BRICKHOUSE
VINEYARD

MICRO WEDDING

Explore our caterers

APPROVED CATERERS

We've carefully curated a selection of caterers to complement your experience at Brickhouse Vineyard, each one coming highly recommended by us.

Please keep in mind that the menu options presented in this brochure represent just a fraction of what each caterer offers. They're skilled at accommodating various dietary requirements and have a diverse range of options available.

The prices listed in the brochure serve as a rough estimate. Additional charges for hire items, staffing and VAT may apply, although some caterers already include these in their pricing.

Fig & Smoke

Kit & Kee

Milk Shed Catering

Mulberry

Ashridges Catering

Pickle Shack

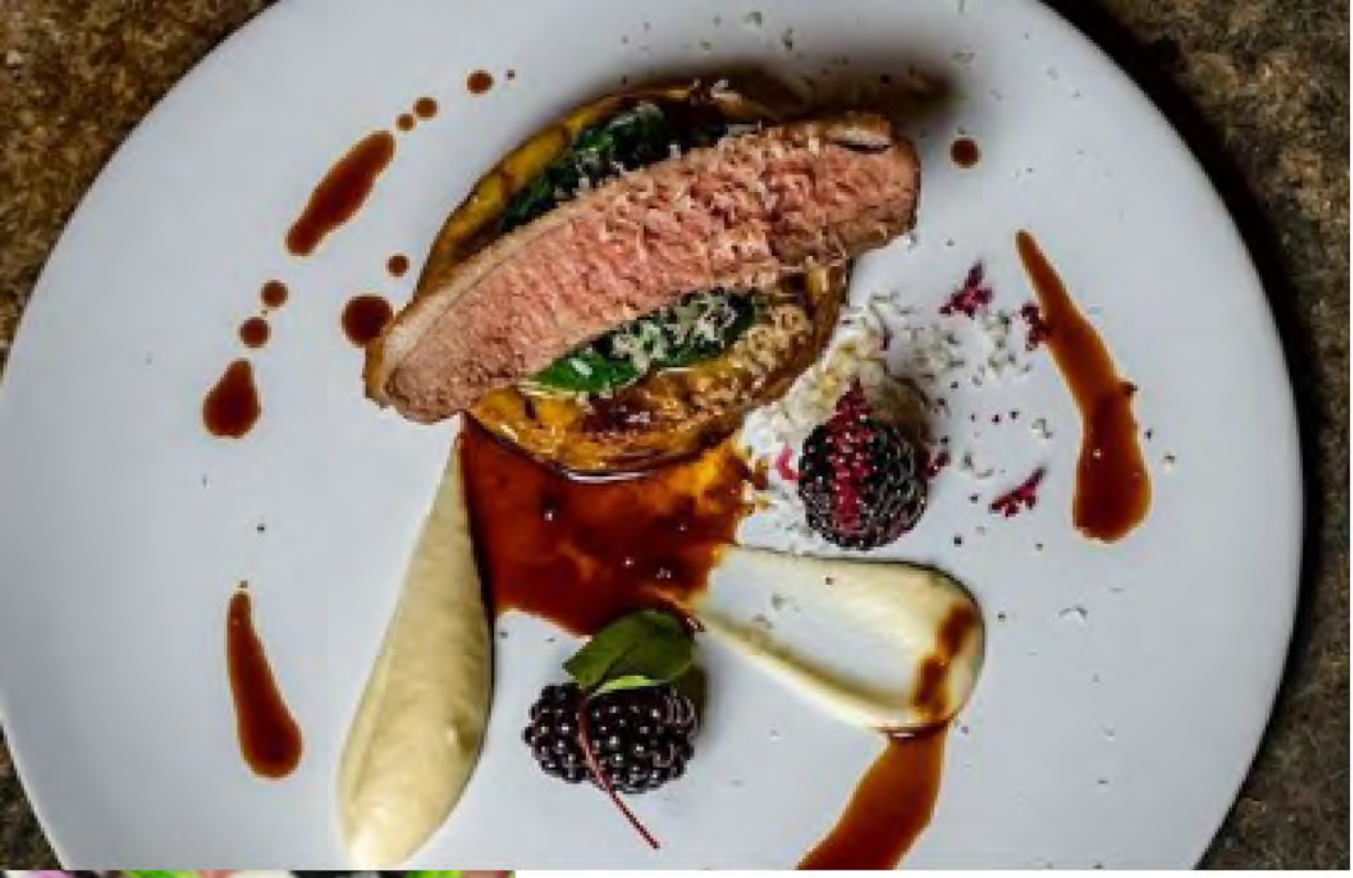


FIG & SMOKE

Example Menu

Starter
Crab cake with split lemongrass bisque dressing

Burrata bruschetta with roasted pumpkin and chive oil

Charcuterie sharing boards

Main course
Saddle of lamb with rosemary dauphinoise, heritage carrots, cobnut crumb and lamb bone jus

Roasted hake with brown shrimp butter, confit potato

Harissa marinated Chicken with spiced apricot jus

Ginger beer glazed pork belly with pork crackling and Apple puree

Pudding
Tart au Citron, Italian meringue, sesame, lemon balm

Chocolate tart, salted caramel, pecans

Prices in 2024

2 course meal - from £40.00pp
Canapes - from £12.00pp
Prices include VAT

www.figandsmoke.co.uk

MILKSHED

Example Menu

Starter
Organic chicken and tarragon mousse with crispy chicken skin, watercress and a chicken veloute

