



BRICKHOUSE
VINEYARD

WEEKEND WEDDINGS

Explore our caterers





We've handpicked a selection of caterers to enhance your experience at Brickhouse Vineyard, each one personally recommended by us.

Please note that the menu options in this brochure are just a glimpse of what each caterer can offer. They're adept at tailoring menus to meet a wide range of dietary needs and preferences.

The prices provided are approximate and may vary depending on additional costs such as hire items, staffing, and VAT. Some caterers include these extras in their pricing, while others may charge them separately.

Fig & Smoke

Mulberry

Milk Shed Catering

Ashbridges Catering

Pickle Shack



Example Menu

Starter

Prosciutto Ham, Burrata Bruschetta

Dawlish Wild Mushroom Tartlet, Chestnut

Pork Belly, Soy, Lemongrass Broth

Main course

Beef Brisket, Mushroom Ketchup, Truffled Mash, Seasonal Greens, Jus

Lemon and Thyme Chicken Breast, Daulphinoise Potatoes, Greens

Homemade Gnocchi, Grilled Courgette, Pickled Red Onion, Crumbled Feta

Roasted Hake, Braised Leeks and Mussel Veloute, Roasted New Potatoes

Pudding

Chocolate Delice, Salted Caramel, Muscovado Cream

Lemon Tart, Blackberry Coulis

Evening food

Flatbreads with harissa marinated chicken, mango yoghurt and rocket. Accompanied by our salad station.

Prices in 2026

2 course meal - from £50pp

Canapes - from £10pp

Evening - from £12pp

Includes VAT

www.figandsmoke.co.uk



Example Menu

Starter

Beetroot cured smoked salmon, compressed cucumber, horseradish cream

Fresh burrata with heritage tomatoes, chargrilled courgette, micro basil, rocket, olive oil and balsamic pearls

Main course

Beef wellington with dauphinoise, glazed heritage tomatoes and spinach

Pan fried gnocchi with roasted butternut squash and sage, toasted seeds, tenderstem broccoli and herb oil

Pudding

Dark chocolate delice with raspberry gel, fresh raspberries and raspberry tuile

Chargrilled pineapple with a rum and coconut syrup, pineapple crisp and banana and pineapple sauce (Vegan)

Evening food

Chicken Shawarma flatbread: shredded lettuce, pickled red cabbage, cucumber, tomato and green pickled chilli, chilli sauce, garlic sauce (or roasted vegetable wraps)

Prices in 2026

2 course meal - from £52.50pp

Canapes - from £12.50pp

Evening Food = 12.50pp

Excludes VAT

www.milkshedcatering.com



Example Menu

Starter

Godminster cheddar and leek crumble tart with apple balsamic.

Salami Milano, Chorizo, Serrano, Somerset mature cheddar, Cornish brie, olives, sun-blushed tomatoes and ciabatta with olive oil and balsamic

Main course

Chicken shawarma with tahini yogurt, lemon couscous and pomegranate, grilled aubergine, hummus, roasted peppers and Lebanese bread

Slow cooked Ruby Red Darts Farm beef brisket, pork belly burnt ends, smoked sausage, buttermilk chicken, corn relish, smoky beans, sour cream potato chive salad and dipping gravy (S)

Pudding

Trio of desserts (caramel brownie, lemon posset, strawberry cheesecake)

Chocolate and pear tartlet, poached pear and caramel - V

Evening food

Platters of pasties, pies, cold meats, bread and cheese with pickles

Prices in 2026

2 course meal - from £58pp

Canapes - from £10.50pp

Eve food - from £10pp

Includes VAT

www.mulberrycatering.co.uk





Example Menu

Starter

Gin kaffir lime cured salmon with cucumber and avocado

Peppered steak tagliata bruschetta with rocket, balsamic and parmesan shavings

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

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 crumbed Devon Blu. Lime and poppy seed slaw

Pudding

Sticky toffee and date pudding with a butterscotch sauce and honeycomb

Evening food

Hog Roast cooked & carved. Served in a variety of freshly baked rolls, along with stuffing, apple sauce and the best crackling.

Prices in 2026

2 course meal - from £55pp

Canapes - from £10pp

Evening food - from £12pp

Based on 50 guests / Includes VAT

www.astridgescatering.co.uk

PICKLE SHACK



Example Menu

Starter

Laverstoke Organic Buffalo mozzarella, orange, shaved fennel, black treacle crackers (V)

Sharing boards of slow cooked Creedy Carver duck leg Bao buns, cucumber, spring onion and sesame salad, kimchi and a plum and miso ketchup

Main course

All of our Main Courses are served alongside at least two side dishes, which can be designed to complement the season of your wedding and other components of your menu, as required

Roast Sirloin of beef, celeriac purée, pink peppercorn, red wine and baby onion sauce (GF)

Roast Creedy Carver chicken breast, pea and smoked cheddar risotto, crispy sage, Devon Red cider reduction

Pudding

Sticky toffee pudding with crispy banana, banana and butterscotch ice cream, spiced rum and butterscotch sauce

Valrhona chocolate mousse, passionfruit jelly and white chocolate bark

Evening food

Mac 'n' cheese with smoked garlic and herb crumb

Prices in 2026

2 course meal - from £61.20pp

Canapes - from £10.80pp

Evening food - from £11.70

Prices include VAT

Please note there is a £5k min spend May - September

www.pickleshack.co.uk



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.

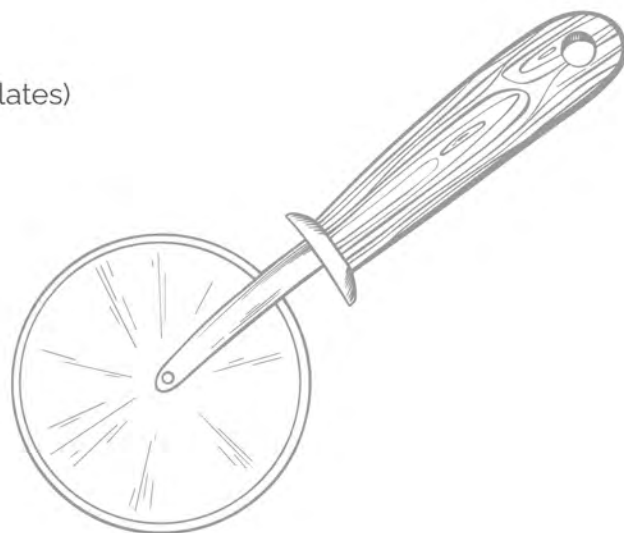
Our menu features an array of toppings, including seasonal local veg. And yes, we've got everyone covered, offering delectable vegan and gluten-free options.

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

PIZZA AT £13 EACH

Min spend £700 (includes 50 pizzas, staff, napkins & plates)

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



CONTACT US FOR MORE INFORMATION