky Toffee Pudding, Salted Caramel Sauce, Pouring Cream or Custard

English Trifle, English Summer Berries, Genoise Sponge, Vanilla Custard

## Sharing Mini Dessert Centre Pieces or Plated Trio (£15 per person)

Please Choose your Selection (recommended 3pp):

### Fruit

Mini Eton Mess, Crushed Meringue, Fresh Strawberries, & Whipped Cream

Strawberries & Cream

Passionfruit Pavlova Bite, Whipped Vanilla Mascarpone

Sugar Glazed Roasted Peach, Vanilla Cream Cheese, Ginger Crumb

### Tart

Raspberry & White Chocolate, Crisp Pastry Shell Raspberry Coulis & White Chocolate Ganache

Tropical Fruit Tart, Creme Patisserie, Kiwi, Mango, Pineapple

Lemon Meringue Tart, Torched Meringue

Local Honey & Lavender Custard Tart



# Sharing Desserts - continued

## Pastry

Raspberry Craquelin Choux Bun

Strawberry & Basil Shortcake, Layers of Shortbread, Basil Infused Cream

Peach & Thyme Galette, Elderflower Syrup

Baklava Bites, Orange & Rose Syrup, Sticky Date & Pomegranate

## Cake

Salted Caramel Brownie Bites, Salted Caramel, Sea Salt

Summer Berry Victoria Sponge, Fresh Cream & Berries

Lemon Drizzle Bites

Pistachio, Orange, Fig & Honey Cake

## Shots

Chocolate Mousse, Gold-Dusted Chocolate Shards

Lemon Cream & Lemon Curd Shortbread

Mango Cheesecake, Passionfruit Salsa

Peach & Prosecco Jelly, Grilled Vanilla Peaches

Watermelon, Mint & Vodka Granita



# Additional Courses

Enhance your menu with our additional courses, thoughtfully crafted to bring a touch of luxury and excitement to your dining experience. These expertly designed options tie your menu together, treating your guests to delightful flavours and memorable moments of indulgence.

## Snacks

### Cauliflower Wings | 8

Celeriac purée, topped with quail egg

### Crispy Beef Shin Bite | 8

Served with sweet red onion marmalade

### Savoury Chicken Liver Parfait Cone | 8

Finished with a touch of Madeira jelly

### Salmon Pastrami | 8

Paired with tangy goat's curd and pickled cucumber

## Palate Cleanser

### Zesty Lemon Sorbet | 8

Paired with an aromatic lime and vodka shot

### Elegant Champagne Sorbet | 8

Served with fresh strawberries

### Crisp Apple Sorbet | 8

Accompanied by a gin and tonic granita

### Lemon & Ginger Sorbet | 8

Enhanced with tequila and caramelised pink grapefruit





# Additional Courses - continued

## Pre Dessert

### Coconut & White Chocolate Panna Cotta | 8

Finished with a vibrant mango purée

### Chilled Strawberry & Melon Soup | 8

Topped with a zesty lime crème fraîche

### Lemon Lollipops | 5

Served on a stick

### Chilli Vodka Infusion | 8

Paired with ginger-caramelized pineapple

### Dark Chocolate Mini Cone Ice Cream | 8

With salted almond crumble

## Cheeseboard

### Cheeseboard Experience | 15

Our carefully curated cheeseboard, served with artisanal chutney and a selection of crackers, can be enjoyed as an alternative to dessert or as an additional course to share with the whole table.

### Add on | 48 (per table)

Enhance your experience with a bottle of port, served in a traditional cut glass decanter & vintage cut glass port glasses, for each table to savour alongside the cheeseboard.

## Truffles

Handmade Dark Chocolate Truffles | 2

Handmade White Chocolate & Strawberry Fudge | 2





# Food For Children

## 30 per child

Designed for diners from 2-10 years old, please **choose 1 option** per course.

### Starter

#### Choose 1:

Melon & Fresh Fruits

Tomato & Basil Soup, Crusty Roll & Butter

Breaded Chicken Strips, BBQ & Mayonnaise Dipping Pots

Crudités & Hummus, Selection of Carrot, Celery, Pepper, Cucumber

### Mains

#### Choose 1:

Pasta Bolognese, Garlic Bread

Fish Goujons, Wedges & Peas

Sausage & Mash, Gravy, Peas & Carrots

Burger, Cheese, Relish in a Brioche Bun w/ Chips

### Desserts

#### Choose 1:

Chocolate Brownie Pieces, Vanilla Ice Cream

Raspberry Jelly & Raspberry Sorbet

Sugared Strawberries & Cream

Waffle Cone, Vanilla Bean Ice Cream, Chocolate Flake

Vegetarian and vegan alternatives will also be provided if required.





