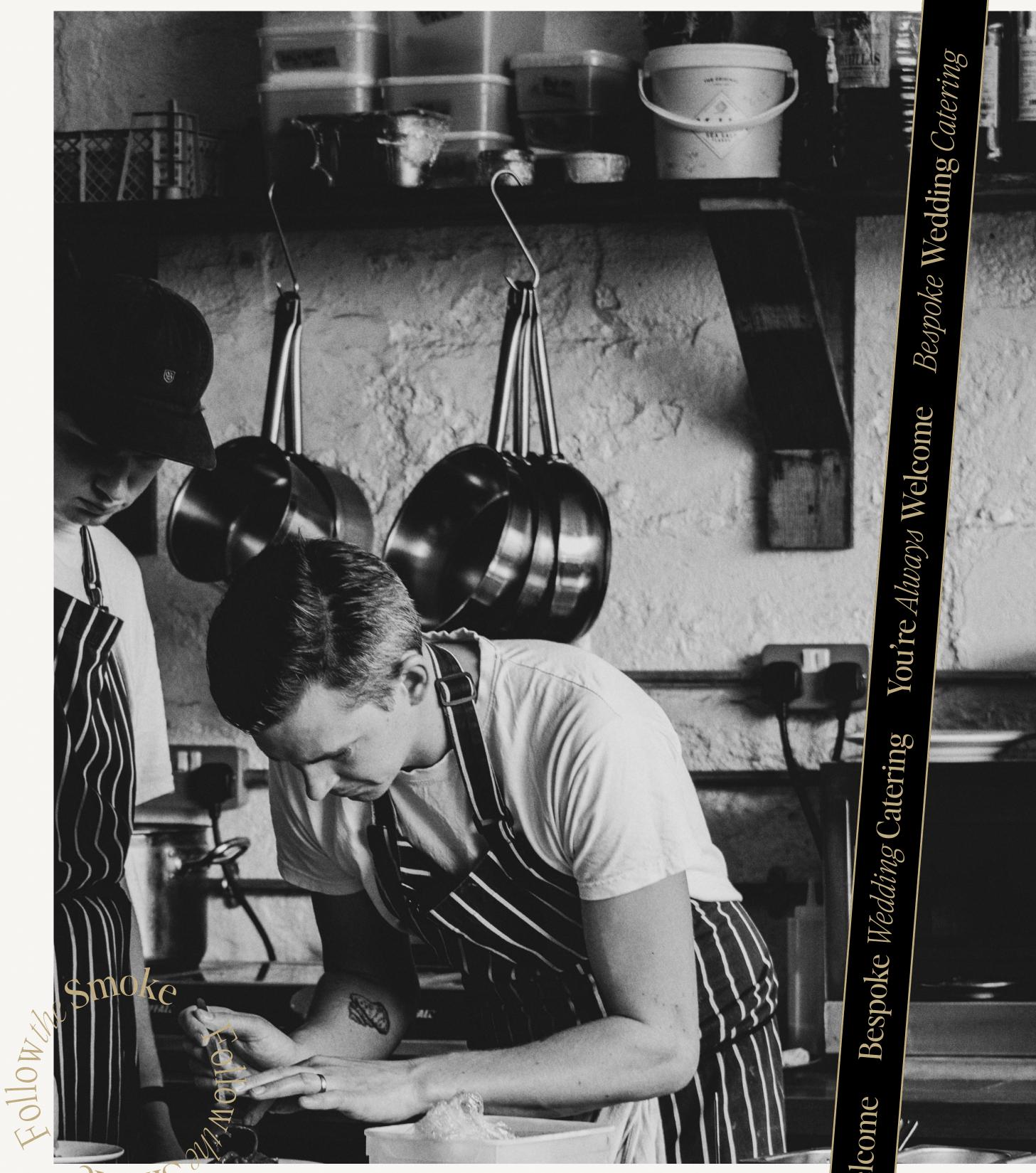
Follow the Smoke







Welcome.

Welcome to Follow the Smoke – an artisan catering company that specialises in real family-style dining. We believe that the best meals are those shared with loved ones, and we're passionate about bringing this experience to your special day, wherever you choose to celebrate.

Our menu options are diverse and delicious, from hearty roast dinners to bountiful tabletops loaded with mouth-watering bites. If you're looking for something lighter, our tapas selections are sure to satisfy your taste buds. edding Catering You're Alwaya Welcome Bespoke Wedding Cateri

We take pride in offering a personalised service and our friendly team is always happy to work with you to ensure that every detail is taken care of. From special dietary needs to unique menu requests, we're here to make your wedding day as stress-free and enjoyable as possible.

