



THE STRIPED KITCHEN  
WEDDINGS





## THE STRIPED KITCHEN SPECIALISTS IN CREATING LIFE LASTING MEMORIES



The Striped Kitchen - specialists in creating life lasting memories  
With our 'field to fork' ethos the provenance of all our menu items is of the highest importance as we pride ourselves with utilising the finest produce from across the Ribble Valley. We specialise in building beautiful, bespoke wedding packages based around the individual couple and are under no illusion as to the significance of this most special occasion, your wedding day.

Our passion for local ingredients and menu creation can only be matched by our desire to deliver a wedding service beyond customer expectations. Working with the client, our focus is to create a marriage of the finest fayre with an excellent happy professional service. We look forward to hearing from you and taking the next steps in building your bespoke menu for the first meal you will enjoy together as a married couple! Enjoy!

*Team Striped Kitchen*

## OUR MENUS AND SERVICE STYLES



In this pack you will find a number of different menu ideas and service options that our culinary and front of house teams have developed; festival, feasting and fine based upon our experience of a variety of successful wedding services.



## FESTIVAL



Utilising our experience of the ever-evolving street food culture, the focus of the 'Festival' package is to provide a fantastically tasty menu served from our funky pop-up festival style unit, whilst creating true foodie theatre. Ideal for a relaxed, grazing style of wedding service, it helps to encourage guests to mingle and creates a great party atmosphere.





## FEASTING



The essence of this menu and service style goes back to the family dining table; sharing great food and making memories with the ones you love. Our 'Feasting' style menu combines a rustic service with exceptional food - the perfect package to compliment this special venue. The finest freshly roasted meats or home-baked pies are served on wooden platters, alongside bowls of delicious side dishes; a fantastic talking point to add to the story of your day.



## FINE



Our 'Fine' menu package seeks to provide a more traditional service style, delivering individually plated, sophisticated dishes to each guest. This bistro style menu allows the bride and groom to select a choice of two dishes from our local area-inspired menu. This is foodie heaven! And guests are able to relax and enjoy each course, with our service team taking full control.





## CANAPÉS

### FROM THE FIELD

The Striped Pig Sausage Lattice  
*Apple chutney*

Signature Goosnargh Chicken Liver Pate  
*Chilli jam*

Goosnargh Coronation Chicken Mille Feuille  
*Cherry tomato and chive*

Miniature Pulled Meat Yorkshires  
*Old spot pork and apple or Angus brisket and horseradish*

Striped Pigs in Blankets  
*Pork, Cumberland and pork and black pudding sausages served with mustard mayonnaise (V/VE) option available*

The Striped Pig Scotch Egg  
*Mustard mayonnaise (SC £1.80 per head)*

Goosnargh Fried Chicken  
*Sweet chilli dip (SC £1.80 per head)*

### FROM THE SEA

Lune Valley Smoked Salmon Tartlets  
*Garlic French cheese*

Panko Crumbed Tiger Prawns  
*Sweet chilli mayonnaise (SC £1.80 per head)*

Smoked Haddock Croquettes  
*Pea puree (SC £1.80 per head)*

Fried Sole Goujons  
*House tartare sauce (SC £1.80 per head)*

Spiced Crab Cakes  
*Lemon mayonnaise (SC £1.80 per head)*

### FROM THE GARDEN

Mediterranean Vegetable Bruschetta (V)  
*Pesto mayonnaise*

Goats Cheese Tarts (V)  
*Red onion marmalade*

Kick Ass Cheese Fondue Tart (V)  
*Crispy onions, red onion jam*

Fried Cauliflower Florets (V/VE)  
*Curried mayonnaise*

Vegetable Spring Roll (V)  
*Soy sauce and sweet chilli dip*

Triple Cooked Chips (V/VE)  
*Red salt and chipotle mayonnaise*

Fried Camembert (V)  
*Chilli jam*

Vegetable Samosa (V)  
*Indian spiced mango chutney*



## TO START

All served with artisan bread and farmhouse butter

### FROM THE FIELD

#### Lancashire Tart

*Our artisan free range egg quiche served warm with black pudding, Lancashire cheese and air dried ham finished with apple ketchup*

