



Wedding & Event Catering 2027



Who we are

We are one of the leading Wiltshire-based wedding and event caterers. For over 25 years we have built a reputation for exceptional standards of food and friendly customer service across the Southwest.

Working out of our purpose-built kitchens at Old Sarum, Salisbury, our friendly and highly motivated full-time team of chefs and co-ordinators will listen to your requirements to help create a bespoke food and drink experience.

We have worked at all the major venues and are fully equipped to cater for your specific needs, whether that be within marquees and teepees to weddings in the woods!



What we do

It is important to say you are not just paying for the food!

Before your event we help you to make the right food and drink decisions, as well as create you a time plan and handle logistics for the day including:

- Answer all your questions
- Order and supply crockery and cutlery
- Order and supply glassware for arrival drinks throughout the meal and toast drinks
- Order and supply white table linen and linen napkins (coloured linen is available POR)
- All cooking and serving equipment
- Liaise with your venue.

At your complementary taster, held at our dining room for up to six people, you can taste the dishes from your chosen short list, refining your perfect menu. You can also:

- Choose crockery styles
- Discuss dietary requirements
- Choose service styles
- Plan your table lay-up
- Ask any other questions you may have





On the day, we handle everything from lay-up to clear up:

- Our co-ordinator, and your point of contact, will be on hand to answer your questions throughout the day
- You and your guests will be served by our team of trained and uniformed Forkingout staff
- Staff will lay up the room, including place cards & table decorations, moving furniture, as required
- We will greet your guests with arrival drinks & canapé, as well as supplying ice & drink garnishes
- You will have our team of chefs on site throughout the day
- We will serve wine & bring water jugs to the table, pouring and serving any toast drinks,
- Freshly baked bread and Dorset butter will be brought to your tables ahead of proceedings
- We will serve your menu at the table, as well as helping with the cutting and service of any cake
- Guests with dietary requirements will always be served both correctly and discreetly
- And, lastly, we will clean the room, including removal of all rubbish, after the event and re-cycle bottles



Over to you

- Decide on the style of menu; i.e. whether you go for a plated restaurant style meal, a table feast, a BBQ, etc.,
- Confirm a date with us
- Sit back and let us take the pressure and the strain!

Drinks Reception Canapés



Canapé band 1

Meat

- Chorizo and cream cheese pinwheel
- Chicken tikka kebab
- Devils on horseback

Veggie

- Spinach and Welsh rarebit croute
- Somerset brie and cranberry toast
- Cheese and paprika straws
- Sweet corn fritter
- Onion bhaji
- Aubergine, mushroom and red pepper salsa Verde
- Mushroom and blue Vinny tart

Fish

- Butterfly prawns with tartar sauce
- Smoked salmon and cream cheese blinis
- Salmon and dill fishcake with sweet chilli

Canapé band 2

Meat

- Chinese crispy lamb
- Chorizo Pinchos
- Cheese scone with real cure Coppa
- Duck pancake rolls
- Mini fillet steak on a mustard croute
- Chinese steamed pork bao bun
- Bangers and mash with onion chutney
- Braised lamb shoulder with pea puree
- Glazed pork belly skewer

Veggie

- Curried cauliflower risotto ball
- Mushroom risotto ball
- Quails eggs and cress mayonnaise tart
- Creamed asparagus on toasted brioche
- Caramelised red onion and rosary goats cheese tart

Fish

- Thai inspired Crab cake
- Local smoked trout served on a cheese scone with watercress pesto
- Lemon and herb prawn skewer
- Tuna Ceviche taco
- King prawn lollipop
- Smoked salmon and brown shrimp croute
- Seared scallop with grapefruit and chervil



Theatre Canapés

Tacos

Served from our outdoor stove in front of your guests

- Corn tacos filled with one of the below meats
- Shredded chicken
- Pulled pork
- Mince beef

Served with salsa, sour cream, siracha sauce, cheese

Sliders

Cooked on our gas BBQ in front of your guests

- Beef burger served in a mini brioche rolls with Wandsworth cheese, burger sauce and garnished with a cornichon
- Minted Lamb burger served in a mini brioche roll, rosemary mayo and rocket

Indian style kebabs

Cooked on our gas BBQ in front of your guests served to your mingling guests

- Tandoori chicken
- Lamb kofta

Served with mini naan bread, raita and mango chutney





Themed Feast Menus

Italian Feast

Tuscan Chicken (pan seared chicken breast in a rich creamy garlic sauce with sundried tomatoes, spinach and finished with Italian herbs and white wine).