Booking

Email hello@followthesmoke.uk Call +44 (0)7415 296 349 Or find out more: <u>followthesmoke.uk</u>

Follow Follow @followthesmokeuk Bespoke Wedding Catering You're Alwaya Welcome Bespoke We



Follow the Smoke

Bespoke Wedding Catering Since 2017





We're all about creating a relaxed and comfortable atmosphere for your wedding breakfast. Our menu is designed to capture that cozy, "Mum's Sunday Roast" home-cooked feeling, without any of the family stress that can sometimes come with it.

We know that everyone has their own preferences when it comes to portion sizes, so we've made it easy for your guests to help themselves to as much (or as little) as they like. Our spread includes succulent meats, crispy potatoes, and fresh, seasonal vegetables, all presented perfectly for easy serving.

And don't worry – we won't leave anyone feeling shortchanged on the yorkies! We'll bring you heaps enough to happily fill everyone, and maybe a little left over for the dog!

You're Always Welcome

Global Flavour

e Always Welcome

Cheshire Made



Global Flavour

Cheshir

Global Flavour

You're Always Welcome

Cheshire Made





PICK 4 OPTIONS FOR SELECTION BOARDS

 ± 8.00 per person

Honey & Mustard Glazed Sausages

Smoked Salmon & Mascarpone Crostini (Gem Lettuce Cups for Gluten Free)

Crispy Beef Bricket Ball, Mustard Mayo

Fried Cod Goujon & Tartar Sauce

Duck Spring Roll, Hoisin Sauce

Lamb Kofta, Tzatziki Yoghurt

Deep Fried Mac'n'Cheese Ball

Tandoori Chicken Skewer, Lime Yogurt

Braised Aubergine & Ricotta Tart, Grated Pecorino

Caprese Salad Tarts

Bruchetta, Cherry Tomato, Red Onion

Tempura King Prawn, Chilli & Lime Jam

Sautéed Garlic & Chilli King Prawn Skewers



 ± 10.00 per person

PICK 3 OPTIONS FOR THE CENTRE OF THE TABLE

Braised BBQ Ribs

BBQ Glazed Chicken Wings

Beef Arancini, Pepperonata, Rocket

Deep Fried Arancini Balls Stuffed with Mozzarella, Pepperonata, Rocket

Sautéed King Prawns, Chilli & Garlic, Toasted Ciabatta Cherry Tomato & Red Onion, Bruchetta, Basil Pesto Spicy N'duja Sauasage & Creamy Mozzarella Bruchetta, Rocket Creamy Garlic Mushroom Bruchetta, Parmesan and Pine Nuts Caprese Salad, Basil Pesto Fried Cod Tacos, Mayo Beef Brisket Tacos, Wasabi Mayo Crispy Chicken Tacos, Sriracha Mayo Aubergine and Parmesan Tacos, Ricotta Beetroot Salad, Mozzarella Dressed Leaves

Sharing Boards



SERVED IN THE MIDDLE OF THE TABLE

Mezze Boards Tzatziki Yogurt, Babaganoush, Israeli Couscous, Hummus, Marinated Feta, Falafel & Toasted Pitta Breads

Antipasti Boards Mixed Olives, Proscuitto, Milano Salami, Bufallo Mozzarella, Pecorino, Capers, Red Onion Chutney, Roasted Red Peppers, Foccacia, Ciabatta, Pane Carasau



Wedding Breakfast Continued

Mains

 $\pounds 22.00$ per person

SERVED IN THE MIDDLE OF EACH TABLE 'FAMILY STYLE'

Choose a Roast

Roasted Lemon & Garlic Chicken

Roast Porchetta, Sage & Onion Stuffing

Roast Sirloin Of Beef

Roasted Shoulder Of Lamb

Roasted Whole Side Of Salmon, Lemon & Dill

Roast Stuffed Butternut Squash, Spinach, Ricotta (Vegan Option Available)

Mushroom Wellington, Spinach

Cauliflower Steak, Chimichurri Vegan

Pick a Sauce

Creamy Peppercorn Sauce Red Wine Sauce Creamy Mushroom Sauce Garlic Butter Chimichurri Sauce Bernaise Sauce