#### Goosnargh Chicken Liver Pate Kilner Jar

*Plum and damson chutney*

#### Ham Hock Terrine Kilner Jar

*House piccalilli*

#### Antipasti Sharing Board

*Dry cured meats, chicken liver pate, olives, sundried tomatoes, buffalo mozzarella, pesto, artichoke, roasted peppers, manchego cheese and ciabatta breads*

### FROM THE SEA

#### Lune Valley Smoked Salmon and Lytham Shrimp Platter

*Quails egg and asparagus*

#### Arnold Bennett Tart

*Our artisan free range egg quiche served warm Arbroath smoked haddock, mature Lancashire cheese, and fresh chive*

#### Atlantic Prawn Pot

*Icelandic prawns, Lytham shrimp, iceberg lettuce, Marie Rose dressing*

#### Seafood Sharing Board

*Icelandic prawns, Lytham shrimp, fresh salmon, Cornish crab, roll mop herrings served with thousand island dressing and iceberg lettuce*

### FROM THE GARDEN

#### Garstang Blue Cheese Pate Kilner Jar

*Walnuts, celery and grapes*

#### Vegetarian Antipasti Sharing Board

*Olives, sundried tomatoes, buffalo mozzarella, pesto, artichoke, roasted peppers, Manchego cheese and ciabatta breads*

#### Caprese Salad

*Buffalo Mozzarella, avocado and sun-blushed tomato*

#### Roasted Vine Tomato Bruschetta

*Fresh Basil*

#### Goats Cheese Tarte Tatin

*Confit beetroot and a plum and tomato chutney*

#### A Selection of Soups

*Roast Tomato with basil oil,  
French Onion with sticky gruyere toast,  
Portabello Mushroom with truffle oil,  
Classic Lancashire Vegetable Soup with vegetable crisps,  
Pea and Ham with fresh pea shoots*



## MAIN COURSE FESTIVAL



Please select either one of our Festival, Feasting or Fine service packages for all guests

### CANAPÉS

A choice of two canapés per head (see p6)

### MAIN COURSE

A choice of the following served with three side options and a vegetarian option (see p12)

#### OLD SPOT HOG ROAST

Rare Breed Slow Roasted Gloucester  
Old Spot Hog Roast

*Served on a choice of freshly baked breads, with crisp crackling, sage, onion and sausage meat stuffing and the famous Striped sauce selection: bramley apple and cider, smoked sticky BBQ and sweet chilli.*

#### Pulled Angus Beef Brisket

*Slow cooked with red wine, shallot, carrot and celery and served with mustards and BBQ sauces*



#### GOURMET BBQ

Angus Beef Burgers

*Served topped with our signature pulled beef brisket and roasted onions*

#### BBQ Style Old Spot Pork

*Served topped with our signature apple ketchup*

#### Goosnargh Chicken Thighs

*Lemon and black pepper marinade*

#### Wild Boar Sausages

*Served with roasted onions, mustards and relishes*



#### SALT MARSH LAMB ROAST

(SC £2.00+vat per head)

#### Slow Roast Salt Marsh Lamb

*Served on a choice of freshly baked breads with fresh mint sauce and stuffing*

#### Pulled Cumbrian Turkey Thigh

*Served with sage and onion stuffing and cranberry sauce*

### DESSERT

A choice of two desserts to be divided between all guests (see p13)





## MAIN COURSE FEASTING



Please select either one of our Festival, Feasting or Fine service packages for all guests

### CANAPÉS

A choice of three canapés per head (see p6)

### STARTER

A choice of one starter per head, as well as a vegetarian choice (see p7)

### MAIN COURSE

Feasting boards for all guests served with either one or two meat options from the following, or a choice of two home baked pies for all guests. All served with three side options, as well as a vegetarian choice (see p12)

