

Taste the Love

Bespoke Wedding Catering



Personal Chef & Event Catering

Hello,

Here at Taste the Love I understand that everybody's big day is individual and that is why I offer a completely bespoke wedding catering service designed around you.

Your big day is a representation of you as a couple; I listen to your needs and design the menu around your likes and loves.

Through a relaxed consultation, I will find out what style of food you love, how you want your day to flow and how you want to feed your guests.

Whether you are having a formal three course meal for 25 people or feeding 180 people in a field, I strive to make your day as relaxed and stress free as possible.

Creating anything from picnic baskets, pie and mash or Persian feasts, I make the food you want to eat.

Take a look at some of my sample menus to get a feel for the kind of food I can put together for your big day.

Contact me for a free consultation.

Warm wishes,

Sarah

Email: Sarah@tastethelove.co.uk

Phone: 07845551995

Website: tastethelove.co.uk

Canape Menu

Meat

Flat Iron Beef Tatiki topped with Black Sesame Seeds (gf)
Smoked Bacon & Apple Sausage Rolls served with Onion Chutney
Chicken Marinated in Lemon Yoghurt with Spicy Chutney (gf)
Thai style Pork Tenderloin Skewers served with Coriander Yoghurt (gf)
Beef & Parmesan Pops with Rich Tomato Sauce (gf)
Sweet Sticky Pulled Pork and Crunchy Slaw Tartlet
Lamb Kofta Pops with Mint Yoghurt Dip (gf)
Butternut Squash and Chorizo Skewers (gf)
Chicken Tikka & Mango Skewers (gf)

Fish

Prawn and Asian Slaw Tartlets
Zesty Prawns with a Sweet Chilli Dip (gf)
Salmon and Dill Roulade served on Toasted Rye Bread
Smoked Mackerel Tart with Lemon and Horseradish Cream
Salmon and Lemon Cream Cheese Tartlet

Vegetarian

Stilton and Caramelised Onion Tart
Red Pepper, Spinach and Feta Frittata (gf)
Artichoke and Feta Tartlet with a Basil Puree
Marinated Halloumi skewers with Caramelised Red Onion Dip (gf)
Pea and Mint Puree served on Toasted Rye Bread topped with Goats Cheese
Roasted Beetroot served on Flat Bread topped with Lemon Yoghurt and Toasted
Walnuts

Canape Menu

Vegan

Pea and Mint Croquettes
Creamy Mushroom Bruschetta
Beetroot, Walnut and Dill Tartlets
Confit Tomato Crostini with Basil Puree
Avocado Nori Rolls with Wasabi Dip (gf)
Mediterranean Vegetable and Pesto Crostini
Caramelised Shallot & Pecan Stuffed Medjool Dates (gf)
Vegetable Lettuce Cups with Tahini & Pomegranate (gf)

Sweet

Chocolate Orange and Almond Bites (gf)
Carrot, Coconut and Pistachio Bites with Rose Water Cream (gf)
Chocolate and Raspberry Tartlets
Chocolate Pistachio Truffles (vg, gf)
Chocolate Strawberries (vg, gf)
Luxury Fudge Bites (vg, gf)
Lemon & Lime Tartlets

Wedding Persian Mezze Feast

Pick Two Tagines

Lamb Tagine

Diced Lamb Slow Cooked with Dates, Saffron, Sweet Potato and Mixed Peppers

Chicken Tagine

Harissa and Preserved Lemon Chicken with Sweet Potato and Peppers

Vegetarian Gormeh Sabzi (vg)

Kidney Beans, Spinach and Portobello mushrooms with Dried Lime

Chickpea & Aubergine (vg)

Aubergine and Chickpea served in an Aromatic Tomato Sauce

Pick a Side Salad

Tabbouleh

Broad Bean & Dill Salad

Giant Couscous, Carrot & Cabbage Salad

Roasted Butternut Squash & Red Onion served with Tahini & Za'tar

Courgette Salad with Lime, Chilli and Mint Dressing

Chargrilled Broccoli, Lemon and Tahini Dressing

Pick Three Dips

Houmous

Cucumber and Mint Yoghurt Dip

Baba Ganoush

Spinach Borani (Yoghurt)

Smoked Red Pepper

Served with Flat Breads, Saffron Rice and Kookoo Sabzi (herb frittata)

Additional Meat Side Dishes

Mixed Kebab -Marinated Mixed Meat Kebabs with Onion and Pepper

Houmous Kawarma- Marinated Lamb Neck served on top of Houmous topped with Pine Nuts and Lemon Dressing

Meatballs - Beef Meatballs with Broad Bean and Lemon

Wedding Picnic

Picnics are served in your choice of picnic baskets or fruit crates. They are a great choice for a relaxed dining experience.

Choose a Picnic Pie

Chicken and Chorizo Pie

Pork, Sage and Apple Pie

Butternut Squash, Mediterranean Vegetables and Goats Cheese (v)

Homity Pie - Potato, Cheese and Onion Pie (v)

Sweet Potato, Fennel and Cherry Tomato Pie (vg)

Choose a Salad (vg)

Green Pistachio and Rocket Couscous

Rice Salad with shredded Carrot, Red Onion, Parsley & Lemon

New Potato and Mint Salad

Potato and Wholegrain Mustard Mayonnaise

Green Leaf Salad served with toasted Mixed Seeds

Roasted Sweet Potato, Pomegranate Molasses and Pumpkin Seed

Served With

Bread Selection

Cheese Selection

Charcuterie Selection

Roasted Vegetable Frittata

Grapes

Wedding Party Picnic

Add More

Pastry Bites

Butternut Squash and Feta Puff Pastry Bites
Chorizo and Sun Blushed Tomato Puff Pastry Bites
Roasted Vegetables Filo Cups (vg)
Chicken and Chorizo Rolls
Sweet Potato & Chestnut Rolls (vg)
Pork, Sage and Apple Sausage Rolls

