



FOOD & DRINK

WILD BY NATURE

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WEDDING FOOD

At Wild by Nature, food and drink is at the centre of everything we do. High welfare, slowly grown meat and fresh seasonal produce from our farm and the local area, cooked simply and served generously. Laid back, comforting food, served without pretence for everyone to enjoy.

The Black Mountains region is well-known for its quality produce and we pride ourselves on working collaboratively with local bakers, brewers, cheese makers and growers to provide our guests with the best the area has to offer.

Our kitchen team is led by our Head Chef, Jake Townley. Jake trained at the Royal Academy of Culinary Arts and has worked in multiple Michelin Star and award winning kitchens in the UK, Denmark and New Zealand.

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WEDDING FOOD INFORMATION

Our Wedding Food Menu is set out over the following pages chronologically to mirror the flow of your day. Each item on our menu is priced on a 'per person' basis. Each selection is for your entire party. For example if you have 100 guests each menu item will be x100. This excludes the vegetarian/vegan options during the Main Feast which can be substituted for the main centrepiece.

Vegetarian options are marked as (V), Vegan as (VG) and Vegan option as (VGO)

Children aged 3 - 12 years old - 50% of menu price.

Supplier catering - daytime or evening - no minimum spend.

All service, use of glasses, crockery, tables, cleaning and recycling is included in the listed price.

For Saturday weddings the minimum spend for your food is £70 per person and for a minimum of 70 guests (or equivalent value).

For Midweek weddings the minimum spend is £70 per person for a minimum of 40 guests (or equivalent value).

*Food for additional evening guests is charged separately and is not subject to the minimum spend per person.

This can be made up from a selection of the following menus:

Reception Canapés
Nibbles and Starters
Main Feast
Dessert
Additional Courses
Evening Food*

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RECEPTION CANAPÉS

Canapés will circulate on boards around your reception. We recommend 3-6 per person. Choose a minimum of 3 canapés from the list below:

Hot Smoked Chalkstream Trout with Horseradish Creme Fraiche, Sourdough Blini, Cucumber and Dill Dressing	£2.50
Slow Cooked Beef Croquettes with Aioli	£2.50
Smoked Tomato Bruschetta with Salsa Verde (VG)	£2.50
Welsh Rarebit Croquettes (V)	£2.50
Ham Hock Terrine with Pickled Wild Garlic Buds	£2.50
Spiced Pea and Broad Bean Croquettes with Lovage Mayo (V)(VGO)	£2.50
Summer Vegetable and Feta Tart (V)(VGO)	£2.50
Mushroom and Herb Arancini (V)	£2.50
Chickpea Panisse with Red Pepper Marmalade (VG)	£2.50
Pembrokeshire Crab 'Taco' with Radish, Lemon and Chilli	£3.00
Beef Tartare Croute	£3.00

NIBBLES & STARTERS

Nibbles and Starters can be served to the table for you and your guests to share as you sit before your Main Feast. Choose as many as you wish from the selection of:

Angel Bakery Sourdough and Cultured Butter (VGO)	£2.75
Gordal Olives (VG)	£1.70
Home Cured Charcuterie Platter & Pickles	£8.00
Porthilly Oyster on Ice with Sauce Mignonette, Lemon and Tabasco	£3.00
Beef Carpaccio with Beetroot, Walnuts and Watercress	£10.00

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MAIN FEAST

The Main Feast is served to the table for you and your guests to share. Choose your centrepiece to be served to the whole party (excluding vegetarians/vegans), to be accompanied by three side dishes which we change seasonally.

Porchetta

£40.00

The whole pork middle rolled and stuffed with herbs, garlic and lemon. Cooked slowly over coals until beautifully crisp on the outside and juicy on the inside.

Wood fired Beef

£40.00

Deliciously rich cuts of slow cooked beef from our native breed cattle. Cooked slowly overnight, then finished over smouldering oak for a wonderful smokey finish.

The Whole Hogget

£40.00

Hogget is meat from a sheep that is between one and two years old, full of flavour but perfectly tender. We use our native breed sheep that are dry aged for 10 days in our butchery. The shoulders are marinated in red wine and then slowly cooked for 8 hours until the meat falls off the bone. The legs are butterflied and grilled with the chops in rosemary and garlic. This is a great way to showcase the whole animal and provide a show stopping centrepiece for your guests.