Beetroot cured salmon and braised fennel millefeuille with beetroot puree, burnt leek ash and watercress

Main course
Slow roasted shoulder of Devon lamb with crushed new potatoes, asparagus and glazed heritage carrots and gremolata dressing

Miso glazed aubergine with rainbow quinoa, peas, chargrilled broccoli and cumin, spring onion and chilli (v) (vg)

Pudding
Triple chocolate brownie with raspberries, rum and salted caramel creme patissiere

Sticky toffee pudding with rich caramel sauce, dehydrated sticky toffee crumb and clotted cream

Prices in 2024

2 course meal - from £44.50pp
Canapes - from £10.50pp
Prices exclude VAT

www.milkshedcatering.com

KIT & KEE

Example Menu

Starter
Whipped bloom goats cheese, king oyster mushrooms à la Grecque and garden shoots (V)

Dived scallop crudo, red currant dressing and edible flowers
Lyme Bay crab, summer shoots, wild garlic pangrattato, lovage vinaigrette and edible flowers

Main course
Daube of Devon Red beef, pancetta, braised shallots, chard and truffled croquettes

Roast Cornish hake, squash and ginger puree, summer vegetable fricassee and a warm lime, black sesame and coriander dressing

Pudding
Chocolate nemesis, poached plums with creme fraiche

Lemon and elderflower posset, stewed blackcurrants and edible flowers

Prices in 2024

2 course meal - from £52.00pp
Canapes - from £8.00pp
Prices exclude VAT

www.kitandkee.co.uk

MULBERRY

Example Menu

Starter
Trio of bruschetta: tomato, mozzarella and basil | ricotta, serrano ham and seeded truffle honey | courgette, black olive tapenade and feta - V

Crispy and sliced chorizo salad with goat's curd, capers and Jerez sherry vinegar dressing

Main course
Gochujang and sesame crumbed chicken breast, shredded vegetables, chicken gyoza, soy and miso jus

Roast Dart's Farm beef topside, Yorkshire pudding, honey carrots and red wine jus

Pudding
Passion fruit and raspberry mousse with yogurt crispies and citrus curd - V

Chocolate delice with raspberries and vanilla cream - V

Prices in 2024

2 course meal - from £56.00pp
Canapes - from £10.00pp
Prices include VAT

www.mulberrycatering.co.uk

ASTRIDGES

Example Menu

Starter
Salad of duck breast with orange, pine kernels and nasturtium
Potato, parsnip and sage terrine with rye crisp bread.

Main course
Traditional Afternoon Tea

Sharing menu
Slow roasted shoulder of pork marinated in Bourbon whiskey and fennel with crackling
BBQ'd Devon mackerel
Red lentil and potato fritter, chargrilled halloumi and a citrus yoghurt (vegetarian)

All served with
Baby new potatoes roasted with garlic, rosemary and thyme
Heritage tomato, rocket and basil salad
Nectarine, beetroot, baby gem and radicchio with toasted almonds and crumbled Devon Blu. Lime and poppy seed slaw

Pudding
Trio: Triple chocolate brownie. Fresh berry pavlova. Lemon cheesecake

Prices in 2024

2 course meal - from £70.00pp
Afternoon Tea -
Canapes - from £12.00pp
Prices exclude VAT

www.astridgescatering.co.uk

PIZZA - EVENING FOOD

Brickhouse Vineyard's Woodfired Pizza

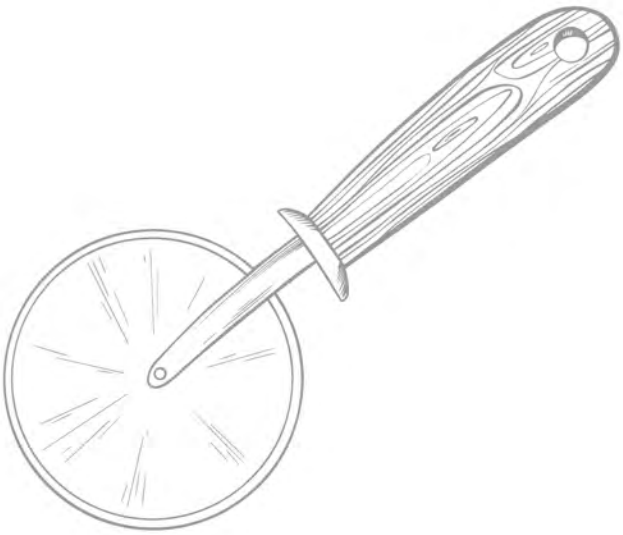
Our horsebox features an authentic pizza oven, expertly manned by our talented team, ensuring the creation of mouthwatering wood-fired pizzas for your wedding.

Our menu features an array of toppings, including seasonal local veg. All pizzas are garnished with freshly picked homegrown herbs and edible flowers. And yes, we've got everyone covered, offering delectable vegan and gluten-free options.

If the thought of Brickhouse pizza has got you feeling peckish, send us an email and we'll send more information.

PIZZA AT £12 EACH

PEPPERONI PROSCIUTTO & ROCKET
SPICY CHICKEN & CHORIZO
HAM & PINEAPPLE
MARGHERITA
SEASONAL VEG
VEGAN
GLUTEN FREE



CONTACT US FOR MORE INFORMATION