

Evening Wedding Feast – Street Food Style

See possible suggestions of evening food below but not limited to, a selection of delicious, hand-held dishes, perfect for keeping your guests satisfied as the evening unfolds.

Most of which can be adapted to dietary requirements.

We use locally sourced seasonal produce where possible.

We recommend only catering for around 2/3rds of the total evening guests

Buffet

£20 to £30 pp (for 5 - 8 options)

Gourmet Mini Quiches

Bite-sized quiches of your selection, e.g. classic Lorraine, roasted vegetable & goat's cheese, smoked salmon & dill.

Pork & Sage Stuffing Sausage Rolls

Hand-rolled puff pastry parcels filled with seasoned pork and herby sage stuffing, baked to golden perfection.

Stilton & Sun-Blushed Tomato Pastry Twists

Buttery pastry twisted with rich Stilton cheese and sweet, tangy sun-blushed tomatoes.

Bacon & Mature Cheddar Twists

Crisp, flaky pastry infused with smoky bacon and sharp cheddar, baked until irresistibly golden.

Halloumi Fries with Sweet Chilli Dip

Golden-fried halloumi sticks served with a tangy sweet chilli dipping sauce.

Honey & Mustard Glazed Cocktail Sausages

Juicy mini sausages caramelized with a sticky glaze of honey and wholegrain mustard.



ROOKESBURY PARK

Asian-Spiced Chicken Skewers

Succulent chicken marinated in a fragrant blend of garlic, soy, and ginger, grilled to perfection.

Crispy Cheese Straws

Savoury, flaky straws packed with aged cheddar and a hint of paprika.

Mediterranean Vegetable & Halloumi Skewers

Chargrilled courgettes, peppers, cherry tomatoes, and halloumi with a drizzle of balsamic glaze.

Luxury Cold Meats Platter

A curated selection of prosciutto, smoked ham, peppered beef, and fennel-infused salami.

Artisan English Cheese Board

Featuring cheeses of your choice, for example: local aged cheddar, creamy Stilton, Cornish Brie, Waterloo and Red Leicester, served with gourmet crackers, chutney, and grapes.

Homemade Dips with Fresh Crudités & Pita Chips

A vibrant selection of crunchy vegetables and crisp pita chips served with two of the following homemade dips:

Smoked Mackerel Pâté

A rich and creamy spread infused with zesty lemon and black pepper.

Smoked Salmon Pâté

Silky smooth pâté blended with crème fraîche, dill, and capers.

Classic Hummus

Smooth, nutty chickpea dip with tahini, garlic, and a drizzle of olive oil.

Authentic Tzatziki

Refreshing Greek yoghurt dip with cucumber, garlic, and fresh mint.

Cream Cheese & Fresh Herb Whip

Light and airy cream cheese infused with chives, parsley, and cracked black pepper.



ROOKESBURY PARK

Pizza Bar

£18 to £30 pp (for 2-3 flavours)

Freshly hand-stretched and stone-baked pizzas, served with crispy golden fries and a fresh seasonal salad.

Margherita

The timeless favourite – rich tomato sauce, bubbling mozzarella, and fragrant fresh basil.

Pepperoni

Spicy pepperoni slices layered over gooey melted mozzarella on a crisp, thin base.

Mediterranean Veg & Goat's Cheese

A colourful mix of roasted peppers, courgettes, red onion, and black olives, topped with creamy goat's cheese.

BBQ Chicken & Red Onion

Smoked chicken, tangy BBQ sauce, and caramelised red onions for a sweet and savoury bite.

Prosciutto & Rocket

Delicate slices of prosciutto, fresh rocket, and shaved parmesan with a drizzle of balsamic glaze.

Four Cheese

A rich blend of mozzarella, mature cheddar, creamy blue cheese, and parmesan.

Truffle Mushroom & Parmesan

Sautéed wild mushrooms with black truffle oil, mozzarella, and parmesan on a garlic-infused base.

Vegan Margherita

Tomato sauce, plant-based mozzarella, and fresh basil.

Roasted Aubergine & Vegan Pesto

Grilled aubergine, sun-dried tomatoes, and dairy-free pesto.



ROOKESBURY PARK

Late-Night Classics

Bacon Baps and Chips in Cones

Thick-cut smoked bacon or juicy pork sausages, served in soft floury rolls with lashings of brown sauce or ketchup. £10pp

Pulled Pork Rolls with Apple Slaw

Slow-cooked BBQ pulled pork, piled into soft brioche buns and topped with crisp apple slaw. £14pp

Mac & Cheese Pots

Creamy, indulgent macaroni cheese with a crunchy golden topping, served in mini bowls for the perfect comforting bite. £12pp

Crispy Fish Goujons & Chips in Cones

Golden, beer-battered fish goujons served with thick-cut chips in paper cones, finished with sea salt and accompanied by homemade tartare sauce and fresh lemon wedges. £14pp

Spit Roasts

Spit roasted Lamb or Spit roasted Hog with Crackling

- + A selection of baps
- + Homemade stuffing
- e.g. Sage and onion, apricot
- + Sauces
- e.g. Apple or mint sauce, currant jelly, mayonnaise, ketchup, mustard

Selection of three from
Potato salad
Buttered baby potatoes
Tomato & mozzarella salad
Greek salad
Coleslaw

Mixed leaf salad Lamb Roast up to 40 people = £2,000

Hog Roast up to 80 people = £2,000

up to 100 people = £2,500

Rookesbury Park, Wickham, Hampshire PO17 6HT E:enquiries@rookesburyevents.co.uk
T:01329 833108