

## Wedding Catering 2019-2020

We really love catering for weddings and can work with you to create a sumptuous menu in line with your vision, immaculately served by attentive staff. Whether it's sharing platters, buffet style or plated food; delicious slow-roast or seared meat; a spit-roast or a vegan banquet; from our field kitchen or in situ - We pride ourselves in creating delicious food and being in service to you special day.

### Packages:

<p>1. Breads and dips on tables Main course on sharing platters Tea and coffee all day <b>£26.50 per head</b></p>	<p>2. Canapé selection Breads and 3 dips on the tables Main Course Tea and Coffee all day <b>£32.50 per head</b></p>
<p>3. Canapé selection Breads and 3 dips on the tables Main course platters on table Pudding or evening food Tea and coffee all day <b>£38.50 per head</b></p>	<p>4. Canapé selection Breads and 3 dips Main course platters on table Pudding and cheese Tea and coffee all day Evening food <b>£45.50 per head</b></p>
<p>5. Canapé Plated starter Sharing platters or plated main course Sharing puddings or plated puddings Evening bowl food, cheese and biscuits and chocolate brownies Tea and coffee all day <b>£48.50 per head</b></p>	<p>For hog roasts and other suggestions please get in touch for a quote.</p> <p>These packages do not include hire of crockery, cutlery, tableware and glassware which is separate and can be £6-£8 per head, or a catering tent/field kitchen and fridge trailer if it is required</p>

TAO Food Ltd, Alexandra House, Church Street,  
Upton Noble, Shepton Mallet, BA4 6AS - 07837570940 - [Sophiedocker@gmail.com](mailto:Sophiedocker@gmail.com)

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company registration number 11311120

## Main meal menu suggestions

### Menu 1

Slow-roast marinated Leg of Lamb  
Herb oil new potatoes  
Green bean, mange tout, rocket, orange and hazelnut salad  
Whipped feta dip  
Tomato and harissa dip  
Roast beetroot tapenade topped with spring onions  
& A selection of artisan bread

### Menu 2

Slow-roast marinated Leg of Lamb  
Farro, feta and roast red pepper salad  
Roast butternut squash and sweet potato with tahini and zatar  
Fennel, chicory and orange salad with pine nuts  
Tzatziki  
Tomato and harissa sauce  
Smokey Aubergine dip  
& A selection of artisan bread

### Menu 3

Slow-roast marinated Leg of Lamb  
Spanakopita (giant filo, spinach and ricotta pie)  
Moroccan green couscous with herb paste and cumin fried onions  
Tomato, sumac onions, basil and pine nut salad  
Tzatziki  
Red pepper, pecan and pomegranate dip  
Roast beetroot tapenade  
& A selection of artisan bread

### Menu 4

Harissa marinated seared Beef Strip loin with preserved lemon  
Imam bayaldi – slow roast, tomato and pepper stuffed aubergines  
Asparagus, fennel, marinated broad bean, sored and broccoli salad  
Crushed roast new potatoes  
Watercress and horseradish dip  
Salsa Verde  
Tomato, smoked paprika and goats cheese

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### Menu 5

Seared beef sirloin  
Polenta topped with mushrooms sage and Taleggio  
Green bean, sorrel and tender stem broccoli salad  
Quinoa with chickpeas almonds and herbs  
Red pepper, pomegranate and pecan dip  
Watercress horseradish  
Artichoke and green olive dip  
Artisan bread

## Sample plated menu

### Menu 1

Smoked salmon and quick pickles cucumbers with dill and pink peppercorns  
Seared beef strip-loin, gratin Dauphinoise potatoes, garlicky green beans and roast cherry tomatoes  
Baked white chocolate cheese cake with rhubarb coulis

### Menu 2

Crab, fennel and pink grapefruit salad  
Seared duck breast on braised Puy lentils, gratin dauphinoise, ginger and garlic tossed greens  
Chocolate and pomegranate torte

### Menu 3

Aubergine, grilled red pepper and creamed feta stack with salsa verde, balsamic reduction and flowers  
Seared Sirloin with crushed roast new potatoes and green bean, butterbean, sundried tomato and olive salad  
Rose and strawberry meringue roulade

'Please get in touch to discuss what food you would like and we can put together a bespoke plated menu.

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## Canapé suggestions

Choose 5 to include up to 3 meat or fish.