Salsa Verde

Select 4 Sides

Garlic & Rosemary Roast Potatoes Dauphinoise Potatoes Skin On Fries Creamed Spinach Peas & Pancetta, Fresh Mint, Shallots Tenderstem Broccoli, Chilli & Garlic Mixed Salad, Balsamic Dressing Rocket & Parmesan Salad, Balsamic Dressing Cauliflower Cheese Gratin Pickled Red Cabbage

Desserts

 ± 9.00 per person

PICK 3 OPTIONS FOR SELECTION BOARDS

Profiterolls with Chocolate Sauce Eton Mess, Crushed Merigue Pannacotta with Balsamic Strawberries Tiramisu with Vanilla Cream Vanilla Cheesecake with Oreo Crumb Chocolate Brownies with Vanilla Mascarpone Cannoli with Mascarpone, Lemon & Pistachios Lemon Curd Tart with Vanilla Cream Sticky Toffee Pudding Raspberry Frangipane Tart with Vanilla Custard

Serve your Cake As Dessert

Add Ice Cream/Cream & Strawberries. Served To Tables ± 4.00 per person

Drawing Inspiration from the Texan and Carolina Classics, our barbecue spreads are the perfect picking platters for a less-thanformal vibe.

Get your table to chow down on a haunch of slow-smoked brisket if you're feeling traditional, or perhaps push the boat out with our mediterranean joints of lamb - amidst plenty of other choices, both classic and contemporary.

But, we don't skimp on the sides, and we can load up your plate with lots of lovely things like grilled corn, Israeli cous cous, burrata and macaroni cheese just to name a few.







OPTIONS FOR SELECTION BOARDS



BBQ Beef Shortrib BBQ Pulled Pork ± 18.00 per person

PICK 3



BBQ Beef Brisket BBQ, Jerk *or* Garlic & Herb Chicken Legs and Wings Bratwurst Flat Iron Steak Rack of Ribs Moroccan Lamb, Pitta and Tzatziki Grilled Giant Prawns and Garlic Butter Grilled Cauliflower Steak and Chimichurri Grilled Aubergine Steak, Mozzarella and Balsamic