# Allergen-free Menu

Our allergen-free menu has been carefully designed to offer a selection of delicious dishes that are completely free from all 14 regulated allergens.

Choose from the options below to ensure your guests with allergies can enjoy a safe and memorable dining experience.

## Canapés

Guests with allergies will be provided with a personal selection of allergen-free canapés, carefully prepared to prevent cross-contamination.

Three canapés per person additional | 10

Canapé per person | 4

## Starters

Summer Vegetable Carpaccio, Lemon & Basil Vinaigrette, Toasted Pine Kernels

Carpaccio Beef, Pickled Strawberries, Small Parsley Leaves, Crisp Radish, Toasted Seeds, Pickling Liquor, Parmesan

Pressed Pork Belly, Autumn Apple Slaw, Mustard & Cider Vinegar, Fresh Herbs  
Free Range Chicken Terrine layered w/ Charred Courgettes, Roasted Peppers & Fresh Herbs, Tomato & Basil Chutney, Microgreens

Cauliflower Mousse, Cauliflower Textures, Pickled Raisins, Toasted Seeds, Mint (VE) (GF) (DF)







# Allergen-free Menu - continued

## Mains

Roasted Chicken, Minted Peas, Asparagus, Fava Beans, Salsa Verde | 22

Harissa Lamb, Quinoa, Feta, Mint, Orange, Salad | 40

Mediterranean Cauliflower Steak, Red Chimi Churri, Courgette, Cherry Tomato, Lemon Quinoa | 21

Saffron & Tomato Paella, Artichokes, Peas, Peppers, Olives, Courgettes, Cherry Tomato & Baby Carrot, Micro Greens, Vegan Aioli | 21

BBQ'd Sirloin, Chimi Churri, Charred vegetables, Roasted Potatoes | 40

## Pre Dessert

**Lemon Lollipops | 5**

Served on a stick

**Chilli Vodka Infusion | 8**

Paired with ginger-caramelised pineapple

## Desserts

Pimms & Summer Fruit Jelly | 12

Glazed Pineapple & Coconut Panna Cotta, Seed Brittle | 12

Hibiscus & Orange Poached Pear, Coconut Yogurt, Orange & Ginger | 12

Roasted Peaches, Miso Caramel Sauce, Dairy Free Ice Cream | 14

Cinnamon & Apple Crumble Kilner, Coconut Cream | 12





# Allergen-free Menu - continued

## Palate Cleanser

### Zesty Lemon Sorbet | 8

Paired with an aromatic lime and vodka shot

### Elegant Champagne Sorbet | 8

Served with fresh strawberries





# Children's Allergen-free Menu

Designed for diners from 2-10 years old, please **choose 1 option** per course.

## Starter

Choose 1:

Melon & Forest Fruits

Seasonal Soup

## Mains

Choose 1:

Meatballs, Tomato Sauce & Chips

Grilled Chicken, Peas & Chips

## Desserts

Ice Cream (Dairy Free)



# Pre Ceremony

## Priced per person (minimum of four guests)

Kick off your celebrations the moment you arrive on-site. While you get ready, indulge in a selection of delectable grazing boards and drinks to enjoy with your friends and family. From fresh pastries and seasonal fruit to hearty bacon and eggs, there's something to please everyone.

### Sharing Boards

#### Continental Board | 15

A delightful selection of freshly baked pastries, artisan breads, butter & jams, seasonal fruits, natural yogurt, and crunchy granola.

#### Charcuterie Board | 18

A curated assortment of cured meats, fine cheeses, rustic breads, mixed nuts, marinated olives, and tangy pickles.

#### Brunch Board | 18

Traditional potato frittata, smoked salmon, cream cheese bagels crispy bacon with waffles, accompanied by a variety of breads, butter, and jam.

### Individual Options

Warm Bacon Rolls | 8

Smoked Salmon & Cream Cheese Open Sandwiches | 10

### Drinks Selection

Prosecco Extra Dry (per bottle) | 35

Tattinger Brut Champagne (priced per bottle) | 120

Bucket of 6 x 330ml Brewdog Punk IPA (priced per bucket) | 36

# Evening Food

Presented and served on usherette trays, allowing your guests to easily enjoy a selection of delicious evening bites as they mingle and celebrate. This interactive service adds a touch of elegance and ensures everyone has a chance to sample the variety of flavourful options on offer.

