



THE WILD GARDEN CATERING CO.

Wedding | Events | Corporate | Pop-Ups

THE WILD GARDEN CATERING CO.

Our Food, Our Style

Our concept is simple: using locally sourced ingredients that produce a carefully curated menu.

Our collective chefs jointly have over 50 years of catering excellence and with this abundance of expertise you and your guests will enjoy dishes that are full of colour, flavour and joy.

We believe in an ethos that puts nature, seasonality and sustainability first.

“The most joyous part of dining is in the eating along with the table and sharing of the food.” The Wild Garden Catering Co.

How to contact us

Email us at events@crownlodgekent.co.uk

Call us at 07594 460694

Instagram – [@thewildgardencateringco](https://www.instagram.com/thewildgardencateringco)

V= Vegetarian | VG = Vegan

GF = Gluten Free

DF =Dairy Free

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CANAPES

- > Mac & Cheese Bacon Bites (V/GF)
 - > Chicken Skewers, Katsu Sauce (GF/DF)
 - > Mini Cheese Scones, Chutney, Chive, Cream Cheese (V)
 - > Homemade Sausage Rolls (DF/GF)
 - > Corn Fritter, Guacamole, Pickled Onion (V/VG/GF/DF)
 - > Whipped Goats Cheese, Red Onion Jam (V/GF)
 - > Mushroom Pasty, Truffle Mayo, Chives (V)
 - > Chorizo Basket, Slow Roasted Tomato, Feta, Mint (GF)
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A LA CARTE

Booked as either two or three courses
Please choose 1 from each course plus a dietary choice

STARTERS

Chefs Soup Carrot and Coriander or Roast Tomato, Basil and Pesto
(V/VG/DF/GF)

Chicken Liver Parfait, Red Onion Chutney, Cranberry Toast
Soy & Honey Pork Belly Skewers, Pineapple, Pak Choy Salad, Coriander
(GF/DF)

Salmon and Dill Fishcake, Lemon Saffron Mayonnaise, Herb Salad (GF)

Classic Prawn & Avocado Cocktail Marie Rose Sauce (DF/GF)

Courgette and Feta Tart, Pesto Cream fraiche, Herb Salad (V)

Burrata, Rocket, Melon, Balsamic Dressing, Basil (V/GF)

served with Artisan Bread Rolls

MAIN COURSE

Chicken Supreme, Crushed Herb Potato Cake, Cavolo Nero, Mustard Sauce (DF/GF)

Confit Duck Leg, Champ Mash, Braised Red Cabbage, Red Wine Jus (GF)

Slow Cooked Shin of Beef, Horseradish Mash, Red wine Jus, Vine Tomatoes, Roast
Carrots (GF)

Salmon en Croute, Seasonal Greens, Potato Fritters, White wine Velouté

Seasonal Fish Pie with Chive Cheese Mash, Seasonal Greens, served with Buttered Beans
(GF)

Butternut Squash and Feta Pithivier, Seasonal Greens, Madeira Sauce (V/VG)

Sweet Potato & Red Onion Cream Cheese Parcel, Seasonal Greens, Madera Sauce (V/VG)



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DESSERT

Triple Chocolate Brownie, Chantilly Cream, Chocolate Sauce (V/GF)

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream (GF)

Vanilla Crème Brûlée, Shortbread, Mixed Berries (GF)

Apple and Berry Crumble, Vanilla Custard (V/GF)

Tarte Au Citron, Raspberry Sauce, Mascarpone (V)

Summer Berry Eton Mess (V/GF)

Biscoff Cheesecake, Salted Caramel Sauce, Honeycomb Ice Cream (V)



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FEASTING MENU

Booked as either two or three courses

Sharing Boards Starters

(Served to Tables)

> Light Tapas Sharing Board

Olives, Red Pepper Hummus, Artisan Breads including Focaccia, Flat Breads & Seeded Sourdough, Pesto Cheese Straws, Tzatziki, Whipped Feta.

Sharing Board Mains

(Served to Tables)

Choose one option from below

- > BBQ Style Sharing Feast – Homemade Merguez Sausages (DF), Garlic & Lemon Marinated Chicken (GF/DF), Lamb Koftas (GF/DF), Caesar Salad (V/GF), Hot Roasted New Potatoes, Ruby Coleslaw.

- > Roast Sharing Feast – (Choose two meat options) – Slow Roast Beef (GF/DF), Pork Loin (GF/DF) & Roast Chicken Breast (GF/DF). Served with Baked Cheddar Mash (V/GF), Green Vegetables, Roasted Carrots, Yorkshire Pudding (V), Horseradish Sauce & Gravy (GF/DF).