Vegetable Kebabs

Peppers, Cherry Tomatoes, Red Onion & Basil
Haloumi & Red Pepper

Home Made Dips

Houmous
Butterbean & Rosemary
Smoked Red Pepper
Roasted Sweet Potato

Something Sweet

Lemon Drizzle Cake
Chocolate and Cherry Brownie
Carrot, Pistachio and Coconut Cake with Rose Water Cream (gf)
Flourless, Butter less Chocolate Orange and Almond Cake (gf)
Lemon and Rose Syrup Cake (vg)

Pie and Mash

These can be served “family style” with sharing platters or plated individually. You can have a choice of creamy mashed potato or new potato and parsley, served with peas and red wine onion gravy.

Menu

Choice of Pie

Mashed Potato // or // New Potato and Parsley

Mushy Peas and Mint // or // Mushy Peas

Onion Gravy

Sample Flavour Pies

14-hour Braised Beef and Ale

Classic Lancashire Cheese & Onion

Roast Chicken & Potato Hash

Beetroot, White Cheshire, Apple & Orange

Creamy Chicken and Tarragon

Saag Paneer

Minced Beef & Bovril

Steak, Ale & Oxtail

Cheshire Blue, Leeks, Apple, Spiced Walnut Breadcrumbs

Goosnargh Chicken, Stornoway Black Pudding, Apple & Mustard

All of our individual pies are from the multi award winning [Great North Pie Company](#). Bespoke pie flavours can be requested to your taste.

Luxury Afternoon Tea

Pick Three Sandwich Flavours

Meat

Honey Roast Ham
Honey Roast Ham, Cheddar & Mustard
Mayonnaise
Pastrami, Gherkin, Wholegrain Mustard and Rocket
Bacon, Cranberry, Brie & Spinach
Smoked Mackerel, Horseradish Cream & Capers
Smoked Salmon, Cream Cheese, Lemon & Rocket
Roast Beef & Horseradish

Vegetarian

Luxury Cucumber
Cheddar, Red Onion, Chutney & Baby Gem
Egg Mayonnaise, Spring Onion
Houmous, Carrot, Pesto (vg)
Beetroot, Rocket, Dukkha (vg)
Roasted Seasonal Vegetables, Harissa, Spinach (vg)
Artichoke, Basil, Roasted Pepper (vg)
Mozzarella, Roasted Pepper and Basil

Pick a Pastry

Parmesan & Chive Scones topped with Salmon & Cream Cheese
Sausage, Smoked Bacon & Apple Rolls
Pie Slice (see pie menu)
Mini Filo Homity Pie (v)
Beetroot, Goats Cheese & Walnut Cups

Pick a Fresh

Squash Fritters, Pea Puree & Roasted Tomato
Roasted Butternut Squash & Chorizo Skewers
Marinated Haloumi & Basil Skewers
Olive, Tomato & Feta Skewers
Roasted Red Pepper & Sweet Potato Frittata Bites

Pick a Salad Pot

Greek Salad - Feta, Tomato, Cucumber & Red Onion
Roasted Vegetable, Green Pistachio & Rocket Couscous
Green Bean, Mangetout Orange & Dukkha

Pick Two Sweets

Carrot Cake Bites
Chocolate Orange and Almond Bites (gf)
Strawberries & Cream Chocolate Cups
Macarons
Chocolate Truffle Selection (vg)

Served with Iced Tea

Desserts

Classic Puddings

Sticky Toffee Pudding

Apple Pie

Seasonal Fruit Crumble

Pain au Chocolate Bread and Butter Pudding

All Puddings served with Warm Custard

Cakes

Chocolate Orange & Almond Cake served with Crème Fraiche (gf)

Carrot, Pistachio and Coconut Cake served with Rose Water Cream (gf)

Classic Lemon Drizzle Cake

Tarts

Sticky Chocolate and Amaretto Torte

Blackberry, Coconut & Pecan Tart

Manchester Tart

Bakewell Tart

Treacle Tart

All Tarts served with Clotted Cream

Cheesecakes

Set Lemon and Lime Cheesecake served with Raspberry Coulis

Burnt Spanish Cheesecake with Seasonal Fruit Coulis

Baked American Style Cheesecake with Seasonal Fruit Coulis

Desserts

Sticky Chocolate Brownie served with Pouring Cream

Eton Mess

Banoffee Pie

Key Lime Pie

To Share

Seasonal Fruit Pavlova

A Dessert Table can also be created by selecting three desserts

Additional Costs

Crockery and cutlery are charged at 50p per item.

Napkins are charged at 95p each.

Tablecloths start at £12 each.

Staff are charged at £15 per hour per staff member. The number of staff will depend on what style of food service you choose.

Clients must pay for any additional catering equipment hire, depending on venue.

Bespoke Service

Taste the Love offers a bespoke service, please get in touch for a personalised menu or quote

Testimonials

“Her combinations of ingredients worked extremely well together. All our guests thought the food was amazing.”

“Sarah was a dream to work with for our wedding. She listened to exactly what we wanted, she was so knowledgeable and offered excellent advice.”

“The food was amazing and the price was beyond reasonable. Thanks for helping us achieve our perfect day!”

“Sarah was an excellent communicator, very flexible with our changing arrangements, the food was presented beautifully but, most importantly, it tasted delicious”