### Vegetarian:

Cheese beignet  
Quick pickles watermelon with whipped feta (GF)  
Melon, Avocado and mint skewers (GF, Vegan)  
Mozzarella, cherry tomato and basil skewers (GF)  
Feta, olive, tomato and cucumber skewers (GF)  
Sticky grilled tempeh and peanut sauce (GF)  
Vegetable tempura with sweet chilli sauce (GF)  
Smokey sweetcorn tofu and chipotle fritters (GF)  
Silken tofu and green chilli fritters (GF, Vegan)  
Broad bean and coriander falafel bites on hummus (GF, Vegan)  
Chicory leaves filled with caramelised pear, walnut and Roquefort salad (GF)  
Courgette and feta fritters (GF)  
Green and red gazpacho cups (GF, Vegan)  
Vegetable Sushi with herbs and flowers (GF)  
Kimchi and courgette pancakes with dipping sauce (GF)  
Also see crostini and tartlets below

### Meat:

Roast potato, pepper and chorizo skewers (GF)  
Devils on horseback (GF)  
Chicken satay skewers (GF)  
Honey and mustard cocktail sausages  
Mini Yorkshire puddings with rare roast beef and horseradish  
Spiced lamb balls with hummus (GF)  
Lamb kofta (GF)  
Merguez sausages with sweet potato puree  
Parma ham rolls  
Mini marinated chicken skewers with peanut dipping sauce (GF)  
Turkey and courgette balls with sumac yoghurt (GF)  
Shwarma marinated chicken skewers with pink peppercorn and dill-pickled cucumber (GF)

### Fish:

Spiced fishcakes (GF)  
Prawn tempura (GF)  
Prawn and mango skewers with lime and coriander (GF)  
Green curry prawns dumplings/spoons/poppadum  
Smoked salmon on rye bread with dill sauce

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Smoked salmon blinis with wasabi crème fraiche  
Smoked salmon dill and cream cheese vol-au-vent  
Prawn cocktail vol-au-ven with avocado  
Garlic and sherry prawn spoons (GF)  
Ceviche spoons with sweet potato and roast corn (GF)  
Crab, fennel and pink grapefruit spoons (GF)

### **Crostini:**

Goat's cheese and red onion marmalade  
Feta and broad bean pate  
Zesty Avocado puree  
Beetroot tapenade with goat's cheese  
Chicken liver paté and chutney  
Smoked trout paté and dill pickled cucumber

### **Tartlets:**

Quail egg and hollandaise sauce  
Green chili, prawn and coriander  
Hot smoked salmon and dill sauce or wasabi crème fraiche  
Blue cheese and caramelised pear and walnut  
Smoked trout, horseradish and watercress,  
Crab, lime and chilli  
Smoked haddock, gruyere and tomato  
Wild mushroom, herbs & cream cheese  
Red onion and vintage cheddar.

## **Some BBQ suggestions**

### **Meat selection**

Suya marinated beef skewers (Ghanaian peanut and spice marinade)  
Lamb kofta kebabs  
Moroccan marinated lamb  
Chermoula marinated spatchcock chicken (capers, herbs, preserved lemon and spices)  
Chicken or lamb schwarma  
Merquez sausages  
Sesame marinated sticky chicken wings and thighs  
Maple marinated port ribs  
Bourbon marinated beef steak or tender loin  
Pork tenderloin pieces in mustard and fennel  
Steak burgers with a selection of sauces  
Satay marinated chicken skewers

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## Fish

Monkfish marinated in yoghurt, garlic and herbs  
Sesame seared salmon  
Scallop skewers  
Tamarind squid  
Lemon grass, ginger and garlic Dublin Bay prawns  
BBQ lobster or langoustine with aioli  
Chili and coriander salmon side  
BBQ scallops in the shell with chilli and coriander  
Whole fish stuffed with garlic and herbs

## Vegetarian

Aubergine, pepper and red onion skewers with suya spice and peanut marinade  
Tamarind squash and halloumi skewers  
Sweet and sticky tempeh  
Garlic Portobello mushrooms  
Portobello mushrooms stuffed with remblochon  
BBQ corn  
Chargrilled fennel with lemon  
Chargrilled aubergine with tahini and pomegranate

## Other menu options

- Slow roast leg or shoulder of lamb
- Spit roast pork or lamb
- Slow roast pulled pork
- Roast side of beef
- Marinated spatchcock chicken
- Free range Wiltshire baked Ham
- Cold roast meats
- Beef Wellington
- Rack of lamb

### Fish:

- Smoked Trout, crème fraiche and watercress tart with a hint of horseradish.
- Salmon and spinach en croute
- Traditional poached Salmon
- Giant Filo pastry pie with salmon, dill, crème fraiche and spinach
- Fish tempura
- Marinated monkfish kebabs

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- Ceviche
- Fish cakes with Hollandaise sauce
- Asian inspired fish cakes with edamame beans and green peppers
- Thai Style Fishcakes with cucumber and peanut dipping sauce