Sharing Board Desserts

(Served to Tables)

Choose two options

- > Triple Chocolate Brownie (V/GF)
 - > Seasonal Berry Eton Mess (V/GF)
 - > Treacle Tart, Strawberries & Cream (V)
 - > Seasonal Fruit & Apple Crumble, Ice Cream (V/GF)
 - > Sticky Toffee & Toffee Sauce (V/GF)
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HOG STYLE BUFFET

Mains

(Served on Buffet table)

- > Slow Cooked Pork (Sesame, Coriander and Honey Dressing) (GF/DF), Crackling (GF/DF), Maple Glazed Sausages (DF), Garden Apple Sauce (V/GF), Brioche Rolls (V)
- > Hot Roasted New Potatoes with Fresh Mint, Ruby Coleslaw, Fresh Vine Tomato & Pesto Pasta Salad, Fresh Garden Salad with Herbs, Cucumber, Radishes & Lemon

Desserts

(Served on Buffet table)

Choose two options

- > Triple Chocolate Brownie (V/GF)
 - > Seasonal Berry Eton Mess (V/GF)
 - > Treacle Tart, Strawberries & Cream (V)
 - > Seasonal Fruit & Apple Crumble, Ice Cream (V/GF)
 - > Sticky Toffee & Toffee Sauce (V/GF)
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RUSTIC PIZZA BUFFET

Two courses

Mains – Pizza

Choose three options from below

- > Ham & Mushroom
- > BBQ Chicken, Peppers
- > Meat Feast, Tomato, Chilli, Basil
- > Spicy N'Duja Pork Sausage, Hot Honey, Basil
- > Classic Margarita Tomato and Mozzarella, Rocket (V)
- > Sun Blushed Tomato, Feta, Rocket (V)
- > Tomato, Pesto & Goat's Cheese (V)

Served with the following sides

- > Garlic Bread (V)
- > Focaccia (V)
- > Ruby Coleslaw Salad
- > Caprese Salad
- > Green Salad, Mustard Honey Dressing

Desserts

Choose two options from below

- > Triple Chocolate Brownie (V/GF)
 - > Seasonal Berry Eton Mess (V/GF)
 - > Treacle Tart, Strawberries & Cream (V)
 - > Seasonal Fruit & Apple Crumble, Ice Cream (V/GF)
 - > Sticky Toffee & Toffee Sauce (V/GF)
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AFTERNOON TEA

Savoury.

- > Selection of finger sandwiches on white & brown bread;
Free range Egg Mayonnaise
Cucumber & Cream Cheese
Chicken Mayonnaise
please note these are samples of fillings can we offer many more
- > Homemade Sausage Rolls
- > Smoked Cheddar Cheese Straws

Sweet

- > Freshly baked Fruit & Plain Scones with Clotted Cream &
Strawberry Jam
 - > Seasonal Selection of Small Cakes, Desserts or Pastries
Triple Chocolate Brownie
Lemon Drizzle Cake
Pistachio Bakewell
- *please note these are samples, we can also offer many more

The above will be served to each table on Afternoon Tea Stands
using Chintzy China Crockery & Cutlery

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COLD FORK BUFFET

Two courses

Meats

Choose three options from below

- > Slow cooked Dressed Gammon with Honey & Mustard (Sliced)
 - > Roast Breast of Turkey (Sliced)
 - > Italian Pesto Grilled Chicken Salad
- > Coronation Chicken with Fresh Mango & Coriander
- > Goats Cheese, Thyme & Roasted Pepper Vegetable Quiche
- > Poached Fresh Salmon Pieces with Lemon and Dill

Salad's

Choose four options from below

- > Chorizo and Potato Salad
- > Hot Roasted Thyme & Honey New Potatoes
 - > Sweet Chilli Ruby Coleslaw Veg
 - > Mediterranean Cous Cous
 - > Green Garden Salad
 - > Hummus with Roasted Peppers
- > Caprese Salad with Heritage Tomatoes
 - > Pesto Pasta Salad
 - > Beetroot Feta & Spinach Salad
 - > Ouzo Rice & Herb Salad
- > Platter of Seasonal Melon, Feta & Mint

Including Fresh Artisan & Brioche Rolls

Desserts

Choose two options from below

- > Triple Chocolate Brownie (V/GF)
 - > Seasonal Berry Eton Mess (V/GF)
 - > Treacle Tart, Strawberries & Cream (V)
 - > Seasonal Fruit & Apple Crumble, Ice Cream (V/GF)
 - > Sticky Toffee & Toffee Sauce (V/GF)
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ROAST CARVERY