- Rosemary roasted new potatoes
- Four pea salad
- Tomato and Mozzarella salad
- Focaccia

Tiramisu

Steak and Chicken

Large grilled West country Ribeye steaks and herb marinated chicken breast served to the table on Wooden sharing boards.

Choose between large bowls of potato wedges or crispy fries

- French fried onion rings
- Grilled vine tomatoes
- Charred asparagus
- Mixed salad (salad leaves, spring onion, celery and honey and mustard dressing)
- Green peppercorn sauce and hollandaise sauce

Mango Posset with shortbread

Antipasti Sharing Board

All served on large wooden boards in the middle of the table

- Montgomery Farmhouse cheddar
- Cranborne blue
- Somerset brie
- Wilde
- Rosary goats cheese
- Smoked Applewood
- Selection of 5 Real cure charcuteries
- Baked Camembert
- Caramelised chorizo sausage
- Olives
- A selection of Wiltshire chutneys
- Breads, butter, oil, balsamic and crackers
- Garnished with grapes, figs, cherry tomatoes and herbs

Vanilla pannacotta with raspberries

Asian Menu/Taste of the East

Cooked live in front of your guests and served as a feast to your table

- Beef Rendang
- Shanghai style pork belly
- Yaki Udon
- Jasmine rice
- Roti
- Prawn cracker and sweet chilli sauce

Mango Posset with shortbread



Fire Feasts

Spatchcock Chicken Menu

Spatchcock chicken marinated in garlic and herbs

- Thyme and garlic roasted new potatoes
- Grilled courgettes and pine nut salad
- Caesar salad
- Flat breads

Ice cream with a selection of toppings



Menu 1

Porchetta rolled pork belly stuffed with fennel parsley and garlic

Boneless chicken thigh marinated in lemon and thyme

- Roasted new potatoes
- Dressed corn ribs
- 4 pea salad
- Pesto Pasta salad with spinach and pine nuts
- Flat breads

Summer fruit cheese cake with summer berries

Menu 2

Slow roasted beef picanha

Leg of lamb stuffed with garlic and rosemary

- Roasted new potatoes
- Tabbouleh
- Greek salad
- Flat breads

Lemon Tart with fire toasted marshmallows and raspberries

Plated Fire Dishes

Main Courses

- Fire cooked beef rump burnt orange and carrot puree with marrow roasted fondant potatoes charred courgette
 - Fire roasted porchetta stuffed with Dorset nduja served with roasted vegetable and hasselback potatoes salsa verde
 - Slow cooked beef short rib taco, with charred pineapple salsa and smoked sour cream (three served on a plate) bowls of paprika roasted new potatoes and bowl of Nopales Salad served to the table
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Desserts

- Charred caramelised pineapple with ice cream a flaked almond
 - Honey roasted peaches with lemon crème fraiche and candied nuts
 - Lemon Tart with fire toasted marshmallows and raspberries
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Table Feast Menu

The following menus are designed as sharing dishes that are served as a feast to your table. They become a talking point as your guests share and enjoy the variety of dishes.

- 1 main items and 3 salads
- 3 main items and 3 salad items and a potato of your choice
- Pick one of each meat, fish and veggie and to go with 3 salads

Main Items

Meat

- Rare roast sirloin of beef with horseradish sauce
- Honey roasted Wiltshire gammon
- Chicken breast marinated in red pepper tapenade and red pepper salsa
- Chicken breast marinated in salsa Verde served on roasted red pepper and pine nuts

Fish

- Pink trout and samphire wrapped in Dorset puff pastry with watercress ketchup
- Baked crab and coriander tart
- Baked hake with heritage tomato, onion, olives and herbs

Vegetarian

- Spinach, pine nut and feta spanakopita
- Cherry tomato, red onion, feta and basil tart with basil pesto
- Cheese, onion and potato pie