#### Vegetarian options:

- Spanakopita, giant filo pastry pie with spinach and ricotta/feta or butternut red onion and goat's cheese or mushrooms and thyme.
- Tempeh satay
- Aubergine and cheese croquettes
- Marinated sticky roast tempeh kebabs
- Garlic mushroom and cream cheese tart
- Spinach and cream cheese roulade
- Puy lentil and feta fritters
- A mandala of colourful stuffed vegetables
- Spinach and cream cheese roulade with spring onions
- Smoked paprika and butterbean paella with olives and artichoke hearts
- Home made bean burgers and salsa
- Stuffed Portobello mushrooms
- Falafel burgers with Tahini sauce
- Aubergine, goats cheese and red pepper roule sprinkled with roasted pine nuts
- Lentil and aubergine moussaka
- Cheese stuffed aubergine
- Twice baked spinach and gruyere soufflé
- Vegetarian or fish sushi

#### Salad Suggestions:

##### Grains and potato

- Green herb couscous, with cumin fried onions
- Asian noodle salad with coriander and shredded vegetables
- Marinated potato salad
- Potato salad with spring onions, mint, and mayonnaise
- Quinoa and roast vegetable salad
- Tabbouleh
- Herby wild rice salad with roasted sweet potatoes, red onion and pumpkin
- Garlic new potatoes

##### Beans and Pulses

- Puy lentil Salad with roast onions

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- Lentil, celeriac and hazelnut salad with mint
- Black bean, mango and avocado salsa
- Garlicky bean salad: French beans, edamame beans, broad beans, roast cherry tomatoes, garlic, lemon juice, salt and a hint of chili.
- Marinated butterbeans with lemon and roast fennel
- Puy lentil, spiced roast carrot & feta salad

#### Vegetable based Salads

- Cucumber, dill and red onion salad
- Shaved fennel, chicory and orange salad
- Moroccan salad: Finely chopped tomato, onion, pepper, cucumber, herbs, salt and lemon juice.
- Asian shredded vegetable slaw with sesame seeds
- Avocado, red pepper and courgette roule with balsamic dressing
- Roast Mediterranean vegetables with garlic and thyme
- Green papaya salad (subject to availability)
- Tomato caper and onion salad
- Tomato, avocado and onion salad
- Melon and avocado with mint and French dressing

#### Salads with cheese

- Roast Aubergines rolled up with rocket pesto and goat cheese.
- Roast beetroot and goats cheese salad
- Pear, Stilton and Walnut Salad
- Stuffed endives
- Greek style salad
- Marinated Courgette Salad with cumin and feta
- Figs with mozzarella rocket and balsamic dressing

#### Hot dishes:

- Bruschetta with a number of toppings, eg: caramelised red onion and goats cheese; tomato, avocado, basil and garlic; feta, figs and rocket with a balsamic syrup.
- Roast pumpkin with herb and parmesan crust
- Lightly battered deep fried courgettes (Vegan Whitebait!)
- Spinach onion and potato bhajis (V)
- Deep fried courgette balls
- Vegetable tempura and Chinese dipping sauces (V)
- Honey roast parsnip chips
- Cajun sweet potato wedges

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- Mixed roast vegetables
- Roast vegetable kebabs with satay sauce (V)
- Veggie Paella with artichokes, olives and broad beans (V)
- Celeriac and Potato Gratin
- Fennel Gratin
- Peas with wasabi and cream
- Cabbage and bacon gratin
- Cabbage, chestnut and brussel sprout gratin

#### Sauces, dips and pates:

- Hummus, Spinach Hummus or Caramalised Onion Hummus (V)
- Baba ganoush: Roasted aubergine dip (V)
- Burnt aubergine with garlic lemon and pomegranate seeds (V)
- Roast beetroot tapenade: delicious sweet roast beetroot blended with garlic, herbs and a touch of honey and pomegranate
- Tziki: grated cucumber and garlic yoghurt
- Tomato and harrisa chili sauce with garlic, lemon and herbs (V)
- Tahina: Tahini blended with lemon, garlic, olive oil and water (V)
- Peanut satay sauce (V)
- Cucumber and peanut dipping sauce (V)
- Asian style green herb dipping sauce (V)
- Wasabi sour cream sauce
- Sumac, lemon and sour cream
- Sour cream and chives
- Red and green Mojo: blended coriander, garlic, parsley,
- Chimichurri, Spicy herb sauce (V)
- Butterbean and lemon paté (V)
- Broad bean and feta paté
- Goat's cheese, smoked paprika and sundried tomato dip
- Artichoke and feta dip
- Whipped feta with lemon and thyme
- White bean, green olive and artichoke heart dip (V)