Two courses

Mains

Choose two Meat options from below

- > Sliced Roasted Pork, Chicken or Beef
(Supplement Charge of £2.00pp for Beef)
- > Stuffed Portobello Mushrooms (V/VG)
- > Sweet Potato Wellington (V/VG)

Served with

- > Roasted Thyme Potatoes
- > Roasted Honey Seasonal Vegetables
- > Cauliflower Cheese (V/GF)
- > Yorkshire Puddings* (with Beef option only)

Additional green vegetables can be added for an additional cost

Desserts

Choose two options from below

- > Apple Berry Crumble, Custard (V/GF)
 - > Triple Chocolate Brownie, Meringues & Berries (V/GF)
 - > Sticky Toffee & Toffee Sauce (V/GF)
 - > Seasonal Eton Mess (V/GF)
-

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EVENING FOOD

PORK ROAST BUFFET

Slow Cooked Pulled Pork (GF/DF)
(Sesame, Coriander and Honey Dressing),
Crackling (GF/DF), Garden Apple Sauce (V/GF),
Artisan and Brioche Rolls,
Vegan BBQ Pulled Jack Fruit and
Ruby Coleslaw

PIZZA BUFFET

Choose three options from below

- > Ham & Mushroom
- > BBQ Chicken, Peppers
- > Meat Feast
- > Classic Margarita (V)
- > Sun Blushed Tomato, Feta, Rocket (V)
- > Pesto & Goat's Cheese (V)

Served with
Garlic Bread (V)



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EVENING FOOD

TACO STATION

Please choose 2 of the following –

Chicken Tinga
Pulled Pork & Chorizo
Birria Beef Brisket
BBQ Jackfruit (V/VG)

Served With: Soft White Tortilla Taco Shells, Black Bean, Mango & Avocado Salsa, Guacamole, Sour Cream, Cheese, Salsa Roja, Pico de Gallo

POSH SANDWICHES

Please choose 2 of the following –

Posh Dogs, Spicy Tomato Ketchup (DF)
Smoked Streaky Bacon Butties (DF)
Fish Finger Sandwich (DF)
Halloumi Buns (V)
Jack Fruit Baguette (V/VG)



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Prices

| | 2026 | 2027 | 2028 |
|---|---------|---------|---------|
| Day Food per person | | | |
| Canapes 4pp | £10.00 | £10.50 | £11.00 |
| A La Carte 2course | £39.00 | £41.00 | £43.00 |
| A la Carte 3course | £46.00 | £48.50 | £50.70 |
| Feasting 2course | £39.00 | £41.00 | £43.00 |
| Feasting 3course | £46.00 | £48.50 | £50.70 |
| Carvery 2course | £35.00 | £36.50 | £38.50 |
| Hog Style 2course | £28.50 | £30.00 | £32.50 |
| Pizza 2course | £25.00 | £26.50 | £27.70 |
| Afternoon Tea | £30.00 | £31.50 | £33.00 |
| Cold Fork 2course | £26.50 | £28.00 | £29.50 |
| Evening Food (based on a minimum of 50 guests) | | | |
| Pizza Buffet | £600.00 | £630.00 | £665.00 |
| Taco Station | £600.00 | £630.00 | £665.00 |
| Bacon Sausage Baps | £600.00 | £630.00 | £665.00 |
| Pork Roast Buffet | £600.00 | £630.00 | £665.00 |
| Extra Guests pp | £10.00 | £10.50 | £11.00 |



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IMPORTANT DETAILS

The pricing provided is for Crown Lodge only and dates are subject to availability.

A deposit of £500.00 is required when booking your catering with us.

Full balance is due 6 weeks prior to your date along with final guest number and dietary's.

Crockery and Cutlery are charged at a cost of £3.00/4.00 per person and this will be added to your quote.

All Caterers are to pay Crown Lodge for use of the Kitchen at £150.00 and this will be added to your quote.

A service charge of £150.00 is added to your quote.

All food options have a minimum guest number required. Please ask the team for information on this.

The Ala Carte is one choice only per course plus one dietary choice. If you wish to send your guests a choice of two dishes per course we charge £5.00 supplement charge per person.

All prices apply to adults and children.
Under 2's are free of charge.

A full quote will be sent to you before booking,

V= Vegetarian | VG = Vegan
GF = Gluten Free
DF = Dairy Free