## Loaded Fries | 12

Street Food Takeaway Boxes served with a selection of Loaded Fries:  
(All Combinations included)

### Duck

Shredded Duck Breast w/ Cucumber and Spring Onion, Topped w/ Hoisin Sauce & Mayonnaise

### Chicken

Pulled Chicken Nacho Loaded Fries w/ Jalapeños, Nacho Cheese Sauce, Salsa, Guacamole

### Vegan

Loaded Fries w/ Vegan Cheese, Pepper Salsa, Guacamole. Mayonnaise & Crispy Onions Shavings & Rocket (Vg)

## Sliders | 12

Brioche Slider Buns, Lettuce Cups, Ketchup & Sweet Mustard

### Choice of 2:

Beef Patties, Slow Cooked Pulled Pork, Turkey Sliders, Bean Burger

### Toppings – Choice of 5:

Sliced Heirloom Tomato, Sautéed Wild Mushroom, Crispy Bacon, Gorgonzola Crumbles, American Cheese Slices, Ali Oli, Cornichons, Ranch Dressing, Tangy BBQ Sauce



# Evening Food - continued

## U Crazy Dog | 12.50

Traditional hotdogs topped with some crazy toppings.

### Choice of (Includes 2):

Chilli Cheese – Chilli, Cheddar, Nacho Sauce, Jalapeños

Blue Cheese Sauce & Bacon

Caramelised Onion & Mustard

Sweet BBQ, Fried Peppers, Grilled Onion

## Toasties | 13

Smoked Salmon, Cream Cheese, Lemon & Soft Herbs, Brioche

Westcombe Cheddar, Leek & Mushroom, Country Loaf

Cured Ham, English Mustard, 3 Cheese Blend, Sour Dough

Pastrami, Gherkin, French's Mustard, American Cheese, Granary



# Wood Fired Pizza

Enjoy authentic Italian-style pizza, expertly cooked in Priscilla, our charming wood-fired pizza oven. Your guests will love watching our chefs hand-roll the dough, add their favourite toppings, and cook each pizza to perfection in the warmth of the fire. Priscilla brings a rustic, interactive element to your event, infusing each pizza with a smoky flavour that can only be achieved through traditional wood-fired cooking.

**Choose two options** from the list below ahead of your event, or feel free to ask us for more ideas to personalise your pizza experience:

## Toppings

**Choose 3 options:**

Paisley Flour Tomato Sauce Blend, Fresh Mozzarella, Torn Basil & Grilled Cherry Tomato (V)

Spicy Pepperoni, Salami, Green Pepper, Red Onion & Pickled Chilli, Finished w/ Chilli & Garlic Sauce

Parma Ham, Coconut & Pineapple Chutney, Coriander

Peppers, Courgette, Red Onion w/ Basil Oil, Parmesan Shavings & Rocket (V)

Ham & Mushroom, Grilled peppers, Mozzarella, Kalamata Olives, Rocket

Barbecued Chicken, Smoked Back Bacon, Mozzarella, Chilli Oil

Piri-Piri Chicken, Mozzarella, Guacamole, Sour Cream

Blue Cheese, Mozzarella, Garlic, Rocket, Basil (V)

Spinach, Goats Cheese, Toasted Pine Nuts, Basil Pesto (V)

Roast Flat Mushroom, Ricotta, Garlic, Herb Salsa (V)

Served w/ Wooden Cutlery, Craft Ware Food Boxes & Serviettes





# Wood Fired Pizza - continued

£1,500.00 for the first 40 servings (to include 1 chef & 1 server)

£15.00 p/serving after

Inc. pizza oven, dressed side board set up & gazebo, hot lights, disposable serve ware





# Big Pans

Cooked outdoors in huge pans and woks over street-market-style tripod burners (weather permitting of course) and then served indoors or out. Vegan/Vegetarian equivalent supplied alongside each choice.

**Choose 1** of the following dishes:

## Chinese

Sticky Sweet & Sour Chicken, Stir Fried Peppers, Fine Beans

Egg Fried Rice, Prawn Crackers

Ginger & Black Bean Spiced Belly of Pork, Stirred Peppers & Soy Cooked Noodles

## Thai

Chicken, Courgette, Fine Bean & Mangetout Thai Green Coconut Curry

Sticky Rice, Thai Spiced Prawn Crackers

Wok Fried Prawns & Pork Belly, Mangetout, Baby Corn & Spring Onion, Sweet Red Chilli Sauce, Lime &

Coriander Pad Thai w/ Crushed Peanuts

## Spanish

Classic Paella: Chicken Thigh & Chorizo Sausage w/ Saffron Rice, Peppers, Tomatoes, Chilli, Sweet Peas & Fresh Parsley