Wood Fired Sirloin of Beef

£50.00

The king of beef cuts, dry aged on the bone for a minimum of 40 days in our butchery and then cooked over coals until perfectly pink. Our native breed cattle are grass fed, slowly grown and ideally suited to the raw and rugged hills on which they reside.

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MAIN FEAST CONT.

Vegetarian

Ember Baked Butternut, Mushroom & Ragstone Wellington, Cep Cream (V)(VGO) £40.00

Summer Vegetable Tart, Burrata, Wild Garlic Pesto (V)(VGO) £40.00

Fire Roasted Aubergine, stuffed with Feta and Butter Beans (V)(VGO) £40.00

Side Dishes

Three side dishes will be served to the table with your centrepiece. They change depending on the season and what produce it at its very best on the farm. A typical menu could include:

Herefordshire New Potatoes tossed in Garden Herbs and Garlic

Charred Greens with Buttermilk Dressing and Crispy Shallots

Heritage Tomato and Watercress Salad with Feta, Pickled Shallots and a Sherry Vinegar Dressing

Sauce

Choose ONE sauce option from the menu below to accompany your main centrepiece.

Salsa Verde

Apple and Chilli Ketchup

Horseradish Creme Fraiche

Homemade Barbecue Sauce

Chimichurri

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DESSERT

Dessert will be served to the table following your Main Feast.

Choose ONE option from the menu below.

Seasonal Fruit Pavlova with Brown Sugar Meringue and Edible Flowers	£12.00
Lemon Meringue Pie (V)	£10.00
Treacle Tart, Candied Orange, Clotted Cream (V)	£10.00
Chocolate and Muscovado Pot with Raspberries (V)	£10.00
White Chocolate and Passionfruit Cheesecake	£10.00
Vanilla Panna Cotta with Poached Seasonal Fruit and Gingerbread (V)	£10.00

ADDITIONAL FEASTING COURSES

Additional courses that can be served throughout your feast.

Choose as many as you wish from the selection of:

Palate Cleanser (served between Main Feast and Dessert)

Apple and Thyme Sorbet £2.50

Hibiscus and Prosecco Jelly £2.70

Sharing Cheese Board (served after Dessert*)

Farmhouse Cheeses, Crab Apple Jelly, Caraway Crackers, Dried Figs. £8.00

Choose 3 from a selection of:

Westcombe Cheddar- English Cheddar

Ducketts Caerphilly - English Caerphilly

Colston Basset Stilton - English Blue Cheese

St Jude - Suffolk Soft Cows Cheese

Tunworth - English Camembert-style Cheese

Ragstone - Herefordshire Goats Cheese

Finn - Local Creamy Cows-Milk Cheese

*Sharing Cheese board can also replace dessert course

Petit Fours (served after Dessert)

Selection of Chocolate Truffles, Clotted Cream Fudge and Raspberry Friands £5.00

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EVENING FOOD

Evening food to be served later on in your day, served casually for your guests to help themselves.

Choose one of our evening food menus from the following pages:

Sourdough Pizza

£15.00

A selection of pizzas from our wood fired oven. Topped with seasonal ingredients and our farmhouse charcuterie. Choose 4 options from the following:

Margherita (V)

Tomato, Buffalo Mozzarella, Basil Oil

Smoked Ham and Pineapple

Smoked Ham, BBQ pineapple, Tomato, Mozzarella

Salami

Farmhouse Salami, Roquito Peppers, Chilli Oil, Rocket, Tomato, Mozzarella

Ricotta (V)

Tomato, Ricotta, Cashews, Preserved Lemon, Mozzarella, Red Chilli

Pigs Cheek

Guanciale, Artichokes, Creme Fraiche, Capers, Parmesan, Mozzarella

Hogget Sausage

Spiced Hogget Sausage, Roasted Peppers, Tomato, Mozzarella, Green Sauce

Pepperoni

Tomato, Mozzarella, Home Cured Pepperoni, Oregano

Mushroom (V)

Tomato, Roasted Mushrooms, Taleggio, Mozzarella, Thyme

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EVENING FOOD CONT.