### FEASTING BOARDS

#### Old Spot Hog Feasting Board

*Crisp crackling, chipolata sausage, sage and onion stuffing and apple and cider sauce*

#### Salt Marsh Lamb Feasting Board

*Rosemary stuffing and mint sauce*

#### Angus Beef Brisket Feasting Board

*Fresh watercress, English mustard and horseradish*

#### Cumbrian Chicken Feasting Board

*Crispy skin, sage and onion stuffing and apple sauce*

### FARMHOUSE PIES

#### Angus Steak and Lamb's Kidney Pie

*Rich beef gravy*

#### Chicken, Ham Hock and Mushroom Pie

*Creamed leek sauce*

#### Lancashire Cheese and Onion Pie

*Roasted tomato chutney*

### DESSERT

A choice of two desserts to be divided between all guests (see p13)



## MAIN COURSE FINE



Please select either one of our Festival, Feasting or Fine service packages for all guests

Our Fine package includes a choice of two dishes from our starter menu, two main course options and two dessert options. Couples also have the opportunity to choose an additional vegetarian or vegan option to suit their guests' requirements. These dishes would be pre-ordered to give your guests an individual menu choice prior to the day

### CANAPÉS

A choice of four canapés per head (see p6)

### STARTER

A choice of two starters per head, as well as a vegetarian choice (see p7)

### MAIN COURSE

A choice of the following served with four side options, as well as a vegetarian choice (see p12)

#### Porchetta

*This is the finest freshly roast pork you will ever taste. Produced using the very best cuts of Gloucester Old Spot pig, married together with Italian herbs, it is roasted quickly in a very hot oven, producing juicy fine meat with delicious crackling and a jus made with roasting stock, rosemary and Madeira.*

#### Noisette of Salt Marsh Lamb

*Once again the finest lions of Salt Marsh lamb, roasted in very hot ovens resulting in fabulous lamb flavours and textures. The dish is served in a lightly creamed roasting stock with baby leeks, finished with a slow roast lamb shoulder croquette.*

#### Dry Aged Sirloin of Beef

*A classic! Freshly roast, top quality, dry-aged sirloin of beef served with rich roasting stock beef gravy and of course Yorkshire puddings. Our recommendation is for this to be served pink - simply delicious.*

#### Gourmet Fish Pie

*This is no ordinary fish pie, this is a Striped Pig speciality. Combining the finest fresh salmon, halibut, queen scallops, prawns and shrimps in a chive beurre blanc, topped with Gruyère cheese-enriched, creamed Maris Piper potatoes and finished with a lightly battered goujon of fresh haddock. Wow!*

#### Lancashire Chicken

*Breast of corn-fed Goosnargh chicken, wrapped in smoked streaky bacon, served on an award winning black pudding fritter and finished with a Lancashire cheese and chive cream sauce.*

#### Grilled Organic Aubergine Steak

*Lightly spiced haricot bean puree, courgette fritters, finished with a mint and pomegranate dressing*

### DESSERT

A choice of two desserts (see p13)

### TEA AND COFFEE



MAIN COURSE  
VEGETARIAN  
& VEGAN

Please choose one for all vegetarian and vegan guests

#### DAY TIME OPTIONS

Chickpea and Butter Bean Stew (V/VE)

*Catalan style tomato based stew, enriched with chickpeas, butter beans and white onion*

Lentil Chilli Stuffed Peppers (V/VE)

*Our house lentil chilli enriched with fresh tomatoes, peppers and kidney beans*

Lancashire Hot Pot (V/VE)

*With pickled beetroot and red cabbage*

Lancashire Cheese and Onion Pie (V)

*House made roast tomato chutney*

Roasted Ratatouille Tart (V)

*Provençal salad and balsamic dressing*

Catalan Style Vegan Paella (V/VE)

*Roasted Bravas*

Feta and Beetroot Salad (V/VE)

