

At WILDS Events & Management, we specialise in crafting bespoke culinary experiences for truly unforgettable occasions.

Guided by our talented Group Executive Chef, Phill Bishop, our expert team works hand-in-hand with you to tailor menus around your specific wants and wishes, dietary requirements, and your budget.

Within this document, you'll see a selection of sample dishes for three-course plated event menus. These are designed to give you a starting point of what WILDS can offer you.

Trust WILDS Events & Management to make your special occasion delicious and memorable.



SAMPLE STARTERS

MEAT

Chicken Liver Pate, Spiced Pear Chutney, Grilled Brioche & Pickles

Pork Knuckle Ballotine, Truffle Cream, Baby Gem, Cornichon, Crispy Shallots & Aged Parmesan

Whipped Duck Liver Parfait, Apricot & Saffron Chutney, Black Treacle Bread & Apple Salad

Aged Hampshire Beef Tartare, Beef Shin Fritter, Chardonnay Vinegar Emulsion, Aged Parmesan & Quails Egg
Nduja & Caved Aged Cheddar Scotch Egg, Confit Tomato, Chorizo Jam, Basil & Paprika

FISH

Smoked Trout Rillettes, Pickled Cucumber, Fennel, Dill & Brioche Crouton

Chalk Stream Trout Tartare, Avocado Mousse, Wonton Crisps & Crème Fraîche

Sashimi Tuna Tartlet, White Soy, Sesame, Wakame Seaweed, Avocado, Mango, Coriander & Crispy Onions

VEGETARIAN

Salt Baked Beetroot, Aged Balsamic, Toasted Sunflower Seeds, Apple & Goats Cheese

Dressed Heritage Tomatoes, Goats Cheese, Basil Pesto, Tendril Pea Shoots & Pine Nuts

Dressed Heritage Tomatoes, Buffalo Mozzarella, Basil Pesto, Compressed Watermelon & Pine Nuts & Watercress



SAMPLE MAIN COURSES

MEAT

Glazed Hampshire Beef Feather Blade, Potato Hash, Roasted Carrot, Balsamic Jus & Broccoli
Corn Fed Chicken Supreme, Pressed Potato, Confit Leg Croquette & Tender Stem Broccoli
Hampshire Beef Fillet Wellington, Truffled Pressed Potato, Asparagus, Roasted Carrots & Bordelaise Sauce
Pan Roasted Duck, Confit Leg Hash, Caramelised Pear, Tender Stem Broccoli & Cabernet Sauvignon Vinegar

FISH

Pan Roasted Bass, Confit Potato, Braised Baby Gem, Tomato Emulsion & Samphire
Pan Roasted Loch Duart Salmon, Potato & Clam Chowder, Sea Vegetables & Kale
Pan Roasted Monkfish, Fennel, Saffron Emulsion, Bouillabaisse Sauce, King Prawns Mussels & Sea Vegetables

VEGETARIAN

Tomato & Red Pepper Rigatoni, Aged Cheddar, Mascarpone, Basil & Crispy Onions
Cep Macaroni, Wild Mushrooms, Broad Beans, Aged Cheddar, Cauliflower & Crispy Onions
Butternut Squash & Chestnut Mushroom Wellington, Sage, English Mustard, Confit Potato & Roasted Carrots





SAMPLE DESSERTS

Set English Custard, Strawberries, Lemon Curd, Lemon Sponge & Frosted Pistachio
Tonka Bean Tart, Espresso Ice Cream, Toasted Hazelnuts, Cocoa Nib, Mascarpone & Gingerbread
Coconut, Mango & Passionfruit Panna Cotta, White Chocolate, Mango Salsa, Mint & Toasted Coconut
Selection of English Cheese, Pear Chutney, Sourdough Crackers & Grapes
Strawberry & Vanilla Cheesecake, Crème Fraiche Sorbet & Macerated Strawberries
Lemon Meringue Tartlet, Crushed Raspberries, Yogurt Sorbet & Sable Crumb
Bitter Chocolate & Passionfruit Pave, Mango Sorbet, Coco Crumb & Mango Salsa
Peach & Vanilla Choux Bun, Buttermilk Sorbet, Lemon Curd & White Chocolate Soil
Strawberry Eton Mess, Vanilla, Meringue, Sable Crumb & Strawberry Puree
Lemon Posset, Macerated Raspberries, Lemon Curd & Gingerbread Crumb
Milk Chocolate Delice, Coco Crumb, Mango & Passionfruit Salsa & Toasted Coconut