Clay Pot Curry

£15.00

A selection of curries served by our chefs to your guests. Made with grass fed hogget, free range chicken and other seasonal ingredients. Choose ONE option from each of the following:

Choose Butter Chicken or Hogget Rogan Josh

Choose Coconut Chickpea Curry or Muttar Paneer

Choose Pilau Rice or Coconut Rice

All served with:

Mango Chutney, Cucumber Raita, Tomato and Onion Relish, Poppadoms

Grass Fed Beef Burgers

£15.00

Our beef burgers are made from the brisket of our grass fed cattle and are dry aged for an intense, deep flavour. They are grilled over charcoal and served in brioche buns, alongside the following toppings, for you to build your own burger:

Cheese Rarebit

House Burger Sauce

Chipotle Mayo

Baby Gem Lettuce

Rocket

Tomatoes

Dill Pickles

Pickled Chilli

Grilled Onions

(Vegetarian/vegan alternative available)

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EVENING FOOD CONT.

Grazing Table

£15.00

Your guests help themselves to a farmhouse style grazing table. On the table there will be:

Homemade Sausage Rolls

Selection of British Cheeses

Choose three from a selection of:

Westcombe Cheddar- English Cheddar

Ducketts Caerphilly - English Caerphilly

Colston Basset Stilton - English Blue Cheese

St Jude - Suffolk Soft Cows Cheese

Tunworth - English Camembert-style Cheese

Ragstone - Herefordshire Goats Cheese

Finn - Local Creamy Cows-Milk Cheese

Chutneys from the farm

Caraway Seed Crackers

Rosemary Focaccia

Gordal Olives

Fresh Seasonal Fruit

Roasted Nuts

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WEDDING DRINKS INTRODUCTION

The Black Mountains region has some truly incredible local drinks suppliers. We have developed relationships with producers, breweries and distillers from both sides of the border. From single estate spirits to fantastic cider producers in Herefordshire, our drinks menu is a real taste of the region.

Whether you want to supply your guests with drinks all day long, or just at certain points throughout the day, the menus over the following pages will serve as a guide. If at any point you choose not to supply drinks for your guests, our bar will be open and available to them.

Our Wedding Drinks menu is split in to two parts. 'Daytime drinks' and 'Evening drinks':

DAYTIME DRINKS

Arrival Drinks

Reception Drinks

Feasting Drinks

Toasting Drinks

EVENING DRINKS

Evening Bar Options

DAYTIME DRINKS PACKAGE

Our Daytime Drinks Package is a simple option and includes our most popular drinks to keep your guests refreshed throughout the day. We recommend that you supply drinks for your guests at the following stages of the day and have based the package on this format:

Arrival Drinks (served before your ceremony) - One per person

Reception Drinks (served after your ceremony) - Two per person

Feasting Drinks (served with your main feast) - Half a bottle of wine per person

Toasting Drinks (served before speeches) - One per person

ARRIVAL AND RECEPTION DRINKS

Choose ONE arrival drink and TWO reception drinks per guest from the following list:

House Fizz - Frizzante, Northern Italy

Pimm's Cup - Pimm's, Lemonade, Garden Fruits

Rhubarb Mule* - Citrus Vodka, Rhubarb Syrup, Lime, Bitters, Ginger Ale

Hedgerow Mojito - White Rum, Elderflower Syrup, Apple Juice, Lime, Mint, Soda

Tipsy Blackcurrant Lemon Iced Tea* - Blackcurrant Iced Tea, Spiced Rum, Lemon, Mint, Soda

Elderflower Collins* - Apple and Elderberry Gin, Elderflower Syrup, Cucumber, Lemon, Soda

1985 Lager - Wye Valley Brewery

SIPA Session IPA - Lucky 7 Brewery

Punk AF (Non-Alcoholic IPA) - Brewdog Brewery

Dabinett Cider (Medium Apple Cider) - Ty Gwyn Cider

Perry (Pear Cider) - Ty Gwyn Cider

Blackcurrant Cider - Ty Gwyn Cider

*can be served as a non-alcoholic option

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TABLE WINE

Half a bottle (375ml) per person, served to the table in carafes:

House Red - Cabernet Sauvignon, Friuli, Northern Italy

House White - Pinot Grigio, Friuli, Northern Italy

TOASTING DRINKS

Served to the table, by the glass.

