



WEDDING AND EVENTS CATERING 2025

info@fatradish.co.uk
www.fatradish.co.uk
Unit J3, Frome Commerce Park





FAT RADISH

ABOUT US



Fat Radish was founded in 2017 as a contemporary restaurant with a focus on seasonal produce and world influences, all served with a modern British twist. We have been catering weddings ever since and, despite closing our restaurant doors in October 2021, continue to cater for weddings and events around the south west.

We have a friendly, down to earth approach to our catering, working closely with our clients to create bespoke menus, and ensure a memorable and unique experience on your special day.

Covering all aspects of catering from tableware and glass hire, to full day management, our experienced and passionate team of chefs and servers are available to make your day completely stress free, whilst taking you on a culinary journey to remember.

With packages ranging from grazing boards and buffets, to 3 course seated service, we can offer catering solutions for all tastes, diets and budgets.

CANAPES

We suggest 3-4 canapes for a one hour drinks reception

Smoked mackerel, horseradish, cucumber (gf)

Bloody Mary shots (ve/gf)

Crispy polenta, rocket pesto, slow roasted cherry tomato (ve/gf)

Spiced muhammara, toasted walnut, rye cracker (ve)

Whipped blue cheese, hazlenut, pear, mini oat cake (v)

Minted pea, feta, crostini (v)

Mini Yorkshire pudding, beef, horseradish cream

Beetroot tartare, ricotta, rye toast (v)

Harissa spiced houmous, chicory, pomegranate (ve/gf)

Caramelised onion and balsamic tartlet (v)

Coronation chickpea cups (ve)

Smoked salmon, sourdough cracker, fennel mayo

Cocktail sausages, honey, wholegrain

Smoked carrot, cashew cream cheese, cucumber, dill (ve/gf)

Pork and shallot pate, crisp bread, sweet chutney

Thai mango and chilli, avocado and lime cream, tortilla chip (ve)





STARTERS

*Our starters can be served as sharing plates, single dishes,
or as part of a buffet service*

Pulled ham hock, pea, pickled shallot, mint, watercress (gf)

Mozzarella, mixed tomatoes, caper salsa, pangrattato (v)

Hot smoked salmon, dill creme fraiche, pickled & fresh
cucumber, radishes (gf)

Grilled lamb kofta, tzatziki, pomegranate, almond (gf)

Beets, orange, bitter leaves, hazelnut, pumpkin seeds (ve/gf)

Smoked cheddar and pancetta arancini, apple ketchup

Roast squash, goats cheese, pickled ginger, sumac (v/gf)

Paprika prawn cocktail, mixed leaves, cognac marie rose (gf)

Whipped ricotta, marinated courgette, balsamic, basil (v/gf)

Chicken and apricot terrine, herb butter, crisp bread

Shaved fennel, peach, pesto, feta pistachio (v/gf)



MAINS

*Our mains can be served as sharing plates, single dishes,
or as part of a hot, self service buffet*

Mackerel, potato, radish, caper, dill & horseradish salad (gf)

Braised beans and pancetta, flaked hake, soft herbs (gf)

Chicken, cos lettuce, croutons, egg, anchovy, caesar dressing

Grilled carrots, whipped goats cheese, carrot top pesto,
pumpkin seeds, hazelnuts (v/gf)

Cod and parsley fishcakes, rainbow slaw, spinach, tartare

Pork and sage meatballs, creamed mustard, orzo, cherry tomatoes

Caramalised onion, roast courgette, olive, puy lentil, tahini (ve/gf)

Slow roast lamb shawarma, sweet potato puree,
mint oil, almond, pomegranate (gf)

Grilled cauliflower, curry yoghurt, herbed freekah, pickled red onion,
mint, nigella seeds (ve)

Mixed seafood and saffron chowder, chorizo jam (gf)

Spring green risotto, ricotta, toasted walnut (v/gf)

Za'atar roasted broccoli, tabbouleh, tahini dressing, dukkha (v)

Caponata, roasted peppers, fregola, basil mayo, pecorino (v)

Pulled pork shoulder, crushed potatoes, green beans, salsa verde (gf)





DESSERTS

Desserts can be served as individual portions, large sharing plates or as part of a self serve buffet

Basque cheesecake and passionfruit coulis (v/gf)

Hazelnut brownie (v/gf)

Sticky toffee pudding, caramel sauce (v)

Banoffee pie pots (v/gf)

Orange, white chocolate and cranberry bread and butter pudding (v)

Dark chocolate torte, black forest compote (ve/gf)

Lemon tart, summer berries (v)

Peanut butter mousse pots (ve/gf)

Rhubarb and custard blondies (v)

Toffee apple pannacotta (gf)

Hedgerow fruit crumble (ve)

BUFFETS, GRAZING AND EVENING FOOD

Our self service buffet and grazing tables can combine a selection from our canapes, starters, mains menus, as well as all of the options below

DIPS (ve)

beetroot houmous (ve/gf) // muhammara (ve/gf) // smashed pea and mint (ve/gf) // roasted garlic & white bean (ve/gf)

SALADS

mixed leaves (ve/gf) // roasted vegetable salad (ve/gf) // watermelon, feta, pumpkin seeds & balsamic (v/gf) // pear, blue cheese endive & walnut (v/gf) // harissa chickpea, green bean & radish (ve/gf) // tomato, pickled shallot, olive & basil (ve/gf) // grated carrot, cumin & yoghurt (v/gf) // Rainbow slaw (ve/gf) // tabbouleh, pomegranate & parsley (ve) // Red pesto pasta (v)

FINGER FOOD

classic pork sausage rolls // sweet potato, kale and paprika sausage rolls (v) // chorizo & red onion frittatas (v) // thyme, leek and goats cheese quiche (v) // chive scones, sundried tomato cream cheese (v) // filled croissants // open toast breads

HOT (served with rice, cous-cous or bread)

sweet potato, kale & butterbean stew (ve/gf) // peanut & aubergine curry (ve/gf) // chipotle pulled pork // lamb and apricot tagine (gf) // chicken and chorizo ragu

GRAZING

fruits // fresh and marinated vegetables // nuts // olives // vegetable crisps // breads and crackers // cured and cold meats // pickles // local cheeses // chutneys and dips





TABLEWARE HIRE & MANAGEMENT

Ask about our kitchen setup for remote locations

Plate hire (starter / main / side / dessert) – £1 per plate

Cutlery – £2.50 per person – full set

Napkins – £1.50 per plain folded napkin

£2.50 per tied & decorated

Glassware:

50p per water glass

£1.50 per small wine glass

£1.50 per large wine glass

£2.00 per prosecco flute

Day management, including overseeing running order, service, venue turnover, clearing and cleaning of venue and bathrooms from 12pm – 8pm

£800

Overall management, including assisting with setup, overseeing running order, service, venue turnover, clearing and cleaning of venue and bathrooms throughout the day, venue close down, waste management, clear and lock up from 10am until venue is clear

£1600