Salads

- Roasted Mediterranean vegetables
- Four-pea salad (mange touts, garden peas, sugar snaps, pea shoots)
- Fig Salad with Old Winchester
- Apple, celery and walnut salad
- Spelt with roasted root vegetables
- Couscous with roasted Mediterranean vegetables
- Pasta salad with sun dried tomatoes
- Pasta salad with pesto and baby spinach
- Greek salad: beef tomato, feta, red onion, cucumber, black olives
- Beef tomatoes with baby basil and buffalo mozzarella
- Roasted beetroot with pine nuts and capers
- Roasted beetroot, lentils, pine nuts, rosary goats cheese, rocket, walnuts and a chive Dijon dressing
- Remoulade salad: celeriac, capers and gherkins, with a wholegrain mustard dressing
- Asparagus and pea salad
- Griddled courgette & pine nut salad
- Heritage tomatoes, basil, olive oil and parsley
- Caesar Salad (romaine, croutons, old Winchester shavings, anchovies and a creamy garlic dressing)
- Tabbouleh (Bulgar wheat, cucumber, tomatoes, mint, coriander and parsley)
- Sweet potato, red onion, parsnip, carrot, ras al hanout, baby spinach pomegranate and feta with a balsamic vinegar dressing

- Avocado, cucumber, red onion, cherry tomatoes, radish and crumbled feta dressed with a mint, basil, coriander, lemon and olive oil
- Roasted heritage carrots with coriander and orange dressing
- Bulgar and lentil salad with tomatoes, parsley, mint, sumac, garlic
- Traditional coleslaw
- Minty carrot, chickpea, pistachio and feta salad (Cumin roasted carrot with chickpeas, mint, spinach and feta)
- Tomato, sumac, onions and basil salad (Cherry tomatoes, sumac, shallots, pine nuts and basil)

And a dessert of your choice



Plated Menu



Sharing Starters

Forky Bites

- Scotch Egg
- Mackerel
- Old Winchester and red onion Danish
- Patron peppers & olives
- Bread, butter, olive oil and balsamic

Anti pasti sharing board

- Four types of Real Cure Dorset Charcuterie
- Buffalo mozzarella
- A selection of olives and sundried tomato
- Focaccia, breads sticks, butter, olive oil and balsamic

Plated Starters

- Mushroom risotto balls, chive aioli, old Winchester and pea shoots
 - Crispy Chinese lamb, Chinese cabbage and crispy seaweed
 - Cold smoked trout, celeriac remoulade, warm soft egg
 - Crispy pork belly with apple puree and crackling
 - Seared heritage tomatoes, crispy sourdough, mozzarella and basil oil
 - Baked Camembert, hot honey and sourdough
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Main Courses

- Roast somerset breast with chorizo and butter bean fricassee and pea shoots served with roasted peppers and griddled courgette and broccoli.
 - Roasted chicken breast, lemon and thyme stuffed leg, roast potatoes, tenderstem broccoli, roasted heritage carrots and a chicken jus
 - Braised beef short rib in beer served with seasoned wedges, creamed corn, dressed salad and chimichurri
 - Pulled pork served in a brioche roll with red cabbage slaw and oven baked wedges
 - Beef burger served in a brioche roll with Wordsworth cheese, crispy lettuce, beef tomato homemade burger sauce and French fries
 - Baked cushion of hake with samphire, buttery mash, asparagus, tender stem and a shrimp bisque
 - Roasted beef rump with braised beef, boulangère potatoes, roasted carrots, tender stem broccoli and a rich beef sauce
 - Pork fillet stuffed with apple, marjoram and prune stuffing wrapped in Wiltshire bacon, creamy champ, roasted carrots, green beans and cider sauce
 - Rump of lamb, fondant potato, aubergine puree, roasted shallots, minted peas, lamb sauce
 - Roasted rump of lamb, braised shoulder, dauphinoise, pea puree, chantenay carrots and a rich lamb sauce
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Desserts

Simple Dessert

(served in chip cups they come to collect from buffet after dinner)