BBQ Side Salads

Bean & Corn Salad

Red Cabbage 'Slaw

BBQ Beans

Ceasar Salad

Grilled Corn/Corn Salad

Sauerkraut

Tomato Panzanella Salad

$\pounds 22.00$ per person

PICK 5

± 14.00 per bowl

Mediterranean Vegetables & Israelli Cous Cous

Roasted Peach & Buratta Salad

Roasted Sweet Potato, Crème Fraîche, Red Onion & Chillis

BBQ Hot Sides

Seasoned Fries

Loaded Nachos

Loaded Fries

Mac & Cheese







 ± 16.00 per bowl

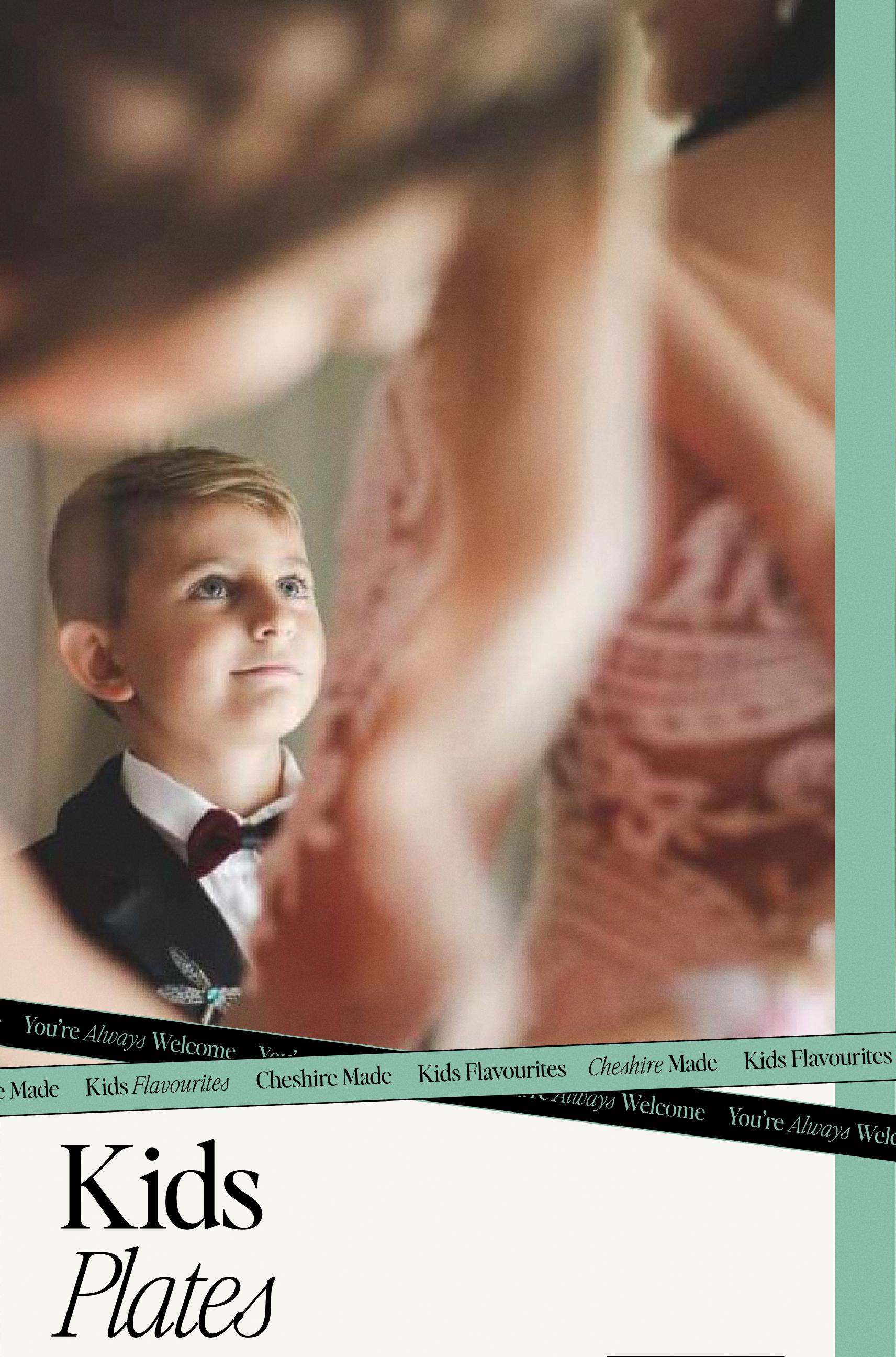
Ketchup Mustard Mayonaise



Wedding Breakfast

PICK 10 OPTIONS

Patas Bravas with Tomato Sauce Chicken Wings Cooked In Chilli, Garlic & Lemon Chorizo & Honey Sobrassada Bruchetta Bread with Tomato Or Garlic Dip King Prawns In Chilli Spanish Tortilla Deep Fried Calamari with Garlic Mayo Serrano Ham Chorizo Manchego Cheese & Chorizo Skewers Ham Croquettes Mini Mixed Paella



Wedding Breakfast

£12.00 / Per Person

Mains

Veggie Burger & Fries Chicken Goujons & Fries Fish Goujons & Fries

Desserts

Vanilla Ice Cream

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Bespoke Wedding Catering

Since 2017

Evening Service

We know that no wedding celebration is complete without delicious, satisfying food. That's why we offer a pizza stall that's perfect for a street food feast that your guests won't soon forget.

