



Phaure the Flavour

Wedding Catering Packages

Beautiful, bold, crowd-pleasing food cooked with fire, flavour, and a relaxed Cornish vibe.

All packages can be tailored to suit your day.

□ The Traditional Hog Roast

£12.95 per person | 40–60 guests

A timeless wedding favourite, cooked low and slow over wood fire.

Includes:

- Wood-fired Cornish pulled hog roast
- Brioche buns
- Pulled jackfruit (*vegan – pre-order only*)
- Bramley apple & Rattler cider sauce
- Sage & onion stuffing

Service style:

- Served on paper plates with napkins





□ Whole Hog Wedding Feast

£14.95 per person | 60–200 guests

Perfect for larger celebrations, designed so guests can graze and enjoy throughout the event.

Includes:

- Wood-fired Cornish pulled hog roast
- Brioche buns
- Pulled jackfruit (*vegan – pre-order only*)
- Bramley apple & Rattler cider sauce
- Sage & onion stuffing
- **Choice of 2 sides** (see sides list below)

Service & staffing:

- Disposable plates, wooden cutlery & napkins
- Chafing dishes for service throughout the event
- 1 chef + 1 server included





□ Wedding BBQ Packages

Available for 40–200 guests

A relaxed, sociable option ideal for outdoor weddings and laid-back celebrations.

BBQ Package Options

- **3 items + 1 side – £13.95 per person**
- **5 items + 2 sides – £19.95 per person**



BBQ Item Selection

Choose from the following:

- Beef burgers
- Cajun chicken skewers
- Miso aubergine (*vegan*)
- Hot honey glazed pork loin
- Lamb kofta, Tatziki
- Jumbo pork dogs
- Pork & apple burgers
- ½ shell scallops in garlic butter
- Flat cap mushroom with halloumi
- Cauliflower steak
- Ray wing
- Jumbo pigs in blankets
- Salt & pepper chicken drumsticks
- Korean chicken thighs
- Butterflied mackerel
- Glazed pork ribs
- King prawn skewers
- Oysters

□ Sides

£1 per person (if not included in a package)

- Dressed salad
- Asian slaw
- Hasselback potatoes
- Harissa broccoli
- Potato salad
- Coleslaw
- Five bean salad
- Thai vermicelli noodle salad
- Moroccan couscous
- Fine beans with tahini dressing
- Roasted Mediterranean vegetables in olive oil
- Fennel & cucumber salad
- Sliced Monterey Jack cheese



□ Wedding Buffet Options

Minimum 40 guests

Classic Wedding Buffet

£11.95 per person

- Selection of sandwiches
- Hog's pudding sausage rolls
- BBQ chicken drumsticks
- Cajun chicken skewers
- Honey mustard pigs in blankets
- Dressed salad
- Sea salt crisps



The Crowd Pleaser Buffet

£18.95 per person

- Selection of sandwiches
- Hog's pudding sausage rolls
- Cornish cheese selection, chutneys, crackers
- Korean chicken
- Honey mustard pigs in blankets
- Cornish seafood platter
- Breads and oils
- Cajun pasta salad
- Sea salt crisps
- Fruit platter



□ Mini Desserts

£2 per person

The perfect sweet finish to your wedding feast:

- Brownie bites with dark chocolate sauce
- Pavlova with Chantilly cream & seasonal fruit
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- Lemon posset pots with raspberry coulis



All menus can be adapted to dietary requirements and styling preferences. Wedding tastings and bespoke menus available on request.

We are able to bespoke any package you may be thinking about so please do not hesitate to get in touch.

What to do next...

Thank you for considering in hiring me as your event caterer. You now have a date secure with a venue so please reach out to myself to discuss packages.

Email: Phauretheflavour@yahoo.com Phone: 07494053327.