House Fizz - Frizzante, Northern Italy

Herefordshire Apple Juice - Townsend Farm

DAYTIME DRINKS PACKAGE

Choose from above:

Arrival Drinks (served before your ceremony) - One per person

Reception Drinks (served after your ceremony) - Two per person

Feasting Drinks (served with your main feast) - Half a bottle of wine per person

Toasting Drinks (served before speeches) - One per person

£27.50 PER GUEST

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ARRIVAL & RECEPTION DRINKS

If you would prefer to design your drinks package from scratch, we have the below items available to you. The drinks on the Arrival & Reception drinks menu are designed to be served when your guests first arrive and then following your ceremony during your reception. Select from the following:

FIZZ - BY THE GLASS

House Fizz	£5.50
Frizzante - Northern Italy	
Taittinger Brut Reserve NV	£12.00
Champagne - France	

SIMPLE SERVES - BY THE GLASS

Pimm's & Lemonade	£6.00
- with Garden Fruits	
Tipsy Blackcurrant Lemon Iced Tea	£6.00
- Blackcurrant Iced Tea, Spiced Rum, Lemon, Mint, Soda	
Aperol Spritz	£8.00
- Aperol, House Fizz, Soda	
Elderflower & Cucumber Collins	£6.00
- Apple and Elderberry Gin, Elderflower Syrup, Cucumber, Lemon, Soda	
Hedgerow Mojito	£6.50
- White Rum, Elderflower Syrup, Apple Juice, Lime, Mint, Soda	
Rhubarb Mule	£6.00
- Citrus Vodka, Rhubarb Syrup, Lime, Bitters, Ginger Ale	
Espresso Martini	£9.00
- Espresso, Vodka, Coffee Liqueur	

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ARRIVAL & RECEPTION DRINKS CONT.

NON-ALCOHOLIC SIMPLE SERVES - BY THE GLASS

Blackcurrant Lemon Iced Tea	£4.50
- Blackcurrant Iced Tea, Lemon, Mint, Soda	
Elderflower & Cucumber Soda	£4.50
- Hedgerow Elderflower Cordial, Cucumber, Lemon, Soda	
Rhubarb & Ginger Soda	£4.50
- Rhubarb Syrup, Lime, Bitters, Ginger Ale	
Raspberry Spritz	£6.00
- Penrhos Zero Raspberry Spirit, Nozeco, Soda	

WARM MULLED DRINKS - BY THE TANKARD

Hot Honey & Sloe Gin	£6.00
- Oak Aged Sloe & Mulberry Gin, Honey, Cinnamon, Lime, Apple Juice	
Mulled Apple Cider	£5.50
- Cider, Calvados, Brown Sugar, Orange, Cloves, Cinnamon, Allspice	
Mulled Apple Juice	£4.00
- Apple Juice, Brown Sugar, Orange, Cloves, Cinnamon, Allspice	

DRAUGHT BEER - BY THE PINT

SIPA (Session IPA)	£5.50
<i>Lucky 7 Brewery, Hay-on-Wye</i>	
1985 Lager	£5.00
<i>Wye Valley Brewery, Bromyard</i>	

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ARRIVAL & RECEPTION DRINKS CONT.

BOTTLED BEER AND CIDER

Dabinett (Medium Apple Cider) <i>Ty Gwyn Cidery</i>	£5.00
Perry (Pear Cider) <i>Ty Gwyn Cidery</i>	£5.00
Blackcurrant Cider <i>Ty Gwyn Cidery</i>	£5.00
Punk AF (Non-Alcoholic IPA) <i>Brewdog Brewery</i>	£4.50
Butty Bach (Golden Ale) <i>Wye Valley Brewery, Bromyard</i>	£5.00

SOFT DRINK DISPENSERS

Served in 5 litre glass dispensers

Herefordshire Apple Juice	£30.00
Gooseberry & Elderflower Presse	£28.00
Rhubarb & Rosehip Presse	£28.00
Blackcurrant Presse	£28.00

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FEASTING & TOASTING DRINKS

TABLE WINE - BY THE CARAFE

Served to the table in carafes. We recommend 1/2 a bottle per person (375ml).