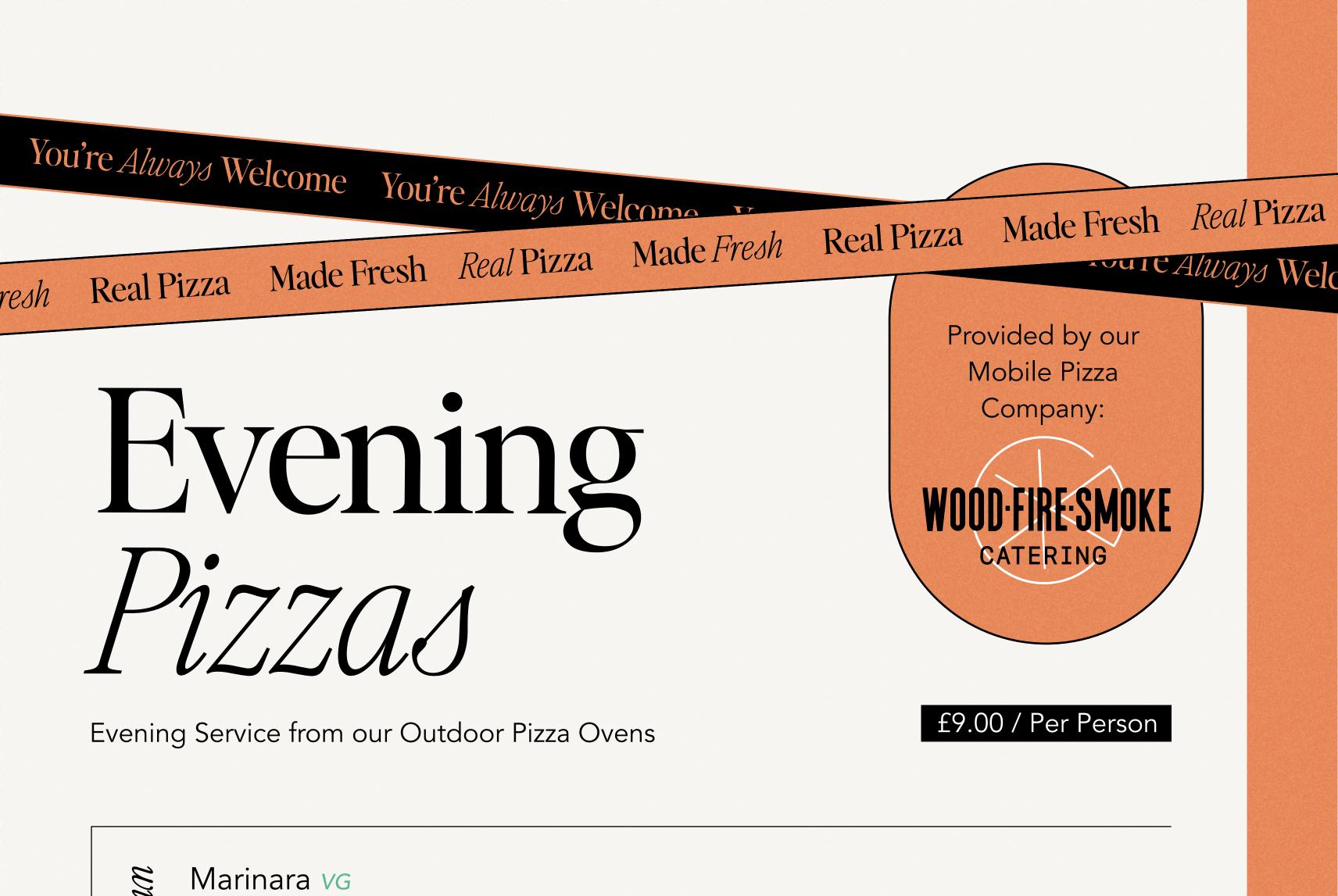
Unlike other offers that might take you away from the party, we want to be a part of the action. Our talented team of chefs will be on hand from seven til eleven, slinging fresh Neapolitan pizzas straight from the oven that are sure to delight every guest. We create a more relaxed space for your guests to eat that won't detract from the drinking and the dancing - just provide a little respite for sore feet.

We understand that you have enough to

worry about on your big day, so we've made the menu planning process as easy as possible. We have a pre-set selection of five pizzas for you to choose from, but we're always happy to accommodate any special requests or dietary needs.







Tomato, Oregano, Basil, Fresh Garlic, Olive Oil

Margherita v Tomato, Mozzarella, Parmesan, Basil, Olive Oil

Portobello v

Tomato, Mozzarella, Parmesan, Basil Portobello Mushroom, Truffle Oil

Pepperoni Tomato, Mozzarella, Parmesan, Basil, Pepperoni, Olive Oil

Prosciutto Tomato, Mozzarella, Parmesan, Rocket, Prosciutto

Ham & Mushroom Tomato, Mozzarella, Parmesan, Basil, Roasted Ham, Roasted Mushrooms

Salami Tomato, Mozzarella, Parmesan, Basil, Milano Salami, Chilli

3 Salami Tomato, Mozzarella, Parmesan, Basil, Milano Salami, Nduja, Pepperoni

Roasted Mediterranean Vegetable v Tomato, Mozzarella, Parmesan, Basil, Roasted Mediterranean Vegetables

Jalepeno

Tomato, Mozzarella, Parmesan, Basil, Jalepenos, Pepperoni, Chilli

Tuna

Tomato, Mozzarella, Parmesan, Basil, Tuna, Sweet Corn, Red Onion

without Tomato Base

BBQ Chicken BBQ Base, Mozzarella, Parmesan, Roasted Chicken, Sweet Corn, Red Onion