- Chocolate cheese cake
 - Pannacotta
 - Chocolate and Tia Maria mousse
 - Ice cream (with selection of topping your guests can come and choose from at the buffet)
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Desserts

- Espresso martini (chocolate and espresso martini mousse topped with cream)
 - Lemon posset with shortbread biscuit and raspberries
 - Fruits of the forest cheese cake with raspberry coulis
 - Caramelised apple tart with vanilla and honey creme fraiche
 - Chocolate and hazelnut meringue gateau sandwiched with chocolate mousse
 - Summer pudding with vanilla and Brandy cream
 - Raspberry and vanilla pannacotta with raspberry compote
 - Tiramisu
 - Raspberry meringue roulade
 - Lemon meringue roulade
 - Apple mousse with Dorset apple cake calvados and toffee sauce
 - Lemon tart with clotted cream and raspberries
 - Sticky toffee pudding with toffee sauce
 - Vanilla creme brulee
 - Raspberry mousse with freeze dried raspberries
 - Mango posset with shortbread
 - Chocolate delicie with praline crumb
 - Lemon meringue pie
 - Lemon tiramisu
 - Sticky marmalade pudding
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Dessert Table

3 of your favourites served to your guests from the buffet table

Tiramisu Wedding Cake

Giant tiramisu with your initials and wedding date on served in front of your guests with fresh berries





Vegetarian Menus

Starters

- Mushroom risotto cakes with red pepper sauce and rocket
 - Red onion marmalade and rosary goats cheese tarts with roasted pepper
 - Griddled courgettes and asparagus salad with toasted pine nuts and lemon and thyme dressing
 - A mezzo of Babaganoush, humous, buffalo mozzarella, roasted peppers, Olives hundred tomatoes and bread sticks
 - Burrata bruschetta peas, broad beans, radishes, red chilli, mint, parsley and burrata
 - Beetroot carpaccio with rocket and goats cheese and Dijon mustard dressing
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Main course

- Roasted vegetable mille feuille (filled with roasted butternut squash, red onions, celeriac and heritage carrot glazed in sweet chilli jam with pea puree and chive potatoes cake)
 - Mushroom wellington (large flat mushroom stuffed with onion, mushroom, white wine, tomato and cheddar cheese wrapped in puff pastry served on a bed of creamed spinach with Boulangère potatoes, chantey carrot and rich red wine sauce)
 - Button onion, chestnut and mushroom pie in a rich beer sauce with mustard mash, savoy cabbage and button carrot
 - Moussaka parcels with a mushroom, potato and rosemary stuffing wrapped in aubergine baked in a rich cheese sauce served with roasted new potatoes and sugar snap peas
 - Beetroot wellington with Boulanger potatoes roasted long carrots with orange griddled tender stem broccoli and vegetarian jus
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Evening Food



Butties

Bacon roll, sausage roll
Served with tomato sauce, brown sauce, mustard

The Dirty Dog

Our fantastic sausages,
soft roll, chilli con carne, sour cream and chive, crispy
onions, cheese sauerkraut, with tomato sauce, mustard,
mayonnaise and BBQ sauce

Bao Bun

Choose from two meat options:

- Crispy pork belly sesame pickled carrots Crispy Korean chicken BBQ with white cabbage
- Hoisin duck cucumber, spring onion
- Crispy tofu soy and honey glaze with micro Thai parsley

Persian Kebabs

Lamb, chicken and veggie kebabs Flatbreads
Minted cucumber Tomato and coriander salad

Pizzas

A selection of handmade pizzas with a selection of
topping to include margarita, Real Cure charcuterie and
roasted vegetables

All handed round to your guests on wooden boards

Dirty fries

Choose from one of the following toppings:

Bacon, crispy onion and spring onion BBQ pulled pork
and pickled slaw, pepperoni, cheese, tomato and garlic
salt Chilli guacamole, sour cream and chive

Sliders

Beef burger served in a mini brioche rolls with
Wandsworth cheese, burger sauce and garnished with
a cornichon. Handed around to your guests on wooden
boards

Mac and cheese station

Macaroni cheese served with your choice of toppings
including crispy onions, chorizo and chives and crispy
breadcrumbs. All served from a buffet in front of your
guests

