

FIG AND SMOKE EVENT CATERING



at Bickleigh Castle

# OUR *story*

WHAT MAKES US STAND OUT, WE  
HEAR YOU SAY?

WELL, WE LIKE TO THINK WE THINK A  
LITTLE BIT DIFFERENTLY TO YOUR  
AVERAGE EVENT CATERER.

WE HAVE NO SET MENUS AND NO LISTS  
OF REPETITIVE OPTIONS TO CHOOSE  
FROM, WE LIKE TO GET OUR  
INSPIRATION FOR YOUR EVENT FROM  
YOU.

WE WANT TO HEAR WHAT YOU LOVE  
TO EAT, WHAT YOUR FAVOURITE FOOD  
MEMORY ARE AND WHAT YOU  
ENVISAGE FOR YOUR EVENT. WE WANT  
TO EXCEED YOUR EXPECTATIONS.

## *Head Chef*

Head Chef and business owner Ollie discovered his passion for cooking at a very young age, beginning his career in the kitchen in his teens.

With lots of hard work and dedication, he has continued to grow his extensive knowledge making him the talented chef he is today.

Ollie's style of cooking is to offer a modern, creative, yet sympathetic treatment to traditional food.

We are incredibly lucky to have Ollie as our chef as his passion for local, sustainable fare sits perfectly alongside our passion for delivering a quality service to all celebrations and events.

## *Front of House Manager*

Our passionate Front of house Manager, Jordan runs Fig and Smoke Event Catering alongside Ollie. Working previously as a wedding coordinator, she uses all her skills and knowledge to ensure your catering runs to plan. Jordan can talk for hours about weddings and help discuss how the catering team can ensure the day runs really smoothly.

It is more than just serving food on your wedding day, it is important to us that you and your guests have a day to remember!





# Carefully Crafted CANAPES

Top class canapes packed full of flavour. These tasty treats are an ideal added touch to a drinks reception. We are happy to create a canapes package completely bespoke to you.

Here are a few ideas to get your mind wandering and your mouth watering:

Crispy smoked ham hock squares with truffled emulsion

Gin cured salmon on burnt cucumber

Lumps of soy and sesame glazed pork belly

Crushed pea and mint toasts with smoked cheddar

Whipped chicken liver pate on rye with pickled apple

Smoked paprika and parmesan twist with aioli

Whipped Goats cheese mousse, rye cracker and pickled red onion

Smoked Cheddar arancini with spicy ketchup

Calamari cones

Wild mushroom Croquettes

Tempura Asparagus, Wild Garlic aioli

Crab beignets, Smoked Paprika Aioli

PRICES START FROM £1.95 PER CANAPE  
OR £14.50 FOR 8 CANAPES PER PERSON





WE REALLY COULD  
NOT HAVE FOUND A  
BETTER, MORE  
UNDERSTANDING AND  
TALENTED CATERERS,  
THANK YOU!

*Becca and Toby*



# Perfectly PLATED

Here are a few of our own ideas but we love to hear your ideas as well as to create the perfect menu for your day.

## Bronze

£50 per person

### Starters

Ham Hock, Piccalilli Dressing, Sourdough Crisps

Whipped Chicken Liver Pate, Rye, Apple, Pumpkin Seeds

Beetroot and Rosary Goats Cheese, Walnuts

### Mains

Cauliflower Pithivier, Curry and Coconut Sauce

Brisket of Beef, Fondant, Mushroom Ketchup, Crispy Onions, Jus

Hake, Chorizo & Butterbean Stew

### Desserts

Chocolate Brownie, Salted Caramel, Popcorn

Lemon Posset, Lavender Shortbread, Blackberry

Sticky Toffee Pudding, Caramel Sauce

## Silver

£62.50 per person

### Starters

Cured Salmon, Treacle, Strained Yoghurt & Pickled Garden Vegetables

Endive & Beanleigh Blue Cheese, Chive, Pecan

Prosciutto & Mozzarella, Bruschetta

### Mains

Salmon, White Bean Cassoulet, Cockle Vinaigrette

Squash and Sage Gnocchi, Goats Curd and Hazelnut

Lamb Rump, Harissa Jus, Butternut Squash, Cavelo Nero

### Desserts

Chocolate Tart, Muscovado, Hazelnut

Classic Eton Mess

Apple Crumble, Custard

## Gold

£75 per person

### Starters

Scallop, Champagne, Seaweed, Sea Herbs

Caponata, Pine Nuts, Tomato

Chicken & Apricot Terrine, Smoked Bacon, Pistachio, Candied Apricot Puree

### Mains

Duck Breast, Smoked Carrot, Confit Duck Leg Croquette, 5 spice Jus

Wild Bass, Shaved Fennel, Crab Bisque, Tenderstem Broccoli

### Desserts

Tirama'choux', Choux bun filled with coffee and Chocolate Mousse

Lemon & Yuzu Meringue Tart, Sesame Tuille

Baked Cheesecake, Poached Seasonal Fruit





We understand that you are looking to keep your guests partying hard into the night and we know the best way to do this is by getting them to tuck into something rather tasty! We offer a huge range evening food options for you to choose from.

### **MAC ATTACK**

£9.95 per person

Basically, a grab and go pot of hot cheesy carb-based goodness made even better with some added flavour combinations! Everyone's favourite curly pasta smothered in cheese sauce with some extras for them to choose on the night. Our flavours are listed below

- Don't tell porkies! Crispy pancetta and sausage
- Not mushroom in 'ere! Wild mushroom and thyme
- Hey pesto! Basil pesto and semi dried baby plum tomatoes

### **DIRTY DOGS**

£9.95 per person

Beechwood smoked special cure pork sausage in a brioche bun. Topped with your choice of topping.

- The top dog! Classic naked hotdog
- The chilli willie! Hot chilli con carne and sour crème
- The Mexican! Tomato salsa and guacamole
- The BBQ dog! Pulled pork shoulder with barbeque sauce

### **FIESTY FLATBREADS**

£10.95 per person

Sublime street food for the masses. Accompanied by our salad station. Hand rolled flatbreads filled to the brim with either

- Harissa marinated chicken, mango yoghurt and rocket
- Roasted vegetables, mozzarella and basil pesto
- Asian 5 spiced pulled pork and plum sauce
- Lamb kofta with mint yoghurt

### **CHILLI CON CARNAGE**

£10.95 per person

Like it hot? Our chilli con carne is a great option to keep your guests going all night long. Comes complete with the chilli station table full of goodies for people to pimp their chilli to their exact desires!



Evening  
**FUEL**



## Contact Us

Front of House Coordinator/Director - Jordan

Call us on 07709201984

Email: [figandsmoke@gmail.com](mailto:figandsmoke@gmail.com)

Instagram: [@fig\\_and\\_smoke](https://www.instagram.com/fig_and_smoke) / Facebook: Fig and Smoke Event Catering