Nduja Mozzarella, Parmesan, Basil, Nduja, Honey

Goats Cheese v Goats Cheese, Basil, Parmesan, Caramelised Onions, Rocket

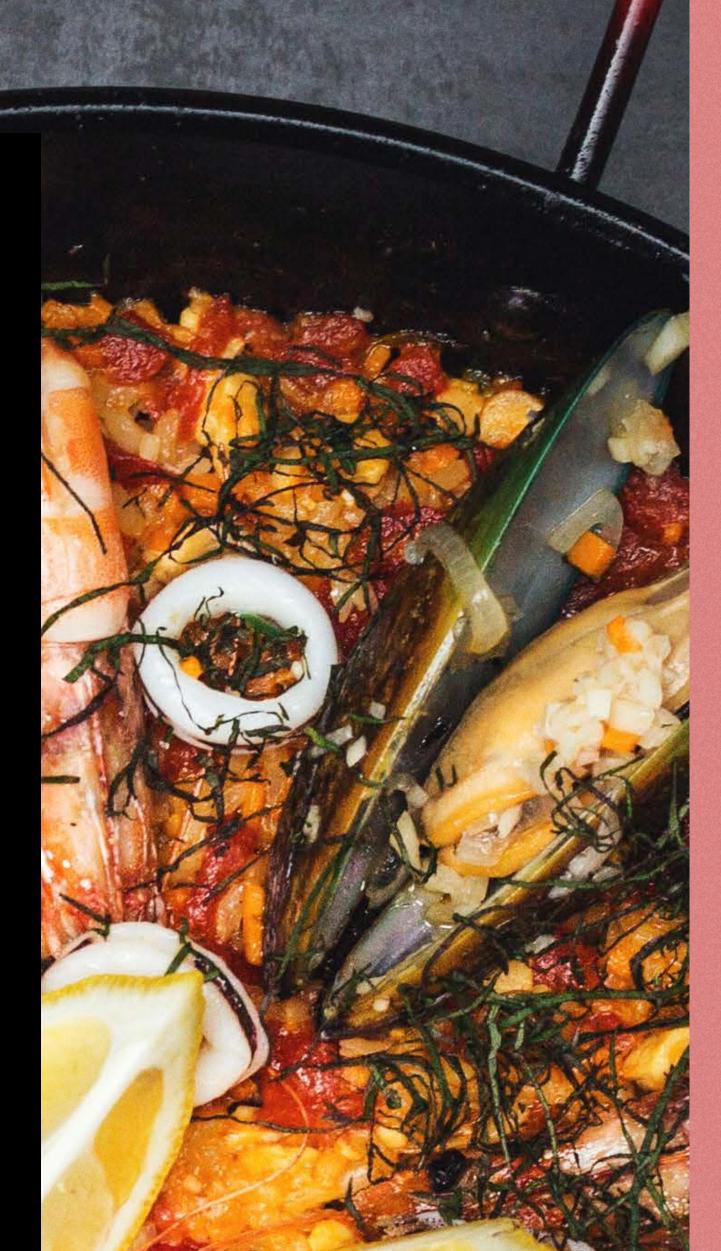
Something Else Takes Your Fancy?

Let us know if you have your own favourite and we can create something different just for you.

For a more countryside take on the evening service, why not try our traditional paella?

Made in authentic Valencian pans, our paellas are loaded with fresh seafood, charred chicken, and crispy chorizo, all served piping hot and ready to be enjoyed. Plus, the choose-your-own portion nature of the meal makes it a perfect ending to a day that's already been filled with one of our delicious roasts or BBQ lunches.

But our paellas aren't just for meatlovers – we also offer a fresh vegetable version that's packed with flavor and hearty greens. It's the perfect option



for a vegetarian-heavy guest list or for those who simply want to try something different.

£1200.00 for 2 Pans



Cooked traditionally in paella pans and served in the pans for guests to help themselves.

Chicken and Chorizo Mixed Vegetable

ome

Mixed Meat and Seafood



We take pride in the variety of menus we offer, and we hope we've helped you choose something perfect for your special day! If you're interested in tasting our amazing food, get in touch with us, and we can begin to hash out the details.

If none of our menus have quite hit the spot, we're always happy to take requests and recommendations. As true chefs at heart, we love nothing more than making people happy with delicious food.

At Follow the Smoke, your satisfaction is top of our list, so let's work together to create your perfect menu.



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@followthesmokeuk