Greek Pitta

Slow cooked shoulder of lamb or Chicken souvlaki
served in warm pitta breads with Greek salad and
tzatziki

3 Cheese Buffet

Somerset farmhouse cheddar, Blyton Brie and Dorset
blue Vinny, served with a selection of breads, crackers,
Wiltshire chutneys, grapes and figs
Add a selection of Real Cure charcuterie
Add homemade Pork Pies







Larmer Tree

Drinks Prices 2027

Lawn Drinks

Reception lasting 1.5 hours

The Peacock Bar

1 drink per guest

Peacock Bar open for purchase of additional drinks

Per person +VAT

£7.00

£8.40

1 glass of our Special Cuvee Prosecco, bottle of lager, cocktail or soft drink served from the Victorian Cart, followed by the opening of the Peacock bar for the duration of drinks reception

Option to purchase further drinks for your guests by adding a tab behind the bar

Drinks from the cart

Flow of drinks for your reception

£16.00

£19.20

First Prosecco or soft drink served from the Victorian Cart followed by a top up drinks service throughout the duration of lawn reception

Add Cocktail to the flow

£1.25

£1.50

Pimms and lemonade, Gin and tonic, English Country Garden, Aperol Spritz, Mojito, The Folly Cranberry Spritz

Add Lager to the flow

£1.25

£1.50

A choice of our Rude Giant local lager or Rude Giant Session IPA

Swap Prosecco for Crémant

£3.00

£3.60

Limoux Salasar Crémant as an upgrade used in the flow through reception

Table Drinks

Larmer Tree House wine dinner package

½ bottle of wine per person, including a toast drink each

£12.50

£15.00

Larmer Tree Sauvignon Blanc, Larmer Tree Merlot, Larmer Tree Pinot Grigio Blush, Prosecco Doc Special Cuvee

If you would like to request our wine list to explore any further wine options, please get in touch and we will be happy to supply it to you.

Corkage

Should you wish to provide your own drinks, we will supply glassware, chill and serve your drinks.

per bottle of wine

£12.50

£15.00

per bottle of toast drink

£16.67

£20.00

Cocktail Hours

Served from our Victorian Cart, choose from our selection of pre-mixed or handmade cocktails to serve guests during a cocktail hour.

	Per person	+VAT
Pre-mixed, including ice, glassware and garnish	£10.00	£12.00
Handmade, includes ice, glassware and garnish	£12.00	£14.40

Champagne Towers

A 54 glass tower of coupes, stacked and dressed by our team for a real wow moment! Accompanied by a choice of Prosecco or Champagne, with a 2 extra bottles to ensure the couple get the perfect shot.

Prosecco tower	£329.17	£395.00
Champagne tower	Please enquire	



Non Alcoholic Lawn Drinks

		Per person	+VAT
The Peacock Bar	1 drink per guest Peacock Bar open for purchase of additional drinks	£7.00	£8.40
	1 glass of our 0% Prosecco, bottle of 0% Peroni lager or alternative soft drink served from the Victorian Cart, followed by the opening of the Peacock bar		
	Option to purchase further drinks for your guests by adding a tab behind the bar.		

Drinks from the cart	Flow of drinks for your reception	£16.00	£19.20
	First 0% Prosecco or alternative soft drink served from the Victorian Cart followed by a top up drinks service throughout the duration of lawn reception		
	Add Cocktail to the flow	£1.25	£1.50
	0% Seedlip Gin and tonic, English Country Garden, Virgin Mojito, Cranberry Folly Spritz		
	Add Lager to the flow	£1.25	£1.50
	Bottles of 0% Peroni		

Non Alcoholic Table Drinks

Zero Regrets 0% wines	Primitivo 0% Pinot Grigio 0%	£17.50	£21.00
Cocktail to the table	Jug of cocktail	£14.58	£17.50
	Recommended at least two jugs allocated per table – 0% Aperol Spritz, English Country Garden, Virgin Mojito, Cranberry Spritz		

Tea and Coffee	Lawn buffet Tea and coffee available as a replenished buffet on the lawn to your guests during the evening reception	£2.50	£3.00
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Unit 12 The Portway Business Centre, Castlegate Business
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Larmer Tree Price 2027