Our house wines are from a family run vineyard in the Friuli region of Northern Italy. If you would like to serve different wines at your feast, just ask. We work closely with a local wine merchant and can get bottle prices for you if needed.

House Red - Cabernet Sauvignon - Friuli, Northern Italy	£18.00
House White - Pinot Grigio - Friuli, Northern Italy	£18.00
House Rosé - Selladore, Provence, France	£28.00

TOASTING DRINKS

Served to the table before speeches.

House Fizz - Frizzante - Northern Italy	£5.50
Taittinger Champagne	£12.00

TEAS & COFFEE

Station set-up following dessert

Selection of teas and fresh ground coffee	£2.50
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EVENING DRINKS

Our bar will be open throughout the day at any point that you are not providing drinks for your guests. As day turns to night, you have the following options for the bar:

PAY AS YOU GO BAR

Your guests pay for drinks from the bar as they wish.

PARTIALLY PAID BAR

Your guests can order drinks up to an amount of your choice, then afterwards, pay for drinks as they wish. This option requires a 50% deposit of your chosen bar tab amount, the other 50% would be invoiced after your wedding day.

FULLY PAID BAR

You pay for the total bar tab, no need for your guests to pay a penny. We require a deposit of £25 per head for this option and the rest would be invoiced after your wedding day.

SAMPLE BAR MENU

LOCAL SPIRITS

Citrus Vodka	Wildjac Distillery, Worcestershire
Handcrafted Dry Gin	Penrhos Distillery, Herefordshire
Apple and Elderberry Gin	Wildjac Distillery, Worcestershire
Sloe Gin	Chase Distillery, Herefordshire
Spiced Rum	Barti Rum, Pembrokeshire
Honey Spiced Rum	Penrhos Distillery, Herefordshire
Single Malt Welsh Whisky	Penderyn Distillery, Aberdare
Cold Brew Coffee Liqueur	Black Mountain Distillery, Herefordshire
Merlyn Welsh Cream Liqueur	Penderyn Distillery, Aberdare
Zero Raspberry Spirit (Non-Alcoholic)	Penrhos Distillery, Herefordshire

OTHER SPIRITS

Havana Club White Rum
Buffalo Trace Kentucky Bourbon Whiskey
Jose Cuervo Reposado Tequila
Aperol
Campari
Pimm's

DRAUGHT BEER

SIPA (Session IPA)	Lucky 7 Brewery, Hay-on-Wye
1985 Lager	Wye Valley Brewery, Bromyard

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SAMPLE BAR MENU CONT.

SOFT DRINKS AND MIXERS

Fever Tree Tonic Water (Regular and Light)

Gingerella Ginger Ale

Karma Cola (Regular and Sugar-free)

Lemony Lemonade

Soda Water

Apple Juice

Townsend Farm, Herefordshire

Orange Juice

Presse (Blackcurrant, Elderflower, Rhubarb)

BOTTLED BEER AND CIDER

Butty Bach (Golden Ale)

Wye Valley Brewery, Bromyard

Punk AF IPA (Non-Alcoholic)

Dabinett (Medium Apple Cider)

Ty Gwyn Cidery, Herefordshire

Perry (Pear Cider)

Ty Gwyn Cidery, Herefordshire

Blackcurrant Cider

Ty Gwyn Cidery, Herefordshire

WINE

House Red - Cabernet Sauvignon - Friuli, Northern Italy

House White - Pinot Grigio - Friuli, Northern Italy

Rosé - Selladore, Provence, France

House Fizz - Frizzante - Northern Italy

Taittinger Champagne

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SEASONAL FOOD, PRODUCED ON THE FARM,
COOKED OVER FIRE BY OUR IN-HOUSE CHEFS.
WEDDINGS AT LOWER HOUSE FARM, ARE
AS WILD AS THEY COME.

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