



BRICKHOUSE
VINEYARD

WEEKEND WEDDINGS

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

Mulberry

Kit & Kee

Milk Shed Catering

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 carrot, 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

Evening food

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

Prices in 2024

2 course meal - from £40.00pp

Canapes - from £12.00pp

Prices include VAT

www.figandsmoke.co.uk



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

Evening food

Premium 7 inch hot dogs with mustard, ketchup and crispy onions

Prices in 2024

2 course meal - from £49.00pp

Canapes - from £9.50pp

Prices include VAT

www.mulberrycatering.co.uk



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

Evening food

Haye Farm chicken shawarma with tahini and pickled chillies

Prices in 2024

2 course meal - from £49.00pp

Canapes - from £8.00pp

Prices exclude VAT

www.kitandkee.co.uk



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 ask 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

Evening food

Hot pulled pork baps with coleslaw and apple sauce (or pulled jackfruit)

Prices in 2024

2 course meal - from £49.50pp

Canapes - from £10.50pp

Prices exclude VAT

www.milkshedcatering.com



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

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 2024

2 course meal - from £60.00pp

Canapes - from £12.00pp

Prices exclude VAT

www.astridgescatering.co.uk

PICKLE SHACK



Example Menu

Starter

Pork and apple scotch egg, tomato chutney, dressed salad leaves and a mustard dressing

Smoked chicken, carrot and lime slaw, red pepper puree and toasted sesame seeds

Main course

Hoisin roast pork belly with a sesame seed and crackling crust, sweet and sour cabbage, red miso and plum ketchup with a soy and honey pork jus

Rolled blade of beef, celeriac and mustard remoulade, parmesan crisp and a red wine jus with capers, tomato and chopped gherkins

Pudding

Chocolate and raspberry tartlet with honeycomb ice-cream, raspberry gel and powder with a chocolate crumb.

Sharing boards of brown butter treacle tart, clotted cream ice-cream, roast apple and almond butter.

Evening food

Mac 'n' cheese with smoked garlic and herb crumb

Prices in 2024

2 course meal - from £55.50pp

Canapes - from £9.50pp

Prices include VAT

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

www.pickleshack.co.uk



Brickhouse Vineyard's Woodfired Pizza

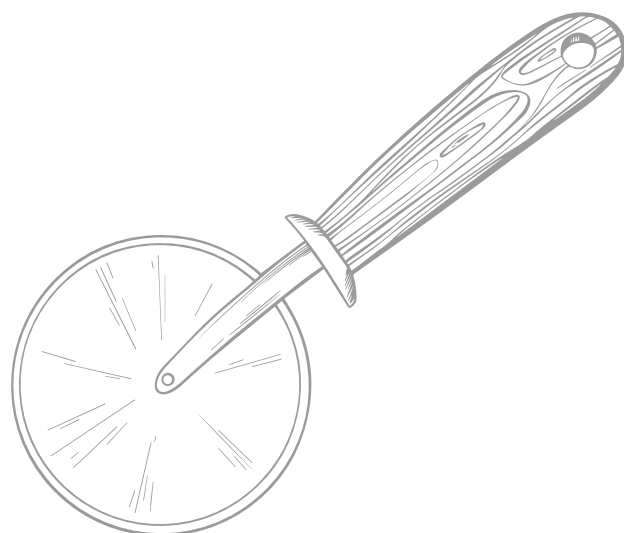
Our horsebox features an authentic pizza oven, expertly manned by our talented team, ensuring the creation of mouthwatering wood-fired pizzas for your wedding.

Our menu features an array of toppings, including seasonal local veg. 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 - Min spend £600

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



CONTACT US FOR MORE INFORMATION