		Per Head exc VAT	Per Head inc VAT
Canapés Band 1	4 varieties	£8.00	£9.60
	6 varieties	£12.00	£14.40
	8 varieties	£16.00	£19.20
Canapés Band 2	4 varieties	£8.60	£10.32
	6 varieties	£12.90	£15.48
	8 varieties	£17.20	£20.64
Street Food Canapés	Tacos	£14.80	£17.76
	Sliders	£14.80	£17.76
	Indian Kebabs	£14.80	£17.76
Fire Menu	Spatchcock Chicken	£62.00	£74.40
	Menu 1	£63.75	£76.50
	Menu 2	£68.75	£82.50
	Plated 2 course	£62.00	£74.40
	Plated 3 course	£70.00	£84.00
Pavilion Feast starts from	1 item	£62.00	£74.40
	3 items	£70.50	£84.42
Themed Feast	Italian feast	£62.00	£74.40
	Steak & Chicken Feast	£64.50	£77.40
	Antipasti	£62.00	£74.40
	Asian	£63.75	£76.50
Sharing Starter	Forky bites	£12.00	£14.40
	Antipasti	£12.00	£14.40
Plated Menu starts from	3 courses	£68.00	£81.60
	2 courses (main & dessert)	£60.00	£72.00
Supplements & Upgrades	Tea and coffee buffet	£2.50	£3.00
	Add choices	£3.75	£4.50
	Trio of puddings	£3.50	£4.20
	To serve cake as dessert	£6.25	£7.50
Kids Basket		£24.00	£28.80
Evening food	Butties	£8.60	£10.32
	Macaroni Cheese	£10.60	£12.72
	Dirty Fries	£12.50	£15.00
	Sliders	£12.50	£15.00
	Bao Buns	£12.50	£15.00
	Pizza	£12.50	£15.00
	Dirty Dog	£13.50	£16.20
	Greek Pitta	£15.50	£18.60
	Persian Kebab	£15.50	£18.60
	Cheese buffet	£8.60	£10.32
	+ pork pie	£3.00	£3.60
	+ charcuterie	£3.50	£4.20



What does your Forkingout price per head include

- Complimentary taster at Larmer Tree for 2 people, can accommodate up to 6 at an additional £30 per head
- Setting up and laying up of dining room space including the positioning of tables and chairs in line with your seating plan
- Forkingout's two Victorian carts to serve guests arrival drinks, cheese and coffee
- All cutlery, crockery and glassware to lay on your tables
- Table linen:
 - White linen napkins, white tablecloths for all dining tables, cake cloth, tea and coffee cloth, present tablecloth, bar cloth and ceremony cloth
- Any serving equipment requirement for chosen menu.
- Use of Forkingout's silver cake or Log slice if required
- Use of Forkingout's Whiskey barrels
- Selection of breads with Dorset rolled butter (gluten free and dairy free options available)
- The use of peacock bar for pre-ceremony service of drinks, and post meal for sunset hour comfort break on the lawn including Kilner jar for water on the main lawn

Staffing

- Front of house manager: dedicated member of the team to liaise with venue coordinator to ensure the smooth running of your day from the point of greeting guests with arrival drinks to the completion of food service.
- Waiting staff roles include: Lay up of dining room, serving of drinks: including arrival drink, serving wine bottles to the table, pouring of toast drinks
 - Food service: to include service of canapes and wedding breakfast
 - Clearance of dining room including assisting the Larmer Tree team in removing table décor, place cards, flowers, glassware, crockery, cutlery, candles, tables and chairs if required
- A team of chefs throughout the day including a Team leader who will liaise with the front of house manager and all others needed to serve your chosen menu
- Dietary requirements:
 - Forkingout take food allergens and intolerances seriously. We will ensure all guests will receive canapé, a plated meal and dessert as near to your chosen menu as they needs allow. This will be served directly to the guest to ensure they feel totally at ease.
- Cutting of wedding cake into platters, paper napkins, stand and cake knife included if required
- Running of the Jubilee Hall bar.
- Two dedicated members of the team to ensure the safe exit of all your guests at the end of the night.

