

# MICRO WEDDING

Explore our caterers





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

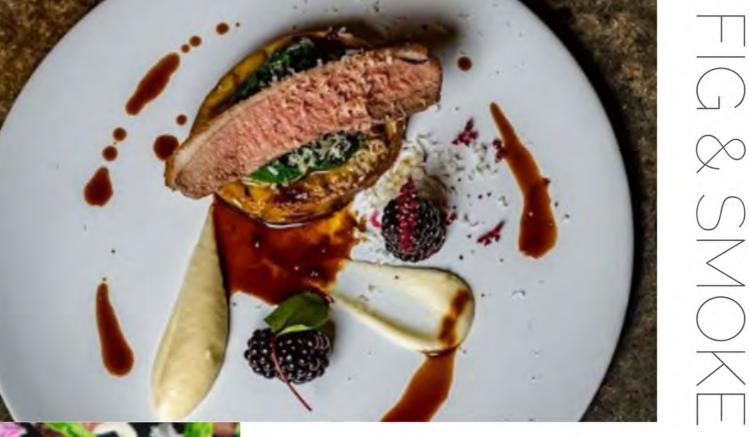
Please keep in mind that the menu options presented in this brochure represent just a fraction of what each caterer offers. They're skilled at accommodating various dietary requirements and have a diverse range of options available.

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

Milk Shed Catering

Mulberry





# 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,

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

Prices in 2026

2 course meal - from £50pp Canapes - from £10pp Includes VAT

www.figandsmoke.co.uk





#### 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)

Prices in 2026

2 course meal - from £52.50pp Canapes - from £12.50pp Excludes vat

www.milkshedcatering.com







#### 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

Prices in 2026

2 course meal - from £62.00pp Canapes - from £11.50pp Includes VAT

www.mulberrycatering.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.

### PRICE

Min spend £700 (includes 40 pizzas, staff, napkins & plates)

# MENU - Pick 3 options

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