Crusty Bread, Mixed Leaf & Aioli

## Italian

Asparagus Risotto, Confit Tomato & Black Olive Risotto, Parmesan Shavings

Crusty Bread, Green Salad

Pulled Beef Ragu, Rich Tomato Sauce, Parpadella Pasta,

Sea Salt & Rosemary Focaccia, Dipping Oils, Rocket & parmesan Salad



# Big Pans - continued

## Indian

Chicken Tikka Masala, Tomato, Coriander, Cardamon, Cinnamon & Fenugreek

Lamb Rogan Josh, Spiced yoghurt & Tomato Sauce

Both served with:

Garlic Naan Bread, Mini Poppadoms, Lemon & Chilli Infused Salad, Coriander & Mint Chutney

**£1,500.00 for the first 40 servings (to include 1 chef & 1 server)**

**£14.00 p/serving after**

Inc. street food set up, dressed side board set up & gazebo, disposable serve ware



# Street Food From Annie

Cooked and served from "Annie the Airstream," our shiny, silver American-style street food trailer. With its vintage charm and modern appeal, Annie brings a unique and interactive dining experience to your event. Guests can watch as our chefs prepare and serve delicious dishes right from the trailer, adding a fun and memorable touch to your celebration.

Whether it's classic street food or something a little different, Annie delivers great food with style and flair. Vegan/Vegetarian equivalent supplied alongside each choice.

**Choose 1** of the following dishes:

## Tacos

Grilled Chicken or Beef Tacos & Oyster Mushroom(vg):

Grilled Onions, Cabbage, & Peppers

Served with Salsa Roja & Flour Tortillas

Avocado Guacamole, Cherry Tomato Pico De Gallo

Jalapeño Pickled Vegetables, Grated Cheddar Cheese

Creme Fraiche & Toasted Cumin

# Street Food From Annie - continued

## Gourmet Burgers

### 20% Fat Beef Patty:

Filled with Melted Double Cheese

Crispy Smoked Streaky Bacon

American Cheese

Tomato Salsa

Black Pepper Mayonnaise

Pickled Cucumber, Red Onion, Baby Gem

Softly Toasted Brioche Bun

### Korean Inspired Buttermilk Chicken:

Soy & Sesame Dressing

Cucumber Pickles

Softly Toasted Brioche Bun

### Plant Based Patty (vg):

Made with vegetables and grains

Smashed avocado

Beef Tomato

Fresh Greens

Vegan Aioli

Softly Toasted Ciabatta Bun

# Street Food From Annie - continued

## Katsu Curry Bowls

**Breaded Chicken or Prawn\*\* & Tofu (vg):**

Crispy Breaded Chicken, Pork or Tofu,

Fluffy Rice

Japanese Style Aromatic Katsu Curry Sauce

House Pickles

Edamame Beans

## Gyro's Wraps

**Marinated Chicken or Lamb & Falafel (vg):**

Fluffy Pitta Bread

Vegetables & Pickles

Tomatoes, Lettuce, Red Onion

Tzatziki, Chilli & Garlic Sauce

**£1,800.00 for the first 40 servings (to include 1 chef & 1 server)**

**£15.00 p/serving after**

Inc. Annie Hire, disposable serve ware



## Next Steps in Booking with Paisley Flour

Thank you for considering Paisley Flour for your upcoming event! We're excited to be part of your special occasion. Here's what you need to do to secure your booking:

### 1. Secure Your Date

To save your date with us, we require a non-refundable deposit of £1,600 (ex 20% VAT). This deposit ensures that we reserve the necessary resources and begin planning your event.

### 2. Join Us for a Tasting Session

We highly recommend coming to one of our weekly tasting sessions to experience our menu and help you make the best selection for your event.

#### Our tastings are held on:

- Thursdays at 2pm
- Saturdays at 2pm

You can easily book your tasting session online or in our office. This is a great opportunity to sample our dishes, discuss your preferences, and ask any questions you may have.

### 3. Ready to Book?

Once you're ready to proceed with your booking, simply contact Olivia at [olivia@paisleyflourcatering.co.uk](mailto:olivia@paisleyflourcatering.co.uk) or call us at 01299 333555. We can arrange an invoice or process your payment over the phone.

### 4. Finalise Your Booking

After we receive your deposit, we'll send you our booking form along with our terms and conditions. Please fill in the form and email it back to us to confirm your booking.

We are thrilled to work with you and ensure your event is a resounding success. Thank you for choosing Paisley Flour, we look forward to bringing your vision to life!