#### Other suggestions

Bangers and mash with onion gravy

Chicken and leek pie with creamy mash and spring cabbage

Lamb and Guinness stew with colcannon

Traditional Spanish Paella and Veggie Paella

Hearty beef stew and dumplings

Sausage Cassoulet and green salad with crusty bread

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## Puddings

Croque Embouche tower

(Traditional in French festivities, a Croque embouche is a tower of profiteroles dipped in caramel and filled with crème patisserie, wrapped in spun sugar)

Lemon and ricotta tart topped with raspberries

French Strawberry tart

Chocolate mousse

Amaretto and chestnut roulade

Raspberry and white chocolate baked cheesecake

Multi layered Pavlova with cream and berries

Rose and summer fruit jelly

Elderflower fritter (seasonal)

Roast rhubarb frangipane tart

Rhubarb and rose sorbet and pistachio brittle

Chocolate and pomegranate torte

Banoffee pie

Avocado and chocolate tart with chocolate maple topping

Cheese Platter with Somerset Cheeses, home made chutney and bread and oatcakes

A selection of Lovington's Ice creams with cones and sprinkles

Chocolate fondue

## Chai and Cake festival style – At the end of the night

Chocolate Guinness Cake

Carrot Cake

Brownies

Lemon and poppy seed cake

Chocolate and banana swirl cake

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## Evening bowl food

Macaroni Cheese

Thai green chicken curry, yellow vegetable and cashew curry and rice

Sausage cassoulet and crusty bread

Vegetable curry, rice and dahl

Cauliflower and potato curry, spinach and yoghurt curry and rice

Lamb tagine with herby couscous

Vegetable tagine with coriander and almond millet

Bangers and mash

Black bean and smoked paprika stew with sour cream and cheese

Beef chilli and rice with sour cream and salsa

Tacos with pulled pork, mango and black bean salsa and shredded lettuce

Broad bean Falafels with pitta, hummus and salad

Burritos with chilli, cheese sour cream and guacamole

BBQ see above

Or trays of welsh rarebit

## Sharing platters

### Mezze spread

Pitta and focaccia with 3 dips, see the dips list

Eg: Burnt aubergine with garlic lemon and pomegranate seeds

Beetroot tapenade with Zatar and goats cheese

Coriander and parsley Mojo

A selection of 3 or 4 of the following:

Cured meats: Palma ham and two kinds of salami

Smoked venison

Cured salmon with quick pickled fennel roast beetroot tapenade,

Smoked mackerel pate with capers

Spiced lamb meatballs with barberries

Pickled vegetables – gerkins, sauerkraut, pickled turnips, kimchi

Char grilled Mediterranean vegetables

Marinated artichoke hearts

Shredded fennel with chilli mint and olive oil

Queen olives marinated in coriander and lemon

Ricotta stuffed mini peppers,

Greek salad skewers

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Courgette and feta fritters,  
Mozzarella ball skewers with semi dried tomatoes and basil  
Dolmades  
Spiced chickpea balls  
Vegetable pakoras,  
Poppadum with fresh coconut chutney, mango chutney, cucumber, tomato, mint,  
onion with yoghurt dressing, naan bread strips  
Herb rolled soft cheese  
Chicken Satay with peanut dipping sauce,  
Tempura vegetables with dipping sauce  
Prawn parcels  
Shredded Asian salad and crudités.  
Sushi platter with pickled ginger, wasabi and soya sauce

Or any of the canapé selection

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## **Breakfast or Brunch**

### **Mexican Breakfast:**

Huevos Rancheros (Scrambled eggs with mild chili, coriander, garlic, tomatoes), Mexican Hash (sautéed potatoes with sweet corn, onions, peppers, beans and chorizo), Tomato Salsa and Sour Cream. (Vegetarian without chorizo)

**With Fresh Coffee, Teas and Juice, Croissants and Granola Fruit and Yoghurt**

### **English Breakfast:**

Scrambled Eggs, Bacon, Sausages, Mushrooms and a croissant (vegetarian with halloumi or vegetarian sausages and roast tomatoes)

**With Fresh Coffee, Teas and Juice, and Granola Fruit and Yoghurt**

### **Mixed Breakfast Buffet:**

Including all elements of Mexican Breakfast: Huevos Rancheros, Mexican Potato Hash, Salsa, Sour cream, Tortilla Wrap plus grilled Halloumi, Bacon, pan fried mushrooms, baked beans, Croissants, with Home made Granola, Cereal boxes, yoghurt and honey and a luxurious Fruit Salad.

### **Bacon or Halloumi Butties:**

Delicious sizzling bacon or halloumi in a ciabatta roll with mushrooms

**With Fresh Coffee, Teas and Juice, and Granola Fruit and Yoghurt**

### **Other options:**

Shakshuka, Kedgeree, Eggs Benedict or Florentine, Pancakes or pretty much anything that excites you!

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