

# FAT RADISH

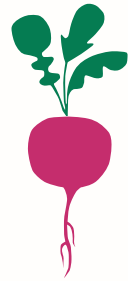
WEDDING AND  
EVENTS  
CATERING  
2024

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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)

Booze free Bloody Mary shots (ve/gf)

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

Spiced muhammara, toasted walnut, rye cracker (ve)

Blue cheese, walnut, honey, chicory (v/gf)

Minted pea, feta, crostini (v)

Mini Yorkshire pudding, beef, horseradish

Marsala braised mushroom, beetroot puree, rye toast (ve)

Truffle bread and butter pudding, shaved parmesan

Caramelised onion tartlet (v)

Coronation chickpea cups (ve)

Smoked salmon, crostini, fennel mayo

Cocktail sausages, honey, wholegrain

Smoked carrot, cashew labneh, cucumber dill (ve/gf)

Pork and shallot pate, sourdough croute

Thai fishcakes, avocado and lime cream







## STARTERS

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

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

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

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

Grilled lamb kofta, green beans, tzatziki, pomegranate (gf)

Beets, orange, bitter leaves, hazelnut, mint (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)

Ricotta, marinated courgette, pea and mint salad (v/gf)

Chicken and apricot terrine, herb butter, crisp bread

Roasted pepper and goats cheese frittata (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, pistachio (v/gf)

Cod and parsley fishcakes, rainbow slaw, sweet salsa, garlic aioli

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

Caramalised courgette, olive, lentil, lemon yoghurt (ve/gf)

Slow roast lamb shawarma, sweet potato puree,  
salsa verde, almond (gf)

Grilled cauliflower, curried puree, herbed freekah, tahini, sultanas (ve)

Mixed seafood and saffron chowder, chorizo jam (gf)

Spring green risotto, goats cheese, toasted walnut (gf)

Wild mushrooms, fregola, brown butter, hazelnuts, hard cheese (v)

Caponata, roasted peppers, barley, basil mayo, dukkha (ve)





## 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)

Salted caramel brownie (v/gf)

Sticky toffee pudding, coffee cream icing (v)

Banoffee pie pots (v/gf)

Orange and white chocolate bread and butter pudding (v)

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

Lemon meringue tarts (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 – £2 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 – 9pm

£750

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 12pm until venue is clear

£1500