*Burnt orange, hazelnut and sherry vinegar dressing*

Button Mushrooms (V)

*Garlic, cream and butter sauce finished with a herb crostini*

#### EVENING SUPPER OPTIONS

The Veggie Bap (V/VE)

*Roasted Mediterranean vegetables with sweet chilli and flamed cheese*

Pulled Jackfruit (V/VE)

*Pulled and served BBQ style with flamed cheese*

Chickpea and Beetroot Burger (V/VE)

*Topped with Roasted vegetables and served with flamed cheese*



## SIDES

Choose either vegetables or summer salads and one potato option to accompany your main course.  
Do note: gravies shall be served with vegetables, but not with salads.

### VEGETABLES

Pea and Bean Medley (V/VE option available)  
*Herb butter*

Heritage Carrots (V/VE option available)  
*Purple, red and yellow*

Roasted Root Vegetables (V/VE option available)  
*Carrot, parsnip and beetroot*

The Best Local Carrots (V/VE option available)  
*Honey glaze*

Cauliflower Mornay (V/VE option available)  
*Served in a rich mature cheddar cheese sauce*

Mushy Peas (V/VE option available)  
*Perfect with the feasting board pies*

### POTATOES

Warm Buttered New Potatoes (V/VE option available)  
*Fresh chives and rock salt*

Creamed Maris Piper Potatoes (V)

Hog Hash  
*A hash of chorizo, bacon and onion*

Colcannon (V)

*Creamed potatoes with spring onion and parsley*

Duck Fat Roast Potatoes

### SUMMER SALADS

Best served with our Festival or Feasting menus

Green Salad (V/VE option available)  
*French dressing*

Pesto and Pine Nut (V/VE option available)  
*Fine green beans and parmesan*

American Style Coleslaw (V/VE option available)  
*Finely sliced red and white onion, cabbage, carrot  
and tossed in seasoned mayonnaise*

Vine Ripened Tomato, Roasted Peppers and  
Mozzarella Salad (V)  
*Fresh basil and balsamic dressing*

Israeli Cous Cous Salad (V)  
*Lemon dressing*

Italian Style Orzo Pasta Salad (V)  
*Sundried tomato dressing*



## DESSERTS

Sicilian Lemon Cheese Cake (V)

*Limoncello mascarpone*

Fresh Fruit Meringue (V)

*Passionfruit cream*

Chocolate Torte (V)

*Fresh raspberries and clotted cream*

Classic Banoffee (V)

*Cinder toffee crunch*

Strawberries and Clotted Cream (V)

*Shortbread biscuit*

Lemon Meringue Pie

*Fresh raspberries*

Feasting Style Sticky Toffee Pudding (V)

*Served to the middle of the table alongside jugs of  
vanilla cream custard*

Feasting Style Apple and Blackcurrant Crumble (V)

*Served to the middle of the table alongside jugs of  
vanilla cream custard*



EVENING RECEPTION  
STREET  
FOOD



Please select one of our famous street food evening supper options below

Old Spot Hog Roast

*If you don't have pork for your wedding breakfast, try our finest Old Spot pork served on a choice of freshly baked breads, with crisp crackling, sage, onion and sausage meat stuffing and the famous striped sauce selection: Bramley Apple and Cider, Smoked Sticky BBQ and Sweet Chilli*

Alimento Spanish Tapas Bar

*Spanish street food theatre with olives, Manchego cheese, Iberian ham, roasted vegetables and chicken and chorizo served in a chickpea and butter bean stew*

Paisley Chilli Macho Nacho Bar

*Nachos with a Kick Ass cheese fondue, topped with jerk style pulled pork or piri piri chicken, guacamole, houmous, sour cream and salsa*

The Banger Bar

*The finest pork sausages served in freshly baked breads and topped with roasted onions, mustard and ketchup*

Kick Ass Cheese and Burger Bar

*Our famous Angus burgers topped with pulled beef brisket and served with a Kick Ass mature cheddar cheese and sauces*



